CURRICULUM VITAE

Prof. DESOBGO ZANGUE Steve Carly

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PERSONAL INFORMATION

Nationality: Cameroonian	**Date of Birth:** January 02, 1977, Douala, Cameroon
Sex: Male	**Marital Status:** Married, 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)

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
- Modeling (Response Surface Methodology)
- Environmental science (biochemistry comprehension of waste transformation)

Publications & Communications:

- 47 papers in refereed journals,
- 1 book,
- 15 book chapters
- 14 Conferences papers

Supervision of Students:

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

PROFESSIONAL EXPERIENCE

February 2026	**APPPMA** Djibouti / Togo
Position	**APPPMA (Pan-African Agency for the Promotion of Products Made in Africa) Standardization and Certification Manager**
Sector	Promotion of products Made in Africa
Responsibilities	– Multidimensional development of African skills around the world – Inter-African Initiative for Sociocultural Cohesion and the Comprehensive Development of Africa
March 2025	**University of Bertoua / Faculty of Sciences** Bertoua, Cameroon
Position	**Expert**
Sector	Higher Education
Responsibilities	– Elaboration of the curriculum of the business incubator at the Faculty of Sciences
Since November 2024	**University of Ngaoundere / IUT** Ngaoundéré, Cameroon
Position	**Professor**
Sector	Higher Education

Responsibilities	– Lecturing – Research – Practicals – Student supervision
June 2024	**SIAGROS** Garoua, Cameroon
Position	**Member of the Scientific Committee**
Sector	Agro-pastoral industries & food security
Responsibilities	– Evaluation of articles and communications submitted
December 2023	**ANRPEC** Baré Bakem, Cameroon
Position	**Consultant**
Sector	Agriculture
Responsibilities	– Organiser of the first national networking days for agri-food value chain stakeholders
October 2023	**ANOR (Cameroon Standards Agency)** Douala, Cameroon
Position	**Consultant**
Sector	Quality & Standardisation
Responsibilities	– Seminar on standardisation: challenges in local production of beverages and spirits
October 2023	**APME — Small and Medium-sized Enterprises Promotion Agency** Douala, Cameroon
Position	**Consultant**
Sector	Agri-food — French Development Agency Programme
Responsibilities	– Inaugural lesson: Impact of food quality on SME performance and contribution to food security in Cameroon
August 2023	**University of Ngaoundere / ENSAI** Ngaoundéré, Cameroon
Position	**Examiner**
Sector	Higher Education

Responsibilities	– PhD defence committee — Zomegni Gaston: Potentiel technologique des amandes de mangue en panification pour la réduction du rassissement du pain
Since June 2023	**GIE-MADIKA** Yaoundé, Cameroon
Position	**Consultant / Researcher**
Sector	Agri-food
Responsibilities	– New product development – Research
May 2023	**University of Dschang / DSST** Dschang, Cameroon
Position	**Examiner**
Sector	Higher Education
Responsibilities	– PhD defence committee — Tchamani Piame Laverdure: Caractérisation techno-fonctionnelle des levures de levains du Sha'a et mise au point d'un starter
May 2023	**University of Douala / ENSPD** Douala, Cameroon
Position	**Member of the Scientific Committee**
Sector	Higher Education
Responsibilities	– Project PDEMOPTRACCA — Development and modernisation of agri-food transformation, conservation and packaging processes
Since March 2023	**UCB** Douala, Cameroon
Position	**Consultant / Researcher**
Sector	Brewery
Responsibilities	– New product development – Research
Since January 2023	**UNIPAC FARMING** Yaoundé, Cameroon
Position	**Member**

Sector	Agri-food
Responsibilities	– New product development
Since January 2023	**UNIPAC INVEST** Yaoundé, Cameroon
Position	**Member**
Sector	Finance / Agri-food
Responsibilities	– Shareholder
Since March 2023	**COOP-CA TRAALIT** Douala, Cameroon
Position	**Consultant / Researcher**
Sector	Agri-food
Responsibilities	– New product development – Research
Since November 2020	**KINDAK** Makak, Cameroon
Position	**Consultant / Researcher**
Sector	Agri-food
Responsibilities	– New product development – Research
Since November 2019	**University of Ngaoundere / IUT** Ngaoundéré, Cameroon
Position	**Associate Professor**
Sector	Higher Education
Responsibilities	– Lecturing – Research – Practicals – Student supervision
2021–present	**Journal of the American Society of Brewing Chemists** USA
Position	**Reviewer**
Sector	Scientific publication

Responsibilities	– Review scientific papers
2021–present	**Heliyon** Netherlands
Position	**Reviewer**
Sector	Scientific publication
Responsibilities	– Review scientific papers
2020–present	**Journal of Food Processing and Preservation** USA
Position	**Reviewer**
Sector	Scientific publication
Responsibilities	– Review scientific papers
2019–present	**Journal of Food Stability** Buea, Cameroon
Position	**Associate Editor**
Sector	Scientific publication
Responsibilities	– Review scientific papers and journal paper editing
2019–present	**SCIREA Journal of Food** New York, USA
Position	**Editorial Board Member**
Sector	Scientific publication
Responsibilities	– Review scientific papers and journal paper editing
2017–present	**American Society of Brewing Chemists** USA
Position	**Member**
Sector	Scientific publication
Responsibilities	– Review scientific papers
2017–present	**African Journal of Science, Technology, Innovation and Development** London, UK
Position	**Reviewer**
Sector	Scientific publication

Responsibilities	– Review scientific papers
2017–present	**Journal of Food Science and Technology** India
Position	**Reviewer**
Sector	Scientific publication
Responsibilities	– Review scientific papers
2017–2019	**Ministry of Scientific Research and Innovation (MINRESI)** Yaoundé, Cameroon
Position	**Member of the National Technology Development Committee**
Sector	Research / Technology
Responsibilities	– Biotechnology development policy in Cameroon – Project selection – Project supervision
2014–present	**Journal of Food and Bioprocess Technologies** USA
Position	**Reviewer**
Sector	Scientific publication
Responsibilities	– Review scientific papers
2014–present	**African Journal of Biotechnology** Nigeria
Position	**Editorial Board Member**
Sector	Scientific publication
Responsibilities	– Review scientific papers and paper editing
2012–2019	**University of Ngaoundere / IUT** Ngaoundéré, Cameroon
Position	**Senior Lecturer / Researcher**
Sector	Higher Education
Responsibilities	– Lecturing – Research – Practicals

	– Student supervision
2016–2017	**GIZ Cameroon** Yaoundé, Cameroon
Position	**Consultant**
Sector	Environmental, climate & rural development
Responsibilities	– Work meeting with GIZ, SNV and SOCTRACAO representatives — terms of reference and on-site equipment visit – Evaluation of machine yields according to processing needs – Analysis of material quality for hygienic requirements
2015–2016 & 2013–2014	**University of Johannesburg** Johannesburg, South Africa
Position	**Postdoctoral Fellow — Biotechnology and Food Technology Dept.**
Sector	Higher Education
Responsibilities	– Lecturing – Research on brewing science – Practicals – Student supervision
2008–2012	**University of Ngaoundere / IUT** Ngaoundéré, Cameroon
Position	**Assistant Lecturer**
Sector	Higher Education
Responsibilities	– Lecturing – Research – Practicals – Student supervision
2002–2008	**University of Ngaoundere / ENSAI** Ngaoundéré, Cameroon
Position	**Research Assistant**
Sector	Higher Education
Responsibilities	– Practicals in Agro-industrial process technology

	– Practicals in biodynamics, Enzymology, Mechanical and transfer unit operations
May–September 2001	**CAM Assistance** Douala, Cameroon
Position	**Trainee — Internship (Master of Engineering)**
Sector	Food Technology
Responsibilities	– Development of manufacturing processes for juice and pineapple wine – Development of taste panel – Identification of best process for juice and pineapple wine
June–August 2000	**Cameroon Development Corporation (CDC)** Tiko, Cameroon
Position	**Trainee — Internship (Master of Engineering Year 2)**
Sector	Food Technology
Responsibilities	– Investigations on rubber quality issues – Development of device to drain water from washing coagulated latex
July–August 1999	**SPC du Cameroon** Bafoussam, Cameroon
Position	**Trainee — Internship (Master of Engineering Year 1)**
Sector	Food Technology (Feed mills)
Responsibilities	– Contribution to provender production for poultry, pigs, rabbits – Contribution to stock management and maintenance
June–September 1998	**Guinness Cameroon S.A.** Douala, Cameroon
Position	**Trainee — Internship (DUT end of degree)**
Sector	Food Technology (Brewery)
Responsibilities	– Bottle breakage analysis in Packaging service – Investigation on critical areas of thermal shock and breakage on the bottling line – Bottle breakage valuation costs

June–July 1997	**Guinness Cameroon S.A.** Douala, Cameroon
Position	**Trainee — Internship**
Sector	Food Technology (Brewery)
Responsibilities	– Bottle breakage analysis in Packaging service – Investigation on thermal shock and breakage on the bottling line – Bottle breakage valuation costs

EDUCATION & QUALIFICATIONS

2004–2012	**Ph.D in Process Engineering**
Institution	*National Advanced School of Agro-Industrial Sciences (ENSAI), University of Ngaoundere, Cameroon*
Skills	Process Engineering, Chemical Engineering, Food Technology, Modeling, Process Optimization of Agricultural and Food Industries (Beverages)
2001–2003	**Master of Science in Process Engineering (D.E.A-GP)**
Institution	*National Advanced School of Agro-Industrial Sciences (ENSAI), University of Ngaoundere, Cameroon*
Skills	Process Engineering, Chemical Engineering, Food Technology, Modeling, Process Optimization (Beverages)
1998–2001	**Master of Engineering in Agricultural and Food Industries**
Institution	*National Advanced School of Agro-Industrial Sciences (ENSAI), University of Ngaoundere, Cameroon*
Skills	Process Engineering, Chemical Engineering, Food Technology
1996–1998	**University Institute of Technology Diploma (DUT)**
Institution	*University Institute of Technology (UIT), Ngaoundere, Cameroon*
Skills	Agro-Industrial Engineering

1995–1996	**Bachelor of Secondary Education (Series D)**
Institution	*Polyvalent Private Institute of Bonamoussadi (IPPB), Douala, Cameroon*
Skills	Mathematics and Natural Sciences

PERSONAL SKILLS & COMPETENCES

Languages	French (native) — English (good comprehension, spoken, written)
Social Skills	Good team skills; easy to adapt to multicultural environments; good communication skills
Organisational	– Président départemental (département de la VINA) de la FECASVET (Fédération Camerounaise de Sports Vétérans) (2026) – Attending the annual general meeting of the Adamaoua Regional Soccer League (FECAFOOT) (2026) – Chair of the Organizing Committee for the "N'DERE FESTI-FOOT 2025" Veterans' Soccer Tournament (under the high patronage of the Mayor of Ngaoundéré) (2025) – PCA — Ngaoundere Veterans Football Association (2025) – Player of the ASVN soccer three-team tournament (2022) – General Manager — Ngaoundere Veterans Football Association (2018) – Academic supervisor — Bioengineering mention level 2 (2009–2011) – Regular Interim Head of Department of Food Engineering and Quality Control (GACQ) (Since 2008) – President — Association of Monitors and PhD students, University of Ngaoundere (2005) – Laboratory Technician, ENSAI Ngaoundere (2004/2005 & 2005/2006) – Member — Junior Enterprise Club, Ngaoundere (1998–2000)

	– Registrar of the Commission of Projects — Association of Ph.D Students of ENSAI (2001–2004) – Auditor — Agro-Industrial Club, UIT, Ngaoundere (1996–1997)
Computer Skills	Word, Excel, PowerPoint, Publisher, SigmaPlot, EdrawMax, Statistica, Mathcad, Matlab, Minitab, Mathematica, Scientific Workplace, Statgraphics, SPSS, Systat, S Plus 2000, Derive 5, Adobe Photoshop, Fortran, Origin, Sphinx, Design Expert, JMP.…
Other	Drawing, poetry, football, basketball, tennis, table tennis. Driving Licence B.
Distinctions	– Special Distinction for completion of all lecture exams in a normal session — Prof. Maurice TCHUENTE, Rector, University of Ngaoundere (1998) – Highest performance in Master of Science results (2003)

COURSES TAUGHT

ENSAI / IUT (University of Ngaoundere), National Polytechnic School of Douala (ENSPD), ISAGO of Obala:

- Enzymology (IUT)
- Process diagrams and technical drawing (IUT)
- Industrial hygiene (IUT)
- Fruits and vegetables (IUT)
- Malting & Brewing (IUT/ENSAI)
- Food process practical — beer, fruit juice, wine and spirit (IUT)
- Student professional project (IUT/ENSAI)
- Advanced Brewing (IUT)
- Wine and spirits (IUT)
- Initiation to engineering equipment (IUT)
- Industrial Enzymes and Applications (IUT)
- Biostatistics and experimental design (ENSAI/IUT)
- Processes of Food Industries II — Beverages (ENSAI)

- Mechanical and Transfer Unit Operations (ENSAI)
- Experimental designs (ENSAI/IUT)
- Agri-Food Processes 1 (ENSPD)
- Introduction to process engineering (ISAGO)
- Unit operations in food processing (BTS IUT)
- Food formulation engineering (ENSAI)
- Food industry processes (BTS IUT)

ACADEMIC SUPERVISION

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, Génie des Procédés. Université de Ndjamena, 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, 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 pulp and lemongrass extract using lactic acid bacteria. Ph.D in Process Engineering, 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 par les pectinases industrielles d'Aspergillus niger et clarification du jus par centrifugation. Ph.D Génie des Procédés, 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). Ph.D Génie des Procédés, ENSAI, Cameroun. (Directors: Pr Nso, E. J.; Pr. Desobgo, Z.S.C.)

Ph.D Students in Progress

1) Acha Anna Affeck. Modeling the production and clarification of a standardised 'Nkang' beer. Ph.D in Process Engineering, 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 bioethanol production from corn cobs. Ph.D in Process Engineering, ENSAI. (Directors: Pr Nso, E. J.; Pr. Desobgo, Z.S.C.)
3) Brai Olivier. Production of a probiotic sorghum beer. Ph.D in Process Engineering, ENSAI. (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, ENSAI. (Directors: Pr Nso, E. J.; Pr. Desobgo, Z.S.C.)

Masters Completed

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*. ENSAI, Cameroun.
2) Dekbai Mirimbai Marie N., **2024**. Optimization of the clarification process of cashew wines using filter aids consortium of *Grewia mollis* and *Bombax costatum*. ENSAI, Cameroon.
3) Ngono Awoumou, **2022**. Clarification of a *Dacryodes macrophylla* wine by *Corchorus olitorius*. ENSAI, Cameroon.
4) Epée Willie Aurelien, **2022**. Etude de la potentialité de *Khaya senegalensis* dans l'amérisation des moûts et bières de sorgho. ENSAI, Cameroun.
5) Amassoka Frédéric Jonathan, **2022**. Paramètres de fermentation de *Dacryodes macrophylla* et essai de carbonatation. ENSAI, Cameroun.
6) Bassa Zacharie Carime, **2020**. Clarification d'une bière de sorgho à l'aide de la gomme de nkui (*Triumfetta cordifolia*). ENSAI, Cameroun.
7) Limegne Kameugne Daruis Gayus, **2020**. Potentialité d'un extrait de patate douce (*Ipomoea Batatas Lam.*) sur la saccharification de la maische de sorgho. ENSAI, Cameroun.
8) Tiemuncho Habass Noulambeh, **2019**. Modeling the Operating Limits of a Mashing Process of Sorghum, Attainable Region Concept. ENSAI, Cameroon.
9) Mekok Abizou Rostand, **2019**. Optimized seed roasting and ultrasound-assisted extraction of baobab oil (*Adansonia digitata Linn*). ENSAI, Cameroon.
10) Kadlezir Fiacre, **2017**. Optimization of some physicochemical parameters during juice extraction of a date cultivar (*Phoenix dactylifera L.*). ENSAI, Cameroon.
11) Wiyeh Claudette Bakisu Muala, **2016**. Influence of drying and mixture conditions on physico-chemical characteristics of lemongrass blended with ginger tea. ENSAI, Cameroon.

12) Makebe Calister Wingang, **2016**. Optimisation of the extraction process and investigation on must fermentation of ripe plantains. ENSAI, Cameroon.
13) Tiyou Jules Padrik, **2014**. Application of hydrothermolysis and organosolv treatments for solubilisation of hemicellulosic fractions and lignin of sorghum stalks for bioethanol production. ENSAI, Cameroon.
14) Nkoum Sem Ronald, **2014**. Optimising Sugar Release by the CSLF Technology and Dilute Acid Hydrolysis from Maize (*Zea mays L.*) Stalks for Bioethanol Production. ENSAI, Cameroon.

THESES & REPORTS

1) Desobgo, Z.S.C., **2012**. Optimization of the action of hydrolases on some physico-chemical characteristics of the wort of two sorghum cultivars. Ph.D Thesis in Process Engineering. ENSAI, University of Ngaoundere.
2) Desobgo, Z.S.C., **2003**. Study of the effect of some hydrolases on the filterability of unmalted sorghum-based worts. Master of Science Thesis in Process Engineering. ENSAI, University of Ngaoundere.
3) Desobgo, Z.S.C., **2001**. Production of juice and pineapple wine for a semi-automated unit. Master of Engineering Thesis. ENSAI, University of Ngaoundere.
4) Desobgo, Z.S.C., **2000**. Investigation into rubber problems. Internship Report, Master of Engineering Year 2.
5) Desobgo, Z.S.C., **1999**. Contribution to the production of feed for poultry, pigs, rabbits. Internship Report, Master of Engineering Year 1.
6) Desobgo, Z.S.C., **1998.** Analysis of bottle breakages of the packaging line No. 2. DUT end of thesis, UIT, University of Ngaoundere.
7) Desobgo, Z.S.C., **1997**. Monitoring of the packaging lines. Training report, UIT, University of Ngaoundere.

CONFERENCES

1) Desobgo, Z.S.C., **2026**. Are communities really asking for AI, or are they actually looking for simple, robust, and accessible solutions? Deep Learning INDABAX Cameroon Conference on Frugal Innovation: Artificial Intelligence and Local Ingenuity for Resilient Food Systems and Communities. May 12-14, University of Ngaoundere

2) Desobgo, Z.S.C., **2026**. Does Africa really need AI today, or should we first address more fundamental issues? Deep Learning INDABAX Cameroon Conference on Frugal Innovation: Artificial Intelligence and Local Ingenuity for Resilient Food Systems and Communities. May 12-14, University of Ngaoundere.
3) Desobgo, Z.S.C., **2025**. An Overview of "Made in Cameroon" Food Products and Counterfeiting. Training Conference and Awareness Workshop on Food Safety Practices (Food Safety: Science in Action). June 6, University of Ngaoundere.
4) Nenbé N., Zomegni G., Saidou C., Nkouam G. B., Desobgo, Z.S.C.*, **2024**. Influence des paramètres de mélange et deprocédé sur le rassissement du pain à base desfarines composées de blé- amandes de mangues (Mangifera indica L.). Symposium on the theme "Agriculture and Environmental Sustainability: The Pathway to transforming agrifood systems in West and Centra Africa". CORAF. November 19-21, Accra, Ghana.
5) Miyoupo, M.V.C. , Nguimbou, R. M. Desobgo, Z.S.C., **2023**. Effet de la germination, de la cuisson et de la torréfaction sur les propriétés techniques et fonctionnelles des poudres de soja : application à la production de boissons fermentées. Symposium on the theme "Promoting research on the processing of agricultural products: gains and opportunities available to the private sector for the creation of jobs and wealth in West and Central Africa". CORAF. November 21-23, Lome, Togo.
6) Man-Ikri B., Desobgo, Z.S.C., **2022**. Study of the impact of Grewia mollis on the clarification of Mbayeri sorghum cultivar worts. Conference on Scientific and technological innovations. May 11–13, 2022, IUT, University of Douala, Cameroon.
7) Desobgo, Z.S.C., **2021**. The wort boiling techniques and energy requirements: A Review. 1st International Conference on Local Resource Exploitation (LOREXP). April 20–23. IUT, University of Ngaoundere.
8) Tize, D., Fogang, B.*, Desobgo, Z.S.C., Nukenine, E. **2019**. Formulation et caractérisation des farines composites enrichies aux larves des hannetons (*Rhynchophorus phoenicis*). 26th Annual Conference of the Cameroon Biosciences Society, University of Maroua
9) Nguemogne A.C., Desobgo, Z.S.C.*, Nso E.J., **2018**. A screening method for the expression of total amylase activity during malting of sorghum. 25th Annual Conference of the Cameroon Biosciences Society, University of Ngaoundere.
10) Mbarga, M.J.A., Desobgo, Z.S.C., Tatsadjieu, N.L., **2017**. Optimisation de quelques paramètres de fermentation de la sève de raphia par Lactobacillus fermentum et Bifidobacterium bifidum. 24th Annual Conference of the Cameroon Biosciences Society, University of Buea.

11) Waimane, A., Fogang, B., Desobgo, Z.S.C., Adamou, M., Nukenine, E. **2017**. Entomophagie dans la région de l'Adamaoua : Identification des acteurs de la filière et caractérisation physico-chimique de quelques espèces. 24th Annual Conference of the Cameroon Biosciences Society, University of Buea.
12) Desobgo, Z.S.C., **2013**. Introduction to experimental design in brewing science. University of Johannesburg Winter Beverage Symposium. June 20, 2013, Sedibeng Brewery, South Africa.
13) Desobgo, Z.S.C., **2008**. Modeling and optimization of the effect of industrial enzymes on the filtrate yield of sorghum mash. 1st Scientific Days of GP3A. September 11–12, 2008, Louvain-la-Neuve, Belgium.
14) The polyphenol paradox in alcoholic beverages: a beer and wine paradox? 13th Chair J. DE CLERCK. September 7–10, **2008**, Louvain-la-Neuve, Belgium.

BOOKS

1) Desobgo, Z.S.C., **2026**. Brewing with Sorghum : A comprehensive guide to sorghum beer, in: Desobgo, Z.S.C., Ramesh, C.R. (Eds.), Applied Biotechnology Reviews. Elsevier, United Kingdom, p. 636. https://doi.org/10.1016/C2024-0-01156-3

BOOK CHAPTERS

1) Desobgo, Z.S.C., **2026**. Chapter 1 - Introduction to sorghum beer, in: Desobgo Zangué, S.C., Ray, R.C. (Eds.), Brewing with Sorghum : A Comprehensive Guide to Sorghum Beer, Applied Biotechnology Reviews. Elsevier, pp. 1–67.
2) Desobgo, Z.S.C., Nguemogne, A.C., **2026**. Chapter 2 - Sorghum as a raw material, in: Desobgo Zangué, S.C., Ray, R.C. (Eds.), Brewing with Sorghum : A Comprehensive Guide to Sorghum Beer, Applied Biotechnology Reviews. Elsevier, pp. 69–142.
3) Epée, W., Ndé, M.K., Desobgo, Z.S.C., **2026**. Chapter 3 - Malting process for sorghum beer production, in: Desobgo Zangué, S.C., Ray, R.C. (Eds.), Brewing with Sorghum : A Comprehensive Guide to Sorghum Beer, Applied Biotechnology Reviews. Elsevier, pp. 143–219.
4) Desobgo, Z.S.C., Abdou, B.A., Emmanuel, N.J., **2026**. Chapter 4 - Brewing process for sorghum beer, in: Desobgo Zangué, S.C., Ray, R.C. (Eds.), Brewing with Sorghum : A Comprehensive Guide to Sorghum Beer, Applied Biotechnology Reviews. Elsevier, pp. 221–294.

5) Desobgo, Z.S.C., **2026**. Chapter 5 - Sorghum beer brewing: Traditional practices, regional variations, and modern perspectives, in: Desobgo Zangué, S.C., Ray, R.C. (Eds.), Brewing with Sorghum : A Comprehensive Guide to Sorghum Beer, Applied Biotechnology Reviews. Elsevier, pp. 295–340.
6) Desobgo, Z.S.C., Ray, R.C., **2026**. Chapter 6 - Quality control and sensory evaluation, in: Desobgo Zangué, S.C., Ray, R.C. (Eds.), Brewing with Sorghum : A Comprehensive Guide to Sorghum Beer, Applied Biotechnology Reviews. Elsevier, pp. 341–421.
7) Desobgo, Z.S.C., Nso, J.E., **2026**. Chapter 7 - Microbiology and safety considerations, in: Desobgo Zangué, S.C., Ray, R.C. (Eds.), Brewing with Sorghum : A Comprehensive Guide to Sorghum Beer, Applied Biotechnology Reviews. Elsevier, pp. 423–481.
8) Desobgo, Z.S.C., Makebe, C.W., Muala, W.C.B., **2026**. Chapter 8 - Innovations and future trends in sorghum beer production, in: Desobgo Zangué, S.C., Ray, R.C. (Eds.), Brewing with Sorghum : A Comprehensive Guide to Sorghum Beer, Applied Biotechnology Reviews. Elsevier, pp. 483–540.
9) Desobgo, Z.S.C., Ninga, K.A., Nguemogne, A.C., **2026**. Chapter 9 - Case studies and success stories, in: Desobgo Zangué, S.C., Ray, R.C. (Eds.), Brewing with Sorghum : A Comprehensive Guide to Sorghum Beer, Applied Biotechnology Reviews. Elsevier, pp. 541–600.
10) Desobgo, Z.S.C., **2026**. Chapter 10 - Conclusion and future directions, in: Desobgo Zangué, S.C., Ray, R.C. (Eds.), Brewing with Sorghum : A Comprehensive Guide to Sorghum Beer, Applied Biotechnology Reviews. Elsevier, pp. 601–607.
11) Desobgo, Z.S.C., **2024**. Utilization of Agricultural Waste for Water and Wastewater Treatment Processes. In Transforming Agriculture Residues for Sustainable Development: From Waste to Wealth (pp. 295-320). Cham: Springer Nature Switzerland.
12) Mishra, S.S., Behera, S.S., Bari, M.L., Panda, S.K., & Desobgo, Z.S.C. **2021**. Microbial bioprocessing of health promoting food supplements. In Microbial Biotechnology in Food and Health (pp. 113–141). Elsevier.
13) Desobgo, Z.S.C. & Nso, E.J. **2021**. Winemaking: Control, Bioreactor and Modelling of Process. In Wine Making: Basics and Applied Aspects (pp. 495–519). CRC Press, Taylor & Francis Group.
14) Desobgo, Z.S.C. **2018**. Modernization of Fermenters for Large-Scale Production in the Food and Beverage Industry. In Innovations in Technologies for Fermented Food and Beverage Industries (pp. 343). Springer International Publishing.

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