

# Curriculum vita

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## Dr. Omar Masaud Almrhag



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### Academic Title and Roles

- PhD in Food Biochemistry
- Associated professor
- Head of Chemistry Dept., Faculty of Arts & Silences. Ashgiga- University of Gharyan.
- Member, Editor Board of Libyan Journal of Food & Nutrition.
- Member, Editor Board of Gharyan University Journal of Applied Sciences
- Member, Excellence Committee 2026 – University of Gharyan.
- Google scholar & Research gate: Omar Almrhag

### Biography:

*Dr. Omar Masaud Almrhag*, lecturer and head of Chemistry department, Faculty of Arts & Sciences – Ashgiga. Dr. Almrhag obtained his PhD from RMIT University-Melbourne Australia, in 2012 specializing in Food biochemistry. Mr. Almrhag has participated in numerous scientific conferences, seminars and workshops. He has also published more than 30 scientific papers both within and outside Libya. [Selected publications are listed below.](#)

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## Research interests:

- Biochemistry, Food Chemistry & Food Quality Control
- Applications of Biopolymers in food & pharmaceutical industry.
- Food hydrocolloids, textural agents in food systems
- Chemistry & applications of medical plants
- Food additives
- Bioactive components in food systems

## Degrees:

- BsC Food Science and Technology , Sebha University , 1995
- MsC Environmental Science , Sebha University , 2003
- PhD, RMIT University- Australia, 2012

## Selected Courses Taught:

- Biochemistry I
- Biochemistry II
- Food chemistry
- Organic chemistry
- Analytical chemistry
- Advanced Food chemistry

## Research Interests:

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- Food hydrocolloids, textural agents in food systems.
- Bioactive components in food systems.
- Chemistry & applications of medical plants
- Food additives
- Bioactive components in food systems.

## Selected Publications:

1. Almrhag, O., George. P., bannikova. A., Katopo. L., Kasapis. S. (2012). Networks of polysaccharides with hydrophilic and hydrophobic characteristics in presence of co –solute. International Journal of Biological Macromolecules. 51, 138-145.
2. Almrhag, O., George. P., bannikova. A., Katopo. L., Chaudhary. D., Kasapis. S. (2012). Phase behaviour of gelatin/polydextrose mixtures at high levels of solids. Food Chemistry. 134, 1938-1946
3. Almrhag, O., George. P., bannikova. A., Katopo. L., Chaudhary. D., Kasapis. S. (2012). Analysis on the effectiveness of cosolute on the network integrity of high methoxypectin . Food Chemistry, 135, 1455-1462.
4. Almrhag, O., George. P., bannikova. A., Katopo. L., Chaudhary. D., Kasapis. S. (2013). Investigation on the phase behaviour of gelatin/agarose mixture in an environment of reduced solvent quality. Food Chemistry 136. 835-842.
5. Abookleesh. F., Amrhag. O., Zatoot M. (2016). Headspace Solid Phase Microextraction Application for Pesticide Residues in Fruits and Vegetables. The Arab Journal of Sciences & Research Publishing, Vol. 2 - Issue (2): 016, 3, 24 P. 33-44; Article no: AJSRP/ Z14216.
6. Almrhag. O., Abookleesh. F. (2016). Evaluation of oxidative stability of vegetable oils during deep frying. The Arab Journal of Sciences & Research

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7. Publishing, Vol. 2 - Issue (2):2016, 3, 24 P. 90-97; Article no: AJSRP/O15216.90.
8. Gunbaej. E,m Abd-Elghany. S., Almrhag. O. (2016). Copper, Zink and Iron residues in milk powder and infant formulas sold in Libyan and Egyptian markets. 1st Food Security and Safety Conference, Misrata- Libya.
9. Ali. M., Said. M., Almrhag. O., Gunbaej. E. (2019). Effects of cigarette smoking on serum concentration of lipid profile in male subjects. Journal of total science. (3). 10. 51-57.
10. Aljadi. A., Hassan. H., Almrhag. O., Brekaw. N. (2020). The antioxidant potency and hydrogen peroxide release pattern in some Libyan floral honeys. Journal of Research and Publishing. (AJRSP). Vol 2, Issue 17.
11. Aborus. N., Esalami. S., Almrhag. O. (2022). Phytochemical content and bioactivity of Olive oil extracted during three ripening stages. Gharyan Uni. J. (2). vol 23.