



WALEED ABOSHORA C.V

PERSONAL INFORMATION

Name: Waleed Ali Hamid Aboshora

Place of Birth: Aljazeera Aba.White Nile state. Sudan

Date of Birth: 1978

Nationality: Sudanese

Religion: Muslim

Marital status: Married

Passport

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Address:aboshora15@mahdi.edu.sd,aboshora15@yahoo.com,aboshora15@hotmail.com,

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Research Areas

Food Science and Technology

Education

2012–2017 PhD. Faculty of Food Science and Technology Jiangnan University, China.

2006–2008 M.Sc. Master of Science in Food Engineering, Faculty of Engineering and Technology, University of Gezira, Sudan.

1998–2003 B.Sc. Science (Honours) In Engineering Technology, Faculty of Science and Technology, Department of Food Science and Technology, University of Gezira, Sudan.

Experience

2022 up to now Dean of the Faculty of Graduate Studies, University of El Imam Elmahadi.

2021 up to now Associate Professor, Department of Food Engineering, Faculty of Engineering, University of ElImam Elmahadi.

2018-2020 Dean of Community Development College, University of ElImamElmahadi.

2017- 2021 Assistant Professor, Department of FoodEngineering, Faculty of Engineering, University of ElImam Elmahadi.

2009-2012 Head of the Department of Diploma Engineering, Faculty of Engineering, University of ElImam Elmahadi.

2008-2015 Lecturer, Department of FoodEngineering, Faculty of Engineering, University of ElImamElmahadi.

2005-2006 Coordinator of the Department of Preparatory, Faculty of Engineering, University of ElImam Elmahadi, Kosti, Sudan.

WALEED ABOSHORA C.V

- 2005-2006 Teaching assistant, Faculty of Engineering, University of ElImamElmahadi, Kosti, Sudan.
- 2016 up to now EDITORIAL BOARD for Bioaccent Nutrition Journal
(<https://bioaccent.org/nutrition/editorialboard.php>)
- 2017 up to now Reviewer for Food Chemistry
Training

[1] 6th International Conference on Sciences, Technology and Social Sciences. Kuala Lumpur- Malaysia, 2-3 April, 2018,

[2] Academic performance enhancement workshop from Staff Development Centre, University of ElImamElmahadi, during period from 31 January to 6 February 2015.

[3] English language training courses- tow- level intensive English language course (pre-intermediate and intermediate) from 8th march to 20th May 2012. English Language institute (ELI) - University of Khartoum.

[4] Workshop of Cheese Manufacturing Development in White Nile state, University of BakhtAlruda during 30-31 January 2012.

Awards & achievements

1/ **Award: President Scholarship in academic year 2014-2105 at Jiangnan University- China**

2/ **Award: President Scholarship in academic year 2013-2014 at Jiangnan University- China**

3/ **Yousif Badri Civic Engagement International Prize-(2018) Ahfad University for Women- Sudan.**

Publications:

1/Preparation of Doum fruit (*Hyphaene thebaica*) dietary fiber supplemented biscuits: influence on dough characteristics, biscuits quality, nutritional profile and antioxidant. *Journal of Food Science and Technology*. 2019, 56(3), 1328-1336 DOI: 10.1007/s13197-019-03605-z

Waleed Aboshora, Jiahao Yu, Khamis Ali Omar, Yinghao Li, Hinawi AM Hassanin, Willard Burton Navicha, Lianfu Zhang

2/Influence of doum (*Hyphaene thebaica*L.) flour addition on dough mixing properties, bread quality and antioxidant potential. *Journal of Food Science and Technology*. 2016, 53(1),

WALEED ABOSHORA C.V

591-600; DOI 10.1007/s13197-015-2063-1

Waleed Aboshora, Zhang Lianfu, Mohammed Dahir, MengQingran, Abubakr Musa, Mohammed A. A. Gasmalla, Khamis Ali Omar

- 3/ Effect of Extraction Method and Solvent Power on Polyphenol and Flavonoid Levels in Hyphaene Thebaica L Mart (Arecaceae) (Doum) Fruit, and its Antioxidant and Antibacterial Activities. *Tropical Journal of Pharmaceutical Research* 2014; 13(12), 2057-2063.. DOI:10.4314/tjpr.v13i12.16

Waleed Aboshora, Zhang Lianfu, Mohammed Dahir, MengQingran, Sun Qingrui, Li Jing, Nabil Qaid M Al-Haj, Al-Farga Ammar:

- 4/ Physicochemical, Nutritional and Functional Properties of the Epicarp, Flesh and Pitted Sample of Doum Fruit (Hyphaene Thebaica). *Journal of food and nutrition research* 05/2014; 2(4):180 - 186. DOI:10.12691/jfnr-2-4-8

Waleed Aboshora, Zhang Lianfu, Mohammed Dahir, Mohammed A.A Gasmalla, AbubakrMusa, Elshareif Omer, MallikaThapa

- 5/ Functional Foods: Effect of Superfine Grinding on Functional Properties and Antioxidant Capacities of Dietary Fiber from Cereal Bran, Fruits and Vegetables. *BAOJ Nutrition*,(Editorial) (2016). **Waleed Aboshora**

- 6/Compositional and structural analysis of epicarp, flesh and pitted sample of Doum fruit (*Hyphaene thebaica* L.). *International Food Research Journal* (2017). 24(2).

Waleed Aboshora, Abdalla, M., Niu, F.F, Yu, J.H, Raza, H., Idriss, S. E., Al-Haj, N.Q. M, AlFarga, A. & Lianfu, Z.

- 7/ Volatile Flavor Compounds of Peel and Pulp of Doum (*Hyphaene Thebaica* L.) Fruit. *American Journal of Food Science and Nutrition Research*. (2017) 4(5), 165-169

Waleed Aboshora, Sharaf E. Idriss, Khamis Ali Omar, Hinawi AM Hassanin, Jiahao Yu, Mohammed Abdalla, Husnain Raza, Lianfu Zhang

- 8/Direct UV determination of Amadori compounds using ligand-exchange and sweeping capillary electrophoresis. *Analytical and Bioanalytical Chemistry*,2016;1-10.

Jiahao Yu, **Waleed Aboshora**, Shuqin Zhang, Lianfu Zhang.

- 9/Protective effects of *Lepidiummeyerii* (Maca) aqueous extract and lycopene on testosterone propionate-induced prostatic hyperplasia in mice.*Phytotherapy Research*.

Ying Zou, **Waleed Aboshora**, Jing Li, Tiancun Xiao and Lianfu Zhang

- 10/ Highly efficient trans–cis isomerization of lycopene catalyzed by iodine-doped TiO₂ nanoparticles. *RSC Advances* 6, no. 3 (2016): 1885-1893.

Sun, Qingrui, Cheng Yang, Jing Li, **Waleed Aboshora**, Husnain Raza, and Lianfu Zhang.

- 11/ Influence of lipase under ultrasonic microwave assisted extraction on changes of

WALEED ABOSHORA C.V

triacylglycerol distribution and melting profiles during lipolysis of milk fat. *RSC Advances*. First published online 12 Oct 2016.

Khamis Ali Omar, Mahamadou Elhadji Gounga, Ruijie Liu, **Waleed Aboshora**, Nabil Qaid M. Al-Hajj, Qingzhe Jin and Xingguo Wang

12/ Superfine grinding improves the bioaccessibility and antioxidant properties of *Dendrobium officinale* powders. *International Journal of Food Science & Technology* (2017).

Meng, Q., Fan, H., Xu, D., **Aboshora, W.**, Tang, Y., Xiao, T., & Zhang, L.

13/ Triacylglycerol composition, melting and crystallization profiles of lipase catalyzed anhydrous milk fats hydrolyzed. *International Journal of Food Properties* (2017). 20(sup2), 1230-1245..

Omar Khamis Ali, Mahamadou Elhadji Gounga, Ruijie Liu, Warda Mwinyi, **Waleed Aboshora**, Abuubakar Hassan Ramadhan, Khadija Ali Sheha, and Xingguo Wang.

14/ Quantity and Quality of Ethanol Produced by Utilization of Sorghum bicolor Grains. *Gezira j. of eng. & applied. sci.* 6 (1) :69 – 88 (2018).

Abdel Moneim E. Sulieman, **Waleed A H Aboshora** , Elamin A. Elkhalifa, Mohammed A. A. Gasmalla

15/ Stability of Stevioside and Glucosyl-Stevioside under Acidic Conditions and its Degradation Products. *Journal of food and nutrition research* 06/2014; 2(4):198-203. DOI:10.12691/jfnr-2-4-11.

Abubakr Musa, Ming Miao, Mohammed A.A Gasmalla, Tao Zhang, Ahmed Eibaid, **Waleed Aboshora**, Bo Jiang:

16/ Effect of shaking velocity on mono-glycosyl-stevioside productivity via alternansucrase acceptor reaction. *Journal of Molecular Catalysis B Enzymatic* 03/2015; DOI:10.1016/j.molcatb.2015.03.012. Abubakr Musa, Ming Miao, Mohammed A.A. Gasmalla, Tao Zhang, Ahmed Eibaid, **Waleed Aboshora**, Bo Jiang.

17/ Assessment of Maternal Knowledge of Under Five Year's Children regards Malnutrition and Related Factors in Kosti and Tandalty Hospital, White Nile State, Sudan. *BAOJ Nutrition* (2017).

Eptihag Abdelrahman, Kamal Abdelmokaram, Sharaf Eldeen Idriess, **Waleed Aboshora**

18/ Chemical Composition of Essential Oil and Mineral Contents of *Pulicariainuloides*. *Journal of Academia and Industrial Research (JAIR)*.

Nabil Qaid M. Al-Hajj, Chaoyang Ma, Riyadh Thabit, Ammar Al-alfarga, Mohammed A.A. Gasmalla, Abubakr Musa, **Waleed Aboshora**, Hongxin Wang:

19/ Separation and Structural Characterization of Tri-Glucosyl-Stevioside. *Journal of Academia*

WALEED ABOSHORA C.V

and Industrial Research (JAIR).

Abubakr Musa, Mohammed A.A. Gasmalla, Ming Miao, Tao Zhang, **Waleed Aboshora**, Ahmed Eibaid, and Bo Jiang

- 20/** Possibility to Utilize Sorghum Flour in a Modern Bread Making Industry. *Journal of Academia and Industrial Research (JAIR)*. (2015)

Mohammed Dahir, Ke-XueZhu, Xiao-Na Guo, **Waleed Aboshora** and Wei Peng

- 21/** Incorporation of Different Additives into Composite Sorghum-Wheat Flour: Effect on Rheofermentation and Pasting Properties. *Journal of Academia and Industrial Research (JAIR)*. (2015)

Mohammed Dahir, Ke-XueZhu, Xiao-Na Guo, Wei Peng and **Waleed Aboshora**

- 22/** Antibacterial Activities of the Essential Oils of Some Aromatic Medicinal 2 Plants to Control Pathogenic Bacteria and Extend the Shelf-Life of Seafood. *Turkish Journal of Fisheries and Aquatic Sicences*. (2017) 17(1), 181-191.

Nabil Qaid M. Al-Hajj, AlgabrMN , Husnain Raza , Riyadh Thabi , Al-Farga Ammar , **Waleed Aboshora** and Hongxin Wang

- 23/**Extraction of essential oil from Lavandulaangustifolia flowers preceded by enzymatic pre-treatment and investigate its activity against free radicals. *International Journal of Research in Agricultural Sciences* (2017) 4, 2348-3997.

Marwan M. A. Rashed, JingPeng Li, Ashraf Rotaile, Ammar Al-Farga, **Waleed Aboshora**, Nabil Qaid M Al-Hajj

- 24/** Evaluation of some physicochemical parameters of three commercial milk products. *Pakistan Journal of Food Sciences* (2013), Volume 23, Issue 2, Page(s): 62 - 65.

Mohammed Abdalbasit A. Gasmalla, Khadir.E.Khadir, Abubakar Musa, **Waleed Aboshora** and Wei Zhao

- 25/** Physicochemical and Cooking Properties of a Novel Food: Alhydran (BoerhaviaelegansChoisy) Seed Flour. *Journal of Academia and Industrial Research (JAIR)* Volume 4, Issue 9 February 2016.

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- 26/** Mathematical Modelling of Thin Layer Solar Drying of Fish (Bagrusbayad). *International Journal of Multidisciplinary and Current Research*. Vol.4 (March/April 2016): 260-264.

Abdel Moneim Osman A. Babiker, Omer E.M. Osman, Mohammed M. Bukhari, Eman Abdu Abdalla, Jamal Nourain Ibrahim and **Waleed Aboshora**

- 27/** In Vitro and in Vivo Evaluation of Antidiabetic Activity of Leaf Essential Oil of Pulicaria

WALEED ABOSHORA C.V

inuloides-Asteraceae. *Journal of food and nutrition research* (Aug 2016). 4(7), 461-470.

Nabil Qaid M. Al-Hajj · Methaq algabr , Hafiz Rizwan Sharif, **Waleed Aboshora** and Hongxin Wang

28/ Effects of Microwave Heating on Chemical Properties of Vegetable Oils: A review. *EUROPEAN ACADEMIC RESEARCH*.(2016)

KHALID MOHAMMED Y. LIU1 PEI RANG CAO BAKRI A. KAREEM. **WALEED ABOSHORA**

29/ Alhydwan (BoerhaviaeleganaChoisy) seed flour: A new approach in bread staling. *EUROPEAN ACADEMIC RESEARCH* Vol. III, Issue 6/ September 2015.

AL-FARGA AMMAR, HUI ZHANG, AZHARI SIDDEEG, KIMANI B. G., THARWAT M. RABIE, **WALEED ABOSHORA**, NABIL ALHAJJ, MOHMMED OBADI, RIYADH THABIT, NDAYISHIMIYE J. B.

30/ Review on Functional and Rheological Attributes of Kafirin for Utilization in Gluten Free Baking Industry. *American Journal of Food Science and Nutrition Research*. 4 (2017): 150-157.

Husnain Raza, Imran Pasha, Muhammad Shoaib, Farah Zaaboul, Sobia Niazi, **Waleed Aboshora**

31/ Effect of chickpeas (Cicer arietinum) germination under minerals stress on the content of isoflavones and functional properties. *Pakistan Journal of Agricultural Sciences*, 57, no. 2 (2020)

Raza, Husnain, Hafiz Rizwan Sharif, Farah Zaaboul, Muhammad Shoaib, **Waleed Aboshora**, Barkat Ali, and Lianfu Zhang

32/ Combined Effects of Isolation and Grinding Technologies on Physico-chemical, Structural and Antioxidant Properties of Dietary Fiber from Doum (Hyphaene thebaica L.) Fruit

Aboshora W1,2,3, Shamoan M1, Abdalla M1,2,4, Shoaib M1, Omar KA1, Raza H1,3, Navicha WB1 and Zhang L1,2,3* **January 24, 2022**

Ref:

1/ **Prof.Zhang Lianfu**

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WALEED ABOSHORA C.V

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