

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ



ABDALBASIT ADAM MARIOD

ASSOCIATE PROFESSOR OF FOOD SCIENCE & TECHNOLOGY

CURRICULUM VITAE

Summary of Curriculum Vitae

Current Appointment: Associate Professor, Deputy Dean of Graduate Studies 7 Scientific Research, Sudan University of Science & Technology

Field of Specialisation: Food Science & Technology

Teaching Responsibility:

1. General Inorganic Chemistry (Semester 1)
2. Sugar Technology (Semester 9)
3. Cereal Technology (Semester 7)
4. Candy Technology (Semester 10)
5. Oils and Fats Chemistry & Technology (Semester 8)
6. Food Quality Control (Semester 8)
7. Principals of Food Science and Technology (Semester 5)
8. Analytical Chemistry and Instruments (Semester 3)
9. Food Analysis (Semester 6)
10. Research Methodology (Post Graduate)

Research: member of 15 Research Projects

Reviewer of 36 International Refereed Journals

Publications: 93 papers, 60 published in International Refereed Journals, 13 submitted, and 20 in International Proceedings).

Patent: 4 Patents

Books: 5 Books

Radio Programs: 3 Radio programs

Membership of Professional Bodies: Member of 4 Scientific Societies

Honours: 8 Medals in Research and Academic Excellence, 9 Research grants

Personal Data

Name: Abdalbasit Adam Mariod Al-Nadif

Nationality: Sudanese

Birth: Ghibaish 1958. Sudan

Social status: Married with 4 kids

Position:

Associate professor, Food Science and Technology Department, College of Agricultural Studies Sudan University of Science & Technology Khartoum. North, P. O. Box 71 Sudan.

www.sustech.edu

Emails: basitmariod@yahoo.com, elmariod@hotmail.com, abdalbasitadam@sustech.edu

Qualifications:

***Ph.D.** in Food Chemistry Faculty of Natural Science and Mathematics Institute of Food Chemistry Westfälische Wilhelms-Universität Münster Germany July 2005

Thesis title: Investigations on the Oxidative Stability of some Unconventional Sudanese Oils, Traditionally used in Human Nutrition

***MSc.** in Food Science & Technology, Faculty of Engineering & Technology, Gezira University, Medani, Sudan. June 2000 **Thesis title: Seeds of *Sclerocarya birrea* oil and protein: Quality and product development aspects**

***BSc.** in Food Science & Technology, Faculty of Agriculture, Alexandria University Alexandria, Egypt June 1986

***Diploma** in General Agriculture, College of Agricultural Studies, Sudan University of Science & Technology Khartoum, Sudan April 1984.

Computer use, name the software(s), and the nature of the use:

- Microsoft DOS, Basic, Windows, Word Star, Word Perfect, and Microsoft Word for routine use and typing
- Microsoft PowerPoint is used for presentation.
- Microsoft Excel is used for data manipulation and graphs.
- SPSS and RSM for statistical and experimental designing
- Endnote program

Training Courses and Workshops:

- ✓ Basics of Freeze Drying by Mr. Gaston Griesbeck Teflon Science & technology, Institute of bioscience, UPM, Serdang Malaysia 14th April 2008
- ✓ Obtaining ultra high speed and high resolutions using Aglents HPLC columns save time and money, Institute of bioscience, UPM, Serdang Malaysia 7th April 2008
- ✓ Business Management in Chemistry, Institute of Business Management, Westfälische Wilhelms-Universität Münster Germany May to July 2003
- ✓ Food Chemistry at graduate level , Institute for Food Chemistry Westfälische Wilhelms-Universität Münster Germany one semester course 2004
- ✓ Biochemistry at graduate level, Institute of Biochemistry Westfälische Wilhelms-Universität Münster Germany one semester course 2004
- ✓ Cereal seeds industry and new trends in milling technology, SSMO-ICC. Khartoum Sudan. January 2002.
- ✓ Using statistical analysis for quality improvement, Sudanese German center for quality assurance S.G.C.Q.A. Khartoum, Sudan. November 2001.
- ✓ Trends in Quality control for cereals and cereals cereal products with emphasis in wheat. SSMO-ICC Khartoum, Sudan. Jan. 2000.
- ✓ Maintenance essentials of testing and measuring equipments, CO-Design for Quality improvement, Khartoum, Sudan. May 1999.
- ✓ ISO 9000 Essentials for manufacturing and services, S.C.Q.A. Khartoum, Sudan. September 1998.
- ✓ ISO 9000 Documentation S.C.Q.A. Khartoum, Sudan. September 1998.

Work Experiences:

*Deputy Dean College of Graduate Studies & Scientific Research, Sudan University of Science & Technology since March 2011 and Director of Sudanese Malaysian Studies Center (SMSC) Sudan University of Science & Technology

*Visiting professor through TWAS-UNESCO ASSOCIATESHIP –2010-2013 Ref.3240230898 at Research Centre For Chemistry at the Indonesian Institute of Sciences (RCChem-LIPI), Bandung 40135, Indonesia

*Senior Research Fellow (Associate Professor) at Institute of Bioscience, University of Putra Malaysia March 2008 –March 2010

- * Since January 2009 Associate professor at Food Science and Technology Department, College of Agricultural Studies Sudan University of Science & Technology
- * November 2006 to January 2008 Head of Food Science and Technology Department, College of Agricultural Studies Sudan University of Science & Technology
- * From October 2005 to January 2009 Assistant professor at Food Science and Technology Department, College of Agricultural Studies Sudan University of Science & Technology
- * From August 2000 to October 2005 Lecturer at Food Science and Technology Department, College of Agricultural Studies Sudan University of Science & Technology
- * From January 1999 to August 2000 Quality Control Consultant, Al-Musharaf Food Factories, Khartoum North Sudan.
- * From 1997-1999 Head of Production and Quality Assurance, Al-Rabia Biscuit Factory Madani, Sudan.
- * From 1996-1997 Shift Food Chemist, Afri-Cola Soft Drinks, Madani Sudan.
- * From 1992-1994 Head of Agricultural Affairs Department, Tazirbo Agricultural Scheme, Tazirbo, Libya
- * From 1987-1989 Agriculturist, Sheikh Mustafa Alamain Agricultural Company, Addamazein, Sudan.

Academic and Educational Experiences

1. Head of Scientific Research Council of Sudan University of Science & Technology since March 2011
2. Member of College of Graduate Studies Council of Sudan University of Science & Technology since March 2011
3. Staff member of Institute of Bioscience, University Putra Malaysia 03.2008-03.2010
4. Member of publicity committee and member of editorial board of Bioscientist and Institute of Bioscience journals 03.2008-03.2010
5. Member of editorial board of
 - *Sudan Journal of Science & Technology (SJST)* since April 2011
 - *International Journal of Natural Product (IJNPPS)* since 2009
 - *Pharmaceutical Sciences (IJBCS)* since 2009
 - *African Journal of Food Science & Technology (AJFST)* since 2009
6. Head Food Science Dept., Sudan University of Science & Technology from November 2006 to January 2008
7. Member of Sudan University Senate from November 2006 to January 2008

8. Member of Sudan University Senate from March 2011 till now
9. Member of Sudan University Admission & Registration Central Committee 2006-2008
10. Member and head of curriculum assessment and accreditation committee 2005-2008,
Food Science Dept., Sudan University of Science & Technology
11. Member of College of Agricultural Studies Sudan University of Science & Technology
assessment and accreditation committee 2006-2008

Studies and consultancies

1. Comprehensive study of current status of ice cream manufacturing in Sudan for MIKO Co. Khartoum, Sudan 01.2010
2. Food technology small scale application consultant committee Sudan University of Science & technology Consultancy team 2005-2007
3. Quality control and good practice program at Jalab bakeries, Omdurman, Sudan 2007
4. Study of small scale food processing units in Sinnar state 2007
5. Drinking water quality in Ghibaish locality Western Kordofan state a case study 2006
6. Ice cream product development a feasibility study for Alehsan ice cream Factory Medani Gezira state 2006
7. Application of ISO Certificate program (requirements and preparation) study for Rabie biscuit factory, Medani, Sudan during 1997-1999
8. Application of quality management program in Musharaf and Daralnaeim biscuit factories, Khartoum, Sudan during 1999 - 2000

Teaching Experiences

Courses taught at university level (at Sudan University of Science & Technology, Food Sci. & Technology Dept. SUST\FOODTECH)

1. General Inorganic Chemistry (Semester 1)
2. Sugar Technology (Semester 9)
3. Cereal Technology (Semester 7)
4. Candy Technology (Semester 10)
5. Oils and Fats Chemistry & Technology (Semester 8)
6. Food Quality Control (Semester 8)
7. Principals of Food Science and Technology (Semester 5)
8. Analytical Chemistry and Instruments (Semester 3)
9. Food Analysis (Semester 6)

10. Research Methodology (Post Graduate)

Courses taught at university level (at University Putra Malaysia, Faculty of Medicine UPM\MEDIC)

11. Functional Foods (Post Graduate- medicine, UPM Malaysia)
12. Consumer Health (Post Graduate- medicine, UPM Malaysia)

Courses taught at university level (at Upper Nile University, Faculty of Agriculture UNU\FA)

13. Food Quality Control (Under Graduate course)

Laboratory Techniques

1. Oil extraction using Soxhlet and cold press methods
2. Extraction using Supercritical CO₂ Fluid
3. Oils and Fat Physicochemical aspects, saponification value, iodine value, peroxide value, free fatty acid, color, induction period, and viscosity etc.
4. Fatty acid, Tocopherols, sterols, volatile compounds, phenolic compounds, analysis by GC and HPLC Chromatography.
5. Extraction, determination and identification of phenolic compounds using liquid solid phase extraction techniques and HPLC with DAD
6. Lipid oxidation using Rancimat apparatus
7. Antioxidant activity measured by beta -carotene linoleic acid assay and DPPH methods using UV-spectrophotometer
8. Oils alkali-refining using lab-scale processing equipments
9. Frying technology (fryers, testing fried foods, sensory evaluation)
10. Oil esterification techniques to obtain Biodeisel
11. Physical Dough Testing of Wheat Flour using Farinograph and Extensograph
12. Wheat Gluten measurement using the Glutamic instrument
13. Soft drinks pre-and post processing as well as line production quality control measurements
14. Biscuits pre-and post processing as well as line production quality control measurements
15. Soft Drinks pre- and post processing as well as line production quality control measurements
16. Concentrated Juices, Tahniah sweets pre- and post processing as well as line production quality control measurements

RESEARCH INTEREST

1. Functional foods and Nutrecuticals
2. Bioactive compounds extraction, determination identification and application
3. Oil & Fat processing technologies
4. Oil & Fat new sources
5. Oil stability
6. Extraction, determination and identification of phenolic compounds
7. Natural antioxidants & antioxidant activity
8. Food product development

CURRENT RESEARCH ACTIVITIES

1. Potentials of *Jatropha curcus* L. as a Source of Bio-based Products in Sudan

Abdalbasit Adam Mariod, Ibrahim Saeed Mohd, Saif Aldin M. Alamin

2. Potential of *Moringa Oleifera* as a source of Nutritional Supplements and Pharmaceutical Products *Abdalbasit Adam Mariod, Ibrahim Saeed Mohd, Saif Aldin M. Alamin*

3. Preparation and characterization of Saponin, phytosterol rich fractions and protein concentrates from *Balanites aegyptiaca*: their medicinal and food applications *Abdalbasit Adam Mariod, Ezzeldin Younis Gumaa, Yousif Mohamed Ahmed Idris*

4. Investigation of genetic variability and quality parameters of different Rice genotypes *Abdalbasit Adam Mariod, Atif Elsadig Idris*

5. High-Quality Oils, Proteins And Bioactive Products As Novel Foods Or Food Ingredients Produced From Three New Oil Sources in collaboration with Prof. Dr. Ismail Hassan Hussein, NOPRI, Gezira University, Medani Sudan and Associate Prof. Dr. Nazik El-tayeb Mustafa Faculty of health University of Khartoum Sudan A research project funded by Ministry of high education and Scientific Research 2010-2011.

6. Supercritical Fluid Extraction (SFE) a system for clean and healthy extraction of different bioactive components, optimization, application on lab and pilot scales in collaboration with Prof. Dr. Maznah Ismail, Institute of Bioscience, University Putra Malaysia during my research fellow period

7. Protein isolates and concentrates from defatted rice bran as good value added product to functional foods and Nutraceutical in collaboration with Prof. Dr. Maznah Ismail, Institute of Bioscience, University Putra Malaysia during my research fellow period

8. Hypercholesterolemic effect of kenaf seed (*Hibiscus cannabinus*) phytosterol rich fraction in collaboration with Prof. Dr. Maznah Ismail, Institute of Bioscience, University Putra Malaysia during my research fellow period
9. Antioxidant activity of phenolic rich fractions of *Monechma ciliatum*, and *Prunus mahaleb* seedcakes in collaboration with Prof. Dr. Maznah Ismail, Institute of Bioscience, University Putra Malaysia during my research fellow period
10. Antioxidative activity of methanolic extract of sterilized and unsterilized defatted rice bran on rice bran oil stability under accelerated conditions in collaboration with Prof. Dr. Maznah Ismail, Institute of Bioscience, University Putra Malaysia during my research fellow period
11. Antioxidant activity of phenolic rich fractions of *Nigella sativa*, and *Hibiscus cannabinus* seedcakes in collaboration with Prof. Dr. Maznah Ismail, Institute of Bioscience, University Putra Malaysia during my research fellow period
12. The Development of Fatty Acid, Tocopherol Composition and Other Minor Components of *Sclerocarya birrea* and *Aspongubus viduatus* (melon bug) Oils During Different Stages of Maturity In collaboration with Dr. Bertrand Matthaus (Institute for Lipid Research, Federal Research Centre for Nutrition and Food, Piusallee 68/76, D-48147 Münster, Germany)
13. Physicochemical properties, fatty acid and tocopherols composition of oils from some Sudanese oil bearing sources. In collaboration with Dr. Bertrand Matthaus (Institute for Lipid Research, Federal Research Centre for Nutrition and Food, Piusallee 68/76, D-48147 Münster, Germany).
14. Aflatoxins in Sudanese vegetable oils In collaboration with Dr. Yousif Mohamed Ahmed, College of Agricultural Studies, Sudan University of Science and Technology and Sudanese Standards & Meteorology Organization (SSMO).

SUPERVISION OF POSTGRADUATES

Supervised 1 PhD, 4 Msc students

Currently supervising 2 PhD, 6 Msc. students

Currently co-supervising 5 Msc and 5 PhD

External examiner for 1 PhD, 6 M.Sc. students and internal examiner for 3 M.Sc students

Publications

1. **Abdalbasit Adam Mariod** True edible oils from insects of nutritional and industrial applications *INFORM* (2011) 22 (5): 261–320
2. **Mariod, A.A.**, Bushra, M., Abdel- Wahab, S.I. Siddig Ibrahim and Nooraini Mohd Ain (2011). Proximate, amino acid, fatty acid and mineral composition of two Sudanese edible insects *International Journal of Tropical Insect* 31 (3), 145–153
3. Idris, Y.M.A., Ibrahim, Y. A., **Mariod, A.A.** The effect of gum arabic on color preservation of dehydrated tomato. *International Journal of Food Processing and Preservation* (accepted)
4. Suzy Salama, **Abdelbasit Mariod**, Mahmood Ameen Abdulla, Siddig Ibrahim Abdelwahab, Ahmed Alrashdi, Pouya Darvish and Zahra Amin Evaluation of hepatoprotective effects of Curcuma longa in thioacetamide-induced liver damage in rats *Journal of Medicinal Plants Research* (accepted)
5. **Mariod, A.A.**, Abdel- Wahab, S.I. , Ibrahim, M.Y., Mohan, S., *Abd Elgadir, M., Ain, N.M.*, Preparation and characterisation of gelatin from two Sudanese edible insects *Journal Food Science & Engineering* 1 (2011) 45-55
6. Ketuly, K. A. Abdulla, M. A., Hadi, H. A., **Mariod, A. A.** and Abdel-Wahab, S. I. Anti-ulcer activity of the 9alpha-bromo analogue of *Beclomethasone dipropionate* against ethanol-induced gastric mucosal injury in rats *Journal of Medicinal Plants Research* (2011) 5(4): 514-520
7. **Abdalbasit Mariod**, Bertrand Matthäus, Ismail H. Hussein Effect of Stripping Methods on Oxidative Stability of Three Unconventional Oils *J Am Oil Chem Soc.* (2011) 88: 603-609 (*SCOPUS/ISI CITATION*)
8. **Abdalbasit Adam Mariod**, Siddig Ibrahim Abdelwahab *Sclerocarya birrea* an African Tree of Nutritional and Medicinal Uses: Review *Journal of Food Review International* accepted October 2010
9. M. ABD ELGADIR, **A.A. MARIOD**, S.I. ABDALWAHAB, B. JAMILAH, R. ABDUL RAHMAN and Y.B. CHE MAN Physico-Chemical And Microbial Attributes Of Organic Infused Beef Cuts (*longissimus dorsi*) *Journal of Food Safety* **31** (2011) 326–333
10. Siddig Abdelwahab, Syam Mohan, Manal Mohamed Elhassan, Nabil Al-Mekhlafi, **Abdelbasit Mariod**, Ahmad Abdul, Mahmood Ameen Abdulla and Abdelwahab Hassan (2011) Anti-apoptotic and antioxidant properties of *Orthosiphon stamineus* Benth (Cats whiskers): Intervention in the Bcl-2-mediated apoptotic pathway" *Evidence-Based Complementary and*

Alternative Medicine Volume 2011 (2011), Article ID 156765, 11 pages

doi:10.1155/2011/156765

11. **Abdalbasit Mariod**, Bertrand Matthäus, Ismail H. Hussein *Cephalocroton cordofanus* Fatty acids, Tocopherols and Sterols Composition in Comparison with sesame, cotton and peanut seed oils *J Am Oil Chem Soc (SCOPUS/ISI CITATION)* (2011) 88: 1297-1303
12. **Abdalbasit Adam Mariod**, Bertrand Matthäus, Maznah Ismail Comparison of supercritical fluid and solvent extraction methods in extracting kenaf (*Hibiscus cannabinus*) seed oil lipids *J Am Oil Chem Soc (SCOPUS/ISI CITATION)* (2011) 88: 931-935
13. **Abdalbasit Adam Mariod**, Sara Elkheir, Yousif Mohamed Ahmed, Bertrand Matthäus (2011). Review: Organic foods from *Annona squamosa* (Gishta) and *Catunaregam nilotica* (Kirkir). *Sudan Journal of Science & Technology 2011 in press*
14. Idris, Y. M. A., **Mariod, A. A.**, Hamad, S. I. (2011). Physico-chemical properties, phenolic contents and antioxidant activity of Sudanese honey *International Journal of Food Properties* 14(2), 450 – 458
15. Taha, E., **Mariod, A.**, Abouelhawa, S., Matthäus, B. (2010). Investigations on the antioxidant activity of some Sudanese plant materials *European Journal of Lipid Science Tchnology* **112**, (11), **1263–1269 (SCOPUS/ISI CITATION)**
16. Siddig Ibrahim Abdelwahab, Ahmad Bustamam Abdul, Syam Mohan, Manal Mohamed Elhassan Taha, Suvitha Syam, Mohamed Yousif Ibrahim, **Abdelbasit Adam Mariod** (2011). [Zerumbone induces apoptosis in T-acute lymphoblastic leukemia cells](#) *Leukemia Research*, 35 268–271 (SCOPUS/ISI CITATION)
17. Abdel-Wahab, S.I., Bustamam, A., Devi, N., Al-zubairi, A., Ehassan, M. M., Mohan, S., **Mariod, A.A.** (2010). Regression of cervical intraepithelial neoplasia by zerumbone in female Balb/c mice prenatally exposed to diethylstilboestrol: Involvement of mitochondria-regulated apoptosis. *Experimental and Toxicologic Pathology* 62, (5), 461-469 (SCOPUS/ISI CITATION)
18. Idris, Y.M. A., **Mariod A. A.**, Elnour, I. A., Mohamed, A.A (2010). Determination of aflatoxin levels in Sudanese Edible oils. *Food chemistry & Toxicology* 48, (8-9) 2539-2541(SCOPUS/ISI CITATION)
19. A. A. Mahmood, **Abdalbasit A. Mariod**, Siddig Ibrahim Abdelwahab, Salmah Ismail and Fouad Al-Bayaty (2010). Potential activity of ethanolic extract of *Boesenbergia rotunda* (L.) rhizomes extract in accelerating wound healing in rats. *Journal of Medicinal Plants Research* Vol. 4(13), pp. xxx-xxx, 18 July 2010 Available online at <http://www.academicjournals.org/JMPR> (SCOPUS/ISI CITATION)

20. Abdelwahab, S.I., Abdul, A. B., Taha, M.M., Mohan, S., **Mariod, A. A.** (2010). Phenolic Content and Antioxidant Activities of *Goniothalamus umbrosus* Extracts. International Journal of Natural Products and Pharmaceutical Sciences. IJNPPS (1): 1-6. (ISI CITATION)
21. Abdelwahab, S.I., Qamarulzaman, F., **Mariod, A.A.**, Yaacob,M., Khamis, S., Abdul Aziz, J., Abdelmageed, A. H. A. (2010). Chemical composition, antioxidant and antimicrobial properties of the essential oils of *Etilingera elatior* and *Cinnamomum pubescens Kochummen*. *Journal of Science of Foods and Agriculture* **90**: 2682–2668 (SCOPUS/ISI CITATION)
22. **Mariod, A.A.**, AL-Nageeb, G., Ismail, M. (2010). *Monechma ciliatum* methanolic extract regulates low density lipoprotein receptor and 3-hydroxy-3-methylglutaryl coenzyme A reductase genes expression by Hep G2 cells. African Journal of Biotechnology. 9(36), 5813-5819 (SCOPUS/ISI CITATION)
23. **Mariod, A.A.**, Fathy, S.F., Ismail, M. (2010). Preparation and characterization of protein concentrates from defatted kenaf seed. Food Chemistry 123 (3), 747-752
24. **Mariod, A.A.**, Adamu, H.A., Ismail, M. (2010). Antioxidative effects of stabilized and unstabilized defatted rice bran methanolic extracts on rice bran oil stability under accelerated conditions. accepted Grasas Y Aceites Feb.2010 (SCOPUS/ISI CITATION)
25. A. Mahmood, **Mariod, A.A.**, Al-Bayaty, F., Abdel-Wahab, S.I. (2010). Anti-ulcerogenic activity of *Gynura procumbens* leaf extract against experimentally-induced gastric lesions in rats Journal of Medicinal Plants Research 4 (8), 685-691(ISI CITATION)
26. **Mariod, A.A.**, Abdel-Wahab, S.I., Gedi, M.A. Solati, Z. (2010). Supercritical Carbon Dioxide Extraction of Sorghum Bug (*Agonoscelis pubescens*) Oil Using Response Surface Methodology. J Am Oil Chem Soc 87:849–856 (SCOPUS/ISI CITATION)
27. **Mariod, A.A.**, Ali, R.T., Ahmed, Y. M, Abdel-Wahab, and Abdul, A. B. (2010). Effect of the method of processing on quality and oxidative stability of anhydrous butter fat (samn). African Journal of Biotechnology 9 (7): 1046-1051. (SCOPUS/ISI CITATION)
28. **Mariod, A.A.**, Ibrahim, R. M., Ismail, M., & Ismail, N. (2010). Antioxidant Activity of the Phenolic Leaf Extracts from *Monechma ciliatum* in Stabilization of Corn Oil. J Am Oil Chem Soc 87: 35–43(SCOPUS/ISI CITATION)
29. Ismail, M., **Mariod, A.A.**, Bagalkotkar, G., Ling, H. S. (2010). Fatty acid composition and antioxidant activity of two seed oils from different cultivars of Cantaloupe melons extracted by supercritical fluid extraction, *Grasas y Aceites* 61 (1): 37-44. (SCOPUS/ISI CITATION)
30. **Mariod, A.A.**, Elkheir, S., Ahmed, Y. M., Matthaus, B. (2010). *Annona squamosa* and *Catunaregam nilotica* Seeds, the Effect of the Extraction Method on the Oil Composition. J Am. Oil Chem. Soc. 87 (7): 763-769 (SCOPUS/ISI CITATION)

31. **Mariod, A.A.**, Matthaus, B., Idris, Y. M. Abdelwahab, S.I. (2010). Fatty Acids, Tocopherols, Phenolics and the Antimicrobial Effect of *Sclerocarya birrea* Kernels with Different Harvesting Dates. *J Am. Oil Chem. Soc.* 87: 377–384 (*SCOPUS/ISI CITATION*)
32. **Mariod, A.A.**, Ibrahim, R. M., Ismail, M., & Ismail, N. (2010). Antioxidant activities of phenolic rich fractions (PRFs) obtained from black mahlab (*Monechma ciliatum*) and white mahlab (*Prunus mahaleb*) seedcakes *Food Chemistry* 118: 120–127 (*SCOPUS/ISI CITATION*)
33. Abdelwahab, S. I., Abdul, A. B., Elhassan, M.M., Mohan, S., Al-zubairi, A. S., Nagi. A. Abdullah, A. R., **Mariod, A.A.** (2009). Biological and Phytochemical Investigations of *Goniothalamus umbrosus* leaves hexane extract *Journal of Medicinal Plants Research* 3(11): 880-885 (*ISI CITATION*)
34. Abdelwahab, S. I., Abdul, A. B., Elhassan, M.M., Mohan, S., Ibrahim, M. Y., Al-zubairi, A. S., Nagi. A. Abdullah, A. R., **Mariod, A.A.** (2009). GC/MS determination of bioactive components and antibacterial properties of *Goniothalamus umbrosus* extracts. *African Journal of Biotechnology*, 8 (14): 3341-3352 (*SCOPUS/ISI CITATION*)
35. **Mariod, A.A.**, Ahmed, Y. M., Matthaus, B., Khaleel, G., Siddig, A., Gabra A. M., Abdelwahab S. I. (2009). A comparative study of the properties of six Sudanese wild cucurbits seeds and seed oils. *Journal of American Oil Chemist Society.* 86 (12): 1181-1188 (*SCOPUS/ISI CITATION*)
36. **Mariod, A.A.**, Matthäus, B., Eichner, K., Hussein, I. H., Abdelwahab, S. I., Abdul, A. B. (2009). Effects of deodorization on the quality and stability of three unconventional Sudanese oils. *African Journal of Biotechnology* (Accepted) (*SCOPUS/ISI CITATION*)
37. Ismail, H. I., Wei, C. K., **Mariod, A.A.**, Ismail, M. (2009). Determination of Total Phenolic Content and Antioxidant Activities of Cantaloupe (*Cucumis melo*) Methanolic Extracts. *Food Chemistry.* 119(2):643-647 (*SCOPUS/ISI CITATION*)
38. **Mariod, A.A.**, Ramlah Mohamad Ibrahim, Maznah Ismail & Norsharina Ismail Antioxidant activity and phenolic content of phenolic rich fractions obtained from black cumin (*Nigella sativa*) seedcake *Food Chemistry* 116,2009, 306-312 (*SCOPUS/ISI CITATION*)
39. Abdel-Wahab, S. I., Abdul, A. B., Fong, H. K., Mohan, S. M., Elhassan, M. M., Al-Zubairi, A. S., **Mariod, A. A.** (2009). Antimicrobial and Free Radical Scavenging Activities of the Dichloromethane Extract of *Goniothalamus umbrosus*. *International Journal of Tropical Medicine* 4 (1): 32-36 (*SCOPUS/ISI CITATION*)
40. **Mariod, A. A.**, Mirghani, M. E. S., Abdul, A. B., Abdelwahab, S. I. (2009). *Detarium Microcarpum* Guill & Perr Fruit, proximate chemical analysis and sensory characteristics of

concentrated juice and jam. *African Journal of Biotechnology* 8 (17): 4217-4221

(*SCOPUS/ISI CITATION*)

41. **Mariod, A.A.**, Aseel, K. M., Mustafa, A.A., Abdel-Wahab, S.I. (2009).

Characterization of the Seed Oil and Meal from *Monechma ciliatum* and *Prunus mahaleb* Seeds
Journal the American of Oil Chemist Society 86: 749-755 (*SCOPUS/ISI CITATION*)

42. **Mariod, A.A.**, Matthäus, B., Hussein, I. H. (2009). *Salvadora persica*, Chemical
Characterization of Seed Oil, and Antioxidant Activity of Different Parts *Journal the American
of Oil Chemist Society* 86: 857-865 (*SCOPUS/ISI CITATION*)

43. **Mariod, A.A.**, Matthäus, B., Eichner, K., Hussein, I. H. (2009). Study of fatty acids,
tocopherol, sterols, phenolic compounds and oxidative stability of three unconventional oils in
comparison with four conventional ones. *Arab Journal for Food & Nutrition* 23:50-55

44. Ismail, N., Latiff, L. A., Mazlan, M., **Mariod, A.A.**, Ismail, M. (2008). Black cumin
(*Nigella sativa L.*) oil extract protects Alzheimers neurotoxic peptide in primary cerebellar
granule neurons. *Journal of Food Lipids* 15: 519-533(*SCOPUS/ISI CITATION*)

45. **Mariod, A.A.**, Matthäus, B., Eichner, K., Hussein, I. H. (2008). Antioxidant properties of
methanolic extracts from different parts of *Sclerocarya birrea* *International Journal of Food
Science and Technology* 43: 921-926. (*SCOPUS/ISI CITATION*)

46. **Mariod, A.A.**, Matthäus, B. (2008). Physicochemical properties, fatty acid and
tocopherols composition of oils from some Sudanese oil bearing sources. *Grasas y Aceites* 4:
321-326 (*SCOPUS/ISI CITATION*)

47. **Mariod, A.A.**, Matthäus, B., Eichner, K., Hussein, I. H. (2008). Long -Term Storage of
Three Unconventional Oils *Grasas y Aceites* 1: 16-22 (*SCOPUS/ISI CITATION*)

48. **Mariod, A.A.**, Matthäus, B. (2008). Investigations on Fatty Acids, Tocopherols, Sterols,
Phenolic profiles and Oxidative Stability of *Cucumis melo var. agrestis* Oil *Journal of Food
Lipids* 15 (1): 42-55 (*SCOPUS/ISI CITATION*)

49. Mustafa, N. E. M., **Mariod, A.A.**, Matthäus, B. (2008). Antibacterial Activity of the
Aspongopus viduatus (Melon bug) oil *Journal of Food Safety* 28: 577-586.
(*SCOPUS/ISI CITATION*)

50. **A. A. Mariod**, Matthäus, B., Hussein, I. H. (2007). A preliminary study on *Salvadora
persica* kernel oil, antioxidant activity of leaves, bark and seedcake extracts. *Proceeding of the
International conference on biotechnology engineering* pp 237-247. **May 8-10, 2007**, Kuala
Lumpur, Malaysia

51. **Mariod, A.A.,** Matthäus, B., Eichner, K., Hussein, I. H. (2007). Volatile compounds emissions from three unconventional Sudanese oils during alkali-refining and frying. *Sudan Journal of Agricultural Science* 8:157-167
52. **Mariod, A.A.,** Matthäus, B., Eichner, K., Hussein, I. H. (2007). Fatty acids composition, oxidative stability and transesterification of lipids recovered from melon and sorghum bugs *Sudan Journal of Science and Technology*. **8**: 16-20
53. **Mariod, A.A.,** Matthäus, B., Eichner, K., Hussein, I. H. (2006). Frying Quality and Oxidative Stability of Two Unconventional Oils. *Journal of American Oil Chemist Society*. **83**: 529 – 538 (SCOPUS/ISI CITATION)
54. **Mariod, A.A.,** Matthäus, B., Eichner, K., Hussein, I. H. (2006). Antioxidant activity of extracts from *Sclerocarya birrea* kernel oil cakes. *Grasas y Aceites* 57 (4), 361-366. (SCOPUS/ISI CITATION)
55. **Mariod, A. A.,** Klupsch, S., Hussein, I. H., Ondruschka, B. (2006). Synthesis of alkyl esters from three unconventional Sudanese oils for the use as biodiesel *Journal of Energy & Fuels*, **20** (5): 2249 -2252 (SCOPUS/ISI CITATION)
56. **Mariod, A.A.,** Matthäus, B., Eichner, K., Hussein, I. H. (2006). Effects of processing steps on the quality and stability of three unconventional Sudanese oils. *European Journal of Lipid Science and Technology*, 108 (4): 298-308 (SCOPUS/ISI CITATION)
57. **Mariod, A.A.,** Matthäus, B. (2006). Antioxidant activities of extracts from *Combretum hartmannianum* and *Guiera senegalensis* on the oxidative stability of sunflower oil *Emir. J. Agric. Sci.* **18** (2): 20-28
58. **Mariod, A. A.,** Ali, A. O., Elhussein, S. A., Hussien, I. H. (2005). A Re-investigation of Physicochemical Characteristics and Fatty Acid Composition of *Sclerocarya birrea* (Homeid) Kernel Oil. *Sudan Journal of Science and Technology* **6**: 178-183
59. **Mariod, A. A.,** Ali, A. O., Elhussein, S. A., Hussien, I. H. (2005). *Sclerocarya birrea* Seed Chemical Composition, Protein Quality and Product Development. *Sudan Journal of Science and Technology* **6**: 184-192
60. **Mariod, A.A.,** Matthäus, B., Eichner, K., Hussein, I. H. (2005). Improving the Oxidative Stability of Sunflower Oil by Blending with *Sclerocarya birrea* and *Aspongopus viduatus* Oils. *Journal of food lipids* **12**: 150–158. (SCOPUS/ISI CITATION)
61. **Mariod, A.A.,** Matthäus, B., Eichner, K. (2005). Fatty Acid, Tocopherol and Sterol Composition as well as Oxidative Stability of Three Unusual Sudanese Oils *Journal of Food Lipids* **11**, 179-189. (SCOPUS/ISI CITATION)

62. **Mariod, A.A., Abdelwahab, S.I., Elkheir, S., Ahmed, Y. M., Fauzi, P. N. M., Chuen, C.S.** Antioxidant activity of different parts from *Annona squamosa*, and *Catunaregam nilotica* methanolic extract *Asian Journal of Food Science & Technology* (**under review**)
63. **Abdalbasit Adam Mariod,** Fauzia, Maznah Ismail Stability of rice bran oil extracted by two different methods during accelerated shelf life storage: A comparative study *Journal Of American Oil Chemist Society* (submitted)
64. Abdelwahab, S.I., Abdul,A.B., Taha, M.M.E., Mohan, S., **Mariod, A.A.** Assessment of Antioxidant, Cytotoxic and Antibacterial Properties of *Pereskia grandifolia* (Rose Cactus): traditionally used as herbal drug. *eCAM Journal*. (**Under Review**)
65. Manahil Abd Elrahman Mukhtar, **Abdalbasit Adam Mariod,** Mohamed Eltigani Salih, Tjahjono Herwan Effect Of Substitution Of Fish Oil On Fatty Acid Composition Of Laying Hens Egg Yolk *Journal of Poultry Science* (submitted)
66. **Abdalbasit Adam Mariod,** Nuha Fadle Sesquiterpane as Naturally Occurring Compounds, Its Sources and Multiple Uses: Review *Sudan Journal of Science and Technology* (submitted)
67. **Abdalbasit Adam Mariod,** Sara Elkheir, Yousif Mohamed Ahmed, Bertrand Matthaus Review: Organic foods from *Annona squamosa* (Gishta) and *Catunaregam nilotica* (Kirkir) *Sudan Journal of Science and Technology* (**accepted**)
68. **Mariod, A.A.,** Ibrahim, R. M., Ismail, M., & Ismail, N. Antioxidant activity of phenolic rich fractions obtained from kenaf (*Hibiscus cannabinus*) seedcake toward corn oil oxidation *Grasas Y aceites* (**under review**)
69. **Mariod, A.A,** Ismail, M., Pin, S.S. Effects of preparation methods on protein and amino acid contents of various eggs available in Malaysian local markets *Journal of Food Safety* (**Submitted JFS**)
70. Wigdan Mohamed Ali Ahmed, **A. A. Mariod,** Samia Osman Yagoub' Siddig Ibrahim Abdelwahab, Cheng Sit Foon Effect of Nitrogen, NPK and Compost on Protein and Oil Composition of Soybean (*Glycine max L merril*) Local genotype ACTA (submitted)
71. **Abdalbasit Adam Mariod,** Sara Yousif Ahmed, Siddig Ibrahim Abdelwahab, Cheng Sit Foon, Ahmed Mohamedain Eltoum Effect of Roasting and Boiling Techniques on Chemical Composition of Local Safflower Seed and its Oil Quality and Stability *J Am Oil Chem Soc* (**submitted**)

72. **Abdalbasit Mariod**, Bertrand Matthäus, K. Eichner, Ismail H. Hussein Content and antioxidant activity of phenolic compounds in three unconventional Sudanese *J Am Oil Chem Soc* (submitted)

Contribution in Conferences

1. Preparation and characterisation of gelatins from two Sudanese edible insects”**1st International Congress Food Technology** “Catching the Innovations in Food Science and Technology in the Evolving World” **November 03-06, 2010, Antalya, Turkey**
2. *Monechma ciliatum* methanolic extract regulates low density lipoprotein receptor and 3-hydroxy-3-methylglutaryl coenzyme A reductase genes expression by in Hep G2 cells. **2nd International Conference on Applied Biotechnology, October 25-27, 2010 Friendship Hall, Khartoum, Sudan**
3. *Sclerocarya birrea* tree, as a promising source of food and energy. Abdalbasit Adam Mariod. The DAAD Summer School “Future Forestry: Reconciling Competing Demands and Meeting the Challenges of Global Changes” Centre for Tropical and Subtropical Agriculture and Forestry, **Goettingen University, Goettingen, Germany. 21.09-02.10.2009**
4. Seminar Minuak dan Lemak 2008 SMILE2008 17-19 November 2008, organized by Faculty of Science and Technology, UKM, Klantan, Malaysia (**oral presentation**)
5. Seminar on Food Biotechnology 25-26 November 2008, organized by Faculty of Science and Technology, University of Islamic Science Malaysia, USIM, **Bangi, Malaysia (oral presentation)**
6. A comparative study of fatty acids, tocopherols, sterols, oxidative stability and phenolic compounds of three unconventional and four conventional Sudanese oils **3rd Arabic conference on Nutrition, Arab Center for Nutrition, 4-6th December 2007, Abu Dhabi, UAE**
7. A preliminary study on *Salvadora persica* kernel oil, antioxidant activity of leaves, bark and seedcake extracts, International conference of biotechnology engineering, International Islamic University Malaysia , **8-10th May, 2007 Kula Lumpur, Malaysia.**
8. Oilseeds of the Middle East: Conventional and Promising Uses, Edible Oils and Fats – Trends in raw materials, processing and applications **Cairo, Egypt 20 - 21 March 2007**
9. Frying quality and oxidative stability of two unconventional Sudanese oil, **4th Euro fed lipid congress, Madrid, Spain 01-04 October 2006**

10. Biodeisel from three unconventional Sudanese oil, **4th Euro fed lipid congress, Madrid, Spain 01-04 October 2006**
11. Effect of processing steps on quality and oxidative stability of three unconventional Sudanese oils **AOCS Conference Istanbul, Turkey 14-16 August 2006**
12. Synthesis of alkyl esters from three unconventional Sudanese oils for the use as biodiesel **AOCS Conference Istanbul, Turkey 14-16 August 2006**
13. Long-term storage of three unconventional Sudanese oils **ISF 26TH congress Prague Czech republic 25-28 September 2005**
14. Antioxidant activity of extracts of phenolic compounds from *Sclerocarya birrea* kernel oil cakes **3rd Euro fed Lipid congress, Edinburgh, Scotland 5-8 September 2004.**
15. Studies on Oxidative Stability of Unconventional Oils, **3rd Euro fed Lipid congress, Edinburgh, Scotland 5-8 September 2004.**
16. Studies on properties of edible insects oils, **22nd International Congress of Entomology 15-21 August 2004, Brisbane, Queensland, Australia**
17. Antioxidant Activity of Phenolic Extracts from Unusual Sudanese Oils **95th AOCS annual meeting Cincinnati, Ohio, USA May 9-12, 2004.**
18. Studies on the Oxidative Stability of some Unusual Sudanese Oils **ISF 25TH congress Bordeaux France November 2003**
19. A re-investigation of the fixed oil of *Sclerocarya birrea*, **ISF 24TH congress Berlin Germany September 2001**

I reviewed the following manuscripts for different international journals

1. Biofuel production from fruits biomasses and its suitable properties identification and implementation in petrol engine ACT-BRCs-November 2010
2. Polyphenolics Profile and Antioxidant Properties of *Raphanus sativus L* *Journal of Natural Product Research* 2010
3. Antibacterial Effects of Oradex, Gengigel And Salviathymol-N Mouthwash On Dental Biofilm Bacteria *African Journal of Microbiology Research* October 2010
4. Physicochemical Characteristics of Soy Protein Isolate and Fenugreek Gum Dispersed Systems *Journal of Food Science and Technology* November 2010
5. Comparative study of chemical composition of leaves and rhizomes of *Alpinia conchigera* Griff. at different post- harvest drying periods *Journal of Medicinal Plant Reseach* October 2010

6. Deacidification of high-acid olive oil *Journal of the American Oil Chemists April 2011*
7. Antimicrobial Activity of Whey Protein Based Edible Film Incorporated with Organic Acids *African Journal of Food Science September 2010*
8. *In vitro* antimicrobial activities of chloroformic, hexane and ethanolic extracts of *Citrullus lanatus* var. *citroides* (Wild melon) *Journal of Medicinal Plant Reseach September 2010*
9. Plant Sterols And Tocols Profile of Vegetable Oils Consumed In Egypt *International Journal of Food Properties August 2010*
10. Determination of the *in vitro* antioxidant activities of different extracts of *Salvia verticillata* ssp. *verticillata* and spp. *amasiaca* from Turkey flora *Journal of Medicinal Plants Research April 2010*
11. Investigation of antioxidant capacity of *Melissa officinalis* L. essential oils *Journal of Medicinal Plants Research April 2010*
12. Microstructure and texture of the milk coagulum of *Streblus asper* leaf extract *International Journal of Food Properties March 2010*
13. Comparison Between Spectrophotometric And Hplcdad Methods In Detection Of Malondialdehyde In Infant Formulae, Human And Cow Milks *Journal of Food Quality March 2010*
14. Optimization of Optimum Condition for Phytic Acid Extraction from Rice Bran Saad, Norazalina, *Journal of the Science of Food and Agriculture, February 2010*
15. Effect of Potato Peels and Sugar Beet Pulp Extracts on the Oxidative Stability of Sunflower and Soybean Oils Mohdaly et al., *Journal of the American Oil Chemists Society Feb. 2010*
16. Comparison of the Physico-Chemical and Combustion Characteristics of Oil and Biodiesel From Nigerian And Indian *Jatropha Curcas* Seeds *IJBCS November 2009*
17. Characterization of Important Domestic and Foreign Olive Cultivars from the National Olive Collection Orchard of Turkey By Chemometrics Harun Diraman *Journal of Grasas y Aceites November 2009*
18. *In vitro* ultramorphological assessment of apoptosis on CEMss induced by linoleic acid rich fraction from *Typhonium flagelliforme* tuber. Mohan, Syam; Ahmad Bustamam Abdull, ABDEL WAHAB, SIDDIG; Al-Zubairi, Adel; Aspollah, Mohamad Abdullah, Rasedee; Taha, Manal *Journal of Evidence Based Complementary and Alternative Medicine November 2009*

19. Fat-soluble bioactives, fatty acid profile and radical scavenging activity of *Semecarpus anacardium* seed oil. Mohamed Fawzy Ramadan, S. G. Kinni, L. N. Rajanna, Y. N. Seetharam, M. Seshagiri, and Jörg-Thomas Mörsel *Journal of the American Oil Chemists Society* October 2009
20. Isolation of the antidiabetic principles of the weakly acidic fraction of the leaves of *loranthus micranthus* linn. Parasitic on *Persea americana* *International Journal of Natural Product and Pharmaceutical Sciences*, October 2009
21. Molecular weight determination of some natural gums by dilute solution viscometry, *International Journal of Natural Product and Pharmaceutical Sciences*, October 2009
22. Effect of crude oil contamination on the yield and chemical composition of *Pleurotus tuber-regium* Fr. Singer *African Journal of Food Science* July 2009
23. Optimization of Optimum Conditions for Phytic Acid Extraction from Rice Bran, *African Journal of Biotechnology*, May 2009
24. Changes in the fatty acids composition and heat stability of frying fats in Poland in years 1997 – 2007, Anna śbikowska, Krzysztof Krygier. *Journal of Food Quality*, March 2009
25. Anti-rancidity effects of sesame and rice bran oils on canola oil during deep frying Reza Farhoosh, Reza Esmaeilzadeh Kenari. *Journal of the American Oil Chemists Society* January 2009
26. Sicilian extra virgin olive oils: characteristics, packaging and shelf life A. Montalbano, M. C. Indovina, G. Arcoleo, C. Finoli, G. Varvaro *Journal of Grasas y Aceites* November 2008
27. Comparison of the antioxidant activity and phenolic content of non-polar and polar extracts obtained from four endemic Lamiaceae species grown in Greece. *Journal of Food Processing and Preservation* October 2008
28. Influence of Blending Canola, Palm, Soybean, and Sunflower Oil Methyl Esters on Fuel Properties of Biodiesel Moser, Bryan; *Journal Energy & Fuels* August 2008
29. Determination of physicochemical characteristics in different products of tomato varieties Akbudak, Bulent; Bolkan, Hasan; Cohen, Nancy, *International Journal of Food Sciences & Nutrition* August 2008
30. Effect of climatic conditions on irrigated chemlali olive oil quality Authors: Bedbabis saida, Clodoveo Maria, Palese Assunta. *Journal of food quality* April 2008

31. Location effects on oxidative stability of Chétoui virgin olive oil Authors: Sonia Ben Temime, Bechir Baccouri, Wael Taamalli, Leila Abaza, , Douja Ben Miled and Mokhtar Zarrouk. *International Journal of Food Science and Technology*
32. Studies on stability of whole wheat germ and wheat germ oil PINARLI, ÝLKAY; Ibanoglu, Senol Öner, Mehmet *International Journal of Food Science and Technology* 2006
33. Identification and quantification of the amount of bioactive phytochemicals and their antioxidant activity in citruses **A research project submitted to the Pakistan-U.S. Science and Technology Cooperative Program 2007**
34. Use of crude olive leaf juice as a natural antioxidant for the stability of heated sunflower oil Journal: *International Journal of Food Science and Technology* April 2006

BOOKS

1. Introduction to Food Science and Technology (main author in Arabic) publication by Sudan University of Science & Technology November 2010 (chosen within the best 5 books to be published in 2010)
2. Candy Technology (main author in Arabic) accepted for publication by Sudan University of Science & Technology (chosen to be published in 2010)
3. Some Sudanese Unconventional Oils Sources (co- author in English)
4. Sugar Technology (Part 1. Technology of Raw Sugar Production) submitted for publication (Main author in Arabic) submitted for publication to Sudan University of Science & Technology

Innovations Medals and Awards

1. TWAS-UNESCO ASSOCIATESHIP –2010-2013 Ref.3240230898 at Research Centre For Chemistry at the Indonesian Institute Of Science (RCChem-LIPI), Bandung 40135, Indonesia
2. Considered for inclusion in **Who's Who in the World**, 28th Edition (2011) by Marquis Who's Who Publications May 2010
3. **Silver medal** for research/innovation Protein concentrate from defatted seedcake of kenaf PORIPE July 2010 University Putra Malaysia/ Malaysia

4. **Bronze medal** for research/innovation Novel food ingredients from supercritical fluid extracted Kenaf and Black cumin seeds PORIPE August 2009 University Putra Malaysia/ Malaysia
5. **Prize of Academic Excellency 2008 as an Excellent Scientist**, Scientific Research Council, Sudan University of Science & Technology, November 2008
6. **Prize of Academic Excellency 2008 for Excellent Scientific Research**, Scientific Research Council, Sudan University of Science & Technology, November 2008
7. **Golden medal** for research/innovation *Insects as Unconventional Source of Oils*, at the Kulliyah of Engineering Research and Innovation Exhibition KERIE 2007, International Islamic University Malaysia (IIUM), December 2007.
8. **Bronze medal** for research/innovation *Insects as Unconventional Source of Oils, protein and gelatin* at the Kulliyah of Engineering Research and Innovation Exhibition KERIE 2007, International Islamic University Malaysia (IIUM), December 2007.

Scholarships & Grants

1. Research grant 25,000 SD from Sudan ministry of high education and scientific research, Khartoum, Sudan 2010
2. Research University Grant Scheme (RUGS), University Putra Malaysia 2009 (50,000 \$)
3. Senior Research Fellowship, Laboratory of Molecular Biomedicine, Institute of Bioscience, University Putra Malaysia March 2008 to December 2009
4. German Academic Exchange Services (DAAD) short-term scholarship for three months May to August 2009 (postponed)
5. German Academic Exchange Services (DAAD) short-term scholarship for three months May to August 2008 (postponed)
6. Sudanese Standards & Meteorology Organization scientific grant for Aflatoxins in Sudanese vegetable oils 2008-229
7. APA-Programme "Zuschüsse zur Ausstattung am Arbeitsplatz für Fachkräfte aus Entwicklungsländern" "Workplace Equipment Subsidies for Experts from Developing Countries. A grant of 10,000 Euro. Paid by World University Service (WUS), Germany July 2007
8. German Academic Exchange Services (DAAD) short-term scholarship for six months May to November 2002

Patents:

1. **Patent NO. 1517** (Natural antioxidants from different parts of *Sclerocarya birrea* (Homeid) 6th February 2008, Sudanese Intellectual Property, Khartoum Sudan.

2. **Patent NO. 1542** (Natural antioxidants from different parts of *Combretum hartmannianum* (Habeel)) and *Guiera senegalensis* (Ghubaish) 6th February 2008, Sudanese Intellectual Property, Khartoum Sudan.

3. **Patent NO. 1541** (Natural antioxidants from leaves, bark and seedcake of *Salvadora persica*), Sudanese Intellectual Property, 6th February 2008 Khartoum Sudan.

4. **Patent NO. 1518** (Production of biodiesel from *Agonoscelis pubescens*, *Aspongopus viduatus* and *Sclerocarya birrea* oils), 6th February 2008, Sudanese Intellectual Property, Khartoum Sudan.

International Societies membership

1. American Oil Chemist Society AOCS, member No. **466777**
2. European Federation for Lipid Science & Technology EUROFEDLIPID, member No. **11151**
3. Sudanese Natural Products Society SNPS
4. German Alumni Forestry Network GAForN

Language Proficiency

Arabic: (native), English: (fluent), Germany: (medium)

References

1. **Prof. Dr. Maznah Ismail**, Laboratory of Molecular Biomedicine, Institute of Bioscience, University Putra Malaysia, 43400 UPM Serdang, Selangor Darul Ehsan, Malaysia
2. **Dr. B. Matthaus**, Federal Research Center for Nutrition and Food; Institute for Lipid Research, Piusallee 68/76, 48147 Münster, Germany
3. **Prof. Dr. K. Eichner**, Institute for Food Chemistry of the Westfälische-Wilhelms-University, Corrensstr. 45, 48149 Münster, Germany
4. **Prof. Dr. I. H. Hussien**, Vice-chancellor University of Gezira and Dean, National Oilseed Processing Research Institute, Wad Medani, P. O. Box 20 Sudan

5. **Prof. Dr. Leonardus Kardono** Research Centre For Chemistry at the Indonesian Institute of Science (RCChem-LIPI), Bandung 40135, Indonesia
6. **Prof. Dr. A. O. Ali**, Faculty of Engineering & Technology, University of Gezira, Wad Medani, P. O. Box 20 Sudan

Social Interest & Activities:

1. Writing

* Short stories writer , short stories group (Horiyat Murais) published by Azza publishing press Khartoum, Sudan 2003, Mutoon al-rahag wa alhazian published by Aldar alalmia publishing press Cairo, Egypt 2007, a short story group in press (Talafeef Alzaman Alawsagi) Most of my works published in many newspapers (Alayam, Alshahafa, Alsharia Alsyasi daily newspapers Sudan, Alarab international daily newspaper London UK, and Alfaisal cultural magazine Sudia Arabia). And in some websites e.g. www.arabicstory.net, www.wadmadani.8m.com, www.iraqstory.net, www.yarranile.com beside many folklores, traditional poets essays which were collected in unpublished book (Namazig min Trath Hamar al-shaabi).

My theme of writing is the interaction of Western Sudan cultures with other dominated central cultures, and total rights beauty and freedom.

* Member of Sudanese short story club

*Member of Al-Gazira association for arts and literature Wad Madani Sudan.

*Executive committee member of ATEXPO Agricultural Technologist Experts

Organization a Sudanese non governmental non political volunteers from universities staff. It works in rural development, relief, and rehabilitation directing its efforts and activities in Sudanese areas and societies affected by civil war.

2. Radio Programs

- Two radio programs are presented in Gazira state radio since early of 2006
- Ghiza wa Dawa (Food as Medicine)
- Al-Mukhlaya (Traditional Sack)
- Nature & Beauty a radio program presented in FM 100 Omdurman Radio, since early 2009