



Name: Mohamed

Last name: Rabie

Place of birth: Shakira, Egypt

Birth date: 14.5.1977.

Fax number: +2-055-22 875 67

E-mail: marabie@zu.edu.eg

Webpage: <http://www.staff.zu.edu.eg/marabie/page.asp?id=43>

Laboratory address: Department of Food Science, Faculty of Agriculture, Zagazig University,

Egypt Hobbies and interests: fitness, cars, travel, sports and reading

Education

- Date of obtained B.Sc: June 1998. Agriculture Sciences (Food science) Faculty of Agriculture, Zagazig University Final grade: Very good.
- December 1999: Demonstrator at Food Science Department, Faculty of Agriculture, Zagazig University, Egypt.
- Date of obtained M.Sc: 10.7.2003 Agriculture Sciences (Food science) Faculty of Agriculture,

Zagazig University Final grade: Excellent.

- November 2003: Assistant Lecturer at Food Science Department, Faculty of Agriculture, Zagazig University, Egypt
- Date of obtained PhD: 8.10.2009 Agriculture Sciences (Agricultural Engineering) Faculty of Agriculture, Zagazig University Final grade: Excellent.
- October 2009 a Lecturer at Food Science Department, Faculty of Agriculture, Zagazig University, Egypt
- January 2015 up till now Associated Professor at Food Science Department, Faculty of Agriculture, Zagazig University, Egypt

Professional Experience

- 2006-2008 Hungarian Scholarship Board (HSB) to complete Ph.D on Biogenic Amines in Food. Department of Applied Biotechnology and Food Science, Budapest University of Technology and Economics, Budapest, Hungary
- July 2010 to 2012 now postdoc Fellow ship from Fundação para a Ciência e Tecnologia (Portugal) and Fundo Social Europeu (III Quadro Comunitário de Apoio) at Instituto de Tecnologia Química e Biológica, Universidade Nova de Lisboa, Apartado 127, P-2781-901 Oeiras, Portugal.
- 2010 to 2012 member of The Seven Framework Programme: (Table olive fermentation with selected strains of probiotic lactic acid bacteria. Towards a new functional food.
- 2012 post doc fellowship at Department of Chemistry and Biochemistry, University of Agricultural Sciences and Veterinary Medicine Faculty of Veterinary Medicine 3-5 Manastur Street, 400372 Cluj-Napoca ROMANIA

Qualifications

- Fundamental of Food Science
- Technology of juices and beverages
- Technology of lipids and their products
- Chemistry and Analysis of food.
- Free amino acids and biogenic amines in food.

Main field of research

- Technology of Juices and beverages • Biogenic amine in food
- Probiolive

Knowledge of foreign languages

- English: excellent (A test comparable to the TOFEOL with a score of: 550) • French: Good

Technical skills

Microsoft Office (Excel, Front Page, Power Point, Access, Word, Photoshop, Corel Draw, Origin, Macromedia, Flash), Internet

Thesis and dissertation

- (M.Sc. Thesis) Mansour, A, (2003) Thesis entitled (Studies on Some Foods) department of Food science, Faculty of agriculture, Zagazig University, Egypt.
- (Ph.D Thesis) Rabie, M, (2009) entitled (Biogenic Amines in Food) Department of Food science, Faculty of agriculture, Zagazig University, Egypt.

Honors and Awards:

- 2005-2008: Scholarship totally funded by the Hungary government (Hungarian scholarship board) to pursue a partial Ph.D. in Food Chemistry at Technical University (Hungary).
- 2009-2011: FCT (Portugal) post-doctoral scholarship at Novo Universidade de Lisboa
- 2009: International Publication Award from Zagazig University, Egypt.
- 2010: International Publication Award from Zagazig University, Egypt.
- 2011: The best Ph.D. thesis in the field of basic science from Zagazig University, Egypt.
- 2013: International Publication Award from Zagazig University, Egypt.
- 2014: International Publication Award from Zagazig University, Egypt
- 2104: Zagazig University Award for Encouraging of Scientific Research.

Membership in International Scientific Organizations:

- Sociedade Portuguesa de Química (SPQ)
- The Institute of Food Technologists (IFT)
- The Hungarian Association of Food Science and Technology
- Canadian Institute of Food Science and Technology
- Member and a referee in Qatar Foundation

Publications in the International Peer-reviewed Journals

1. **Rabie, M.A.**, Bassuni, S. S. Siliha, H.I. and Abou El-Maaty, S.M. (2003). Effect of Concentration by Serum-Pulp Method on Valencia Orange Juice Properties and its Volatile

Flavor Compounds. Zagazig J.Agric. Res., 30, (3), 909-929.

2. Constantin, B., Dulf, F., Simon Sarkadi, L., **Rabie, M.**, Toth, Sz. (2007). Comparative analysis of biogenic amines and free amino acids in Romanian cheeses. In: Book of Symposium of Fifth Conference on Isotopic and Molecular Processes, PIM, 173-180.

3. **Rabie Mohamed**, Simon-Sarkadi Livia, Siliha Hassan, El-seedy Soher, El Badawy Ahmed-Adel. (2009) Changes in free amino acids and biogenic amines of Egyptian salted-fermented fish (Feseekh) during ripening and storage. Food Chemistry, 115, 635-638.

4. **Mohamed A. Rabie**, Hassan Siliha, Soheir el-Saidy, Ahmed-Adel el-Badawy & F. Xavier Malcata (2010). Effect of gamma irradiation on biogenic amines formation in Egyptian fermented sausage during storage. Innovative Food Science & Emerging Technologies, 11, 661-665.

5. **Mohamed A. Rabie**, Hassan Siliha, Soheir el-Saidy, Ahmed-Adel el-Badawy & F. Xavier Malcata (2011). Effect of gamma Irradiation upon Biogenic Amine Formation in Blue Cheese during Storage. International Dairy Journal, 21, 5, 373-376.

6. **Mohamed A. Rabie**, Hassan Siliha, Soheir el-Saidy, Ahmed-Adel el-Badawy & F. Xavier Malcata (2011). Biogenic Amine Contents In Selected Egyptian Fermented Foods Using Ion-Exchange Chromatography. Journal of Food protection, 74, 4, 681-685.

7. **Mohamed A. Rabie**, Hassan Siliha, Soheir el-Saidy, Ahmed-Adel el-Badawy & F. Xavier Malcata (2011). Reduced biogenic amine contents in sauerkraut via addition of selected lactic acid bacteria. Food Chemistry, 129, 1778-1782.

8. **Mohamed A. Rabie** & Abbas O. Toliba (2013) Effect of irradiation and storage on biogenic amine contents in ripened Egyptian smoked cooked sausage. Journal of Food Science and Technology. 50, 6, 1165-1171.

9. **Mohamed A. Rabie**, Cidalia Peres & F. Xavier Malcata (2014) Evolution of amino acids and biogenic amines throughout storage in sausages made of horse, beef and turkey meats.

96, (1), 82–87.

10. **Mohamed A. Rabie**, Abdul Rahman Sulieman and F. Xavier Malcata (2014) Changes in biogenic amine contents throughout storage of canned fish products. *Pakistan Journal of Food Sciences* 24 (3), 137-150.

11. Abbas O. Toliba, **M.A. Rabie** and Ghada M. El-Araby. (2014). Extending the Shelf Life of Cold Stored Strawberry by Chitosan and Carnauba Coatings. *Zagazig Journal of Agriculture Research*, 41, (5), 1067-1076.

12. **Rabie, M. A.** and A. A. Abdel Galeel F. Xavier Malcata (2015). Proteolysis and Biogenic Amines Formation in Sterilized Edam Cheese Curd Slurry Inoculated With Some Probiotic Strains Formulations. *Journal of Food Processing and Preservation*. 39, (6), 2297-2303.

13. **Rabie, M. A.**, Soliman, A. Z., Diaconeasa, Z. S. and Constantin, B. (2015), Effect of Pasteurization and Shelf Life on the Physicochemical Properties of *Physalis peruviana* L.) Juice. *Journal of Food Processing and Preservation*. 39 (6), 1051-1060.

14. Samah A. El-Newary, Abdel Rahman M. Sulieman and **Mohamed A. Rabie** (2016). Biological evaluation of *Cordia dichotoma* Forst. On lipid profile of rats fed of high level of fat. (Submitted to *Nutrition Research*).

15. **Mohamed A Rabie**, Mohammed Namir and Mohamed Fawzy Ramadan (2016). Acceleration of Mackerel Fish Sauce Fermentation by Addition of Bromelain. Under review *Journal of Food Measurement and Characterization*.

16. **Mohamed A. Rabie** (2016). Evaluation of serum pulp method for concentration of *Physalis peruviana* L.) juice and the impact of this process on chemical composition and volatile flavor compounds. (Under review in *Journal of Food Processing and Preservation*).

17. **Mohamed A. Rabie**, El-Zahar, KH, Sayed M. Abdel-Wahed and Mohamed, GM (2016). [Antimicrobial Activity of Bacteriocin Like Substances Produced By Some Lactic Acid Bacteria Strains Isolated From Traditional Milk Prouducts.](#) (Under review in *Journal of food Scenic and*

Technology)

18. Abimannan Arulkumar, Gunasekaran Karthik, Sadayan Paramasivam and **Mohamed A. Rabie** (2016). Histamine levels in Indian fish via enzymatic, TLC and HPLC methods during storage. *Journal of Food Measurement and Characterization*, 1–9. DOI: 10.1007/s11694-016-9395-z.
19. Amr A.A. El-Sayed, **Mohamed A. Rabie**, S.E.A. El-Nemr and S.M. Abu El-Maaty (2016). Fermentation of Yellow Carrot Juice (*Daucus Carota L.*) Via Probiotic Lactic Acid Bacteria during Storage. *Zagazig Journal of Food and Dairy Research*, 43, (5), 1-8.

Posters list

1. **Rabie, M.**, Simon Sarkadi, L., Barath, A. (2007). Reduction of biogenic amines in sauerkraut using selected lactic acid bacterial strains. In: *Proceedings of Food quality, an issue of molecule based science. EURO FOOD CHEM XIV. Paris, France, 29-31 August, 2007. Vol. 2. pp. 358-361.*
2. **Rabie, M.**, Simon Sarkadi, L., El Badawy, A.A., Elseedy, S., Siliha, H., (2007). Effect of irradiation on biogenic amine formation in cheese during storage. In: *Book of Abstract of 3rd International Symposium on Recent Advances in Food Analysis. November 7-9, 2007, Prague, Czech Republic. (Ed. by J. Pulkrabova, M. Suchanova, M. Tomaniova;), pp. 112 (ISBN 978-80-7080-659-3)*
3. **Rabie, M.**, Simon Sarkadi, L., Siliha, H., Elseedy, S., El Badawy, A.A. (2008). Changes of free amino acids and biogenic amines in egyptian salted fermented fish during ripening process. In: *Proceedings of 2nd EuCheMS Congress, Symposium of Food Analysis: Pushing detection limits down to nothing. Torino, Italy, 16-20 September 2008. (DVD ID-13364).*
4. Cristian-Tudor MATEA, Constantin BELE, Francisc DULF, Andreea BUNEA, Carmen SOCACIU, Dorin TIBULCA, Livia Simon SARKADI, **Mohamed Rabie** (2009). DETERMINATION OF BIOGENIC AMINES CONTENT IN ROMANIAN SALAMI BY IONEXCHANGE CHROMATOGRAPHY 5th Black Sea Basin Conference on Analytical Chemistry, (Ab 183).
5. **Mohamed Rabie**, Hassan Siliha, Soher Elsaigy, Ahmed-Adel El Badawy, Livia Simon Sarkadi (2010). Determination Of Biogenic Content In Selected Egyptian Fermented Food By Ion-Exchange Chromatography. *Second forum for young researchers (2nd International and National Best Practices)*

Book

1. Dr. **Mohamed Rabie** (2010) Studies on Some Foods (Citrus Juices): Orange Juices Concentrates (LAP Lambert Academic Publishing), ISBN 9783-8383-4978-7, Berlin, Germany.
2. Dr. **Mohamed Rabie** (2010) Biogenic Amines in Food (LAP Lambert Academic Publishing), ISBN 978-3-8383-5383-8, Berlin, Germany.

Preview of Scopus

- <http://www.scopus.com/authid/detail.url?authorId=25960305100>

Scopus Search Sources Alerts Lists Help Register Login

Author details

The Scopus Author Identifier assigns a unique number to groups of documents written by the same author via an algorithm that matches authorship based on a certain criteria. If a document cannot be confidently matched with an author identifier, it is grouped separately. In this case, you may see more than 1 entry for the same author.

Print | E-mail

Rabie, Mohamed Abdel Hamid
Zagazig University, Department of Food Science, Zagazig, Egypt
Author ID: 25960305100
<http://orcid.org/0000-0002-3526-5522>

About Scopus Author Identifier | View potential author matches
Other name formats: Rabie, Mohamed A. Rabie, M. A. Rabie, Mohamed

Follow this Author Receive emails when this author publishes new articles
Get citation alerts
Add to ORCID
Request author detail corrections

Documents: 10
Citations: 81 total citations by 71 documents
h-index: 5
Co-authors: 17
Subject area: Agricultural and Biological Sciences, Chemistry View More

Analyze author output
View citation overview
View h-graph

Year	Documents	Citations
2009	1	1
2010	1	2
2011	2	3
2012	2	4
2013	2	5
2014	2	6
2015	2	7
2016	2	8

10 Documents | Cited by 71 documents | 17 co-authors
10 documents View in search results format
Sort on: Date Cited by Feedback

Citations to my articles

- <http://scholar.google.com/citations?user=BSzoTIQAAAAJ&hl=en>

Dr. Mohamed A. Rabie Edit Follow

Associate Professor, Zagazig University, Agriculture Faculty
Food Chemistry, Biogenic Amine, Amino Acid Analysis, Chemical Composition, Food Quality
Verified email at zu.edu.eg - Homepage
My profile is public

Change photo

Title	Add	More	1-15	Cited by	Year
Changes in free amino acids and biogenic amines of Egyptian salted-fermented fish (Feseekh) during ripening and storage	<input type="checkbox"/>			54	2009
Reduced biogenic amine contents in sauerkraut via addition of selected lactic acid bacteria	<input type="checkbox"/>			20	2011
Effects of γ -irradiation upon biogenic amine formation in Egyptian ripened sausage during storage					

Google Scholar

Citation indices

	All	Since 2011
Citations	132	128
h-index	6	6
i10-index	6	6

Year	Citations
2010	1
2011	2
2012	3
2013	4
2014	5
2015	6
2016	7

Co-authors Edit...
No co-authors

ORCID

- <http://orcid.org/0000-0002-3526-5522>

Contact details of two referees

1. **Prof.** Francisco xavier malcata, universidade católica portuguesa porto portuga, **Email:** fmalcata@fe.up.pt
2. **Prof.** Bele costantine, Department of Chemistry and Biochemistry University of Agricultural Sciences and Veterinary Medicine Faculty of Veterinary Medicine 3-5 Manastur Street, 400372 Cluj-Napoca ROMANIA, **Email:** cbele@usamvcluj.ro
3. **Prof.** Cidalia Perek, Instituto de Tecnologia Química e Biológica, Portugal, Lisbon **Email:** cperes@itqb.unl.pt
4. **Prof.** Hassan Siliha, Zagazig University, Agriculture faculty, department of food science, Egypt, **Email:** drsiliha@hotmail.com