

OSAMA O. IBRAHIM Ph.D.

**Industrial microbiologist, Biotechnologist, Biochemist, Molecular Biologist
and Clinical Research Associate (CRA)**

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EDUCATION

Diploma Clinical Research Associate (ICH / GCP Guidelines, Clinical Trial Monitoring and Research Site Coordination). **Kruger Research Center Inc**, Canada

Ph.D. Basic Medical Science and Molecular Biology, (Microbiology / Immunology Department). **New York Medical College**, New York, USA

Dissertation: *Targeting angiogenesis with Shiga-like toxin fused to vascular endothelial growth factor* (therapeutic protein).

M.S. Microbiology / Fermentation. **Ain- Shams University**, Egypt

Thesis: *Production of gluconic acid by fermentation.*

M.S. Applied Microbiology. **Cairo University**, Egypt

B.S. Agriculture Biochemistry- with honors. **Cairo University**, Egypt

CAREER SYNOPSIS

Extensive training in Pharmacology for Clinical Research Projects. In-depth Knowledge of ICH/GCP Guidelines, Clinical Trial Monitoring and Research Site Coordination. Identify and interview potential investigators, Coordinate investigator meeting/ start-up dates with field monitors, Review CRFs and compare to source documents, Assure IRB approval was received for change/amendments, Assure all adverse events are reported according to regulations and company policy, Review drug accounting, storage and dispensing, Prepare final study reports and ensure study file is complete and ready to audit. Participate in new drug applications (IND and NDA) for FDA approval, etc.

Extensive Biological Research, Manufacturing experience (up-stream & down- stream bio-processing for both pharmaceutical and food ingredients) and Clinical Trial Monitoring and Teaching in the field of general biology, biochemistry, microbiology, molecular biology. Conducted researches in several biology fields, (gene expression, microbial screening, culture improvement; fermentation (Antibiotics, Enzymes, Therapeutic proteins, Organic acids and Food flavors) as well as Enzymes application research (kinetics, Immobilization and Bioconversion). Principal External Research Liaison for Kraft Foods with multiple Universities, especially Ohio State University and University of Wisconsin for research projects on microbial screening for antimicrobial agents (US Patent 7,112,323 B2) and expression of bacteriophage lytic enzymes against *L. monocytogenes* in lactic acid bacteria, respectively. Awarded U.S. patents for Microbial enzymes galactose isomerase (US Patent 6,057,135) and for glucose -2-oxidase (US Patent 4,442,207).

KRIGER RESEARCH CENTER INC.

October 2007 to May 2008

Clinical Research Professional Development Program:

Clinical Trial Monitoring and Research Site Coordination, the International Conference on Harmonization (ICH) and Good Clinical Practice (GCP) Guidelines.

BIO INNOVATION, LLC

May 2004- Present

Consultant biotechnology and Owner

Provide Technical Consultation for Biotechnology / Food safety, and part time teaching Biochemistry / Microbiology.

Current Activities for the following Institutes:

GENEVE BIO / GENIX THERAPEUTICS - Wheeling IL (USA)

Assist in developing and manufacturing a therapeutic protein for clinical trial. Represented the Company in overseas research facility located in Taiwan (SinoPharma). In developing genetically engineered cell line and processing. Leading a project for possible collaboration with Taiwanese government facility (Development Center for Biotechnology) for possible producing this therapeutic protein in their newly cGMP pilot plant facility.

CJ Corporation - Seoul (South Korea).

Assist in biotechnology process for manufacturing enzymes and healthy bio-ingredients as new biotechnology products for future marketing in foods and Pharmaceuticals. This includes overseas traveling to Seoul for technical consultations.

MARIAN COLLEGE. Fond du Lac, WI (USA)

2005-2006

Part-time Teaching 4 credits Biochemistry and Microbiology courses.

University of Phoenix

2007

Part-time Online Faculty Member teaching Human Nutrition

KRAFT FOODS TECHNOLOGY CENTER - Glenview IL (USA)

1989-2004

Research Principal

1998-2004

Ingredients Technology and Bioprocess Department

Identified emerging technology in microbiology, enzymology and molecular biology and established the potential ones for Kraft foods business.

- Collaborated with external researchers from several Universities for initiating research programs and participated in the negotiation of research project agreements. Provided technical support and evaluation for on going external research projects
- Maintained literature surveillance / expertise in emerging Bio-technologies for food, Pharmaceutical, and chemical industries that may benefit corporate research and business.

Research Principal, Kraft Foods Technology Center - Tarrytown, NY (USA)

1995-1998

Microbiology / Food Safety Department

- Provided microbial support, HACCP plan evaluation, and raw materials specifications for food manufacturing.
- Evaluated emerging rapid microbial detections and diagnostics for food safety.
- Developed food bio-preservation systems for several Kraft food products, and evaluated several emerging physical preservation technologies such as irradiation, electronic beams, and high pressure.
- Assumed team leader responsibility for developing microbiology standard for environmental air and products/non products surface contact for Kraft foods plants.
- Provided microbiological and analytical support for Kraft Foods International exports.

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Senior research Scientist- Kraft Foods Technology Center, Tarrytown- NY (USA) 1989-1995
Biological Science Department

- Screened microorganisms and developed fermentation system for the production of the enzyme L-arabinose isomerase.
- Developed immobilization system for the enzyme L-arabinose isomerase for the bioconversion of D-galactose to D-tagatose.
- Studied the enzyme kinetics of the enzyme L-arabinose isomerase to improve the bioconversion efficiency of D-galactose to D-tagatose.
- Developed starter cultures and yeast fermentation system for cheese production and other fermentation process.

NABISCO BRANDS Technology Center, East Hanover, NJ (USA)

1979-1989

Senior Research Scientist- Biochemistry / Enzymology Department

- Conducted microbial screening from soils and other sources to identify new or thermos table enzymes for food applications.
- Developed optimum fermentation conditions and media for several enzymes, ethanol and organic acid production.
- Conducted research and production trouble shooting (Fermentation, enzymes immobilization and bioconversion for the production of modified starch, glucose, high fructose corn syrup (HFCS) and ethanol from corn and other crops.
- Studied the enzyme kinetics of the enzyme xylose isomerase to improve the bioconversion efficiency of D-glucose to D-fructose
- Utilized the application of membrane technologies in fermentation and food applications.

S.B. PENICK & Co. Newark, NJ. (USA)

1973-1979

Industrial Microbiologist-Fermentation Support Group

- Maintained production cultures and prepared inoculums for fermentation operations, for antibiotics Bacitracin and Neomycin production.
- Monitored sterility control, microbial and bacteriophage detections and performed bioassay methods for the antibiotics fermentation for four fermenters 20,000 gallons each.
- Evaluated raw materials and microbial cultures on shake flasks and glass fermenters.
- Developed bacteriophage resistant strains of *Bacillus licheniformis* for bacitracin production.
- Evaluated down-stream fermentation process for antibiotics extraction and purification.

PATENTS & AWARDS

- United State Patent 7,112,323 B2 (microbial screening for antimicrobial peptides) Kraft Foods (2005)
- United State Patent # 6,057,135 (Process for manufacturing D-tagatose), Kraft Foods (2000).
- United State Patent # 4,442,207 (Process for the production of glucosone), Nabisco Brands (1984).
- Kraft's Superior Achievement Award on yeast fermentation (1994).

PUBLICATIONS

- **O. O. Ibrahim** *et al* Studies in the production of gluconic acid by fermentation. Germany- Zbl.Bakt.Abt.II, Bd. 131, S.362-374 (1976).
- **O. O. Ibrahim** *et al*. Studies on some nutritional factors influencing the production of gluconic acid. Egypt. J. Food sciences vol. 5, No. 1-2, pp. 9-21 (1977).
- **O. O. Ibrahim** *et al*. Studied on some factors influencing the production of gluconic acid. Egypt. J. Food Science vol. 5, No. 1-2, pp. 21-29 (1977).

SCIENTIFIC MEMBERSHIPS

- Member of Association of Clinical Research Professional (A.C.R.P.)
- Member of American Chemical Society - ACS
- Member of American Society for Microbiology - ASM
- Member of Society of Industrial Microbiology - SIM
- Member of Institute of Food Technology (IFT)
- Member for Theobald Smith Society for Microbiology (New Jersey-USA)

References**Dr. Carl Hamby,**

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ADDITIONAL INFORMATION

U.S. Citizen holding a valid U.S. passport