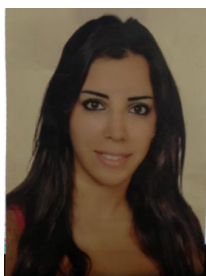


PERSONAL INFORMATION

NADA EL DARRA



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 ✉ n.aldarra@bau.edu.lb

Sex Female | Date of birth 11/09/1986 | Nationality Lebanese

JOB POSITION

Associate professor of Food safety and technology, Nutrition & Dietetics department, Faculty of Health Sciences, Beirut Arab University

Academic coordinator of MSc in Food analysis & Safety, Nutrition & Dietetics department, Faculty of Health Sciences, Beirut Arab University.

WORK EXPERIENCE

<p>Dates</p> <p>Occupation or position held</p> <p>Main activities and responsibilities</p>	<p>Sep 2014 till present</p> <p>Associate Professor</p> <p>Teaching and coordinating food science courses: "Food safety, Food technology, Food service management, Food additives, Food laws and regulation, Food manufacturing, Food safety & Quality management System, Food Chemistry" in the Nutrition and Dietetics Department.</p> <p>Supervising students in carrying out their year projects. Participating in developing new academic programs "MSc in Food Analysis & Safety". Conducting food safety and processing research projects. Assisting the community in increasing awareness on food safety related issues.</p>
<p>Name and address of employer</p> <p>Type of business or sector</p> <p>Dates</p> <p>Occupation or position held</p> <p>Main activities and responsibilities</p>	<p>Faculty of Health Sciences, Beirut Arab University, Beirut, Tarik el Jedidah – Omar Farroukh Str.</p> <p>Teaching and education</p> <p>September 2013</p> <p>Assistant Professor</p> <p>Teaching a course for MCs students "Food Chemistry" Supervising MCs students in carrying out their final year projects</p>
<p>Name and address of employer</p> <p>Type of business or sector</p> <p>Dates</p> <p>Occupation or position held</p> <p>Main activities and responsibilities</p>	<p>Faculty of Sciences - Saint Joseph University _Mar Roukoz, Mkalles_ Lebanon</p> <p>Teaching and education</p> <p>May 2014-September 2014</p> <p>Quality control/ Quality assurance manager</p> <p>Developing ISO22000 system for the Spices. Supervising a team of quality technicians and supervisors Updating the labels as per international export requirements</p>
<p>Name and address of employer</p> <p>Type of business or sector</p> <p>Dates</p> <p>Occupation or position held</p>	<p>Abido Spices, Neemeh, Lebanon</p> <p>Food industry</p> <p>Jan 2012-May 2014</p> <p>Quality control/ Quality assurance manager</p>

Main activities and responsibilities	Implementing and obtaining the certification of GHP/GMP/HACCP/ ISO22000 system for the canning factory. Supervising a team of quality technicians and supervisors. Updating the labels as per international export requirements
Name and address of employer	Conserves Modernes Chtaura_CHTAURA_LEBANON
Type of business or sector	Food industry
Dates	Sept 2011 till Jan 2012
Occupation or position held	Teaching Assistant
Main activities and responsibilities	Assisting in teaching a laboratory course about Industrial engineering, extraction and analysis techniques; Supervising MSc students.
Name and address of employer	ESCOM_FRANCE
Type of business or sector	Teaching and education

EDUCATION AND TRAINING

Dates	2009-2013
Title of qualification awarded	PhD in Industrial Process Engineering and Sustainable Development under the supervision of Prof. Eugene Vorobiev
Principal subjects/occupational skills covered	Title of the thesis “Les composés phénoliques des raisins: étude du potential qualitatif et des procédés émergents d’extraction”. <ul style="list-style-type: none"> ✓ Solid- Liquid Extraction of Polyphenol of Grapes Must ✓ Electrical Technologies: Application of Electrical treatments pulsed electrical field, ohmic heating and ultra sounds for grapes juice.
Name and type of organisation providing education and training	Department of Industrial Process Engineering and Sustainable Development_ University of Technology of Compiègne_France
Level in national or international classification	International classification
Dates	2009-2013
Title of qualification awarded	PhD in Food chemistry under the supervision of Prof. Richard Maroun and Prof. Nicolas Louka
Principal subjects/occupational skills covered	Title of the thesis “Les composés phénoliques des raisins: étude du potential qualitatif et des procédés émergents d’extraction”. <ul style="list-style-type: none"> ✓ Study of process of phonological and technological maturity of grapes to determine the date of wine harvest. ✓ Path of pre fermentation maceration and red wine making ✓ Oenological analysis to assess the quality of grapes and wine for the ongoing procedure of making.
Name and type of organisation providing education and training	Faculty of Sciences_ Saint Joseph University _Lebanon
Level in national or international classification	National classification
Dates	2013
Title of qualification awarded	ISO 22000:2005 Food Safety Management System Lead auditor
Name and type of organisation providing education and training	RABQSA
Dates	2007-2009
Title of qualification awarded	MSc in Food chemistry

Name and type of organisation providing education and training Faculty of Sciences_ Saint Joseph University _Lebanon
 Level in national or international classification National classification

Dates 2004-2007

Title of qualification awarded BSc in Life and Earth Sciences
 Name and type of organisation providing education and training Faculty of Sciences_ Saint Joseph University _Lebanon
 Level in national or international classification National classification

PERSONAL SKILLS

Mother tongue(s) Arabic

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
ENGLISH	Excellent	Excellent	Excellent	Excellent	Excellent
FRENCH	Excellent	Excellent	Excellent	Excellent	Excellent

Communication skills Good communication skills gained through my experience as an assistant professor-giving talks at national and international conferences.

Social skills and competences 2017: Member in the committee of “Investment of the agricultural Lands at BAU campuses”
 2016-2017 : Secretary of the faculty council meeting at the Faculty of Health Sciences _BAU
 2016-2017: Member of the research committee at Beirut Arab University
 2016 : Member of the rural development of the Bekaa campus at Beirut Arab University
 2016: Member of the faculty council meeting of the faculty of Health Sciences_Beirut Arab University
 2015: Member of the Safety committee of Beirut Arab University
 2015: Member of the LIBNOR committee for cereals and non-alcoholic beverages.
 2015: Member of the faculty council meeting of the faculty of Health Sciences_Beirut Arab University
 2014: Member of the Steering Committee of Beirut Arab University
 2014: Member of the faculty council meeting of the faculty of Health Sciences_Beirut Arab University

Research Interests

I am interested in two main research axis: Food technology and Food Safety.

My main research projects in food technology consist of elucidating the role of different emerging techniques in extracting bioactive compounds mainly polyphenols from Food and Food wastes in order to valorize them. I investigated different extraction techniques (Ultrasound, microwave assisted extraction, pulsed electric field, thermal treatment and infrared) for their effects on recycling the polyphenols of fruit and fruit pomace. The assessment of the biological properties (antiradical, antimicrobial, hypoglycemic and cytotoxicity) of the polyphenols extracted was performed as well.

Whereas, my main research projects in Food safety concern developing sensitive detection methods to detect food adulteration.

Technical skills and competences

2018: Organized a workshop entitled "Hazard Analysis and Critical Control Points" at the Faculty of Health Sciences, under the Farmer to Farmer Middle East and North Africa program (F2F MENA), implemented by Land O'Lakes International Development and funded by USAID.

2017: Provided an extensive 3-days training course in Advanced ISO 22000:2005 Food Safety Management System Practical implementation of GMP, GHP, HACCP, ISO 9001 in collaboration with QUALEB_THE QUALITY PROGRAMME Ministry of Economy and Trade.

2017: Provided an extensive 2-days training course in Food Safety: Good Hygiene Practices and Good Manufacturing Practices in Tripoli campus as part of the CCPE program at BAU.

2016: Provided an extensive 3-days training course in Advanced ISO 22000:2005 Food Safety Management System Practical implementation of GMP, GHP, HACCP, ISO 9001 in collaboration with QUALEB_THE QUALITY PROGRAMME Ministry of Economy and Trade.

2015: Instructor in workshop entitled "Basics of food safety and hygiene" delivered for food handlers.

2015: Organizer and Instructor of a workshop with QUALEB_MINISTRY OF ECONOMY AND TRADE entitled "ISO 22000:2005 Food Safety Management System" at Beirut Arab University, Faculty of Health Sciences.

2015: Organizer of a seminar with ECOLAB entitled "Cleaning and disinfection in foodservice establishments" at Beirut Arab University-Faculty of Health Sciences (3 hours).

2015: Organizer and Instructor of a workshop with UNIDO entitled "HACCP training module" at Beirut Arab University, Faculty of Health Sciences (3 days).

2015: Attended «The Arab Forum for Food Safety and Quality» February 25-26, Beirut Lebanon.

2014: Attended "Arab forum food security challenges and prospects" Amman, Jordan.

Certificate of attendance at Beirut Arab University in a workshop entitled "Authentic Teaching & Learning".

Certificate of participation at the Arab Forum For Environment and Development in the seventh annual conference entitled "Food Security In Arab Countries".

Certificate of attendance at Beirut Arab University in a workshop entitled "The Enhancement of Staff-members Teaching skills".

Certificate of attendance at MEFOSA in a workshop entitled "HACCP for Poultry Sector".

Certificate of attendance at QUALEB in a workshop entitled "Hazard Analysis and Critical Control Points System: Principles & Guidelines for its application".

Certificate of attendance of the workshop entitled "The Future of PBL Virtual Patient Learning"

Under my supervision, a group of students participated in the competition held by the consumer protection on suggestion new technologies aiming to detect a food fraud. One of the BAU students got a certificate for being the best presenter and I got a certificate for supervising them.

Certificate of attendance of the workshop entitled "The Enhancement of Staff-members' Teaching skills".

Certificate of attendance of the workshop entitled "Authentic Teaching & Learning".

Computer skills and competences	Good command of office suite (word processor, presentation software) Good command of excel, power point. Good command of "SPSS" Statistics Logistics. Good command of Programming "Algorithm", VBA" Visual Basic for Application", "Swing" Experimental Optimization" tecplot, table curves
Driving License	Lebanese driving license

Publications, Communications and Posters

Nada El Darra, Hiba N.Rajha, Lama Hanbali, Fatima Saleh, Nicolas Louka (2016). B-cyclodextrin assisted extraction of polyphenols from peach pomace. 15th International Conference on Food Processing & Technology. October 27-29, Rome, Italy.

Nada El Darra, Hiba N.Rajha, Nicolas Louka, Richard G.Maroun and Fatima Saleh (2016). Food fraud detection in commercial pomegranate molasses syrups by spectroscopic and HPLC methods. 15th International Conference on Food Processing & Technology. October 27-29, Rome, Italy.

Nada El Darra, Marie-Agnès Ducasse, Mohammad F.Turk, Nabil Grimi, Richard G.Maroun, Nicolas Louka, Rémi Guérin-Schneider, Eugène Vorobiev (2012). Pulsed electric field, enzymatic and thermovinified pretreatments for enhancing the phenolic extraction during red fermentation, Macrowine, Macrovision of viticulture, wine-making and markets, Bordeaux

Nada El Darra, Nabil Grimi, Richard G.Maroun, Nicolas Louka, Eugène Vorobiev (2012). Comparison of the ultrasound, pulsed electric field and thermal pretreatments prior to red fermentation, BFE, International Conference Bio & Food Electrotechnologies, Italy.

Hiba N.Rajha, **Nada El Darra**, Nicolas Louka, Richard G.Maroun, Walter Ziegler, Herbert Böchzelt (2012). Valorization of industrial waste using energy saving procedures. Phenolic compounds purification from grape by-products by Accelerated Solvent Extraction (ASE). In proceeding of: Renewable Energies for Developing Countries (REDEC), 2012 International Conference on, At Beirut.

Nada EL DARRA, Nabil GRIMI, Eugène VOROBIEV, Nicolas LOUKA, Richard MAROUN (2011), Intensification de l'extraction des composés phénoliques pendant la macération pré-fermentaire à froid des raisins rouges. Congrès National SFGP XIIIème, Lille, FRANCE.

Nada EL DARRA, Nabil GRIMI, Eugène VOROBIEV, Nicolas LOUKA, Richard MAROUN (2011). Effect Of Pulsed Ohmic Heating On The Extraction Of Phenolic Compounds From Grape Pomace, 6e Congrès international du CIGR, Nanthes, FRANCE .

Nada El Darra, Nabil Grimi, Nicolas Louka, Richard G.Maroun, Eugène Vorobiev. Effects of Pulsed Electric Field on prefermentative cold maceration of Cabernet Franc Grapes, BFE, International Conference Bio & Food Electrotechnologies, Italy.

C.Delsart, **N.Darra**, N.Grimi, M;A Silva, R.Ghidossi, E.Vorobiev, P;L; Teissedre, and M,Mietton-Peuchot (2011), Effect of pulsed electric fields on the grape as an extraction process in red winemaking, Congrès "Fruit and Veg Processing" , Avignon, FRANCE.

Anthony Ojeil, **Nada El Darra**, Youssef El Hajj, Paulette Bou Mouncef, Toufic J.Rizk et Richard G. Maroun (2010), Identification et caractérisation fonctionnelle de composés phénoliques extraits du raisin château KSARA, Lebanese Science Journal, vol. 11, N0.2.

Articles with reading committee

Ghenwa Saleh, **Nada El Darra**, Samer Kharroubi, Mohammad T.Farran (2020). Influence of storage conditions on quality and safety of eggs collected from Lebanese farms. *Food Control*.

Ian Watson, Prashant Kamble, Callum Shanks, Zakir Khan, **Nada El Darra** (2020). Decontamination of chilli flakes in a fluidized bed using combined technologies: Infrared, UV and ozone. *Innovative Food Science & Emerging Technologies*, 59, 102-248

Nada El Darra, Karim Raafat, and Iman El-Ghazzawi (2019). Screening of Nasal and Hands Carriage of Methicillin-Resistant Staphylococci Colonization among Lebanese Nutraceuticals Handlers, *Pharmacognosy Journal*, 11,6,1336-1341.

Nadia Smadi, Adla Jammoul, **Nada El Darra** (2019). Assessment of Antibiotic and Pesticides Residues in Breast Milk of Syrian Refugee Lactating Mothers, *Toxics*, 7, 39.

Lucia Gambacorta, **Nada El Darra**, Rajaa Fakhoury, Antonio F Logrieco, Michele Solfrizzo (2019). Incidence and levels of Alternaria mycotoxins in spices and herbs produced worldwide and commercialized in Lebanon. *Food Control*, 106, 106-273.

Karim Raafat, **Nada El-Darra**, Fatima A Saleh (2019). Gastroprotective and anti-inflammatory effects of Prunus cerasus phytochemicals and their possible mechanisms of action, *Journal of Traditional and Complementary Medicine*.

Karim Raafat, **Nada El-Darra**, Fatima A Saleh, Hiba N Rajha, Nicolas Louka (2019). Optimization of infrared-assisted extraction of bioactive lactones from Saussurea lappa L. and their effects against gestational diabetes. *Pharmacognosy Magazine*, 15, 208-2018

Adla Jammoul, **Nada El Darra** (2019). Evaluation of Antibiotic Residues in Chicken Meat Samples in Lebanon. *Antibiotics*, 8, 2.

Nada El Darra, Lucia Gambacorta, Michele Solfrizzo (2019). Multimycotoxins occurrence in spices and herbs commercialized in Lebanon. *Food Control*, 95, 63–70.

Dina Cheaib, **Nada El Darra**, Hiba Rajha, Iman El-Ghazzawi, Youssef Mouneimne, Adla Jammoul, Richard Maroun, Nicolas Louka (2018). Study of the selectivity and bioactivity of polyphenols using infrared assisted extraction from apricot pomace compared to conventional methods. *Antioxidant*, 7.

Nada El Darra, Hiba N. Rajha, Espérance Debs, Fatima Saleh, Iman El-Ghazzawi, Nicolas Louka, and Richard G. Maroun (2018). Comparative Study between Ethanolic and β -Cyclodextrin Assisted Extraction of Polyphenols from Peach Pomace. *International Journal of Food Science*, 2018, 1-9.

Dina Cheaib, **Nada El Darra**, Hiba N. Rajha, Iman El Ghazzawi, Richard G. Maroun, Nicolas Louka (2017). Biological activity of apricot byproducts polyphenols using solid–liquid and infrared-assisted technology. *Journal of Food Biochemistry*, 2018, 12552.

Dina Cheaib, **Nada El Darra**, Hiba N. Rajha, Iman El-Ghazzawi, Richard G. Maroun and Nicolas Louka (2018). Effect of the Extraction Process on the Biological Activity of Lyophilized Apricot Extracts Recovered from Apricot Pomace. *Antioxidants*, 2018, 7-11.

Dina Cheaib, **Nada El Darra**, Hiba N. Rajha, Richard G. Maroun, and Nicolas Louka (2018). Systematic and Empirical Study of the Dependence of Polyphenol Recovery from Apricot Pomace on Temperature and Solvent Concentration Levels. *The Scientific World Journal*, 2018, 1-13.

Michel Afram, Joseph Touma, **Nada El Darra** (2018). Occurrence of Escherichia coli O157 in ground meat commercialized in Lebanese Urban Cities. *Journal of Health and Well being*.

Nada EL DARRA, Celine HAJJAR, and Michel AFRAM (2018). Chemical and microbiological analysis of Wells and Rivers in Lebanese Urban Cities

Richard G. Maroun, Hiba N. Rajha, **Nada El Darra**, Sally El Kantar, Stéphanie Chacar, Espérance Debs, Eugène Vorobiev, Nicolas Louka (2018). Polyphenols: Properties, Recovery, and Applications: In book. Woodhead Publishing.

Fatima A. Saleh, **Nada El-Darra**, Karim Raafat, Iman El Ghazzawi (2018). Phytochemical Analysis of Nigella sativa L. Utilizing GC-MS Exploring its Antimicrobial Effects against Multidrug-Resistant Bacteria. *Pharmacognosy Journal*, 10, 99-105.

Karim Raafat, **Nada El-Darra**, Fatima A. Saleh, Hiba N. Rajha, Richard G. Maroun and Nicolas Louka (2017). Infrared-Assisted Extraction and HPLC-Analysis of Prunus armeniaca L. Pomace and Detoxified-Kernel and their Antidiabetic Effects. *Phytochemical Analysis*.

Hiba N. Rajha, **Nada El Darra**, Sally El Kantar, Zeina Hobaika, Nicolas Louka and Richard G. Maroun (2017). A Comparative Study of the Phenolic and Technological Maturities of Red Grapes Grown in Lebanon. *Antioxidants*, 2017, 6-8.

Nada El Darra, Hiba N. Rajha, Fatima Saleh, Rami Al-Oweini, Richard G. Maroun, Nicolas Louka (2017). Food fraud detection in commercial pomegranate molasses syrups by UV-VIS spectroscopy, ATR-FTIR spectroscopy and HPLC methods. *Food control*, 78, 132-137.

Fatima A. Saleh, **Nada El Darra**, Karim Raafat (2017). Hypoglycemic effects of Prunus cerasus L. pulp and seed extracts on Alloxan-Induced Diabetic Mice with histopathological evaluation. *Biomedicine & Pharmacotherapy*, 88, 870–877.

Nada El Darra, Hiba N. Rajha, Marie-Agnès Ducasse, Mohammad F. Turk, Nabil Grimi, Richard G. Maroun, Nicolas Louka, Eugène Vorobiev (2016). Effect of pulsed electric field treatment during cold maceration and alcoholic fermentation on major red wine qualitative and quantitative parameters. *Food Chemistry*, 213, 352–360.

Articles with reading committee

Nada El Darra, Mohammad F. Turk, Marie-Agnès Ducasse, Nabil Grimi, Richard G. Maroun, Nicolas Louka, Eugène Vorobiev (2016). Changes in polyphenol profiles and color composition of freshly fermented model wine due to pulsed electric field, enzymes and thermovinification pretreatments. *Food Chemistry*, 194, 944–950

Hiba N Rajha, **Nada El Darra**, Zeina Hobaika, Nadia Boussetta, Eugene Vorobiev, Richard G Maroun, Nicolas Louka (2014). Extraction of Total Phenolic Compounds, Flavonoids, Anthocyanins and Tannins from Grape Byproducts by Response Surface Methodology. Influence of Solid-Liquid Ratio, Particle Size, Time, Temperature and Solvent Mixtures on the Optimization Process. *Food and Nutrition Sciences*; 5, 397-409.

Hiba N. Rajha, Nicolas Louka, **Nada El Darra**, Zeina Hobaika, Nadia Boussetta, Eugène Vorobiev, Richard G. Maroun (2014). Multiple Response Optimization of High Temperature, Low Time Aqueous Extraction Process of Phenolic Compounds from Grape Byproducts. *Food and Nutrition Sciences*, 5, 351-360.

Nada El Darra, Nabil Grimi, Eugène Vorobiev, Nicolas Louka, Richard Maroun (2013). Extraction of Polyphenols from Red Grape Pomace Assisted by Pulsed Ohmic Heating. *Food and Bioprocess Technology*, 6, 1281-1289.

Nada El Darra, Nabil Grimi, Richard G. Maroun, Nicolas Louka, Eugène Vorobiev (2013). Pulsed electric field, ultrasound, and thermal pretreatments for better phenolic extraction during red fermentation. *European Food Research and Technology*, 236, 47-56.

Hiba N. Rajha, **Nada El Darra**, Eugène Vorobiev, Nicolas Louka, Richard G. Maroun (2013). An Environment Friendly, Low-Cost Extraction Process of Phenolic Compounds from Grape Byproducts. Optimization by Multi-Response Surface Methodology. *Food and Nutrition Sciences*, 4, 650-659.

Nada El Darra, Nabil Grimi, Eugène Vorobiev, Richard G. Maroun, Nicolas Louka (2013). Pulsed Electric Field-Assisted Cold Maceration of Cabernet franc and Cabernet Sauvignon Grapes. *Am J Enol Vitic.*, 64, 476-484.

Nada El Darra, Joanna Tannous, Paulette Bou Mouncef, Eugène Vorobiev, Nicolas Louka, Richard G. Maroun (2012). A Comparative Study on Antiradical and Antimicrobial Properties of Red Grapes Extracts Obtained from Different *Vitis vinifera* Varieties. *Food and Nutrition Sciences*, 3, 1420-1432.

Hiba N. Rajha ; **Nada El Darra** ; Nicolas Louka ; Richard G. Maroun ; Walter Ziegler ; Herbert Böchzelt. Valorization of industrial waste using energy saving procedures. Phenolic compounds purification from grape by-products by Accelerated Solvent Extraction (ASE) " 2012 International Conference on Renewable Energies for Developing Countries (REDEC), Beirut, 2012.

Anthony Ojeil, **Nada El Darra**, Youssef El Hajj, Paulette Bou Mouncef 1, Toufic J. Rizk2 et Richard G. Maroun (2010). IDENTIFICATION ET CARACTERISATION DE COMPOSES PHENOLIQUES EXTRAITS DU RAISIN CHATEAU KSARA. *Lebanese Science Journal*, Vol. 11, No. 2, 2010

Book

Saleh, Fatima A, Nada El-Darra, and Karim Raafat. 2019. "Red Sour Cherry for the Treatment of Diabetes Mellitus." In *Bioactive Food as Dietary Interventions for Diabetes*, Elsevier, 509–14.

Maroun, R. G.; Rajha, H. N.; El Darra, N.; El Kantar, S.; Chacar, S.; Debs, E.; Vorobiev, E.; Louka, N. 8 - Emerging Technologies for the Extraction of Polyphenols from Natural Sources; Galanakis Recovery, and Applications, C. M. B. T.-P. P., Ed.; Woodhead Publishing, 2018; pp 265–293.

Grants

CNRS_CNR Grant entitled "Multimycotoxin occurrence in Lebanese and Italian spices and herbs" between Beirut Arab University (BAU) and The Institute of Sciences of Food Production (ISPA – CNR). Duration: 15/3/2017-15/3/2019. Amount: 20,000, euros.

Intramural grant entitled "Investigation of Alternative treatments for Spices Decontamination" with the University of Glasgow Amount: 10,000, Dollars.

Co-financing of a project entitled "Valorization of Essential Oils From Industrial By-Products", between the LIRA_Ministry of Industry and Abido spices factory.

Awarded a Grant from LARI (Lebanese Agriculture Research Institute) on a project entitled "Valorization of Essential Oils from Industrial By-Products" with ISPA_Italy.