



## MOHAMED G. SHEHATA

Researcher (Food Science)

<b>PERSONAL INFORMATION</b>	<p>Full Name: Mohamed Gamal Mohamed Shehata</p> <p>Affiliations: Researcher, Department of Food Technology, Arid Lands Cultivation Research Institute, City of Scientific Research and Technological Applications (SRTA)-City.</p> <p>Address: Universities and Research Centers District, New Borg El-Arab City, Alexandria, Egypt P.O. Box: 21934 Alexandria.</p> <p>Mobile No.: 01206315522, 01061087173</p> <p>E-mail: <a href="mailto:gamalsng@gmail.com">gamalsng@gmail.com</a></p> <p>Important links: <a href="https://orcid.org/0000-0003-0760-5945">https://orcid.org/0000-0003-0760-5945</a>  <a href="https://www.scopus.com/authid/detail.uri?authorId=57193997308">https://www.scopus.com/authid/detail.uri?authorId=57193997308</a>  <a href="https://scholar.google.com/citations?user=046xsnoAAAJ&amp;hl=en">https://scholar.google.com/citations?user=046xsnoAAAJ&amp;hl=en</a>  <a href="#">ResearcherID: M-5055-2017</a>  <a href="#">Scopus Author ID: 57193997308</a></p>
<b>EDUCATION</b>	<ul style="list-style-type: none"> <li>• <b>PhD. in Food Science - 09/2012–07/2016</b> Department of Food Science and Technology, Faculty of Agriculture, Alexandria (Egypt) <b>Thesis Title: "Production and Assessment of A Hypcholestermic Functional Food"</b></li> <li>• <b>M.Sc. in Food Science - 09/2009–08/2012</b> Department of food Science and Technology, Faculty of Agriculture, Alexandria (Egypt) <b>Thesis Title: "Biocontrol of food borne pathogens by probiotic lactic acid bacteria"</b></li> <li>• <b>B.Sc. in Food Science - 09/2005–06/2008</b> Department of Food Science and Technology, Faculty of Agriculture, Alexandria (Egypt)</li> </ul>
<b>ACTIVITIES</b>	<p><b>Projects</b></p> <ul style="list-style-type: none"> <li>• PI of project " <b>Development of novel functional soft white cheese via lactic acid bacteria</b> " funded by the Science and Technology Development Fund (STDF), Egypt, Grant No. 43328) from Oct-2020 until now.</li> <li>• PI of project " <b>Evaluation of the production strategies, nutritional value and therapeutic properties of probiotic Seabuckthorn juice</b> " funded by</li> </ul>

	<p>Academy of Scientific Research and Technology (ASRT) from June-2020 until now.</p> <ul style="list-style-type: none"> <li>• CO-PI of project "<b>Utilization of Quinoa Seeds to Develop High Quality Baladi Bread and Some Other Bakery Products</b>" funded by the Science and Technology Development Fund (STDF), Egypt, Grant No. 15030) from 2015 - 2018.</li> <li>• Member of project "<b>Foodborne bacterial testing and disinfection education for women in Egyptian communities</b>" Collaboration with University of Toronto - Canada - funded by Grand Challenges Canada from 2016 -2019.</li> <li>• <b>Reviewer of International Journals</b> <ul style="list-style-type: none"> <li>*Brazilian Journal of Microbiology</li> <li>*3Biotech journal- Springer</li> <li>*Food bioscience – Elsevier</li> <li>*Journal of Applied Biotechnology &amp; Bioengineering</li> <li>*Annals of Agriculture Science – Elsevier</li> <li>*African Journal of Bacteriology Research</li> <li>*African Journal of Microbiology Research</li> <li>*Asian Journal of Microbiology and Biotechnology</li> <li>*Journal of Advances in Microbiology</li> <li>*Asian Food Science Journal</li> <li>*Asian Journal of Research in Biochemistry</li> <li>*Journal of Advances in Biology &amp; Biotechnology</li> </ul> </li> </ul> <p><b>Memberships</b></p> <ul style="list-style-type: none"> <li>▪ Member in the Scientific Society of Food Industries.</li> <li>▪ Member in the Scientific Society of Food safety.</li> <li>▪ Founding Member of the Euro-Mediterranean Association for Life Sciences.</li> </ul>
<p><b>GRANTS &amp; AWARDS</b></p>	<p><b>Grant:</b></p> <p><b>Grant from Academy of Scientific Research and Technology - 01/01/2009–30/06/2011 at City of Scientific Research and Technology Applications, Alexandria (Egypt)</b></p>
<p><b>LIST OF PUBLICATIONS</b></p>	<p><b><u>Publications</u></b></p> <ul style="list-style-type: none"> <li>▪ Ahmed Noah Badr, Hatem Salama Ali, Adel Gabr Abdel-Razek, <b>Mohamed Gamal Shehata</b> and Najla A. Albaridi. 2020. Bioactive Components of Pomegranate Oil and Their Influence on Mycotoxin Secretion. Toxins, 12, 748; doi:10.3390/toxins12120748.</li> <li>▪ Ahmed Noah Badr, Karolina Gromadzka, <b>Mohamed Gamal Shehata</b>, Kinga Stuper-Szablewska, Kinga Drzewiecka, Adel Gabr Abdel-Razek 2020. Prospective antimycotoxigenic action of wild <i>Opuntia ficus-indica</i> by-</li> </ul>

	<p>products. <i>Czech Journal of Food Sciences</i>, 38, 2020 (5): 308–314. <a href="https://doi.org/10.17221/11/2020-CJFS">https://doi.org/10.17221/11/2020-CJFS</a></p> <ul style="list-style-type: none"> <li>▪ Bedaida, I. K.; Masry, S.H.D. ; Mamache , B.; <b>Shehata, M.G.</b>; Benammar , L.; Ayachi, A. 2020. Ethanolic Extract of Algerian Propolis Induced Cell Damage in <i>Staphylococcus aureus</i>: A Promising Alternative As A Natural Bio-Preservative in Food Products. <i>Acta Alimentaria</i>, 49 (4), 505–514 (2020) , doi: 10.1556/066.2020.49.4.17</li> <li>▪ Fawal, G.E., <b>Shehata, M.G.</b>, Wang, H. Polyvinyl alcohol/thymol film for food packaging application: Preparation, characterization and in vitro evaluation. <i>Egyptian Journal of Chemistry</i>. 63, 8, 2020, 3029-3039.</li> <li>▪ Naglaa M. M. Ismael and <b>Mohamed G. Shehata</b>. 2020. Improvement of Lipid Profile and Antioxidant of Hyperlipidemic Albino Rats By Functional Plantago Psyllium Cake. <i>Current Research in Nutrition and Food Science</i>, 8: 1-14.</li> <li>▪ Hagar S. Abd-Rabou. <b>Mohamed G. Shehata</b>. Sobhy A. El Sohaimy and Sameh A. Awad. 2020. Functional probiotic quinoa camel milk kishk. <i>Journal of Food Processing and Preservation</i>, 45:1-8.</li> <li>▪ Mohamed G. Shehata, Amira M.G. Darwish, Sobhy A. El-Sohaimy.2020. Physicochemical, structural and functional properties of water-soluble polysaccharides extracted from Egyptian agricultural by-products. <i>Annals of Agricultural Sciences</i> 65 (2020) 21–27.</li> <li>▪ Sobhy A. El-Sohaimy, Saad H. Masry, Mohamed G. Shehata, Saad N. Al-Kahtani, Tarek E. Abdelwahab, Yasmin A. Abdelmotaleb and Mahmoud E. Nour.2020. Isolation, Identification and Antimicrobial Activity of Unprecedented Lactic Acid Bacterial Isolates from Honeybees. <i>Pakistan Journal of Biological Sciences</i> 23(4):467-477.</li> <li>▪ Adel G. Abdel-Razek, <b>Mohamed G. Shehata</b>, Ahmed N. Badr , Karolina Gromadzka, Lukasz Stepin. 2020. The Effect of Chemical Composition of Wild <i>Opuntia Ficus Indica</i> Byproducts on its Nutritional Quality, Antioxidant and Antifungal Efficacy. <i>Egyptian Journal of Chemistry</i>. 63, 7:1- 15.</li> <li>▪ El-Sohaimy, S.A., <b>Shehata, M.G.</b>, Abd-Rabou, H.S. and El-Menshawy, H. 2019. Extend Shelf-life of Vacuum-Packaged Herring Fish Fillets using Garlic and Ginger Extracts. <i>Journal of Pure and Applied microbiology</i>, 13(3), 1571-1581.</li> <li>▪ <b>Mohamed G. Shehata</b> ; Marwa Muhammad Abu-Serie; Nourhan Mohammad Abd El-Azi; Sobhy Ahmed El-Sohaimy.2019. In vitro Assessment of Antioxidant, Antimicrobial and Anticancer Properties of Lactic Acid Bacteria, <i>International Journal of Pharmacology</i> 15(6):651-663.</li> <li>▪ <b>Mohamed G. Shehata</b>, Ahmed N. Badr, Sobhy A. El Sohaimy, Dalal Asker, Tarek S. Awad. 2019. Characterization of antifungal metabolites produced by novel lactic acid bacterium and their potential application as food biopreservatives. <i>Annals of Agricultural Sciences</i>, 64, (1): 71-78</li> <li>▪ <b>Mohamed G. Shehata</b> ; Malak el-sahn; Sobhy A El Sohaimy; Mohamed M Youssef.2019. Review Article Role and Mechanisms Lowering Cholesterol by Dietary of Probiotics and Prebiotics: A Review, <i>Journal of Applied Sciences</i> 19(8), DOI: 10.3923/jas.2019.737.746.</li> <li>▪ <b>Shehata, M.G .</b>, Abd-Rabou, H.S., El-Sohaimy, S.A. 2019. Plant extracts in probiotic encapsulation: Evaluation of their effects on strains survivability in</li> </ul>
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	<p>juice and drinkable yogurt during storage and an in-vitro gastrointestinal model. Journal of Pure and Applied Microbiology, 13:609-617.</p> <ul style="list-style-type: none"> <li>▪ <b>Mohamed G. Shehata</b>; Malak el-sahn; Sobhy A El Sohaimy; Mohamed M Youssef. 2019. In vitro assessment of hypocholesterolemic activity of Lactococcus lactis subsp. Lactis. DOI: 10.1186/s42269-019-0090-1</li> <li>▪ El-Sohaimy, S.A., <b>Shehata, M.G.</b>, Mehany, T., Zeitoun, M.A. 2019. Nutritional, Physicochemical, and Sensorial Evaluation of Flat Bread Supplemented with Quinoa Flour. International Journal of Food Science. Article number 4686727</li> <li>▪ <b>Shehata, M.G.</b>, Badr, A.N., El Sohaimy, S.A. 2018. Novel antifungal bacteriocin from lactobacillus paracasei KC39 with anti-mycotoxigenic properties. 15:4171-4183.</li> <li>▪ Hanan M L El Gamal; Naglaa M M Ismaeel; <b>Mohamed G. Shehata</b>. 2018. Food Safety Knowledge and Practices of Catering Employees at Some Public Restaurants in Alexandria, Alex. J. Fd. Sci. &amp; Technol. 15, (2):13-20.</li> <li>▪ Abdelazim Sayed Abdelazim, Ahmed Noah Badr and <b>Mohamed Gamal Shehata</b>. 2018. Applications of Some Natural Active Extracts for Cereal Storage Improvement. Nutrition and Food Toxicology, 3: 604 – 617.</li> <li>▪ El Sohaimy, S. A.; Mohamed, S. E.; <b>Shehata, M. G.</b>; Taha Mehany and Zaitoun, M. A. 2018. Compositional Analysis and Functional Characteristics of Quinoa Flour. Annual Research &amp; Review in Biology, 22(1): 1-11, 2018.</li> <li>▪ <b>Shehata, M.G.</b> . Badr; A.N. Abdel-Razek, A.G.; Hassanein, M. M. and Amra, H. A. 2017. Oilbioactive Films as an Antifungal Application to Save Post-harvest Food Crops, Annual Research &amp; Review in Biology, 16: 1-16.</li> <li>▪ Badr, A. N.; <b>Shehata, M. G.</b> and Abdel-Razek, A. G. 2017. Antioxidant Activities and Potential Impacts to Reduce Aflatoxins Utilizing Jojoba and Jatropha Oils and Extracts, International Journal of Pharmacology, DOI: 10.3923/ijp.2017.</li> <li>▪ Abdel-Razek, A. G., Noah Badr, A. &amp; <b>Shehata, M. G.</b> 2017. Characterization of olive oil byproducts: Antioxidant activity, its ability to reduce aflatoxigenic fungi hazard and its aflatoxins. Annual Research and Review in Biology, 1-14.</li> <li>▪ Badr, A. N.; Nada, F.; <b>Shehata, M.G.</b> and Amra, H. A. 2017. Anti-mycotic and Anti mycotoxigenic Properties of Egyptian Dill. Journal of Applied Sciences. 17:184-195.</li> <li>▪ Sabry, B. A.; Hathout, A. S.; Nooh, A.; Aly, S. E. and <b>Shehata, M. G.</b> 2016. The prevalence of aflatoxin and Aspergillus parasiticus in Egyptian sesame seeds. International Journal of ChemTech Research. 9: 308-319.</li> <li>▪ <b>Shehata, M.G.</b>; El Sohaimy, S.A.; Malak A. El-Sahn and Youssef, M.M. 2016. Screening of isolated potential probiotic lactic acid bacteria for cholesterol lowering property and bile salt hydrolase activity. Annals of Agricultural Science, 61: 65–75.</li> <li>▪ El Sohaimy, S.A.; Masry, S.H.D. and <b>Shehata, M.G.</b> 2015. Physicochemical characteristics of honey from different origins. Annals of Agricultural Science, 60: 279–287.</li> <li>▪ El Sohaimy S.A.; Masry S.H.D.; <b>Mohamed G. Shehata</b> and Rashad R. Al-Hindi. 2015. Evaluation of Functional Properties of Local and Imported Honey in Egypt. American-Eurasian J. Agric. &amp; Environ. Sci., 15: 1147-1154.</li> </ul>
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- Sahar F. Deraz; **Mohamed G. Shehata**; Ashraf A. khalil. 2011. Biocontrol of Fungal Growth and Mycotoxins Production in Plant Foods by Lactic acid Bacteria. The 2nd Euro-Mediterranean Conference Plant Natural Products, December 11-13, Alexandria, Egypt.
- Ashraf A. Khalil; Nihal F. Kabapy; Sahar F. Deraz; Amara A. Abdellatif; Doaa A. Ghareeb; Mahmoud A. Aly and **Mohamed G. Shehata** .2009. Plant proteome: Concepts, Experimental Tools and Achievements. The 1st Euro-Mediterranean Conference: Plant Natural Products from Biodiversity to Bioindustry, December 8-10, Cairo, Egypt.