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Biography

Christelle Bou-Mitri is currently an Associate Professor of Food Science, at the Faculty of Nursing and Health Sciences at Notre Dame University-Louaize. Dr. Bou-Mitri received her Ph.D. Degree in Food Science and Agricultural Chemistry from McGill University (Quebec, Canada). She is a certified Preventive Control Qualified Individual to develop risk-based food safety management system trained by the Food Safety Preventive Control Alliance (FSPCA, USA). She has more than 15 years of experience in the food industry with a focus in research and development, project management, food safety and quality management. She is a consultant and trainer for several international organizations. Having multidisciplinary skills combining food sciences, chemistry and enzyme technology; her research projects focused on 1) designing and developing “green” approaches for the synthesis of nutrition dense and sustainable food, 2) innovating and valorizing the Lebanese staple food products, 3) assessing risk of chemical food contaminants, and 4) assessing consumer perception of sustainable and novel food and package. The overall research work aims to contribute to the sustainability of the Agri-food sector, while meeting the ever-changing consumer demand and alleviating food hunger. Her research was funded so far by the NSERC, AUF, FRQ, CNRS-L, USAID, EU Tempus, DAAD, the Embassy of the Netherland and EU. She is the recipient of the Innovation Award by the Industrial Research Achievement–Lebanon (IRALEB) & Konrad-Adenauer-Stiftung (KAS) and the Principal Award (McGill University, Canada). She had been selected as the SHE Entrepreneur for 2023 by the Swedish Institute. She had been teaching several courses including Food Science, Food Technology, Product Development, Food Analysis, Food Safety Risk Assessment and Quality Management.

Peer-reviewed Journals

International

- El Hosry, L., Bou-Mitri C., Bou Dargham, M., Abou Jaoudeh M., Farhat A., El Hayek J., Matar Bou Mosleh J., Bou-Maroun E. (2023). Phytochemical composition, biological activities and antioxidant potential of pomegranate fruit, juice and molasses: A review. *Food Bioscience*, 55 103034.
- Issa, A., El Riachy, M., Bou-Mitri, C., Doumit J., Skaiff, W., Karam, L., (2023). Influence of geographical origin, harvesting time and processing system on the characteristics of olive-mill wastewater: A step toward reducing the environmental impact of the olive oil sector. *Environmental Technology & Innovation*, 32, 103365. <https://doi.org/10.1016/j.eti.2023.103365>.
- Nakat, Z., Tayoun, V., Merhi, S., Bou-Mitri, C., Karam L. (2023). Food safety culture in food companies amid the Lebanese economic crisis and the Covid-19 pandemic. *Heliyon*, 9, e19885. <https://doi.org/10.1016/j.heliyon.2023.e19885>.
- Malik, M., Sindhu, R., Bala Dhull, S., Bou-Mitri, C., Singh, Y. Panwar, S. Singh Khatkar, B., “Nutritional Composition, Functionality, and Processing Technologies for Amaranth”, *Journal of Food Processing and Preservation*, 2023, 1-24, 2023. <https://doi.org/10.1155/2023/1753029>.

- Mallah, A. El Gerges, N., Abou Jaoude, M., Karam, L. and Bou-Mitri, C. (2023). Food safety knowledge attitude and practices of oncology nurses in Lebanese hospitals. *Helyon*, 9, 12853.
- Nakat, Z., Dgheim, N., Ballout, J., Bou-Mitri, C. (2023). Occurrence and exposure to microplastics in salt for human consumption, present on the Lebanese market. *Food Control*, 145, 109414, <https://doi.org/10.1016/j.foodcont.2022.109414>.
- Bedran, P., Bou-Mitri, C., Merhi, S., Doumit, J., Fares, J.E.H., and Farhat, A.G. (2022) The compliance of nutrition claims on pita bread in Lebanon and risk on public health: a cross-sectional study. *BMC Nutrition* 17;8(1):32. doi: 10.1186/s40795-022-00526-7. PMID: 35430802; PMCID: PMC9014642.
- Bou-Mitri, C., Mekanna, A.N., Dagher, S., Moukarzel, S. and Farhat A.G. (2022). Occurrence and exposure to glyphosate present in bread and flour products in Lebanon. *Food Control*. 136, 108894. <https://doi.org/10.1016/j.foodcont.2022.108894>.
- Maalouf, J. Tomazou, J. Azar, S., Bou-Mitri, C., Doumit, J., Youssef, A., Andary, R., Skaff, W. and El Riachy, M. (2021). Determinant factors of olive oil stability, phenolic content and antioxidant capacity. *Nutrition & Food Science*, 52, 86-105.
- Nakat, Z., and Bou-Mitri, C. (2021). COVID-19 and the Food Industry: Readiness Assessment. *Food Control*. 121, 107661. <https://doi.org/10.1016/j.foodcont.2020.107661>.
- Bou-Mitri, C., Abdessater, M. Zgheib, H. and Akiki, Z. (2020). Food packaging design and consumer perception of the product quality, safety, healthiness and preference. *Nutrition & Food Science*, 51, 71-86. <https://doi.org/10.1108/NFS-02-2020-0039>.
- Bou-Mitri, C., Khnaisser, L., Bou Ghanem, M., Merhi, S., Fares, J., Doumit, J. and Farhat, A. (2020), "Consumers' exposure to claims on pre-packed bread: the case of a developing country, Lebanon", *Nutrition & Food Science*, 50, 1033-1051. <https://doi.org/10.1108/NFS-08-2019-0273>.
- Bou-Mitri, C., Boutros, P.H., Makhlof, J., Abou Jaoudeh, M., El Gerges, N., El Hayek Fares, J.E., Yazbeck, E.B., Hassan, H. (2019). Exposure assessment of the consumers living in Mount Lebanon directorate to antibiotics through medication and red meat intake: A cross-sectional study. *Veterinary World*, 12(9): 1395-1407. doi: 10.14202/vetworld.2019.1395-1407.
- Chammas, R. Makdessi R., Fatayri, M., El Hayek Fares, J. Bou-Mitri, C. (2019). Consumer knowledge and attitudes towards functional foods in Lebanon. *Nutrition and Food Science*.
- Kabrite S., Bou-Mitri C., El Hayek Fares J., Hassan H.F., Matar Bou Mosleh J. (2019) Identification and dietary exposure assessment of tetracycline and penicillin residues in fluid milk, yogurt, and labneh: A cross-sectional study in Lebanon, *Veterinary World*, 12(4): 527-534.
- Bou-Mitri, C. and Kermasha, S. (2018) Lyoprotection and stabilization of laccase extract, from *Coriolus hirsutus*, using selected additives. *AMB Expr* 8-152.
- Bou-Mitri, C., Mahmoud, D., El Gerges, N. and Abou Jaoude, M. (2018). Food safety knowledge attitudes and practices of food handlers in Lebanese hospitals: A cross-sectional study. *Food Control* 94, 78-84.
- El Riachy, M. Bou-Mitri, C. Youssef, A., Andary, R. and Skaff, W. (2018). Chemical and Sensorial characteristics of olive oil produced from the Lebanese olive variety 'Baladi'. *Sustainability* 10, 4630.
- Bai, S., Aziz, S., Khodadadi, M., Bou-Mitri, C. St-Louis, R. and Kermasha, S. (2012). Lipase catalyzed synthesis of medium-long-medium structured lipids using tricaprylin and trilinolenin as substrate models. *Journal of American Oil Chemist Society*, 90, 377-389.

Peer-reviewed Conference Proceedings

International

- Faour-Klingbeil, D., Taybeh, A.O., Almashaqbeh, O. Bou Mitri C., Samaha, J. Todd E. (2023). Growers' irrigation practices, knowledge, trust and attitudes toward wastewater reuse in Lebanon, Jordan and Tunisia through a food safety lens. IAFFP, Toronto July 16-19, Poster.
- Bou-Mitri, C., Issa, A., Doumit J., Al Riachy, M. Skaff, W. and Andary, R. (2019). Valorization of Olive Mill WasteWater to Reduce their Polluting Effect. Global Harmonization Initiative, 1st World Congress for Food safety and Security, 24-28 March 2019 Leiden, The Netherlands. Poster.
- Bou-Mitri, C., Khnaysseer, L., Doumit J. El Hayek, J. and Farhat, A.G. (2019). Nutrition and Health Claims Status in Lebanon. Global Harmonization Initiative, 1st World Congress for Food safety and Security, 24-28 March 2019 Leiden, The Netherlands. Oral Presentation.
- Bou-Mitri, C. Hage Boutros, P.; Makhlof J.; Abou Jaoude, M.; El Gerges, N.; El Hayek, J. Bou Yazbeck E. and Hassan, H. (2017). Dietary exposure to penicillin residues through red meat and met products consumption in Lebanon. 19th IUFOST 2018 India, October 23-27. Poster.

- Aoun A., Joundi J., Bou-Mitri C., Wehbe A. and El Gerges N. (2017). Post-traumatic stress disorder symptoms and associated risk factors among Syrian refugees in North Lebanon. 22nd WONCA Europ Conference. June 28 – July 1. Granted the Best Poster Award.
- Bou-Mitri, C., Mahmoud, D., El Gerges, N. Abou Jaoude M. (2017). Food safety: knowledge, attitudes and practices of food handlers in Lebanese Hospitals. 1st LAFST Annual conference. Oral Presentation.
- Chammas, R. Bou Mosleh, J. Jaalouk, D. Bou-Mitri C. and Aoun A. (2017). Eating Disorders among University Students in Lebanon: Who is at risk? ESPEN 2017 September 9-12. Poster.
- Bou-Mitri, C. Azar, S., Zgheib, R. and Doumit, J. (2017). Effects of Agro-Industrial Factors on Total Phenolic Content and Antiradical Scavenging Capacity of Lebanese Extra Virgin Olive Oil. 18th ISANH Middle East World Congress 'Beirut Antioxidants 2017' May 3-4.
- Makdissi, R. Akiki, Z. and Bou-Mitri, C. (2017). Food Packaging Quality, safety and Healthiness: Lebanese Consumer Perspective. 23rd LAAS International Science Conference, Lebanon, April 6- 7. Poster.
- Chammas, R. Bou Mosleh, J. Jaalouk, D. Bou-Mitri C. and Aoun A. (2017). Eating Disorders among University Students in Lebanon: Who is at risk? 23rd LAAS International Science Conference, Lebanon, April 6-7. Oral Presentation.
- Hage Boutros, P.; Makhlof J.; Abou Jaoude, M.; El Gerges, N.; El Hayek, J. and Bou-Mitri, C. (2017). Exposure assessment of the Lebanese Consumers to antibiotic residues in Red Meat and Meat Products. 23rd LAAS International Science Conference, Lebanon, April 6-7. Oral Presentation.
- Fatayri, M., Chammas, R., Makdessi, R., El-Hayek, J. and Bou-Mitri, C. (2016). Functional Foods: Nutrition & Food Research Conference, Lebanese American University, Lebanon, April 12.
- Fatayri, M., Chammas, R., Makdessi, R., El-Hayek, J. and Bou-Mitri, C. (2016). Functional Foods: Knowledge, Attitudes and Acceptance of Lebanese Consumers. 22nd LAAS International Science Conference, Lebanon, April 14-15.
- Bou-Mitri, C. and Kermasha, S. (2014) Immobilization of laccase from *Coriolus hirsutus* and its biocatalysis in non-conventional media. 4th International Colloids Conference: Surface Design and Engineering, Madrid, Spain, June 15-18.
- Bou-Mitri, C. and Kermasha, S. (2014) Lyoprotection and stabilization of laccase extract, from *Coriolus hirsutus*, using selected additives. 10th International Conference on Protein Stabilisation, Stresa, Lake Maggiore, Italy, May 7-9.
- Bou-Mitri, C. and Kermasha, S. (2012). Biocatalysis optimization of laccase extract from *Coriolus hirsutus* in organic solvent media. Institute of Food Technologists (IFT) Annual Meeting, Las Vegas, NV, USA, June 25-28.
- Taqi, M., Bou-Mitri, C., Anthoni, J., Karboune, S. and Kermasha, S. (2009). Recovery and characterization of laccase from the white-rot basidiomycete *Coriolus hirsutus*. 6th Annual World Congress on Industrial Biotechnology and Bioprocessing, Montréal, Qc, Canada, July 19.
- Bou-Mitri, C., Taqi, M., Anthoni, J. Karboune, S. and Kermasha, S. (2009). Lyoprotection and stabilization of laccase from *Coriolus hirsutus*. 6th Annual World Congress on Industrial Biotechnology and Bioprocessing, Montréal, Qc, Canada, July 19-22.

Specialized Reports

Local

- A Diagnosis and Roadmap in Managing Plastic Waste in the Mediterranean-A focus on Lebanon (2019). Report submitted to the Lebanese Eco-Movement.
- Rapid Alcohol Detection in Concealed Foods and Adulterated Alcoholic Beverages (2016). Inter-Universities competition launched by the Ministry of Economy and Trade- Republic of Lebanon. Entitled "Using new technologies in Food Fraud Detection."
- FTIR library coupled with smart labeling for the authentication and classification of the Lebanese Olive Oils (2016). Inter-Universities competition launched by the Ministry of Economy and Trade- Republic of Lebanon. Entitled "Using new technologies in Food Fraud Detection."

Exhibitions, Competitions and Creative Work

- SHE Entrepreneur for 2023, the Swedish Institute.
- Innovation Award by the Industrial Research Achievement-Lebanon (IRALEB) & Konrad-Adenauer-Stiftung (KAS) 2022.
- Agri-Food Innovator- Agrytech- Batch IV 2021-2022– Berytech funded by the Embassy of The Netherlands.
- The Principal Award (McGill University, Canada) 2009.

Esteemed Indicators

- Non-Affiliated Member of the Global Food Regulatory Science Society (GFORSS).
- Chair of the MENA region for Consumer Perception Working Group under the Global Harmonization Initiative (GHI).
- Professional member in the International Union of Food Scientists and Technologists (IUFOST), Lebanese Association of Food Scientist and Technologist (LAFST), Global Harmonization Initiative (GHI), Institute of Food Technologists (IFT).
- Active member of the consortiums with ministries, industries and universities (QOOT cluster, PAC, Food Advisory Board ELCIM).

CV

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