

Curriculum Vitae



Prof. DESOBGO ZANGUE Steve Carly (Professor at the University Institute of Technology of the University of Ngaoundere, Cameroon)

Professor, University of Ngaoundere, Cameroon
Postdoctoral fellow, University of Johannesburg, Doorfontein Campus
Ph.D in Process Engineering, University of Ngaoundere
Master of Science in Process Engineering, University of Ngaoundere
Master of Engineering in Agricultural and Food Industries, University of Ngaoundere

Personal Informations

Name (s)	DESOBGO ZANGUE Steve Carly
Adress	PO. Box 455 University Institute of Technology (IUT), Ngaoundere, Cameroon
Phone	(+237) 697160004 / 672790222
Email	desobgo.zangue@gmail.com / desobgo.zangue@hotmail.com
Nationality	Cameroonian
Date and place of birth	January 02, 1977 in Douala, Cameroon
Sex	Male
Marital status	Married and father of 5 children

Field of competence	Food Sciences, Food Technology, Biotechnology, Process Engineering, Chemical Engineering, Development of new products, Environment (biochemistry comprehension of waste transformation)
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Scientific Activities

Domain	Process Engineering, Chemical Engineering, Development of new products, Environment, Food Technology and Biotechnology, Environment (biochemistry comprehension of waste transformation)
Direction of activities	- Food Technology, Biotechnology, Beverages, Enzymology

Publications in the activity

- Modeling (Response Surface Methodology)
- Environmental science (biochemistry comprehension of waste transformation)
- **41 papers** in refereed journals, **4 books chapters**
- 1 Conference on Scientific and technological innovations: catalysts for growth and sustainable development. From 11 to 13 May 2022, University Institute of Technology, University of Douala, Cameroon
- 1 communication to the GP3A, UCL Belgium.
- Communications in Annual Conference of the Cameroon Biosciences Society
- 1 communication to the Johannesburg Winter Beverage Symposium of the University of Johannesburg at Sedibeng brewery, South Africa

Supervision of students

- **5 Ph.D completed**
- **Many Masters completed (14 master students)**
- **Many engineers (BAC+5), Licences (BAC+3) and DUT students (BAC+2) completed**

Professional experience

Dates	Jun 2025
Name of employer	AFSFA
Location	Ngaoundéré, Cameroun
Activity sector	Sécurité sanitaire des aliments
Position occupied	Membre du comité scientifique/orateur
Activities and responsibilities	État des lieux des produits alimentaires du Made in Cameroun et contrefaçon
Dates	Mars 2025
Name of employer	UNIVERSITE DE BERTOUA/FACULTE DES SCIENCES
Location	Bertoua, Cameroun
Activity sector	Education
Position occupied	Expert
Activities and responsibilities	Elaboration de curriculum de l'incubateur d'entreprises à la faculté des sciences de l'université de Bertoua
Dates	Since November 2024
Name of employer	University of Ngaoundere/University Institute of Technology (UIT)
Location	Ngaoundéré, Cameroon
Activity sector	Higher education
Position occupied	Professor

Activities and responsibilities	- Lecturing - Research - Practicals - Student supervision
Dates	Juin 2024
Name of employer	SIAGROS (Salon International des Industries et Techniques Agro-Pastorales du Septentrion)
Location	Garoua, Cameroun
Activity sector	Industrie agro-alimentaire et renforcement de la sécurité alimentaire dans le septentrion
Position occupied	Membre du comité scientifique
Activities and responsibilities	Examen des articles et communications proposés
Dates	December 2023
Name of employer	ANRPEC (Association nationale des réseaux pour la promotion de l'entrepreneuriat au Cameroun)
Location	Baré Bakem, Cameroun
Activity sector	Agriculture
Position occupied	Consultant
Activities and responsibilities	Organisateur des premières journées nationales de mise en réseau des acteurs de la chaîne de valeur agroalimentaire
Dates	October 2023
Name of employer	ANOR (Agence camerounaise de normalisation et de qualité)
Location	Douala, Cameroun
Activity sector	Qualité et normalisation
Position occupied	Consultant
Activities and responsibilities	Séminaire sur la normalisation : Les défis de la normalisation dans la production locale de boissons et de spiritueux
Dates	October 2023
Name of employer	APME (Small and Medium-sized Enterprises Promotion Agency)
Location	Douala, Cameroon
Activity sector	Program to promote and process agricultural and agri-food products financed by the French Development Agency
Position occupied	Consultant

Activities and responsibilities

- Inaugural lesson: Impact of food quality on the performance of small and medium-sized agrifood enterprises and their contribution to import-substitution industrialization and food security in Cameroon

Dates **Août 2023**
 Name of employer **UNIVERSITE DE NGAOUNDERE / ENSAI**
 Location **Ngaoundéré, Cameroun**
 Activity sector **Enseignement Supérieur**
 Position occupied **Examineur**
 Activities and responsibilities **Participation à la soutenance de thèse de Doctorat Ph.D en Génie des Procédés du candidat Zomegni Gaston. Thème : Potentiel technologique des amandes de mangue (*Mangifera indica* L.) en panification pour la réduction du rassissement du pain.**

Dates **Since June 2023**
 Name of employer **GIE-MADIK**
 Location **Yaoundé, Cameroon**
 Activity sector **Agri-food**
 Position occupied **Consultant/Researcher**
 Activities and responsibilities

- New product development
- Research

Dates **Mai 2023**
 Name of employer **UNIVERSITE DE DSCHANG / DSCHANG SCHOOL OF SCIENCE AND TECHNOLOGY**
 Location **Dschang, Cameroun**
 Activity sector **Enseignement Supérieur**
 Position occupied **Examineur**
 Activities and responsibilities

- Participation à la soutenance de thèse de Doctorat Ph.D en Nutrition et Sécurité Alimentaire du candidat Tchamani Piame Laverdure. Thème : Caractérisation techno-fonctionnelle des levures constitutives des levains du *Sha'a* (boisson fermentée traditionnelle à base de maïs) et mise au point d'un starter.

Dates **Mai 2023**
 Name of employer **UNIVERSITE DE DOUALA/ENSPD (Ecole Nationale Supérieure Polytechnique de Douala)**
 Location **Douala, Cameroun**
 Activity sector **Education**
 Position occupied **Membre du comité scientifique**

Activities and responsibilities Projet de développement et de modernisation des procédés de transformation, de conservation et de conditionnement agroalimentaire (PDEMOPTRACCA) à l'Ecole Nationale Supérieure Polytechnique de Douala

Dates **Since March 2023**
Name of employer **UCB**
Location Douala, Cameroon
Activity sector Brewery
Position occupied **Consultant/Researcher**
Activities and responsibilities

- New product development
- Research

Dates **Since January 2023**
Name of employer **UNIPAC FARMING**
Location Yaoundé, Cameroon
Activity sector Agri-food
Position occupied **Member**
Activities and responsibilities

- New product development

Dates **Since January 2023**
Name of employer **UNIPAC INVEST**
Location Yaoundé, Cameroon
Activity sector Finance/Agri-food
Position occupied **Member**
Activities and responsibilities

- Shareholder

Dates **Since March 2023**
Name of employer **COOP-CA TRAALIT (the Littoral food processors' cooperative)**
Location Douala, Cameroon
Activity sector Agri-food
Position occupied **Consultant/Researcher**
Activities and responsibilities

- New product development
- Research

Dates **Since November 2020**
Name of employer **KINDAK**
Location Makak, Cameroon
Activity sector Agri-food

Position occupied	Consultant/Researcher
Activities and responsibilities	- New product development - Research
Dates	Since November 2019
Name of employer	University of Ngaoundere/University Institute of Technology (UIT)
Location	Ngaoundéré, Cameroon
Activity sector	Higher education
Position occupied	Associate Professor
Activities and responsibilities	- Lecturing - Research - Practicals - Student supervision
Dates	2021 until now
Name of employer	Journal of the American Society of Brewing Chemists
Location	USA
Activity sector	Scientific papers publication
Position occupied	Reviewer
Activities and responsibilities	- Review scientific papers
Dates	2021 until now
Name of employer	Heliyon
Location	Netherlands
Activity sector	Scientific papers publication
Position occupied	Reviewer
Activities and responsibilities	Review scientific papers
Dates	2020 until now
Name of employer	Journal of Food Processing and Preservation
Location	USA
Activity sector	Scientific papers publication
Position occupied	Reviewer
Activities and responsibilities	Review scientific papers
Dates	2019 until now
Name of employer	Journal of Food Stability
Location	Buea, Cameroon

Activity sector	Scientific papers publication
Position occupied	Associate Editor
Activities and responsibilities	Review scientific papers and journal paper editing
Dates	2019 until now
Name of employer	SCIREA Journal of Food
Location	New York, USA
Activity sector	Scientific papers publication
Position occupied	Editorial Board Member
Activities and responsibilities	Review scientific papers and journal paper editing
Dates	2012- 2019
Name of employer	University of Ngaoundere/University Institute of Technology (UIT)
Location	Ngaoundéré, Cameroon
Activity sector	Higher education
Position occupied	Senior Lecturer/Researcher
Activities and responsibilities	- Lecturing - Research - Practicals - Students supervision
Dates	2017 until now
Name of employer	American Society of Brewing Chemists
Location	USA
Activity sector	Scientific papers publication
Position occupied	Member
Activities and responsibilities	Review scientific papers
Dates	2017-2019
Name of employer	Ministry of Scientific Research and Innovation (MINRESI)
Location	Yaoundé, Cameroon
Activity sector	Research/Technology
Position occupied	Member of the National Technology Development Committee
Activities and responsibilities	- Biotechnology development policy in Cameroon - Project selection - Project supervision
Dates	2016-2017

Name of employer	GIZ Cameroon (Gesellschaft Für Internationale Zusammenarbeit)
Location	Yaoundé, Cameroon
Activity sector	- Environmental, climate and forest policy - Governance and decentralization - Rural development
Position occupied	Consultant
Activities and responsibilities	- Work meeting with the representatives GIZ, SNV, and the company SOCTRACAO. Definition of terms of reference and on-site visit of equipment - Evaluation of machine yields according to processing needs. - Analysis of the quality of materials related to hygienic requirements and sanitary and their availability on the market.
Dates	2015-2016
Name of employer	University of Johannesburg
Location	Johannesburg, South Africa
Activity sector	Higher education
Position occupied	Postdoctoral fellow at Biotechnology and Food technology department
Activities and responsibilities	- Lecturing - Research on brewing science - Practicals - Students supervision
Dates	2017 until now
Name of employer	African Journal of Science, Technology, Innovation and Development
Location	London, UK
Activity sector	Scientific papers publication
Position occupied	Reviewer
Activities and responsibilities	Review scientific papers
Dates	2017 until now
Name of employer	Journal of Food Science and Technology
Location	India
Activity sector	Scientific papers publication
Position occupied	Reviewer
Activities and responsibilities	Review scientific papers
Dates	2014- until now
Name of employer	Journal of Food and Bioprocess Technologies

Location	USA
Activity sector	Scientific papers publication
Position occupied	Reviewer
Activities and responsibilities	Review scientific papers
Dates	2014- until now
Name of employer	African Journal of Biotechnology
Location	Nigeria
Activity sector	Scientific papers publication
Position occupied	Editorial Board Member
Activities and responsibilities	Review scientific papers and paper editing
Dates	2013-2014
Name of employer	University of Johannesburg
Location	Johannesburg, South Africa
Activity sector	Higher education
Position occupied	Postdoctoral fellow at Biotechnology and Food technology department
Activities and responsibilities	- Lecturing - Research on brewing science - Practicals - Students supervision
Dates	2008-2012
Name of employer	University of Ngaoundere/University Institute of Technology (UIT)
Location	Ngaoundéré, Cameroon
Activity sector	Higher education
Position occupied	Assistant Lecturer
Activities and responsibilities	- Lecturing - Research - Practicals - Students supervision
Dates	2002-2008
Name of employer	University of Ngaoundere/ENSAI of Ngaoundere
Location	Ngaoundéré, Cameroon
Activity sector	Higher education
Position occupied	Research assistant
Activities and responsibilities	- Practicals in Agro-industrial process technology

- Practicals in biodynamics
- Practicals in Enzymology
- Practicals in Mechanical and transfer unit operations

Dates	May – September 2001
Name of employer	CAM Assistance
Location	Douala, Cameroon
Activity sector	Food technology (Manufacture of machinery, development of new products)
Position occupied	Trainee (Internship End of Master of Engineering degree)
Activities and responsibilities	- Development of the manufacturing processes of juice and pineapple wine - Developing a taste panel - Development of the best process for juice and pineapple wine
Dates	June – August 2000
Name of employer	Cameroon Development Corporation (CDC)
Location	Tiko, Cameroon
Activity sector	Food Technology (Rubber, Tea, oil, etc...)
Position occupied	Trainee (Internship Master of Engineering, year 2)
Activities and responsibilities	- Investigations on the rubber quality issues - Development of a device to drain water from washing the coagulated latex to pretreatment zone
Dates	July – August 1999
Name of employer	SPC du Cameroon
Location	Bafoussam, Cameroon
Activity sector	Food Technology (Feed mills)
Position occupied	Trainee (Internship Master of Engineering, year 1)
Activities and responsibilities	- Contribution to the production of provender for poultry, pigs, rabbits, ... - Contribution to management of feed stocks and Maintenance
Dates	June – September 1998
Name of employer	Guinness Cameroon S.A.
Location	Douala, Cameroon
Activity sector	Food Technology (Brewery)
Position occupied	Trainee (Internship for end of degree, DUT)
Activities and responsibilities	- Bottle breakages analysis in Packaging service - Investigation on critical areas of thermal shock and breakage of bottles on the bottling line.

- Bottle breakages and valuation costs

Dates	June – July 1997
Name of employer	Guinness Cameroon S.A.
Location	Douala, Cameroon
Activity sector	Food Technology (Brewery)
Position occupied	Trainee (Internship)
Activities and responsibilities	- Bottle breakages analysis in Packaging service - Investigation on critical areas of thermal shock and breakage of bottles on the bottling line. - Bottle breakages and valuation costs

Education and formation

Dates	2004 – 2012
Title of qualification awarded	Ph.D in Process engineering
Skills covered	General domain: Process Engineering and Chemical Engineering, Food technology, Mathematics, Statistics Specific Domain: Modeling, Process Optimization of Agricultural and Food Industries (Beverages)
Établissement Institution	National Advanced School of Agro-Industrial Sciences (ENSAI), Ngaoundere, Cameroon

Dates	2001 – 2003
Title of qualification awarded	Master of Science in Process Engineering (D.E.A - GP)
Skills covered	General domain: Process Engineering and Chemical Engineering, Food technology, Mathematics, Statistics Specific Domain: Modeling, Process Optimization of Agricultural and Food Industries (Beverages)
Établissement Institution	National Advanced School of Agro-Industrial Sciences (ENSAI), Ngaoundere, Cameroon

Dates	1998 – 2001
Title of qualification awarded	Master of Engineering
Skills covered	General domain: Process Engineering and Chemical Engineering, Food technology
Établissement Institution	National Advanced School of Agro-Industrial Sciences (ENSAI), Ngaoundere, Cameroon

Dates	1996 – 1998
Title of qualification awarded	University Institute of Technology Diploma (DUT)
Skills covered	General domain: Agro-Industrial Engineering

Établissement Institution

University Institute of Technology (UIT), Ngaoundere, Cameroon

Dates

1995 – 1996

Title of qualification awarded

Bachelor of Secondary Education (Series D)

Skills covered

General domain: Mathematics and Natural Sciences

Établissement Institution

Polyvalent Private Institute of Bonamoussadi (IPPB), Douala, Cameroon

Personal skills and competences

Language

French

Self evaluation

English

Understand		Speak		Write
Listen	Read	Conversation	Orally	
Well	Well	Well enough	Well enough	Well

Social skills

- Good team skills, easy to adapt to multicultural environments
- Good communication skills

Organizational skills

- General Manager of the Ngaoundere Veterans Football Association (2018)
- Academic supervisor of the Bioengineering mention level 2 (2009-2011)
- Regular Interim position of Head of Department of Food Engineering and Quality Control (GACQ)
- President of the Association of Monitors and PhD students of the University of Ngaoundere (2005)
- Laboratory Technician at ENSAI of Ngaoundere 2004/2005 & 2005/2006
- Member of the Junior Enterprise Club, Ngaoundere (1998 – 2000)
- Registrar of the Commission of projects in the Association of Ph.D Students of ENSAI, Ngaoundere (2001-2004)
- Auditor of the Agro - Industrial Club, UIT, Ngaoundere (1996-1997)

Computer skills

- Word, Excel, PowerPoint, Publisher, SigmaPlot, Statistica, Mathcad, Matlab, Minitab, Mathematica, Scientific Workplace, Statgraphics, SPSS, Systat, S Plus 2000, Derive 5, Adobe Photoshop, fortran, Origin, Sphinx, Design Expert, etc...

Artistic skills

- Practice drawing and poetry

Other skills

- Practice of Football, basketball, tennis, table tennis etc...

Driving Licence

- Driving licence B

Complement

- Special Distinction awarded for completion of all the lectures exams in a normal session by Prof. Maurice TCHUENTE Rector (Rector of the University of Ngaoundere) (1998).
- Highest performance in Master of science results (2003)

List of lessons taught (ENSAI/IUT) in the University of Ngaoundere, National Polytechnic School of Douala (ENSPD) and ISAGO of Obala

- 1) Enzymology (IUT)
- 2) Process diagrams and technical drawing (IUT)
- 3) Industrial hygiene (IUT)
- 4) Fruits and vegetables (IUT)
- 5) Malting & Brewing (IUT/ENSAI)
- 6) Food process practical (beer, fruit juice, wine and spirit, etc...) (IUT)
- 7) Student professional project (IUT/ENSAI)
- 8) Advanced Brewing (IUT)
- 9) Wine and spirits (IUT)
- 10) Initiation to engineering equipment (IUT)
- 11) Industrial Enzymes and Applications (IUT)
- 12) Biostatistics and experimental design (ENSAI/IUT)
- 13) Processes of Food Industries II (Beverages) (ENSAI)
- 14) Mechanical and Transfer Unit Operations (ENSAI)
- 15) Experimental designs (ENSAI/IUT)
- 16) Agri-Food Processes I (ENSPD)
- 17) Introduction to process engineering (ISAGO)
- 18) Unit operations in food processing (BTS IUT)
- 19) Food formulation engineering (ENSAI)
- 20) Food industry processes (BTS IUT)

Academic direction of Ph.D students

List of Ph.D. completed

- 1) **Kadlezir Fiacre, 2024.** Boisson probiotique non-laitière: Modélisation et optimisation de l'extraction et de la fermentation du jus d'un cultivar de datte (*Phoenix dactilifera* L.) « Bournow » par la méthodologie des surfaces de réponses. Thèse de Doctorat Ph.D en Sciences de l'Ingénieur, Mention : Génie des Procédés. Ecole Doctorale Sciences, Techniques et Environnement. Faculté

des Sciences Exactes et Appliquées. Université de Ndjamen, Tchad. (Directors: Pr. Mohagir, A.M. ; **Pr. Desobgo, Z.S.C.**)

- 2) **Makebe Calister Wingang.** 2022. Development of probiotic fermented beverage from soursop (*Annona muricata* Linn.) fruit. Ph.D in Process Engineering, National School of Agro-Industrial Science (ENSAI), Cameroon (Directors: Pr Nso, E. J.; **Pr. Desobgo, Z.S.C.**)
- 3) **Wiyeh Claudette Bakisu Muala.** 2022. Probiotic beverage production from a mixture of baobab (*Adansonia digitata* L.) pulp and lemongrass (*Cymbopogon citratus* L.) extract using lactic acid bacteria. Ph.D in Process Engineering, National School of Agro-Industrial Science (ENSAI), Cameroon (Directors: Pr Nso, E. J.; **Pr. Desobgo, Z.S.C.**)
- 4) **Ninga Kombele Aimé.** 2021. Liquéfaction d'une pulpe de goyave à chair blanche (*Psidium guajava* Linn) par les pectinases industrielles d'*Aspergillus niger* et clarification du jus par centrifugation. Thèse de Doctorat Ph.D en Génie des Procédés. Spécialité : Génie Alimentaire et Bioprocédés. Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun (Directors: Pr Nso, E. J.; **Pr. Desobgo, Z.S.C.**)
- 5) **Nguemogne Annick Chancelle.** 2020. Purification de la dextrinase limite du cultivar de sorgho *Safrari* (*Sorghum bicolor* L. Moench). Thèse de Doctorat Ph.D en Génie des Procédés. Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun (Directors: Pr Nso, E. J.; **Pr. Desobgo, Z.S.C.**)

List of Ph.D. students still in progress

- 1) **Acha Anna Affeck.** Modeling the production and clarification of a standardized « Nkang » beer. Ph.D in Process Engineering, National School of Agro-Industrial Science (ENSAI) (Directors: Pr Nso, E. J.; **Pr. Desobgo, Z.S.C.**)
- 2) **Assabjeu Djoufack Armel Césaire.** Study of the mechanism of enzymatic hydrolysis by fragmentation for the production of bioethanol from corn cobs. Ph.D in Process Engineering, National School of Agro-Industrial Science (ENSAI), Cameroon (Directors: Pr Nso, E. J.; **Pr. Desobgo, Z.S.C.**)
- 3) **Brai Olivier.** Production of a probiotic sorghum beer. Ph.D in Process Engineering, National School of Agro-Industrial Science (ENSAI), Cameroon (Directors: Pr Nso, E. J.; **Pr. Desobgo, Z.S.C.**)
- 4) **Tiemuncho Habass.** Construction and evaluation of a novel hybrid mash-tun for sorghum mashing. Ph.D in Process Engineering, National School of Agro-Industrial Science (ENSAI), Cameroon (Directors: Pr Nso, E. J.; **Pr. Desobgo, Z.S.C.**)

- 1) **Kamga Ndé Marthe, 2024.** Optimisation du procédé de séchage de *Justicia carnea* et formulation d'une tisane aromatisée à *Mentha spicata* L. et *Cymbopogon citratus*. Master Recherche en Génie des Procédés, spécialité : Génie Alimentaire Biomoléculaire et Moléculaire (GABM). Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun. (Directeurs: **Pr. Desobgo, Z.S.C.** ; Pr. Agwanandé)
- 2) **Dekbai Mirimbai Marie N., 2024.** Optimization of the clarification process of cashew wines using filter aids consortium of *Grewia mollis* and *Bombax costatum*. Master of Science in Process Engineering. Specialty: Biomolecular and Molecular Food Engineering (GABM). National School of Agro-Industrial Science (ENSAI), Cameroon. (Directors: **Pr. Desobgo, Z.S.C.** ; Pr. Agwanandé)
- 3) **Ngono awoumou, 2022.** Clarification of a *Dacryodes macrophylla* wine by *Corchorus olitorius*. Master of Science in Process Engineering. Specialty: Biomolecular and Molecular Food Engineering (GABM). National School of Agro-Industrial Science (ENSAI), Cameroon. (Directors: **Pr. Desobgo, Z.S.C.** ; Dr. Agwanandé)
- 4) **Epée Willie Aurelien, 2022.** Etude de la potentialité de *Khaya senegalensis* dans l'amérisation des moûts et bières de sorgho. Master Recherche en Génie des Procédés, spécialité : Génie Alimentaire Biomoléculaire et Moléculaire (GABM). Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun. (Directeurs: **Pr. Desobgo, Z.S.C.** ; Dr. Agwanandé)
- 5) **Amassoka Frédéric Jonathan, 2022.** Paramètres de fermentation de *Dacryodes macrophylla* et essai de carbonatation. Master Recherche en Génie des Procédés, spécialité : Génie Alimentaire Biomoléculaire et Moléculaire (GABM). Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun. (Directeurs: **Pr. Desobgo, Z.S.C.** ; Dr. Agwanandé)
- 6) **Bassa Zacharie Carime, 2020.** Clarification d'une bière de sorgho à l'aide de la gomme de nkui (*Triumfetta cordifolia*). Master Recherche en Génie des Procédés, spécialité : Génie Alimentaire et Bioprocédé. Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun. (Directeurs: Pr Nso, E. J.; **Pr. Desobgo, Z.S.C.**)
- 7) **Limegne Kameugne Daruis Gayus, 2020.** Potentialité d'un extrait de patate douce (*Ipomoea Batatas* Lam.) sur la saccharification de la maïs de sorgho (*Sorghum bicolor*). Master Recherche en Génie des Procédés, spécialité : Génie Alimentaire et Bioprocédé. Ecole Nationale Supérieure des Sciences Agro-

Industrielles (ENSAI), Cameroun (Directeurs: Pr Nso, E. J.; **Pr. Desobgo, Z.S.C.**)

- 8) **Tiemuncho Habass Noulambeh, 2019.** Modeling the Operating Limits of a Mashing Process of Sorghum, Attainable Region Concept. Master of Science in Process Engineering, National School of Agro-Industrial Science (ENSAI), Cameroon (Directors: Pr Nso, E. J.; **Pr. Desobgo, Z.S.C.**)
- 9) **Mekok Abizou Rostand, 2019.** Optimized seed roasting and ultrasound-assisted extraction of baobab oil (*Adansonia digitata* Linn). Master of Science in Process Engineering, National School of Agro-Industrial Science (ENSAI), Cameroon (Directors: Pr Nso, E. J.; **Pr. Desobgo, Z.S.C.**)
- 10) **Kadlezir Fiacre, 2017.** Optimization of some physicochemical parameters during juice extraction of a date cultivar (*Phoenix dactylifera* L.). Master of Science in Process Engineering, National School of Agro-Industrial Science (ENSAI), Cameroon (Directors: Pr Nso, E. J.; **Dr. Desobgo, Z.S.C.**)
- 11) **Wiyeh Claudette Bakisu Muala, 2016.** Influence of drying and mixture conditions on some physico-chemical characteristics of lemongrass (*Cymbopogon citratus*) blended with ginger (*Zingiber officinale*) tea. Master of Science in Process Engineering, National School of Agro-Industrial Science (ENSAI), Cameroon (Directors: Pr Nso, E. J.; **Dr. Desobgo, Z.S.C.**)
- 12) **Makebe Calister Wingang, 2016.** Optimisation of the extraction process and investigation on must fermentation of ripe plantains. Master of Science in Process Engineering, National School of Agro-Industrial Science (ENSAI), Cameroon (Directors: Pr Nso, E. J.; **Dr. Desobgo, Z.S.C.**)
- 13) **Tiyou Jules Padrik, 2014.** Application of hydrothermolysis and organosolv treatments for the solubilization of hemicellulosic fractions and lignin of sorghum stalks for the production of bioethanol. Master of Science in Process Engineering, National School of Agro-Industrial Science (ENSAI), Cameroon (Directors: Pr Nso, E. J.; **Dr. Desobgo, Z.S.C.**)
- 14) **Nkoum Sem Ronald, 2014.** Optimising Sugar Release by the CSLF Technology and Dilute Acid Hydrolysis from Maize (*Zea mays* L.) Stalks as a Potential for Bioethanol Production. Master of Science in Process Engineering, National School of Agro-Industrial Science (ENSAI), Cameroon (Directors: Pr Nso, E. J.; **Dr. Desobgo, Z.S.C.**)

Engineers completed

- 1) **Donfack Zambou Marthe Cathy, 2023.** Essais de production d'une bière à partir du sorgho non concassé : Application à une bière allégée en alcool. Diplôme d'Ingénieur de Conception en Industries Agricoles et Alimentaires. Ecole Nationale

Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun (Directeurs: **Pr. Desobgo, Z.S.C.** ; Dr. Nguemogné)

- 2) **Gnentedem Oumbe Romaric Brice, 2023.** Production d'un vin sans alcool à base d'ananas (*Ananas comosus* C) et d'oseille (*Hibiscus sabdariffa* L) sucré à la stevia (*Stévia rebaudiana* B). Diplôme d'Ingénieur de Conception en Industries Agricoles et Alimentaires. Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun (Directeurs: **Pr. Desobgo, Z.S.C.** ; Dr. Agwanandé)
- 3) **Sabouang Ngouah Beaud Charles Fabrice, 2022.** Effet de l'aromatisation du rhum à partir des pommes d'anacarde sur les caractéristiques physico-chimiques d'un rhum arrangé. Diplôme d'Ingénieur de Conception des Industries Agricoles et Alimentaires. Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun (Directeurs: **Pr. Desobgo, Z.S.C.** ; Dr. Saidou)
- 4) **Tsafack Manedjou Andrelle Sherone, 2022.** Formulation d'un vin sans alcool à base de tamarin aromatisé à l'ananas. Diplôme d'Ingénieur de Conception des Industries Agricoles et Alimentaires. Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun (Directeurs: **Pr. Desobgo, Z.S.C.** ; Pr. Nkouam)
- 5) **Obounou Oyono Merlin Jordan, 2022.** Production d'un vinaigre à base d'*Anacardium occidentale* L. Diplôme d'Ingénieur de Conception en Industries Agricoles et Alimentaires. Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun (Directeurs: **Pr. Desobgo, Z.S.C.** ; Pr. Ngatchic Thérèse)
- 6) **Epoh Beugang Romeo, 2021.** Formulation d'un vin sans alcool à base d'*Anacardium occidentale* L. Diplôme d'Ingénieur de Conception en Industries Agricoles et Alimentaires. Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun (Directeurs: **Pr. Desobgo, Z.S.C.** ; Dr. Agwanandé)
- 7) **Gnassiri Simon, 2021.** Formulation d'une bière à base sorgho rouge (*Sorghum bicolor*), de cannelle (*Cinnamomum zeylanicum*), de zeste de citron (*Citrus limon*) amérisée à l'écorce de caïcedrat (*Khaya senegalensis*). Diplôme d'Ingénieur de Conception. Ecole Nationale Supérieure Polytechnique de Douala (ENSPD), Cameroun (Directeurs: Pr Mouangué Ruben; **Pr. Desobgo, Z.S.C.**)
- 8) **Kahou Sonkeng Péguy Servain, 2020.** Formulation d'un vin à base d'*Anacardium occidentale* et des racines de Beta vulgaris. Diplôme d'Ingénieur de Conception des Industries Agricoles et Alimentaires. Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun (Directeurs: **Pr. Desobgo, Z.S.C.** ; Dr. Ngatchic Thérèse)

- 9) **Bissaban Yenyemb Pierre Eric, 2020.** Formulation d'une compote à base de pommes d'anacarde (*Anacardium occidentale*), de papaye (*Carica papaya*) et de poudre de baobab (*Adansonia digitata*). Diplôme d'Ingénieur de Conception des Industries Agricoles et Alimentaires. Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun. (Directeurs: **Pr. Desobgo, Z.S.C.** ; Dr. Ngatchic Thérèse)
- 10) **Yakam Fut Leslie Karen, 2020.** Production d'un vin blanc à base de *Carica papaya* (papaye solo 8). Diplôme d'Ingénieur de Conception en Industries Agricoles et Alimentaires. Ecole Nationale Supérieure des Sciences Agro-Industrielles (ENSAI), Cameroun. (Directeurs: **Pr. Desobgo, Z.S.C.** ; Dr. Agwanandé)
- 11) **Fometeu Zamo Audrey Niquème, 2018.** Standardization of calcium and free amino nitrogen contents in the wort at the brewhouse. Engineering degree, National School of Agro-Industrial Science (ENSAI), Cameroon. (**Dr. Desobgo, Z.S.C.**, Dr Agwanande W.)
- 12) **Chano Kuitche Gaëlle, 2018.** Sulfur dioxide control in breweries. Engineering degree, National School of Agro-Industrial Science (ENSAI), Cameroon. (**Dr. Desobgo, Z.S.C.**, Dr Agwanande)
- 13) **Awah Noella, 2018.** Study of factors influencing saccharification during mashing. Engineering degree, National School of Agro-Industrial Science (ENSAI), Cameroon. (Pr Fombang Edith, **Dr. Desobgo, Z.S.C.**)
- 14) **Ayossa-Hanthe Lonam, 2018.** Ameliorating beer brightness: case of SABCO Douala and Yaounde factories. Engineering degree, National School of Agro-Industrial Science (ENSAI), Cameroon. (**Dr. Desobgo, Z.S.C.**, Dr Agwanande W.)
- 15) **Minkoumou Augustin Caleb, 2018.** Brewer's yeast management for the improvement of the quality of the finished beer. Engineering degree, National School of Agro-Industrial Science (ENSAI), Cameroon. (Pr Nso E.J., **Dr. Desobgo, Z.S.C.**)
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- 17) **Tset III Steve F., 2017.** Improvement of stage times and reduction of extract losses during filtration in brewhouse 2. Engineering degree, National School of Agro-Industrial Science (ENSAI), Cameroon. (Pr Nso E.J., **Dr. Desobgo, Z.S.C.**)
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Prof. DESOBGO ZANGUE Steve Carly