

**CURRICULUM VITAE**

**Name: Fahim Aziz El-Dein Mohamed Shaltout.**

**Professor of Meat Hygiene,**

 **Department of Food Hygiene and Control,**

 **Faculty of Veterinary Medicine, Moshtohor,**

 **Benha University, Egypt.**

**Head of the Department of Food Hygiene and Control,**

 **Faculty of Veterinary Medicine, Moshtohor,**

 **Benha University, Egypt 26/3/2023-6/8/2023.**

**Member EUPC (Egyptian Universities Promotion Committees) at Supreme Council Universities Egypt Higher Education**

**Committee 101 (2019-2022)**

**Member of the Egyptian Organization for Standerization and Quality : Meat Hygiene Committee.**

**Member EUPC (Egyptian Universities Promotion Committees) at Supreme Council Universities Egypt Higher Education**

**Committee 102 b (2013-2016)**

**Member of Judging Committees EUPC (Egyptian Universities Promotion Committees) at Supreme Council Universities Egypt Higher Education**

**Committee 102 (2016-2019)**

**Trainer at FLDC ' Faculty and Leadership development Center' at Benha University since 2009 till now**

**Professor of Meat Hygiene at South Valley University , faculty of Veterinary medicine, Since 2020**

**Personal Information:**

**Current contact:**

Permanent address: Egypt, Faculty of Veterinary Medicine, Benha University, Kaliubia, Toukh, Moshtohor.

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Date of Birth: August 23, 1963

Place of Birth: Tala, Menoufia, Egypt

Marital status: Married.

**Web Site :** [**http://www.bu.edu.eg/staff/fahimshaltout1**](http://www.bu.edu.eg/staff/fahimshaltout1)

**You Tube:** [**https://www.youtube.com/channel/UCCuzMW98oVZj9DiW0OH1\_Dg?fbclid=IwAR2CT5LEKATpPmjWxyPr-ME4q6knMMMAqMijxIUKxBRTR9ensUjzSEMpZAU**](https://www.youtube.com/channel/UCCuzMW98oVZj9DiW0OH1_Dg?fbclid=IwAR2CT5LEKATpPmjWxyPr-ME4q6knMMMAqMijxIUKxBRTR9ensUjzSEMpZAU)

 **Facebook :** [**https://www.facebook.com/fahim.shaltout.92**](https://www.facebook.com/fahim.shaltout.92)

**linkedin**

<https://www.linkedin.com/profile/view?id=AAIAAAvLJUQBHdWjKwC1zq15uoJq_UMAwHcpXP4&trk=nav_responsive_tab_profile>

**Research gate :** [**https://www.researchgate.net/publications**](https://www.researchgate.net/publications)

**Orcid:** [**https://orcid.org/my-orcid**](https://orcid.org/my-orcid)

**Publons:**

[**https://publons.com/dashboard/settings/permissions/#journal-partnerships**](https://publons.com/dashboard/settings/permissions/#journal-partnerships)

**Education Background:**

February 1996: Ph.D. of Meat Hygiene Faculty of Veterinary Medicine, Moshtohor, Zagazig University, Benha University.Egypt

January 1992: Master of Meat Hygiene (M. V. Sc.), Faculty of

Veterinary Medicine, Zagazig University-Benha Branch, Egypt.

May 1986: Bachelor of Veterinary Medicine (B. V. Sc.), Faculty of

Veterinary Medicine, Zagazig University-Benha Branch, Egypt.

**Dissertation and project work for degrees:**

1. Mycological and Mycotoxicological profile Of Some Meat products. Ph.D. Thesis in Meat Hygiene, Faculty of Veterinary Medicine, Moshtohor, Zagazig University Benha branch, Egypt, 1996.

<http://eulc.edu.eg/eulc_v5/Libraries/Thesis/BrowseThesisPages.aspx?fn=PublicDrawThesis&BibID=11870797>

2. Studies on Mycotoxins in Meat and Meat by Products. M.V.Sc Thesis Faculty of Veterinary Medicine, Moshtohor, Zagazig University Benha branch, Egypt , 1992 .

<http://eulc.edu.eg/eulc_v5/Libraries/Thesis/BrowseThesisPages.aspx?fn=PublicDrawThesis&BibID=11772527>

**Professional positions:**

March 2006- Present: Professor of Meat Hygiene, Department of Food Hygiene and Control, Faculty of Veterinary Medicine, Benha University, Egypt.

March 2001: Assistant Professor of Meat Hygiene, Department of Food Control, Faculty of Veterinary Medicine, Benha University, Egypt

February 1996: Lecturer of Meat Hygiene, Faculty of

Veterinary Medicine, Benha University, Egypt.

January 1992: Assistant lecturer of Meat Hygiene,

Department of Food Control, Faculty of Veterinary Medicine, Moshtohor, Benha University, Egypt.

January 1989- January 1992: Demonstrator of Meat Hygiene, Faculty of Veterinary Medicine, Benha University, Egypt.

February 1996 -March 2007- Present Professor of Meat Hygiene, Department of Food Control, Faculty of Veterinary Medicine, Moshtohor, Benha University, Egypt: Teaching the Meat Hygiene (Bacterial, Viral, Fungal, Parasitic diseases, meat inspection, preservation, chemical residues, mycotoxins residues, and meat processing) Faculty of Veterinary Medicine, Benha University, Egypt.

February 1999-September 2000: Assistant professor of Meat Hygiene ,faculty of Veterinary Medicine ,University of Science and Technology, Jordan.

February 1992: Assistance for preparation and teaching the Meat Hygiene (Viruses and Bacteria, fungal), Department of Food Control , Faculty of Veterinary Medicine, Benha University, Egypt

January 1996: Teaching the meat course of meat inspection

(Bactria, Viruses, Fungi, Parasites) and a staff member

in summer training programs for final grade students,

Faculty of Veterinary Medicine, Benha University,

Egypt.

January 2013: Member EUPC (Egyptian Universities Promotion Committees) at Supreme Council Universities Egypt Higher Education.

Certificate: **Centre for Development Innovation (CDI) Wageningen UR** hereby certifies that Dr. **Fahim Aziz El Din Mohamed** has successfully completed the **Training of Trainers on Slaughterhouse inspection**

Held in **Budapest, Hungary, 14-17 December 2013**

**Professional Societies and Associations:**

A member of the Egyptian Organization for Standardization.

A member of the Egyptian Society for Food Inspection.

A member of the African Society for Mutagens.

A member of Egyptian Association for Food Microbiology.

A member of the Egyptian Veterinary Medical Association

2009.

A member of the Egyptian organization for Quality, 2008.

 Member of the promoting committee (102 B) food hygiene and animal feed related to [Supreme Council **of** Universities-Egypt](http://www.google.com.eg/url?sa=t&rct=j&q=&esrc=s&frm=1&source=web&cd=1&cad=rja&ved=0CCsQFjAA&url=http%3A%2F%2Fwww.scu.eun.eg%2F&ei=ki27Upn4Aq2a0QXGjYH4DQ&usg=AFQjCNHiHJxS1iC0vUxejZFU2-Ri2f0drw&bvm=bv.58187178,d.d2k)

 Member of the promoting committee (101) food hygiene and animal feed related to [Supreme Council **of** Universities-Egypt](http://www.google.com.eg/url?sa=t&rct=j&q=&esrc=s&frm=1&source=web&cd=1&cad=rja&ved=0CCsQFjAA&url=http%3A%2F%2Fwww.scu.eun.eg%2F&ei=ki27Upn4Aq2a0QXGjYH4DQ&usg=AFQjCNHiHJxS1iC0vUxejZFU2-Ri2f0drw&bvm=bv.58187178,d.d2k)

 Member of the editorial board of

**Journal of Dairy, Veterinary & Animal Research**

[**http://medcraveonline.com/JDVAR/**](http://medcraveonline.com/JDVAR/)

 Member of the editorial board of [**EC Nutrition**](https://www.ecronicon.com/nutrition.php)

**Website:**[**www.ecronicon.com**](http://www.ecronicon.com/)

 Member of the editorial board of **Nutrition and Food Technology USA**

[**http://www.sciforschenonline.org/journals/nutrition-food/editorial-board.php**](http://www.sciforschenonline.org/journals/nutrition-food/editorial-board.php)

# Editorial Board Members Journal of Public Health and Nutrition

[**http://www.alliedacademies.org/public-health-nutrition/editors.php**](http://www.alliedacademies.org/public-health-nutrition/editors.php)

#  SciRange Profile

[**https://scirange.com/sci-260**](https://scirange.com/sci-260)

 Member of the editorial board of Journal of **Dairy, Veterinary & Animal Research**

####   ISSN: 2377-4312JDVAR

**Journal of Dairy, Veterinary & Animal Research**

[**https://medcraveonline.com/JDVAR/editorial-board**](https://medcraveonline.com/JDVAR/editorial-board)

 **Member of the Editorial Board (EB) member for the International Journal of Food Science**

<https://scidoc.org/editorial_board.php?id=4>

 Reviewer for the "**SVU-International Journal of Veterinary Sciences**

 <https://svu.journals.ekb.eg/>

<https://svu.journals.ekb.eg/reviewer?_ad=IEMzNzM2MjczRjNBM0Q2QjI3MzYyMDM5NzUzMzY4NjI2RTYxNjI2MTYzNzUzQjY4NjE2MjY3NjE2Mw>

**Techniques:**

Detection of aflatoxin residues in meat.

 Detection of aflatoxin residues in spices.

Detection of ochratoxin residues in meat products.

 Detection of heavy metal residues in meat.

 Detection of heavy metal residues in fish.

acroscopic microscopicMeat inspection .

Viral diseases inspection in poultry meat.

Virus pathogenicity: in-vitro and in vivo analysis.

Fish inspection.

Antibiotic residues in meat and poultry by sensitivity test.

Analytical chemistry: HPLC, Gas Liquid Chromatography (GLC), Gas Chromatography-Mass Spectrometry (GC-MS), IR, and NMR.

Animal experimental design.

Mycological analysis of meat products.

Zearalenone residues detection in meat, poultry and fish.

Food poisoning bacteria analysis.

Microbiological inspection of meat products.

Statistical analysis: ANOVA, T test, Chi square, Regression, Correlation, and Fisher exact test.

 ICDL trainer

 HACCP system application

 Food safety.

**Language Proficiency:**

1. Arabic: Mother tongue.

2. English: Excellent (Reading, Writing, and Speaking).

**Professional Meetings and Conferences**

**1-     The Egyptian – British Chamber of Commerce (EBCC), Chamber of Food Industries (CFI) and Egyptian Hotel Association (EHA): Quality Assurance in Food Industries & Hospitality, Opportunities &Cons rains. Cairo, 2nd March 2002. Nile Hilton Hotel, Egypt.**

**2-     The 3rd Scientific Conference, College of Veterinary Medicine, April 2004 Minufia university, Egypt.**

**3-     The 1st Scientific Conference, College of Veterinary Medicine, Zagazig University - Benha, Egypt, Sept 1-4, 2004,**

**4- The 2nd Scientific Conference, College of Veterinary Medicine, Benha University, Egypt, Jan 25-28, 2004.**

**5- The Scientific Conference, National Research Center, Dokki, Cairo, Egypt on Mycotoxins in Foods. (5-6 November, 1990).**

**6- The 2nd Scientific Conference, Faculty of Veterinary Medicine, Benha University, Egypt, 25-28th, 2007.**

**7- Jordan University of Science and Technology, 1st International Conference on Sheep and goat Diseases and Productivity, 23-25 October, 1999.**

**8-** The 3rd international conference Mansoura university, Egypt 29-30 April**, 2003.**

**9-First Pan African Environmental Mutagen Society Meeting : Mycotoxins as Mutagens and Carcinogens ; Possibilities for disease Prevention. Cairo , Egypt. January 23-26 , 1993.**

**9-The 3rd Scientific Conference, Faculty of Veterinary Medicine, Benha University, Egypt, 29-31st January, 2009.**

**10- The 4th Scientific Conference, Faculty of Veterinary Medicine, Benha University, Egypt, 25-27th, may 2011 Veterinary Medicine and Food Safety.**

**11- 1st Food Safety Conference , Zagazig University , Egypt 20/8/2014**

**12- The 5th Scientific Conference, Faculty of Veterinary Medicine, Benha University, Egypt, 27-30th July, 2015.**

**13-Member of the Scientific Committee of 2nd International Conference of Food Safety 19/8/2015 Suez Canal University , Faculty of Veterinary Medicine , Food Hygiene and Control**

# 14- International Conference on Food Chemistry and Nanotechnology  16-18 Nov 2015  DoubleTree by Hilton Hotel San Francisco Airport, [Burlingame](https://10times.com/burlingame-us), [USA](https://10times.com/usa/conferences)

**15-** [**21st International Conference on Food & Nutrition**](https://foodnutritionconferences.wordpress.com/)

**July 25-26, 2018 Vancouver, Canada**

**16-1st Scientific conference of food safety and Technology .2014, pp. 79-89**

**Scientific Conferences and Scholarly Publications:**

* 1. Shaltout, F.A ., Riad,E.M ., and AbouElhassan, Asmaa , A(2017): prevalence Of Mycobacterium Tuberculosis In Imported cattle Offals And Its lymph Nodes. Veterinary Medical Journal -Giza (VMJG), 63(2): 115 – 122.
	2. Shaltout, F.A ., Riad,E.M ., and Asmaa Abou-Elhassan (2017): Prevalence Of Mycobacterium Spp . In Cattle Meat And Offal's Slaughtered In And Out Abattoir. Egyptian Veterinary medical Association, 77(2): 407 – 420.
	3. Shaltout, F.A.(2024): Abattoir And Bovine Tuberculosis as A Reemerging Foodborne Diseas. Clinical Medical Reviews and Report 6(1):1-7.
	4. Shaltout, F.A.(2023): Viruses in Beef, Mutton, Chevon, Venison, Fish and Poultry Meat Products. Food Science & Nutrition Technology 8(4):1-10.
	5. **Abd Elaziz, O., Fatin S. Hassanin, Fahim A. Shaltout and Othman A. Mohamed (2021):** Prevalence of Some Foodborne Parasitic Affection in Slaughtered Animals in Loacal Egyptian Abottoir**.** Journal of Nutrition Food Science and Technology 2(3): 1-[http://www.unisciencepub.com](http://www.unisciencepub.com/)
	6. **Abd Elaziz, O., Fatin, S Hassanin , Fahim, A Shaltout, Othman, A Mohamed (2021):** Prevalence of some zoonotic parasitic affections in sheep carcasses in a local abattoir in Cairo, Egypt. Advances in Nutrition & Food Science 6(2): 6(2): 25-31.

<https://opastonline.com/open-access/prevalence-of-some-zoonotic-parasitic-affections-in-sheep-carcasses-in-a-local-abattoir-in-cairo-egypt.pdf>

* 1. **Al Shorman,A.A.M. ;Shaltout,F.A. and hilat,N (1999):Detection of certain hormone residues in meat marketed in Jordan. Jordan University of Science and Technology, 1st International Conference on Sheep and goat Diseases and Productivity, 23-25 October, 1999**

[**https://www.researchgate.net/publication/281318956\_Detection\_of\_certain\_hormone\_residues\_in\_meat\_marketed\_in\_Jordan**](https://www.researchgate.net/publication/281318956_Detection_of_certain_hormone_residues_in_meat_marketed_in_Jordan)

[**https://www.advetresearch.com/index.php/AVR/article/view/1442#google\_vignette**](https://www.advetresearch.com/index.php/AVR/article/view/1442#google_vignette)

* 1. **Ebeed Saleh , Fahim Shaltout , Essam Abd Elaal (2021);** Effect of some organic acids on microbial quality of dressed cattle carcasses in Damietta abattoirs, Egypt.Damanhour Journal of Veterinary Sciences 5(2): 17-20. [https://djvs.journals.ekb.eg/article\_186008\_170de904fd25d18e9fb7afdf51dcc835.pd](https://djvs.journals.ekb.eg/article_186008_170de904fd25d18e9fb7afdf51dcc835.pdf)
	2. Elkholy, R. A; Hussein, M. N; Abou El-Roos, N. A. and Shaltout, F.A.E. ( 2025 ) Enhancing Microbiological and Histological Quality of Frozen Turkey Meat Using Vinegar. Egyptian Journal of Veterinary Sciencespp 1-8. DOI: 10.21608/EJVS.2024.291707.2118
	3. Mohamed Q. M., Fahim A. Shaltout, f.A. and Ali, E.A. (2025): Multidrug-Resistant Bacteria from Raw Chevon and Mutton Meat . Egyptian Journal of Veterinary Sciences pp 1-8. DOI: 10.21608/EJVS.2024.310881.2302
	4. Mohamed Q. M., Fahim A. Shaltout, f.A. and Ali, E.A. (2025): Bacteriological Quality Profiles and Prevalence of Staphylococcus aureus, Salmonella Species, and E. coli in Meat Samples of Sheep and Goats. Egyptian Journal of Veterinary Sciences pp 1-7. DOI: 10.21608/EJVS.2024.312380.2317
	5. Ibrahim, S. M.; Hassanin, F. S. ; Abou-Elroos, N. S. and Shaltout, F.A (2025): Quantifying The antimicrobial Efficacy of Selected Herbal Essential Oils Against Bacteria in Simulated Beef Steak Conditions. Egyptian Journal of Veterinary Sciences, pp 1-9. DOI: 10.21608/EJVS.2024.329367.2437
	6. Ibrahim, S. M.; Hassanin, F. S. ; Abou-Elroos, N. S. and Shaltout, F.A (2025): Evaluating The impact of Certain Herbal Essential Oils on The Shelf Life and Chemical Composition of Beef Steak. Egyptian Journal of Veterinary Sciences, pp. 1-8. DOI: 10.21608/EJVS.2024.329509.2439
	7. Shaltout, F. A. ( 2024): Our Opinion on Using of Irradiation in Food Preservation and Production. Journal of Medical and Clinical Case Reports, 1(6): 1-9. https://doi.org/10.61615/JMCCR/2024/AUG027140805
	8. Anees, K. P; El-diasty, E. M. and Shaltout, F. A.(2023): Mycological Evaluation and Occurrence of Aflatoxins and Ochratoxin A in Tilapia Oreochromis niloticus Fish and Fish Products. Journal of Advanced Veterinary Research ,13(7):1381-1385.
	9. AMR , A. K; HASSANIN, F. S.; HASSAN , M. A. and SHALTOUT , F. A. E. (2024): TRIALS TO ESTIMATE AND CONTROL THE RESIDUAL LEVELS OF HETEROCYCLIC AROMATIC AMINES IN MEAT PRODUCTS . Assiut Vet. Med. J. , 70 ( 182) : 98-105.
	10. Shaltout, F. A. ; Mohammed, I. ; Afify, E. A.( 2020): Detection of E. coli O157 and Salmonella species in some raw chicken meat cuts in Ismailia province, Egypt. Benha Veterinary Medical Journal 39(2): 101-104.
	11. Hassanin, F. S.; Shaltout, F. A.; Maarouf, A. A.; El-Sisy, S. F. ; Ahmed, A. E. (2020): Bacteriological profile of frozen chicken meat cuts at Qalubiya governorate markets. Benha Veterinary Medical Journal 39 (2) 1-5.
	12. Shaltout, F. A.; Heikal, G. I.; Ghanem, A. M. (2022): Mycological quality of some chicken meat cuts in Gharbiya governorate with special reference to Aspergillus flavus virulent factors. Benha Veterinary Medical Journal 40 (42) 12-16.
	13. Shaltout, F. A.; Salem, R. M; Eldiasty, E. M and Diab, F. A. (2023): Experimental Study on the Effect of Propionibacterium and Acetic acid on Candida albicans contamination in chicken fillet Stored at Chilling Conditions. Benha Veterinary Medical Journal 43 (2) 91-96.
	14. Hakeem, K. P. ; El-diasty, E. M. ; Shaltout, F. A. E.

(2023):Effects of natural compounds of some plants on microbial contamination and sensory quality of fish fillet during refrigeration. Benha Veterinary Medical Journal 45 (1) 152-156

* 1. Taha, S. T.; Shaltout, F. A. ; Shimaa, N. Edris, S. N.; Mohamed, E. Nabil, M. E. (2024): Effect of lavender oil, clove oil and frankincense extract on sensory and microbial properties of raw drumsticks in refrigerator. Benha Veterinary Medical Journal 46 (1) 135-139.
	2. Mubarak, S. R.; Abou EL-Roos, N. A. ; Hussein, M. N. and Shaltout, F. A. E. (2024): Comparative microbiological evaluation between fresh and frozen bovine liver. Benha Veterinary Medical Journal 47 (1) 99-102.
	3. El Asely,M. M. ; Fath Elbab, G. F.; Shaltout, F. A. E.(2024): Antibiotic Residues in Commercially Available Freshwater and Marine Fish: A Risk Assessment. Egyptian Journal of Aquatic Biology & Fisheries, 28(1): 397 – 410.
	4. Elkholy, R. A.; Abou EL-Roos, N. A.; Hussein, M. N. and Shaltout, F. A. E.(2025): Differential Microbiological Quality on Marketed Frozen Turkey Breast and Thigh Meat. Egypt. J. Vet. Sci. 56,(1), pp. 1-10. DOI: 10.21608/EJVS.2024.266925.1816
	5. El Asely, M. M.; Fath Elbab, G. F. and Shaltout, A. E.(2025): Impact of Freezing Intervals on Oxytetracycline and Ciprofloxacin Residues in Nile Tilapia and Catfish Muscles. Egypt. J. Vet. Sci. Vol. 56, No. 7, pp. 1419-1424 . DOI: 10.21608/EJVS.2024.278904.1962
	6. Shaltout, F. A.(2024): THE FOOD ADDITIVES USED IN FOOD PRODUCTION, ADVANTAGES AND DISADVANTAGES. World Journal of Internal Medicine and Surgery 1( 6): 01-17
	7. Shaltout, F. A.(2024): Our Opinion on Using of Irradiation in Food Preservation and Production. Journal of Medical and Clinical Case Reports 01 |(6): 1-9 <https://doi.org/10.61615/JMCCR/2024/AUG027140805>
	8. Shaltout, F. A.(2024): Importance of Extending the Shelf Life of the Meat. Journal of Medical and Clinical Case Reports 01 |(9): 1-10. <https://doi.org/10.61615/JMCCR/2024/SEPT027140902>
	9. Shaltout, F. A.(2024): Right Methods to Extend the Meat Shelf- Life by Using of Natural Preservatives and Their Public Health Importance. Journal of Medicine Care and Health Review 1(2): 1-17. <https://doi.org/10.61615/JMCHR/2024/SEPT027140921>
	10. Saad M. Saad, Fahim A. Shaltout, Amal A. A. Farag & Hashim F. Mohammed (2022): Organophosphorus Residues in Fish in Rural Areas. Journal of Progress in Engineering and Physical Science 1(1): 27-31. doi:10.56397/JPEPS.2022.11.05
	11. Shaltout, S. and Shaltout,F. (2024), “Food Borne Bacterial Diseases Due to Consumption of Meat, Fish and Poultry Products”, Arch Health Sci; 8(1): 1-8. DOI: 10.31829/2641-7456/ahs2024-8(1)-004
	12. Shaltout, F. A. , Ramadan M. Salem, Eman M. Eldiasty, Fatma A. Diab (2022): Seasonal Impact on the Prevalence of Yeast Contamination of Chicken Meat Products and Edible Giblets. Journal of Advanced Veterinary Research ,12(5):641-644.
	13. Shaltout, F. A. E. , Mona N. Hussein, Nada Kh. Elsayed (2023): Histological Detection of Unauthorized Herbal and Animal Contents in Some Meat Products. Journal of Advanced Veterinary Research (2023) 13(2): 157-160.
	14. Shaltout, F. A (2023): Abattoir And Bovine Tuberculosis as A Reemerging Foodborne Disease. Clinical Medical Reviews and Reports 6(1): 1-7 DOI: 10.31579/2690-8794/189.
	15. Shaltout, F. A. E . (2024): Using of Meat Diets as a Functional Food, Dietary Nourishment and Food Processing Techniques, vol 1(3): 1-14 DOI: 10.9567/3064-7061/WSJ.73.
	16. Shaltout, F. A. E. (2024): Our options to improve food safety and quality by using preservatives which are used in food processing and preservation, Dietary Nourishment and Food Processing Techniques, vol 1(3): 1-16. DOI: 10.9567/3064-7061/WSJ.95.
	17. Shaltout, F. A. E. (2024): Good News about Application of Advanced Methods in Food Examination, Dietary Nourishment and Food Processing Techniques, vol 1(3): 1-9. DOI: 10.9567/3064-7061/WSJ.110 .
	18. Shaltout F. (2019) Microbial Contamination of Beef and Beef Products. J. Nutrition and Food Processing, 2(2): 1 ; Doi:10.31579/2637-8914/014
	19. Shaltout, F. A.(2024): Through a light on Meat as Functional food, International Journal of Nursing Didactics, 14 (08): 1-12. DOI: <https://doi.org/10.52845/IJND/2024/14-08-1>
	20. Shaltout, D. E. (2024): Additives Extend the Food Shelf Life by Addition of Preservatives Nitrate, and Nitrite to Food, Dietary Nourishment and Food Processing Techniques, 1(3): 1-12. DOI: 10.9567/3064-7061/WSJ.83
	21. Shaltout, F. (2024) Application of Irradiation in Food Preservation and Production. Journal of Pathology Research Reviews & Reports. SRC/JPR-190. 6(5): 1-8. DOI: doi.org/10.47363/JPR/2024(6)173
	22. Shaltout, F. A. (2024): Human Salmonellosis Acquired through the Food". Acta Scientific Pharmaceutical Sciences 8.(3): 1-6: 12-17
	23. Shaltout, F. A. (2024): Availability, Price, Tradition, Religion, Income, Social, Development and Economic Influences on Meat Consumption. Med J Clin Trials Case Stud 2024, 8(2): 000370
	24. Shaltout, F. A. E; Ab delazez Ahmed Helmy Barr, Mohamed Elsayed Abdelaziz. .(2024) : Pathogenic Micro organisms in Meat Products. Biomed J Sci & Tech Res 41(4)-2022. BJSTR. MS.ID.006623.
	25. Shaltout. F. A. (2024): Abattoir and Bovine Tuberculosis as a Reemerging Foodborne Disease . Biomed J Sci & Tech Res 54(3)-2024. BJSTR. MS.ID.008545.
	26. Shaltout, F. A.(2024): The Availa bility, the Price, the Tradition, the Reli gion, the Income, the Social, the Develop ment and the Economic Influences on the Meat Consumption. Biomed J Sci & Tech Res 55(4)-2024. BJSTR. MS.ID.008734.
	27. Shaltout, F. A. (2024): Good Idea on Preservatives and the Natural Preservatives and Meat Preservation Against the Foodborne Pathogens and the Spoilage Microorganisms . Biomed J Sci & Tech Res 57(5)-2024. BJSTR. MS.ID.009067.
	28. Shaltout, F. A. (2024): Whey We Extend the Food Shelf Life by Aid of Natural Antioxidants?. Biomed J Sci & Tech Res 59(1)-2024. BJSTR. MS.ID.009235
	29. Shaltout, F. A. (2024) Evaluation of Hazards in food, Journal of Medical Discoveries, 1(1);1-8 DOI: <https://www.doi.org/rpc/2024/rpc.jmd/0048>
	30. Shaltout, F. A. (2024): The concept of meat analysis in economy and public health, Dietary Nourishment and Food Processing Techniques (DNFPT) 1(1) 1-7, DOI: 10.1875/dnfpt.2024/001
	31. Shaltout FA. Dry-Aged Meat and their Importance. Open J of Frail Sci 2024, 2(1): 000111. DOI: 10.23880/oajfs-16000111
	32. Shaltout FAE. Everything about Nutritional Value of the Meat Ingredients and How we can Reduce its Microbial Hazards. J Vet Sci Res 2025, 10(1): 000283. DOI: 10.23880/oajvsr-16000283
	33. Shaltout, F. A. (2024). Egyptian Medicinal Plants and Respiratory Disease.Journal of Agriculture and Education Research. 2 (3), 1-7.

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**Thesis Supervised by Prof. Dr/ Fahim Shaltout :**

1-Mycological evaluation of chicken meat products. M.V.Sc. thesis 1999.

2-Anaerobic bacteria in some poultry meat products .M.V.Sc. thesis 2000.

3-Fungal contamination of beef carcasses at Giza Governorate, Egypt. M.V.Sc thesis.2000

4-Bacteriological Aspects of ostrich and turkey meat .M.V.Sc. thesis 2000

5-Fungal contamination of fish and fish products. M.V.Sc. thesis 2000

6-Bacterial evaluation of quail meat. M.V.Sc thesis.2002

7-Growth promoter's residues in chicken. M.V.Sc. 2002

8-Incidence of parasitic infestation in camel carcasses .M.V.Sc. thesis 2002.

9-Incidence of *Bacillus cereus* in Some Meat Products. M.VSc. thesis 2004

10-Microbial contamination of heat treated chicken meat products .Ph.D Thesis 2007 .

11-*Listeria monocytogens* in some meat and poultry products. M.V.S.c 2008.

12-Chemical and Bacteriological studies on canned fish. MVSc, thesis 2008.

13-Clostridiia and other bacteria in meat and meat products. Ph.D, thesis 2009

14- Reemerging of bovine tuberculosis in slaughtered animals in minufia governorate. MVSc, thesis 2009

15- Impact of temperature abuse on safety of food offered in an university student restaurant. MVSc, thesis 2009

 16- Clostridial species and related organisms in meat and meat products. Ph.D, thesis 2009

17- occurrence of psychrotrophic pathogens in chicken meat products. MVSc, thesis 2009

18- studies on some heavy metal residues in fresh water fish with special reference to water environmental pollution. Ph.D, thesis 2009

19- plasmid profile analysis of salmonellae isolated from some meat products. Ph.D, thesis 2010

20- tissue parasites in slaughtered food animals. Ph.D, thesis 2010

21- listeria species in some frozen meat and poultry products. MVSc 2011

22-Detection of Enterobacteriaceae in meat and poultry cuts by using recent techniques. MVSc, thesis 2012

23- Chemical analysis of chicken meat with relation to its quality. Ph.D, thesis 2012

24- Detection of Enterobacteriaceae in meat and poultry cuts by using recent techniques. MVSc, thesis 2012

25- Improvement of microbiological status of oriental sausage. MVSc, thesis 2012

26- Chemical analysis of chicken meat with relation to its quality. Ph.D 2012

27- Mould contamination of meat cold stores. MVSc 2012.

28- Staphylococcal food poisoning associated with fast foods. MVSc, thesis 2012

29- Sanitary conditions of cattle and camel carcasses at Menofia abattoirs Ph.D thesis 2013

30- quality evaluation of rabbit carcasses. PhD thesis 2013

31- parasitic affections in edible offal. MVSc 2013

32- Studies on aflatoxins in some meat products. PhD thesis 2013

33- Microbial quality of cooked meat and edible offal at street vendors level. MVSc thesis. 2013 .

34- Detection of aflatoxins in some meat products. . MVSc, thesis 2014.

35- Quality of battered and breaded chicken meat products . MVSc, thesis 2014.

**36- Impact of Organic Acids and Their Salts on Microbial Quality and Shelf Life of Beef . MVSc, thesis 2014.**

**37- Bacterial hazards associated with consumption of street vended meat products in Kalyobia Governorate. MVSc, thesis 2015**

**38- Microbial status of meat and chicken received to University student hostel. MVSc, thesis 2016**

**39- Impact of some natural preservatives on bacterial profile in meat products Ph.D. thesis 2016**

**40- Prevalence of anaerobic bacteria in some raw and ready to cook chicken meat products with special reference to *Clostridium perfringens* . Ph.D. thesis 2017**

**41-Bacteriological status of some meat products. M. V. Sc. 2018**

**42- Growth promoters in poultry meat products and their relation to public health hazards. Ph.D. thesis 2017**

**43- Quality evaluation of locally manufactured meat products. M. V. Sc. 2018**

**44- Heavy metals residue in poultry meat products. M. V. Sc. 2018**

**45- Bacteriological and chemical criteria of chicken carcasses. Ph.D. thesis 2018**

**46- Microbiological evaluation of some fish products. Ph.D. thesis 2018**

**47-Some Studies on effect of turmeric and lemon extract on fungal contamination of chicken meat. M. V. Sc. 2019**

**48- Antibiotic Residues in poultry Meat Prodicts. M. V. Sc. 2019**

**49-MSc : Studies on antibiotic residues in different slaughtered carcasses in Cairo abattoirs. Faculty of Veterinary Medicine, Benha University, Egypt. 27/10/2019**

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| **50- MSc : Mycological profile of frozen meat with special reference to Penicillum** |
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 **. Faculty of Veterinary Medicine, Benha University, Egypt. 3/11/2019**

**Thesis apprived by rhe examining committee by Prof. Dr/ Fahim Shaltout :**

1-Determination of some biogenic amines in salted and smoked fish. Food Control Department , Faculty of Veterinary Medicine ,, Kafr Elsheikh University , Egypt 11/7/2016

2-The proportion of the presence of resistant strains of S. aureus isolated from some meat products to antibiotics. Food Control Department , Faculty of Veterinary Medicine , Benha University , Egypt 9/7/2016

3- member of the judging committee of MSc : Studies on antibiotic residues in different slaughtered carcasses in Cairo abattoirs. Faculty of Veterinary Medicine, Benha University, Egypt. 27/10/2019

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| **4- MSc : Mycological profile of frozen meat with special reference to Penicillum** |
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 **. Faculty of Veterinary Medicine, Benha University, Egypt. 3/11/2019**

**Dr/ Fahim Shaltout**