

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.frrvorobiev/](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=ELNxxUKAAAAJ&hl=fr](https://scholar.google.fr/citations?user=ELNxxUKAAAAJ&hl=fr)) and Prof. Nicolas Louka ([https://scholar. google.fr/citations? user=PbfPWmAAAAJ&hl=fr](https://scholar.google.fr/citations?user=PbfPWmAAAAJ&hl=fr))

2013 ISO 22000:2005 FOOD SAFETY MANAGEMENT SYSTEM LEAD AUDITOR

RABQSA ([https://rabqsa. net/](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](https://europass.cedefop.europa.eu)

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

Digital competences

SELF-ASSESSMENT

Information Processing

Basic user

Communication

Independent user

Content creation

Proficient user

Safety

Independent user

Problem solving

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 USD, 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 USD, 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 USD, 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 USD, 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 USD, 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 Compiègne, 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

- Oct,2026 Dr. Nada El Darra Awarded Prestigious Erasmus+ Grant under the European Union's Capacity Building in Vocational Education and Training (CB-VET) programme for the project entitled "South Mediterranean Living Labs for Agri-Food and Food Safety Skills in VET" (SM-AFFS).
The project received an outstanding evaluation score of 93/100 from the European Commission and has a total budget of €500,000, of which 11% is allocated to Beirut

Arab University. Implemented over 36 months, the project is coordinated by EvoSmarTec GmbH (Germany) and brings together seven partner institutions from six countries: EvoSmarTec GmbH (Germany), Université de Montpellier (France), University of Udine (Italy), Beirut Arab University (Lebanon), Elsewedy Technical Academy (Egypt), École Nationale d'Ingénieurs de Gabès (Tunisia), and Agence Tunisienne de la Formation Professionnelle (ATFP, Tunisia). The initiative aims to strengthen food safety education and vocational training across Lebanon, Egypt, and Tunisia through the establishment of innovative Living Labs, the development of specialized food safety training modules, and the integration of practical, work-based learning experiences.

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: 2627	Web of science: 584
h-index Google scholar: 32	Web of science: 14
i10-index Google scholar: 51	Web of science: N/A

LIST OF PUBLICATIONS

- 1) Helmi, L., & Darra, N. E. (2026). From food Waste to Sustainability: Circular Approaches to Agro-Ecologies in the Arab World. Springer eBooks, 1–10.
- 2) Othman, M. M., Azakir, B., Khazaa, S., Rabie, M., Sokhn, E. S., Maroun, R. G., Debs, E., Louka, N., & Darra, N. E. (2026). Optimized extraction of polyphenols from rooibos tea (*Aspalathus linearis*) and their biological activities. *Frontiers in Nutrition*, 13, 1778749.
- 3) Rabie, M., Khazaa, S., Othman, M. M., Sokhn, E. S., Debs, E., Sunoqrot, S., Azakir, B., Louka, N., & Darra, N. E. (2026). Valorization of Onion By-Products and assessment of their biological activities. *Foods*, 15(4), 637.
- 4) Darra, N. E., Khazaa, S., Jammoul, A., Hassan, H. F., & Alwan, N. (2025). Screening of pesticide residues in cornflakes available on the UAE market. *Journal of Food Protection*, 89(1), 100681.
- 5) Osaili, T. M., Khazaa, S., Odeh, W. a. B., Ali, H. J. A., Sari, B. M. A., Almehdi, A. M., Ismail, L. C., Alkalbani, N., Obaid, R. S., Holley, R., & Darra, N. E. (2025). Quality and authenticity of animal and vegetable fats imported to the United Arab Emirates. *Journal of Agriculture and Food Research*, 24, 102507.
- 6) Gialluisi, K., Nicoletti, M. G., Darra, N. E., Solfrizzo, M., & Gambacorta, L. (2025). Occurrence and levels of emerging alternaria mycotoxins detected in spices and herbs marketed in Italy. *Toxins*, 17(11), 552.
- 7) Hassan, H. F., Assi, R., Alkhatib, R., Darra, N. E., Khatib, S., Khoury, G. E., Serhan, M., Abiad, M. G., Alwan, N., & Bassil, M. (2025). Unmasking Hidden Gluten: Evaluating the compliance of Gluten-Free products and consumer exposure in Lebanon. *Journal of Food Protection*, 88(12), 100655.
- 8) Helmi, L., Sunoqrot, S., Abusulieh, S., Huwaitat, R., Debs, E., Khazaa, S., El-Dakdouki, M. H., Louka, N., & Darra, N. E. (2025). Valorization of tomato leaves: optimization of Eco-Friendly phenolic extraction and assessment of biological activities. *Foods*, 14(19), 3383.
- 9) Helmi, L., Sunoqrot, S., Hijazi, A., Alayli, M., Rajha, H. N., Bakri, M. A., El-Dakdouki, M. H., & Darra, N. E. (2025). Tomato leaves as a sustainable biosorbent for the effective removal of some organic dyes and lead from water. *Frontiers in Environmental Science*, 13.
- 10) Osaili, T. M., Ayoubi, M. A., Odeh, W. a. B., Garimella, V., Bahir, W. S., Ismail, L. C., Alkalbani, N., Obaid, R. S., Holley, R., & Darra, N. E. (2025). Assessment of contamination

and compliance in imported spices, herbs, seasonings, coffee, and tea in the UAE. *Journal of Food Science*, 90(8), e70444.

- 11) Chanbour, A., Hassan, H. F., Kreidieh, D., Khazaal, S., Osaili, T., Omari, K. E., & Darra, N. E. (2025). Acceptability of veggie bread among Lebanese adults. *Frontiers in Public Health*, 13, 1573593.
- 12) Ghannoum, R., Taha, N., Gaviria, D. D., Rajha, H. N., Darra, N. E., & Albarqouni, S. (2025). Unleashing the power of AI in predicting the technological and phenolic maturity of pomegranates cultivated in Lebanon. *Scientific Reports*, 15(1), 19000.
- 13) Gialluisi, K., Darra, N. E., Nicoletti, M. G., Solfrizzo, M., & Gambacorta, L. (2025). Natural occurrence of main mycotoxins in herbs and spices commercialized in Italy. *Foods*, 14(11), 1889.
- 14) Habib, F., Khazaal, S., Yazbeck, E. B., Debs, E., Sunoqrot, S., Louka, N., & Darra, N. E. (2025). Adulteration and quality assessment of tomato paste: a study of the Lebanese market. *Frontiers in Nutrition*, 12, 1559287.
- 15) Almenhali, A. Z., Kanagavalli, P., Abd-Ellah, M., Khazaal, S., Darra, N. E., & Eissa, S. (2025). Reduced graphene oxide-based electrochemical aptasensor for the multiplexed detection of imidacloprid, thiamethoxam, and clothianidin in food samples. *Scientific Reports*, 15(1), 10329.
- 16) El-Soufi, A., Khatib, A. A., Khazaal, S., Darra, N. E., & Raafat, K. (2025). Evaluation of essential oils as natural antibacterial agents for eggshell sanitization and quality preservation. *Processes*, 13(1), 224.
- 17) Harfoush, A., Swaidan, A., Khazaal, S., Sokhn, E. S., Grimi, N., Debs, E., Louka, N., & Darra, N. E. (2024). From spent black and green tea to potential health boosters: optimization of polyphenol extraction and assessment of their antioxidant and antibacterial activities. *Antioxidants*, 13(12), 1588.
- 18) Shkeir, B., Darra, N. E., Azakir, B., Khazaal, S., Sokhn, E. S., Koubaa, M., Maroun, R. G., Louka, N., & Debs, E. (2024). Optimized Extraction of Polyphenols from Kiwifruit Peels and Their Biological Activities. *BioTech*, 13(4), 54.
- 19) Osaili, T. M., Swaidan, A., Al-Nabulsi, A., Olaimat, A., Neugart, S., Engelhardt, L., Esatbeyoglu, T., Ayyash, M., Ismail, L. C., Al-Dabbas, M. M., Obaid, R. S., & Darra, N. E. (2024). Assessment of the phenolic profile and biological activities of aqueous date seed extracts: A comparative analysis. *Applied Food Research*, 4(2), 100493.
- 20) 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.
- 21) 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.
- 22) 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.
- 23) 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.
- 24) 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.
 - 25) Khazaal, Salma, Nicolas Louka, Espérance Debs, Mahmoud Khalil, Borhan Albiss, Anas Al-Nabulsi, Adla Jammoul, Tareq M. Osaili, and Nada El Darra. 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.
 - 26) Joujou, Farah M., Nada El Darra, 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).
 - 27) 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).
 - 28) 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).
 - 29) Nada El Darra, Dina Cheaib, and LEILA ITANI. "VALIDATION OF THE ARABIC VERSION OF THE FOOD SAFETY AND HYGIENE QUESTIONNAIRE AMONG NUTRITION STUDENT". In: *BAU Journal-Health and Wellbeing* 5.2 (2023), p. 7.
 - 30) 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.
 - 31) 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.
 - 32) Tareq M Osaili, Mohammad Q Al-Natour, Akram R Al-Abboodi, Anas Y Alkaras-neh, Nada El Darra, Salma Khazaal, and Richard Holley. "Detection and risk associated with organochlorine, organophosphorus, pyrethroid and carbamate pesticide residues in chicken muscle and organ meats in Jordan". In: *Food Control* 144 (2023), p. 109355.
 - 33) 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 Holley, and Nada El Darra. "Occurrence of aflatoxins in nuts and peanut butter imported to UAE". In: *Heliyon* 9.3 (2023).
 - 34) 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 Nada El Darra. "Quality of Honey Imported into the United Arab Emirates". In: *Foods* 12.4 (2023), p. 729.
 - 35) 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 Originating from Different Countries: A Comparative Analysis". In: *Foods* 13.1 (2023), p. 126.
- 36) 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.
 - 37) Nada El Darra, Layan A Helmi, Hiba N Rajha, Esperance Debs, Nicolas M Louka, et al. Potato sprouting inhibition using potato peels extract . 2022.
 - 38) Hanin Hassan, Nada El Darra, and Alissar Al Khatib. "FOOD SAFETY PRACTICES AMONG FOOD CARTS IN-NORTH LEBANON". In: *BAU Journal-Health and Wellbeing* 4.2 (2022), p. 6.
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