



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.**

**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:

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Email: Fahim.shaltout@fvtm.bu.edu.eg
fahimshaltout@hotmail.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/UCCuzMW98oVZj9DiW0OH1Dg?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.econicon.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=IEMzNzM2MjcZrjNBM0Q2OjI3MzYyMDM5NzUzMzY4NjI2RTYxNjI2MTYzNzUzOjY4NjE2MjY3NjE2Mw

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:

-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

- 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(2013): Detection of E.coli and Salmonella organisms in cattle and camel meat(2013):

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 2011(Veterinary 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 2011(Veterinary Medicine and Food Safety)194-201 benha , Egypt..

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

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, VOL. 25, NO. 1:88-93, SEPTEMBER 2013

<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.**

Mohamed A. Hassan¹ , Fahim A. Shaltout² , Nabila E. El-sheikh³ , 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. Shawqyb and Ghada A. Abd-Elhameed(2017): Chemical criteria of chicken meat. BENHA VETERINARY MEDICAL JOURNAL, VOL. 33, NO. 2:457-464, DECEMBER, 2017

<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, VOL. 26, NO. 1:49-53,
MARCH 2014**

<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 (2020) 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, VOL. 26, NO. 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

Saif,M. , Saad S.M. , Hassanin, F. S; Shaltout FA, Marionette
Zaghloul (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 Zaghrou(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

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., 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

Hassanin, F. S; *Shaltout, F.A.*, Seham N. Homouda and Safaa M.

Arakeeb(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
Veterinary Medical Journal 37 (2) 27-31
https://bvmj.journals.ekb.eg/article_88816_e78188d366ef144e930abe9fec902ef3.pdf

Gaafar,R. , Hassanin, F. S; *Shaltout, F.A.*, Marionette Zaghloul
(2019): Molecular detection of enterotoxigenic *Staphylococcus aureus*
in some ready to eat meat-based sandwiches. Benha
Veterinary Medical Journal 37 (2) 22-26
https://bvmj.journals.ekb.eg/article_88813_cb90260e72613c87eab792a1ac2119e6.pdf

Gaafar,R. , Hassanin, F. S; *Shaltout, F.A.*, Marionette Zaghloul(
2019): Hygienic profile of some ready to eat meat product
sandwiches sold in Benha city, Qalubiya Governorate, Egypt.
Benha Veterinary Medical Journal 37 (2) 16-21
https://bvmj.journals.ekb.eg/article_88811_b6b1b7040b49f1881db66782ab00fad1.pdf

- Saad S.M. , *Shaltout, F.A.*, Nahla A Abou Elroos, Saber B El-
nahas(2019) : Antimicrobial Effect of Some Essential Oils on Some
Pathogenic Bacteria in Minced Meat.
J Food Sci Nutr Res. 2019; 2 (1): 012-020.

<http://www.fortunejournals.com/abstract/antimicrobial-effect-of-some-essential-oils-on-some-pathogenic-bacteria-in-minced-meat-444.html>

- Saad S.M. , *Shaltout, F.A., Nahla A Abou Elroos*² and Saber B El-nahas(2019): Incidence of *Staphylococci* and *E. coli* in Meat and Some Meat Products. *EC Nutrition* 14.6 (2019).

<https://www.econicon.com/ecnu/pdf/ECNU-14-00617.pdf>

- Saad S.M. , Hassanin, F. S. ; *Shaltout, F.A., Marionette Z Nassif, Marwa Z Seif.*(2019: Prevalence of Methicillin-Resistant *Staphylococcus Aureus* in Some Ready-to-Eat Meat Products. *American Journal of Biomedical Science & Research* 4(6):460-464.

<https://biomedgrid.com/fulltext/volume4/prevalence-of-methicillin-resistant-staphylococcus-aureus-in-some-ready-to-eat-meat-products.000855.php>

Shaltout, Fahim(2019): Pollution of Chicken Meat and Its Products by Heavy Metals.

Research and Reviews on Healthcare: Open Access Journal, 4, 3(381-3382).

<https://lupinepublishers.com/research-and-reviews-journal/pdf/RRHOAJ.MS.ID.000190.pdf>

Shaltout, F. A.; E.M EL-diasty; M. S. M Mohamed (2018): Effects of chitosan on quality attributes fresh meat slices stored at 40C.

BENHA VETERINARY MEDICAL JOURNAL, VOL. 35, NO. 2: 157-168.

https://bvmj.journals.ekb.eg/article_96129_fa7b03ffbda8522fb6f47202525f78de.pdf

[Shaltout and Abdel-Aziz, 2004](#)

F.A. Shaltout, A.M. Abdel-Aziz

Salmonella enterica serovar Enteritidis in poultry meat and their epidemiology

Vet. Med. J. Giza, 52 (2004), pp. 429-436

[View Record in ScopusGoogle Scholar](#)

Shaltout, F.A., Hala F El-Shorah, Dina I El Zahaby, Lamiaa M Lotfy(2018):Bacteriological Profile of Chicken Meat Products
SciFed Food & Dairy Technology Journal, 2:3
<http://scifedpublishers.com/fulltext/bacteriological-profile-of-chicken-meat-products/22487#Full-Text>

Shaltout, F.A., Mohamed, A.H. El-Shater ., Wafaa Mohamed Abd El-Aziz(2015): Bacteriological assessment of Street Vended Meat Products sandwiches in kalyobia Governorate.
BENHA VETERINARY MEDICAL JOURNAL, 28(2:)58-66,
https://bvmj.journals.ekb.eg/article_31866_e33f9f4c5bb67c004df0637d09c7948f.pdf

Shaltout, F.A., Mohamed A El shatter and Heba M Fahim(2019): Studies on Antibiotic Residues in Beef and Effect of Cooking and Freezing on Antibiotic Residues Beef Samples.
Scholarly Journal of Food and Nutritionm 2(1) 1-4
<https://lupinepublishers.com/food-and-nutrition-journal/pdf/SJFN.MS.ID.000129.pdf>

Shaltout FA, Zakaria IM and Nabil ME.(2018):
Incidence of Some Anaerobic Bacteria Isolated from Chicken Meat Products with Special Reference to *Clostridium perfringens*.
Nutrition and Food Toxicology 2.5 (2018): 429-438.
<https://www.scientiaricerca.com/srnuft/SRNUFT-02-00063.php>

Shaltout FA, Thabet MG and Koura HA.(2017): Impact of Some Essential Oils on the Quality Aspect and Shelf Life of Meat.
Journal of Nutrition & Food Sciences7: 647

<https://www.longdom.org/open-access/impact-of-some-essential-oils-on-the-quality-aspect-and-shelf-life-of-meat-2155-9600-1000647.pdf>

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Nutrition and Food Toxicology 2.5 (2018): 429-438.

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Shaltout FA, Ahmed A A Maarouf and Mahmoud ES Elkhoully. (2017): Bacteriological Evaluation of Frozen Sausage.

Nutrition and Food Toxicology 1.5 ; 174-185.

<https://scientiaricerca.com/srnuft/SRNUFT-01-00028.php>

Shaltout FA, El-Toukhy EI and Abd El-Hai MM.(2019): Molecular Diagnosis of *Salmonellae* in Frozen Meat and Some Meat Products.

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- 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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- 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
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- 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
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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
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- 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**
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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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Thesis approved by the 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
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