

BNHC E-MAGAZINE

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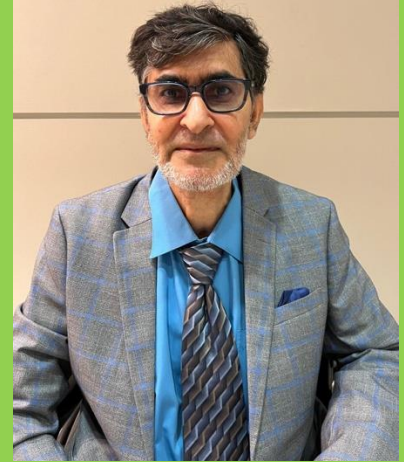
BioNatural Healing College (BNHC)

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- **Staff & Faculty:** Mrs. Zarghuna Bashary, Mrs. Lima Naderi Mr. Wais Seddiqi, Dr. Azza Mahmoud, Dr. Rebecca Michael, Dr. Mehdi Kamali, Dr. Bera Dordoni, Dr. Muhammed Adil, Dr. Nadir Siddiqi Ph.D., Dr. Tanveer Alam, Dr. Vivek Sharma, and Dr. Mona Salem.
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- **Science Research:**
- Agriculture, Environment, Public Health, Technology
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- **About US:** Mission, Vision
- **Contact US: Email:** info@bionaturalhealingcollege.org
- **Phone:** (909) 242-6342 P.O. F

On behalf of BioNatural Healing College (BNHC), it is with great pleasure that we extend Thanks & appreciation to Dr. Heather Norman-Burgdolf, and Ms. Anna Cason for their very informative research articles and contribution to this June 2025 BNHC E-Magazine edition. We look forward to receiving their invaluable contribution in the future and wish them all much success in their future endeavors.

Message: from the President of BioNatural Healing College (BNHC)



Greetings,

With great humble praise to the Creator of creations (Almighty God) for the opportunity. We are pleased to welcome you to the June 2025 edition of the BioNatural Healing College (BNHC) E-Magazine. It is with sincere gratitude that we present this publication to our valued readers. We extend our heartfelt appreciation to all contributors, including our dedicated researchers and engaged readers, for their invaluable feedback and steadfast support.

This magazine is designed as an educational resource, offering diverse insights and expert perspectives from around the world. Please note that all content is intended solely for informational purposes, and the views expressed are those of the individual authors, independent of any official affiliation with BNHC.

We hope this edition serves as a valuable source of knowledge and inspiration, supporting your ongoing journey of learning and the sharing of wisdom throughout life's seasons. On behalf of the BNHC team, we wish you continued health, happiness, and prosperity.

Warmest regards,

Dr. Nadir Sidiqi, Ph.D.

BioNatural Healing College



**Stands on 7 Core
Pillar Foundations as
follows**

3. A series of complex chains involved with food production from the field to the mouth of the human body desperately needs scientific research to maximize healthy, nutritionally food production and end malnutrition and food insecurity.

5. Listen, love, appreciate, and respect with deep conscience and subconscious the connection between the genes of your body and beautifully ecologically in sense of feeling, feeding,

1. All living organisms are made from water. This beautiful connection connects us to praise the Creator of Creation for the provision of feeding, fueling, and healing to humanity.

2. No harm to public health and environmental health (Biodiversity) including pollinators, surface water, groundwater, soil, and air

4. Harmful pests such as insects, and pathogens causing to human and plant health and loss of economic problems. BioNatural chemicals from plants, microorganisms, and ocean-living organisms exist and need further research to discover along with safety to utilize for the health improvement of humans as well as BioNatural Pest Management (insects, fungi, bacteria, viruses, nematodes, weeds, rodents, etc.).

6. The brilliant human mind can be irrigated with balanced drinking clean water as a whole-body system to detoxify the toxicant from their body systems as well as to detoxify the soil, water, and environment from harmful chemicals, particularly pesticides through collaboration, and dedication from the individual, family, community, and scientific community locally and globally.

7. BNHC provides a high-quality science-based foundation through online education to fit and accommodate the needs of each prospective student for the sustainability and prosperity of his or her own, family, community, and humanity.

Food Allergens: Alpha-Gal

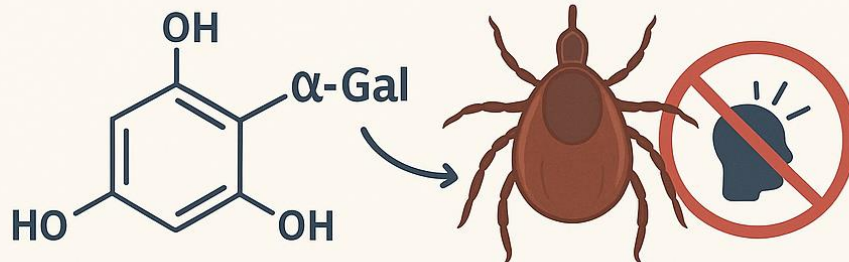
By Heather Norman-Burgdolf Ph.D., and Anna Cason BS,
Dietetics and Human Nutrition University, Martin-Gatton
College of Agriculture, Food & Environment.

Abstract: Alpha-gal syndrome (AGS), also known as red meat allergy, is a condition that results in an allergic reaction to some animal products after a tick bite. Lone star ticks are the species most associated with AGS in the United States. A bite from one of these ticks may cause a person to develop an allergic reaction to galactose-alpha-1,3-galactose, a sugar molecule found in the meat of some mammals. Those mammals include cows, pigs, and lambs, or what we commonly think of as red meat. The name alpha-gal comes from the name of the sugar that causes the allergic reaction. Alpha-gal syndrome is becoming increasingly more common. As it does, we continue to see that it causes different symptoms and severities in people.

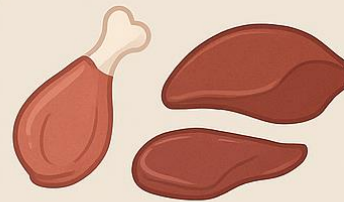
Symptoms and Diagnosis: People who have AGS can have reactions like people with other food allergies. The most common symptoms include skin rashes, hives, digestive tract issues, and breathing problems. Some people have different symptoms each time they have a reaction, and may even include joint pain and weakness. The severity of the condition is different for everyone. A person with AGS may have a delayed allergic reaction, which could occur anywhere between 3 and 6 hours after ingesting mammalian meat or its byproducts. The symptoms of alpha-gal might decrease over time, particularly if the person does not get anymore bites from ticks carrying alpha-gal. In some cases, this has taken three to five years. New bites from ticks carrying alpha-gal can restart the allergy. These factors may make AGS difficult to recognize and diagnose.



ALPHA-GAL SYNDROME



BEEF, PORK



LAMB, ORGAN MEATS



DAIRY PRODUCTS



**GELATIN-CONTAINING
FOODS**

Symptoms of AGS may not appear until several months after the tick bite, making it harder to diagnose, especially if people don't recall being bitten. In some cases, it might take more than one tick bite to trigger AGS. If you have any of these symptoms, it is important to work with a health-care provider to get a proper diagnosis. This may include an office visit to review patient history, do a physical exam, and get a specific blood test. If you suspect it may be AGS and are experiencing reactions after eating mammalian products, share this with your provider. The provider may recommend working with an allergist for more testing or a registered dietitian to help manage the condition.

Managing an Alpha-gal Allergy: AGS is different from other food allergies because the onset is sudden. It is also a reaction to foods that may have been a part of an overall diet for someone's entire life. There is no known treatment for AGS. Instead, dietary changes that remove the alpha-gal sugar from the diet will help manage and reduce the symptoms. Minor symptoms may improve with the use of an antihistamine. Severe reactions, such as anaphylaxis, need medical attention. Your health-care provider might prescribe medication for emergency treatment of your allergy. It is essential to understand how and when to use the medication. Reach out to your health-care provider with any questions. Experts say people with AGS should take beef, pork, and lamb out of their diets to avoid allergic reactions. Although not all people with AGS react to all foods that contain alpha-gal, it is best to remove these potential allergens. Specific cuts and types of meat have higher amounts of alpha-gal and cause worse reactions. For example, organ meats such as liver, heart, and tripe have higher amounts of alpha-gal. For those who hunt, wild game is also a source of alpha-gal. This includes everything from deer to squirrels and rabbits. Depending on the severity of the condition, some people may be able to have dairy products, including milk, butter, yogurt, and cheese. This includes products from any mammals, mostly cows and goats.

Those with a more serious form of AGS may not be able to tolerate dairy foods at all. Other foods made with ingredients from mammals that may cause reactions include broths, bouillon, stocks, gravy, and other items made with gelatin, lard, or beef tallow. Carrageenan comes from seaweed and is a common ingredient in processed foods. Even though it does not come from mammals, it has the alpha-gal sugar. This is another product that needs to be eliminated from the diet.

Medications and Personal Care Products: Some supplements, medications—both prescribed and over the counter—and medical treatments may cause a reaction in people with AGS. These may include heparin, antivenoms, certain chemotherapy drugs, pancreatic enzymes, gel caps, and even heart valves derived from pigs or cows. Always make health-care providers aware of your condition. Ask if the prescribed medicine or suggested treatment causes a reaction for those living with alpha-gal. Personal care products, including lotion, toothpaste, and even toilet paper, may contain alpha-gal-sensitive ingredients. If you notice symptoms still occur after changing your diet, consider reading the lists of ingredients of products commonly used for personal care.

Safe Foods When Living with Alpha-gal: Animal products are generally at the top of the list of protein sources. An alpha-gal safe diet does not mean low protein. There are high-protein foods that do not contain alpha-gal. These foods include:

- Poultry (chicken, turkey, duck, emu, ostrich, or quail)
- Seafood (fish, shellfish)
- Eggs
- Beans, peas, lentils
- Nuts and seeds
- Whole grains

You can substitute these high-protein foods in many favorite recipes to make them tolerable for people with alpha-gal syndrome.

Foods like grains, vegetables, and fruits are part of a safe and balanced diet for people with alpha-gal syndrome. Consider searching for plant-based, dairy-free, or vegan recipes that are likely to eliminate ingredients that cause reactions. These recipes or resources may provide ideas or suggestions about ingredients to make recipes tolerable for people removing animal foods or dairy from their diets. In addition to finding new recipes that are alpha-gal free, try to modify your favorite meals and recipes with some of these swaps for safe foods (Table 1). People with alpha-gal syndrome tend to have different tolerance levels to animal products, dairy, and other byproducts. In the future, meat products on grocery shelves may be genetically modified to remove alpha-gal sugar and would be safe for those with AGS. Fumes from grills, cooking on stovetops, or even slow cookers may cause symptoms for someone with a more severe form of the condition.

Table 1. Recipe substitutes.

If a recipe calls for...	Try using...
Ground beef	ground chicken or ground turkey
Pork sausage	chicken or turkey sausage <i>*Be cautious of sausage casings as they may be made from pork. Check ingredients lists.*</i>
Cow’s milk	plant-based milk alternatives like soy, almond, and oat milk
Cheese	nutritional yeast, a plant-based product that gives a dish the savory flavor that cheese provides
Butter	plant-based butters and some margarines
Lard	vegetable shortening or duck fat
Beef stock	chicken stock or vegetable stock

Dietary Supplements: Individuals with AGS that have to modify their diet significantly may need dietary supplements.. Talking about this with a health-care provider or registered dietitian is important. Experts usually want those with a limited or restricted diet to supplement nutrients they are not taking in with food. As people adjust to living with AGS and making different food choices, they may feel like they are not eating a variety of nutritious foods. Those strictly vegetarian or vegan because of their AGS may need more vitamin B12, iron, vitamin D, calcium, and zinc. These nutrients are typically found in larger amounts in animal-based foods and products. When selecting a supplement, check labels to ensure it is an alpha-gal-safe product.

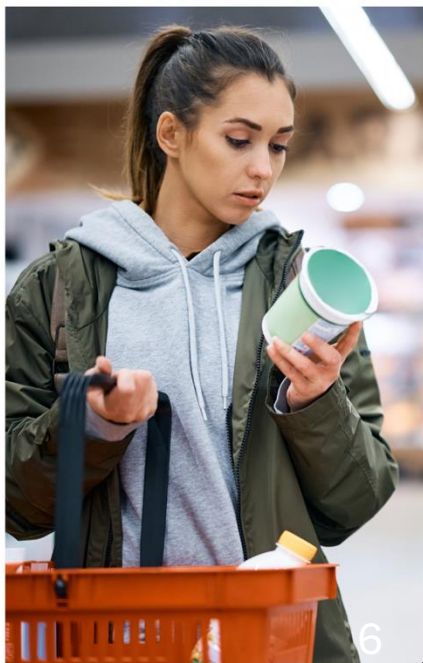
Label Reading and Ingredients Lists: Foods, supplements, and personal care products feature labels and ingredients lists to identify what is in the product. When selecting a product, always read labels and keep these things in mind:



- “Natural flavors” may be mammalian sourced.
- “Non-dairy” may still contain dairy ingredients. Look for “dairy-free” labels.
- Although a label may say vegan/cruelty-free, it does not mean that mammals were not used as an ingredient in the item.
- Vegan is not a regulated term. Look for a certified vegan label on the package to verify that a third party checked the product.
- Cruelty-free means it was not tested on animals. But ingredients could have been derived from animals.
- Even though you may consider a certain prepackaged food alpha-gal safe, keep reading ingredient lists because food makers could change products without notice.
- Foods that are closest to their natural form are considered less processed. These foods are less likely to contain hidden ingredients or byproducts and may be a safer choice than processed foods. When choosing any packaged food, always read ingredient lists to identify potential triggers.

Other Thoughts When Living with Alpha-gal: As someone adjusts to living with AGS, consider the following when making lifestyle management decisions:

- Cooking foods with heat does not destroy the alpha-gal sugar molecule.
- Cross-contamination concerns in the kitchen, with utensils, cookware, and cutting boards, have not been well documented, but may be a source of exposure for some.
- Rinse fresh fruits and vegetables under cool, running water to remove any extra coatings added to preserve freshness. Some food coatings may be derived from mammalian byproducts.
- Choose whole-grain foods when possible. These foods provide additional protein, vitamins, and minerals that may be missing in the diet.
- It has been reported that nonsteroidal anti-inflammatory drugs (NSAIDs), exercise, and alcohol may increase the severity and risk of reaction after consuming the alpha-gal molecule.
- It is often helpful to keep a journal to log foods and reactions. This will help to identify triggers, and you can share it with a health-care provider.



This publication provides information about AGS. Readers are encouraged to use it for education, and not as a substitute for professional medical advice. As research continues, we will learn more about prevention, management, and treatment of this condition.

Foods, Products, and Ingredients that *might* cause a reaction in AGS

Many of these items tend to have one or more ingredients that come from mammalian sources. Some products can be prepared in an alpha-gal safe way, or safe versions of the product may exist. Always review the ingredient list on packaged products. Even if a product is safe one time, it is important to read the label before purchasing again, as manufacturers may change ingredients without notice.

Food

Baked beans	Cheese	Jelly/gel candy	Refried beans
Beef broth	(mostly soft cheese)	Jerky (beef)	Sausage casings
Beef	Corn muffin mix	Lamb	(beef- and pork-derived)
(all cuts, including	Cow's milk	Lard	Sauces
ground beef, chuck roast,	Canned soups	Marshmallows	(using animal fat)
flank steak)	Desserts/sweets	Organ meats	Seaweed
Beef stock	Fried foods	(liver, heart, kidney, tripe)	Sheep
Bison	Goat	Pudding	Tallow
Biscuits	Gravy	Pork	Tortillas
Bouillon	Heavy cream	(bacon, ham, pork	Tortilla chips
Brisket	High-fat foods	sausage, cuts of pork)	Venison
Buffalo	Jelly/jams	Pie crust	Yogurt
Butter		Rabbit	

Medications and Personal Care Products

Cetuximab	Hand sanitizer	Perfume or fragrance	Snake antivenoms
Chapstick/lipstick	Heparin	Prosthetic heart valves	derived from horses or
Clothing and accessories	Lotion	from cows or pigs	sheep
(leather, wool)	Makeup	Shaving cream or	Sunscreen
Deodorant/antiperspirant	Mouthwash	aftershave	Thyroid hormone
Gel caps of medications	Nail care	Skincare products	supplements derived
or supplements	(polish, remover,	(serums, moisturizers,	from cows or pigs
Hair products	treatments)	creams, toners, masks)	Toothpaste
(shampoo, conditioner,	Pancreatic enzymes	Soap	Vaccines that contain
hairspray, styling gel or	derived from pigs	(hand soap, shower gel,	gelatin (measles, mumps,
lotion)		face wash)	rubella, yellow fever)
			Vitamin D3 supplements

Ingredients

"Alpha-gal" will not be labeled in the ingredients list of products. However, the ingredients below have been linked to reactions in individuals with AGS. They can be found in both food and personal care items. If experiencing reactions to products with these ingredients, consider removing them from your routine to check for improvement.

Arachidonic acid	Caseinate	Glycerin*	Myristic acid *
Arachidyl propionate	Castoreum	Lanolin	Oleic acid *
Bovine extract	Collagen	Lard	Sodium caseinate
Carrageenan	Gelatin	Magnesium Stearate/	Tallow
Casein		Stearic acid	Whey

**This ingredient can be sourced from animals or plants. Plant-based alpha-gal safe versions are available. The product may be labeled as "vegan" to indicate plant sourced ingredients. Always check ingredients lists.*

Alpha-gal-safe Grocery Shopping List

Many of these items are one ingredient, processed in a way close to their natural food form, or are alternatives to common ingredients used in cooking in baking. There are other foods not on this list that are safe. Always review the ingredient list on packaged products. Even if a product is safe one time, it is important to read the label before purchasing again, as manufacturers may change ingredients without notice.

Produce

All fresh fruit

Apples

Bananas

Berries

(blackberries, blueberries,
strawberries, raspberries)

Citrus fruits

(oranges, grapefruits, lemons, limes)

Cherries

Grapes

Melons

(watermelon, cantaloupe)

Peaches

Pears

Pineapples

All fresh vegetables

Asparagus

Avocados

Broccoli

Brussels sprouts

Carrots

Cabbage

Cucumbers

Celery

Garlic

Green beans

Lettuce

Mushrooms

Onions

Peppers

Potatoes

(russet, sweet, fingerling)

Spinach

Squash

Tomatoes

Zucchini

Bread/Bakery

Bread (white, wheat, rye)

Buns

Rolls

Bagels

Biscuits**

Muffins**

Baguettes

Brioche

Challah

Ciabattas

English muffins

Focaccia

Naan

Pita

Pumpernickel

Sourdough breads

Tortillas**

Tortilla chips**

Grains

Pasta

Rice (brown, wild, white)

Quinoa

Barley

Buckwheat

Bulgur

Farro

Millet

Oats

Rye

Wheat

Herbs

Basil

Chives

Cilantro

Dill

Mint

Oregano

Parsley

Rosemary

Thyme

Cooking Oils

Canola oil

Chicken fat

Coconut oil

Duck fat

Peanut oil

Vegetable oil

Drinks

Coffee

Fruit juice

Tea

Water

Alpha-gal-safe Grocery Shopping List (continued)

Many of these items are one ingredient, processed in a way close to their natural food form, or are alternatives to common ingredients used in cooking in baking. There are other foods not on this list that are safe. Always review the ingredient list on packaged products. Even if a product is safe one time, it is important to read the label before purchasing again, as manufacturers may change ingredients without notice.

Canned/Jarred/Dry Goods

Black beans
Black-eyed peas
Butter beans
Cannellini beans
Chickpeas or garbanzo beans
Fava beans
Great northern beans
Kidney beans
Lentils
(red, green)
Navy beans
Peas
Pinto beans
Split peas
Vegetarian baked beans**
Vegetarian refried beans**

Meat and Seafood

Chicken
(canned, ground, whole, sausage**, deli meat**)
Duck
Emu
Ostrich
Turkey
(ground, whole, sausage**, deli meat**)
Seafood and shellfish
Salmon
Tuna
Canned tuna
Canned salmon
Caviar and fish roe (eggs) [not flounder eggs]

Dairy (Dairy Alternatives) and Eggs

Eggs
(chicken, duck, quail)
Almond milk
Cashew milk
Coconut milk
Oat milk
Soy milk
Plant-based yogurts
Plant-based butter
Plant-based cheese
Plant-based cream cheese
Plant-based cream
Plant-based sour cream
Plant-based chocolate chips
Margarine**

Frozen Foods

Frozen fruits
(berries, cherries, mangoes)
Frozen vegetables without sauces
(corn, broccoli, carrots)
Edamame
Lima beans
Peas
Potatoes and potato products
(French fries, tater tots, hashbrowns) **

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Dr. Khalid his family Jurupa Valley for the Sponsorship, BNHC is a Nonprofit Online Institution that offers Online 4 Diploma/MS in BioNatural Health Sciences.

Dear BioNatural Healing College (BNHC)Team,

I am truly grateful for the opportunity to be part of the BioNatural Healing College. Although my learning journey has just begun, I already feel inspired by the vision and mission of this institution. The college’s focus on holistic and practical learning gives students like me hope for a brighter and healthier future. I would especially like to extend my heartfelt thanks to Dr. Khalid Sahib plus his family. whose generous sponsorship has made it possible for me to pursue my education. His support is not only financial—it is a symbol of belief in my potential. Knowing that someone believes in me motivates me to work harder and make the most of this opportunity. With this support, I am able to continue my studies without the burden of financial worries. I look forward to learning, growing, and one day giving back to others in the same way I have been supported. Thank you once again for your encouragement and support.

Sincerely,
Shabnam Fayeez

“BioNatural Healing College (BNHC) sincerely appreciates your generous contribution towards the Gift of Education. Your donation plays a pivotal role in supporting scholarships for students in need, empowering them to achieve their educational aspirations. We extend our deepest gratitude for your generosity and commitment to education.”

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Phytonutrients,
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Short Biography

Dr. Azza Mahmoud



Biomedical Engineer | Academic Leader | Interdisciplinary Educator in Science, Ethics, and Policy. Dr. Azza Mahmoud is a biomedical engineer, academic leader, and interdisciplinary educator with over two decades of international experience bridging science, ethics, and policy. She holds a Ph.D. in Biomedical Engineering from North Carolina State University, an M.Sc. and B.Sc. in Biomedical Engineering from Cairo University, an M.A. in International Studies from Chapman University, and a Post-Graduate Certificate in Institutional Research in Higher Education from Florida State University. Her graduate work in international studies integrated political science, global governance, and cross-cultural bioethics, culminating in a thesis on Islamic Bioethics of Human Stem Cell Research in the Muslim World. This interdisciplinary foundation complements her technical expertise and deepens her ability to engage with global health, regulatory systems, and ethical decision making. Dr. Mahmoud's research spans biomechanics, orthopedic modeling, and medical device evaluation. She has conducted and supervised research at NC State University, the University of Bern, and the American University in Cairo, contributing to academic publishing and international conferences in her field. In her leadership role as Vice Dean of Academic Affairs at Effat University in Saudi Arabia, she oversaw STEM curriculum development, institutional accreditation, faculty advancement, and student advising—bringing both strategic vision and operational excellence to higher education. Now based in California and fluent in Arabic and English, Dr. Mahmoud brings a unique blend of STEM expertise, ethical inquiry, and cultural awareness to her volunteer teaching. Her diverse academic background allows her to tutor across a wide range of subjects—including biology, physics, mathematics, ethics, critical thinking, writing, and global studies. She is passionate about empowering students, particularly girls in underserved communities, to pursue education with confidence, curiosity, and a sense of purpose. We are delighted to have Dr. Azza Mahmoud as a faculty member at the BNHC, contact Dr. Azza Mahmoud at info@bionaturalhealingcollege.org

Short Biography Dr. Mona Salem



Dr. Mona Salem is an accomplished educator and researcher with over 20 years of experience in the biological and natural sciences. She holds a PhD in Microbiology, a Master's degree in Organic Chemistry, and a Bachelor's degree in Zoology and Chemistry, all from Ain Shams University of Cairo, Egypt. Dr. Salem's expertise spans microbiology, organic chemistry, physiology, and molecular biology, making her uniquely qualified to teach and mentor students in the MS degree/Diploma Online at BioNatural Healing College (BNHC). Throughout her career, Dr. Salem has demonstrated a passion for teaching and student development. She has taught science and biology at all educational levels-from elementary and secondary schools to college and university settings. Her approach centers on helping students overcome challenges, discover their potential, and achieve academic success. Dr. Salem is known for her ability to quickly improve students' learning skills and exam confidence, tailoring her methods to individual needs and fostering a supportive learning environment. In addition to her teaching credentials, Dr. Salem has an extensive research background. She served as a researcher at the National Research Centre in Cairo for nearly four decades, contributing to advancements in pharmaceutical research, medical science, and biosafety. Her participation in international conferences and workshops-covering topics such as medicinal plants, drug development, osteoporosis education, and biosafety-reflects her commitment to staying at the forefront of scientific innovation and holistic health. Dr. Salem's professional skills include laboratory management, chromatography, and research and development, and teacher coaching. She is also experienced in caregiving, having provided personalized support to seniors, managed medications, and coordinated healthcare needs, further underscoring her dedication to improving well-being through both scientific and compassionate approaches. Fluent in both Arabic and English, Dr. Salem resides with her family in Jurupa Valley, California. Her passion brings a global perspective to her teaching. Her interpersonal skills, organizational abilities, and deep scientific knowledge make her an invaluable asset to the BioNatural Healing College (BNHC), where she is committed to empowering students and promoting holistic health through education. BioNatural Healing College (BNHC) is very pleased to have Dr. Mona Salem as a faculty member.



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PLEASED TO ANNOUNCE

**OFFERS APPROVED 7 HOURS CONTINUING
EDUCATION: IN-PERSON SEMINARS FOR
THE STATE OF CALIFORNIA DEPARTMENT
OF PESTICIDE REGULATION.**

**DATES: 6/17/25, 7/22/25, 8/19/25, 9/23/25,
10/21/25, 11/18/25, 12/12/25**

LOCATION: POMONA, CALIFORNIA

**• PLEASE CALL FOR REGISTRATION,
LOCAL CA DPR LICENSE**



Mission: BioNatural Healing College (BNHC) is a non-profit public benefit institution that has tax-exempt status under the Internal Revenue Service, Section 501(c)(3) of the United States of America. Our goal is to offer a high-quality education a diploma program as well as holistic health and nutrition conferences, seminars, workshops, and continuing education. The focus of these educational programs is to offer healing and holistic nutrition science through online distance learning. These dynamic online education programs will provide diverse adult learners throughout the world the experience of enhancing their quality of life, their health, and their happiness.

Vision: The faculty, staff, and management team of BioNatural Healing College (BNHC) are passionately committed to providing the best teaching possible in this field. We seek to encourage, motivate, and explain the importance of this field to prospective students so that they may make an informed decision regarding enrollment. We seek an ultimate goal of satisfaction for the student based on responsibility, commitment, respect, awareness, and sustainable education for society.

Accreditation and Recognition: BioNatural Healing College (BNHC), based in California, is dedicated to providing high-quality online education, and vocational online distance learning to students worldwide. As a legally recognized institution, it is authorized to operate by the State of California's Bureau for Private Postsecondary Education, by the established educational code. While BioNatural Healing College is not accredited by the United States Department of Education, BNHC is a member of the Agronomy Society of America, Crop Science Society of America, Soil Science Society of America and American Holistic Health Association (AHHA), reflecting its commitment to a holistic and ecological approach to human health and environmental health improvement education.

