

# CURRICULUM VITAE



**Position: High Quality Olive Production expertise**

**Name of Expert:** Dr. ING. Naziha GRATI KAMMOUN  
**Date of Birth:** 03 Juillet  
**Country of Citizenship / Residence:** Tunisia

## Education:

| Institution (Date from-to)  | Degree(s) or Diploma (s) obtained  |
|---|------------------------------------|
| Institution of Agricultural Research and High Education (2008)                  | HDR                                |
| Faculty of Science – Sfax-Tunisia (2006)  | Doctorate Biological Sciences      |
| Faculty of Science – Sfax-Tunisia (1999)  | Master Biotechnology               |
| Ecole Nationale des Ingénieurs de Sfax Tunisia<br>UTC Compiègne – France (1985) | Engineer in biological engineering |

## Employment record relevant to the assignment:

| No. | Period       | Employing organization and your title / position.<br>Contact information for references   | Country | Summary of activities performed relevant to the Assignment  |
|-----|--------------|---|---------|---|
| 1   | 2012 to 2017 | Olive tree Institute<br><br><b>Senior Researcher - Maître de Conférences</b><br><b>Head of Research Unit "Technology and Quality"</b> | Tunisia | <p>The Olive Tree Institute is responsible for undertaking all research, studies and experiments actions to develop and to promote both the olive sector and the fruit arboriculture in the semi-arid zone in the agronomic, technological and economic fields.</p> <ul style="list-style-type: none"> <li>▪ Expert on genetic resources of the olive tree, improvement and valorization of olive oil.</li> <li>▪ <b>International tasting of Olive oil BIOL:</b> The BIOL competition is being held in Andria (Italy) in March and is the largest competition for ecological extra virgin olive oils.</li> <li>▪ Member of Cooperation Network on "Innovative Technologies in Olive Oil Authentication" with emphasis on DNA-based approaches since August 2013 –MAICH, Chania Greece</li> <li>▪ Vice President of the Association "Olive Tree Festival of SFAX</li> <li>▪ Supervision of master and doctoral students</li> <li>▪ Organizer of several scientific workshops, seminars, Forum, training courses and Sensibilisation sessions in National and International fairs and festivals on the themes of;             <ul style="list-style-type: none"> <li>- Olive oil Quality, health benefits</li> <li>- Biochemical and sensory characteristics,</li> <li>- Olive varieties and biodiversity</li> <li>- Valorization and new projects to develop olive products</li> <li>- The signs of quality of olive oil (Organic olive oil, AOC, IGP, Label olive oil of Tunisia, ECOLABEL,)</li> </ul> </li> <li>▪ The main research topics are:<br/>Authentication of Tunisian virgin olive oils by chemometric analysis of fatty acid compositions and NIR spectra.<br/>Characterization and preference mapping of</li> </ul> |

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|---|-------------|--|---------|--|
|   |             |  |         | <p>autochthonous and introduced olive oil cultivars in Tunisia.</p> <p>Growth, yield responses and water relations of different varieties (<i>olea europaea</i> L.) cultivated under two water conditions in semi-arid conditions of Tunisia</p> <p>The potential of SNP-based PCR-RFLP capillary electrophoresis analysis to authenticate and detect admixtures of Mediterranean olive oils.</p>  |
| 2 | 2015-2016   | Organizer of festivals, forum and national and international business meetings |         | <ul style="list-style-type: none"> <li>▪ 1st edition of the Festival of the olive tree and olive oil Sfax 19-21 dec 2015, Under theme: "My Olivier I love" having the following activities: <ul style="list-style-type: none"> <li>-Organization of the scientific forum «« For a Strategy for Preservation, Development and Valorization of Olive Tree and Olive Oil »»21 dec 2015</li> <li>-Organization of the national competition for the best extra virgin olive oil »TOP OILV OIL 2015/2016»</li> <li>-Organization of the competition for scientific innovation on olive and olive oil</li> <li>-Exhibition and tasting of Tunisian monovarietal olive oils in the Souk of the olive tree and local products from 19 to 21 dec 2015</li> </ul> </li> <li>▪ The 1st Sfax International Olive Oil Business meetings, supported by the Chamber of Commerce and Industry, and the Middle East Partnership Initiative (MEPI) Programme: 09-11 nov 2016</li> </ul> |
| 3 | 2012-2013   | CTAA "Technical Center for Agri-Food<br>Olive oil consultant                   | Tunisia | <ul style="list-style-type: none"> <li>▪ Elaboration of the technical criteria relating to the specifications of the "Qualimed" label: The specifications were made on the basis of regulations and Tunisian and European standards, which will facilitate trade of products to external markets.</li> </ul> <p>The QUALIMED project for Italian-Tunisian cooperation is funded by the European Union, whose objectives are to create a label for quality and food safety for agri-food products from the Mediterranean basin.</p>   |
| 4 | 2012        | Olive tree Institute<br>Olive Oil AOC Trainer                                  | Tunisia | <ul style="list-style-type: none"> <li>• Training workshop on olive oil AOC to sensitize olive growers, oleifactors, exporters, engineers, technicians, professionals in the olive sector. Project supported by the International Olive Oil Council</li> <li>• Biodiversity and the potentiality of Tunisian olive tree varieties:</li> <li>• Opportunities for the Creation and appointment of Appellations of Origin and Geographical Indications of Tunisian Olive Oil in the SFAX and KAIROUAN Regions</li> </ul>  |
| 5 | 2008 – 2012 | Olive tree Institute<br><i>Habilitated Agricultural Research Associate</i>     | Tunisia | <ul style="list-style-type: none"> <li>▪ the main research topics are: <ul style="list-style-type: none"> <li>- Biodiversity of Tunisian olive tree patrimony: and possibility to produce the AOC olive oils.</li> <li>- Characterization and authenticity of virgin olive oil (<i>Olea europaea</i> L.) cultivars by microsatellite markers.</li> <li>- Chemometric analysis for the characterization of Tunisian olive cultivars according to their minor compounds</li> </ul> </li> <li>▪ Supervision of master students</li> <li>▪ Organizer of several scientific workshops, seminars, Forum, training courses and Sensibilisation sessions in National and International fairs and festivals on the themes of; <ul style="list-style-type: none"> <li>- Olive oil Quality, health benefits</li> </ul> </li> </ul>  |

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|----|-----------|--|-----------------|--|
|    |           |  |                 | <ul style="list-style-type: none"> <li>- Biochemical and sensory characteristics,</li> <li>- Olive varieties and biodiversity</li> <li>- Valorization and new projects to develop olive products</li> <li>- The signs of quality of olive oil (Organic olive oil, AOC, IGP, Label olive oil of Tunisia, ECOLABEL,)</li> </ul>  |
| 6  | 2009-2010 | CITET "International Center for Environmental Technology<br><br>Olive oil consultant<br><br>Contact information for references   | Tunisia         | <ul style="list-style-type: none"> <li>▪ Elaboration of technical criteria relating to the specifications of the Ecolabel "packaged olive oil"</li> </ul> <p>The Tunisian Ecolabel for olive oil is a sign of quality initiated by CITET with the objectives of strengthening the competitiveness of companies, promoting good environmental practices, rationalizing the use of natural resources and Reduction of waste in mills and units for packaging olive oil</p>   |
| 7  | 2008-2010 | CRDA of Monastir "Regional Center for Agricultural Development<br><br>IP consultant<br><br><i>Official Journal of the Republic of Tunisia No. 102, December 21, 2010, p. 3701 to 3705.</i> |                 | <ul style="list-style-type: none"> <li>▪ Seminars and Meetings with the stakeholders of the olive sector of the region of Monastir to train them on geographical indications and to raise awareness on the interest and the assets of creating the signs of quality</li> <li>▪ Geographical delimitation of the zones of Monastir olive oil provenance indication</li> <li>▪ Identification of olive varieties and characterization of the geographical indication olive oil</li> <li>▪ Preparation of the specification for the indication of Provenance IP "Monastir Olive oil "</li> <li>▪ Order of the Minister of Agriculture, of 13 December 2010 delimiting the geographical area conferring "Monastir Olive oil Provenance Indication" and approval of the specification relating the indication of Provenance"</li> </ul> |
| 8  | 2009      | CTAA "Technical Center for Agri-Food<br><br>Olive oil consultant   | Tunisia         | <ul style="list-style-type: none"> <li>▪ Elaboration of the technical criteria relating to the specifications of the label of the Tunisian olive oil</li> </ul> <p>The label «Tunisia Olive oil " concern the specific quality of Tunisian olive oils and particularly rich in antioxidant, it t Will allow a better valorization for the olive sector and will bring a greater added value to the Tunisian product and offer a comprehensive traceability system in order to enforce regulations and strengthen the confidence of consumers and buyers of olive oil.</p>  |
| 9  | 2008      | APIA "Promotion Agency of agricultural investments"<br><br>Geographical Indication expert  | Tunisia         | <ul style="list-style-type: none"> <li>▪ Study opportunities for the establishment and development of the geographical qualification of the Tunisian olive oil</li> <li>▪ Highlighting the biodiversity of olive varieties and the specificities of Tunisian olive oils</li> <li>▪ Identification of 21 eligible areas for quality labels and signs<br/>Identification of 9 eligible areas for olive oil AOC</li> </ul>  |
| 10 | 2007-2009 | PACKTEQ "Technical packaging center"<br><br>Olive oil consultant   | Tunisia         | <ul style="list-style-type: none"> <li>▪ Contribution to the National Program for the Promotion of Packaged Tunisian Olive Oil.</li> </ul> <p>This Program is supported by the Fund for the Promotion of Packaged Olive Oil "FOPRHOC" was created in 2006 in the Ministry of Industry To help achieve the objectives of the olive oil sector adopted within the framework of the new Strategy to promote the food industry sector</p>  |
|    | 2008      | Organizer of the Days of Tunisia during the International Event "Tierras Del Olivo"  | Jaen Spain      | * Exhibition and tasting of Tunisian monovarietal olive oils   |
| 11 | 2007      | Organizer of the events of the Tunisian stand at International Exhibition of Industry and Agrifood Technologies «ANUGA 2007»   | Cologne-Germany | <ul style="list-style-type: none"> <li>* Presentation of a conferences:</li> <li>- The Tunisian experience in the improvement and valorization of olive oils.</li> <li>- The Geographical Indications: A Lever for the</li> </ul>  |

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|    |             |  |         | development of the Tunisian olive sector   |
| 12 | 2006-2010   | Member of the intervention team (in the North, Central and Southern Tunisia (decree N ° 2572 of September 23, 2006 of the Minister of Agriculture and Hydraulic Resources)               | Tunisia | <ul style="list-style-type: none"> <li>▪ Supervision, propagation of agricultural techniques,</li> <li>▪ Extension and valorization of achievements for the development of olive growing</li> </ul>  |
| 13 | 2002-2010   | Member of the regional committee on the control of oil factories and awareness of oleifactors (decree N ° 235 of 23 October 2005 of the Minister of Agriculture and Hydraulic Resources) | Tunisia | <ul style="list-style-type: none"> <li>▪ Information and sensitization of the millers for the application of the good practices guide of production of a high olive oil quality</li> <li>▪ Improvement of the olive oil quality</li> </ul>   |
|    | 2002 – 2008 | Olive tree Institute<br><i>Agricultural Research Associate</i>   | Tunisia | <ul style="list-style-type: none"> <li>▪ The main research topics: <ul style="list-style-type: none"> <li>- Genetic resources of the olive tree: prospecting, identification and agronomic, physico-chemical and molecular characterization</li> <li>- Analysis of minor compounds and fatty acids in Tunisian's olive oils</li> <li>- Study of the factors influencing the quality and composition of olive oil: from field to oil mill: Maturity, Extraction, storage and conservation</li> </ul> </li> <li>▪ Supervision of End-of-studies project and master students</li> <li>▪ Organizer of several scientific workshops, seminars, Forum</li> </ul> |
| 5  | 1996 – 2002 | Olive tree Institute<br><i>Agricultural researcher</i>   |         |  |
| 6  | 1989 – 1995 | Olive tree Institute<br><i>Principal Engineer biological engineering</i>   |         |  |
|    | 1987 – 1989 | Ministry of Agriculture<br><i>Principal Engineer biological engineering</i>  | Tunisia | Chief department of fatty substances in the general direction of Agri-food   |

#### Membership in Professional Associations and Publications:

##### Membership in Professional Associations

- Auditor And Technical Expert On Laboratory Accreditation Standard ISO17025
- Vice President of the Association "Olive Tree Festival of SFAX"
- Member of RECOMED Mediterranean Olive Oil Towns Network- Forum Dieta Mediterranean Imperia since November, 18 2011
- Member of Cooperation Network on "Innovative Technologies in Olive Oil Authentication" with emphasis on DNA-based approaches since August 2013 –MAICH, Chania Greece
- International tasting of Olive oil BIOL ITALY
- **International contributor of *FLOS OLEI*, A GUIDE TO THE WORLD OF EXTRA VIRGIN OLIVE OIL.** Editing Marco Oregia and Laura Marinelli. Since 2008.

##### Publications (Impacted Revues)

1. SONDA LAROUCSI-MEZGHANI, YVELINE LE DREAU, JOSIANE MOLINET, MOHAMED HAMMAMI, **NAZIHA GRATI-KAMOUN** AND JACQUES ARTAUD. **2016** Biodiversity of Tunisian virgin olive oils: varietal origin classification according to their minor compounds, *EUR FOOD RES TECHNOL*242(7), 1087-1099 DOI10.1007/s00217-015-2613-9
2. IMEN GHORBEL & MARIEM CHAËBANE & ONS BOUDAWARA &**NAZIHA GRATI KAMOUN**&TAHIA BOUDAWARA & NAJIBA ZEGHAL **2016**. Dietary unsaponifiable fraction of extra virgin olive oil supplementation attenuates lung injury and DNA damage of rats co-exposed to aluminum and acrylamide. *Environ Sci Pollut Res* DOI 10.1007/s11356-016-7126-y
3. CHRISTOS BAZAKOS, EMNA KHANFIR, MARIEM AOUN, THODHORAQ SPANO, ZEINA EL ZEIN, LAMIS CHALAK, MILAD EL RIACHY, GRETTA ABOU-SLEYMANE, SIHEM BEN ALI, **NAZIHA KAMMOUN** AND PANAGIOTIS KALAITZIS. **2016** The potential of SNP-based PCR-RFLP capillary electrophoresis analysis to authenticate and detect admixtures of Mediterranean olive oils. *ELECTROPHORESIS*DOI: 10.1002/elps.201500537
4. IMEN GHORBEL, AWATEF ELWEJ, NESRINE FENDRI, HÉLA MNIF, KAMEL JAMOUCSI, TAHIA BOUDAWARA, **NAZIHA GRATI KAMOUN**& NAJIBA ZEGHAL. **2016**. Olive oil abrogates acrylamide induced nephrotoxicity by modulating biochemical and histological changes in rats, *Renal Failure*, DOI: 10.1080/0886022X.2016.1256320
5. IMEN GHORBEL, AWATEF ELWEJ, KAMEL JAMOUCSI, TAHIABOUDAWARA, **NAZIHA GRATI KAMOUN**AND NAJIBA ZEGHAL. **2015**.Potential protective effects of extra virgin olive oil on the hepatotoxicity induced by co-exposure of adult rats to acrylamide and aluminum.*FOOD FUNCT.*, 2015, **6**, pages 1126-1135
6. IMEN GHORBEL, MOUNA KHEMAKHEM , ONS BOUDAWARA, RIM MARREKCHI , KAMEL JAMOUCSI , RAJA BEN AMAR , TAHIA BOUDAWARA , NAJIBA ZEGHAL **AND NAZIHA GRATI KAMOUN. 2015**. Effects of dietary extra virgin

olive oil and its fractions on antioxidant status and DNA damage in the heart of rats co-exposed to aluminum and acrylamide. **FOOD FUNCT.**,2015, 6, pages 3098-3108

7. S. LAROUCSI-MEZGHANI, P. VANLOOT, J. MOLINET, N. DUPUY, M. HAMMAMI, **N. GRATI-KAMOUN** AND J. ARTAUD. 2015. Authentication of Tunisian virgin olive oils by chemometric analysis of fatty acid compositions and NIR spectra. Comparison with Maghrebian and French virgin olive oils. **FOOD CHEMISTRY**, Volume 173, Pages 122-132
8. KAOUTHER BEN HASSINE, AMANI TAAMALLI, MOURAD BEN SLAMA, TALMOUDI KHOULOUD, APOSTOLOS KIRISTAKIS, CINZIA BENINCASA, ENZO PERRI, DHAFFER MALOUCHE, MOHAMED HAMMAMI, SALWA BORNAZ AND **NAZIHA GRATI-KAMMOUN**.2015.Characterization and preference mapping of autochthonous and introduced olive oil cultivars in Tunisia. **EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY**, 117, Pages: 112–121
9. AIACHI MEZGHANI MOUNA, SAHLI ALI, GRATI NAZIHA, GAALICHE BADI, LAARIBI IBTISSEM. 2014. Growth, yield responses and water relations of different varieties (*oleaeuropaea* L.) cultivated under two water conditions in semi-arid conditions of Tunisia. **EUROPEAN SCIENTIFIC JOURNAL**, vol.10, No.15 Pages: 468–489
10. RAYDA BEN-AYED, CINDERELLA SANS-GROUT, FABIENNE MOREAU, **NAZIHA GRATI-KAMOUN** AND AHMED REBAI. 2014. Genetic Similarity Among Tunisian Olive Cultivars and Two Unknown Feral Olive Trees Estimated Through SSR Markers. **BIOCHEMICAL GENETICS**, Volume 52, Issue 5-6, Pages 258-268
11. INES BEN SADOK, JEAN-MARC CELTON, LAILA ESSALOUH, , AMAL ZINE EL AABIDINE, GILBERT GARCIA1, SEBASTIEN MARTINEZ, **NAZIHA GRATI-KAMOUN**, AHMED REBAI, EVELYNE COSTES, BOUCHAIB KHADARI. 2014. QTL Mapping of Flowering and Fruiting Traits in Olive. **PLOS ONE** Volume 9(1) e62831. doi:10.1371/journal.pone.0062831
12. K. BEN HASSINE, M. EL RIACHY, A. TAAMALLI, D. MALOUCHE, M. AYADI, K. TALMOUDI, M. AOUNI, Y. JELASSI, C. BENINCASA, E. ROMANO, E. PERRI, A. KIRISTAKIS, **N. KAMMOUN**, M. HAMMAMI. 2014 Consumer discrimination of Chemlali and Arbequina olive oil cultivars according to their cultivars, geographical origins and processing systems. **EUROPEAN JOURNAL OF LIPID SCIENCE AND TECHNOLOGY**. Volume 116, Issue 7, Pages: 812–824
13. INES BEN SADOK, JEAN-MARC CELTON, LAILA ESSALOUH, , AMAL ZINE EL AABIDINE, GILBERT GARCIA1, SEBASTIEN MARTINEZ, **NAZIHA GRATI-KAMOUN**, AHMED REBAI, EVELYNE COSTES, BOUCHAIB KHADARI. 2014. QTL Mapping of Flowering and Fruiting Traits in Olive. **PLOS ONE** Volume 9(1) e62831. doi:10.1371/journal.pone.0062831
14. **GRATI KAMMOUN N.**, LAROUCSI S. 2013 L'expérience tunisienne dans l'élaboration des signes de qualité dans l'huile d'olive. In : Ilbert H. (ed.), Tekelioglu Y. (ed.), Çagatay S. (ed.), Tozanli S. (ed.). Indications Géographiques, dynamiques socio-économiques et patrimoine bio-culturel en Turquie et dans les pays méditerranéens. Montpellier : CIHEAM, 2013. **OPTIONS MEDITERRANEENNES** : Série A. Séminaires Méditerranéens; n. 104. pages 107-115
15. I. BEN SADOK, N. MOUTIER, G. GARCIA, F. DOSBA, **N. GRATI-KAMOUN**, A. REBAI, B. KHADARI, E. COSTES. 2013. Genetic determinism of the vegetative and reproductive traits in an F1 olive tree progeny. **TREE GENETICS & GENOMES**, Volume 9, Issue 1, pages 205-221
16. RAYDA BEN-AYED, **NAZIHA GRATI-KAMOUN**, and AHMED REBAI. 2013. An Overview of the Authentication of Olive Tree and Oil. **COMPREHENSIVE REVIEWS IN FOOD SCIENCE AND FOOD SAFETY** Volume 12, Issue 2, pages 218–227
17. SOFIANE ABDELHAMID; **NAZIHA GRATI-KAMOUN**; Francesco MARRA; TIZIANO CARUSO. 2013. Genetic similarity among Tunisian cultivated olive estimated through SSR markers. **SCIENTIA AGRICOLA (Piracicaba, Braz.)** Volume.70, N°.1 pages 33-38
18. KAOUTHER BEN-HASSINE<sup>A</sup>, AMANI TAAMALLI SANA FERCHICHI, ANIS MLAOUAH CINZIA BENINCASA, ELVIRA ROMANO, GUIDO FLAMINI, AIDA LAZZEZ, **NAZIHA GRATI KAMOUN**, ENZO PERRI, DHAFFER MALOUCHE, AND MOHAMED HAMMAMI. 2013. Physicochemical and sensory characteristics of virgin olive oils in relation to cultivar, extraction system and storage conditions. **FOOD RESEARCH INTERNATIONAL**, Volume 54, Issue 2, pages 1915-1925
19. **NAZIHA GRATI-KAMOUN** AND WISSEM ZARROUK 2012. Exploratory Chemometric analysis for the characterization of Tunisian olive cultivars according to their lipid and sterol profile. **INTERNATIONAL JOURNAL OF FOOD SCIENCE & TECHNOLOGY** Volume 47, Issue 7, pages 1496–1504.
20. RAYDA BEN-AYED, **NAZIHA GRATI-KAMOUN**, CINDERELLA SANS-GROUT, FABIENNE MOREAU, AHMED REBAI 2012. Characterization and authenticity of virgin olive oil (*Olea europaea* L.) cultivars by microsatellite markers. **EUROPEAN FOOD RESEARCH AND TECHNOLOGY**, Volume 234, Issue 2, pages 263-271
21. NOOMEN HADJ-TAIEB, **NAZIHA GRATI**, MOHAMED AYADI, IMEN ATTIA, HOUDA BENSALAM, ALI GARGOURI. 2012. Optimisation of olive oil extraction and minor compounds content of Tunisian olive oil using enzymatic formulations during malaxation. **BIOCHEMICAL ENGINEERING JOURNAL**, Volume 62, pages 79-85

22. STEFANIA VICHI, AIDA LAZZEZ, **NAZIHA GRATI-KAMOUN**, and JOSEP CAIXACH **2012** Modifications in virgin olive oil glycerolipid fingerprint during olive ripening by MALDI-TOF MS analysis. **LWT - FOOD SCIENCE AND TECHNOLOGY** 48 Pages: 24-29
23. SLIM SMAOUI, HAJER BEN HLIMA, RAOUDHA JARRAYA, **NAZHA GRATI KAMOUN**, RAOUDHA ELLOUZE AND MOHAMED DAMAK. **2012**. Cosmetic emulsion from virgin olive oil: Formulation and bio-physical evaluation. **AFRICAN JOURNAL OF BIOTECHNOLOGY** Volume 11(34), pages 8417-8424
24. SMAOUI, S., BEN HLIMA, H., JARRAYA, R., **KAMOUN, N. G.**, ELLOUZE, R., & DAMAK, M. **2012**. Physico-Chemical Characterization and Analysis of Various Tunisian Olive Oil Varieties: Minor Compounds and Fatty Acids. **JOURNAL OF THE CHEMICAL SOCIETY OF PAKISTAN**, Volume 34(2), pages 491-498.
25. SOFIANE ABDELHAMID, **NAZIHA GRATI-KAMOUN**, FRANCESCO P. MARRA AND TIZIANO CARUSO. **2012**. Genetic Diversity of Major Olive Varieties from Southern Tunisia. The African Journal of Plant Science and Biotechnology 7 (1), 83-85 ©2013 Global Science Books
26. KANDYLIS, P., VEKIARI, S. A., KANELLAKI, M., **GRATI KAMOUN, N.** MSALLEM, M.. KOURKOUTAS, Y **2011**. Comparative study of flavor profile of extra virgin olive oil of Koroneiki variety (*Olea europaea* var. *Microcarpaalba*) cultivated in Greece and Tunisia during one period of harvesting. **LWT –Food Science and Technology**.44 pages 1333-1341
27. AIDA LAZZEZ, STEFANIA VICHI, **NAZIHA GRATI KAMMOUN**, MOHAMED NÉJI AROUS, MOHCEN KHLIF, AGUSTI ROMERO, MONCEF COSSENTINI. **2011**A four year study to determine the optimal harvesting period for Tunisian Chemlali olives **Eur. J. Lipid Sci. Technol. 2011, 113, pp.796–807**
28. STEFANIA VICHI, AIDA LAZZEZ, **NAZIHAGRATI KAMOUN**, ELVIRA LOPEZ-TAMAMES, AND SUSANA BUXADERAS. **2010** Evolution of Sesquiterpene Hydrocarbons in Virgin Olive Oil during Fruit Ripening **J Agric Food Chem.2010, 58 (11):6972-6976.**
29. SLIM SMAOUI, RAOUDHA JARRAYA, **NAZHA GRATI-KAMOUN**, RAOUDHA ELLOUZE AND MOHAMED DAMAK. **2010**. Analysis of minor compounds and fatty acids in Tunisian's olive oils. **Tunisian Journal of Medicinal Plants and Natural Products TJMPNP3, (2010), 1-8**
30. ABDELHAMID SOFIÈNE, **GRATI KAMOUN NAZIHA**, FRANCESCO MARRA AND CARUSO TZIAMO. **2010**. Genetic characterization of Tunisian olive table cultivars (*Olea europaea* L.) genetic inventory based on microsatellite analysis. **The African Journal of Plant Science and Biotechnology 4 (Special Issue 1), 13-16** ©2010 Global Science Books volume 62, p 79-85
31. IMENE REKIK HAKIM, **NAZIHA GRATI-KAMOUN**, EMNA MAKHLOUFI AND AHMED REBAI. **2010**. Discovery and potential of SNP markers in characterization of Tunisian olive germplasm. **Diversity 2010, 2, pp.17-27.**
32. S. A. VEKIARI, V. OREOPOULOU, Y. KOURKOUTAS, **N. KAMOUN**, M. MSALLEM, V. PSIMOULI, D. ARAPOGLOU. **2010**. Caracterización y variación estacional de la calidad del aceite de oliva virgen de las variedades Throumbolia y Koroneiki del Sur de Creta **GRASAS Y ACEITES, 61 (3), 221-231,**
33. I. REKIK, A SALIMONTI, **N.GRATI KAMOUN**, I. MUNZZALUPO, O. LEPAIS, E.PERRI AND A.REBAI. **2008**. Characterisation and Identification of Tunisian Olive Tree Varieties by Microsatellite Markers **HORTSCIENCE43(5):1371–1376**
34. **N. GRATI-KAMOUN**, F. LAMY MAHMOUD, A. REBAÏ, A. GARGOURI, O. PANAUD AND A. SAAR **2006**. Genetic diversity assessment of Tunisian olive tree (*Olea europaea* L.) cultivars using AFLP markers, **GENETIC RESOURCES AND CROP EVOLUTION,53:265-275.**

#### **International Communications and Conferences**

1. **N.GRATI KAMMOUN 2016**. Les huiles d'olive tunisiennes : Diversité biochimique et différenciation géographique V International Meeting sur la Biotechnologie Végétale en Zones Arides et Oasiennes, Zarzis (Tunisia) 19-21 December, 2016.
1. **N.GRATI KAMMOUN 2016**. Les Indications Géographiques : *Un Levier Pour le Développement de la Filière Oléicole Tunisienne*. Les Rencontres d'Affaires Internationales de l'Huile d'Olive 9-11 nov 2016. Chambre de commerce de Sfax.
2. **N.GRATI KAMMOUN 2014**. Organic virgin olive oil: technical management and trends: case of Tunisia. Seventh Edition of the "Mediterranean Days of the Olive Tree in Meknes" from 21 to 23 October 2014 in Meknes under the theme: "Quality, Labeling, Mediterranean Diet and Biomass: at the heart of Competitiveness and Sustainable Development of the Oil Sector 'Olive"
3. **N-GRATI KAMMOUN 2013**. Biodiversity of Tunisian virgin olive oils: characterization and valorisation IV International Meeting sur la Gestion des Ressources et Applications Biotechnologiques en Aridoculture et Cultures Sahariennes : perspectives pour un développement durable des zones arides. IRA Mednine. 17-19 Déc 2013

4. **N-GRATI KAMMOUN 2013.** Assessment of olive germplasm in Tunisia and olive oil authentication efforts. CIHEAM Network on "Innovative Technologies in Olive Oil Authentication" with emphasis on DNA-based approaches, Mediterranean Agronomic Institute of Chania (MAICh) Crete, Greece 27-29 august 2013
5. **N-GRATI KAMMOUN 2013.** The Tunisian experience in the improvement and valorization of olive oils. 2nd Festival of Olive Tree and Olive Oil- Didim ( Turkey), 24-30 Nov 2013
6. **N.GRATI KAMMOUN 2012.** Biodiversity of olive-growing landscapes in Tunisia: identification and valorisation of terroirs - Forum of the Mediterranean diet - RECOMED CHAMBER OF COMMERCE IMPERIA. 17 Nov 2012 IMPERIA
7. **N.GRATI KAMMOUN 2012.** The Tunisian experience in the characterization of the genetic biodiversity of the olive-growing heritage and the valorisation of oils by the elaboration of the signs of quality (LABEL, AOC, IP). International Seminar Med Mag Oliva. 19 -23 February 2012 Monastir
8. **NAZIHA GRATI KAMMOUN and WISSEM ZARROUK 2011** Discrimination of Tunisian olive oils according to their sterolic fraction by chemometric methods Olivebioteq 2011. Chania, Greece 31 October au 4 November 2011
9. **NAZIHA.GRATI KAMOUN, MONJI MSALLEM, WISSEM ZARROUK, AHLEM HDHILI AND ROULA VEKIARI 2011.** Agronomical and technological potentialities of "Koroiki", Greek olive variety, cultivated in different regions of Tunisia. OLIVEBIOTEQ 2011. CHANIA, GRECE DU 31 OCTOBRE AU 4 NOVEMBRE 2011.
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**Language Skills:**

| Languages | Reading         | Speaking  | Writing   |
|-----------|-----------------|-----------|-----------|
| Arabic    | Mother Language |           |           |
| French    | Excellent       | Excellent | Excellent |
| English   | Excellent       | Good      | Excellent |

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**Certification:**

I, the undersigned, certify that to the best of my knowledge and belief, this CV correctly describes myself, my qualifications, and my experience.

Name of Expert: Naziha Grati KAMMOUN

Signature:



Date: 13/02/2017