



Name: Mohamed

Last name: Rabie

Place of birth: Shakira, Egypt

Birth date: 14.5.1977.

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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 Associated Professor at Food Science Department, Faculty of Agriculture, Zagazig University, Egypt
- February 2020 Professor at Food Science Department, Faculty of Agriculture, Zagazig University, Egypt
- October 2022 head of the 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 Program: (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
- Pro-biolive

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
- Editorial board of Food and raw material journal
- The Society publishes Pakistan Journal of Food Sciences on quarterly basis
- The Hungarian Association of Food Science and Technology
- International Association for Food Protection
- Reviewer in Food chemistry
- Reviewer in journal of Food and science and technology
- Reviewer in journal of food measurement and characterization
- Reviewer in journal of food processing and preservation
- Reviewer in Food and Public Health
- Reviewer in Journal of Food and Drug Analysis
- Reviewer in African Journal of Microbiology Research
- Reviewer in Asian Journal of Agriculture and Food Sciences
- Reviewer in European Food Research and Technology
- Reviewer in International Journal of Food Processing Technology

List of publication

1. **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.

Citations	90	IF	5.87	H index	221	SJR	1.77
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2. **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.

Citations	22	IF	4.47	H index	96	SJR	1.43
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3. **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.

Citations	17	IF	2.85	H index	126	SJR	1.03
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4. **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.

Citations	28	IF	1.7	H index	125	SJR	0.61
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5. **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.

Citations	40	IF	5.87	H index	221	SJR	1.77
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6. **Mohamed A. Rabie** and 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.

Citations	13	IF	2.40	H index	47	SJR	0.79
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7. **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, *Meat Science*, 96, (1), 82–87.

Citations	27	IF	3.64	H index	142	SJR	1.4
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8. **Rabie, M. A.**, Soliman, A. Z., Diaconeasa, Z. S. and Constantin, B. (2014), Effect of Pasteurization and Shelf Life on the Physicochemical Properties of Physalis (*Physalis peruviana* L.) Juice. *Journal of Food Processing and Preservation*, 39 (3), 2297–2303.

Citations	18	IF	1.44	H index	42	SJR	0.49
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9. **Mohamed A. Rabie** & F. Xavier Malcata (2013) Changes in biogenic amine contents throughout storage of canned fish products. *Pakistan Journal of Food Sciences*, 24 (3), 137-150.

Citations	3	IF----	-----	H index		SJR	
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10. **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), 1051–1060.

Citations	2	IF	1.44	H index	42	SJR	0.49
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11. 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.

Citations	6	IF	1.41	H index	11	SJR	0.42
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12. Abimannan Arulkumar, Sadayan Paramasivam, Palanivel Rameshthangam and **Mohamed A. Rabie** (2017). Changes on biogenic, volatile amines and microbial quality of the blue wimmer crab (*Portunus pelagicus*) muscle during storage. *Journal of Food Science and Technology*. 54, 8, 2503–2511.

Citations	2	IF	2.40	H index	47	SJR	0.79
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13. **Mohamed A Rabie**, Mohammed Namir and Mohamed Fawzy Ramadan (2018). Acceleration of Mackerel Fish Sauce Fermentation by Addition of Bromelain. *Nutrition and Food Science*. 49 (1), 47-61 <https://doi.org/10.1108/NFS-03-2018-0089>

Citations	-----	IF	0.83	H index	26	SJR	0.25
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14. **Mohamed Abdel Hamid Rabie**, Mohamed Gamal Moustafa, ElSayed Mohamaed Abdel-Wahed, Khaled Bani Al-Harby and Khaled El-Zahar (2018). Bacteriocin-like Substances Produced by Specific Strains of Lactic Acid Bacteria Isolated from Milk Products. *Research Journal of Microbiology*. 13 (2): 70-83 <https://scialert.net/onlinefirst.php?issn=1816-4935>

Citations	-----	IF	0.74	H index	21	SJR	0.21
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15. Amr A.A. El-Sayed, **Mohamed A. Rabie**, Samy .M. Abu El-Maaty, and Sherif .E.A. El-Nemr (2018). Fermented Tomato Juice (*Lycopersicon Esculentum Mill.*) Produced Via Lactic Acid Bacteria During Cold Storage. *Carpathian Journal of Food Science and Technology*.10 (1), 5-18.

Citations	-----	IF	0.15	H index	5	SJR	0.13
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16. Mohammad Namir, **Mohamed A. Rabie**, Nourhan A. Rabie and Mohamed Fawzy Ramadan (2018). Optimizing the addition of functional plant extracts and baking conditions to develop acrylamide-free pita bread. *Journal of food protection*, 81, 10, 1696-1706.

Citations	-----	IF	1.7	H index	125	SJR	0.61
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17. Islam M. A. Abd-Allah, **Mohamed A. Rabie**, Dalia M. Mostfa, Abdelrahman M. Sulieman and Ahmed A. El-Badawi (2018). Pomegranate and Orange Peel Extracts Vis Oxidative Stability of Edible Oils. *Foods and Raw Materials*, 6, 2, 1-8.

Citations	-----	IF	0.39	H index	5	SJR	0.17
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18. Mohamed Sh. El-Shahat, **Mohamed A. Rabie**, Mohamed Ragab, Hassan. I. Siliha (2019) Changes on physicochemical and rheological properties of biscuits substituted with the peel and alcohol-insoluble solids (AIS) from cactus pear (*Opuntia ficus-indica*). *Journal of Food Science and Technology*, 56, 8, 3635–3645. <https://doi.org/10.1007/s13197-019-03805-7>.

Citations	-----	IF	2.40	H index	47	SJR	0.79
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19. Mohamed Sh El-Shahat, **Mohamed A Rabie**, Mohamed Ragab, Hassan I Siliha (2019). Changes on physicochemical and rheological properties of biscuits substituted with the peel and alcohol-insoluble solids (AIS) from cactus pear (*Opuntia ficus-indica*). *Journal of food science and technology*. 56, 3635–3645. <https://doi.org/10.1007/s13197-019-03805-7>

Citations	-----	IF	2.40	H index	47	SJR	0.79
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20.

21. Mohammad Namir, Mohamed A. Rabie, Nourhan A. Rabie (2021). Physicochemical, pasting, and sensory characteristics of antioxidant dietary fiber gluten-free donut made from cantaloupe by-products. Accepted in Journal of Food Measurement and Characterization.

Citations		IF	1.67	H index	20	SJR	0.62
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22. **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.

23. 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.

24. Sarah A.Moubasher, **M.A. Rabie**, E. El Nemer and Gehan A.El-Shorbagy (2107). Effect of Chickpea Addition on Phesicochemical, Microbiological and Organoleptic Properties of Chicken Burger during Frozen Storage. Zagazig J. Agric. Res. 30, 3, 1-5.

25. Hala M. Badawy, **Mohamed A. Rabie**, Abdelrahman M. Sulieman, Somia M. Abd monaium (2019) Physicochemical Properties of Gelatin Extracted from Nile Tiliba (*Oreochromis niloticus*) and Nile perch (*Lates niloticus*). Zagazig J. Agric. Res. 55, 3, 1-5.

26. **M Rabie**, Abd El-Wahed, MG Moustafa, Kh El-Zahar, AM Abdel-Zaher (2019).

The role of probiotic bacteria in protecting against aflatoxin M1 contamination in milk and certain dairy products. Journal of food and dairy sciences. 10, 4, 93-99

27. Mohammad Namir, Mohamed A Rabie, Nourhan A Rabie (2021).

Physicochemical, pasting, and sensory characteristics of antioxidant dietary fiber gluten-free donut made from cantaloupe by-products. Journal of Food Measurement and Characterization, 15, 6, 5445-5459.

Citations		IF	1.67	H index	20	SJR	0.62
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Conferences

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 Ion exchange *Chromatography 5th Black Sea Basin Conference on Analytical Chemistry, Istanbul, Turkey*. (Ab 183).

5. **Mohamed Rabie**, Hassan Siliha, Soher Elsaidy, 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.

3. Dr. **Mohamed Rabie** (2017) Functional properties of some fermented fruit and vegetable products. (**LAP Lambert Academic Publishing**), ISBN-10: 333004066, ISBN-13: 978-3330040663.

4. Dr. **Mohamed Rabie** (2017) Food Processing Wastes for Their Use as Natural Antioxidants in Oils: Natural Antioxidants addition in Sunflower and Soybean Oils **Noor Publishing** ISBN-13:

978-3-330-84986-0, ISBN-10: 333084986X

Preview of Scopus

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



The screenshot shows the Scopus author profile for Mohamed H. Rabie. At the top, there's a navigation bar with 'Scopus 2.0' and 'Enriching research since 2004'. On the right, there are links for 'Author Search', 'Sources', 'Create account', and 'Sign in'. Below the navigation bar, there's a section titled 'Explore this author profile on Scopus Preview' with a description and a 'Check access' button. The main profile section for 'Rabie, Mohamed H.' includes his affiliation 'Zoology, Egypt', ORCID ID '25960305100', and a link to his ORCID profile. It also displays statistics: 472 Citations by 433 documents, 17 Documents, and 11 E-books. Below this, there's a 'Note' section explaining that Scopus Preview users can only view an author's last 10 documents. At the bottom, there's a list of 17 documents.

Citations to my articles

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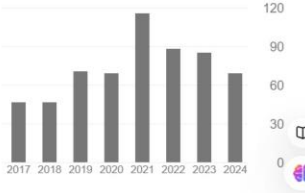
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 **Mohamed A. Rabie** 
Other names +
Professor and Head of food science department, Agriculture Faculty, [Zagazig University](#).
Verified email at zu.edu.eg - [Homepage](#)
[Food Chemistry](#) [Biogenic Amine](#) [Amino Acid Analysis](#) [Chemical Composition](#) [Food Quality](#)

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i10-index	17	14



Publications

TITLE	CITED BY	YEAR
<input type="checkbox"/> Changes in free amino acids and biogenic amines of Egyptian salted-fermented fish (Feseekh) during ripening and storage M Rabie, L Simon-Sarkadi, H Siliha, S El-seedy, AA El-Badawy Food chemistry 115 (2), 635-638	157	2009
<input type="checkbox"/> Effect of Pasteurization and Shelf Life on the Physicochemical Properties of Physalis (Physalis peruviana L.) Juice MA Rabie, AZ Soliman, ZS Diaconeasa, B Constantin Journal of Food Processing and Preservation 39 (6), 1051-1060	87	2015


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PUBLICATIONS	TOTAL TIMES CITED	H-INDEX
18	216	8

Publications

(2) Food Chemistry	WOS	(2) Journal of Food Processing and Pre...	WOS
(2) Journal of Food Protection	WOS	(2) Journal of Food Science and Techno...	WOS
(1) Carpathian Journal of Food Science...	WOS	(1) Foods and Raw Materials	WOS
(1) Innovative Food Science & Emerging...	WOS	(1) International Dairy Journal	WOS

Contact details of two referees

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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:**

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