

Curriculum Vita of Prof. Ahmed El-Ghorab

Name			Nationality	Place of Birth	Date of Birth	Gender	Marital Status
Frist	Middle	Family	Egyptian	Egypt	28-6-1966	Male	Married
Ahmed	H.	El-Ghorab					
General Specialization							
Specialization			Chemistry				
			Applied Organic Chemistry				
Current Position							
Scientific Title			Professor				
Highest degree/ Date			PhD. 1999				
ID Number			2350806853				
College			Science	Department		Chemistry	

Contact Data:

Address	Jouf University	E-mail address (official)	aghorab@ju.edu.sa
Work Phone no. (Internal phone number)	4430	E-mail address (personal)	aghorab21@yahoo.com
Home phone number	00966536317367	Personal site	
Mobile	00966536317367	Fax	
Mailbox		Postal code	2014

Education (Bachelor, Master, PhD, Other):

No.	Qualification	Date	Degree	University	Collage	Scientific Department	Specialization	
							General	Specific
1	PhD.	1999	PhD	Benha Uni.	Science	Chemistry	Chemistry	Applied Organic Chemistry
2	M.S.	1999	M.S.	Benha Uni.	Science	Chemistry	Chemistry	Applied Organic Chemistry
3	B.S.	M.S.	1988	B.S.	Benha Uni.	Science	Chemistry	Chemistry

Employment Qualifications:

Job	Job Title	University Degree	Workplace	Date		Work duty	Years of Experience
				From	To		
1-	Professor Dr. (Organic Chemistry)	PhD	Jouf Uni.	2013	Till now	Teaching and Research	6
2	Head of Flavour Chemistry Dept.	PhD	National research Center	2011	2013	Research	3
3	Visiting Professor	PhD	University Agricultural Faisalabad Pakistan	2007	2009	Teaching and Research	2
4	Associate. Professor	PhD	California Davis uni.USA	2005	2006	Teaching and Research	1
5	Associate. Professor	PhD	National research Center	2004	2007	Research	5
6	Assistant professor	PhD	National research Center	1999	2004	Research	5
7	Assistant lecture	M.S.	National research Center	1994	1999	Research	5
8	lecture Assistant	M.S.	National research Center	1990	1994	Research	4

Participation in scientific conferences and symposiums

No.	Title of the conference or symposium	Held in	Year
1	El-Ghorab, A. value Nutrition conference s in PK	Pakistan	2021
2	El-Ghorab, and El-massry, K., Natural Antioxidant international conference on Chemistry	Tunes	2016
3	El-Ghorab, and El-massry, K., value addition of agricultural by products in Nutritional therapies against lifestyle related disorders in PK	Pakistan	2014
4	El-Ghorab, A.Farouk, A., and El-massry, K., Technological applications of Maillard reaction: Meat and Chiken flavourings and processes for Preparation (2001). 6th international conference on Chemistry and its role in Development, April (2001) p. 23.	Egypt	2001

5	El-Ghorab, A., Khaled F. El-massry, F. Marx, H. M. Fadel and A. M. Gad, Antioxidant activity of Egyptian Eucalyptus. camaldulensis var. Berviorstri leaf extracts (2000). Lebensmittelchemikertage. September, (2000), p. 16	Germany	2000
6	El-Ghorab, A., El-massry,K.F., Marx, F., Fadel, H.M. and Gad, A.M., Effect of different extraction methods on the chemical composition and antioxidant activity of Egyptian Eucalyptus. camaldulensis var. Berviorstris“ (1999), The 15th Egypt Chem.Conference Nov. 1999, Page,129-137.	Egypt	1999
7	El-Ghorab,A., Marx, F., Fadel, H.M. and Al-Sawy, A., Effect of extraction techniques on the chemical compositions and antioxidant activity of Eucalyptus camaldulensis var. breviostris leaf oils (1998). Lebensmittelchemikertage, Technische universitat Munchen, Germany Septemper, p. 169.	Germany	1998
8	El-Ghorab,A., Marx, F., Fadel, H.M. and Al-Sawy, A. Effect of extraction techniques on the chemical compositions and antioxidant activity of Eucalyptus camaldulensis var. breviostris leaf oils (1998):. IV international ANQUE Chemistry Conference, Food Chemistry and Technology, Lugo, Galicia, Spain 21 – 25 September, 1998.	Spain	1998
9	El-Ghorab, A.,Hoda, H.M. Fadel, and A. M. Gad. Antioxidant activity of phenolic compounds isolated from Egyption eucalyptus leaves. (1996): 18 th Inernational conference on polyphenols, France, July, 1996.	France	1996

Supervision of undergraduate:

No.	Thesis Title	Degree		University	Year	Collage	Department
		M.Sc.	Ph.D.				
1	Khled Hussein Mohammed Abdullah (Chemical and biological studies on terpenoids of some commercially available essential oils	----	PhD	Mansoura	2006	Science	Chemistry
2	Mohmed Sad Shahin (Antioxidant activity and flavour organic compounds via reaction products between some amino acids and lipids with sugar) in Faculty of Science Chem. Deptt. ALazhar university (2009)	----	PhD	AlAzhar	2009	Science	Chemistry
3	BASHAYR SALAMH ABDULLAH ALDOGMAN (Chemical Characterization and Biological Activities of Some Aromatic Plants in Saudi Arabia)2022	M.SC.	----	Jouf University	2022	Science	Chemistry
4	FADDAGH QAYID ALOTAIBI (Investigation of chemical composition and biological activity of Saudi Basil (Ocimum basilicum) extract 2022	M.SC.	-----	Jouf University	2022	Science	Chemistry

Membership of specialized committees and associations:

No.	Committee	Period	Place
1	Egyptian Chemical Society (member in board)	1988 till now	egypt
2	Aromatic and Medicinal plants society	1994 till now	egypt
3	Egyptian Scientific Assoc. Syndicate	1994 till now	Egypt
4	Egyptian Food Security Committee	1999 till 2013	Egypt
5	Consultant at the Central Service lab, National Research Center MS, NMR , GC-MS from 1999 - 2004. The main job at this department was, to develop experimental protocols, interpretation of data concerning scientific and industrial thesis and problems in addition to holding seminars and training courses for postgraduate students	1999 - 2004	Egypt
6	Experience on running, calibrating, tuning, troubleshooting and basic maintenance of GC/MS and HPLC in Bonn Uni. From 1996 to 1998.	1996 to 1998	Egypt
7	Consultant to the Vice President for Postgraduate Studies and Scientific Research - Jouf University for Scientific Chairs 2014 until now	2014- till now	JOUF, Uni.
8	Consultant for experience, training, development and quality offices at the Institute for Research, Consulting Studies and Training 2014 till now	2014- till now	JOUF, Uni.

Reviewer for National and International Journals

- Flavor and Fragrance Journal.
- Journal of Food Chemistry
- Journal of Food Biochemistry
- Journal of Pharmacy and Pharmacology
- Journal of Agriculture and Food Chemistry
- International Journal of Environment and Waste Management
- Pharmaceutical Biology

- African Journal of Microbiology Research
- Member in International Editorial Board as Associate Editor in Natural and applied Science (1/9/2007 to 1/9/2010) of Eurasian Network for Scientific Information (AENSI).

Training courses and workshops:

No.	courses / workshop	Specialization	Held in	Year
1	Grant from "US-Egypt Joint Science and Technology" in USA.	Chemistry	California Davis university USA	1/ 2005 -7/2005
2	Training postgraduate students from the Academy of Scientific Research & Higher Education on: Food Quality management	Chemistry	National research Center (NRC)	2005-2007
3	Workshop on "Recent Advances in Food Analysis" Organized by National Institute of Food Science and Technology[NIFSAT].UAF in collaboration with HEC & Pakistan and Pakistan society of Food Scientists & Technologists,	Chemistry	University of Agriculture, Faisalabad Pakistan	2-2-2009
4	International Training Workshop on "Extrusion Technology" organized by NIFSAT	Chemistry	University of Agriculture, Faisalabad Pakistan	15-17 August 2008.

Skills:

Skills	1	Laboratory skills: Experience in dealing with all equipment used for chemistry of natural products, characterizing and analysis.
	2	
	3	Computer skills: Microsoft Office programs SPSS - Statistical program EndNote – References program

Community, cultural and volunteer contributions:

No.	Activity	Type of activity	Period
1	Egyptian Scientific Assoc. Syndicate	Member in board Egyptian Scientific Assoc. Syndicate and head of Chemistry Division in Syndicate	2011
2	Aromatic and Medicinal plants society	Member	2003
3	Egyptian Scientific Assoc. Syndicate	Member in Chemistry Division i Syndicate	1988
4	Egyptian Chemical Society	Member	1990

Awards and honors:

No.	Award	Awarded by	Specialization	Period
1	Grant from "US-Egypt Joint Science and Technology" in USA.	USA	Applied organic chemistry	2005 :2006
2	Ph.D. scholarship from Institute of Chemistry and Food Science, Bonn University, Germany (1996-1998).	NRC	Applied organic chemistry	1996:1999

Administrative positions

No.	Position	Organization	Country	Period
1	Head of Chemistry Dept. NRC	NRC	Egypt	2011:2013

Languages:

Language	Speaking	Writing	Reading
Arabic	Excellent	Excellent	Excellent
English	Very Good	Very Good	Very Good
Germany	Good	Good	Good

List of publications:

- H. El-Ghorab, Fathy Behery, Fathy Behery, Mohamed A. Abdelgawad, Mohamed A. Abdelgawad, Show, LC/MS Profiling and Gold Nanoparticle Formulation of Major Metabolites from *Origanum majorana* as Antibacterial and Antioxidant Potentialities, July 2022 *Plants* 11:1871.
- Muhammad Imran, Mahwish Aslam, Suliman A. Alsagaby, Farhan Saeed, Ishtiaque Ahmad, Muhamamd Afzaal, Muhammad Umair Arshad, Mohamed A. Abdelgawad, Ahmed H. El-Ghorab, Ahmed Khame, Mohammad Ali Shariati, Arslan Ahmad, Muzamal Hussain | Ali Imran, Saiful Islam (20) (PDF) Therapeutic application of carvacrol: A comprehensive review Design, synthesis and antitumor activity of novel pyrazolo[3,4-d]pyrimidine derivatives as EGFR-TK inhibitors View project enriching Meat Products By means of Bone Paste and Liver Pate View project. Available from: *Food Science & Nutrition* 00:1-18 2022
- Zeb A, Ayesha R, Gilani SA, Shahbaz M, Imran A, El-Ghorab A, El-Massry KF, Suleman R, Gondal TA, Asif M, Ahmed S, Afzal MI, Sultan MT, Ahmad AN, Imran M.; Safety assessment of foods at capital hospital of Pakistan through the hazard analysis and critical control point system, *J Food Prot.* 2020 Aug 1;83(8):1387-1395
- Fadel H., El-Ghorab A, Ahmed MH., K. F. El-Massry, Shereen N. L., Mohamad Y., Tarek N.S. (2020) Correlation between chemical composition and radical scavenging activity of 10 commercial essential oils: Impact of microencapsulation on functional properties of essential oils, *Arabian Journal of Chemistry* (2020), 13, 6815-6827
- Ahmed H El-Ghorab, Khaled F El-Massry, Ibrahim Hotan Alshaimi, M Hamza, MS Shaheen, MA Bekheta, Anees Ahmed Khalil, Muhammad Imran, Mervat A El-sherif. The impact of some bioregulators on growth, chemical characters and radical scavenging properties of onion volatile oil. *Pak. J. Agri. Sci.*, Vol. 56(4), 828-838; 2019
- Doha Abdou Mohamed, Ibrahim Mohamed Hamed, Kareem Aly Fouda, G Mancina, G Grassi, A Dain, G Repposi, GT Diaz-Gerevini, J Vanamala, UN Das, AR Eynard, Z Hongyan, Z Jian, Z Lei, M Jianhui, SYongning, Z Yuwu, American Diabetes Association, CO Onyeji, SI Igbinoba, G Olayiwola, N Roozbeh, L Darvish, F Abdi, PK Prabhakar, M Doble, L Gachkara, D Yadegaria, MB Rezaeib, M Taghizadehc, SA
- Astaneh, I Rasooli, AH El-Ghorab, Chemistry, technology and nutraceutical functions of cumin (*Cuminum cyminum* L): An overview. *Journal of Biological Sciences*, 5(517-525); 2018
- Hassan Elgebaly Nermeen Mohamed Mosa Mariam Allach, H. El-Ghorab; Khaled El-massry, Ayman Moawad Mahmoud, Olive oil and leaf extract prevent fluoxetine-induced hepatotoxicity by attenuating oxidative stress, inflammation and apoptosis, *Biomedicine & Pharmacotherapy* 98:446–453 (2018)

- Akhtar, M.N., Mateen, M., Ashraf, M., (...), Iqbal, J., El-Ghorab, A.H., Mixed ligand coordination polymer as potential α -glucosidase inhibitor, *Oxidation Communications* 41(1), pp. 122-129 (2018)
- Akhtar, M.N., Shahid, M., Jamil, A., Farouk, K., El-Ghorab, A., Antimicrobial and cytotoxic evaluation of two dimensional cobalt-based co-ordination polymer, *Oxidation Communications* 41(3), pp. 412-418 (2018)
- Misbah Munir, Muhammad Shahid, Hira Munir, Fozia Anjum, Sabah Javaid, and El-Ghorab Ahmed Xanthan Gum Biochemical Profiling, Antioxidant, Antibacterial, Biofilm Inhibition And Mutagenic Potential *Current Science*, 2017:1903-1913
- Misbah Munir, Muhammad Shahid, Hira Munir, Fozia Anjum, Sabah Javaid, and El-Ghorab Ahmed XANTHAN GUM BIOCHEMICAL PROFILING, ANTIOXIDANT, ANTIBACTERIAL, BIOFILM INHIBITION AND MUTAGENIC POTENTIAL *CURRENT SCIENCE*, 2017:1903-1913
- Adel Gabr Abdel-razek Elshahat Nashy A. H. El-Ghorab; Khaled El-massry Natural Meat-Like Aroma with Antioxidant Potency Based on Bovine Fat by-product via Millard Reaction *Egypt. J. Chem. Vol. 60, No. 5*, pp. 753 - 767 (2017)
- Zainab Aslam, Saeed Akhtar, Muhammad Imran, Muhammad Nadeem, Syed Amir Gilani; 4,5 Elnashar, Magdy, and El-Ghorab, Ahmed Antioxidant Activity, Anti Inflammatory Activities, Anti-Cancer and Chemical Composition of Spring Onion (*Allium Fistulosum*) Extracts. *RJPBCS* 8(2) 1880-1890 (2017).
- Hassan Elgebaly Nermeen Mohamed Mosa Mariam Allach , H. El-Ghorab; Khaled El-massry, Ayman Moawad Mahmoud, Olive oil and leaf extract prevent fluoxetine-induced hepatotoxicity by attenuating oxidative stress, inflammation and apoptosis, *Biomedicine & Pharmacotherapy* 98:446–453
- Muhammad Imran, Masood Sadiq Butt, Muhammad Tauseef Sultan, Ali Imran, Ahmed El-Ghorab and Takayuki Shibamoto Evaluation of Functional Profiles of Mango Peel Extract and Its Major Component, Mangiferin in Hypercholesterolemic and Diabetic Rats *Int J Food Nutr Sci | Volume 4: Issue 1* 2017
- Mohmed S. Shaheen, Hamdy A. Shaaban, Ahmed M.S. Hussein, Mohamed B.M. Ahmed, Khaled El-Massry, Ahmed El-Ghorab (Evaluation of Chitosan/Fructose Model as an Antioxidant and Antimicrobial Agent for Shelf Life Extension of...) *Pol. J. Food Nutr. Sci.*, 2016, Vol. 66, No. 4, pp. 295–302
- Muhammad Riaz, Zahed Mahmood, Muhammad Shahid, M Usman Qamar Saeed, Imtiaz Mahmood Tahir, SM Ali Shah, Naveed Munir and Ahmed El-Ghorab Impact of reactive oxygen species on antioxidant capacity of male reproductive system *International Journal of Immunopathology and Pharmacology* 1–5 © The Author(s) 2016 (29): 421-425
- Hira Munir, Muhammad Shahid, Fozia Anjum, Muhammad Nadeem Akhtar, Sayed M. Badawy and Ahmed El-Ghorab Application of *Acacia modesta* and *Dalbergiasissoogums* as green matrix for silver nanoparticle binding *Green Process Synth* 2016; 1: 101-106
- Muhammad nadeem akhtar , zunaira sultan , muhammadshahid b, syedahmad tirmizi, muhammadasifhanif , khaled f el-massry and ahmed h. El-ghorab, Biological and Thermal Studies of Hetero-Metallic Mn -Ln Aggregates *Research journal of pharmaceutical, biological and chemical sciences* 6(4)1075-1082 • 2015
- M.M. Ramadana , M.M. Alib., K.Z. Ghanem and A.H. El-Ghorab, Essential oils from Egyptian aromatic plants as antioxidant and novel anticancer agents in human cancer cell lines, *GRASAS Y ACEITES* 66 (2) 1731-1741 2015, e080
- Shereen N. Lotfy, Hoda H.M. Fadel, Ahmed H. El-Ghorab, Mohamed S. Shaheen, Stability of encapsulated beef-like flavourings prepared from enzymatically hydrolysed mushroom proteins with other precursors under conventional and microwave heating, *Food chem.* 187, 7-13 20159.

- Ahmed H El-Ghorab, Manal M. Ramadan, Sherein I Abd El - Moez ,and AbdelMohsenM Soliman, Essential oil, Antioxidant, Antimicrobial and Anticancer Activitiesof Egyptian *Pluchea dioscoridis* Extract RESEARCH JOURNAL OFPHARMACEUTICAL, BIOLOGICAL AND CHEMICAL SCIENCES 6(2):1255-1265,2015
- Osama M. Sharaf, Mohamed S. Shahein, Hamdy A. Shaaban, Gamal A. Ibrahim, AhmedM.S. Hussein, Magda A. Abd El-Mageed, 1Kawther El-Shafie, Baher A.M. Effat, AmroF. Mansour, Ahmed H. El-Ghorab, Khaled F. El- Massrey and Fouad M. Osman"Production of Cheese Flavor and Antifungal Substances by *Lactobacillus plantarum*and *Lactococcus lactis* subsp *diacetylactis* and Their Application in Bakery Products"World Applied Sciences Journal 24 (7): 900-907, 2013
- M. Nadeem, F. M. Anjum, M. I. Khan, S. Tehseen, A. El-Ghorab, and J. I. Sultan"Nutritional and Medicinal Aspects of Coriander (*Coriandrum sativum* L.)-A Review"(2013) British Food Journal Vol: pp:- 15 (5) , pp. 743-755 (2013)
- A.H. El-Ghorab, Q. Javed, F.M. Anjum, S.F. Hamed,and H.A. shaaban, pakistani bellpepper (*capsicum annum* l.): Chemical compositions and its antioxidant activityInternational Journal of Food Properties, 16:18–32, 2013
- Faqir Muhammad Anjum, Sardar Iqbal Bukhat, Ahmad Hassan El-Ghorab MuhammadIssa Khan, Muhammad Nadeem, Shahzad Hussain, Muhammad Sajid Arshad Phytochemical characteristics of Date Palm (*Phoenix dactylifera*) fruit extracts PAK. J.FOOD SCI., 22(3), 2012: 117-127
- Khaled f. El–massry, said f. Hamed, mohamed s. Shaheen,ahmed h. El–ghorab FixedOils and Fats Vol. 33 (2012), Eds. J.N. Govil & Sanjib, Bhattacharya, 502 Pages “FixedOils and Fats as Nutraceuticals” Recent Progress in Medicinal Plants STUDIUM PRESSLLC, USA.
- Khattab, A.A., G.E. Ibrahim, Fatma N. Talkhan, F. Osman, Magda A. Abd El-Mageedand A.H. El-Ghorab. (2012). Genetic Improvement of the β -oxidation Pathway in theYeast *Yarrowia lipolytica* to Increase the Production of γ -decalactone. Australian Journalof Basic and Applied Sciences, 6(5): 206-214,
- Muhammad Yasin, ASghar, A., Faqir Muhammad Anjum, Butt, MS., MuhammadSajidArshad, , Muhammad I Khan, Muhammad Shahid, Ahmed H El-Ghorab andTakayuki Shibamoto (2012); oxidative stability enhancement of broiler bird meats witha- lipolic acid and a- tocopherol acetate supplemented feed, Food Chemistry 131:768-73
- Hamdy A.E. Shaaban, Ahmed H. El-Ghorab and Takayuki Shibamoto (2012) :Bioactivity of essential oils and their volatile aroma components: Review The Journal ofEssential Oil Research, Vol. 24, No. 2, , 203–212
- Hamed SF, El-Wafa, GA, El-Ghorab, A H, Shibamoto, T. 2012, Quality assessment ofheated cooking oil agab using a simple newly-developed spectrophotometric method, J.Am. Oil Soc.88: 1851-1855
- Shahwar, M; El-Ghorab, A; Anjum, F; Butt, M; Hussain, S; Nadeem, M (2012);Characterization of coriander (*coriandrumSativum* l.) Seeds and leaves: volatile and nonVolatile extracts International Journal of Food Properties 15:736–747, 2012
- Muhammad SajidArshad, Faqir Muhammad Anjum, Muhammad I Khan, MuhammadYasin, Muhammad Shahid and Ahmed H El-Ghorab (2011); Lipid Stability andAntioxidant Profile of Microsomal Fraction of Broiler Meat Enriched With α - Lipoic acidand α - Tocopherol AcetateJournal Agriculture & Food Chemistry 59(13):7346-52
- El-massry,KF, El-Ghorab, AH, Ramadan, MM and Gad, AM(2010)The antioxidant andprotective activity of aromatic plants blend infusion on streptozotozine (STZ) and CCl4induced toxicity in rats journal of agriculture and food science (accepted 2010)

- Ibrahim G.E., I.M. Hassan, A.M. Abd-Elrashid, K.F. El-Massry, ,A.H. El-Ghorab,Manal M. Ramadan, F. Osman, Effect of clouding agents on the quality of Apple juiceduring storage Food Hydrocollids (2011), 91-97
- El-Ghorab, A.H.; Nauman, Muhammad; Anjum, Faqir; Hussain, Shahzad; Nadeem,Muhammad (2010). A Comparative Study on Chemical Composition and AntioxidantActivity of Ginger (Zingiberofficinale) and Cumin (Cuminumcyminum)" JournalAgriculture & Food Chemistry , 2010, 58, 8231–8237
- A.H. El-Ghorab, K.F. El-Massry, S.A. Shedid, M.S. Shaheen, Osmanand .F. El-Hadaad, Effect of Water Content Chemical Composition and AntioxidantActivity from Volatile Generated from Beef Fat in Maillard Reaction Egypt. J. Chem. 53,No. 3, pp. 367- 383 (2010)
- El-Ghorab, A. H., I. F. Ashraf, F. M. Anjum, H. A. Shaaban,K. F. El-Massry and A. Farouq. 2010. The effect of pH on flavor formation andantioxidant activity of amino acids and sugars interaction products. JASMR, 5(2): 131-139
- A.H. El-Ghorab, K.F. El-Massry, S.A. Shedid*, M.S. Shaheen, Osmanand .F. El-Hadaad, Effect of Serine on Chemical Composition and Antioxidant Activityof Beef fat/ Cysteine Model Systems Egypt. J. Chem. 53, No. 4, pp. 581 - 596 (2010)
- El-massry,KF, El-Ghorab, AH, Ramadan, MM and razak H.F, investigation of thechemical composition , antioxidant activity and hypoglycemic effect of Egyptian guavaleaves volatiles JASMR 4:137-148 (2009)
- Khaled El-massry, El-Ghorab A.H., Manal R and Gad A. 2009, Antioxidant andprotective effect of aromatic plants blend infusion against oxidative stress ofstreptozotocine and carbon tetrachloride in rats, The Egyptian J. of Hospital Medicine,35: 309-324, 2009
- El-Ghorab A.H., Anjum F.M., Shahwar M.K., Shibamoto T. (2009)The ChemicalComposition and Antioxidant Activity of Essential Oil of Pakistani EucalyptusCamaldulances Leaves. J. Essential Oil Bearing Plants 12:262 - 272
- Khaled F. EL-massry,† Ahmed H. EL-Ghorab,† Hamdy A. Shaaban, and TakayukiShibamoto,Chemical Compositions and Antioxidant/Antimicrobial Activities of VariousSamples Prepared from Schinusterebinthifolius Leaves Cultivated in Egypt, J. Agric.Food Chem. 2009, 57, 5265–5270
- Ramadan, MM El-massry,KF El-Ghorab, AH,, and Abed-Razek frag (2009),investigation of the chemical composition , antioxidant activity and hypoglycemic effectof the Egyptian guava leaves volatiles . JASMR 4 (2): 137-148 (2009)
- Dawidar, A.M., Abdel-Mogib, M., El-Ghorab, A.H. and Hussien, Kh. (2009) Chemicalcomposition and effect of photooxygenation on biological activities of Egyptiancommercial spearmint and dill essential oils. Mansoura Journal of Chemistry, 36, 49-60.
- Ahmed H. El-Ghorab, Hamdy A. Shaaban, Khaled F. El-Massry and Shibamo, T.2008) Chemical Composition of Volatile Extract and Biological Activities of Volatileand Less-Volatile Extracts of Juniper Berry (Juniperusdrupacea L.) Fruit J. Agric. FoodChem. 56, 5021–5025
- A.M. Dawidar, M. Abdel Mogib, A.H. El-Ghorab, M. Mahfouz, F.G. Elsaid, Kh.Hussien (2008) Chemical Composition and Effect of Photo-Oxygenation on BiologicalActivities of Egyptian Commercial Anise and Fennel Essential Oils . JEOP 11: 124-137.
- Mahmoud I. Nassar, Ahmed H. Ahmed H. El-Ghorab Abdel-Razik H. Farrag, HuiShen,EnamulHuq and Tom J. Mabry (2007), Chemical Constituents of Clove(Syzygiumaromaticum, Fam. Myrtaceae) and their Antioxidant Activity ”RevistaLatinoamericana de Química. 53: 47-57

- Ahmed H. El-Ghorab, Khaled F. El-Massry and Hamdy A. Shaaban (2007). Effect ofDrying on the Chemical Composition of the Egyptian Cupressusmacrocarpa (Hartw.exGordon) Essential Oils and their Biological Characteristics; J. Of Essential Oil ofBearing Plants 10 : 2007 pp 399 - 411
- El-Ghorab, A, El-massry, K., M, Shibamo, T, (2007) Chemical Composition of theVolatile Extract and Antioxidant Activities of the Volatile and Nonvolatile Extracts ofEgyptian Corn Silk (Zea mays L.) J. Agric. Food Chem. 55, 9124–9127
- El-Ghorab, A, Ozecan , M, Shibamo, T, (2007) Chemical composition and antioxidantactivities of buds and leaves of Capers (CapparisOvataDesf. Var. canescens) Cultivatedin Turkey. Journal of Essential oil Research 7277-7287
- El-Ghorab, A, Fujioka, K; Shibamoto T; (2006) Determination of Acrylamide Formedin Asparagine/D-Glucose Maillard Model Systems Using Headspace-Solid PhaseMicroextraction; AOAC International 9 (2): 183-195
- Khalid A. Khalidand Ahmed H. EL-Ghorab(2006)The Effect of Presowing LowTemperature on Essential Oil Content and Chemical Composition of Calendulaofficinalis J. Of Essential Oil Of Bearing Plants. 9: 32-41
- Ahmed H. El-Ghorab (2006) The Chemical Composition of the Menthapulegium L.Essential Oil from Egypt and its Antioxidant Activity J. Of Essential Oil Of BearingPlants. 9: 183-195
- El-Ghorab, A.H., Mahgoub, M.H and Bekheta, M. (2006) Effect of Some Bioregulatorson the Chemical Composition of Essential Oil and its Antioxidant Activity of EgyptianCarnation (Dianthus caryophyllus L.): J. of Essential Oil of Bearing Plants. 9: 214-222
- El-massry, K.F. and El-Ghorab, A.H (2006) Effect of Essential Oils and Non – VolatileExtracts of Some Aromatic Plants on Cu⁺⁺ - Induced Oxidative Modification of HumanLow- Density Lipoprotein (LDL J. of Essential Oil Of Bearing Plants. 9: 292-299
- El-Ghorab, A., Mansour, A. and El-massry, K. (2004): Effect of Extraction Methods onThe Chemical Composition and Antioxidant Activity of Egyptian Marjoram(MajoranahortensisMoench). J. of Flavor and Fragrance 19: 54-61.
- Hifnawy M.S. ;Azzam, S.M. ; Soliman, S.N. ; El-Ghorab , A.H.; Shaheed I. B. andAbdel-Latif S.M. (2004). Egyptian J. Biomed. Sci. 16:228-244.
- El-Ghorab, A. H. , El-Massry, K.F., Marx, F. And Fadel H.M. (2003): Antioxidantactivity of Egyptian Eucalyptus CamaldulensisVarbreivirostris leaf extracts. Nahrung /Food 47, 41- 45
- Farouk, K., Mansour, A.F. and El-Ghorab, A. (2003): Volatile constituents ofglutathione -ribose model system and its antioxidant activity. Journal of Amino Acid 24,171-177
- El-Ghrab, A. (2003) : Supercritical Fluid Extraction of the Egyptian Rosemary(RosmarinusOfficinalis) Leaves and Nigella sativa L. Seeds Volatile Oils and TheirAntioxidant Activity. J. Of Essential Oil Of Bearing Plants , 6:67-77
- El-Ghorab A. and El-massry K.F. (2003): Free-Radical Scavenging and AntioxidantActivity of Volatile Oils of Local Clove [Syzygiumaromaticum L.] and Cinnamon[cinnamomumzeylanicum] Isolated by Supercritical Fluid Extraction [SFE]. J. OfEssential Oil Of Bearing Plants 6: 9-20.
- Farouk, A.M., Talkhane, F. and El-Ghorab, A. (2002): OilIIIe oil as precarsor for □-dodecalactone by biotransformation using YARROWIA(Lipolytica isolates). J. Bull.Fac. Agric. Cairo University 53, 427 - 442
- El-Ghorab, A., Fadel, H.H.M. and El-massry, K.F. (2002): The Egyptian EucalyptusCamaldulensis Var. Breivirostris: chemical compositions of Fruits Volatile oil andantioxidant Activity. J. of Flavor and Fragrance 17, 306 - 312

- El-massry, K.F., El-Ghorab, A. and Mansour, A.F. (2002): Antioxidant activity and Volatile components of Egyptian *Artemisia judaica* L. *Food chem.* 78, 10 - 106.
- Fadel, H.H.M., El-Ghorab A. and Gad A.M. (2001): Studies on the antioxidant activity of the Volatile and non Volatile compounds isolated from *Eucalyptus globules* leaves. *Bull. NRC. Egypt.* 26, 157-167
- Fadel, H. H.M., Marx, H., Al-Sawy, A. and El-Ghorab, A. (1999): Effect of extraction techniques on the chemical compositions and antioxidant activity of *Eucalyptus camaldulensis* Var. *brevirostris* leaf oils. *Lebensm. Unterforsh.* 208, 212-216.

Recent Book Chapters:

- Khaled f. El-massry, said f. Hamed, mohamed s. Shaheen, ahmed h. El-ghorab *Fixed Oils and Fats* Vol. 33 (2012), Eds. J.N. Govil & Sanjib, Bhattacharya, 502 Pages "Fixed Oils and Fats as Nutraceuticals" Recent Progress in Medicinal Plants STUDIUM PRESS LLC, USA.
- Leopold J. and Gerhard B. (2005) "Processing, Analysis and Application of Essential Oils" Chapter 9; with the title "Modern Techniques in Aroma Analysis the Electronic Nose" El-Ghorab, A. & Edris A." P. 147 -154. HKB INDIA 2005.
- El-Ghorab A.H. Anjum F.M. El-Massry K.F. and Shahwar M.K. (2009) "Food Chemistry" Chapter with the title "Chemistry of Flavor". Still in press.
- El-Ghorab A.H. Anjum F.M. Farouk A.M. and Nabi M.M. (2009) "Food Chemistry" Chapter with the title "Food Constituents Interaction – Maillard Reaction". Still in press.
- El-Ghorab A.H., Anjum F.M., Shahwar M.K. El-Massry K.F. and Ramadan M.M. (2009) "Essential oil: Green applications" Chapter with the title: "Biological properties of essential oils for their applications." Still in press.

Published contributions to academic conferences:

- El-Ghorab, A. Farouk, A., and El-massry, K., Technological applications of Maillard reaction: Meat and Chicken flavourings and processes for Preparation (2001). 6th international conference on Chemistry and its role in Development, April (2001) Mansoura university, Egypt p. 23.
- El-Ghorab, A., Khaled F. El-massry, F. Marx, H. M. Fadel and A. M. Gad, Antioxidant activity of Egyptian *Eucalyptus camaldulensis* var. *Berviorstri* leaf extracts (2000). *Lebensmittelchemikertage*, Stuttgart, Hohenheim, Germany. September, (2000), p. 16
- El-Ghorab, A., El-massry, K.F., Marx, F., Fadel, H.M. and Gad, A.M., Effect of different extraction methods on the chemical composition and antioxidant activity of Egyptian *Eucalyptus camaldulensis* var. *Berviorstris* (1999), The 15th Egypt Chem. Conference Nov. 1999, Page, 129-137.
- El-Ghorab, A., Marx, F., Fadel, H.M. and Al-Sawy, A., Effect of extraction techniques on the chemical compositions and antioxidant activity of *Eucalyptus camaldulensis* var. *brevirostris* leaf oils (1998). *Lebensmittelchemikertage*, Technische universitat Munchen, Germany September, p. 169.

- El-Ghorab, A., Marx, F., Fadel, H.M. and Al-Sawy, A. Effect of extraction techniques on the chemical compositions and antioxidant activity of *Eucalyptus camaldulensis* var. *brevirostris* leaf oils (1998):. IV international ANQUE Chemistry Conference, Food Chemistry and Technology, Lugo, Galicia, Spain 21 – 25 September, 1998.
- El-Ghorab, A., Hoda, H.M. Fadel, and A. M. Gad. Antioxidant activity of phenolic compounds isolated from Egyptian eucalyptus leaves. (1996): 18 th International conference on polyphenols, France, July, 1996.