



**Mohsen Zommara**

Prof Emeritus of Dairy  
Science and Nutrition  
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<http://scholar.google.com.eg/citations?hl=en&user=OE3Q2wAAAAJ>

<https://www.webofscience.com/wos/author/author-search>

[https://www.researchgate.net/profile/Mohsen\\_Zommara](https://www.researchgate.net/profile/Mohsen_Zommara)

<https://www.scopus.com/search/form.uri?display=basic#basic>

## CURRICULUM VITAE

### EDUCATION

**B.Sc. (1976-1980):** Department of Dairy Science, Faculty of Agriculture, Tanta University.

**M.Sc. (1982-1987):** Department of Dairy Science, Faculty of Agriculture, Tanta University.

**Thesis title:** "Studies on recent methods for preserving and cooling raw milk"

**Ph.D. (1991-1996):** Laboratory of Nutrition Chemistry, Department of food science, Faculty of Agriculture, Kyushu University, Japan.

**Thesis title:** "Nutritional and physiological studies on antioxidative properties of fermented milk in rats"

### JOBES

**1981-1987:** Demonstrator of Dairy Science, Faculty of Agriculture, Tanta University.

**1987-1990:** Assistant professor of Dairy Science, Faculty of Agriculture, Tanta University.

**1990-1996:** Ph.D. Student, Laboratory of Nutrition Chemistry, Faculty of Agriculture, Kyushu University, Japan.

**1996-2002:** Lecturer of Dairy Science, Faculty of Agriculture, Tanta University, Egypt.

**2002-2006:** Associate professor of Dairy Science, Tanta University, Egypt.

**2006-2008:** Associate professor of Dairy Science, Kafrelsheikh University, Egypt.

**2008-2010:** Professor of Dairy Science, Department of Dairy Science, Kafrelsheikh University, Egypt.

**2010-2012:** Undersecretary of Ministry of Education, Alexandria, Egypt.

**2012-2013:** Professor of Dairy Science, Department of Dairy Science, Kafrelsheikh University, Egypt.

**2013-2014:** First-Undersecretary of Ministry of Education, Alexandria, Egypt.

**2014-2018:** Professor of Dairy Science Department, Kafrelsheikh University, Egypt.

**2017-2019:** Head of Dairy Science Department, Kafrelsheikh University, Egypt.

**2019-:** Professor Emeritus of Dairy Science, Department of Dairy Science, Kafrelsheikh University, Egypt.

### SCIENTIFIC MESIONS AND FELLOWSHIPS

- 1) Post-doctor fellow supported by Japan Society for the Promotion of Science (JSPS), Laboratory of Nutrition Chemistry, Department of Bioscience & Biotechnology, Graduate School of Bioresearch and Bioenvironmental Sciences, Kyushu University, Japan, **21 Nov. 1999- 20 Nov. 2001 (2 years)**.

- 2) Post-doctor fellow supported by The Hungarian Scholarship Board (HSB). Institute of Food Science, Quality Assurance and Microbiology, Centre of Agricultural Sciences, Debrecen University, Debrecen, Hungary, **11 Oct. 2006-10 Agu. 2007 (10 months)**.
- 3) Visiting professor, supported by Japan Society for the Promotion of Science (JSPS), Laboratory of Nutrition Chemistry, Department of Bioscience & Biotechnology, Graduate School of Bioresearch and Bioenvironmental Sciences, Kyushu University, Japan, **26 Mar. 2010-25 Apr. 2010 (2 months)**.
- 4) Visiting professor, supported by INRA, Nanets, France and the Academy of Scientific Research and Technology, Egypt, **9-15Nov.2012 (7 days)**.
- 5) Visiting professor, supported by INRA, Nanets, France and the Academy of Scientific Research and Technology, Egypt, **10-22 Oct.2013 (13 days)**.

### SCIENTIFIC PROJECTS

- 1) Biological production of Nano-selenium spheres and its application in livestock production. Academy of Scientific Research and Technology, National Strategy for Genetic Engineering and Biotechnology **(2018-2022)**.
- 2) Potential use of lactic acid bacteria isolated from Egyptian dairy products for health and dairy industries innovation. IMHOTEP, supported by France Campus, and Academy of Scientific Research and Technology, Egypt **(2012-2014)**.
- 3) Natural treatments for controlling mould growth on cheese surface during cold storage. Supported by a grant from Tanta University, Egypt **(1999-2002)**.

### PATENT

Production of Se nanoparticles by lactic acid bacteria and bifidobacteria, P:0700480/5, Hungary, 2008 and US8003071 USA patent in 23/7/2011.

- <http://www.freepatentsonline.com/y2010/0189634.html>
- <http://www.freshpatents.com/Mohsen-A-Zommara-Alexandria-invdirz.php>
- <http://bionanoferm.ewk.hu/>

### PROFESSIONAL

1. Inspiring Professor brings advanced teaching skills and department leadership experience. Goal-oriented to advance department, improve teaching and modernize courses.
2. Extensive background in research and university fundraising.
3. Student-centered Professor with expertise in dairy microbiology and nutrition chemistry. Offers 42-year background supporting students, developing instructional plans and organizing and grading exams and tests.
4. Commended for sustaining effective learning environment through prepared classes and relevant assignments and consistently achieving classroom management and academic goals.
5. Organized and dependable candidate successful at managing multiple priorities with a positive attitude.
6. Willingness to take on added responsibilities to meet team goals.
7. Dynamic individual with hands-on experience in dairy science, dairy microbiology and nutrition chemistry and talent for navigating challenges.
8. Brings strong problem-solving skills and proactive approach to new tasks. Known for adaptability, creativity, and results-oriented mindset.
9. Committed to making meaningful contributions and advancing organizational goals. Experienced leader with strong background in guiding teams, managing complex projects, and achieving strategic objectives. Excels in developing efficient processes, ensuring high standards, and aligning efforts with organizational goals.
10. Known for collaborative approach and commitment to excellence.

11. Innovative technology professional with several years of diverse experience. Skilled in enhancing systems and aligning technical solutions with business objectives.
12. Proven success in leading projects from start to finish and contributing to organizational growth and success.
13. Demonstrates strong analytical, communication, and teamwork skills, with proven ability to quickly adapt to new environments.
14. Eager to contribute to team success and further develop professional skills. Brings positive attitude and commitment to continuous learning and growth.

### CURRENT ACTIVITIES

1. Mentored and supervised graduate students, providing valuable guidance for thesis work, research projects, and professional development.
2. Developed innovative teaching methods tailored to diverse learning styles, enhancing student comprehension and success rates.
3. Evaluated student progress using both formative and summative assessments to provide targeted feedback for continuous improvement.
4. Created positive and safe learning environment for students by setting and enforcing classroom code of conduct.
5. Evaluated and supervised student activities and performance levels to provide reports on academic progress.
6. Impartially evaluated papers, projects and homework assignments of students, delegating grading to teaching assistants when appropriate.
7. Contributed to planning appropriate and engaging lessons for both classroom and distance learning applications.
8. Taught diverse student population by employing various learning styles and abilities.
9. Created syllabus and instructional plans for each class session in accord with stated course objectives.

### PROFICIENCY IN FOREIGN LANGUAGES:

1. Arabic: Mother language
2. English: Reading: very good, Writing: very good, Talking: Very good
3. Japanese: Talking: Very good

### LIST OF PUBLICATIONS

- 1) Ragab M, Helal M, Omara A, **Zommara M**, Nofal R, Ghanimah MA, Abou Khadiga G, and Elkhayat IA (2024). Tailoring Dietary Selenium for Breed-Specific Gene Expression Profiles in Rabbits. Egypt J Vet Sci, in press
- 2) **Zommara MA**, Swelam S, Raya-Álvarez E, Imaizumi K, Elmahdy A, Alkhudhayri DA, Aljehani AA, Agil A, Elmahallawy EK. (2024). Nutritional and potential health benefits of chufa oil, olive oil, and anhydrous milk fat against gallstone disease in a C57BL/6N mouse model. Front Nutr 26; 11:1445484. doi: 10.3389/fnut.2024.1445484.
- 3) Sherif AH, **Zommara MA**. (2024) Selenium Nanoparticles Ameliorate Adverse Impacts of Aflatoxin in Nile Tilapia with Special Reference to Streptococcus agalactiae Infection. Biol Trace Elem Res. 202(10):4767-4777. doi: 10.1007/s12011-023-04031-1.
- 4) **Zommara, M.**, El-Ghaish, S., Haertle, T., Chobert, J.-M. and Ghanimah, M. (2023). Probiotic and technological characterization of selected Lactobacillus strains isolated from different Egyptian cheeses. BMC Microbiol. 23, 160. <https://doi.org/10.1186/s12866-023-02890-1>

- 5) Rabee, A. E., Khalil, M. M. H., Khadiga, G. A. Ahmed Elmahdy, A., Sabra, E. A., **Zommara, M. A.** and Khattab, I. M. (2023). Response of rumen fermentation and microbiota to dietary supplementation of sodium selenite and bio-nanostructured selenium in lactating Barki sheep. BMC Vet. Res.19, 247. <https://doi.org/10.1186/s12917-023-03799-7>
- 6) Khalil, M. M. H., Yosra A. Soltan, Y. A., Galal Abou Khadiga, G., Elmahdy, A., Sallam, S. M. A., **Zommara, M. A.**, Alaa E. Rabee, A. E. and Khattab, I. M. (2023). Comparison of dietary supplementation of sodium selenite and bio-nanostructured selenium on nutrient digestibility, blood metabolites, antioxidant status, milk production, and lamb performance of Barki ewes. Anim. Feed Sci. Tech., 297, 115592. <https://doi.org/10.1016/j.anifeedsci.2023.115592>.
- 7) Eid, Y. Z., Omara, Y., Ragab, A., Ismail, A., **Zommara, M.** and Dawood, M. A. O. (2023). Mitigation of imidacloprid toxicity in poultry chicken by selenium nanoparticles: growth performance, lipid peroxidation, and blood traits. Biol. Trace Element Res. <https://doi.org/10.1007/s12011-023-03592-5>
- 8) **Zommara, M.**, Omran, M. and Ghanimah, M. (2022). Milk permeate medium for the production of selenium nanoparticles by lactic acid bacteria. Int. J. Dairy Tech., 75, 603-610. doi: 10.1111/1471-0307.12875
- 9) **Zommara, M. A.**; Bedeer, E. G.; Elmahallawy, E. K.; Hafiz, A. A.; Albrakati, A.; Swelam, S. (2022). Preliminary studies of bio-fortification of yoghurt with chromium. Fermentation 8, 727. <https://doi.org/10.3390/fermentation8120727>
- 10) **Zommara, M.**; Abd El-Aziz, A. M.; Elgammal, N. A.; Prokisch, J. and Swelam, S. (2021). In vitro biosynthesis of organic selenium by *Lactobacillus casei* from inorganic selenium forms. Rom. Biotechnol. Lett., 26(5): 2916-2925. doi: 10.25083/rbl/26.5/2916-2925
- 11) Swelam, S.; **Zommara, M. A.**; Abd El-Aziz, A.; Noha A. Elgammal, N. A.; Baty, R. S. and Elmahallawy, E. K. (2021). Insights into chufa milk frozen yoghurt as cheap functional frozen yoghurt with high nutritional value. Fermentation, 7, 255. <https://doi.org/10.3390/fermentation7040255>
- 12) Ibrahim, S. E.; Alzawqari, M. H.; Eid, Y. Z.; **Zommara, M.**; Hassan, A. Z. and Dawood, M. A. O. (2021). Comparing the influences of selenium nanospheres, sodium selenite, and biological selenium on the growth performance, blood biochemistry, and antioxidative capacity of growing turkey pullets. Biol. Trace. Elem. Res. <https://doi.org/10.1007/s12011-021-02894-w>
- 13) Usrey, E-Z., Nora Ghanim, N. F-A., Mahana, H., **Zommara, M. A.** and Amer, M. A. A. (2020). Biochemical and histopathological studies on the role of selenium nanoparticles and selenium oxide against chemically-induced diabetes in male rats. East African Scholars Multidiscip. Bull., 3: 10-22.
- 14) Ibrahim, H. M., **Zommara, M. A. E.** and Elnaggar, M.E. (2020). Ameliorating effect of selenium nanoparticles on cyclophosphamide induced hippocampal neurotoxicity in male rats: light, electron microscopic and immunohistochemical study. Folia Morphologica, 80, 806-8019. DOI: 10.5603/FM.a2020.0117.
- 15) Dawood, M.A.O., **Zommara, M.**, Eweedah, N.M., Helal, A. I. and Aboel-Darag, M. A. (2020). The potential role of nano-selenium and vitamin C on the performances of Nile tilapia (*Oreochromis niloticus*). Environ. Sci. Pollution Res., 27:9843–9852.

- 16) Dawood, M.A.O., **Zommara, M.**, Eweedah, N.M. and Helal, A. I. (2020). The evaluation of growth performance, blood health, oxidative status and immune-related gene expression in Nile tilapia (*Oreochromis niloticus*) fed dietary nanoselenium spheres produced by lactic acid bacteria. *Aquaculture*, 515, 734571.
- 17) Dawood, M. A. O., **Zommara, M.**, Eweedah, N. M. and Helal, A. I. (2019) Synergistic Effects of Selenium Nanoparticles and Vitamin E on Growth, Immune-Related Gene Expression, and Regulation of Antioxidant Status of Nile Tilapia (*Oreochromis niloticus*). *Biol. Trace. Elem. Res.* <https://doi.org/10.1007/s12011-019-01857-6>
- 18) **Zommara, M.**, Takagi, H. and Imaizumi, K. (2015). Cultured milk products ameliorate the protein deficiency induced peroxidation stress in Rats. *Egyptian J. Dairy Sci. (suppl.)*. The 12th Egypt. Conf. Dairy Sci. & Tech., Cairo 9-11 Nov. PP. 217-225.
- 19) El-Ghaish S.; El-Baz, A.; Hwanhlem, N.; **Zommara, M.**; Ayad, E.; Choiset, Y.; Haertlé, T.; Chobert, J.-M. (2015). Bacteriocin production and safety evaluation of non-starter *Enterococcus faecium* IM1 and *Enterococcus hirae* IM1 strains isolated from homemade Egyptian dairy products. *Eur. Food Res. & Tech.* DOI:10.1007/s00217-015-2424-z, Springer Berlin Heidelberg.
- 20) Prokisch, J.; Sztrik, A.; Babka, B.; Eszenyi, P.; Pardi, J.; Mika, Z. and **Zommara, M.** (2011). Novel Fermentation Technology for Production of Selenium Nanospheres (Lactomicrosel®) and its Testing for Feed and Food Applications. 2nd International Conference on Selenium in the Environment and Human Health. China-Singapore Suzhou Industrial Park, Suzhou, China Page 71-72 (23-28 October 2011).
- 21) **Zommara, M.**; Hung, M.; Imaizumi, K. and Atta, M. (2009). Growth parameters and tissue lipid profiles of C57PL/6N mice fed on Roselle seed oil. *Acta Alimentaria*, 38, 35-43.
- 22) Prokisch, J.; Széles, É.; Kovács, B.; Daróczy, L. and **Zommara, M.** (2008). Formation of metal selenium nanospheres in bacteria: Is it a possible detoxification mechanism? *Cereal Res. Commu.*, 36. Suppl. 5, 947-951.
- 23) Salem, M. L.; **Zommara, M. A.** and Imaizumi, K. (2005). Dietary supplementation with *Cyperus esculentus* L (tiger nut) tubers attenuated atherosclerotic lesion in apolipoprotein E knockout mouse associated with inhibition of inflammatory cell responses. *Am. J. Immu.* 1, 60-67.
- 24) **Zommara, M.**; Toubou, H. and Imaizumi, K. (2002). Supplementing bovine milk immunoglobulin G prevents rats fed on a vitamin E-deficient diet from peroxidation stress. *Annl. Nutr. Metab.*, 46, 97-102.
- 25) **Zommara, M.**; Takagi, H. and Imaizumi, K. (2002). Cultured milk products ameliorate the protein deficiency induced peroxidation stress in rats. *Proceedings for Science Conference 2002*, Taiz, Republic of Yemen.
- 26) **Zommara, M.**; Toubou, H.; Sakono, M.; and Imaizumi K. (1998) Prevention of peroxidation stress in rats fed on a low vitamin E-containing diet by supplementing with a fermented bovine milk whey preparation: - effect of lactic acid and  $\beta$ -lactoglobulin on the antiperoxidative action. *Biosci. Biotechnol. Biochem.*, 62, 710-717.
- 27) **Zommara, M.**; Tachibana, N.; Sakono, M.; Suzuki, Y.; Oda, T.; Hashiba, H. and Imaizumi, K. (1996). Whey from cultured skim milk decreases serum cholesterol and increase antioxidant enzymes in liver and red blood cells in rats. *Nutr., Res.*, 16, 293-302.

- 28) **Zommara, M.**; Tachibana, N.; Mitsui, K.; Nakatani, N.; Sakono, M.; Ikeda, I. And Imaizumi, K. (1995). Inhibitory effect of ethanolamine plasmalogen on iron-and copper-dependent peroxidation. *Free Radical Biol. Med.* 18, 599-602.
- 29) **Zommara, M.**; Takagi, H; Sakono, M.; Suzuki, Y. and Imaizumi, K. (1994) Effect of milk whey and its fermentation products by lactic acid bacteria on mitochondrial lipid peroxide and hepatic injury in bile duct ligated rats. *Biosci. Biotech. Biochem.*, 58, 1213-1217.
- 30) Imaizumi, K.; Hirata, K.; **Zommara, M.**; Sugano, M. and Suzuki, Y. (1992). Effects of cultured milk products by *Lactobacillus* and *Bifidobacterium* species on the secretion of bile acids in hepatocytes in rats. *J. Nutr. Sci. Vitaminol.*, 38, 343-351.

#### **National Publications**

- 31) Eid, Y. Z., **Zommara, M.** and Tawfeek, F. A. (2022) Effect of the Biologically Produced Nanoselenium Dietary Supplementation on Growth Performance, Carcass Characteristics, Blood Parameters, and Economic Efficiency in Broiler Chickens. *AJVS*, 73 (2), 47-55. doi:10.5455/ajvs.44970
- 32) Sherif, A. H.; **Zommara, M. A.**; Elkalawy, A. H.; Abd El-Rahim, A. H.; Mahrous K. F. and Salama, K. F. (2021). Inhibitory effect of nano selenium on the recurrence of *Aeromonas hydrophila* bacteria in *Cyprinus carpio*. *Egy. J. Aqu. Biol. Fish.*, 25: 713-738.
- 33) Salam, A. Y.; EL-Shamaa, I. S.; Metwally, A. M.; El-Hewaty. A. Y.; Mahmoud, T. A. and **Zommara, M. A.** (2021). Effect of Selenium Administration on Reproductive Outcome and Biochemical Parameters to Ewes and their Lambs. *J. Animal and Poultry Production, Mansoura Univ.*, Vol. 12 (12):379 – 386.
- 34) Gaafar, H. M., El-Nahrawy, M. M., El-Gendy, M. E., El-Reidy K. F., **Zommara, M. A.**, Mesbah, R. E. and Ghanimah, M. A. (2021). Nutritional effects of different forms of selenium additive on productive performance of dairy Zaraibi goats and their suckling kids. *Indian J. Vet. Res.* 30, 10-19. DOI : 10.5958/0974-0171.2021.00009.1
- 35) El-Nahrawy, M. M.; El-Gendy, M. E.; El-Riedy, K. F.; **Zommara, M. A.** and Abd El-Aziz, A. M. (2021). Effect of different forms of selenium on performance of dairy Zaraibi goats and their suckling kids. 1- Inorganic and organic selenium. *Egyptian J. Nutr. Feeds*,
- 36) **Zommara, M. A.**, Omran, M., Elgaish, S. and Zayan, A. F. (2020). Whey based culture media for the production of selenium nanoparticles rich product by three lactic acid bacterial strains. *J. Sus. Agric. Sci.*, 46: 77-88. DOI:10.21608/JSAS.2020.28067.1217
- 37) Shams, A Sh., **Zommara, M. A.**, Sayed-Ahmed, M. E. and El-Nahrawy, M. M. (2020). Growth performance and immunity response of suckling friesian calves supplemented with organic or nano selenium produced by lactic acid bacteria. *Egyptian J. Nutr. Feeds*, 23: 205-217.
- 38) **Zommara, M. A.** and Prokisch, J. (2019). Conversion of Inorganic Selenium to Organic Form(s) by *Lactobacillus acidophilus*. *Alex. J. Fd. Sci. & Technol.*, 16(2): 17-24.
- 39) **Zommara, M. A.**, Prokisch, J., Elghish, S. N. and Abdelaziz, A. M. (2018). Biological production of selenium nanoparticles by Yoghurt culture: a novel source of selenium dietary supplement. *Egyptian J. Dairy Sci.*46: (Supplement) S31-S40.

- 40) **Zommara, M. A.**, Mansour, A. A. and Ghanimah, M. A. (2018). Impact of dry fractionation of anhydrous milk fat made by the Egyptian traditional boiling method on tissue lipid profile and plasma peroxidation stress of Albino rats. *Egyptian J. Dairy Sci.*46: (Supplement) S41-S 50.
- 41) **Zommara, M. A.** and Imaizumi, K. (2017). In vitro Antioxidative Activity of Chufa Tubers (*Cyperus esculentus* L.) Extracts in Liposome Peroxidation system. *J. Sus. Agric. Sci.* 43:69-76.
- 42) **Zommara, M. A.** and Imaizumi, K. (2017). Antiatherogenic effect of Tiger nut tubers (*Cyperus esculentus* L.) supplemented diet in apolipoprotein E knockout mice. *J. Sus. Agric. Sci.*, 43: 197-204.
- 43) **Zommara, M.** and Prokisch, J. (2105). Selenium rich yoghurt: Bio-fortification for better health. *Egyptian J. Dairy Sci.*, 43: 159-167.
- 44) El-Ghaish S. N.; El-Baz, A. M.; Hwanhlem, N.; **Zommara, M. A.**; Ayad, E. H.; Choiset, Y.; Haertlé, T.; Chobert, J.-M. (2014). Partial characterization of Bacteriocins produced by two strains of lactic acid bacteria, isolated from traditional Egyptian dairy products. *J. Food Sci.*, Mansoura Univ., 5: 561-579.
- 45) **Zommara, M.**, Rashed M., Zayan A., and Omran M. (2013). Impact of different forms of selenium on lipid profile and peroxidation stress of rats fed on Zabady milk. *Egyptian J. Dairy Sci.*, 41: 151-161.
- 46) **Zommara, M.**; El-Hawary, M. and Sadik, A. (2012). Impact of some inhibitors on fungi growth during Ras cheese storage. *Mansoura J. Food and Dairy Sci.*, 3: 207-223.
- 47) **Zommara, M. A.**; El-Bazz, A. M.; El-Sherbieny, M. A. and Youssef, M. M. (2008). Subclinical mastitis among lactating buffaloes in the middle of Nile delta of Egypt. *J. Agric. Res. Kafrelsheikh University*, 34: 662-675.
- 48) Youssef, M. M.; **Zommara, M. A.**; El-Sherbieny, M. A. and El-Bazz, A. M. (2008). Incidence of subclinical mastitis in buffalo farms in relation to microbial and chemical content of milk. *Proc. of Middle East and North Africa Conf. for future of Animal Wealth. Cairo Int. Convention Center, Egypt*, 16-18 October.
- 49) Ibrahim, E. M.; El-Baz, A. M. and **Zommara, M. A.** (2008) Carbonated retentate for Tallaga cheese production. *J. Agric. Mansoura University*, 33, 7943-7954.
- 50) **Zommara, M. A.**; Saleh, A. E. and Hassan, N. H. (2007). Evaluation of the antimycotic activity of some plant extracts on the predominant fungal strains isolated from Ras cheese surface. *GOST, 1st international conference-Fodex 2007, Alexandria, Egypt.*
- 51) **Zommara, M. A.**; Prokisch, J.; Széles, E. and Zoltán, G. (2007). Utilization of whey from the manufacture of Kareish cheese enriched with organic selenium in bread making. *The 10th Int. Conf. for Dairy Sci. and Tech.*, 549-564, 19-21, November, Cairo.
- 52) **Zommara, M. A.**; Ibrahim, E. M. and Rashed M. A. (2007). Prevention of fungal growth on Ras cheese surface using some plant extracts under different hygienic conditions. *J. Agric. Res. Kafrelsheikh University*, 33, 348-359.
- 53) **Zommara, M. A.** (2007). Production of organic selenium enriched yoghurt. *J. Agric. Res. Kafrelsheikh University*, 33: 824-838.
- 54) El- Baz, A. M. and **Zommara, M. A.** (2007). Characteristics of carbonated stirred yoghurt-bifidum milk fortified with honey and vitamin C. *Egyptian J. Dairy Sci.*, 35: 45- 56.

- 55) **Zommara, M. A.**; El-Baz, M. A.; Rashed, M. A. and Mansour, A. A. (2006). Health promoting effects of mixed zabady and bifidobacteria fermented milks fed to rats. *Egyptian J. Dairy Sci.*, 34, 47- 57.
- 56) **Zommara, M. A.**; Atta, M. B. and Hung, Mei-Chu (2005). Dietary fats from different animal sources affect tissue lipid profiles without developing fatty streak lesions in C57PL/6N mice fed non-atherogenic diets. The 2nd Int. Conf. "Future trends in Food Science & Nutrition.". NRC, Cairo, Egypt.
- 57) **Zommara, M. A.** and Rashed, M. A. (2005). Inhibition of mould growth on the surface of Ras cheese by plant water extracts or pH control. *J. Agric. Res. Tanta University*, 31: 457-470.
- 58) **Zommara, M. A.** and Elbaz, M. A. (2005). Growth and viability of certain probiotic strains in the presence of lactic acid culture in unsalted Kareish cheese. *J. Agric. Res. Mansura University*, 30, 6939-6950.
- 59) **Zommara, M. A.**; Elbaz, A. M.; Rashed, M. A. and Mansour A. A. (2004). Effect of supplementing vitamin C to milk on some chemical and organoleptic properties and starter viability of zabady-bifidum fermented milk during cold storage. *Proceedings of Int. Conf. on Microbi. and Biotech. in Favor of Man and Environ. in Africa and Arab region Mansoura Univ., Egypt* (27-29 April).
- 60) **Zommara, M. A.**; Elbaz, A. M.; Mansour, A. A. and Hafez A. H. (2004). Evaluation of health promoting effects of feeding *Lactobacillus acidophilus*-or mixture of it with bifidobacteria to Albino rats. *Egyptian J. Agric. Res.*, 82: 27-42.
- 61) **Zommara, M. A.** and Rahed, M. A. (2004). Mould and yeasts incidence in samples from Ras cheese surface and in their production area air. *Proceedings for the 4th Sci. Conf. of Agri. Sci., Assiut University, Assiut, Egypt.*
- 62) Hassan, N. H., **Zommara, M. A.** and Saleh, A. E. (2004). Molds and yeasts contamination of RAS cheese and the incidence of mycotoxins. *Proceedings for the 6th International Conference and Exhibition for food Industries Quality Control. Food Quality 2004. International Center for Research and Consultation I.C.R.C.-COMIBASSAL, Alexandria, Egypt, 10-12 October.*
- 63) **Zommara M. A.**, Elbaz A. M., Rashed M. A. and Mansour A. A. (2003). Effect of supplementing honey to milk on starter viability and some chemical and organoleptic properties of zabady-bifidum fermented milk during cold storage. *J. Agric. Res. Tanta University* 29, 627-643.
- 64) **Zommara, M.** (2002). Impact of feeding rats on whey and fermented milk whey products on plasma cholesterol and fecal sterol secretion. *J. Agric. Res. Tanta University* 28, 327-340.
- 65) **Zommara, M.** (2002). Hypocholesterolemic effect of milk fat and olive oil in C57BL/6N mice fed an atherogenic diet. *J. Agric. Res. Mansura University*, 27, 3995-4004.
- 66) **Zommara, M.** (2002) In vitro studies on the antioxidant effect of zabady microflora. *Egyptian J. Dairy Sci.*, 30, 179-192.
- 67) **Zommara, M.** and El-shaer, K. (2001). A comparative study on the resistance to in vitro lipoperoxidation of chufa oil, some vegetable oils and milk Fat. *Egyptian J. Dairy Sci.*, 29, 30-42.
- 68) **Zommara, M.** and El-Gamal, O. (2000). Home treatment of raw milk by microwave irradiation. *J. Home Economic, Menofiya University* 10, 143-149.
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