



Sameh Said Yacoub, Ph. D.

📍 El-Abaadia Campus, Damanhour, Beheira, Egypt.

Postcode: 22516

☎ +201004294245

✉ sameh.said@agr.dmu.edu.eg

📧 samehyacoub84@yahoo.com

Fax: +20453316535

Sex Male

Date of birth 17/06/1984

Nationality Egyptian

Employment

Current position

From Oct 2017 – Oct 2024

Associate Professor in Dairy Science & Technology, Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.

From June 2011 –Nov 2017

Assistant Professor in Dairy Science & Technology, Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.

From Oct 2006 –June 2011

Teaching Assistant at Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.

Demonstrator at Food & Dairy Science & Technology Department, Faculty of Agriculture, Damanhour University, Egypt.

Education

Sept. 2025 to June 2026

Sept. 2011 to Sept. 2017

- **General Diploma in Education**, Faculty of Education, Damanhour University, Egypt.

- **Ph.D. in Dairy Science & Technology**

Ph.D. Title was" Isolation, Identification and Characterization of Aerobic Spore-Forming Bacteria Associated with Raw Milk and Some Dairy Products in Egypt)")" Food & Dairy Science & Technology Department, Damanhour University, Egypt.

Sept. 2006 to march. 2011

- **MSc. in in Dairy Science & Technology**

MSc. Title was "Effect of Lecithin as Emulsifier on Some Properties of Spreadable and Blocks Processed Cheese)" Food & Dairy Science & Technology Department, Damanhour University, Egypt.

Sept. 2001 to June 2005

- **BSc. in Agricultural Sciences**

Faculty of Agriculture, Alexandria University, Damanhour Branch, Egypt.

- Principal subjects covered or skills acquired

- I have studied many courses that are related to my minor:

- In Egypt (Damanhur Uni. & Alexandria uni.)

Treatments of Liquid Milk, Enzymes, Condensed and Dehydrated Milk, Dairy Microbiology, Dairy Chemistry and Analysis, Food and Dairy Plant Sanitation, Cheese Classification and Processing, Dairy Lipids of Chemistry, Dairy Proteins of Chemistry, Advanced Cheese Technology, Rheological characteristics of dairy products, , Physiology of Dairy Lactation, Food Packaging, Human Nutrition, Food Quality, Statistic and Experimental analysis design

- Laboratory skills

- Determination of Rheological Characteristics of Dairy products.
- Determination of Lipids, Proteins, Carbohydrates, Fibres.
- Determination of lactose content, acidity, salt, TVFA, TSS.
- Free calcium by Ca^{2+} selective electrode.
- Total calcium by atomic absorption spectroscopy
- In vitro digestion of dairy products
- Electron microscopy (SEM and TEM) and analysis.
- Microbiological Tests.
- Identification and Separation of Protein using electrophoresis Techniques.

- ELISA-Like assay (turbidity and hydrophobicity).
- Chesses, yogurt, and Ice cream processing.

- Job-related skills

Teaching experience: (30h/week during 2 semesters)

- Agricultural Biochemistry
- Cheese Technology.
- Principles of Food and Dairy Technology.
- Dairy Microbiology.
- Dairy chemistry and analysis.
- Condensed and dehydrated milk.
- Fermented dairy products.
- Liquid Milk and its Treatments.

- Training Experience

- Trainer and Consultant at FAO-Egypt , August 2022- Jan 2024
- Trainer at Faculty of Leadership and Development Centre (FLDC)-Damanhour University,2024 to present
- Trainer and Consultant of Food Safety and Quality Systems

- Computer skills

- Fundamental of Digital Transforming Certificate
- ICDL Certificate: (October 2012).
- Programs: Microsoft Office (Word, Excel, PowerPoint, Access).
- Statistical analysis programs: XLSTAT, Costat, and SAS.
- Design-expert software.

- Languages skills

- Arabic (Mother tongue)
- English (IELTS academic (2012)

- Memberships and journal reviewer

- Reviewer in Journal of Agricultural and Environmental Sciences-
- Member of American Dairy Science Association.
- Member of IDF (International Dairy Federation).
- Member of Alexandria, Society for Food Science and Technology, Egypt.

- Conferences and workshops proceedings

- The Nanotechnology Revolution in Medicine and Agriculture Opportunities and Challenges. Agriculture Research Centre, Egypt, 18 Jan 2025.
- Food Quality and Safety Between Research and Application, Egyptian Society of Food Safety, Academy of Scientific Research and Technology, Egypt, 30th October 2023.
- United Nations Course on Working Together Harmoniously, Food and Agriculture Organization of United Nations, 02 May 2023.
- Ethics and Integrity at the United Nations, Food and Agriculture Organization of United Nations, 02 May 2023.
- FAO's Whistleblower Protection Policy, Food and Agriculture Organization of United Nations, 20 February 2023.
- Protection from Sexual Exploitation and Abuse (PSEA), Food and Agriculture Organization of United Nations, 11February 2023.
- Prevention of Harassment, Sexual Harassment and Abuse of Authority, Food and Agriculture Organization of United Nations, 06 February 2023.
- Achieving Gender Equality in FAO's Work, Food and Agriculture Organization of United Nations, 25 January 2023.
- Prevention of Fraud and Other Corrupt Practices, Food and Agriculture Organization of

- United Nations, 20 January 2023.
- BSAFE, United Nations Department of safety and Security, 19 December, 2022.
 - The impact of food safety on Egyptian national security ·SFE talks, Damanhour University, Egypt, 5-10 November 2022.
 - Statistical analysis: issues and solutions, webinar, IFAD foundation, 15 December, 2021.
 - Arts of Performing and Recitation, Entrepreneurship and Innovation, webinar, IFAD foundation, 10 December, 2021.
 - The Symposium of Dairy: Food and Drug.14th May 2018, National Research Center, Egypt.
 - The Symposium of Dairy: Food and Drug.14th May 2018, National Research Center, Egypt.
 - The Symposium of Nutritional and Health Impacts of some Minor Milk Constituents .18th April 2018, Epyptian Society of Dairy Science, Egypt.
 - The Symposium of Future Challenges of Contaminants in Egyptian Food .14th April 2018, National Research Center, Egypt.
 - The workshop of Steps for Successfully Submitting your Scientific Article. 4th March 2018, National Research Center, Egypt.
 - The workshop entitled " Plant Phenolics and their Applications". 20th Feb. 2018, National Research Center, Egypt.
 - The workshop of Quality Control Pharmaceutical. 3rd Feb. 2018, National Research Center, Egypt.
 - The workshop of SciFinder Your First Step in Scientific Research . 20th Dec. 2017, National Research Center, Egypt.
 - The Symposium of New Prospects in Dairy Science and Technology .10th Dec 2017, National Research Center, Egypt.
 - The workshop entitled " Future of Dairy Industry in Egypt and The Factors Supporting its Success". 6th Dec. 2017, National Research Center, Egypt.
 - The workshop entitled " Dairy Industry in Egypt: Problems and Challenges". 9th April 2017, City of Scientific Research and Technological Applications, Egypt.

Publications

1. Othman, Eman K. , Awad, S.A., Abd Elhamid, A.M., & **Yacoub, S.S.** (2025). The Impact of Application of some Natural Hydrocolloids as Fat Replacers in Reduced-Fat Uf-Feta Cheese Production. *Journal of Agricultural and Environmental Sciences*, 24(3): 77-120. doi:10.21608/JAESJ.2025.434257.1305
2. Mohamed, M., Helal, A., Awad, S., & **Yacoub, S.** (2024). Investigating the Effects of Strawberry Puree on the Quality Attributes of Goat and Sheep Milk Puddings. *Journal of Agricultural and Environmental Sciences*, 23(1), 82-103. doi: 10. 21608/jaesj.2024.282686.1162
3. Alaswad, S., Helal, A., Shamsia, S., Awad, S., & **Yacoub, S.** (2024). Enumeration and Identification of Yeast Species Isolated from Egyptian Soft White Cheeses and "In Vitro" Anti-yeasts Activity: A Preliminary Study. *Journal of Agricultural and Environmental Sciences*, 23(1),25-51. doi:10.21608/jaesj.2024.270074.1154
4. **Yacoub, S.**, Nassar, K., Awad, S., & Hendy, S. (2024). The Impact of Partial Replacement of UF-Skim Milk Retentate by Denatured Salt Whey Protein Paste on The Quality of Feta Cheese Analogue. *Alexandria Science Exchange Journal*, 45(1), 81-93. doi: 10.21608/asejaiqsae.2024.343050
5. **Yacoub, S.**, Galal, M., Helal, A., & Awad, S. (2024). Improving the Quality and Sensory Properties of Drinkable Yogurt Made from Goat and Sheep Milk with Date Puree. *Alexandria Science Exchange Journal*, 45(1), 35-45. doi: 10.21608/asejaiqsae.2024.340220
6. Hendy, S., Gamal El Din, A., Abdel Fatah, E., Salama, W., Mostafa, H. E., Azab, R., & **Yacoub, S.** (2023). Evaluation of the efficacy of camel milk lactoferrin nanoliposome against colorectal cancer. *Journal of Plant and Food Sciences*, 1(2), 43-55. doi: 10.21608/jpfs.2024.259780.1005
7. Nassar, K.S., **Yacoub, S.**, Lv, J., & Ragab, E.S.(2023). Structural changes induced by pasteurisation and/or high-pressure treatment of skim caprine milk. *International Dairy Journal*,138,105528, doi:10.1016/j.idairyj.2022.105528

8. Ragab, E., **Yacoub, S.**, Nassar, K., Zhang, S., & Lv, J. (2021). Textural and Microstructural Properties of Set Yoghurt Produced from Goat Milk Treated by Homogenization and Thermo-sonication. Alexandria Science Exchange Journal, 42(4), 985-995. doi: 10.21608/asejaiqjsae.2021.211545
9. Ibrahim, A., & **Yacoub, S.** (2020). Utilization of Red Beetroot as a Natural Colourant in Milk Pudding. Egyptian Journal of Dairy Science, 48(2), 137-146.
10. Yacoub, S.S.; Shamsia, S.M.; Awad, S.A., Ziena, H.M., and Safwat, N.M. (2017). Characterization of aerobic spore-forming bacteria isolated from raw milk, skim milk powder and UHT milk. Alexandria Science Exchange Journal, 38(1):101-113.
11. Yacoub, S.S., Shamsia, S.M., Ziena, H. M., and Safwat, N.M. (2011). Using mixture of soy lecithin and commercial emulsifying salt for spreadable processed cheese manufacturing. J. Agric. & Env. Sci. Dam. Univ., Egypt, 10(20):91-118.
12. Shamsia, S.M., Yacoub, S.S., Ziena, H.M., and Safwat, N.M. (2010). Chemical, Microbiological, Rheological and Organoleptic properties of Processed Cheese Blocks made by using mixture of soybean lecithin and commercial emulsifying salt. J. Agric. & Env. Sci. Dam. Univ., Egypt, 10(1): 1-2

References

- | | |
|--------------------------------|--|
| 1. Prof. Sameh Ali Awad | <ul style="list-style-type: none"> • Professor of Dairy Microbiology. University of Alexandria, Faculty of Agriculture, El-Shatby, Aflaton Street, Alexandria, Egypt.
Tel. 002 01065593166 E-mail: sameh111eg@yahoo.com |
| 2. Prof. Sherif Shamsia | <ul style="list-style-type: none"> • Professor of Dairy Technology, University of Damanhour, Faculty of Agriculture, Damanhour, Egypt.
Tel. 002 01018359530 E-mail: shreif.shamsia@agr.dmu.edu.eg |
| 3. Prof. Ahmed Helal | <ul style="list-style-type: none"> • professor of Dairy Technology. University of Damanhour, Faculty of Agriculture, Damanhour, Egypt.
Tel. 002 0100 290 84 22 E-mail: ahmed.helal@agr.dmu.edu.eg |
-