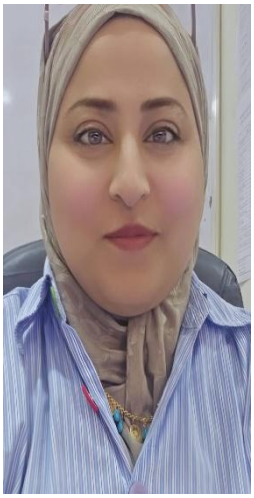
CURRICULUM VITAE



Personal Information

Full Name: Dr. Suhair Ali Hussein

Title: Professor of Food Science and Biotechnology

Affiliation: Department of Food Sciences, College of Agricultural Engineering Sciences, University of Baghdad, Iraq

Email: suhair.a@coagri.uobaghdad.edu.iq

Research Fields: Human Nutrition, Therapeutic Nutrition, Food Biotechnology.

Education

Ph.D. in Food Sciences

College of Agricultural Engineering Sciences, University of Baghdad.

M.Sc. in Food Sciences

University of Baghdad.

Official University Profile:

https://repository.uobaghdad.edu.iq/researchers/suhair.a.coagri

Google Scholar:
https://scholar.google.com/citations?user=6J0W288AAAAJ&hl=ar

ResearchGate:

https://www.researchgate.net/profile/Suhair-Hussein-2

Academic & Professional Experience

- Faculty Member & Professor | Department of Food Sciences, University of Baghdad

- Teaching undergraduate and postgraduate courses in Human Nutrition, Therapeutic Nutrition, and Food Biotechnology.

- Supervising research students

- Conducting innovative research tailored to functional food product development and health indicators.

Verified Peer-Review Expertise & Fields

Core Domains for Review:

- Functional Food Formulations & Bioactive Compounds

- Food Fortification & Therapeutic Nutrition

- Evaluation of Nutritional & Physiological Biomarkers (In Vivo Animal Studies)

- Biochemical and Sensory Evaluation of Low-Energy/Fat-Reduced Dairy Products

Key Peer-Reviewed Publications

1- Hussein, S. A., & Ismael, F. N. (2026). Functional Food Science, 6(5), 250-261. (Study on low-energy cream, proteins, and zinc on nutritional indicators in mice).

2- Hussien, S., Hussein, S., Ismael, F., & Khashan, B. (2025). Functional Foods in Health and Disease. (Research on aromatic oils for extending shelf life of beef products).

Research & Technical Expertise

- Functional Foods & Product Development: Development of low-energy, fortified dairy, and food products with improved nutritional profiles.

- Nutritional & Physiological Studies: Expertise in animal models (mice) for evaluating immune system, body weight gain (BWG), and metabolism.

- Food Preservation & Analysis: Utilization of natural essential oils for quality enhancement and application of GC-MS for chemical profiling and texture analysis.

Professional Memberships & Activities

- Reviewer for national and international journals in Food Technology and Nutrition