

**PERSONAL INFORMATION** **Nada El Darra**

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**Date of birth** 11 September 1986 | **Nationality** Lebanese

**WORK EXPERIENCE****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 – Present** **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 [52]

#### 2009–2013 **PhD in Food Chemistry**

Faculty of Sciences, Saint Joseph University, Lebanon

**Supervisors:** Prof. Richard Maroun (<https://scholar.google.fr/citations?user=ELNxxkUkAAAAJ&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](https://www.cedefop.europa.eu/en/etools/efqr)

- 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**

- Jul. 2022-Jan. 2023 **Co-PI with Göttingen 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

**On-going Grants**

- 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
- 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

SUMMARY OF ACHIEVEMENT RECORDS

citations	Google Scholar: 1358	Web of Science: 570
h-index	Google Scholar: 22	Web of Science: 14
i10-index	Google Scholar: 34	Web of Science: N/A

LIST OF PUBLICATIONS

- [1] 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), p. 12547.
- [2] **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.
- [3] **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.

- [4] Tareq M Osaili, Mohammad Q Al-Natour, Akram R Al-Abboodi, Anas Y Alkarasneh, **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.
- [5] 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).
- [6] 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.
- [7] **Nada El Darra**, Layan A Helmi, Hiba N Rajha, Esperance Debs, Nicolas M Louka, et al. *Potato sprouting inhibition using potato peels extract*. 2022.
- [8] H El Kojok, M Khalil, R Hage, R Jammoul, A Jammoul, and **Nada El Darra**. "Microbiological and chemical evaluation of dairy products commercialized in the Lebanese market, *Veterinary World*, 15 (11): 2575–2586". In: Abstract. 2022.
- [9] 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.
- [10] Salma Khazaal, **Nada El Darra**, Amal Kobeissi, Rola Jammoul, and Adla Jammoul. "Risk assessment of pesticide residues from foods of plant origin in Lebanon". In: *Food Chemistry* 374 (2022), p. 131676.
- [11] 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).
- [12] 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.
- [13] 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.
- [14] 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.
- [15] Jana Dwaidy, Dina Cheaib, Adla Jammoul, **Nada El Darra**, 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.
- [16] **Nada El Darra**. "FOOD SAFETY RECOMMENDATIONS DURING THE ERA OF COVID-19 PANDEMIC". In: *BAU Journal-Health and Wellbeing* 3.3 (2021), p. 8.
- [17] **Nada El Darra**, 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).
- [18] **Nada El Darra**, Fei Xie, Prashant Kamble, Zakir Khan, and Ian Watson. "Escherichia coli decontamination of dried onion flakes and black pepper using Infra-red, Ultraviolet and ozone hurdle technologies". In: *Heliyon* 7.6 (2021).
- [19] Hiba N Rajha, Gisèle El Houry, **Nada El Darra**, 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.

- [20] Lara Al Ghouli, Mohamad G Abiad, Adla Jammoul, Joseph Matta, and **Nada El Darra**. "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).
- [21] Hiyam El Kojok, **Nada El Darra**, Mahmoud Khalil, Alessandro Capo, Angela Penacchio, 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.
- [22] 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.
- [23] 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.
- [24] 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.
- [25] 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.
- [26] **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.
- [27] **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).
- [28] 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.
- [29] Adla Jammoul and **Nada El Darra**. "Evaluation of antibiotics residues in chicken meat samples in Lebanon". In: *Antibiotics* 8.2 (2019), p. 69.
- [30] 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).
- [31] 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.
- [32] 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.
- [33] MICHEL AFRAM, JOSEPH TOUMA, **Nada El Darra**, et al. "OCCURRENCE OF ESCHERICHIA COLI O157 IN GROUND MEATCOMMERCIALIZED IN LEBANESE URBAN CITIES". In: *BAU Journal-Health and Wellbeing* 1.3 (2018), p. 38.
- [34] 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.
- [35] 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.



- [36] 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.
- [37] Dina Cheaib, **Nada El Darra**, Hiba N Rajha, Richard G Maroun, and Nicolas Louka. "Systematic and empirical study of the dependence of polyphenol recovery from apricot pomace on temperature and solvent concentration levels". In: *The Scientific World Journal* 2018 (2018).
- [38] NADA EL-DARRA, CELINE HAJJAR, MICHEL AFRAM, et al. "CHEMICAL AND MICROBIOLOGICAL ANALYSIS OF WELLSAND RIVERS IN LEBANESE URBAN CITIES". In: *BAU Journal-Health and Wellbeing* 1.3 (2018), p. 34.
- [39] Esperance Debs, **Nada El Darra**, Hiba N Rajha, Fatima Saleh, Iman El-Ghazzawi, Nicolas Louka, and Richard G Maroun. "Comparative study between ethanolic and cyclodextrin assisted extraction of polyphenols from peach pomace". In: (2018).
- [40] **Nada El Darra**, Hiba N Rajha, Espérance Debs, Fatima Saleh, Iman El-Ghazzawi, Nicolas Louka, and Richard G Maroun. "Comparative study between ethanolic and  $\beta$ -cyclodextrin assisted extraction of polyphenols from peach pomace". In: *International Journal of Food Science* 2018 (2018).
- [41] **Nada El Darra**, Hiba N Rajha, Espérance Debs, Fatima Saleh, Iman El-Ghazzawi, Nicolas Louka, and Richard G Maroun. "Research Article Comparative Study between Ethanolic and -Cyclodextrin Assisted Extraction of Polyphenols from Peach Pomace". In: (2018).
- [42] Richard G Maroun, Hiba N Rajha, **Nada El Darra**, Sally El Kantar, Stéphanie Chacar, Espérance Debs, Eugène Vorobiev, and Nicolas Louka. "Emerging technologies for the extraction of polyphenols from natural sources". In: *Polyphenols: Properties, recovery, and applications* (2018), pp. 265–293.
- [43] Karim Raafat, **Nada El Darra**, Fatima A Saleh, Hiba N Rajha, Richard G Maroun, and Nicolas Louka. "Infrared-Assisted Extraction and HPLC-Analysis of Prunus armeniaca L. Pomace and Detoxified-Kernel and their Antidiabetic Effects". In: *Phytochemical Analysis* 29.2 (2018), pp. 156–167.
- [44] Fatima A Saleh, **Nada El Darra**, Karim Raafat, and Iman El Ghazzawi. "Phytochemical analysis of Nigella sativa L. Utilizing GC-MS exploring its antimicrobial effects against multidrug-resistant bacteria". In: *Pharmacognosy Journal* 10.1 (2018).
- [45] **Nada El Darra**, Hiba N Rajha, Fatima Saleh, Rami Al-Oweini, Richard G Maroun, and Nicolas Louka. "Food fraud detection in commercial pomegranate molasses syrups by UV-VIS spectroscopy, ATR-FTIR spectroscopy and HPLC methods". In: *Food Control* 78 (2017), pp. 132–137.
- [46] Hiba N Rajha, **Nada El Darra**, Sally El Kantar, Zeina Hobaika, Nicolas Louka, and Richard G Maroun. "A comparative study of the phenolic and technological maturities of red grapes grown in Lebanon". In: *Antioxidants* 6.1 (2017), p. 8.
- [47] Fatima A Saleh, **Nada El Darra**, and Karim Raafat. "Hypoglycemic effects of Prunus cerasus L. pulp and seed extracts on alloxan-induced diabetic mice with histopathological evaluation". In: *Biomedicine & Pharmacotherapy* 88 (2017), pp. 870–877.
- [48] **Nada El Darra**, Hiba N Rajha, Marie-Agnès Ducasse, Mohammad F Turk, Nabil Grimi, Richard G Maroun, Nicolas Louka, and Eugène Vorobiev. "Effect of pulsed electric field treatment during cold maceration and alcoholic fermentation on major red wine qualitative and quantitative parameters". In: *Food Chemistry* 213 (2016), pp. 352–360.
- [49] **Nada El Darra**, Mohammad F Turk, Marie-Agnès Ducasse, Nabil Grimi, Richard G Maroun, Nicolas Louka, and Eugène Vorobiev. "Changes in polyphenol profiles and color composition of freshly fermented model wine due to pulsed electric field, enzymes and thermovinification pretreatments". In: *Food Chemistry* 194 (2016), pp. 944–950.

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- [51] Hiba N Rajha, Nicolas Louka, **Nada El Darra**, Zeina Hobaika, Nadia Boussetta, Eugène Vorobiev, and Richard G Maroun. "Multiple response optimization of high temperature, low time aqueous extraction process of phenolic compounds from grape byproducts". In: *Food and Nutrition Sciences* 2014 (2014).
- [52] **Nada El Darra**. "Les composés phénoliques des raisins: étude du potentiel qualitatif et des procédés émergents d'extraction". PhD thesis. Compiègne, 2013.
- [53] **Nada El Darra**, Nabil Grimi, Eugène Vorobiev, Nicolas Louka, and Richard Maroun. "Extraction of polyphenols from red grape pomace assisted by pulsed ohmic heating". In: *Food and Bioprocess Technology* 6 (2013), pp. 1281–1289.
- [54] **Nada El Darra**, Nabil Grimi, Eugène Vorobiev, Richard G Maroun, and Nicolas Louka. "Pulsed electric field-assisted cold maceration of Cabernet Franc and Cabernet Sauvignon grapes". In: *American journal of enology and viticulture* 64.4 (2013), pp. 476–484.
- [55] Hiba N Rajha, **Nada El Darra**, Eugène Vorobiev, Nicolas Louka, and Richard G Maroun. "An environment friendly, low-cost extraction process of phenolic compounds from grape byproducts. Optimization by multi-response surface methodology". In: (2013).
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- [58] A Ojeil, **Nada El Darra**, Y El Hajj, R Maroun, P Bou Mouncef, and T Rizk. "Identification and characterization of phenolic compounds extracted from grape Chateau Ksara; identification et caractérisation de composés phénoliques extraits du raisin Chateau Ksara". In: *Lebanese Science Journal* (2010).