

Dr. Rabya A. Lahmer

Risk assessment, Food Microbiology & Safety

Assistant professor, Department of Food Science and
Technology,

University of Tripoli (UT)

Email: r.lahmer@uot.edu.ly

rabyalahmer@yahoo.co.uk

Tripoli , LIBYA

Tel.: +218914791794



Education

2013 PhD in Microbiology and Food Sciences, University of
Wales

Main courses: Food microbiology: *E. coli O157*, Beef meat

Thesis title: Use of novel chitosan derivatives for the
control of food-borne pathogens

2004 M.Sc. in Food Sciences, Department Food Sciences,
Faculty of Agriculture, Tripoli, Libya

Main courses: Food microbiology

Thesis title: Some features of microbial spoilage in some

local varieties of soft dates

- 1998** B.Sc. in Food Sciences, Department Food Sciences, Faculty of Agriculture, Tripoli, Libya
- Main courses: Food science
- Title: Omega 3 fatty acids: biological activity and effects on human health.

Employment

- 2016** Assistant professor, Department of Food Science and Technology, Faculty of Agriculture, Tripoli, Libya.
- 2005** Staff Member, in Food Sciences, Department Food Sciences, Faculty of Agriculture, Tripoli, Libya.
- 1999** Lecturer, Food Sciences, Department Food Sciences, Faculty of Agriculture, Tripoli, Libya.

Membership

Society for Applied Microbiology (SFAM, UK)

International Association for food protection ((IAFP, USA)

Publishing, Conferences & Meetings

2019

1. Competency Enhancement Program in Food Risk Assessment,
Face-to-Face Events, Timing: 2 – 10 October 2019 Location, Amman,

Jordan.

2. A tailored training to be delivered in collaboration with the French Food Safety, Environmental and Occupational Health Agency (ANSES) ,Timing: 17-21st June 2019 – Location: Paris, Training cover aspects related to the data needed for risk assessment (design of Total Diet Study, Consumption surveys) and their use, risk assessment for environmental contaminants and heavy metals, risk assessments based on recent activities of European and French food safety regulators.
3. One-week tailored intensive training Program tailored by SAFE, Timing: March 4-9th, 2019 – Location: Hammamet, Tunisia, Training cover aspects related to positioning risk assessment in the food risk analysis paradigm, data science and data management, epidemiology and foodborne illness information, risk assessment to derive maximum levels for contaminants and maximum residue levels of pesticide residues, food toxicology.

2018

1. Martina Fitri Wahyuni, Dewi Yunita, Yusriana, Yuliani Aisyah, Rabya A Lahmer, Diirisa Mugampoza. Chemical and microbiological characteristics of cocoa beans from pidie district, ache province, Indonesia. Proceeding of The 8th AIC: Health and Life Sciences 2018 – Syiah Kuala University.

2016

1. Abujnah, Y. S, Magdoli. L.S.El, Gnan, S.O, Eljabali, M. K and Lahmer R. A. 2016. Bacteriological quality and incidence of some pathogenic bacteria in fresh white cheese sold in Tripoli, Libya. *Journal of Microbial & Biochemical Technology*, 8. 307-311.
2. Lahmer, R.A. 2016. Hygiene Practices in Libyan domestic kitchens: A pilot survey. presentation at the 1st food security and safety conference, 16-17. OCT, 2016- Misrata.
3. Lahmer, R.A., Morris, A, Curling, S.F, Ormondroyd, G.A., Jones, D. L., Williams P. A. 2016. Effectiveness of a wool based packaging system on the abundance of surface spoilage microorganisms on meat products. *Arab Gulf Journal of scientific Research*, 33, 111-114.

2014

1. Lahmer, R. A., Jones, D.L., Townsend S, Baker, S and Williams A. P. 2014. Susceptibility of *Escherichia coli* O157 to chitosan-arginine in beef liquid purge is affected by bacterial cell growth phase. *International Journal of Food Science & Technology*, 515–520.

2012

1. Susceptibility of *Escherichia coli* O157 to chitosan-arginine in beef juice is affected by bacterial cell growth phase, Presented and published to 23rd International ICFMH Symposium; FoodMicro2012: Global Issues in Food Microbiology, 3-7 September (2012); Istanbul-Turkey;

and Presented and published to All Wales and West Microbiology meeting, Swansea University, September 13-14th, 2012.

2. Co-factorial influence of pH-concentration on antimicrobial activity of chitosan against *E. coli* **O157:H7**, Presented and published to 5th Saudi Science Conference 16-18/4/2012.
3. Rabya A. Lahmer, A. Prysor Williams, Stacy Townsend, Shenda Baker, Davey L. Jones. (2012). Antibacterial action of chitosan-arginine against *E. coli* **O157** in chicken juice .Food Control. 26, 206-211and presented and published in SFAM Summer Conference (2012).

2011

2011-2013., Postgraduate Ambassador, **Bangor University**.

SfAM 2011 Summer Meeting, Clontarf Castle, Dublin, Ireland: 4 - 7 July.

2010

1. Differential biocidal actions of chitosan and acetic acid against *E. coli* O157. The 3th Symposium for Libyan Students in UK Universities. Sheffield Hallam University Saturday the 12th of Jun 2010. UK.
2. Welsh food advisory, committee papers, open meeting.
3. Antimicrobial packaging to improve food safety and Shelf Life College of natural sciences. University of Wales, Bangor University. UK.

2007

1. Spoilage indices in three varieties of Libyan soft dates. The fourth Forum on Date Palm. Kings Faisal University at Al-Hofof ,Sudi Arabia.

5-8 may 2007.

2006

2. Some physical and chemical properties of three varieties of Libyan soft dates. The Third International Conference on Date Palm. Abu Dhabi, UAE. 19-21 Feb. 2006.

2005

1. Effect of storage temperature on microbial content and sensory properties of some Lybian soft dates. The Fifth Scientific Agricultural Conference, Al-Balqaa Applied University , Coll. Agric. Technol. Al-Salat , Jordan. 9-12 May 2005.
2. Extending marketing life of some local varieties of soft dates. Seminar on status and perspectives of agricultural production. Tajoraa, Tripoli, LIBYA. 29-30 May 2005.

2003

1. Marinating of date fruits during chemri (immature) stage. The Second National Conference on Biotechnology. Omar Al-Mukhtar University at Al-Baitha, LIBYA. 4-6 Aug.2003.

Courese:

Applications of Food Microbiological Risk Assessment (STA-6995)
(Laval University).

Food allergen-related Risk Assessment (STA-6996), (Laval University).

Food Microbiological Risk Assessment I (STA-6994), (Laval University).

Food Risk Analysis in Support of Regulations (STA-6990), (Laval University).

Statistics (certification)

Scientific writing (certification)

Featured Skills and Endorsements:

Risk assessment, Environmental microbiology, Food safety, Life sciences, Laboratory, Scientific Writing, SPSS, Minitab, SigmaPlot, ChemBioDraw, Confocal microscopy, public speaking.

Referee/Reviewer: Journal of Agricultural and food chemistry. 2015.

Referee/Reviewer: ICCESR 2014., International conference on chemistry and environmental Sciences Research, 2014.