

CURRICULUM VITAE

Name : Khalida Abudul – Rahman Shakir.

Address : Dept. of Food Science & Biotechnology,
College of Agriculture, University of Baghdad.

Languages: Arabic, English.

Marital status: Married.

Birth day: Dyala – Iraq, 1955.

Present Position : Professor, College of Agriculture, University of Baghdad.



Biographical Information

University Education :

B. Sc. 1976 Univ. of Basrah. Dept. of Food Technology.

M. Sc. 1983 Utah state Univ. Dept. of Nutrition and Food Sci.

Ph. D. 1984 Utah state Univ. Dept. of Nutrition and Food Sci.

Title of M.s.c. thesis : Proteolytic and milk clotting Fractions in various commercial milk clotting preparations.

Title of Ph.D. disseration : Protein recovery and coagulation properties of commercial and fractionated milk clotting enzymes.

Work Experience:

13 Teaching and Research Assistant, Food Technology Dept. Univ. of Basrah, Iraq. (1976-1979).

14 Lecturer, Food Technology Dept. Univ. of Basrah, Iraq. (1984-1985).

15 Lecturer, Food Technology Dept. Univ. of Mosul, Iraq. (1985-1989).

16 Assistant prof., Food Technology Dept. Univ. of Basrah, Iraq. (1990-1997).

17 Assistant prof., Food Technology Dept. Univ. of Baghdad, Iraq. (1997-2003).

18 Prof. Food Technology Dept. Univ. of Baghdad, Iraq. from (2002).

Supervisor for the following post graduate student and subjects of thesis :

1- Naiema Ahmed Saied. Isolation and characterization of pepsin from local sheeps. (M.Sc. thesis) 1988.

- 2- Muhammad Shibib. Utilization of soy milked and flour in ice cream mixes. (1988 M. Sc. Thesis).
- 3- Raja Baker. Effect of fractionation of milk clotting preparation on protein recovery in cheese. 1996. (M.Sc.).
- 4- Abdulla Mustaffa. Using proteolytic fractions from Rennilase and pepsin preparation in meat tenderization. 1997. (M.Sc. thesis).
- 5- Muhammad Abdul-Razak. Isolation, Purification and characterization of peroxidase enzyme from *Calotropis procera* latex (M. Sc. thesis) 2001.
- 6- Sawsan Mustaffa. Isolation, purification and characterization of lysozyme from *Calotropis procera* latex (Ph. D. thesis) 2003.
- 7- Omer Fuad. Utilization of *Calotropis procera* leaves protease in meat tenderization, (M. Sc. thesis) 2002.
- 8- Dina Suaad. Isolation , purification and characterization of proteases from fish digestion canal. (M. Sc. thesis).
- 9- Sadak Hassen. Utilization of Sodam apple protease in cheese manufacturing. (M. Sc. thesis) 2002.
- 10- Saad Diah. Isolation , purification and characterization of proteass form *Calotropis procera* leveas. (M. Sc. thesis) 2002.
- 11- Rana.kadum.The processing of Liza abu fish protein consentrates and assessing thier functional properties.2003
- 12- Adnan Wahab. Production of protein hydrolysate from poultry by product and studying its functional properties. Ph. D. thesis 2004).
- 13- Shaima Refaat. Utilization of Calotropin as partial substitute for tradional coagulant in manufacturing Cheddar Cheese and in accelerating its ripening. M.S.C. 2004.
- 14- Abdul-Rahman Dawood. Effect of calotropin on the Muscle proteins of Aged Cows 2004 (M.S.C. thesis).
- 15- Firial Hayawe. Isolation, purification and characterization of urease from Iraqi dates seeds.2004.
- 16- Abdul-all Farhan. Isolation, purification and characterization of amylases from fish digestion canal. 2005.
- 17- Baraa. Jamil. Isolation of glylomacropetide from cheese whey and studying its properties, 2006.
- 18-Silvana. Tariq.Study of chemical composition and qualitative properties in thyme and the effect of harvesting time on them .2006.
- 19-Jasim .Mhesin.PhD student.Utilization of common Carp hepatopancreas amylase in Improving the qualitative characterstics and the shelf-life of laboratory loaf.2010

20-Zainab .Adnan.PhD student.

21-Kifah .Saeed.2007. Purification and Characterization Of Some Polymorphonuclear Leukocytes Proteases from Mastitis Milk and Study its Role in Cheddar Cheese Ripening.

22-Salih, Abdel-Hadi Abed. Isolation and purification of glycomacropeptide from sheep milk and studying its Biological functions. PhD student 2008.

23- Hind, Kamal. Isolation, purification and characterization of serin proteases from digestive duct of “*Siluris glanis*”.

24- Mohammed Nahthil . Using Recombinant camel rennin in manufacturing cheese from camel milk and mixture of cow and camel milk.

25-AbdulKareem AbdulRazak (PhD student). Studying the functional, nutritional ,and processing properties of Okra seeds protein isolates and concentrates.2013-2014

26-Samar Salih(PhD student) . Isolation,purification and characterization of phytase from microbial source and its utilization in preparing high quality protein. 2013-2014

27- Hyder Naji (PhD student) . Extraction, purification and characterization of Aspariginas from beans and using it in reducing acrylamide level in bakery product. 2013-2014.

28- Ali Waly (Msc. Student) . . Extraction, purification and characterization of Okra proteases . 2013-2014

29- Hussian Fadhil (PhD. Student). Production of Xylitol from Agricultural Residue using Xylose Reductase. 2016

30- Raid Saadome (PhD student). Utilization of modified hemicellulose in food Applications. 2016.

31- Waleed Khalid (Msc. Student). Nutritional and Functional properties of Phytic Acid. 2016

Teaching:

- 1- Principle of dairy sci.
- 2- principle of food sci.
- 3- Food microbiology.
- 4- Dairy microbiology.
- 5- Quality control.
- 6- Principle of Human nutrition.
- 7- Butter and ice cream processing.
- 8- Cheese and fermented dairy foods.
- 9- Graduation projects.

10- Applications in Human nutrition

Post graduate Courses :

- 1- Food enzymology.
- 2- Advanced Human nutrition.
- 3- advanced dairy tech.
- 4- Special problem.
- 5- Therapeutic Human nutrition

Membership :

- 1- American dairy Sci. Association.
- 2- Institute of Food Technologists.
- 3- Basrah J. of Agric Sci.
- 4- Member of discussion of over than 50 M. Sc. and Ph. D. students.
- 5- Member of Iraqi Inventors& Innovators Society.
- 6- Member of Consultant Committee of Invention & Innovation in central office of Quality control. Iraq
- 7-Iraqi agriculture engineer syndicate.
- 8- Member of J. of Iraqi Agriculture science.
- 9- Member of Pioneer Projects committee/ Medical plants & Herbal medicines
- 10- Member of Consultant Committee in The Iraqi J. of Agriculture Sci..
- 11- Member of scholarships committee.

Conferences and Meeting :

- 1- Participated in ADSA 78th annual meeting which held in Madison University of Wisconsin.
- 2- Participated in ADSA 79th annual meeting which held in Texas, AGM University in 1984.
- 3- Participated in 4th Agricultural conference at Jerash private University- Faculty of Agriculture and science.
- 4- Participated in the forth scientific conference of Agricultural Research at Baghdad - Iraq. 2002.
- 5- Participated in fifth scientific conference of Agricultural Research at Mosul Univ. Iraq. 2003.
- 6- Participated in Simposium of animal product at Aleppo, Syria. 2004
- 7- Participated in fifth Agricultural scientific conference. Univ. of Balqaa. Jordan 2005.
- 8- Participated in sixth Agricultural scientific conference. Univ. of Jordan

- 2007.
- 9- Participated in The Egyptian Society of Nutrition and Feeds conference 2005.
 - 10- Participated in 7th scientific conference of Agricultural Research at Baghdad 2007.
 - 11- Participated in 8th scientific conference of Agricultural Research at Baghdad 2009.
 - 12- Participated in The Egyptian Society of Nutrition and Feeds conference 2009.
 - 13- Participated in the 2nd Scientific conference of pure & Applied Science of University of Kufa. 2009.
 - 14- Participated in 2nd Graduate studies research conference at Univ. of Jordan 2009.
 - 15- Participated in Al-Bassel Fair for Invention and Innovation (the 14th).2009. (**The best woman inventor –WIPO- Award**).
 - 16- Participated in the scientific conference of Agriculture Science of University of Kufa. 2011.
 - 17- Participated in the scientific conference of Agriculture Science of University of Karbala. 2012.
 - 18- Participated in the scientific conference of Agriculture Science of ministry of agriculture. 2014.
 - 19- Participated in the symposium of developing the curriculum of college of food science. University of Al-qasim. 2015
 - 20- Participated in Visiting scholar program at Utah State University. 2010.
 - 21- Participated in Fulbright Exchange Program(Faculty Staff Development) at Michigan University. 2011.
 - 22- Faculty Staff Development program of Research and development dept. /Ministry of Higher Education. Including visiting many universities in Canada. 2013.
 - 23- The 18th Internation Invention Fair in the Middle East.2015. **Gold Medal Certificate**

Published Papers :

- 1- Use of date syrups in bread making. 1983. Cereal chem.. 60 (1).
- 2- Proteolytic and milk clotting fractions in milk clotting preparation. 1985. J. dairy. Sci.
- 3- Using Proteolytic fractions from Rennilase and Pepsin preparation in meat tenderization. Iraqi J. of Agric. 2000.
- 4- Effect of enzyme choice and fractionation of commercial enzyme on protein recovery in curd. 1985. J. dairy. Sci. (60).

- 5- Composition of colostrums of Awassi sheep as effected by season and lactation period. 1990. Mesopotamia J. of Agriculture. 21 (1).
- 6- Effect of period and season of lactaion on the composition of Awassi sheep's milk. 1990. Mesopotamia J. of Agric. 21 (2).
- 7- The use of soy-milk in ice cream mixes. 1989. Egyptian. J. of dairy sci.
- 8- The use of soy-flour in ice cream mixes. 1989. Egyptian. J. of dairy sci.
- 9- Isolation and characterization of Pepsin from local Sheeps. Basrah J. Agric. Sci. Vol. (2). No. (12). 1989.
- 10- The use of whey extracted soy milk in ice cream mixes. 2000.
- 11- Effect of fractionation of milk clotting enzymes. 1. Improving milk clotting ability of some proteolytic enzyme preparation. 2000. The Iraq J. of Agric. Sci.
- 12- Effect of fractionation of milk clotting enzyme. 2. effect of enzyme choice and fractionation technique on protein lost to whey. 2000. The Iraqi J. of agric. Sci.
- 13- SOME Properties of local sheep pepsin and effect of some additives on its clotting activity. 1999. Basrah J. of Agric. Sci.
- 14- Chemical composition and technological properties of Rosselle (*Hibiscus sabdariffa*) frower Calyx Leaves. Iraqi J. of Agric. Vol.7 No. 8.
- 15- Extraction, partial purification and characterization of peroxidase from *Calotropis procera* leaves. Iraqi J. of Agric. 2002.
- 16- Physio-chemical and bacteriological studies of drinking water characteristics of residential area of midland refineries company. Tikrit Iraqi. J. of Agric. Sc., Vol (2) No. (3) 2002.
- 17- Practical Applications of *Calotropis procera* proteases 1-The utilization of *Calotropis procera* proteases in leather bating. Iraqi. J. Agric. 2003. Vol. 8 No. 5 (patent).
- 18- Isolation, purification and partial characterization of *Calotropis procera* leaves protease. Iraqi. J. Agric. 2002 (5) 33.
- 19- *Calotropis procera* Enzymes. Isolation and partial purification of protruse. From *Calotropis procera* latex. Iraqi. J. Agric. 2002. Vol.7. No. 7.
- 20- Effect of some factors on purified peroxidase activity from Sadam Apple (*Calotropis procera*) Latex. Iraqi. J. Agric. (special Issue) Vol. 8 No. 5.
- 21- Isolation, purification and characterization pepsin of Catfishes "Siluris glanis" stomach. Iraqi. J. of Agric. 2003. in press. (patent).
- 22- Design of Multi needles injection Apparatus for meat tenderization. Patent.

- 23-Production of Liza Abu Fish protein Hydrolysates and assessing their functional properties. Egyptian J. of Nutrition and Feeds. (special Issue) Vol. 8 No. 2.
- 24-Some properties of purified Lysozyme from the Latex of *Calotropis procera* .The Iraqi J. of Agric. Sci. 37 (2).2006.
- 25- Isolation, purification and partial characterization of Lysozyme from *Calotropis procera* . The Iraqi J. of Agric. Sci. 37 (2).2006.
- 26-Some Physical & Chemical properties of Urease from Zahdi dates palm seeds (*Phoenix dactylifera L.*) J. of biotechnology research. Vol. 8. No.2. 2006.
- 27-Charecterization of Urease from Zahdi dates palm seeds (*Phoenix dactylifera L.*) Iraqi J. biotechnology research. Vol. 6. No.2. 2007.
- 28-Extraction and purification of Urease from Zahdi dates palm seeds (*Phoenix dactylifera L.*) J. of Nahreen Univ. Vol. 9. No.1. 2006.
- 29- Effect of a protease enzyme extracted from Leaves *Calotropis procera* plant on bovine muscle proteins . Yemeni J. Biol. Sci. 4 (1) (2008)
- 30-Isolation and Purification of Glycomacropetide from Soft Cheese Whey and Some of it's Biological properties. Egyptian J. of Nutrition and Feeds. (special Issue) 2009.
- 31-Using of *Calotropis procera* Protease in Acceleration of Cheddar Cheese Ripening. Iraqi J. of agriculture. (special Issue) . Vol.14. No.8. 2009.
- 32- Using of *Calotropis procera* Protease as a Partial Substitute in Cheddar making. Iraqi J. of agriculture. (special Issue) . Vol.14. No.8. 2009.
- 33-Purification and Characterization of Elastase enzyme from Leukocytes cells Isolated from Mastitis milk. Iraqi J. of agriculture. (special Issue) . Vol.14. No.8. 2009.
- 34- Using of *Calotropis procera* Protease in Acceleration Ripening of Monterey Cheese. Jordan J. of agriculture sciences. 2009
- 35- Characterization of Iraqi sheep milk lysozyme with respect to molecular weight and hydrolytic activity. 2013.
- 36- Extraction of Mucilage from Flaxseed *Linum usitatissimum L.* Cultivated in Iraq. 2013. Al-Nahrain Univ. J.
- 37- Effect of heat and transglutaminase on solubility of goat milk protein-based films. 2014. International J. of Dairy Technology.
- 38- Studying chemical composition of *Borage officinalis L.* Leaves. 2015. J.of Biol. Chem. Environ. 2016.
- 39- The chemical and Qualitative properties of thyme and its effect as antibacterial and anti-oxidant agents for oil.2015.J of Ein Alshams University .Egypt.

- 40- Isolation, Screening & Production of Phytate Degrading Enzymes (Phytase) from Local Fungi Isolate. The Iraqi J. of Agricultural Sci. 47 (special Issue) 121-128, 2016.
- 41- Extraction and Purification of Peroxidase from the Okra and Studying some of its properties . J. Biol. Chem. Environ. Sci. 10(1) march 2015.
- 42- Purification of Phytase Produced From A Local Fungal Isolate and Its Applications In Food Systems. The Iraqi J. of Agricultural Sci. 47 (Special Issue) 112-120, 2016.
- 43- Some Nutritive Aspects Of Anise Seeds (*pimpinella anisuum*). The Iraqi J. of Agricultural Sci. 47 (special Issue) .2016.
- 44- Using of Recombinant Camel Chymosin in Producing Soft Cheese From Camel Milk. 2016. J of Euphrates for Agriculture Sci. 176-183-2013.
- 45- Occurrence of Acrylamide in Selected Iraqi Bakery Products and Mitigation by Partially Purified L-Asparaginase. J. of the college of Basic Education. Vol. 22, No.93 .2016.
- 46- Characterization of L-Asparaginase Purified from Pole Beans. The Iraqi J. of Agricultural Sci. 47 (special Issue) .2016.
- 47- Using Recombinant Camel Cymosin (RCC) In Manufacturing Soft Cheese From Cow And Mixture of Camel and Cow Milk . 2nd Scientific Conference of Garmian University. 2015.
- 48-