

PERSONAL INFORMATION

Nada El Darra


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Gender Female | Date of birth 11 September 1986 | Nationality Lebanese

WORK EXPERIENCE

Sep. 2024-Present **Professor of Food Safety and Technology**

Faculty Of Health Sciences, Beirut Arab University, Lebanon

- Teaching and coordinating food science courses
- Supervising graduate students in carrying out their year projects
- Participating in developing new academic program; MSc in Food Analysis & Safety
- Conducting food safety and processing research projects

Oct. 2023-Present **Chairperson of the Nutrition and Dietetics department**

Faculty Of Health Sciences, Beirut Arab University, Lebanon

Sep. 2021-Present **Elected Member**

Arab German Young Academy For Sciences And Humanities, Germany

AGYA membership helps me in embarking on new research routes, conducting multidisciplinary research projects, participating in International conferences as well as being awarded tandem and mobility grants to pursue my research work.

Nov. 2018- Sep. 2024 **Associate Professor of Food Safety and Technology**

Faculty Of Health Sciences, Beirut Arab University, Lebanon

- Teaching and coordinating food science courses
- Supervising graduate students in carrying out their year projects
- Participating in developing new academic program; MSc in Food Analysis & Safety
- Conducting food safety and processing research projects
- Assisting the community in increasing awareness of food safety-related issues

Sep. 2014- Nov. 2018 **Assistant Professor of Food Safety and Technology**

Faculty Of Health Sciences, Beirut Arab University, Lebanon

- Teaching courses for MSc students "Food Chemistry"
- Supervising MSc students in carrying out their final-year projects

May. 2014-Sep. 2014 **Quality Control/ Quality Assurance Manager**

Abido Spices, Neemeh, Lebanon

- Developing ISO22000 system for the Spices
- Supervising a team of quality technicians and supervisors
- Updating the labels as per international export requirements

Jan. 2012- May. 2014 **Quality Control/ Quality Assurance Manager**

Conserves Modernes Chtaura, Chtaura, Lebanon

- 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

Sep. 2011-Jan. 2012 **Teaching Assistant**

Ecole Supérieure de Chimie Organique et Minérale, Compiègne, France

- Assisting in teaching a laboratory course about industrial engineering, extraction and analysis techniques
- Supervising MSc students

EDUCATION AND TRAINING

2009-2013 **PhD Industrial Process Engineering and Sustainable Development** ISCED 6

Department of Industrial Process Engineering and Sustainable Development, University of Technology of Compiègne, Compiègne, France

Thesis Title: "Les composés phénoliques des raisins: étude du potentiel qualitatif et des procédés émergents d'extraction"

Supervisor: Prof. Eugene Vorobiev (<http://www.utc.fr/vorobiev/>).

This is a citation to my PhD Thesis [54]

2009-2013 **PhD in Food Chemistry**

Faculty of Sciences, Saint Joseph University, Lebanon

Supervisors: Prof. Richard Maroun (<https://scholar.google.fr/citations?user=ELNxkUKAAAAJ&hl=fr>) and Prof. Nicolas Louka (<https://scholar.google.fr/citations?user=PbfPWmAAAAJ&hl=fr>)

2013 **ISO 22000:2005 FOOD SAFETY MANAGEMENT SYSTEM LEAD AUDITOR**

RABQSA (<https://rabqsa.net/>), Lebanon

2007-2009 **M.Sc. in Food Chemistry**

Faculty of Sciences, Saint Joseph University, Lebanon

2004-2007 **B.Sc. in Life And Earth Sciences**

Faculty of Sciences, Saint Joseph University, Lebanon

TEACHING ACTIVITIES

B.Sc. in Nutrition and Dietetics (> 50 students)

Biochemistry

Food chemistry

Food technology

Food safety and hygiene

Food laws and regulations

M.Sc. in Food Analysis and Safety (20 students)

Food laws and regulations

Food chemistry

Food manufacturing

Food safety and quality management system

SUPERVISION OF GRADUATE STUDENTS

2023 **Main supervisor**, Phd Ms Hiyam Kojok, Istituto Di Scienze Dell' Alimentazione, CNR, Italy.

2022 **External examiner**, Phd Ms Lina Fayoumi, Faculty of Sciences, BAU, Lebanon

2022 **External examiner**, Phd Ms Malak EL MOUSSAOUI, Lebanese University, Lebanon

2022- present **Main supervisor**, Phd Ms Salma Khazaal, Jordan University for Science and Technology (JUST), Jordan.

2022-present **Main supervisor**, Phd Ms Hana Al Tannir, collaboration with Saint-Joseph University, Lebanon.

2014 - 2023 **Supervisor**, 20 Master thesis in Food Analysis and Safety, BAU, Lebanon.

PAST NOTABLE COLLABORATIONS

- 2021 - 2023 A collaboration with the University of Sharjah and the Municipality of Dubai led to more than 5 publications
- 2019 - 2022 A collaboration with the University of Glasgow leading to the development of a hurdle technology prototype for Spices Decontamination
- 2017- 2022 A collaboration with the Institute of Sciences of Food Production (ISPA- CNR) led to more than 5 publications in peer-reviewed journals related to mycotoxins occurrence and risk.

SERVICE TO THE SCIENTIFIC COMMUNITY

- 2020-2023 **Consultancy** for ISO 22000:2018 and labeling regulations for export purposes for Lebanese food industries.
- 2023 **AGYA Representative** in COP27 Egypt and UAE fact-finding mission
- 2022-2023 **Jury** in the 3 minutes thesis event held at BAU.
- 2014-2022 **Supervision** volunteering students spreading food safety awareness among schools.
- 2021 Preparing a Facebook live-streaming material for facts and myths in Food Safety.
- 2014-2022 **Supervision** volunteering students joining the food safety campaign of the Ministry of Economy and Trade.
- 2017 **Guest** on MTV to represent the Faculty of Health Sciences, BAU.
- 2015 **Member** of the LIBNOR committee for cereals and non-alcoholic beverages.

INSTITUTIONAL RESPONSIBILITIES

- 2017-2023 **Member** in the accreditation committee of the faculty of Health Sciences
- 2017-2023 **Member** in the advisory board committee of the faculty of Health Sciences
- 2020-2023 **Representative** of the Faculty in the University research committee.
- 2014-2023 **Food safety auditor** on the food safety practices implementation at BAU cafeteria in all campuses
- 2014-2023 **Member** of the faculty council meeting of the Faculty of Health Sciences, Beirut Arab University
- 2017 **Member** in the committee of "Investment of the agricultural Lands at BAU campuses"
- 2015 **Member** of the Safety committee of Beirut Arab University
- 2014 **Member** of the Steering Committee of Beirut Arab University

MEMBERSHIP

- 2023 **Member** in charge for the working group innovation AGYA
- 2022 **Member** in Global food regulatory science society (GFORSS)
- 2021 **Elected Member** of Arab-German Young Academy of Sciences and Humanities (AGYA)
- 2021 **Member** of Food Safety Committee of the Ministry of Public Health, Beirut, Lebanon
- 2016 - 2017 **Member** of the research committee at BAU, Lebanon
- 2016 **Member** of the rural development of the Bekaa campus at BAU, Lebanon

PERSONAL SKILLS

Mother tongue Arabic

Other languages	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C2	C2	C2	C2	C2
French	C2	C2	C2	C2	C2

Levels: A1 and A2: Basic user- B1 and B2: Independent user- C1 and C2: Proficient user
[Common European Framework of Reference for Languages](#)

- Skills**
- Running chromatography analysis
 - Optimizing extraction techniques of polyphenols using Statgraphics

Digital competences	SELF-ASSESSMENT				
	Information Processing	Communication	Content creation	Safety	Problem solving
	Basic user	Independent user	Proficient user	Independent user	Basic user

[Digital competences - Self-assessment grid](#)

- Computer skills**
- competent with most Microsoft Office programs
 - experience with SPSS

Driving licence A, B

GRANTS

Completed Grants

- Sep. 2023- Jun. 2024 [Co-PI with Prof. Shadi Albarqouni, Bonn University, Germany](#): From Harvest to Health: AI-Driven Polyphenol Estimation in Lebanese Pomegranates, Value: 20,000 EUR, AGYA tandem project
- Sep. 2023- Jun. 2024 [Participant](#) TP23/24 proposal on "Development of a Multiplexed Biosensing Platform for the Detection of Organophosphate Pesticide Residues in Food Matrices" with Shimaa Eissa and Peter Konerding
- Sep. 2023- Jun. 2024 [Participant](#) TP23/24 proposal on "Aptamer-based Biosensor for the Detection of the Pesticide Edifenphos in Rice" with Shimaa Eissa and Sonja Buxbaum-Conradi
- Sep. 2023- Dec. 2023 [Co-PI with Prof. Shadi Albarqouni, Bonn University, Germany](#): affordable collaborativE learning for global Digital heAlth (EEDA), Value: 40,000 EUR, Ta'ziz Program - German Academic Exchange Service (DAAD)
- May. 2023-Jan. 2024 [Co-PI with Goethe University, Germany](#): From Food Waste Valorization to Food Safety: a Zero Waste Approach, Value: 15,000 USO, AGYA tandem project
- Apr. 2023-Apr. 2024 [Co-PI with ADU, Emirates and LAU, Lebanon](#): Exposure to Mycotoxins, Toxic Metals, and Pesticide Residues through the Intake of Breakfast Cereals in the United Arab Emirates, Value: 14,000 USO, Abu Dhabi University Internal grant
- Jul. 2022-Jan. 2023 [Co-PI with Gottingen University, Germany](#): Steam Sterilization of Spices and Herbs and Oil Extraction for Subsequent Food Applications, Value: 15,000 Euro, AGYA tandem project
- Sep. 2022- Dec. 2022 [PI](#): Valorization of Food Waste by Extracting Polyphenols and their Encapsulation for Food Application, Value: 10,000 Euro, AGYA research mobility grant for a Phd student
- Mar. 2017- Mar. 2019 [Co-PI with CNR, Italy](#): Multimycotoxin occurrence in Lebanese and Italian spices and herbs, Value: 20,000 Euro, CNRS-CNR
- 2019 - 2020 [Co-PI with BAU](#): Valorization of Essential Oils From Industrial By-Products, Value: 5,000 USO, LIRA Ministry of Industry
- Sep. 2019- Sep. 2021 [Co-PI with the University of Glasgow, UK](#): Investigation of Alternative Treatments for Spices Decontamination, Value: 10,000 USO, Intramural Grant BAU
- Jul. 2022- Jan. 2023 [Co-PI with the University of Glasgow, UK](#): Fund on trials to decontaminating Zaatar using a hurdle technology under the project "Strengthening Job Creation and Creativity in the Agri-food sector in Lebanon", Value: 15,000 USO, UNIDO
- Sep. 2022- Mar. 2023 [PI](#): Scholarship award from SAFAR program for a Master's student to pursue her Master's thesis at the University of Technology of Compiegne, a founding member of Sorbonne University association in France, Value: 10,000 EUR, SAFAR program French Embassy for an MSc student

May- Dec. 2025 [PI](#): Dr.Nada El Darra Got awarded a tandem project along with Dr. Hanna Pfeifer from AGYA, titled "Valorization of Food Waste: Encapsulation, Adsorption Applications, and Assessment of Biological Activities"

Grants

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| Jan,2025 | Dr Nada El Darra has been officially nominated by the Ministry of Public Health to serve as a member on the National Committee for the Development of the National Adolescent Health Strategy (Decision No.1/2420, issued on January 15, 2025) |
| Sep,2026 | Dr.Nada El Darra, as a member in the LIBNOR committee, has officially signed the final version of the "Lebanese General Standard NL 836:2026 for Contaminants and Natural:", on February 13, 2026. |
| 2025-2026 | Dr.Nada El Darra is currently serving as a Guest Editor for the Special Issue titled "Food Safety and Quality Control: Recent Trends and Future" in the sustainability journal published by MDPI. |
| 2025-2026 | Dr.Nada El Darra has been appointed as Editorial Board Members to become founding Editorial Board Members (EBMs) of Scientific Reviews by Springer , Nature. |
| 2025-2026 | Dr.Nada El Darra is currently serving as a member of the editorial board for the proposed Research Topic titled "Mycotoxins and Fungal Threats in a Warming World: Climate-Driven Risks, Detection, and Mitigation Across the Agro-Food Chain" by Frontiers in Sustainable Food Systems, Q1. |
| 2025-2026 | Dr. Nada El Darra delivered a talk on Tuesday, November 18, titled "Assessment of Tomato Paste Adulteration and Quality: A Root Cause Analysis in the Lebanese Market" at the 19th Food Safety Conference held at the World Trade Center in Dubai. |
| 2025-2026 | As part of the collaboration between Beirut Arab University and the University of Sharjah, Dr. Nada El Darra facilitated the signing of a Memorandum of Understanding (MOU) between the two institutions. |
| Aug,2025 | Dr. Nada EL DARRA, Attended the AI workshop organized by the Deanship of Graduate Studies and Research entitled "Impact of Artificial Intelligence on Education and Research" which took place on Friday August 22nd, 2025. |
| Aug,2025 | Dr. Nada El Darra attended a Capacity Building Workshop on Mediation: A Tool for Effective Learning, organized by the Quality assurance center on Wednesday and Thursday, August 27-28, 2025, from 9:00 AM to 2:00 PM. |
| 2025-2026 | Dr. Nada EL DARRA, as the chairperson of Nutrition & Dietetics has participated in the development of a PhD program in Human Nutrition & Dietetics. This program has been meticulously revised based on feedback from the University of Jordan, ACEND, and benchmarking against leading institution such as Harvard T.H. Chan School of Public Health. |
| 2025-2026 | Dr. Nada El Darra is a member in the MENA Network for One Sustainable Health, after receiving an invitation from Saint- Joseph University. |
| 2025-2026 | Dr. Nada El Darra participated in the Sustainable Development for Global Impact (SDGI) Conference, held on September 27 and 28, organized by Heliopolis University for Sustainable Development, Cairo. She delivered two oral presentations on her research in waste valorization, which sparked engaging discussions with experts in circularity and sustainability. |

On-going Grants

Jun. 2024-Dec. 2024	Co-PI with Prof. Shadi Albarqouni, Bonn University, Germany: Unleashing the Power of AI for Predicting Technological Maturity of Pomegranates, Value: 20,000 EUR, AGYA tandem project
Jun. 2023-Dec. 2024	Co-PI with Prof. Shadi Albarqouni, Bonn University, Germany: Assessing Pesticide Knowledge and Modelling the Impact of Processing Techniques on Pesticide Residue Fate in Rice, Value: 20,000 EUR, AGYA tandem project.
2025-2027	I got awarded a CNRS grant on my project entitled "Detection of Palm Oil as Adulterant in Lebanese Dairy Products", in collaboration with the Ministry of Economy and Trade.

SUMMARY OF ACHIEVEMENT

RECORDS

citations Google scholar: 2292	Web of science: 584
h-index Google scholar: 29	Web of science: 14
i10-index Google scholar: 46	Web of science: N/A

LIST OF PUBLICATIONS

- 1) Helmi, Layan, Khatib, Alissar. Al, Rajha, Hiba, Debs, Esperance, Jammoul, Adla, Louka, Nicolas, & **Nada El Darra**. (2024). Valorization of Potato Peels (Solanum tuberosum) Using Infrared-Assisted Extraction: A Novel Sprouting Suppressant and Antibacterial Agent. Foods 2024, Vol. 13, Page 3445, 13(21), 3445.
- 2) Khazaal, Salma, Mahmoud I. Khalil, Tareq M. Osaili, Borhan Albiss, Anas A. Al-Nabulsi, Nicolas Louka, and Nada El Darra. 2024. "Valorization of Sesame Seed Coat Waste: Phenolic Composition, Antibacterial Efficacy, and Nanoemulsion Encapsulation for Food Preservation." Frontiers in Nutrition 11:1405708.
- 3) Osaili, Tareq M., Wael A. Bani Odeh, Khalid Abdulla Mohd, Mohamed K. Shahdad, Fatma S. B. Bin Meskin, Vaidehi Garimella, Wedad S. Bahir, Reyad S. Obaid, Richard Holley, and Nada El Darra. 2024. "Quality and Safety of Cheese Shipped to the United Arab Emirates." Food Production, Processing and Nutrition 6(1):1–12.
- 4) Osaili, Tareq M., Aseel Swaidan, Anas Al-Nabulsi, Amin Olaimat, Susanne Neugart, Layla Engelhardt, Tuba Esatbeyoglu, Mutamed Ayyash, Leila Cheikh Ismail, Maher M. Al-Dabbas, Reyad S. Obaid, and Nada El Darra. 2024. "Assessment of the Phenolic Profile and Biological Activities of Aqueous Date Seed Extracts: A Comparative Analysis." Applied Food Research 100493.
- 5) Tannir, Hana, Espérance Debs, Georges Mansour, Susanne Neugart, Rima El Hage, Mahmoud I. Khalil, Nada El Darra, and Nicolas Louka. 2024. "Microbial Decontamination of Cuminum Cyminum Seeds Using 'Intensification of Vaporization by Decompression to the Vacuum': Effect on Color Parameters and Essential Oil Profile." Foods 13(14):2264.
- 6) Khazaal, salma, Nicolas Louka, Espérance Debs, Mahmoud Khalil, Borhan Albiss, Anas Al-Nabulsi, Adla Jammoul, Tareq M. osaili, and NadaElDarra. 2024. "Valorization of Sesame (Sesamum Indicum L.) Seed Coats: Optimization of Polyphenols' Extraction Using Ired-Irrad® and Assessment of Their Biological Activities." Journal of Agriculture and Food Research 101105.
- 7) Joujou, Farah M., NadaElDarra, Hiba N. Rajha, Elie Salem Sokhn, and Nisreen Alwan. 2024. "Evaluation of Synergistic/Antagonistic Antibacterial Activities of Fatty Oils from Apricot, Date, Grape, and Black Seeds." Scientific Reports 14(1).

- 8) El Tannir, Hana, Diana Houhou, Espérance Debs, Mohamed Koubaa, Adla Jammoul, Bilal Azakir, Mahmoud Khalil, Nada El Darra, and Nicolas Louka. 2024. "Optimization of Aqueous Extraction of Polyphenols from Cuminum Cyminum Seeds Using Response Surface Methodology and Assessment of Biological Activity." *BioTech* 13(1).
- 9) Roudaina Abdel Samad, Nada El Darra, Alissar Al Khatib, Hadi Abou Chacra, Adla Jammoul, and Karim Raafat. "Novel dual-function GC/MS aided ultrasound-assisted hydrodistillation for the valorization of Citrus sinensis by-products: phytochemical analysis and anti-bacterial activities". In: *Scientific Reports* 13.1 (2023).
- 10) Nada El Darra, Dina Cheaib, and LEILA ITANI. "VALIDATION OF THE ARABIC VER- SION OF THE FOOD SAFETY AND HYGIENE QUESTIONNAIRE AMONG NUTRI- TION STUDENT". In: *BAU Journal- Health and Wellbeing* 5.2 (2023), p. 7.
- 11) Nada El Darra, Nabil Grimi, Ian A Watson, and André El Khoury. "Risk assessment of mycotoxins in food". In: *Frontiers in Nutrition* 10 (2023), p. 1145998.
- 12) Hussein F Hassan, Farah Awada, Hani Dimassi, Christina El Ahmadieh, Nour Bachar Hassan, Sami El Khatib, Nisreen Alwan, Mohamad G Abiad, Mireille Serhan, and Nada El Darra. "Assessment of mycotoxins in cornflakes marketed in Lebanon". In: *Scientific Reports* 13.1 (2023), p. 20944.
- 13) Tareq M Osaili, Mohammad Q Al-Natour, Akram R Al-Abboodi, Anas Y Alkaras- neh, NadaElDarra, Salma Khazaal, and Richard Holley. "Detection and risk asso- ciated with organochlorine, organophosphorus, pyrethroid and carbamate pesticide residues in chicken muscle and organ meats in Jordan". *Inf:ood Control* 144 (2023), p. 109355.
- 14) Tareq M Osaili, Wael AM Bani Odeh, Manar Al Ayoubi, Ahmed ASA Al Ali, Maryam s Al sallagi, Reyad s obaid, Vaidehi Garimella, Fatema Saeed Bin Bakhit, Richard Hol- ley, and NadaElDarra. "Occurrence of aflatoxins in nuts and peanut butter imported to UAE". *InH: eliyon* 9.3 (2023).
- 15) Tareq M Osaili, Wael AM Bani Odeh, Maryam s Al sallagi, Ahmed ASA Al Ali, Reyad s obaid, Vaidehi Garimella, Fatema saeed Bin Bakhit, Hayder Hasan, Richard Holley, and NadaElDarra. "Quality of Honey Imported into the United Arab Emirates". *Inf:oods* 12.4 (2023), p. 729.
- 16) Aseel Swaidan, Bilal Azakir, susanne Neugart, Naim Kattour, Elie Salem sokhn, Tareq M Osaili, and Nada El Darra. "Evaluation of the Phenolic Composition and Bio- logical Activities of six Aqueous Date (Phoenix dactylifera L.) Seed Extracts Originat- ing from Different Countries: A Comparative Analysis". *Inf:oods* 13.1 (2023), p. 126.
- 17) Osaili, Tareq M., Anas A. Al-Nabulsi, Fayeza Hasan, Dinesh K. Dhanasekaran, Leila Cheikh Ismail, Mona Hashim, Hayder Hasan, Mutamed Ayyash, Amin Olaimat, Ayman Z. s. Hussain, Nada ElDarra, Ioannis N. savvaidis, Reyad s. Obaid, and Richard Holley. 2023. "Inhibition of Spoilage Bacteria on Marinated Chicken by Essential Oils under Aerobic and Vacuum Packaging." *Journal of Food Science* 88(1):381–90.
- 18) NadaElDarra, Layan A Helmi, Hiba N Rajha, Esperance Debs, Nicolas M Louka, et alP.otato sprouting inhibition using potato peels extract . 2022.
- 19) Hanin Hassan, NadaElDarra, and Alissar Al Khatib. "FOOD SAFETY PRACTICES AMONG FOOD cARTs IN-NORTH LEBANON". *InB: AU Journal-Health and Wellbe- ing* 4.2 (2022), p. 6.
- 20) salma Khazaal, NadaElDarra, Amal Kobeissi, Rola Jammoul, and Adla Jammoul. "Risk assessment of pesticide residues from foods of plant origin in Lebanon". *Inf:ood Chemistry* 374 (2022), p. 131676.

- 21) Hiyam El Kojok, Mahmoud Khalil, Rima Hage, Rola Jammoul, Adla Jammoul, and Nada El Darra. "Microbiological and chemical evaluation of dairy products commercialized in the Lebanese market." In: *Veterinary World* 15.11 (2022).
- 22) Manar Al Ayoubi, Mohammad Salman, Lucia Gambacorta, Nada El Darra, and Michele Solfrizzo. "Assessment of Dietary Exposure to Ochratoxin A in Lebanese Students and Its Urinary Biomarker Analysis". In: *Toxins* 13.11 (2021), p. 795.
- 23) Manar Al Ayoubi, Michele Solfrizzo, Lucia Gambacorta, Ian Watson, and Nada El Darra. "Risk of exposure to aflatoxin B1, ochratoxin A, and fumonisin B1 from spices used routinely in Lebanese cooking". In: *Food and Chemical Toxicology* 147 (2021), p. 111895.
- 24) Rayan Damer, Hiyam Kojok, Nada El Darra, and Fatima Saleh. "KNOWLEDGE, ATTITUDE, AND PRACTICE TOWARDS ANTIBIOTIC USE AMONG LEBANESE HEALTH PROFESSIONS STUDENTS: A MULTICENTRE CROSS-SECTIONAL STUDY". In: *BAU Journal-Health and Wellbeing* 4.1 (2021), p. 3.
- 25) Jana Dwaidy, Dina Cheaib, Adla Jammoul, NadaElDarra, and Alissar Al Khatib. "Assessment of phenolic content, pesticide residue and biological activities of organic lemon and cucumber in Lebanese market". In: *Nutrition & Food Science* 51.8 (2021), pp. 1207–1223.
- 26) NadaElDarra. "FOOD SAFETY RECOMMENDATIONS DURING THE ERA OF COVID-19 PANDEMIC". In: *BAU Journal-Health and Wellbeing* 3.3 (2021), p. 8.
- 27) NadaElDarra, Fei Xie, Prashant Kamble, Zakir Khan, and Ian Watson. "Decontamination of Escherichia coli on dried onion flakes and black pepper using Infra-red, ultraviolet and ozone hurdle technologies". In: *Heliyon* 7.6 (2021).
- 28) Hiba N Rajha, Gisèle El Khoury, NadaElDarra, Karim Raafat, Espérance Debs, Richard G Maroun, and Nicolas Louka. "Biological Activities of Saussurea Lappa Antioxidants Recovered by Solid-Liquid, Ultrasound and Ired-Irrad®". In: *Current Bioactive Compounds* 17.1 (2021), pp. 85–97.
- 29) Jana Dwaidy, Dina Cheaib, Adla Jammoul, Ian Watson, & Nada El Darra (2021). International comparison of organic farming preferences in food choices among the Lebanese population. *Journal of Agriculture and Environment*, 19(2).
- 30) Lara Al Ghoul, mohamad G Abiad, Adla Jammoul, Joseph matta, and NadaElDarra. "Zinc, aluminium, tin and Bis-phenol a in canned tuna fish commercialized in Lebanon and its human health risk assessment". In: *Heliyon* 6.9 (2020).
- 31) Hiyam El Kojok, NadaElDarra, Mahmoud Khalil, Alessandro Capo, Angela Pennacchio, Maria Staiano, Alessandra Camarca, Sabato D'Auria, and Antonio Varriale. "Fluorescence polarization assay to detect the presence of traces of ciprofloxacin". In: *Scientific Reports* 10.1 (2020), p. 4550.
- 32) Karim Raafat, Nada El-Darra, and Fatima A Saleh. "Gastroprotective and anti-inflammatory effects of Prunus cerasus phytochemicals and their possible mechanisms of action". In: *Journal of Traditional and Complementary Medicine* 10.4 (2020), pp. 345–353.

- 33) Ghenwa Saleh, Nada El Darra, Samer Kharroubi, and Mohammad T Farran. "Influence of storage conditions on quality and safety of eggs collected from Lebanese farms". In: Food Control 111 (2020), p. 107058.
- 34) Ian Watson, Prashant Kamble, Callum Shanks, Zakir Khan, and Nada El Darra. "Decontamination of chilli flakes in a fluidized bed using combined technologies: Infrared, UV and ozone". In: Innovative Food Science & Emerging Technologies 59 (2020), p. 102248.
- 35) Dina Cheaib, Karim Raafat, and Nada El Darra. "Evaluation of phenolic content, antiradical and antibacterial activities of orange and carrot pomace extracts". In: Bau Journal-Health and Wellbeing 1.2 (2019), p. 1.
- 36) Nada El Darra, Lucia Gambacorta, and Michele Solfrizzo. "Multimycotoxins occurrence in spices and herbs commercialized in Lebanon". In: Food Control 95 (2019), pp. 63–70.
- 37) Nada El Darra, Karim Raafat, and Iman El-Ghazzawi. "Screening of Nasal and Hands Carriage of Methicillin-Resistant staphylococci Colonization among Lebanese Nutraceuticals Handlers". In: Pharmacognosy Journal 11.6 (2019).
- 38) Lucia Gambacorta, Nada El Darra, Rajaa Fakhoury, Antonio F Logrieco, and Michele Solfrizzo. "Incidence and levels of Alternaria mycotoxins in spices and herbs produced worldwide and commercialized in Lebanon". In: Food Control 106 (2019), p. 106724.
- 39) Adla Jammoul and Nada El Darra. "Evaluation of antibiotics residues in chicken meat samples in Lebanon". In: Antibiotics 8.2 (2019), p. 69.
- 40) Karim Raafat, Nada El Darra, Fatima A Saleh, Hiba N Rajha, and Nicolas Louka. "Optimization of infrared-assisted extraction of bioactive lactones from Saussurea lappa L. and their effects against gestational diabetes". In: Pharmacognosy Magazine 15.61 (2019).
- 41) Fatima A Saleh, Nada El-Darra, and Karim Raafat. "Red Sour Cherry for the Treatment of Diabetes Mellitus". In: Bioactive Food as Dietary Interventions for Diabetes. Elsevier, 2019, pp. 509–514.
- 42) Nadia Smadi, Adla Jammoul, and Nada El Darra. "Assessment of antibiotic and pesticides residues in breast milk of Syrian refugee lactating mothers". In: Toxics 7.3 (2019), p. 39.
- 43) MICHEL AFRAM, JOSEPH TOUMA, Nada El Darra, et al. "OCCURRENCE OF ESCHERICHIA COLI O157 IN GROUND MEAT COMMERCIALIZED IN LEBANESE URBAN CITIES". In: Bau Journal-Health and Wellbeing 1.3 (2018), p. 38.
- 44) Dina Cheaib, Nada El Darra, Hiba N Rajha, Iman El-Ghazzawi, Richard G Maroun, and Nicolas Louka. "Effect of the extraction process on the biological activity of lyophilized apricot extracts recovered from apricot pomace". In: Antioxidants 7.1 (2018), p. 11.
- 45) Dina Cheaib, Nada El Darra, Hiba N Rajha, Iman El-Ghazzawi, Youssef Mouneimne, Adla Jammoul, Richard G Maroun, and Nicolas Louka. "Study of the selectivity and bioactivity of polyphenols using infrared assisted extraction from apricot pomace compared to conventional methods". In: Antioxidants 7.12 (2018), p. 174.

- 46) Dina Cheaib, Nada El Darra, Hiba N Rajha, Iman El Ghazzawi, Richard G Maroun, and Nicolas Louka. "Biological activity of apricot byproducts polyphenols using solid– liquid and infrared-assisted technology". In: *Journal of Food Biochemistry* 42.5 (2018), e12552.
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