

C.V

Name: Azhar jawad Al-Msaway

Date of Birth: 1972

Religion: Muslim

Martial statues: Married

No. of children: 0

Specialization: Dairy Chemistry

Position: Teaching

Scientific Degree: Assistant Professor

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First, Scientific Certification:

Degree science	University	College	Date
B.Sc.	Baghdad University	Agriculture	١٩٩٤
M.Sc.	Baghdad University	Agriculture	٢٠٠١
Ph.D.	Baghdad University	Agriculture	٢٠٠٧

Second, Career:

No.	Career	Workplace	From –To
1	Ass. of Agri. Engineer	College of Agriculture	١٩٩٤ – ٢٠٠٠
2	Ass. Teacher	College of Agriculture	٢٠٠١ – ٢٠٠٦
3	Teacher	College of Agriculture	2007 - 2009
4	Ass. Prof.	College of Agriculture	2010

■ Third, University Teaching.

No.	University	The (Institute / College)	From –To
1	Baghdad University	Agriculture	١٩٩٤ - Going on yet



■ Fourth, position / Teaching / Assistant Professor



■ Fifth, Courses Which You Teach:

No.	Department	Subject	Year
1	Food Sci. and Biotechnology	Date processing , Analysis of food	1994 -١٩٩٨
2	Food Sci. and Biotechnology	Processing of cheese , Engineering of Food & & dairy Plants Factory	٢٠٠١-2003 2007 - 2009
3	Animal dep.	Principles of dairy	
4	Food Sci. and Biotechnology	Engineering of Food & dairy Plants	2008 - 2014 2010 - 2013
5	Food Sci. and Biotechnology	Liquid milk products	
6	Food Sci. and Biotechnology	Cheese Processing1	2014 – to naw 2014 – to naw
7	Food Sci. and Biotechnology	Cheese Processing1	
٨	Food Sci. and Biotechnology	Advance Biochemistry	2002
٩	Food Sci. and Biotechnology	Advance Cheese Processing	2015 – to naw
١٠	Food Sci. and Biotechnology	Advance Engineering of Food & dairy Plants	2015 – to naw

■ Sixth , Thesis which was supervised by :

No.	Thesis Title	Department	Year
1	Use of ozone to elongation shelf life of montry cheese	Food Sci. and Biotechnology	2012
٢	DETECTION OF FOOD POISONING BACTERIA <i>SALMONELLA TYPHIMURIUM</i>	Food Sci. and Biotechnology	2015
٣	Effect of nanotechnology-coated alpha-linolenic	Food Sci. and Biotechnology	٢٠١٨
٤	Production of microcaps using LBL technology	Food Sci. and Biotechnology	٢٠١٨

■ Seventh , Conferences which you participated:

No.	Conferences Title	Year	Place	Type of
1	2 nd Scientific Conference	2008	Genetic engineering institute	Paper
2	7 nd Scientific Conference ministry of agriculture	2009	ministry of agriculture	Poster
3	Second scientific conference for college of Agriculture/ Karbala University	-١٠ /١٢/١١ ٢٠١٢	Karbala University	Paper
4	Second scientific conference for college of Agriculture/ Kofa University	٢٠١٢	kofa	Paper
٥	9 nd Scientific Conference ministry of agriculture	2013	ministry of agriculture	Participation / Search
٦	16 nd Scientific Conference for scientific department	٢٠١٥	Pasic education collage	Paper
٧	scientific conference of Iraq Association of genetic and Environmental Resources	2016	Cairo	paper
٨	The third scientific conference under the slogan (agricultural	٢٠١٨	Karbala University	paper

9	Use ozone gas to prolong the period of keeping raw milk	٢٠١٩	Fayoum University, Egypt	paper
10	Preparation and Characterization of Fine Food Wrappers (LBL) Layer by Layer	٢٠١٩	Fayoum University, Egypt	paper
١١	Preparation of precision wrappers using layer-by-layer technique and	٢٠١٩	Jerash University Faculty of Agriculture	Poster
١٢	Use Nanotechnology In Capsulation Omega-3 Fatty Acid	٢٠١٩	Azerbaijan	paper

■ Eighth , Scientific Activities:

Within the College	Outside the College
Member of Master and PhD	Member of Master
Member of the Examination	Evaluation of research and
Evaluation of scientific research	Participate in seminars,
Dairy Division Officer	
Training course on nanotechnology	

■ Ninth , Research Projects in The Felid of Specialization to The Environment and Society or the Development of Education:

No.	Research Title	Place of Publication	Year
1	Isolation and Characterization and T effect of citrate on The starters	(29)2, Iraqi agriculture Science journal	١٩٩٨
2	Neutralization of sour milk and its use in manufacturing some dairv	221- 226 , (2)34 Iraqi agriculture Science	2003
3	Neutralization of sour milk and its use in manufacturing some dairv	227- 232 , (2)34 Iraqi agriculture Science	2003
4	Neutralization of sour milk and its use in manufacturing some dairv	26 , 50 , INDIAN JOURNAL OF DAIRY	2001
5	Production of drink from chamomile and cheese whev	173 – 178, (2)36 Iraqi agriculture Science	2005

6	EFFECT OF SOMATIC CELLS ON LIPOLYSIS INCHEDDAR CHEESE	145 - 150, (4)36 Iraqi agriculture Science	2005
7	Effect of Nigella sativa crude and its oil in prolonging shelf life of soft	Iraqi Journal of Biotechnology 288-	٢٠٠٩
8	Purification and characterization lipases of Polymorphonuclear	Iraqi agriculture Journal , Seven scientific	٢٠٠٩
9	Add the effect of garlic and celery in the decomposition of fatty cheese	Iraqi agriculture Journal , Seven scientific	٢٠٠٩
10	Study aplaty of use the extraction efficiency of (<i>Punica Granatum</i>) for	Biotechnological Research Center Journal	٢٠٠٩
12	use of flavonoids compounds extraction from dates as antioxidants	International conference, "Innovation in Food	2010
13	Utilization of green tea flavonoids as antioxidant and for improving the	Journal college of basic education 2011:17 (71).	٢٠١٠
14	Study some of physic – chemical and microbiological parameters in	Al-Anbar journal of agricultural sciences	٢٠١٠
15	Effect of chitosan on physiochemical, microbiological and sensory	J. Food Inde. And nutr. Scienc. (2011) 1 (1) 59 –	٢٠١١
16	Study the effect of addition mustard and its oil in improving the sensore	j. Food Industries & Nutr. Sci. (2012) 1	٢٠١١
17	Study the Possibility of produce processed cheese from	Second scientific conference for college of	٢٠١٢
18	Study the effect of turmeric powder and its water and alcohol extracts as	Journal of AL- Nahrain University 15 : (2) : 39 –	٢٠١٢
19	Study of chemical , microbiological and organo elliptical properties of	Second scientific conference for college of	٢٠١٢
20	Role the ozone in inhibition mold <i>Aspergillus</i> and extension shelf life of	J. Biol. Chem. Environ. Sci. 2014 9(2) 365-376	٢٠١٤
21	Detection and Killing of Food Poisoning <i>Salmonella Typhimurium</i>	16 ^{ed} scientific conference for college of basic	٢٠١٥
22	Toxic effects of fabricated gold nanoparticles in albino mice	Research&Review s:Journalof Food	٢٠١٦
23	Limitation of the growth of <i>penicillium</i> in Monterey cheese and	International Research Journal of Agricultural	٢٠١٦
24	Limitation of the growth of <i>penicillium</i> in Monterey cheese and	4 th International Scientific	٢٠١٦
25	Effect of <i>Nigella sativa</i> extracts on lipase and chymosin enzymes	Ministry of Agriculture / Tenth Scientific	٢٠١٧
26	REPLACEMENT OF SODIUM SALT WITH POTASSIUM SALT IN THE	Journal of Iraqi Agricultural	٢٠١٧
27	Preparation of nanoparticles of alginate and nicin in LBL method and	Iraqi Journal of Science and	٢٠١٧
28	Addition of anise to the diets of Holstein cows and its effect on the	Anbar Journal of Veterinary Science	٢٠١٨
29	Use nanotechnology in capsulation omega-3 fatty acids to improve its	Pakistan Journal of Biotechnology	٢٠١٨

30	Preparation of a nanolaminate of alginate in LBL method and its use in	Curr res microbial biotechnol	٢٠١٨
31	The benefit of low fat buffalo milk and potassium salt in production of	Research journal of pharmaceutical	٢٠١٨
32	Encapsulation of the omega-3 fatty acid using nanotechnology to improve	Iraqi Journal of Market Research	٢٠١٨
33	Preparation of Nanoparticles of Alginate and Turmeric by LBL	The third scientific conference under	٢٠١٩
34	Enriched pasteurized milk with liposomes of vitamin D3	Plant Atchines	٢٠١٩
35	Use ozone gas to prolong the period of keeping raw milk	9 th International Conference for Sustainable Agricultural	٢٠١٩
36	Preparation and Characterization of Fine Food Wrappers (LBL) Layer by	9 th International Conference for Sustainable Agricultural	٢٠١٩

■ Tenth , Membership:

➤ Genetic and Environmental Resources Conservation Society

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■ Eleventh , Awards and Certificates of Appreciation:

No.	Name of Awards and Certificates	Donor	Year
1	Science Day Award and tow book of thanks	Minister of Higher	٢٠١١
2	A certificate of appreciation (2)	Minister of	& ٢٠٠٩
3	A certificate of appreciation	Minister of	٢٠١٦
4	A certificate of appreciation (10)	Dean of the	2008,2013
5	A certificate of appreciation (3)	Dean of the	& ٢٠١٢
٦	Patented(2)	Ministry of	٢٠١٨

Twelfth , Scientific literature:

No.	Scientific Literature Title	Year of The Publication
2	Use layer-by-layer technique in cheese packaging	2018
3	New gadget for water purification: a 'nano tea bag'	2019
٤	Applications of Nanotechnology in FOOD industry	2019
٥	The role of nanotechnology in preserving and protecting food and agricultural	2019

■ thirteen , languages:

Arabic
English

