

CURRICULUM VITAE

PERSONAL DETAILS

Full Name: Amal Bakr Shori

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E-mail:Shori_7506@hotmail.com

Nationality: Saudi

Date of birth: 13 oct 1982

Gender: Female

ACADEMIC QUALIFICATION

B.S. In biology, Taif University, Taif, Saudi Arabia (2005/2006)

M. Sc in biotechnology, University of Malaya, Kuala Lumpur, Malaysia (2009/2010)

Ph.D in food biotechnology, University of Malaya, Kuala Lumpur, Malaysia (2013/2014)

Current job

Asst. prof. at King Abdulaziz university, Faculty of Science, Department of Biological Sciences, Jeddah 21589, Saudi Arabia (2015- current)

Area of Interests

Molecular biology, Nutritional Biochemistry, medicinal plants, type 2 diabetes, hypertension, functional food, dairy products, rheology, probiotic, microbiology, antioxidant, proteolysis, food toxicity.

LIST OF PUBLICATIONS

Book:

1. Shori, A. B. (2016). Laboratory experiments in food microbiology: student manual. Lambert Academic Publishing, ISBN 978-3-659-84966-4.
2. Shori, A. B., Aboufazli, F., Baba, A.S. (2015). Viability of probiotic in dairy products: A review focusing on yogurt, ice cream and cheese. *Microbes in Food*. (In process)
3. Shori, A. B. (2015). Functional dairy foods: phenolic phytochemicals provide beneficial effects of antioxidants in yogurt in *Fermented Foods: Sources, Consumption and Health Benefits*. Food Science and Technology, Nova Science Publishers, Inc.
4. Shori, A.B. & Baba, A. (2014). Functional herbal yogurt: management of hypertension and diabetes. Lambert Academic Publishing, ISBN 978-3-659-51083-0
5. Shori, A.B. & Baba, A. (2014). *Azadirachta indica*-yogurt for controlling diabetes and hypertension Lambert Academic Publishing, ISBN 978-3-659-54643-3.

Articles:

1. Muniandy, P.; Shori, A.B. & Baba, A.S. (2016). A comparison of the effects of enrichment with polyphenolic extracts from green, white and black tea on antioxidant potential of yogurt. *Food Packaging and Shelf Life*. DOI: 10.1016/j.fpsl.2016.02.002.
2. Aboufazli, F., Shori, A.B. & Baba, A.S. (2016). The growth of *Lactobacillus acidophilus* and *Bifidobacterium bifidum* in fermented ice cream made from cow and vegetables milk. *LWT - Food Science and Technology*. Doi: 10.1016/j.lwt.2016.02.056 (In press).
3. Shori, A.B. (2016). Influence of food matrix on the viability of probiotic bacteria: an overview based on dairy and non-dairy beverages. *Food Bioscience*. doi: 10.1016/j.fbio.2015.11.001 (In press).
4. Muniandy, P.; Shori, A.B. & Baba, A.S. (2016). Comparison of the effect of green, white and black tea on *Streptococcus thermophilus* and *Lactobacillus*

- spp. in yogurt during refrigerated storage. *Journal of the Association of Arab Universities for Basic and Applied Sciences*. 10.1016/j.jaubas.2015.11.002.
5. Shori, A.B. (2015). Screening of antidiabetic and antioxidant activities of medicinal plants. *J Integr Med*. 13(5): 297–305.
 6. Shori, A. B., Baba, A.S. (2015). Fermented milk derives bioactive peptides with antihypertensive effects. *Integr Food Nutr Metab* 2: DOI: 10.15761/IFNM.1000126.
 7. Shori, A.B. (2015). Camel milk as a potential therapy for controlling diabetes and its complications: A review of in vivo studies. *Journal of Food and Drug Analysis*. doi:10.1016/j.jfda.2015.02.007 (In press).
 8. Shori, A.B. (2015). The potential applications of probiotics on dairy and non-dairy foods focusing on viability during. *Biocatalysis and Agricultural Biotechnology* (In press).
 9. Shori, A.B. (2015). The effect of encapsulating materials on the survival of probiotics during intestinal digestion: a review. *Ciência & Tecnologia dos Materiais*. 27(1), doi: 10.1016/j.ctmat.2015.07.002.
 10. Shori, A.B., & Baba, A.S. (2014). The influence of *Allium sativum* or *Cinnamomum verum* on cow- and camel- milk yogurts: proteolytic and angiotensin-I converting enzyme-inhibitory activities. *Advanced Materials Research*, 832 (2014) 639-643. (ISI Cited Publication)
 11. Shori, A.B., & Baba, A.S. (2014). Survival of *Bifidobacterium bifidum* in cow- and camel- milk yogurts fortified with *Cinnamomum verum* and *Allium sativum*. *Journal of the Association of Arab Universities for Basic and Applied Sciences*, (ISI Cited Publication)
 12. Baba, A.S., Najarian, A. Shori, A.B.*, Lit, K.W., & Keng, G.A. (2014). In vitro inhibition of key enzymes related to diabetes and hypertension in *Lycium barbarum*-yogurt. *The Arabian Journal for Science and Engineering*. (ISI Cited Publication)
 13. Shori, A.B. & Olorogun, L.A. (2014). Consumers' attitudes towards consumption of genetically modified foods in Arab countries. *American Journal of Food Technology*. (ISI Cited Publication).
 14. Shori, A.B. (2013). Evaluation of acute toxicity of water extract of *Azadirachta indica* leaves and seeds in rats. *Pakistan Journal of Biological Sciences*, 16(14), 697-700. (ISI Cited Publication)
 15. Shori, A.B. (2013). Antioxidant activity and viability of lactic acid bacteria in soybean-yogurt made from cow and camel milk. *Journal of Taibah University for Science*. 10.1016/j.jtusci.2013.06.003. (ISI Cited Publication)
 16. Shori, A.B., Baba, A.S. and Chuah, P.F (2013). The Effects of Fish Collagen on the Proteolysis of Milk Proteins in *Allium sativum*- Yogurt. *Taiwan*

Institute of Chemical Engineers. DOI: org/10.1016/j.jtice.2013.01.024. (ISI Cited Publication)

17. Shori, A.B. (2013). Nutritional and therapeutical values of chickpea water extract enriched yogurt made from cow and camel milk. *American Journal of Drug Discovery and Development*, DOI: 10.3923/AJDD.2013 (Scopus cited publication).
18. Shori, A.B., & Baba, A.S. (2013). Effects of Inclusion of *Allium Sativum* and *Cinnamomum Verum* in Milk on the Growth and Activity of Lactic Acid Bacteria during Yogurt Fermentation. *American-Eurasian Journal of Agricultural & Environmental Sciences*, 13 (11): 1448-1457. (ISI Cited Publication).
19. Shori, A.B. & Olorogun, L.A. (2013). The Middle-Easterners and GM Foods: A Critical Comparative between Literature and the Reality. *World Applied Sciences Journal* 28 (5): 726-732. (ISI Cited Publication).
20. Shori, A.B., Baba, A.S., Misran, M. & Tan, H.W. (2013). Enrichment of yogurt made from camel milk with *Allium sativum* and *Cinnamomum verum*: Influence on syneresis, water holding capacity, exopolysaccharides and rheological properties. *Camel- International Journal of Veterinary Science*, 1(1):75-87.
21. Shori, A.B., Baba, A.S., Misran, M. & Tan, H.W. (2013). Influence of *Allium sativum* or *Cinnamomum verum* on physicochemical characteristics of yogurt. *International Journal of Dairy Science*, DOI: 10.3923/ijds.2013 (Scopus cited publication).
22. Shori, A.B. (2012). Comparative study of chemical composition, isolation and identification of micro-flora in traditional fermented camel milk products: Gariss, Suusac, and Shubat. *Journal of the Saudi Society of Agricultural Sciences*, 11(2): 79–88. (ISI Cited Publication)
23. Shori, A.B., Baba, A.S., & Keow, J.N. (2012). Effect of *Allium sativum* and fish collagen on the proteolytic and angiotensin-I converting enzyme-inhibitory activities in cheese and yogurt. *Pakistan Journal of Biological Sciences*, 15(24): 1160-1167. (ISI Cited Publication)
24. Shori, A.B. (2012). Changes of hemoglobin content and glucose levels in the blood of *Rattus norvegicus* by water extracts of *Azadirachta indica*. *Chinese Journal of Natural Medicines*, 10(2): 135–137. (ISI Cited Publication)
25. Shori, A.B. & Olorogun, L.A. (2012). Awareness of GM food proliferation in Saudi Arabia: A case study of Makkah city. *J.Assoc. Arab Uni. Basic and Applied Sciences*, 13(1): 8-13. (ISI Cited Publication)
26. Shori, A.B., & Baba, A.S. (2012). Viability of lactic acid bacteria and sensory evaluation in *Cinnamomum verum* and *Allium sativum*-bio-yogurts made from camel and cow milk. *Journal of the Association of Arab Universities for Basic and Applied Sciences*, 12(1), 50-55. (ISI Cited Publication)

27. Shori, A.B., & Baba, A.S. (2011). *Cinnamomum verum* improved the functional properties of bio-yogurts made from camel and cow milks, *Journal of the Saudi Society of Agricultural Sciences*,10(2): 101-107. (ISI Cited Publication)
28. Shori, A.B., & Baba, A.S. (2011). Comparative antioxidant activity, proteolysis and in vitro α -amylase and α -glucosidase inhibition of *Allium sativum*-yogurts made from cow and camel milk. *Journal of Saudi Chemical Society*, DOI: 10.1016/j.jscs.2011.09.014. (ISI Cited Publication)
29. Shori, A.B., & Baba, A.S. (2011). Antioxidant activity and inhibition of key enzymes linked to type-2diabetes and hypertension by *Azadirachta indica*-yogurt. *Journal of Saudi Chemical Society*, DOI: 10.1016/j.jscs.2011.04.006. (ISI Cited Publication)

Conference and Workshop

- The 12th Biological Sciences Graduate Congress 2007 (2007, Malaysia) (Participates)
- Medicinal Herbs and Aromatic Plants Seminar (2008, Malaysia) (Participates)
- International Conference On Molecular Chemistry (2008, Malaysia) (Participates)
- 3rd Regional Symposium on Environment and Natural Resources (2008, Malaysia) (Participates)
- Plant Tissue Culture Made Simple (Workshop) (2008, Malaysia)
- International Microbial Biotechnology Conference and Workshop on Metagenome (2008, Indonesia) (Participates)
- Shori, A.B. and Baba, A.S. (2011). Antioxidant activity and inhibition of key enzymes linked to type-2 diabetes and hypertension by *Azadirachta indica*-yogurt. Oral presentation in 3rd IIUM-iCAST, 26-29 November 2010.
- Shori, A.B. and Baba, A.S. (2011). Antioxidant activity and inhibition of key enzymes linked to type-2 diabetes and hypertension by *Azadirachta indica*-yogurt. Poster presentation 15th Biological Sciences Graduate Congress. 15-17 December 2010.
- Shori, A.B. and Baba, A.S. (2011). Comparative antioxidant activity, proteolysis and in vitro α -amylase and α -glucosidase inhibition of *Allium sativum*-yogurts made from cow and camel milk. Poster presentation in 7th Kelantan Health Conference 15 –16th June 2011.
- Shori, A.B. and Baba, A.S. (2011). Viability of lactic acid bacteria and sensory evaluation in *Cinnamomum verum* and *Allium sativum*- bio-yogurts

made from camel- and cow-milk. Poster presentation in international Congress of the Malaysian Society for Microbiology 8-11 December 2011.

- Shori, A.B. (2011). Determination of acute toxicity, changes of hemoglobin and sugar level in the blood of *Rattus norvegicus* by extracts of *Azadirachta indica*. Poster presentation 5th international congress of chemistry and environment, ICCE 2011, 27th-29th may.
- Shori, A.B. (2012). Changes of hemoglobin content and glucose levels in the blood of *Rattus norvegicus* by water extracts of *Azadirachta indica*. Poster presentation international conference on natural products (ICNP 2012), 13-16 November.
- Shori, A.B (2012). Comparative antioxidant activity and viability of lactic acid bacteria in soybean-bio-yogurt made from cow and camel milk. Poster presentation international Conference on Nutrition and Growth. Paris, France, March 1-3.
- Shori, A.B., & Baba, A.S. (2013). The influence of *Allium sativum* or *Cinnamomum verum* on cow- and camel- milk yogurts: proteolytic and angiotensin-I converting enzyme-inhibitory activities. Oral presentation in International Conference on Nanoscience and Nanotechnology 2013 (NANO-SCITECH 2013), March 1-4.
- Shori, A.B., & Baba, A.S. (2013). Survival of *Bifidobacterium bifidum* in cow- and camel- milk yogurt fortified with *Cinnamomum verum* and *Allium sativum*. Oral presentation in the 8th Asia Pacific Conference on Clinical Nutrition (APCCN 2013), 9-12 June in Tokyo, Japan.
- 16th Annual Congress of the Lebanese Society for Infectious Disease and Clinical Microbiology. Lebanon, Beirut. 19th – 21th February 2015.
- The Sixth Saudi Conference for Food and Nutrition. Saudi Arabia, Jeddah 17th – 19th November 2015.

Grants:

- 1) King Abdul Allah Grant (Saudi Arabia): scholarship for three years full-time study in a Master in biotechnology.
- 2) King Abdul Allah Grant (Saudi Arabia): scholarship for four years full-time study in a Doctor of Philosophy program.
- 3) The post graduate research grand (PPP), University Malaya, Kuala Lumpur, Malaysia. Account No: PS300/2010.

Honors:

Inclusion in the Who's Who in the World 2014 -31th Edition, ISBN: 978-0-8379-1152-6, Nov. 2013, Marquis Who's Who, USA as one of the world's foremost achievers in dairy food field.