

Curriculum Vita

Name: Mohamed Osman Mohamed Abdalla
Academic status: Professor
Date of birth: 04/11/1960
Place of birth: Gezira, Sudan
Nationality: Sudanese
Sex: Male
Social Status: Married with five children
Languages: Arabic and English
Mobile: +249122186954
E-mail: abutahany@yahoo.com; abutahany@uofk.edu

Education:

Primary School: 1966 – 1971
Secondary School: 1972 – 1974
High School: 1975 – 1978

Academic Qualifications:

December, 1992 Doctor of Philosophy in Food Science and Technology (Specialization: Food Microbiology), University of Tennessee, Knoxville, TN, USA. GPA: 3.78/4.00

May, 1987 Master of Science in Animal Production (Dairy Science), University of Khartoum, Khartoum, Sudan.

September, 1983 Bachelor of Science in Agriculture (Honours), University of Khartoum, Khartoum, Sudan. Second Class Division I (specialization: Agricultural Biochemistry)

Academic Experience:

March, 2003 - to date Associate Professor, Department of Dairy Production, Faculty of Animal Production, University of Khartoum, Khartoum, Sudan.

April, 1993- March, 2003 Assistant Professor, Department of Dairy Production, Faculty of Animal Production, University of Khartoum, Khartoum, Sudan

January, 1991 Research Assistant, Department of Food Science and Technology

August, 1992 University of Tennessee, Knoxville, TN, USA

August, 1988 Ph.D. candidate, Department of Food Science and Technology

December, 1992 University of Tennessee, Knoxville, TN, USA

September - October, 1986 A two-month course sponsored by the Food and Agriculture Organization (FAO) of the United Nations (UN), Kenya

July, 1985 M.Sc. candidate, Institute of Animal Production, University of Khartoum, Khartoum, Sudan

May, 1987

May, 1985 Teaching Assistant, Institute of Animal Production, University of Khartoum,

December, 1987

Khartoum, Sudan

March, 1984

High School teacher, Ministry of Education, Khartoum, Sudan

April, 1985

Administrative Experience:

1. Head Department of Dairy Production, Faculty of Animal Production: July, 1993 – May, 1997
2. Member of the Faculty of Animal Production Research Board: July, 1993 – May, 1997
3. Member of the Board of Faculty of Animal Production: July, 1993 – May, 1997
4. Member of University of Khartoum Senate: July, 1993 – November, 1998
5. Chairman of the Examination Committee, Faculty of Animal Production: September, 1993 – May, 1997
6. Member of the Examination Committee, Faculty of Animal Production: April – August, 1993
7. Academic Coordinator, Faculty of Animal Production: 1993 – 1996
8. Member of Research and Studies Committee, National Dairy Council, Ministry of Agriculture, Natural Resources and Animal Wealth: 1994 – 1995
9. Acting Dean, Faculty of Animal Production, University of Khartoum: October – November, 1996
10. Chairman of feasibility and technical study team for the proposed dairy plant in Khartoum State. Ministry of Agriculture and Animal Wealth, Khartoum State
11. Deputy Secretary for Academic Affairs, University of Khartoum: June, 1997 – November, 1998
12. Acting Secretary for Academic Affairs, University of Khartoum: December 1997 – April 1998
13. Acting Assistant Secretary for Academic Affairs-Teaching Assistant Administration, University of Khartoum: June – August, 1998
14. Secretary for Academic and Student Affairs, The Sudan Academy for Banking and Financial Sciences (formerly The High Institute for Banking and Financial Studies): November, 1998 – December, 2008
15. Member of the Academic Board, The Sudan Academy for Banking and Financial Sciences: November, 1998 – November, 2008
16. Member of Technical Committee for dairy Standards, Sudanese Standards and Metrology Organization, Khartoum, Sudan: 2001 – to date
17. Member of the Academic Board, Bahry Ahlia College: 2005-2013
18. Head Department of Dairy Production, Faculty of Animal Production: June, 2010 – May, 2013.

Teaching Experience:

Undergraduate students:

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|-------------------|-------------------------------------------------------|
| Dairy Technology: | B.Sc. (Faculty of Animal Production, U. of K) |
| | B.V.Sc. (Faculty of Veterinary Medicine, U. of K.) |
| | B.Sc. (Faculty of Agriculture, U. of K.) |
| | B.V.Sc. (Faculty of Veterinary Science, Bahr Elghazal |
| University) | |

An Introduction
To Microbiology
and Parasitology

B.Sc. (Faculty of Animal Production, U. of K)

Dairy Science

B.Sc. (Faculty of Animal Production, U. of K)

Graduate Students:

Dairy Technology

M.Sc. Dairy Production and Technology

Dairy Science

M.Sc. Dairy Production and Technology
M.Sc. Tropical Animal Production

Conferences and Seminars attended:

1. Institute of Food Technologists' Annual Meeting, Anaheim, California, USA, June, 1990 (presented a paper)
2. Ninetieth Annual Meeting of the Southern Association of Agricultural Scientists, Lexington, Kentucky, USA, November, 1992
3. Second Annual Conference of the Sudanese Society for Food Science and Technology, Khartoum, May 10 - 12, 1994
4. Arab Organization for Agricultural Development workshop, Damascus, Syria, December 21-23, 1996 (presented a paper)
5. Conference of Development of University Environment, Ministry of Higher Education and Scientific Research, Khartoum 22-24 November 1997
6. First Scientific Meeting, National Research Center, Khartoum, February 17-18, 1998
7. Symposium of Promotion and Training in Universities, Ministry of Higher Education and Scientific Research, Khartoum, 17 September 1998.
8. Fourth Scientific Meeting, National Research Center, Khartoum, 6-8 April, 1999 (presented a paper)
9. East African Dairy Standards Harmonization, 1-5 October, 2007, Lusaka, Zambia
10. Conference on Milk Quality and Safety. Faculty of Agricultural Technology and Fisheries Sciences, Elneilin University, 24 March, 2009, Khartoum.
11. Workshop on management of scientific research projects sponsored by Union of Arab Councils for Scientific Research in cooperation with Ministry of Higher Education and Scientific Research-Sudan. Elneelein University, 22-23 April, 2009, Khartoum.
12. Workshop on milk powder. Sudanese Standards and Metrology Organization, 17th March, 2011, Khartoum, Sudan
13. Fourth International Conference on Agriculture and Rural Development. Saudi Agricultural Society, 4/4-7/4, 2011, Hail, Saudi Arabia
14. Tagana Scientific Forum, University of Science and Technology, 30/4/2013, Khartoum, Sudan (presented a paper)

Feasibility studies and Training courses:

1. Chairman of the committee on feasibility study for the establishment of dairy plant in Khartoum State, 1998.
2. Conducted a training course on dairy technology for state officials in animal wealth sponsored by the Federal Ministry of Animal Wealth, December 2010-January 2011..
3. Member of the committee for value chains for poverty reduction in dairy sector sponsored by the British Council, Ongoing

Membership of professional organizations:

1. Former member of Institute of Food Technologists
2. Former member of Gamma Sigma Delta, the honor Society of Agriculture, University of Tennessee, USA
3. Member of the Sudanese Society of Food Science and Technology
4. Member of the Sudanese Camel Association

Prizes:

1. Certificate of Merit for Outstanding academic performance, English Language Institute, University of Tennessee, USA.
2. Certificate membership in recognition of high scholarship

Research projects completed:

1. Detection of heavy metals in waste water and milk from animals grazing around sugar cane plants (leader).
2. Effect of heat source (charcoal, gas, microwave) and storage period on the quality of cow, goat, sheep and camel milks (co-leader).

Research projects in progress:

1. Impact of bacteria causing contagious mastitis on milk yield and composition in different production systems (co-leader).
2. Isolation and identification of bacteria responsible for fermentation of dairy products in Sudan (leader).
3. Sudanese food tables composition (co-leader).
4. Extraction, purification and safety evaluation of milk clotting enzyme from Gubbain (*Solanum dubium*) extract for cheese making.

Supervision of theses and dissertations:

- 1- Atta Almannan, M.A. (1995). Effects of Gum Arabic and Guar gum as stabilizers on yoghurt quality. M.Sc. Thesis, University of Khartoum
- 2- Ahmed, M.M.R. (1996). Milk utilization in the White Nile area: a case study. M.Sc. Thesis, University of Khartoum, Sudan
- 3- Osman, A.A.D. (1996). Effect of partial substitution of cow's milk by soymilk on the composition and sensory characteristics of yoghurt. M.Sc. Thesis, University of Khartoum, Sudan
- 4- Abdel Razig, A.K. (1996). The production of white soft cheese from different milk sources. M.Sc. Thesis, University of Khartoum, Sudan
- 5- Habeeballa, M.A. (1996). Assessment of dairy farming practices in Eastern Nile, Khartoum State. M.Sc. Thesis, University of Khartoum, Sudan
- 6- Gol, Y.M. (1997). Evaluation of some productive traits and milk composition of goats in Khartoum State. M.Sc. Thesis, University of Khartoum, Sudan
- 7- Hassan, H.I. (1997). Urea-treated wheat straw as a feed for milking ewes. M.Sc. Thesis, University of Khartoum, Sudan
- 8- Elsheikh, A.A.N. (1997). Production of mudaffara cheese (semi-hard cheese) from cow's and goat's milk. M.Sc. Thesis, University of Khartoum, Sudan
- 9- Abdalla, H.A. (1998). Effect of additives on the composition and sensory characteristics of yoghurt. M.Sc. Thesis, University of Khartoum, Sudan
- 10- Hamid, A.I.O. (1998). Effect of processing conditions on yield, chemical composition and sensory characteristics of white soft cheese. M.Sc. Thesis, University of Khartoum, Sudan
- 11- Mohamed, S.A.F. (1999). Effect of partial substitution of cow's milk by cowpea (*Vigna unguiculata*) on the chemical composition and sensory characteristics of yoghurt. M.Sc. Thesis, University of Khartoum, Sudan
- 12- Dallol, M.S. (1999). Studies on smoked cheese. Ph.D. Thesis, University of Khartoum, Sudan.
- 13- Abuzaid, A.H. (1999). Critical study on the performance of exotic dairy cows under Butana (Sudan) conditions. M.Sc. Thesis, University of Khartoum, Sudan

- 14- Abuzaid, A.H. (1999). Study of some factors affecting milk yield in Sudan. M.Sc. Thesis, Omdurman Islamic University Sudan.
- 15- Bilal, M.A. (2000). Effect of partial substitution of cow's and goat's milk with soymilk on the quality of white pickled cheese. M.Sc. Thesis, University of Khartoum, Sudan
- 16- Daffalla, S.M. (2001). Effect of heat intensity and duration on the chemical and microbiological quality of fluid milk. M.Sc. Thesis, University of Khartoum, Sudan
- 17- Abdel Haleem, M.I. (2001). Effect of supplementation of soymilk to goat's milk on the chemical composition and sensory characteristics of yoghurt. M.Sc. Thesis, University of Khartoum, Sudan
- 18- Nusr, M.S. (2001). Effect of cooking and vacuum packaging on the quality of Sudanese white cheese. M.Sc. Thesis, University of Khartoum, Sudan
- 19- Osman, A.A.D. (2001). Studies on a rennet substitute from *Solanum dubium* Fresen (Gubbain). Ph.D. Thesis, University of Khartoum, Sudan (co-supervisor).
- 20- Salih, E.M. (2001). Effect of type, source and composition of milk on children weight and height in Khartoum State. M.Sc. Thesis, University of Khartoum, Sudan
- 21- Abdel Hafeez, M.M. (2001). Studies on the microbiological characteristics of mish. M.Sc. Thesis, University of Khartoum, Sudan
- 22- Hussein, A.H. (2001). Microbiological and antibiotic profile of milk in Khartoum State. M.Sc. Thesis, University of Khartoum, Sudan
- 23- Ahmed, I.A.A. (2003). Effect of processing conditions and storage conditions on the chemical and microbial quality of white soft cheese. M.Sc. Thesis, University of Khartoum, Sudan
- 24- Ahmed, M.M. (2005). A study on some methods of milk adulteration in Khartoum State. M.Sc. Thesis, Omdurman Islamic University, Sudan.
- 25- Suleiman, A.T. (2006). Chemical and microbiological evaluation of imported processed cheese sold in Khartoum State. M.Sc. Thesis, University of Khartoum, Sudan.
- 26- Elsiddig, M.O.M. (2006). Chemical and microbiological characteristics of mudaffara cheese sold in Khartoum State. M.Sc. Thesis, University of Khartoum, Sudan.
- 27- El-Haj, M.H. N. (2006). Evaluation of re-packed whole milk powder sold in Khartoum State. M.Sc. Thesis, University of Khartoum, Sudan.
- 28- Mohamed, H.S. (2008). Chemical and microbiological evaluation of yoghurt during shelf life. M.Sc. Thesis, University of Khartoum, Sudan.
- 29- Adam, M.A. (2008). Effect of manufacturing methods on the quality of yoghurt. M.Sc. Thesis, University of Khartoum, Sudan.
- 30- Elhagaz, M.M.F. (2008). The Impact of Application of Some Hygienic Practices on Milk Quality in Khartoum State, Sudan. M.Sc. Thesis, University of Khartoum, Sudan.
- 31- Ibrahim, N.M.N. (2008). Effect of Manufacturing Methods and Storage Period on the Quality of

- Mozzarella Cheese. M.Sc. Thesis, University of Khartoum, Sudan.
- 32- Ahmed Abdullah Ahmed Abukallam (2009). The Use of Neem (*Azadirachta indica*) Seed Oil as Antimicrobial Agent in Milk. M.Sc. Thesis, University of Khartoum, Sudan.
 - 33- Mohammed, H.S. E. (2009). Microbial and sensory characteristics of low salt white soft cheese (*Gebna Beyda*) during storage. M.Sc. Thesis, University of Khartoum, Sudan.
 - 34- Ahmed, Z.A.S. (2009). Chemical and microbiological quality of mish during storage. M.Sc. Thesis, University of Khartoum, Sudan.
 - 35- Hussain, K.I.S. (2009). Microbiology of Fermented Milk Product (*Roub*). M.Sc. Thesis, University of Khartoum.
 - 36- Khidir, O.E.S. (2010). Effect of *Solanum dubium* Fruit (*Gubbain*) Extract on the Milk Clotting and Quality of White Chese (*Gibna Bayda*). Ph.D. Thesis, University of Khartoum (co-supervisor).
 - 37- Elsayed, A.E.Z. (2011). Effect of source of heat and storage period on the quality of goat and sheep milk. M.Sc. Thesis, University of Khartoum.
 - 38- Ahmed, S. J. S. (2011). Quality evaluation of butter produced in urban and pre-urban areas of Khartoum State, Sudan. Ph.D. Thesis, University of Khartoum, Sudan.
 - 39- Mohammed, E. A. A. (2011). Investigation of some phenotypic and molecular variations of Kappa casein in Nubian and Nilotic goats. M.Sc. Thesis, University of Khartoum, Sudan.
 - 40- Basher, B.A.O. (2011). Effect of source and storage period on chemical composition and sensory characteristics of white cheese (*Gibna Bayda*). M.Sc. Thesis, University of Khartoum, Sudan.
 - 41- Izarig, M.M.K. (2011). Effect of type of milk and concentration of Gum Arabic on the quality of *mish* during storage period. M.Sc. Thesis, University of Khartoum, Sudan.
 - 42- Hassan, A. H.F. (2012). Mnaufacture and quality and economical evaluation of whey-based *mish*. M.Sc. Thesis, University of Khartoum, Sudan.
 - 43- Ahmed, A. M.F. (2012). Manufacture and quality and economical evaluation of whey-based *samn* (butteroil). M.Sc. Thesis, University of Khartoum, Sudan.
 - 44- Abdalkareem, A.K.S. (2013). Microbiological characteristics of functional white soft cheese (*Gibna Beyda*). M.Sc. Thesis, University of Khartoum, Sudan.
 - 45- Gasim Elseid, H.M. (2013). Effect of microbial rennet and calf rennet and storage conditions on the quality of white soft cheese. M.Sc. Thesis, University of Khartoum, Sudan.
 46. Husna Eisa Ahmed Omer (2014). Quality Control Measures of White Cheese (*Gibna Beyda*) Production under Traditional Processing Conditions. M.Sc. Thesis, University of Khartoum, Sudan.
 47. Safinaz Adil Sir El-khatem Osman (2014). Quality Evaluation of Traditionally Fermented Milk (*Roub*) Produced and Sold in Khartoum State, Sudan. M.Sc. Thesis, University of Khartoum, Sudan.
 48. Mohammed Abdallah Musa Salih (2014). Chemical and Sensory Evaluation of Stirred Yoghurt Flavoured with Mango (*Mangifera indica L.*) Fruit. M.Sc. Thesis, University of Khartoum, Sudan.

49. Husham Ahmed Mohamed Yassin (2015). Chemical composition of mozzarella cheese manufactured by *Solanum dubium* coat extract and chymosin. M.Sc. Thesis, University of Khartoum, Sudan.
50. Khansa Idres Ibrahim Harun (2015). Chemical composition of mudaffara cheese manufactured by *Solanum dubium* coat extract and chymosin. M.Sc. Thesis, University of Khartoum, Sudan.
51. Wafa Ahmed Goumaa Humida (2015). Physico chemical and Microbiological Characteristics of Plain Yoghurt Manufactured by Traditional Plants in Khartoum State, Sudan. M.Sc. Thesis, University of Khartoum, Sudan.
52. Zuba Bahar Alnor (2015). Manufacture and quality evaluation of whey-based white cheese (Gibna Bayda) supplemented with whole milk powder. M.Sc. Thesis, University of Khartoum, Sudan.
53. Habaza Alamin Adam Gamar Aldin M.Sc. Thesis, University of Khartoum, Sudan. (2015). Effect of type of milk and salt concentration on physicochemical and sensory characteristics of Mudaffara cheese during storage.
54. Somia Mohamed Mohamed Ahmed Mahjoub (2015). Effect of Boabab (*Adansonia digitata*) pul fruit, Gum Arabic and storage period on physicochemical and sensory characteristics of set yoghurt. M.Sc. Thesis, University of Khartoum, Sudan.
55. Hanaa Mohammed Abbas Salih (2015). Effect of heat treatment, starter culture, storage temperature and period on the quality of white cheese. M.Sc. Thesis, University of Khartoum, Sudan.
56. Mrwa Tahir Ahmed Taha (2015). Effect of individuality and stage of lactation on physicochemical characteristics of Mares' milk. M.Sc. Thesis, University of Khartoum, Sudan.

Graduation research projects:

1. Akram Abu Elgasim M. Saadabi (2006). Antibiotic residues in milk.
2. Faiza Adam O. Adam (2006). Determination and comparison of microbial load of milk consumed in Khartoum State, Sudan.
3. Mohamed Abdalla M. Salih (2006). Evaluation of white cheese (Gibna Beyda) sold in Khartoum State, Sudan.
4. Ahmed E. Mohamed (2008). Evaluation of chemical composition of mudaffara cheese sold in Khartoum State, Sudan.
5. Walaa A.E. Mohamed and Omers A. Ibrahim (2008). Microbiological characteristics of butteroil.
6. Manahil Musa A. Adam (2009). Sensory evaluation of yoghurt made with Guddaim fruit.
7. Hanaa Hashim H. Saeed (2009). Use of yoghurt in cosmetics.
8. Mohamed Ahmed M. Abdelrahman (2009). Effect of heat treatment (boiling) on the chemical and microbiological characteristics of cow milk.

9. Muhsin Mohamed M. Abbas (2010). Effect of addition of salt on the yield and chemical composition of white cheese (Gibna Beyda).
10. Mohamed S. Mohamed, Gubara E.M. Ahmed and Gamar Eldin E. Idris (2010). Quality assessment of stirred yoghurt made by Guddaim fruit and Gum Arabic.
11. Abdalla Ishag A. Arbab (2010). Manufacture of butter from sheep milk.
12. Rawia Bashir Eltom (2011). Effect of nutrition on the chemical composition of camel milk.
13. Israa Ibrahim M. Mohamed (2011). Chemical and microbiological evaluation of milk powder sold in Khartoum State, Sudan.
14. Um Bayan Abdalla Ishag (2011). Effect of type of milk and storage period on the chemical composition of mozzarella cheese.
15. Ahmed Tag Elsir A. Awadelsid (2011). Effect of method of preparation on the chemical composition of yoghurt.
16. Marwa Rabie Makki Mohammed (2012). Quality evaluation of yoghurt manufactured with the addition of dates.
17. Mohamed Awad Ibrahim, Hagir Abdulrahman and Aisha Seifeldin (2013). Manufacture of white cheese from milk of camel, goat and sheep.
18. Nahla Saeed Abdelraheem Mohamed and Nora Ismail Ahmed Mohamed (2013). Effect of addition of Sahlab (*Orchis mascula*) and Moringa (*Moringa oleifera*) on the chemical and sensory characteristics of yoghurt.

Publications:

Publications in journals:

1. **Abdalla, M.O.**; G.L.Christen and P.M. Davidson (1993). Chemical composition of and *Listeria monocytogenes* survival in white pickled cheese. J. Food Prot., 56 (10):841-846.
2. **Abdalla, M.O.**; P.M. Davidson and G.L. Christen (1993). Survival of selected pathogenic bacteria in white pickled cheese made with lactic acid bacteria or antimicrobials. J. Food Prot., 56 (11):972-976.
3. Martin, Y.G. and **Abdalla, M.O.** (1997). Milk yield and composition of Saanen goats under Sudan conditions. Sudan J. Vet. Sci. Anim. Husb., 36(1,2):36-43.
4. Abdel Razig, A.K. and **Abdalla, M.O.** (1997). Effect of storage period on the quality of white soft cheese. . Sudan J. Vet. Sci. Anim. Husb., 36(1,2):28-35.
5. **Abdalla, M.O.** and Abdel Razig, A.K. (1997). Effect of type of milk on the quality of white soft cheese. University of Khartoum J. Agric. Sci., 5(2):147-157.
6. **Abdalla, M.O.** and Abdel Razig, A.K. (1998). Effect of storage period on ripening of white soft cheese (Jibna baida). . Sudan J. Vet. Sci. Anim. Husb., 36(1,2):138-143.
7. Adam, D. A.; **Abdalla, M.O.** and Elharith, M. (2000). Effect of storage period on the chemical composition and sensory characteristics of yoghurt made from soymilk, Albuhuth, 8 (1):210-221.

8. Elsheikh, A.N. and **Abdalla, M.O.** (2001). Effect of type of milk on the yield, physico-chemical and sensory characteristics of Mudaffara cheese. Sudan J. Anim. Prod., 14:1-9
9. **Abdalla, M.O.**; Abdalla, A.H. and Nour, M.A.A. (2001). Manufacture and evaluation of fruit yoghurt. Sudan J. Anim. Prod., 14:11-19
10. **Abdalla, M.O.M.** and Mohamed, N.S. (2009). Effect of storage period on chemical composition and sensory characteristics of vacuum package white soft cheese. Pakistan J. Nutr., 8(2): 145-147.
11. **Abdalla, M.O.M.** and Mohamed, N.S. (2009). Effect of cooking and vacuum packaging on chemical composition and sensory characteristics of white soft cheese. J. Applied Sci. Res. 5(10): 1421-1424.
12. Hassan, B.A. N.; **Abdalla, M.O.M.** and Nour, A.M. A. (2009). Microbiological quality of heat-treated milk during storage. Pakistan J. Nutrition, 8(12):1845-1848.
13. **Abdalla, M.O.M.** and Ibrahim, N. M. N. (2010). Chemical and microbiological evaluation of Mozzarella cheese during storage. Australian Journal of Basic and Applied Sciences, 4(3): 532-536.
14. Mohammed, H. S. E. and **Abdalla, M.O.M.** (2010). Microbiological characteristics and sensory evaluation of low salt white soft cheese. U. of K. J. Agric. Sci., 18 (1): 92-104.
15. **Abdalla, M.O.M.** and Somaia Zonnoon Abdel Nabi Ahmed (2010). Evaluation of microbiological quality of Sudanese fermented dairy product 'Mish' during storage. Advance Journal of Food Science and Technology, 2(3): 155-158.
16. **Abdalla, M.O.M.** and El Imam Hassan Sulieman Mohammed (2010). Effect of storage period on the microbiological and sensory characteristics of cooked low salt White Soft Cheese (*Gebna Beyda*). Pakistan J. Nutr., 9 (3): 205-208.
19. **Abdalla, M.O.M.** and Ismael Mohammed Abdalla Adam (2010). Quality evaluation of set yoghurt produced by two factories in Khartoum State, Sudan. U. of K. J. Agric. Sci., 18 (2):250-262.
18. **Abdalla, M.O.M.** and Somaia Zonnoon Abdel Nabi Ahmed (2010). Chemical composition of *Mish* "a traditional fermented dairy product" from different plants during storage. Pakistan J. Nutr., 9(3):209-212.
19. **Abdalla, M.O. M.** and Daffalla, S.M. (2010). Comparison of chemical and microbiological parameters of charcoal versus gas and solar energy treated milk. Advance Journal of Food Science and Technology, 2(5):286-290.
20. **Abdalla, M.O.M.** and Hussain, K.I.S. (2010). Enumeration and identification of Microflora in *Roub*, A Sudanese traditional fermented dairy product. British Journal of Dairy Sciences 1(2): 30-33.
21. **Abdalla, M.O.M.**; Ali, D.A.A. and Mohamed, B.E. (2010). Extraction, milk-clotting activity measurements and purification of *Solanum dubium* Fresen (Gubbain) for cheesemaking. World Journal of Dairy and Food Sciences, 5(2):152-159.
22. **Abdalla, M.O.M.** and Ahmed, I.O. (2010). Effect of heat treatment, level of sodium chloride, calcium chloride on the chemical composition of white cheese. Res. J. Anim. Vet. Sci., 5: 69-72.

23. **Abdalla, M.O.M.**; El Haj, N.H.M.; Suleiman, T.A. and Elsiddig, H.M.O. (2010). Evlaluation of the quality of repacked whole milk powder available in Khartoum State, Sudan. U.of K. J. Vet. Med. Anim. Prod., 1(2):34-47.
24. Suleiman T. A., **Abdalla, M.O.M.**, El Haj, N. H.M. and Elsiddig, H. M.O. (2011). Chemical and microbiological evaluation of processed cheese available in Khartoum market, Sudan. American Journal of Food and Nutrition, 1(1):28-33.
25. Kheir, S.E.O., El Owni, O.A.O. and **Abdalla, M.O.M.** (2011). Comparison of quality of Sudanese white cheese (*Gibna Bayda*) manufactured with *Solanum dubium* fruit extract and rennet. Pakistan Journal of Nutrition, 10 (2): 106-111.
26. **Abdalla, M.O.M.**, Kheir, S.E.O. and El Owni, O.A.O. ((2011). Effect of extraction method, ammonium sulphate concentration, temperature and pH on milk-clotting activity of *Solanum dubium* fruit extract. Advance Journal of Food Science and Technology, 3(1):40-44.
27. **Abdalla, M.O.M.**, Kheir, S.E.O. and El Owni, O.A.O. (2011). Effect of storage period on the quality of Sudanese white cheese (*Gibna Bayda*) manufactured with *Solanum dubium* Extract. U. of K. Journal of Agricultural Sciences, 19(2):202-217.
28. El Owni, O.A.O., Kheir, S.E.O. and **Abdalla, M.O.M.** (2011). Extraction and characterization of *Solanum dubium* (Gubbain) fruit extract. Australian Journal of Basic and Applied Sciences, 5(9):213-218.
29. **Abdalla, M.O.M.** and Elhagaz, M.M.F. (2011). The impact of applying some hygienic practices on raw milk quality in Khartoum State, Sudan. J. Agric. Biolog. Sci., 7(2): 169-173.
30. **Abdalla, M.O.M.** and Tarik, M.A.R. (2012). Some quality measures of pasteurized milk produced in Khartoum State, Sudan. U. of K. Journal of Agricultural Sciences, 20(3):347-361.
31. **Abdalla M.O.M.**, Hassabo, A.A. and Elsheikh, N.A.H. (2013). Assessment of some heavy metals in waste water and milk of animals grazed around sugar cane plants in Sudan. Livestock Research for Rural Development. Volume 25, Article #212.
<http://www.lrrd.org/lrrd25/12/abda25212.htm>
32. Fawi, N.M.T. and **Abdalla, M.O.M.** (2013). Milk preferences of consumers and effect of the marketing mix on consumers' purchase decision of dairy products. Indian Journal of Marketing, 43(2): 57-62.
33. **Abdalla, M.O.M.**, Elsiddig, H. M.O., El Haj, N. H.M. and Suleiman T. A. (2013). Chemical and microbiological evaluation of braided cheese (*Mudaffara*). U. of K. J. Agric. Sci., 21(2):253-268.
34. **Abdalla, M.O.M.**; Fawi, M.T. N.; Ahmed, S.O.M.; Mohamed, E.G. and Ahmed, E.M.G. (2015). Quality Evaluation of Stirred Yoghurt Flavoured with Guddaim (*Grewia tenax*) Fruit. Asian Journal of Agriculture and Food Sciences, 3(1): 27-33.
35. Elsheikh, N.A.H.; Rahamtalla, S.A. and **Abdalla, M.O.M.** (2015). Chemical Composition of Raw Milk Produced and Distributed In Khartoum State, Sudan. Asian Journal of Agriculture and Food Sciences, 3(1):34-39.

36. Abdalla, M.O.M., Rahamtalla, S.A. and Mohamed, F.A. (2015). Physicochemical and microbiological characteristics and economic aspects of butter oil (*samin*) produced from whey. *Journal of Scientific Research and Reports*, 8(1): 1-7.
37. Ahmed, S.S.J., Abdalla, M.O.M. and Rahamtalla, S.A. (2016). Microbiological quality of cows' milk butter processed in Khartoum State, Sudan. *British Microbiology Research Journal*, 11(1):1-10.
38. Abdalla, M.O.M., Rahamtalla S.A. and Ahmed, S.S.J.. Physicochemical and sensory characteristics of cows' milk butter processed in Khartoum State, Sudan. *Open Veterinary Journal* (submitted for publication).
39. Harun, K.I.I., Abdalla, M.O.M and ElOwnei O.A.O. Chemical composition of *Mudaffara* cheese manufactured by *Solanum dubium* coat extract and chymosin. *University of Khartoum Journal of Veterinary Medicine and Animal Production* (submitted for publication).
40. Yassin, H.A.M., Abdalla, M.O.M and ElOwnei O.A.O. Chemical composition of Mozzarella cheese manufactured by *Solanum dubium* coat extract and chymosin. *University of Khartoum Journal of Veterinary Medicine and Animal Production* (submitted for publication).
41. Abdalla, M.O.M , Elsayed, Z.E.A. and Nour, A.A.M. Effect of Source of Heat and Storage Period on Physicochemical and Microbiological Characteristics of Goat Milk. *International Journal of Dairy Science and Processing*, 2(4):18-23.

Papers under preparation:

1. **Abdalla, M.O.M.**; Ahmed, O.M.M.; Idris, E.G. and Ahmed, E.G. Quality attributes and consumer acceptance of yoghurt flavoured with *Grewia tenax* (Guddaim) fruit.
2. Hassan, H.A.F **and Abdalla, M.O.M.** Sensory Characteristic and Economic Value of Whey-based Mish: a Sudanese Fermented Dairy Product
3. Hassan, H.A.F. **and Abdalla, M.O.M.** Microbiological Quality of Whey-based Mish: a Sudanese Fermented Dairy Product
4. Hassan, H.A.F. **and Abdalla, M.O.M.** Chemical Composition of Whey-based Mish: a Sudanese Fermented Dairy Product
5. Mohamed, A.F **and Abdalla, M.O.M.** Chemical, microbiological and economic aspects of butter oil (*samn*) produced from whey
6. **Abdalla, M.O.M.** and Ahmed, J.S.S. Microbiological characteristics of butter processed locally in Khartoum State
7. Ahmed, J.S.S. **and Abdalla, M.O.M.** Physicochemical and sensory characteristics of butter processed locally in Khartoum State, Sudan
8. **Abdalla, M.O.M.**, Elsayed, A.Z. and Nour M.A.A. Effect of source of heat and storage period on the quality of goat milk
9. **Abdalla, M.O.M.**, Nour M.A.A. and Elsayed, A.Z. Effect of source of heat and storage period on the quality of sheep milk

Publications presented in conferences and meetings:

1. **Abdalla, M.O.** (1995). Dairy Production in Sudan. Sheikan Agricultural **Insurance** workshop in Sudan, Khartoum, September 27-29, 1995.
2. **Abdalla, M.O.** (1996). Horizons of production and processing of milk and **milk** products in Sudan. Workshop sponsored by Arab Organization for Agricultural Development, Damascus, Syria, December 21-23, 1996.
3. Adam, A.D.; **Abdalla, M.O.** and Elharith, M. (1999). Effect of storage period on the chemical composition and sensory characteristics of yoghurt made from soymilk. Fourth Scientific Conference, National Research Center, Khartoum, April 6-8, 1999.
4. **Abdalla, M.O.M.** and N.H.M. El Haj (2011). Quality evaluation of milk powder. Workshop on milk powder. Sudanese Standards and Metrology Organization, 17th March, 2011, Khartoum, Sudan
5. **Abdalla, M.O.M.**, D. A.A. Ali and B.E.Mohamed (2011). Extraction, milk-clotting activity measurements and purification of *Solanum dubium* Fresen (Gubbain) for cheesemaking. Fourth International Conference on Agriculture and Rural Development. Saudi Agricultural Society, 4/4-7/4, 2011, Hail, Saudi Arabia.
6. **Abdalla, M.O.M.** (2013). Dairy Industry.. Present and Future Prospects. Tagana Scientific Forum. University of Science and Technology, Sudan. April, 30, 2013.

SUMMARY

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|-------------------------|----|
| Number of articles: | 33 |
| Authorship: | |
| First author: | 23 |
| Second author: | 8 |
| Third author: | 2 |
| Articles in ournals: | |
| International journals: | 20 |
| Regional journals: | 0 |
| Local journals: | 13 |
| Articles per year: | |
| 1993: | 2 |
| 1997: | 3 |
| 1998 | 1 |
| 2000 | 1 |
| 2001 | 2 |
| 2009 | 3 |
| 2010 | 11 |
| 2011 | 6 |
| 2012 | 1 |
| 2013 | 3 |
| Total | 33 |

Papers after promotion to Associate Professor:

| | |
|------------------------|----|
| International journals | 18 |
| Local journals | 6 |
| Total | 24 |

Authorship for papers after Associate Professor:

| | |
|---------------|----|
| First author | 18 |
| Second author | 4 |
| Third author | 2 |