



TAHA MEHANY HUSSEIN ABDELLATIF

Assistant Researcher

PERSONAL INFORMATION	<p>Full Name: Taha Mehany Hussein Abdellatif</p> <p>Affiliations: Assistant Researcher- Food Technology Department-Arid Lands Cultivation Research Institute-City of Scientific Research and Technological Applications</p> <p>Address: Universities and Research Centers District. New Borg El-Arab City, 21934 Alexandria (Egypt)</p> <p>Mobile No.: +201028065903</p> <p>E-mail: tmehany@srtacity.sci.eg & tahamehany@yahoo.com</p> <p>Important link: https://orcid.org/0000-0001-7960-7558 https://publons.com/researcher/E-8302-2019/ https://scholar.google.com/citations?user=4JIU5kIAAAAJ&hl=en&oi=ao https://www.scopus.com/authid/detail.uri?authorId=57115507400 https://www.researchgate.net/profile/Taha_Mehany</p>
EDUCATION	<p>Master of Agricultural Sciences (Food Technology) & 2017 Food Science Department, Faculty of Agriculture, Alexandria University, Alexandria (Egypt)</p> <p>Bachelor of Agricultural Sciences (Dairy Science) & 2012 Dairy Department, Faculty of Agriculture, Al Azhar University, Assiut (Egypt)</p>
ACTIVITIES	<p>Scientific Activities</p> <p>Attendance in the training for staff members of Egyptian research centers & Universities' in title: Research Career Development Program - Held in Career Development Center -Cairo University, Egypt & 2019</p> <p>Instructor of practical work in summer school program for training the undergraduate students "Sustainable Food Supply Chain Program"- City of Scientific Research and Technological Applications (SRTA City), Egypt & 2019</p>

	<p>Participated and publishing four posters in the First Post Graduate Research Conference- Faculty of Agriculture, Alexandria University, Egypt & 2019</p> <p>Instructor of practical work in winter school program for training the Undergraduate students “Application of Advanced Technology in Food Processing and Nutrition) (SRTA City), Egypt & 2019</p> <p>Participant at the Cairo International Innovation Exhibition - Ministry of Higher Education and Scientific Research, Egypt & 2018</p> <p>Attending more than 10 conferences in the fields of Food Science and Technology, Biological and Agricultural Sciences & 2014-2020</p> <p>Participating and organizing more than 20 workshops in Food Sciences and other related fields e.g. Nutrition, Analytical biochemistry, Chromatography, Modern techniques of Food analyses, Mycotoxins detection in food, Molecular biology, Research writing and ethics, Nano technology, Food safety, and Food quality control & 2011- 2020</p>
	<p>Administrative Activities</p> <p>Quality Control and Assurance Engineer Port Said Company for Food Industries, Port Said, Egypt & May 2013 – October 2014</p>
	<p>Extra-curriculum Activities</p> <ul style="list-style-type: none"> ▪ Researcher in project titled "Utilization of Quinoa Seeds to Develop High Quality Baladi Bread and Some Other Bakery Products", agreement NO 15030; (2016 -2018)- Science and Technology Development Fund (STDF), Ministry of Higher Education and Scientific Research, Egypt ▪ Member in The Scientific Association of Food Industries Alexandria University, Egypt & since 2014

<p>GRANTS & AWARDS</p>	<p>Awards</p> <ol style="list-style-type: none"> 1. The Academy Medal for scientific research for the distinguished exhibition (2018), Ministry of Higher Education and Scientific Research, Egypt 2. The first rank graduate students (Excellent with Honors) (2012) - Faculty of Agriculture, AL Azhar University, Egypt.
<p>LIST OF PUBLICATIONS</p>	<p>El-Sohaimy, S. A., Shehata, M. G., Mehany, T., & Zeitoun, M. A. (2019). Nutritional, physicochemical, and sensorial evaluation of flat bread supplemented with quinoa flour. <i>International journal of food science</i>, 2019.</p> <p>El Sohaimy, S. A., Mohamed, S. E., Shehata, M. G., Mehany, T., & Zaitoun, M. A. (2018). Compositional analysis and functional characteristics of quinoa flour. <i>Annual Research & Review in Biology</i>, 1-11.</p> <p>El Sohaimy, A. S., El-Sheikh, H. M., Refaay, M. T., & Zaytoun, A. M. (2016). Effect of harvesting in different ripening stages on olive (<i>Olea europea</i>) oil quality. <i>American Journal of Food Technology</i>, 11, 1-11.</p> <p>Elsohaimy, S. A., Refaay, T. M., & Zaytoun, M. A. M. (2015). Physicochemical and functional Properties of quinoa protein isolate. <i>Annals of Agricultural Sciences</i>, 60(2), 297-305.</p>