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CURRICULUM VITAE

First Name : Olfa
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Educational background

- ☐ Qualification for entry to university "baccalaureat" in June 1997 (Sciences section).
- ☐ Master in Natural Sciences in June 2001 at Sciences Faculty of Tunis.
- ☐ University degree : DEA "Diplôme d'Etudes Approfondies" in December, 2003 at Sciences Faculty of Tunis. **Option: Biotechnologies.**
- ☐ Doctorate in Biology speciality : Olive oil Biochemistry, July 2008.

Professional experiences

- ✓ Researcher in the Laboratory of Characterization and Quality of Olive Oil in the Biotechnology Centre of Borj Cedria, Tunisia (2002-2008)
- ✓ Researcher in the Laboratory of Molecular Physiology of plants in the Biotechnology Centre of Borj Cedria, Tunisia (2009-2010)
- ✓ Director of the Research and Development Department; HUILNORD: international company specialized in olive oil export (2011).
- ✓ Associate Professor in Biochemistry (Higher Institute of Medical Technologies Tunis (2012-2021).
- ✓ Laboratory of Microorganismes and Active Biomolecules (Sciences Faculty of Tunis) (2010-2021)



- ✓ Reader, Referee for the Journal Chemosensory Perception, Food Chemistry, Food Science and Technology, Agro Food Industry hi-tech.
- ✓ Researcher at the Laboratory of Genetics, Immunology and Human Pathologies, Department of Biology, Faculty of Sciences Tunis, El Manar University, Tunis, Tunisia (2018-2021).
- ✓ Expert olive oil taster in New York and Italy.
- ✓ Judge in the Tasting Competition for the Best Olive Oil in the World in New York; 2013 - 2014-2015-2016-2017-2019-2020.2021.
- ✓ Panel leader of Competition for the Best Olive Oil in the World in New York 2018.
- ✓ Speaker at the 2019 FHC CHINA INTERNATIONAL CULINARY ARTS COMPETITION.

Skill fields

- Olive oil Biochemistry
- International olive oil taster.

Scientific publications

- **Minor compounds and sensory evaluation of Tunisian high-quality olive oil.** Olfa Baccouri, Kaouther Snoussi; Kamel Msaada **(2020)** *Rivista Italiana delle Sostanze Grasse*.
- **Preliminary chemical characterization of Tunisian monovarietal virgin olive oils and comparison with Sicilian ones.** Olfa Baccouri, Lorenzo Cerretani, Alessandra Bendini, Maria Fiorenza Caboni, Mokhtar Zarrouk, Luigi Pirrone, Douja Daoud. **(2007)**. *European Journal of Lipid Science and Technology*, 109, 1208–1217.
- **Chemical composition and oxidative stability of Tunisian monovarietal virgin olive oils with regard to fruit ripening.** Olfa Baccouri, Mokhtar Guerfel, Béchir Baccouri, Lorenzo Cerretani, Alessandra Bendini, Giovanni Lercker, Mokhtar Zarrouk, Douja Daoud. **(2008)**. *Food Chemistry*, 109, 743–754.
- **Comparative study on volatile compounds from Tunisian and Sicilian monovarietal virgin olive oils.** Olfa Baccouri, Alessandra Bendini, Lorenzo Cerretani, Mokhtar Guerfel, Béchir Baccouri, Giovanni Lercker, Mokhtar Zarrouk, Douja Daoud. **(2008)**. *Food Chemistry*, 111, 322–328.
- **Phenol content as correlated to antioxidant activity and gustative characteristics of Tunisian monovarietal virgin olive oils.** Olfa Baccouri, Lorenzo Cerretani, Alessandra Bendini, Giovanni Lercker, Mokhtar Zarrouk, Douja Daoud. **(2008)**. *Rivista Italiana delle Sostanze Grasse*. Vol. LXXXV. 189-195.
- **Influence of irrigation and site of cultivation on qualitative and sensory characteristics of a Tunisian minor olive variety (cv. Marsaline).** Olfa Baccouri, Mokhtar Guerfel, Matteo Bonoli-Carbognin, Lorenzo Cerretani, Alessandra Bendini, Mokhtar Zarrouk, Douja Daoud. **(2009)**. *Rivista Italiana delle Sostanze Grasse-Vol. LXXXV* **I**. 173-180.
- **Effet de la date de récolte sur la fraction aromatique des huiles d'olive vierges Tunisiennes.** Olfa Baccouri, Mokhtar Guerfel, Lorenzo Cerretani, Alessandra Bendini, Giovanni Lercker, Mokhtar Zarrouk, Douja Daoud. **(2009)**. *Olivae* **112**, 27-36.

A7. Improving of oxidative stability and nutritional properties of virgin olive oils by fruit de-stoning. Lorenzo Cerretani, Olfa Baccouri, Alessandra Bendini. **(2008)**. *AgroFOOD industry hi-tech*. Vol 19 n°4, 21-23.



- **Changes in lipid composition, water relations and gas exchange in leaves of two young olive (cv. Chemlali" and Chetoui") in response to water stress. (2008).** Mokhtar Guerfel, Olfa Baccouri, Dalenda Boujnah, Mokhtar Zarrouk. *Plant Soil*, 311, 121-129.
- **Impacts of water stress on gas exchange, water relations, chlorophyll content and leaf structure in the two main Tunisian olive (*Olea europaea* L.) cultivars. (2008).** Mokhtar Guerfel, Olfa Baccouri, Dalenda Boujnah, Wided Chaibi, Mokhtar Zarrouk. *119*, 257–263.
- **Composition, quality and oxidative stability of virgin olive oil from some selected wild olive (*Olea europaea* L. subsp. *Oleaster*). Bechir Baccouri, Wissem Zarrouk, Olfa Baccouri, Mokhtar Guerfel, Issam Nouairi, Dhouha Krichene, Douja Daoud, Mokhtar Zarrouk. *Grasas y aceites*. (2008). 59 (4). 346-351.**
- **Evolution agronomique de l'adaptation à la sécheresse de 12 cultivars d'oliviers (*Olea europaea* L.) en conditions climatiques arides climatiques de la Tunisie. (2009)** Mokhtar Guerfel, Olfa Baccouri, Dalenda Boujnah, Mokhtar Zarrouk. Accépté pour publication à Olivae.

