

Commentary by the Winner of the 12th Journal of Oleo Science Best Author Award

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I am very pleased that I have been selected by the *Journal of Oleo Science* Scientific Committee as the winner of Best Author Award of the year 2020 due to my contribution in publishing three articles [*J. Oleo Sci.*, **69** (8), 795-800; *J. Oleo Sci.*, **69** (11), 1367-1371; *J. Oleo Sci.*, **69** (11), 1381-1388] in volume 69 (2020) of the journal as the first author. This award highly motivated me to continue my research activity and contribution to the *Journal of Oleo Science* and I greatly advice researcher to contribute their excellent work to this journal. I would like to express my sincere thanks to the journal team for appreciating our contribution to the journal by offering me this award. In addition, I have also very pleased to Japanese government and peoples for giving me a chance to do my post graduate studies (M.Sc. and Ph.D.) and JSPS fellowship in Japan (Tottori University) during 2004 to 2012. I have learned a lot about the advanced sciences in my field of study and also greatly enjoyed Japanese culture and nature.

We have a well-established research team from both national and international institutes investigating various aspects of food science, chemistry, biochemistry and bioprocessing. Our studies focus on the impacts of environmental conditions and processing treatments on the bioactive properties, nutritional and chemical composition, and physical and sensory attributes of the fruits, seeds and oils of various crops, tress, and plants. In addition, we also studied the fortification of foods with various antioxidants, antimicrobial, and fibers from plants sources to enhance the nutritional and health

qualities of these foods.

In three studies published in *Journal of Oleo Science*, we have studied different aspects. In the first paper (*J. Oleo Sci.* **69**, (8) 795-800) we have shed the light on the chemical composition of sesame seeds from different countries in Africa and Asia. The sesame genotype, growing condition, and growing environment affected the nutritional quality of the seeds and oils. The seed oil contains high amounts of polyunsaturated fatty acids suggesting its high nutritional and health quality. In the second study (*J. Oleo Sci.* **69**, (11) 1367-1371) we have investigated the bioactive properties and antioxidant activity of the seeds and oils of four plants (*Onobrychis*, *Pimpinella*, *Trifolium*, and *Phleum* spp). The oils were found to be rich in unsaturated fatty acids and tocopherols and has antioxidant activity suggesting high health quality of these plants. In the third study (*J. Oleo Sci.* **69**, (11) 1381-1388), we have assessed the influence of roasting treatment on the bioactive properties and antioxidant activity of seeds and oils of 21 melon cultivars. The findings indicate that both roasting and genotype affected the bioactive properties of melon seeds and oils.

Once again I express my pleasure to the *J. Oleo Science* for giving me this award and also I am very pleased to the coauthors of these papers for their active and positive collaboration and contribution to these works and without their contribution this achievement would not be possible.