



Personal Particular

Name: Muna Abdulsalam Milad Ilowefah

Date of birth: Libya, 10 / 4 /1976

Social status: single

Nationality: Libyan

Religion: Muslim

Languages: Arabic and English

General Specialty: Food Science and Technology

Field of specialization: Cereal Chemistry and Technology

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Education and Qualifications:

BSc Food Science and Technology, Faculty of Engineering and Technology, Sebha University, Libya. **1999**

MSc Food Science and Technology, Faculty of Engineering and Technology, Sebha University, Libya. **2005**

Ph.D Food Science and Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia, Malaysia. **2013**

Experience:

2000 – 2002, Demonstrator, Department of Food Technology, Faculty of Engineering and Technology, Sebha University, Libya.

2003 – 2005, MSc Student, Department of Food Technology, Faculty of Engineering and Technology, Sebha University, Libya.

2006 – 2008, Asst. Lecturer, Department of Food Technology, Faculty of Engineering and Technology, Sebha University, Libya.

2009 – 2013, Ph.D Student, Department of food science, Faculty of Food Science and Technology, University Putra Malaysia (UPM), Malaysia.

2014 – Current, Lecturer at Food Science and Technology Department, Faculty of Food Engineering and Technology, Sabha University, Libya.

2016 – Current, Coordinator of Food Technology Division

2016 – Current, Coordinator of Scientific Research and Consultancy Division at Food Science and Technology Department.

2015 – Current, Reviewer of *Journal of Food Science and Technology*.
<http://www.springer.com/food+science/journal/> 13197.

Publications:

1. Ilowefah, M., Chinma, C.E., Bakar, J., Ghazali, M.H., Makeri, M.U., and Muhammad, K. (2014). Fermented Brown Rice Flour as Functional Food Ingredient. *Foods Journal*, 3, 149-150.
<http://www.mdpi.com/2304-8158/3/1/149/htm>
2. Ilowefah, M., Bakar, J., Ghazali, M.H., Mediani, A., and Muhammad, K. (2014). Physicochemical and functional properties of yeast fermented brown rice flour. *Journal of Food Science and Technology*, 1-12.
<http://link.springer.com/article/10.1007/s13197-014-1661-7>.
3. Ilowefah, M., Bakar., J, Ghazali, M.H. Muhammad, K. (2016). Enhancement of Nutritional and Antioxidant Properties of Brown Rice Flour through Solid-State Yeast Fermentation. *Cereal Chemistry Journal*. (doi: <http://dx.doi.org/10.1094/CCHEM-08-16-0204-R>).
<http://aaccipublications.aaccnet.org/doi/abs/10.1094/CCHEM-08-16-0204-R?journalCode=cchem>
4. Ilowefah, M., Bakar., J, Ghazali, M.H. Muhammad, K. (2015). Effect of yeast fermented brown rice flour addition on nutritional, rheological and texture properties of steamed brown rice bread. *Rice - Technology and Production. InTechOpen*, Croatia. <http://www.intechopen.com/>
5. Chinma, C.E., Ilowefah, M., Balakrishnan Shammugasamy, B., Ramakrishnan, Y. & Muhammad, K. (2014). Chemical, antioxidant, functional and thermal properties of rice bran proteins after yeast and natural fermentations. *International Journal of Food Science and Technology*. Doi:10.1111/ijfs.12533
<http://onlinelibrary.wiley.com/doi/10.1111/ijfs.12533/abstract>
6. Chinma, C.E. Ilowefah., M. Balakrishnan Shammugasamy., B. Makeri., M. and Muhammad., M. (2014) Effect of addition of protein concentrates from natural and yeast fermented rice bran on the rheological and technological properties of wheat bread. *International Journal of Food Science & Technology*. DOI: 10.1111/ijfs.12619.
<http://onlinelibrary.wiley.com/doi/10.1111/ijfs.12619/abstract>
7. Chinma, C.E., Ilowefah., M. and Muhammad., K. (2014). Properties of cereal brans: a review. *Cereal Chemistry*.

<http://aaccipublications.aaccnet.org/doi/abs/10.1094/CCHEM-10-13-0221-RW>

8. Chinma, C.E., Ilowefah, M, Muhammad, K. 2014 . Optimization of Rice Bran Fermentation Conditions Enhanced by Baker's Yeast for Extraction of Protein Concentrate. Nigerian Food Journal 32, 126–132. [http://dx.doi.org/10.1016/S0189-7241\(15\)30105-3](http://dx.doi.org/10.1016/S0189-7241(15)30105-3).
<http://www.sciencedirect.com/science/article/pii/S0189724115301053>
9. Mothanna Sadiq Al-Qubaisi¹, Rasedee Abdullah, Moayad Husein Flaifel, Sahrim Hj Ahmad, Samer Hussein-Al-Ali, Mohd Zobir Hussein, Eltayeb E.M. Eid, Zulkarnain Zainal, Mohd Saeed, Muna Ilowefah, Mohamed El Zowalaty. (2013). Cytotoxicity of NiZn ferrite nanoparticles on cancer cells of epithelial origin. *International Journal of Nanomedicine*, 8, 1-12. <https://www.ncbi.nlm.nih.gov/pubmed/23885175>
10. لويفه منى ، المهدي صالح محمد. 2016. الصفات الفيزيائية و الكيميائية للاقمح اللبني و قوه الدقيق المنتج منها. المجله العربيه للغذاء و التغذية . العدد 37، 79 – 89 .
11. لويفه منى، احمد محمد الشريف، مولود عائشه، سيدى فاتن. (2016). تأثير اضافته النخاله المتخمرة على قوه الدقيق الابيض، صفاته الوظيفيه و حجم الخبز المنتج منه. المجله العربيه للغذاء و التغذية . العدد 39 .

Conferences:

1. Gadan, H. M. Salah, M. H. Abdalmoula, M. K. & Ilowefah, M. (2003). Study of chemical, rheological and storage stability of different types of flour in Libya. Second National Biotechnology Conference (oral presentation). Omar AL- Mukhtar University, Libya.
2. Gadan, H. M. Ilowefah, M. (2006). Study of rheological properties of Libyan and imported wheat flour. Third National Biotechnology Conference (oral presentation). Sebha University, Libya.
3. Ilowefah, M. Bakar, J. Ghazali, M. H. and Muhammad, K. (2013). Fermented brown rice flour as novel functional food ingredient. International Functional Food Conference, (oral presentation). School of Biosciences, Taylor's University, Malaysia.

Areas of interest

- Functional foods.
- Biotechnology and functional foods.
- Whole grains and functional foods.
- Biotechnology and whole cereal products.

Seminars & Workshops

Certificate Name	Organizer	Location
1. Enhancing postgraduate students experience seminar	School of graduate studies	University Putra Malaysia, Malaysia
2. Scientific writing seminar	School of graduate studies	University Putra Malaysia, Malaysia
3. Refworks software seminar	School of graduate studies	University Putra Malaysia, Malaysia
4. Workshop for postgraduate research education	Graduate student club FMHS	Faculty of medicine and health science, University Putra Malaysia, Malaysia