

## الأبحاث العلمية لقسم علوم الأغذية

### **List of Publication: Prof. Dr.Hussein A. Abdel-aal**

- 1- Senan, S., Abd El-aal, H., Dave, R., and Hassan, A. 2016. Production and stability of nisin in whey protein concentrate. LWT- Food Science and Technology. Accepted paper March 2016
- 2- Abdel-aal, H. A., Abass, H. M., Abdelhamid, A. A. Hassan , E, M., 2015. Quality of biscuit and cake containing stevia leave powder or leave extract as sugar substitute. In the Proceeding of 2nd Minia International Conference for Agriculture and irrigation in Nile Basin Countries March 2015 page 3337-349
- 3- Abdelaal, H.A., Mohamed, H . M. A., Hammam, A. M., and Reem MELhosany, 2014. PHYSICAL, CHEMICAL AND SENSORY EVALUATION OF COMMON CARP FISH (Cyprinus carpio) SURIMI. Egyptian journal for Aquaculture. Vol. 4 No. 1 409-425 Abbassa Egypt
- 4- ABDELAAL, H. A., KENAWI M. A., KENAWI M. N., HASAN Z. A. 2013. FUNCTIONAL PROPERTIES, ANTINUTRIENTS AND IN VITRO -DIGESTIBILITY OF MUNG BEAN (VIGNA RADIATA) PROTEIN. Latin American Symposium of Food science (food Science Impact on Nutrition and Health. November 3-6 – S Paul., BRAZIL
- 5- Abdelaal, H.A., Mohamed, H . M. A., Hammam, A. M., and Reem M. Elhosany, 2014. PHYSICAL, CHEMICAL AND SENSORY EVALUATION OF COMMON CARP FISH (Cyprinus carpio) SURIMI. Egyptian journal for Aquaculture. Vol. 4 No. 1 409-425 Abbassa Egypt
- 6- Abd El-aal, H.A. Sanaa A. El shref, Hammam, A. M., and Gad El Karim, M. M., 2012. Effect of Enrichment Wheat Flour 72% with fiber enriched barley Flour on Macaroni Production. Minia international conference for agriculture and irrigation in the Nile basin countries, 26<sup>th</sup> – 29<sup>th</sup> March, 2012 El-Minia , Egypt.
- 7- Souzan S. Latif and Abdel-aal, H. A., 2011. Physical, chemical properties and fatty acids profile of chicken breast and leg meat as affected by marinating and cooking methods. *Assiut J. of Agric. Sci.*, 42 No.2 (165-183).
- 8- Abd El-aal, H.A. Sanaa A. El shref, Hammam, A. M., and Gad El Karim, M. M., 2010. Effect of Enrichment Wheat Flour 72% with Decoated Mung Bean Flour on Macaroni Production. *Assiut J. of Agric. Sci.*, 42 No.2 (238-257)

- 9- Abd El-aal, H.A. and Halaweish, F.T. 2010. Food preservative activity of phenolic compounds in orange peel extracts (*Citrus Sinensis L.*). *Lucrări Științifice* - vol. 53: 457-464
- 10- Abd El-aal, H. A. Iskander, M. H., Sorour, M. A., and Abbas, A. A., 2010 Physical and functional properties of sweet potato flour and starch. In *The Proceeding of Minia 2<sup>nd</sup> Conference of Agricultural and environmental Sciences*, 22-24 March, 2010, Page 647-658 Minia University, Egypt.
- 11- Abd El-aal, H. A. and Suliman, A. I. A. 2008. Carcass traits and meat quality of lamb fed on ration containing different levels of *Leucaena hay (Leucaena Leucocephala L.)*. *Biotechnology in Animal Husbandry* 24, (3-4): 77- 92.
- 12- Morsy, M. H., Abd El-Aal, A. M. K. and Abd El-aal, H. A. 2008. Attempts to find the best preharvest treatment required for obtaining the optimum marketable fruits and its effect on storage life of 'Manfalouty' pomegranates. I. Evaluating of some soil and foliar treatments on splitting, sunburn, yield and fruit quality. *Minia J. of Agric. Res & Develop.*, Vol. 28. No. 2, pp 263 – 293.
- 13- Morsy, M. H., Abd El-Aal, H. A. and Abd El-aal, A. M. K. 2008. Attempts to find the best preharvest treatment required for obtaining the optimum marketable fruits and its effect on storage life of 'Manfalouty' pomegranates. II. Effect of the best preharvest treatment on postharvest storage behavior of fruits in relation to packaging type. *Minia J. of Agric. Res & Develop.*, Vol. 28. No. 2, pp 295 – 315.
- 14- Abdel-aal, H. A., Soukkary, F. A. H., A. Abdelhamied, A. A., and S.M. Hussein, S. M. 2007. Chemical, physical and sensory quality of low fat beef patties., In *The Proceeding of The 1<sup>st</sup> International Conference on Desert Cultivation*, 27-29 March, 2007, Page 263-283 Minia University, Egypt.
- 15- Soukkary, F. A. H., A. Abdelhamied, A. A., Abdel-aal, H. A., and S.M. Hussein, S. M. 2007. Production and evaluation of low fat sausage., In *The Proceeding of The 1<sup>st</sup> International Conference on Desert Cultivation*, 27-29 March, 2007, Page 717 - 748 Minia University, Egypt.
- 16- Souzan, S. Latif, and Abdel-aal, H. A. 2007. Minerals profile- shelf life extension and nutritive value of fresh green leafy vegetables consumed in Egypt. *African Crop Sciences Conference Proceedings*, Vol. 8. PP 1817-1826.
- 17- Abdel-aal, H. A., Hammam, A. M., Salah, S. A. M., and Gad-elkareem, M. A. M. 2007. Effect of adding mung bean and fenugreek flour on the quality of baladi bread. *The 1<sup>st</sup> International Conference on Desert*

Cultivation, 27-29 March, 2007, page 285-302, Minia University, Egypt.

- 18- Kenawi, M. A., AbdEl-aal, H. A., and Abbas, H. M. 2005. The effect of packaging on the moisture sorption isotherms of some moisture sensitive food products. *Minia J. of Agric. Res &Develop.* Vol. 25 No. (1):33-46.
- 19- Darwish, I. M., AbdEl-aal, H. A., and Kenawi, M. N., 2005. Yield properties and nutritive value of eleven pepper genotype. *Minia J. of Agric. Res &Develop.* Vol. 25 No. (1):47-66.
- 20- AbdEl-aal, H. A. 2005. Microbiological, chemical and physical changes in refrigerated ground buffalo meat treated with potassium sorbate, sodium ascorbate and sodium triphosphate. *Biotechnology in Animal Husbandry* 21, (4-5): 349-361.
- 21- AbdEl-aal, H. A., Kenawi, M. A., and Abbas, H. M. 2005. Influence of potassium sorbate and sodium lactate in combination with modified atmosphere packaging on stability of refrigerated chicken breast muscles. *Minia J. of Agric. Res &Develop.* Vol. 25 No. (2):203-224.
- 22- Kenawi, M. A., AbdEl-aal, H. A., and Latif, S. S. 2004. Effect of spice extracts in combination with packaging materials and treatments on the stability of ground buffalo meat product stored under frozen conditions. *Biotechnology in Animal Husbandry* 20, (1-2): 1-15.
- 23- Mohamed, H. M., AbdEl-aal, H. A., and El soukary, F. A. H. 2004. Changes in physicochemical, microstructure and sensory characteristics of restructured beefsteak roasts made with added crude sesame oil. *Minia J. of Agric. Res &Develop.* Vol. 24 No. (3):505-530
- 24- Abd El-aal, H.A. and Souzan, S. Latif. 2002. Characteristics of surimi from karmoutfish(*Clariaslazera*) and using it in Sausage. In *The Proceeding of the Third Scientific Conference of Agricultural Sciences*, 20-22 October, pp 189-206, Assuit, Egypt.
- 25- Badawy, R. M., Abd el-aal, H. A., and Hassan, H. A. 2002. Effect of addition of contraceptive pills to chicken diet on mineral content. *Minia J. of Agric. Res &Develop.* Vol. 22 No. (1):35-56.
- 26- Abd El-aal, H. A. 2001. Using Antioxidants for Extending the Shelf Life of Frozen Nile Karmout (*Clariaslazera*) Fish Mince. *J. of Aquatic Food product Technology* Vol. 10, No.(4):87-99.
- 27- Abd El-aal, H. A., and Mohamed, H. M. A. 2001. Changes in the ultrastructure of lamb muscles as influenced by freezing and sodium triphosphate (STPP). *Assiut J. of Agric. Sci.* Vol. 32, No.(1): 1-15.

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- 29- Mohamed, H. M. a., Allam, S. S. M., AbdEl\_aal, H. A. 2001. Enhancement of Wheat Milled Germ Storage Stability by Microwave Heating Treatment. Minia J. of Agric. Res & Develop., Vol. 21 No. (1):97-128.
- 30- Abd El-aal, H. A ., Badawy, R. M., and El-Gazali, M. N. 2000 Proximate composition and mineral contents of fresh, deep-fat fried and microwave cooked edible fillets of six Nile fish species. Zagazig J. Agric. Res., Vol. 27 No.(5):1305 - 1318, 2000.
- 31- Awad, A. H., and Abd El-aal, H. A. 1999. Residual Nitrite and Nitrate Levels Trends in the Marketable Egyptian Cured Meats over the Past Thirty Years. In The Proceeding of the 15<sup>th</sup> Annual Conference for the Egyptian Society of Toxicology, October 6-7, Alexandria, Egypt.
- 32- Badawy, R. M., El-Ghazali, M. N., and Abd El-Galil, H. A. 1998. Chemical and Microbiological Changes Evaluation in Fish Wastes Before and After Processing and During Storage. Zagazig J. Agric. Res. Vol. 25 No. (6):1005-1017.
- 33- Abd El-aal, H. A., Huang, Y. W., Awad, H. A., and A. A. Dawood. 1997. Microstructure of Surimi and Surimi Gel. In The Proceeding of 37<sup>th</sup> Week of Sciences, November 1-6, Damascus, Syria.
- 34- Hassan, A. R., and Abd El-aal, H. A. 1997. Physicochemical Analysis of Some Honey Types in Egypt. In The Proceeding of The International Conference of Sugar and Sweetener, October 15, Ismailia, Egypt.
- 35- Mohamed, H. M. A., and Abd El-aal, H. A. 1997. Proximate Composition and Nutritive Value of Nile Electric Catfish (*Malapteruruselectricus*). J. Agric. Mansoura Univ., 22 (12):4477-4487.
- 36- Huang, Y. W., Abd El-aal, H. A., and Awad, H. A. 1995. Properties of Surimi Made from Tilapia. In the Proceeding of 20<sup>th</sup>. Annual. Conference Tropical and Subtropical Seafood Science and Technology Society of the Americas. pp. 273 - 289, 5-8 November, Puerto Rico, Florida Sea Grant Program Univ. of Florida, Gainesville, USA
- 37- Hammadi, K. A., Badawy, R. M., Abd El-aal, H. A., and Awad, H. A. 1994. Histological Studies on Dehydrated Quick-Salted Fish Cakes Processed from Nile Fish Muscles. Assuit Journal of Agricultural Sciences, Vol. 25 :1, 277 - 296

**List of Publication: Prof. Dr.Mohamed A. Kenawi**

More than 35 research papers in the field of Food Science & Nutrition, and Food Packaging, for example:

- \*Development of manufactured potato products. Institute of Food Technology meeting (1989) Chicago, USA.
- \* Effect of some organic acids on the iron bioavailability of spinach, and faba beans. Alex. J. Agric. Res. (1991).
- \* Effect of microwave and conventional cooking on some properties of Black eye Beans. Alex. Sci. Exchange, Vol. 12, No. 4, 1991.
- \* Development and sensory characteristics of extruded ready to eat prebaked potatoes. J. Food Processing & preservation. (1992).
- \* Technological, Chemical, Sensory and Microbiological examination of frozen chicken as affected by microwave thawing. 2<sup>nd</sup> Alex. Conf. Food. Sci. Tech. 1992.
- \* Effect of packaging materials and storage conditions on vitamin C retention in green pepper, spinach, and guava. 2<sup>nd</sup> Alex.Conf. Fd. Sci. Tech. 1992.
- \*Evaluation of some packaging materials and treatments on some properties of beef during frozen storage. Food Chemistry (1994).
- \*Stability of frozen pizza in relation to different cryoprotectants& packaging materials. Alex. J. Agric. Res. (1994).
- \* The storage effects of Calcium-fortified orange juice concentrate on different packaging materials. Plant Food Human Nutrition (1994).
- \* Effect of some processing practices on some physico-chemical properties, amino acid composition, and in-vitro protein digestibility of chickpea. IFT meeting 2000 Dallas, USA.
- \*Characterization of cold-storage butter coated with edible film. Minia J. Agri. Res. &Dev. (2002).
- \* Effect of different blanching methods on chemical and sensory evaluation of some selected vegetables.Minia J. Agri. Res. &Dev. (2002).
- \*Nutritional evaluation of three traditional breakfast foods in Jordan. Minia J. Agri. Res. &Dev. (2003).
- \*Chemical composition, nutritional value, and in-vitro protein digestibility of three traditional breakfast foods in Jordan. Plant Food Human Nutrition (2003).
- \* Effect of spice extracts in combination with packaging materials and treatments on the stability of ground buffalo meat product stored under frozen conditions. Biotechnology in Animal Husbandry, 20 (1-20) 2004.
- \* Functional properties of lentil flour and its application in a food system. Minia J. Agri. Res. &Dev. p. 87-102, (2005).
- \* Influence of Sodium lactate and Potassium sorbate in combination with modified atmosphere packaging on stability of refrigerated sliced chicken breast. Minia J. Agri. Res. &Dev. p. 203-224 (2005).

- \* The effect of packaging on the moisture sorption isotherm of some moisture sensitive food products. Minia J. Agri. Res. &Dev. p. 33-46,(2005).
- \* Chemical composition, nutritional value and functional properties of oyster mushroom dried powder. Minia J. Agri. Res. &Dev. p. 871-895, (2007).
- \* Effect of packaging materials and treatments on the shelf life of chicken breast treated with antimicrobial agents and stored under refrigerated condition. Biotechnology in Animal Husbandry, 23 (5-6) p. 141-154, 2007.
- \* Effect of antimicrobial agents on some chemical and microbiological characteristics of vacuum-packaged ground buffalo meat stored under refrigerated condition. Biotechnology in Animal Husbandry, 25 (3-4) p. 231-239, 2009.
- \* The effect of mung bean powder, and/or low fat soy flour as meat extender on the chemical, physical, and sensory quality of buffalo meat product. Biotechnology in Animal Husbandry, 25 (5-6) p. 327-337, 2009.
- \* Effect of natural antioxidants in combination with edible packaging on stability of low fat beef product stored under frozen condition. Biotechnology in Animal Husbandry, 27 (3) p. 345-56, 2011.
- \* The combined effect of edible packaging and spices extracts on stability of frozen buffalo meat product. Lucraristiintificeseriazootehnie, 57 (17) p.12-18, 2012
- \* The role of packaging (materials and treatments) in addition to spices extract on stability of frozen buffalo meat product. The 55 International scientific conference, University of Agricultural sciences and veterinary Medicine of Iasi, Romania.2012.
- \* Effect of edible coating and storage temperature on the quality of table eggs. Proceeding of the 10<sup>th</sup> International Symposium.Modern trends in livestock production, October 2-4. 2013.
- \* Drying kinetics, functional properties and quality attributes of solar dried table eggs.International scientific congress » Life Sciences, a challenge for the future«. 2014, Iasi, Romania.
- \* Effect of packaging materials and storage conditions on the moisture sorption isotherm of solar dried table egg powder. (Modern zootechy- food safety and durable development) International Scientific conference, Iasi, Romania, 2015.

Awards : \*Award, 10<sup>th</sup> International Symposium "Modern Trends in Livestock Production" Institute of Animal Husbandry, Belgrade, Serbia, 2013.

\*Diploma de Excelenta, Universist of Agricultural sciences and Veterinary Medicine, Iasi, Romania, 2012.

\*The award of Agricola Cardas- Academic Merit. The anniversary of 100 years of high Agronomic Education in Moldova, Romania.Universist of Agricultural sciences and Veterinary Medicine, Iasi, Romania, 2012.

\* Supervised 16 graduate students for Master and Ph.D. degrees

Languages: Fluent Arabic and English spoken, reading & Written.

Computer skills: Excellent.

Hobbies: Travel, music, learning other languages, and sports.

References : Professor. Jerry N. Cash

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**List of Publication: Prof. Dr. Sanaa M. Abdelhameid**

- 1-El-Sayed,M.M., Farghaly, M.M. and S.A.EL-Sheriff. (1998): Effect of inoculation combinedwith micronutrients on some chemical constituents of soybean seeds. *J.Agric .Sci. Mansoura Univ.,23:4117-4127*.
- 2-A. M. Hammam.,M.N.Kenawy and S.A.ELSheriff.(2001): Proximate composition and nutritive value of the longissimusdorsi muscle of lambs feed *guar hay* at different levels different levels of their diets.*Egypt.J.Appl.Sci;16. 694-706*.
- 3- M. N. Kenawy, and S. A. El-Sheriff (1997). Studies on balady bread (wheat- corn flour) fortified with mung bean *Phaseolusaureus* flour
- 4-S. A.ELSheriff; A. A. Dawood and H. A. Abd El rady(2004): Technological studies on spent fowl meats.*Minia.J.Agric. Res.Develop*.
- 5-M.N.Kenawy,A.M.Hammam,and S. A. EL-Sheriff.(2003): Evaluation of chicken meats treated with sodium chloride,trisodiumphosphateand acetic acid solutions. *Minia.J.Agric. Res.Develop.23.1-20*
- 6-Mohamed,H.M.A.,Morsy,F.A.H.and S.A.EL-Sheriff.(1997):Effect of various lipid surfact surfactants on the quality characteristics of cakes manufactured with fluid vegetable oils. *The First Scientific Conference of Agric.Sci., 953-968.,13-14December,Assiut,Egypt*
- 7-F.A.H.M.EL-Soukkary and S.A.EL-Sheriff.(1998): Physical and sensory evaluation of high-fiber biscuits. *Menofiya.J.Agric.Res.23.651-667*.
- 8-F.A.H.M.EL- Soukkary and S.A.EL-Sheriff.(1998): Physiological responses of rats to high fiber biscuits diets containing several sources of hulls or bran. *Menofiya J Agric.Res.23.1635-1655*.
- 9-H.A. AbdAllal, S.A. M. El-Shreif, A.M.Hammam,M.A. M. Gad El-Kareem(2007): Effect of adding mungbean and Fenugreek Flour on the Quality of Baladi bread. International Conference Desert cultivation. Problems & Solutions, Minia Univ.,27- 29March, 2007.
- 10-M.N.kenawi; Sanaa. El-Shreif1and Samia, Farahat (2008): USE of *Penicilliumcitrinum* for citric acid production and in animals feeding as protein source using date wastes. The First International Conference On Environmental Studies And Research (Natural Resources & Sustainable Development), Environmental Studies And Research Institute (Esri),Minufiya University – Sadat Branch, Egypt, 7-9 April 2008,Pp.58-



**List of Publication: Prof. Dr. Hani M. Mohamed**

- Mohamed, H.M.A. and Larsson, K. Fat Sci. Technol.; 94(9): 338-341, (1992). \* "Modification of fats by lipase interesterification I: changes in glyceride structure.
- Mohamed, H.M.A.; Bloomer, S. and Hammadi, K. Fat Sci. Technol.; 95(11): 428-431, (1993). \* "Modification of fats by lipase interesterification II: Effect on crystallization behaviour and functional properties.
- Mohamed, H.M.A. and Larsson, K. Fat Sci. Technol. 96(2): 56-59, (1994). \* Enzymatic synthesis of fats for dispersion in margarines.
- Mohamed, H.M.A.; Bloomer, S. and Larsson, K. Presented in 8<sup>th</sup> International conference on surface and colloid science.13-18 February 1994, Adelaide, South Austria.\* "Preparation and Characterization of a zero-trans margarine.
- Mohamed, H.M.A.; Iskander, M.H.; Sivik, B. and Larsson, K. FeH-Wissenschaft-Technologie; 97(9): 336-340, (1995). \* "Dynamic Rheological studies of margarine; Effect of production temperature and polymorphic transition.
- Mohamed, H.M.A. Presented in 21<sup>st</sup> ISF world congress 1-5 October, 1995 the Netherland. \* "Characteristics and fatty acid contents of oils of some seeds of Malvaceae.
- Awatif, I.I. and Mohamed, H.M.A. Egypt J. Agric. Res. 75(3): 769-788, (1997). \* "Effect of various lipid surfactant on the quality characteristics of cakes manufactured with fluid vegetables oils".
- Mohamed, H.M.A.; Morsy, F.A.H. and El-Sherif, S.A. Proceeding of the First Scientific Conference of Agricultural Sciences Faculty of Agric., Assiut Univ., Assuit, Egypt, December 13-14, 1997, Vol. II, 953-968. \* "Proximate composition and nutritive value of Nile electric catfish (*Malapteruruselectricus*).
- Mohamed, H.M.A. and H.A. Abd El-Aal J. Agric. Sci. Mansoura Univ., 22(12): 4477-44887, (1997).\* "A comparative study on the effect of microwave and conventional oven roasting on the quality characteristics and storage stability of peanuts".
- Mohamed, E.M.; Mohamed, H.M.A. and El-Sayed, F.E. Egypt J. Appl. Sci. 13(12): 512-538, (1998). \* "The use of isopropyl alcohol as an alternative solvent for the extraction of some Egyptian seeds oils".
- Mohamed, H.M.A. Presented in "89<sup>th</sup> AOCS Annual Meeting & Expo., May 10-13, 1998" Chicago, Illinois, U.S.A. \* "The use of sesame oil unsaponifiable matter as a natural antioxidant"
- Mohamed, H.M.A. and I.I. Awatif Food Chemistry 62(3): 269-276, (1998). \* "Characterization of the high-melting glyceride fraction isolated from cottonseed oil stearin by fractional crystallization in isopropanol"
- Mohamed, H.M.A. Lipid 101(1): 20-24, (1999). \* Carcass composition and meat quality characteristics of mule duck.

- Mohamed, H.M.A. and Hammam, A.M.M. *Annals of Agric. Sci. Moshtohor*, 38(4): 2323-2339, (2000). \* "Effect of nitrogen fertilization and spraying gibberellic acid (GA<sub>3</sub>) on growth, seed yield and its oil content of some lettuce cultivars.
- Farrag, A.M. and Mohamed, H.M.A. *J. Agric. Sci. Mansoura Univ.*, 25(6): 3427-3447, (2000).\* "Physico-chemical and nutritional evaluation of mango seed kernel and its utilization for pan bread supplementation".
- El-Soukkory, F.A.H.; El-Sahn, M.A. and Mohamed, H.M.A. *Zagazig J. Agric. Res.*; 27(5), (2000).\* "Changes in the ultrastructure of lamb muscles as influenced by freezing and sodium tripolyphosphate (STTP).
- Abdel-Aal, H.A. and Mohamed, H.M.A. *Assuit J. of Agricultural Science*, 32(1): 1-15, (2001). \* "Composition and storage stability of some nut oils and nut-based oriental confectionary Snacks.
- Mohamed, H.M.A. and Samah, S.M. Allam\* Presented in the 92<sup>nd</sup> AOCS Annual Meeting & Expo, May 13-16, 2001, Minneapolis, Minnesota, USA. \* "Enhancement of wheat milled germ storage stability by microwave heat treatment.
- Mohamed, H.M.A.; Samah, S.M. Allam and Abd El-Aal, H.A. *Minia J. of Agric. Res & Develop.*, 21(1): 97-128, (2001). \* "Antioxidative efficiencies and stability of some waste materials from selected plants".
- Samah, S.M. Allam and Mohamed, H.M.A. *La RivistaItalianaDelleSostanzeGrosse*. Vol. LXXIX-Aprile: 107-111, (2002). \* "Contribution of some lipid minor constituents on the stability of the oils extracted from different varieties of maize.
- El-Sayed, F.E. and Mohamed, H.M.A. *La RivistaItalianaDelleSostanze Grasse Vol LXXIX*, Settembre: 307-311, (2002). \* "Thermal stability of some commercial natural and synthetic antioxidants and their mixtures"
- Samah, S.M. Allam and Hani M.A. Mohamed*  
*J. of Food Lipids*; 9(4): 277-293, 2002. \* "Changes in physicochemical, microstructure and sensory characteristics of restructured beefsteak roasts made with added crude sesame oil"
- Mohamed, H.M.A.; Abdel-Aal, H.A. and El-Soukkary, F.A.H.**Minia J. of Agric. Res. & Develop.*; 24(3): 505-530, 2004.\* "Physico-chemical and nutritional evaluation of mango seed kernel and its utilization for pan bread supplementation"
- El-Soukkary, F.A.H.; El-Sahn, M.A. and Mohamed, H.M.A.**Zagazig J. Agric. Res.*; 27(5): 1319-1342, 2000.\* "Changes in the ultrastructure of lamb muscles as influenced by freezing and sodium tripolyphosphate (STPP)"
- Abdel-Aal, H.A. and Hani M.A. Mohamed**Assiut J. of Agric. Sci.*; 32(1): 1-15, 2001.\* "Antioxidant synergy effect of rosemary aqueous extract and green tea flavanol-rich concentrate for superior protection of buffalo meat loaves"

*Hani M.A. Mohamed* Minia J. of Agric. Res. & Develop.; 24(3): 469-504, 2004\* "Nutritional assessment of soybean oil under abusive deep-frying conditions and its possible recycling for animal feed"

*Hani M.A. Mohamed* Minia J. of Agric. Res. & Develop.; 25(2): 165-202, 2005.\* Effect of nitrogen fertilization and spraying gibberellic acid (GA<sub>3</sub>) on growth, seed yield and its oil content of some lettuce cultivars.

*Farrag, A.M. and Mohamed H.M.A.* J. Agric. Sci., Mansoura Univ.; 25(6): 3427-3447, 2001.\*Enhancement of wheat milled germ storage stability by microwave heat treatment.

*Hani M.A. Mohamed; Samah, S.M. Allam and Abdel-Aal, H.A.* Minia J. of Agric. Res. & Develop.; 21(1): 97-128, 2001.\* Effect of roasting oil composition and the use of antioxygenic salts on the quality and shelf stability of roasted pumpkin seeds.

*Hani M.A. Mohamed; Dalia M. Mohammed and Souzan S. Latif.* Proceeding of the 7<sup>th</sup> Arabic Conference of Food Sci. & Techn. December 17-19<sup>th</sup> p. 42-59, 2002. \* Validation of the rancimat test for the assessment of the total antioxidant capacity of the juice fraction from some common fruits and vegetables.

*Hani M.A. Mohamed and Samah, S.M. Allam* Proceeding of the 7<sup>th</sup> Arabic Conference of Food Sci. & Techn. December 17-19<sup>th</sup> p. 61-81, 2002.\* Antioxidant properties of some coffee extracts.

*Samah, S.M. Allam; Hani M.A. Mohamed and Magda, A.A. Seleim* Assiut J. Agric. Sci.; 34(6): 323-3326; 2003\* Preparation, characterizations and health effects of functional biscuits containing isoflavones.

*Mohamed H.M.A., El-Soukkary, F.A.H.; Doweidar, M.M.M. and Atia, A.A.A.* Minufiya J. Agric. Res.; 2(9): 425-434, 2004.\* Effect of some coating application methods used for shallow-fried chicken breast fillets on lipid uptake and frying stability of shortening.

*Nahed M.M. Atta, Mohamed, H.M.A. and Awatif, I. Ismai* Minia J. of Agric. Res. & Develop.; 24(2): 229-262, 2004.

*Souzan, S. Latif, Mohamed, H.M.A., Kenawi, M. N. and Soltan, O. I. A.* Minia J. of Agric. Res. & Develop. 32(6): 983-1004, 2012

\*Chemical and sensory evaluation of common carp fish (Cyprinus carpio) Surimi. 4<sup>th</sup> conference of Central Laboratory for Aquaculture Research, 409-425.

*Souzan, S. Latif, Mohamed, H.M.A., Kenawi, M. N. and Soltan, O. I. A.* Minia J. of Agric. Res. & Develop. 32(6): 983-1004, 2012

\*Chemical and sensory evaluation of common carp fish (Cyprinus carpio) Surimi. 4<sup>th</sup> conference of Central Laboratory for Aquaculture Research, 409-425.

**List of Publication: Prof. Dr. fawzy A. Elsokary**

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