



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 Standardization 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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fahimshaltout@hotmail.com
fahim.shaltout@yahoo.com

Date of Birth: August 23, 1963

Place of Birth: Tala, Menoufia, Egypt

Marital status: Married.

Web Site : <http://www.bu.edu.eg/staff/fahimshaltout1>

You Tube:

https://www.youtube.com/channel/UCCuzMW98oVZj9DiW0OH1_Dg?fbclid=IwAR2CT5LEKATpPmjWxyPr-ME4q6knMMMAqMijxIUKxBRTR9ensUjzSEMpZAU

Facebook : <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>

Orcid: <https://orcid.org/my-orcid>

Publons:

<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
- Member of the promoting committee (101) food hygiene and animal feed related to Supreme Council of Universities-Egypt
- Member of the editorial board of **Journal of Dairy, Veterinary & Animal Research**
<http://medcraveonline.com/JDVAR/>
- Member of the editorial board of **EC Nutrition**
Website: www.echronicon.com
- Member of the editorial board of **Nutrition and Food Technology USA**
<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>
- SciRange Profile**
<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>

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.
- Macroscopic 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, USA

15- 21st International Conference on Food & Nutrition

July 25-26, 2018 Vancouver, Canada

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

Scientific Conferences and Scholarly Publications:

Abd Elaziz, O., Fatin S. Hassanin, Fahim A. Shaltout and Othman A. Mohamed (2021): Prevalence of Some Foodborne Parasitic Affection in

Slaughtered Animals in Local Egyptian Abattoir. Journal of Nutrition Food Science and Technology 2(3): 1-5.

<http://www.unisciencepub.com>

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>

-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.advetresearch.com/index.php/AVR/article/view/1442#google_vignette

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.pdf

- **Edris A, Hassanin, F. S; Shaltout, F.A., Azza H Elbaba and Nairoz M Adel(2017):** Microbiological Evaluation of Some Heat Treated Fish Products in Egyptian Markets
EC Nutrition 12.3 (2017): 124-132.
<https://www.ecronicon.com/ecnu/pdf/ECNU-12-00412.pdf>

-**Edris ,A., Hassan,M.A., Shaltout,F.A. and Elhosseiny , S(2013):** Chemical evaluation of cattle and camel meat.
BENHA VETERINARY MEDICAL JOURNAL, 24(2): 191-197
<http://bvmj.bu.edu.eg/issues/25-2/15.pdf>

- **Edris ,A.M., Hassan,M.A., Shaltout,F.A. and Elhosseiny , S(2012):** Detection of E.coli and Salmonella organisms in cattle and camel meat.
BENHA VETERINARY MEDICAL JOURNAL, 24(2): 198-204
<http://bvmj.bu.edu.eg/issues/25-2/20.pdf>

-**Edris A.M.; Hemmat M. I., Shaltout F.A.; Elshater M.A., Eman F.M.I. (2012):** STUDY ON INCIPIENT SPOILAGE OF CHILLED CHICKEN CUTS-UP
BENHA VETERINARY MEDICAL JOURNAL, VOL. 23, NO. 1, JUNE 2012: 81-86
http://www.bu.edu.eg/portal/uploads/Veterinary%20Medicine/Food%20control/1025/publications/Fahim%20Aziz%20El-Dein%20Mohamed%20Shaltout_11.pdf

- **Edris A.M.; Hemmat M.I.; Shaltout F.A.; Elshater M.A., Eman, F.M.I.(2012):**CHEMICAL ANALYSIS OF CHICKEN MEAT WITH RELATION TO ITS QUALITY
BENHA VETERINARY MEDICAL JOURNAL, 23(1): 87-92
<http://bvmj.bu.edu.eg/issues/23-1/13.pdf>

**-Edris, A.M.; Shaltout, F.A. and Abd Allah, A.M. (2005):
Incidence of Bacillus cereus in some meat products and the
effect of cooking on its survival
Zag. Vet. J.33 (2):118-124**

**-Edris, A.M.; Shaltout, F.A. and Arab, W.S. (2005):
Bacterial Evaluation of Quail Meat
Benha Vet. Med.J.16 (1):1-14.**

**Edris A.M. ; Hemmat M. I. , Shaltout F.A. ; Elshater M.A.b , Eman
F.M.I(2012): STUDY ON INCIPIENT SPOILAGE OF CHILLED CHICKEN
CUTS-UP.**

**BENHA VETERINARY MEDICAL JOURNAL, VOL. 23, NO. 1, JUNE
2012: 81-86**

http://www.bu.edu.eg/portal/uploads/Veterinary%20Medicine/Food%20control/1025/publications/Fahim%20Aziz%20El-Dein%20Mohamed%20Shaltout_11.pdf

**- Edris, M. A.; Hassanin, F. S; *Shaltout, F.A*; Azza, H.ELbaba; Nairoz, M. Adel. (2017): Microbiological evaluation of some frozen and salted fish products in Egyptian markets. BENHA VETERINARY MEDICAL JOURNAL, 33, (2): 317-328
https://bvmj.journals.ekb.eg/article_30493_ff6f047b2f454690b9a10465411c15c2.pdf**

**-Edris, A.M.; Shaltout, F.A. ;Salem, G.H. and El-Toukhy,E.I. (2011):
Incidence and isolation of Salmonellae from some meat products.
Benha University ,Faculty of Veterinary Medicine , Fourth
Scientific Conference 25-27th May 2011Veterinary Medicine and
Food Safety) 172-179 benha , Egypt..**

- Edris AA, Hassanin, F. S; *Shaltout, F.A.*, Azza H Elbaba and Nairoz M Adel.(2017): **Microbiological Evaluation of Some Heat Treated Fish Products in Egyptian Markets.**

EC Nutrition 12.3 (2017): 134-142.

**-Edris, A.M.; Shaltout, F.A. ;Salem, G.H. and El-Toukhy,E.I. (2011):
Plasmid profile analysis of Salmonellae isolated from some meat
products.**

**Benha University ,Faculty of Veterinary Medicine , Fourth
Scientific Conference 25-27th May 2011Veterinary Medicine and
Food Safety)194-201 benha , Egypt..**

https://pdfs.semanticscholar.org/cb93/949c74de8b116b3992b1a951d635d1be8502.pdf?_ga=2.42650533.1661512355.1591181934-1161445734.1554392530

**Ragab A , Abobakr M. Edris, Fahim A.E. Shaltout, Amani M.
Salem(2022):** Effect of titanium dioxide nanoparticles and thyme essential oil on the
quality of the chicken fillet. BENHA VETERINARY MEDICAL JOURNAL41(2): 38-40.
https://bvmj.journals.ekb.eg/article_221770_4dcd8c9185a6c4ec12d35ee92dbcc52d

**Hassan, M.A, Shaltout, F. A, Arfa M.M , Mansour A.H and Saudi, K.
R(2013): BIOCHEMICAL STUDIES ON RABBIT MEAT RELATED TO
SOME DISEASES. BENHA VETERINARY MEDICAL JOURNAL
25(1):88-93.**

<http://bvmj.bu.edu.eg/issues/25-1/9.pdf>

**-Hassan, M.A and Shaltout, F.A. (1997): Occurrence of Some
Food Poisoning Microorganisms In Rabbit Carcasses
Alex.J.Vet.Science, 13(1):55-61.**

Hassan M, Shaltout FA* and Saqur N (2020): Histamine in Some
Fish Products. Archives of Animal Husbandry & Dairy Science 2(1): 1-
3.

<https://irispublishers.com/aahds/pdf/AAHDS.MS.ID.000527.pdf>

**Mohamed A. Hassan¹ , Fahim A. Shaltout , Nabila E. El-sheikh , Naglaa
M. Sakr(2019):** Assessment of histamine residues in smoked and salted fish.
Benha Veterinary Medical Journal 37,2 (2019) 50-52
https://bvmj.journals.ekb.eg/article_103439_b7689336d99287e60f6729e9da1a1060.pdf

-Hassan, M.A and Shaltout, F.A. (2004): Comparative Study on Storage Stability of Beef, Chicken meat, and Fish at Chilling Temperature. Alex.J.Vet.Science, 20(21):21-30.

- Hassan, M.A ; Shaltout, F.A. ; Arafa ,M.M. ; Mansour , A.H. and Saudi , K.R.(2013): Biochemical studies on rabbit meat related to sime diseases . Benha Vet. Med.J.25 (1):88-93

- Hassan, M.A ; Shaltout, F.A. ; Maarouf , A.A. and El-Shafey, W.S.(2014): Psychrotrophic bacteria in frozen fish with special reference to pseudomonas species .Benha Vet. Med.J.27 (1):78-83

- Hassan, M.A ; Shaltout, F.A. ; Arafa ,M.M. ; Mansour , A.H. and Saudi , K.R.(2013): Bacteriological studies on rabbit meat related to sime diseases Benha Vet. Med.J.25 (1):94-99.

Hassanin, F. S; Hassan,M.A., Shaltout, F.A., Nahla A. Shawqy and 2Ghada A. Abd-Elhameed(2017): Chemical criteria of chicken meat.

BENHA VETERINARY MEDICAL JOURNAL, 33(2):457-464.

<https://pdfs.semanticscholar.org/4449/a1730050e6d9863e4d70c247a1ffea3c980a.pdf>

Hassanin, F. S; Hassan,M.A.; Shaltout, F.A. and Elrais-Amina, M(2014): CLOSTRIDIUM PERFRINGENS IN VACUUM PACKAGED MEAT PRODUCTS.

BENHA VETERINARY MEDICAL JOURNAL, 26(1):49-53.

<http://www.bvmj.bu.edu.eg/issues/26-1/6.pdf>

Hassanien, F.S. ; Shaltout, F.A.; Fahmey, M.Z. and Elsukkary, H.F.(2020): Bacteriological quality guides in local and imported beef and their relation to public health.

Benha Veterinary Medical Journal 39: 125-129

https://bvmj.journals.ekb.eg/article_116461_dfa939c05ad2aaab4a0a816ec1e640e7.pdf

Hassanin, F. S; Hassan, M.A; Shaltout F.A..and Elrais-Amina, M(2014): CLOSTRIDIUM PERFRINGENS IN VACUUM PACKAGED MEAT PRODUCTS

BENHA VETERINARY MEDICAL JOURNAL, 26(1):49-53.

<http://www.bvmj.bu.edu.eg/issues/26-1/6.pdf>

- Hassanin, F. S; Shaltout,F.A. and , Mostafa E.M(2013): Parasitic affections in edible offal. Benha Vet. Med.J.25 (2):34-39.

<https://www.imedpub.com/articles/studying-the-effect-of-gamma-irradiation-on-bovine-offals-infected-with-mycobacterium-tuberculosis-bovine-type.php?aid=21271>

Hassanin, F. S; Shaltout, F.A., Lamada, H.M., Abd Allah, E.M.(2011): THE EFFECT OF PRESERVATIVE (NISIN) ON THE SURVIVAL OF LISTERIA MONOCYTOGENES.

BENHA VETERINARY MEDICAL JOURNAL (2011)-SPECIAL ISSUE [I]: 141-145

http://www.fvtm.bu.edu.eg/fvtm/images/animal_dept/pdf-magazines/20.pdf

Khattab, E.,Fahim Shaltout and Islam Sabik (2021): Hepatitis A virus related to foods. BENHA VETERINARY MEDICAL JOURNAL 40(1): 174-179.

https://bvmj.journals.ekb.eg/article_182468_bd17a88f7a6f903a76e4cb87dece6d63.p

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.

<https://www.pioneerpublisher.com/jpeps/article/view/73/55>

Saif,M. , Saad S.M. , Hassanin, F. S; Shaltout FA, Marionette Zagloul (2019): Molecular detection of enterotoxigenic Staphylococcus aureus in ready-to-eat beef products

Benha Veterinary Medical Journal 37 (2019) 7-11

https://bvmj.journals.ekb.eg/article_88806_4740032403bb524d69d78832f84c301e.pdf

Saif, M. , Saad S.M. , Hassanin, F. S; Shaltout, F.A., Marionette Zaghlou(2019); Prevalence of methicillin-resistant Staphylococcus aureus in some ready-to-eat meat products.

Benha Veterinary Medical Journal 37 (2019) 12-15

https://bvmj.journals.ekb.eg/article_88808_87432f9bc989cf372c9736024eed168b.pdf

Farag, A. A., Saad M. Saad¹, Fahim A. Shaltout¹, Hashim F. Mohammed(2023 a): Studies on Pesticides Residues in Fish in Menofia Governorate. Benha Journal of Applied Sciences , 8(5): 323-330.

https://bjas.journals.ekb.eg/article_315289.html

Farag, A. A., Saad M. Saad¹, Fahim A. Shaltout¹, Hashim F. Mohammed(2023 b): Organochlorine Residues in Fish in Rural Areas. Benha Journal of Applied Sciences , 8 (5): 331-336.

https://bjas.journals.ekb.eg/article_315288.html

Shaltout, F.A., Mona N. Hussein, Nada Kh. Elsayed (2023): Histological Detection of Unauthorized Herbal and Animal Contents in Some Meat Products. Journal of Advanced Veterinary Research 13(2): 157-160.

<https://www.advetresearch.com/index.php/AVR/article/view/1171>

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 veteriv medical journal veterinary 42(1): 12-16

https://bvmj.journals.ekb.eg/article_240347_969e78417908c66203f23fb9533433d3.

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

<https://www.advetresearch.com/index.php/AVR/article/view/1085>

Shaltout, F.A., Abdelazez Ahmed Helmy Barr and Mohamed Elsayed Abdelaziz (2022): Pathogenic Microorganisms in Meat Products. Biomedical Journal of Scientific & Technical Research 41(4): 32836-32843.

<https://biomedres.us/pdfs/BJSTR.MS.ID.006623.pdf>

Shaltout, F.A., Thabet, M.G. and Koura, H.A. (2017). Impact of Some Essential Oils on the Quality Aspect and Shelf Life of Meat. J Nutr Food Sci., 7: 647

<https://www.longdom.org/open-access/impact-of-some-essential-oils-on-the-quality-aspect-and-shelf-life-of-meat-36758.html>

Shaltout, F.A.,., Islam Z. Mohammed², El -Sayed A. Afify(**2020**): Bacteriological profile of some raw chicken meat cuts in Ismailia city, Egypt. Benha Veterinary Medical Journal 39 (2020) 11-15

https://bvmj.journals.ekb.eg/article_116441_403b2550616a1f901c7453f4eaa82748.pdf

Shaltout, F.A.,Islam, Z. Mohammed²., El -Sayed A. Afify(2020): Detection of E. coli O157 and Salmonella species in some raw chicken meat cuts in Ismailia province, Egypt.

Benha Veterinary Medical Journal 39 (2020) 101-104

https://bvmj.journals.ekb.eg/article_116457_784bed60cac4eefd7483de075b674987.pdf

Shaltout, F.A., E.M. El-diasty and M. A. Asmaa- Hassan (2020): HYGIENIC QUALITY OF READY TO EAT COOKED MEAT IN RESTAURANTS AT **Cairo**. Journal of Global Biosciences 8(12): 6627-6641.

https://www.researchgate.net/publication/338914381_HYGIENIC_QUALITY_OF_RE

Shaltout, F.A., Marrionet Z. Nasief , L. M. Lotfy , Bossi T. Gamil(2019): Microbiological status of chicken cuts and its products

Benha Veterinary Medical Journal 37 (2019) 57-63

https://bvmj.journals.ekb.eg/article_90195_47f01b3a1d85e62a85f37bb1c8a67ed3.pdf

Shaltout, F.A.(2019): Poultry Meat. Scholarly Journal of Food and Nutrition 22 1-2.

<https://lupinepublishers.com/food-and-nutri-journal/>

Shaltout, F.A.(2019): Food Hygiene and Control. Food Science and Nutrition Technology 4(5): 1-2

<https://www.medwinpublishers.com/FSNT/FSNT16000194.pdf>

Hassanin, F. S; **Shaltout, F.A.,** Seham N. Homouda and Safaa M. Araakeeb(2019): Natural preservatives in raw chicken meat. Benha Veterinary Medical Journal 37 (2019) 41-45

https://bvmj.journals.ekb.eg/article_88830_0b9a7cf2cf20c5a75cfb1cd325aab8ab.pdf

Hassanin, F. S; *Shaltout, F.A.*, Mostafa E.M. Afifi(20013):
PARASITIC AFFECTIONS IN EDIBLE OFFAL. BENHA VETERINARY
MEDICAL JOURNAL, 25(. 1):46-55
<http://bvmj.bu.edu.eg/issues/25-1/5.pdf>

Hazaa,W. , *Shaltout, F.A.*, Mohamed El-Shate(2019): Prevalence of
some chemical hazards in some meat products.
Benha Veterinary Medical Journal 37 (2) 32-36
https://bvmj.journals.ekb.eg/article_88826_808b1b532b6e1cd40e85f8e371e8115f.pdf

Hazaa,W, *Shaltout, F.A.*, Mohamed El-Shater(2019): Identification
of Some Biological Hazards in Some Meat Products. Benha
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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
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- 7-Growth promoter's residues in chicken. M.V.Sc. 2002
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- 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
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- 25- Improvement of microbiological status of oriental sausage. MVSc, thesis 2012
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- 27- Mould contamination of meat cold stores. MVSc 2012.

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

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