

Personal Information**Omar Abdelsater****Address**

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EmailOmar.AbdelSater@aun.edu.eg**Location**<https://www.aun.edu.eg/agriculture/omar-ahmed-ali-abdelsater>

- I have gained extensive firsthand experience in dairy processing and product development.
- My research focuses on formulating high-protein dairy products utilizing milk protein concentrates.
- I have conducted chemical, microbiological, rheological, and sensory evaluations to optimize product quality and functionality.
- Additionally, my role as a demonstrator and research assistant at Assiut University has provided me with teaching and practical expertise in dairy manufacturing technologies, enhancing my knowledge of cheese production, fermented dairy products, and food safety practices.

EDUCATION**June 2023–Present****Master's Degree in Dairy Science at Dairy Science Department, Assiut University, Egypt.** <https://www.aun.edu.eg/main/>**Master Thesis:** The Impact of Milk Protein Concentrates in the Manufacturing of Some Dairy Products.

My master's research focused on the development and formulation of high-protein dairy-based products, including milk tablets, dairy gummies, and protein concentrate bars. The study utilized various milk protein concentrates such as micellar casein concentrate (MCC), whey protein concentrate (WPC), milk protein isolate (MPI), and milk protein concentrate (MPC) to achieve targeted protein levels of 70–80%. Neutral flavors were incorporated to enhance sensory appeal. The research involved precise calculations of serving sizes and nutritional values for accurate labeling, alongside comprehensive evaluations of chemical composition, sensory characteristics, and textural properties. This work provides insights into the optimization of functional dairy products with enhanced protein content and desirable consumer attributes.

Master courses:

- Scientific Rules for the Preparation and Writing of Scientific Research.
- Fermented Milks and Dairy Fermentation Advanced.
- Chemistry and Physics of Milk Proteins Advanced.
- Chemistry and Physics of Milk Lipids Advanced.
- Seminars in Specialization Field I.
- Seminars in Specialization Field II.
- Quality Control of Dairy Products.
- Advanced food and dairy analysis.
- Physiology of Lactation.
- English language.

Sep 2017– June 2021**Bachelor's degree in Dairy Science, Faculty of Agriculture, Assiut, Egypt.**<https://www.aun.edu.eg/main/>

I Graduated with an Excellent GPA 3.83/4.

I ranked the second of 2021's class with honor degree "Award of the first class".

I studied 140 credits in agricultural/Dairy sciences.

WORK EXPERIENCE

Jan 2022–present

Demonstrator at Dairy Science Department Assiut University, Assiut, Egypt.

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- Practical experience in conducting research projects within the dairy plant and the Dairy Science Department at Assiut University.
- I am proficient in teaching and manufacturing various types of cheese, including Feta, Cheddar, Ras, Mozzarella, Derby, Edam, and Gouda.
- Collaborated with professors in the Dairy Science Department and the dairy plant at Assiut University to investigate cheese technology, chemical and microbiological properties, and sensory attributes of diverse dairy products such as cheese, yogurt, and ice cream.

I taught a wide range of courses, including.

- Dairy Products Judging and Quality.
- Food Products Judging and quality.
- Principles of Dairy Microbiology.
- Principles of Dairy Bacteriology.
- New techniques in Food safety.
- Technology of Dairy Products.
- Chemistry and Dairy Analysis.
- Technology of food Products.
- Chemistry and food Analysis.
- Fermented Dairy Products.
- Principles of Dairy Science.
- Principles of Food Science.
- Fermented food Products.
- Cheese Technology.
- Food Microbiology.
- Food Bacteriology.
- Food Technology.
- Dairy Chemistry.
- Food Chemistry.
- Food Safety.

Sep 2017– July 2021

Undergraduate/Junior Research Assistant at Dairy Plant of Assiut University, Egypt.

<https://www.aun.edu.eg/agriculture/omar-ahmed-ali-abdelsater>

Oversaw the production of various cheese types, including soft cheeses (Domati and Karish), semi-hard cheese (Memphis), and hard cheeses (Cheddar and Ras).

Managed the manufacturing process of additional dairy products such as ice cream, butter, yogurt, and ghee.

Conducted analyses of incoming milk samples to assess quality and composition.

Investigated the impact of cow's and buffalo's milk on the properties and characteristics of different dairy products.

TEACHING

Jan 2022–present

Demonstrator at Dairy Science Department Assiut University, Assiut, Egypt.

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EXPERIENCE CONFERENCES

2024

Strategic Planning Team, Agriculture College-Assiut University, participated as a member of planning and administration committee, Assiut, Egypt.

PUBLICATION AND SCIENTIFIC RESEARCH

Submitted papers

1. Influence of Guar Gum and Xanthan Gum on Rheological Behavior, Texture, and Microstructure of Probiotic Low-Fat Yogurt.
 2. Development and evaluation of high-protein gummies incorporating milk protein concentrates: Nutritional, textural, and sensory evaluation.
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Presentations

April 2024

Nanobubbles in dairy processing.

May 2023

Milk and Dairy Products as a Source for Bioactive Peptides.

Training courses

2024

Measuring the achievement of targeted learning outcomes.

2024

Writing Professional Responses to Editor and Reviewers' Reports, Assiut University, Egypt.

2023

Evaluation of oral, practical, and clinical tests, Assiut University, Egypt.

2023

The training program of principles of Statistical Analysis in Scientific Research, Assiut University, Egypt.

2023

The training program of conferences organization, Assiut University, Egypt.

2023

Skills in writing scientific research and preparing it for international publication, Assiut University, Egypt.

2023

Skills in writing scientific research and preparing it for international publication, Assiut University, Egypt.

2020

Basic Protein, Isolation, and Purification, city of Scientific Research and Technological Applications (SRTA-City), Egypt.

KEY PROJECTS

2023 - 2024

Influence of Guar Gum and Xanthan Gum on the Rheological Behavior, Texture, and Microstructure of Probiotic Low-Fat Yogurt.

2023 - 2024

Development and evaluation of high-protein gummies incorporating milk protein concentrates: Nutritional, textural, and sensory evaluation.

Native language (s)

Arabic

Other language(s)

English