

CURRICULUM VITAE

PERSONAL DETAILS

Full Name: Amal Bakr Shori

Address: Saudi Arabia , Makkah Al-Mukaramah , Al- reseifah P.O. box 16054

E-mail:Shori_7506@hotmail.com

Nationality: Saudi

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)

The Director of Student Activities (2015- current)

Member of the Research Team of Research and Innovation Unit (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 and chapter in book:

1. Shori, A. B. (2016). Medicinal plants as natural remedies for chronic diseases prevention. OMICS Group International. In press
2. Shori, A. B. (2016). Fermented Milk with Lactic Acid Bacteria Enriched of Angiotensin-I Converting Enzyme (ACE)-Inhibitory Peptides. *Advances in Medicine and Biology*. Volume 103.
3. Shori, A. B. (2016). Laboratory experiments in food microbiology: student manual. Lambert Academic Publishing, ISBN 978-3-659-84966-4.
4. Shori, A.B., Baba, A.S., Muniandy, P. (2016). Black Tea in Milk as a Carrier and Source for Potential Antioxidant Compounds. *Advances in Medicine and Biology*. Volume 103.
5. Shori, A.B. & Baba, A. (2014). Functional herbal yogurt: management of hypertension and diabetes. Lambert Academic Publishing, ISBN 978-3-659-51083-0
6. Shori, A.B. & Baba, A. (2014). *Azadirachta indica*-yogurt for controlling diabetes and hypertension Lambert Academic Publishing, ISBN 978-3-659-54643-3.
7. 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).
8. 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.

Articles:

1. Muniandy, P.; Shori, A.B. & Baba, A.S. (2016). Influence of green, white and black tea addition on the antioxidant activity of probiotic yogurt during refrigerated storage. *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:

1. 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.
2. A Silver medal of Research and Innovation Unit, Faculty of Science, King Abdulaziz University.
3. Certificate of Acknowledgement from the Deanship for Graduate Studies, King Abdulaziz University.

Editorial board

1. Editorial board at Austin Diabetes Research (2015-current)
2. Editorial board at ARC Journal of Diabetes and Endocrinology (2016-current)
3. Editor board at Gavin Journal of Food and Nutritional Science (2016-current)
4. Editor board at Journal of Food and Industrial Microbiology (2016-current)
5. Editor board at SciFed Biotech & Bioengineering Journal (2016-current)
6. Editor board at International Journal of Microbiology and Biotechnology (2016-current)