

Curriculum Vitae



Mohamed Abdel Razek El Nawawy

Date and Place of Birth:-

November 11, 1948, Cairo, Egypt.

Nationality: Egyptian

Marital status: Married

Language: German , English , French

Mailing Address : Dept. of Food Sci., Fac. of Agric., Ain Shams University,
P.O. Box 68, Hadayek Shobra, Cairo 11241, Egypt.

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Education:-

B.Sc. (Food Sci.), Fac. of Agric. , Ain Shams Univ. 1970 with honor grade.

M.Sc. (Food Sci.), Fac. of Agric., Ain Shams Univ. 1973.

Thesis title: Production of milk clotting enzymes from microorganisms.

Ph.D. (Microbiology), Fac. of Agric. Georg August Univ. Göttingen, West Germany, 1979. Dissertation title: Excretion of metabolites by wild strain and mutants of *Alcaligenes eutrophus*.

Diploma in higher education and international development , Univ. Kassel , West Germany , 1979.

Academic Experience:-

Professor of food microbiology , Dept. of Food Sci. , Ain Shams Univ., Cairo, 1994 -present.

Associate professor, Dept. of Food Sci. Ain Shams Univ., Cairo, 1985-1994.

Associate professor of food microbiology, Dept. of Food Sci. and Technology , Fac. of Agric Sci.. and Food , King Faisal Univ. , Saudi Arabia, 1987-1993.

Consultant, Egyptian Company for Agricultural Industries, Kalubia, 1982-1987.

Cairo Microbiological Resources Centre (Biotechnology MIRCEN) Director, 1981-1986.

Lecturer, Dept. of Food Sci. Ain Shams Univ. Cairo, 1979-1985.

Instructor, Dept. of Food Sci. Ain Shams Univ. Cairo, 1970-1979.

Administrative duties:

- 2006-2007 Head of the Agric. Dept. , Inst. of Environmental Studies and Research, Ain Shams Univ.
- 1999- 2004 Graduate Student Coordinator
Faculty of Agriculture, Ain Shams Univ., Egypt.
- 1989- 1993: Undergraduate Student Coordinator
Faculty of Agricultural Sci. and Food , King Faisal Univ.. Saudi Arabia.

Scientific reference Book:

- 1.Ahmed, M.A. and **El-Nawawy, M.A.**
Industrial Mycology (in Arabic)
Aldar Alarabia Publ., Cairo.(1998)
- 2.**Elnawawy, M.A.** , Hamzawy,L.F. , El-Kalyouby, M.H. and El-Shimy ,M.G.
Food and dairy quality control (in Arabic)
Ain Shams Univ. (2002)
- 3.Mansour, H. and **El-Nawawy, M.A.**
Food legislation and specification(in Arabic)
Ain Shams Univ. (2011)
4. **El-Nawaw,M.A.** and Rizk, I. S.
Microbiological analysis of Foods
Ain Shams Univ. (2011)

Membership in professional Societies:-

Global Food Safety Network (MoniQA Association) , German Society of applied Microbiology(VAAM), German Society of Food Technology and Biotechnology (GDL), Institute of Food Technologist(IFT), (U.S.A.), World Federation of Culture Collections (WFCC) , Egyptian Society of Microbiology, Egyptian Society of Dairy Science, Egyptian Society of Food Science,

Training , Congress Seminar and symposia:

Training in the field of microbial preservation in DSMZ, collection ,Germany ,1980, and in the field of fermentation technology in Prague, Czechoslovak .
Participation in more than 50 international congress , seminar and symposia.
Visiting Professor in the institute of microbiology and genetic , Gottingen Germany ,1999 and in the institute of milk bacteriology , agric. Univ. Vienna, Austria, 2002

Research project:

Working with different team as researcher or co principle investigator or as consultant in the field of microbiology and Food Science and safety . The Last project was MoniQa project in the field of food safety and I was the team leader of the ASU , Egypt group which was financed from the EU through the FP6 project from 2/2007 to 2/2012.

Research interest:

Development , production and biological evaluation of functional , nutraceutical , bioceutical and pharma foods, Bifidobacteria and other lactic acid bacteria and their use as probiotics or/and symbiotic in the production of

nutraceutical or therapeutic food, Medicinal and aromatic plants and their uses with lactic acid bacteria in food processing , Evaluation of some environmental food hazards (PCBs, heavy metals, nuclides , acrylamide , pathogenic organisms ...etc.) in water and some food categories, Development of biotechnological methods for recycling of food wastes and their use in the production of some microbial primary and secondary metabolites. Developments of preservation methods of the microbiological resources used in biotechnology , Risk assessment and food safety.

Graduate students:-

A: Master level (Thesis directed):

1. Ebied, Hamdy (1983). Preservation of some fungi used in food industry using new simple methods and production of Tempeh from different legumes
2. Abdel Rahman Hussein (1983). Preservation of some yeast used in food industry using new simple methods and production of Miso.
3. Madkour, Mohamed (1983). Preservation of some lactic acid bacteria using some simple methods.
4. El-Kenany, Youssef (1984). Use of new method for preservation of starter cultures.
5. Moussa, Samira (1985). Study of the antimicrobial effect of some essential oils.
6. Abdel-Mageed, Nagwa (1986). Production of some low lactose dairy products.
7. Zaky, Wafaa (1992). Production of bacterial lactase and their use in dairy products.
8. Abu Eleinein, Karima (1997). The contamination of Domiati cheese with some heavy metals.
9. El-Askalany, Samia (2000). Evaluation of the use of agricultural wastes to produce low caloric food.
10. El- Shahed, Sherif (2000). Studies on Ras cheese infested with mites.
11. Aumara, Ihab (2000). The use of bifidobacteria in manufacturing of some dairy products.
12. Gaffar, Mervat (2003). Production and evaluation of some therapeutic dairy foods.
13. Mahmoud, Yasmin (2003). Utilization of some medicinal and aromatic plants processing wastes in rabbit feeding.
14. Zaki, Amal (2004). Production of polyhydroxyalkanoate from milk permeate.
15. Abdel Salam, Iman (2005). Production of minimally processed dairy foods.
16. Shedid, Zeinab (2005). Monitoring of the nuclides in the animal foods in great Cairo market.
17. Michael, Gena (2006). Production of Gluconic acid and its derivatives from potato industrial wastes.
18. Singer, Fatma (2005). Use of oil industry wastes in the production of some phenolic compounds.

19. Aly, soaad (2006). Production of some nutraceutical for diabetes using probiotic strains.
20. Hassan, Mona (2006). Environmental assessment of the vet. Drug residues in milk and milk products.
21. Hussein, Yara(2006)Development of new types of fermented milks
22. El-Gendy, Marwa (2006). Activation of some antimicrobial systems in goats milk.
23. El-Sisi , Tamer (2006) Mycotoxin inactivation in yellow maize using environmentally safe methods
24. Merghani, Sanaa (2007). Use of halotolerant starter cultures in the production of Domiati cheese from heat treated milk.
25. Abdel Al ,Rasha (2008) Production of nutarceutical dairy foods.
26. Mahmod , Rasha (2010)Use of plant extract as antioxidative and antimicrobial component in processed cheese manufacture
27. Kholeif ,Adel (2010) use of some biotechnological methods for flavor development in white cheese production.
28. Hussein , Noran (2011) production of microbial coloring agent using cheese permeate
29. El-Sheikh, Mohamed , (2011) evaluation of milk adulteration acts.
30. Mechael, Sheren (2011) socioeconomic impacts of the microbiological specification in food chain
31. AboLila, Ibrahim (2012) biological evaluation of the utilisation of some herbs to reduce acrylamide in some foods
32. Hegazi , amal (2013) Evaluation and harmonisation of microbiological methods used in quality and safety in food chain.

B: Ph.D. Dissertation:

1. Khalaf, Hassan (1980). Preservation of some lactic acid bacteria used as starter in food industry.
2. Kandil, Sohair (1981). Production of cellulase from food processing wastes.
3. Hegazy, Naglaa (1983). Production of microbial rennet.
4. Fekry, Shadia (1985). Production of camembert cheese from buffaloes milk.
5. Ebeid, Hamdy (1988). Evaluation of the microbiological flora of some spices.
6. Ayoub, Mohsen (2000). Monitoring of some organochlorine in some fatty foods.
7. Abdel-Maksoud, Ahmed (2000). Environmental study for the economical and social problems of some food stuff industries in 10th Ramadan city.
8. Abd Alla, Yehia (2002). The elimination of bacterial hazards from milk and juices using environmentally sustainable safe processes
9. Aumara, Ihab (2004). Production of neutraceutical Ras cheese
10. El-Askalany, Samia (2005). Production of antioxidant and antimicrobial compounds from oil industry wastes.
11. Desouky, Salha (2005). Production of antifungal compounds from lactic acid bacteria.

12. Abol Enein, Karima (2006). Production of yeast extract and its derivatives from milk permeate.
13. Mohamed , Iman (2006). Microbial emulsifier production using milk permeate.
14. Abdel monem, Mohamed (2006) Milk production and quality of Sinai animals.
15. Singer, Fatma (2009) Utilisation of oil processing wastes
16. Moustafa , Mohamed (2011) Production of low fat Ras cheese
17. El-gindy , Marwa (2012) determination of the authentication of goat milk.
18. Mohamed, Alsalatoalanaby (2012) utilisation of bioactive peptide in the development of some Egyptian and Ethiopian dairy products
19. Abdelfatah, Mona (2013) production of some modified bioactive agent from dairy industry wastes
20. Abdelmageed, Susan (2013) Utilisation of some edible fruits and seeds wastes to produce bioactive ingredients
21. El-hinawy , Azza (2013) control and prevention of acrylamide in food

C: Present M.Sc. students:

1. Hamed , Hassan (2008) Evaluation of some parameters used in processed cheese qualities.
2. Ibrahim, Karim (2009) Development of analytical methods used to determine adulteration and authentication in milk and milk products
3. Awad, Ahmed (2013) Traceability of chemical hazard in dairy FOOD PRODUCTS
4. Mohamed, Amgad (2013) Production and evaluation of nutraceutical food products for infant

D: Present Ph.D. students:

1. Kholeif , Adel (2011) Acceleration of Ras cheese ripening
2. Abdel Al , Rasha (2012) Production of some dairy foods for specific use
3. Abdelaleem, Safaa, (2012) Development of some artisan fermented food known in Egypt and East Africa.
4. Hegazi, Amal (2013) production of some primary metabolites from dairy by-products
5. Elmashad , Soha (2012) cleaner production in dairy industry

Publication List (2000-2013)

1. Abdel-Mageed, M.I.; Dogheim, S.M.; **El-Nawawy, M.A.**; Almaz, M.M. and Ayoub, M.M. Monitoring of organochlorine pesticide and polychlorinated bi phenyl (PCB's) residues in some edible oils, fish and some dairy products collected from Egyptian markets . Annals Agric. Sci., Ain Shams special issue 4: 1611-1628 (2000).
2. Abdel-Mageed, M.I.; Dogheim, S.M.; **El-Nawawy, M.A.**; Almaz, M.M. and Ayoub, M.M. Effect of heat Processing on the level of organochlorine pesticides and polychlorinated bi phenyl (PCB's) residues and dietary intakes of pesticides in some fatty foods. Annals Agric. Sci., Ain Shams special issue 4: 1629-1646 (2000).
3. Al-Askalany, S.; Sidky, Hanaa; Mekki, Nafisa and **El-Nawawy, M.A.** Evaluation of using soy bean hull in the production of crackers as a special food. J. Environm. Sci., 1:153-179.(2000).
4. Shehata, A.E.; **El-Nawawy, M.A.**; El-Kenany, Y.M. and Aummara, I.E. Production of probiotic strawberry fermented permeate beverages. Annals Agric. Sci. Moshthor, 38: 1031-1040.(2000)
5. Shehata, A.E.; **El-Nawawy, M.A.**; El-Kenany, Y.M. and Aummara, I.E. Effect of some factors on the rate of autolysis of some bifidobacterial strains . Annals Agric. Sci., Ain Shams Univ., Sp. Issue 1: 669-688 (2000).
6. Shehata, A.E.; **El-Nawawy, M.A.**; El-Kenany, Y.M. and Aummara, I.E. Associate growth of bifidobacterial strains and lactic acid bacteria. Annals Agric. Sci., Ain Shams Univ., Sp. Issue 2: 689-704 (2000).
7. El-Kenany, Y.M.; Abou El-Enein, Karima, A.; Farag, A. and **El-Nawawy, M.A.** Hazard assessment of some metals in white pickled cheese in Egypt. Proc. 8th Egypt. Conf. Dairy Sci. and Tech. pp.595-607.(2001)
8. Shehata, A.E.; **El-Nawawy, M.A.**; El-Kenany, Y.M. and Aummara, I.E. Production of soft cheese with health benefits. Proc. 8th Egypt. Conf. Dairy Sci. and Tech. pp.635-651.(2001)
9. Abdel-Rahman, H.A.; Roushdy, Sawsan, A.; **El-Nawawy, M.A.** and Abdel-Hady, Y. A Risk assessment of heat resistant mesophilic sporeformers isolated from heat treated milk and juices J. Environm. Sci., 4: 475-501(2002).
10. **El-Nawawy, M.A.** ; Abdel-Rahman, H.A. ; Abdel-Latif, Anaam, K. and Gaafar, Mervat, A . Use of some protein hydrolysates and probiotics in the production of therapeutic foods Annals Agric. Sci., Moshthor, 41:167-183.(2003)..
11. **El-Nawawy, M.A.** ; U.A. Radwan ; Y.G. Saleh , and G.F. Michael Utilisation of some food processing wastes for gluconic acid production. J. Environm. Sci. 6:867-891(2003)
12. El-Mokadem, T. M. ; **El-Nawawy, M.A.** ; Abdel Aziz, A. A. and Mahmoud Y.M.M. Use of black cumin and lemon grass processing wastes in rabbits feeding. J. Environm. Sci. 631-651(2003)
13. Qubeel ,amal Z.; M.M.F. Madkour; Y.G. Saleh ; A.A. Abdelazeem and **M.A. El-Nawawy.** Polyhydroxyalkanoate production using milk permeate. J. Environm. Sci. 7:829-846(2003).
14. Aumara, I.E. ; Y.M. El-Kenany ; **M.A. El-Nawawy** And A.E. Shehata Survival of immobilized bifidobacteria during refrigerated storage. Res. Bull. , Fac. of Agric. , Ain Shams Univ (2003)

15. **El-Nawawy, M.A.** and U.M. Radwan Food processing and the environment J. Environm. Sci. 6(3)special issu :45-87(2003).
16. Abdel-Aziz, Mervat, E.; Abdel-Latif, Anaam, K.; Abdel-Rahman, H.A. and **El-Nawawy, M** . Functional properties of buffaloes casein and whey protein hydrolysates__Arab Univ. J. Agric Sci. 12:259-268.(2004)
17. Shehata, A.E. ; **M.A. EL-Nawawy**, Y.M. El-Kenany and I.E. Aumara Use of bifidobacteria in Ras cheese production .I. Chemical and organoleptic properties .Proc. The 9th Egyptian Conf. for Dairy Sci. and Tech. pp.533-562(2004)
18. Shehata, A.E. ; **M.A. EL-Nawawy**, Y.M. El-Kenany and I.E. Aumara Use of bifidobacteria in Ras cheese production. II Microbiological Properties. Proc. The 9th Egyptian Conf. for Dairy Sci. and Tech. pp 563-585(2004)
19. Shehata, A.E. ; **M.A. EL-Nawawy**, Y.M. El-Kenany and I.E. Aumara . Use of bifidobacteria in Ras cheese production III. Changes in the protein and microstructure during ripening. Proc. The 9th Egyptian Conf. for Dairy Sci. and Tech. pp 587- 603(2004)
20. **El-Nawawy, M.A.** ; U.M. Radwan.; A.M. Khater and Z.E. Sheded Assessment of radioactivity levels in some animal foods products in the greater Cairo market J. Environm. Sci. 9:589-618(2004)
21. Al-Askalany, S.; **El-Nawawy, M.A.**; Sidky, Hanaa and Kishk S Biological assessment of propylene glycol esters prepared from oil industrial by products to use as food emulsifier. J. Environm. Sci. 9: 120-135 .(2004)
22. Abdel Dayem ,I. ; ElKenany, Y.M. ; **El-Nawawy, M.A.** and Shehata, A.E Asossiative growth and antimicrobial activity of some strains of lactic acid bacteria. Annals Agric Sci. Moshtohor 42:1685-1701.(2004)
23. **El-Nawawy, M.A.** ; Radwan, U.M. ; Farag, A.H. and Abou El-enein ,K. Production of food flavour enhancers from permeate using some yeast strains. J. Environm. Sci. 11(4):156-179. (2005)
24. Singer, F.A. , Gibriel, A.Y. ; Taha ,F. ; Mohamed, S.S. and **M.A. El-Nawawy** Utilisation of some oil industry wastes for producing Organic acids for edible use. Res. Bull. ,Fac. of Agric. , Ain Shams Univ.4: .(2005)
25. Mgdoub, M.N. ; **El-Nawawy, M.A.**; Roushdy, I.M. ; Ewais, S.M. and Mahmoud, E.F. The use of a new microbial emulsifier in ice milk production. J. Environm. Sci. 10:1221-1232 (2005)
26. El-Behairy ,S. A. ; Radwan ,U.M. ; **El-Nawawy, M.A.** and Mahmoud, M.A.H. Studies on some technological factors affecting some veterinary drug residues in buffalo's milk . The Egyptian . J. Hospital Med. 21:208-218 (2005)
27. El-Nawawy, M.A. et al. Antioxidative and low calories functional foods :A review Progress report . Acad. Sci. Res. Tech. Code: P5-NFc-02 158pp
28. Behairy ,S. A. ; Radwan ,U.M. ; **El-Nawawy, M.A.** and Mahmoud, M.A.H. The influence of some veterinary drug residues on the quality of buffalo milk yoghurt. The new Egyptian J. Med. 34(2):80-88 (2006)
29. Omran ,H. ; **El-Nawawy, M.A.** ; Siliha ,H. and Bueckenhuss ,H. Food production in the arab region: Conditions , trends and future. DAAD and Anuga Food Tech. 2006.

30. Hussein , Y. A. ; Aita, O.A. ; Fayed , A.E. and **EI-Nawawy,M.A.** Effect of transglutaminase on the quality of yoghurt made with different milk protein sources. *Annals Agric. Sci., Ain Shams special issue1*: 111-121 (2006).
31. Ali ,S.A. ; El-Shatanofi, G.A.T. Arnaout , H.H. and **EI-Nawawy,M.A.** Biological evaluation of lentil –based soup blends as diabetic food. *Annals Agric. Sci., Ain Shams special issue1*: 87-97 (2006)
32. El-Gendy, M. H. ; Kamel , Y.M. **EI-Nawawy ,M.A.** and Magdoub, M.A. Effect of some natural antimicrobial systems in North Sinai goat milk on different types of pathogenic bacteria. *Annals Agric. Sci., Ain Shams Univ.51*:447-455.(2006)
33. Abdel-Halim,S ; **EI-Nawawy, M.A.** ; Essawy, E.A. and Hassan ,Z. M.R. Effect of various starters on the quality of Domiati cheese produced from heat treated buffalo milk. *J. Biol. Chem. Environ. Sci. 2*:119-136. .(2007)
34. Moustafa, E. I. ; Hegazi , N.A. and **EI-Nawawy ,M.A** Production of Labnah fortified with selenium. 10th Egyptian Conf. for Dairy Sc. And Tech. 19-21 Nov. 2007 p.64
35. Hegazi , N.A. ; **EI-Nawawy ,M.A.** and Hafez , A.H. Preparation and evaluation of rice milk manufactured from different types of milk . *Mansoura J. Agric. Sci 32*:10239-10243(2007)
36. Harby , S.F. , Hegazi ,N.A. and **EI-Nawawy ,M.A.** Production of unctonal fermented dairy products using black cumin (*Nigella sativa* L.). *Egyptian J. Dairy Sci. 36*(1):31-38 . (2008)
37. Singer F. A.W.; Gibriel , A.W. ; **EI-Nawawy,M.A.** ; Mohamed ,S.S. and Taha, F.S. Preparation of flaxseed meal free of cyanogenic glycoside. *Annals Agric. Sc. ,Moshtohor 47*(1):Fo1-10(2009)
38. Kholif, A.M. ; Mahran ,G.A. ;**EI-Nawawy ,M.A.** Ismail ,A.A. and Salem ,M.M. Evaluation of some lactic acid bacteria in the light of its role in cheese ripening. *J.Biol.Chem. Environ. Sci. 4*:137-149(2009)
39. **EI-Nawawy, M.A.,** and Hegazi, N.A.M.. Effect of microbial Transglutaminase and milk protein fortification on the quality of fermented goats milk. *J.Biol.Chem. Environ. Sci. 4*:333-344. (2009)
40. Aboel Einen K.A.M.; N. A.M. Hegazi and **EI-Nawawy ,M.A.**(2009) Production of low calories functional ice permeate. *J.Biol.Chem. Environ. Sci. 4*:847-856.
41. Hegazi, N.A.M. ; Aboeleinen K.A.M. and **EI-Nawawy ,M.A.** Production of low calories highly antioxidant thirst quenching fruit beverage using milk permeate. *J.Biol.Chem. Environ. Sci. 4*:857- 868. (2009)
42. **EI-Nawawy, M.A.** , El-Malkey, W.A and Aumara , I.E. Production and properties of antioxidative fermented probiotic beverages with natural fruit juices. *Annals Agric. Sci. Ain Shams Univ. 54*: 121-135. (2009)
43. Oreopoulou, V ; Psimouli, V. ; Tsimogiannis, D. ; Anh, T. K. ; Tu, N.M. Uygun, U. ; Koksel, H. ; Gokmen, V. ; Crwes, C. ;Tlomoskozi, S.; Domotor, L.; Balazs,G. Zhang, L. ; Lui,H.; Cui, Y. Lui, B. Weenping D.; Xingguo,, W. ; Weining, H. ; Ozer, H.; Zhongdong,L. and **EI-Nawawy ,M.A.** Assessing food additives: the good, the bad and the ugly. *Quality Assurance and Safety of Crops and Food 1*(2):101-110. (2009)

44. Abdel salam, R. ; Aumara, I.E.; El-Kenany, Y.M. and **EI-Nawawy, M.A.** Antibacterial effect of herbs and spices used in the production of some dairy products. J.Biol.Chem. Environ. Sci. 4(4):19-37. (2009)
45. **EI-Nawawy, M.** New adulteration methods in dairy sectors. Food Technol. Mansoura Univ. Conf. 18-21/10/2010
46. **EI-Nawawy, M.** Needs to develop analytical methods to detect food adulteration. Environm. Biochem Society Meeting 20-21/10/2010
47. Kholif, A.M. ; Mahran, G.M. ; **EI-Nawawy, M.A.** ;Ismail , A.A. ; Salem, M.M. and Zaky, W.M Use of some lactobacillus strains to improve soft cheese quality. World Appl. Sci. J. 11:766-774(2010)
48. Tohamy ,M.M. ; **EI-Nawawy, M.A.** ;A.A. Kandeel and M.A. Moustafa Modification of the traditional method of making Ras Cheese and its effect on the properties and quality of the resultant low fat cheese. J. Food Dairy Sci. Mansoura Univ. 2:101-114(2011)
49. Hussein, N.A.; Aumara, I.E.; El-Kenany, Y.M. and **EI-Nawawy, M.A.** Production of *Phaffia rhodozyma* using milk permeate J.Biol.Chem. Environ. Sci. 6:211-226(2011)
50. Kholif, A.M. ; Mahran, G.M. ;;Ismail , A.A. ; Salem, M.M. and Zaky, W.M. Evaluation of proteolytic activity of some dairy lactobacilli World J. Dairy Food Sci 6:21-26(2011)
51. Abraham, Sherin P.; Nasr ,M.M., Yehia, M.A. and **EI-Nawawy, M.A.** Socioeconomic dimensions for the application of standard specifications for some common foods and their impact on the development of exports, J.Environm. Sci. (2011)in press
52. El-shaikh, M.M. ; **EI-Nawawy, M.A.** and Abdel rahman K.H.The Effectiveness of the Egyptian legislations in the exchange of goods and products(Empirical study on consumer protection law in the field of dairy products fraud) J.Environm. Sci. (2011)in press
53. El- Gendy, Marwa H. H., Alsheikh, S. M., **EI-Nawawy' M. A.**, ;Magdoub' M. N. I. Activity of some enzymes of Egyptian desert goat milk affected by different feeding systems. Annals Agric. Sci., Ain Shams special issue 58:333-341 (2012).
54. **EI-Nawawy, M. A.**; Radwan, O. M.; Ahmed, M. M. and Abo-Lila, I.M. Assessment the Protective Role of Allspice (*Pimenta Dioica L.*) on Acrylamide Induced Oxidative Stress in Male Sprague-Dawley Rats. J.Environm. Sci. (2012)in press
55. **EI-Nawawy, M. A.**; Radwan, O. M.;El-Behairy,S.A. and Hasan,M.A. Derived peptides from milk permeate as a health ingredients: properties and applicable aspects J. Food Dairy Sci. Mansoura Univ.3(7)447-460(2012)
56. Moustafa, K.A. ; Hegazi,N.A. and **EI-Nawawy, M. A.** Manufacture of highly antioxidant low calories beverages and ices from fermented milk permeate. J. Food Dairy Sci. Mansoura Univ.3(7)431-446(2012)
57. **EI-Nawawy, M. A.**; Kandeel ,A.A.; Tohamy ,M.M. and M.A. Moustafa.Use of fat replacer or transglutaminase to enhance the microstructure and cheese quality of low fat ras cheese during ripening. Annals Agric. Sci., Ain Shams special issue 58:343-352 (2012).

58. Radwan, O. M.; **El-Nawawy, M. A.**; Badawy, H.A. and Abdelmageed, Susan, M.M , Biological evaluation of healthful different oil blends rich in polyphenols , omega 3,6, and 9 J. Environm. Sci. (2013) in press
59. El-Tilawy , F. ; Radwan, O. M.; **El-Nawawy, M. A.** and Mohammed , Hoda. Utilisation of fermented milk permeate in the manufacture of fruit juice beverage J. Environm. Sci. (2013) in press
60. **El-Nawawy, M. A.**; Khalil, M.; Seddik, M. F. ; Shaker, A.H. and Azza M. Farag. Determination of acrylamide in some Egyptian food commodities and its mitigation using cheese whey J. Environm. Sci. (2013) in press
61. Hegazi, amal, M.; **El-Nawawy, M. A.**; Ali, A.A. and El-Samragy, Y.A. A comparative study of direct detection methods for non emetic *Bacillus cereus* strains in some dairy products. . J. Biol. Chem. Environ. Sci. 8:305-321(2013)