



Food Science Department
Faculty of Agriculture - Cairo University



Dr. Tarek Gamal Mohamed Abdelmaksoud
Associate Professor of Food Science
Faculty of Agriculture, Cairo University, Giza – Egypt



“Scientific name: Tarek Gamal Abedelmaksoud”

First: Basic Data

1-Curriculum Vitae

Name:	Dr. Tarek Gamal Mohamed Abdelmaksoud				
Nationality:	Egyptian	Birth date:	15-5-1988	Birth place:	Haram-Giza, Egypt
Gender:	Male				
Military status:	Completed		Marital status:	Married	
Present address:	Haram, Giza, Egypt				
Mobile:	+201101441280				
E-mail:	tareekgamal_88@agr.cu.edu.eg		Post code:	12613	
Department:	Food Science	Major:	Food Science	Minor:	Bee keeping
Current position:	Associate Professor, Food Science Department, Faculty of Agriculture, Cairo University, Giza – Egypt				

2- Academic Qualifications:

<i>Scientific Degree</i>	<i>Date</i>	<i>Faculty/university</i>	<i>Degree</i>
B. Sc.	5/2009	Agriculture/Cairo	Excellent with honor (3.49 GPA)
M. Sc.	10/2013	Agriculture/Cairo	Excellent (3.74 GPA)
Ph.D.	4/2018	Agriculture/Cairo (in cooperation with DTU Denmark as a PhD student gest for one year)	Excellent (3.80 GPA)

3- Career Development

<i>Job</i>	<i>Date</i>
Nutritionist approved by Agricultural Syndicate	2022
Deputy manager baking technology unit faculty of agriculture Cairo university	2022-2023
Member of the international accreditation committee for faculty of agriculture Cairo university	2021
Assistant coordinator of Professional Master of Food Processing Technology Program (in English), Faculty of Agriculture, Cairo University	2020 to 2025
Assistant coordinator of Food Processing Technology Program (in English), Faculty of Agriculture, Cairo University	2018 to 2023
Associate Professor	7-2023 till now
Assistant Professor (Lecturer)	5-2018 to 6-2023
Assistant Lecturer	11-2013 to 4-2018
Demonstrator	12-2010 to 10-2013



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<i>Association</i>	<i>Membership date</i>	<i>Country</i>
Egyptian Society of Food Science and Technology	1-1-2011	Egypt

6- Oversea Missions (Scientific, leave, scholarship, visiting, Prof.)

Mission type	Mission	Country/Faculty/ University	year
Scientific	UNCHAIN Twining Program (M.Sc. scholarship)	Austria, Graz university of technology	2011
Danish Government Scholarship under the Cultural Agreements	Danish Agency for Higher Education (PhD scholarship)	Denmark, Technical University of Denmark	2016 /2017

Second: Teaching

- **I am teaching the following courses:**

<i>Faculty</i>	<i>Course</i>	<i>Department</i>
Agriculture	Processing of fruits and vegetables	Food Processing Technology Program (in English)
Agriculture	Enzymes Technology	Food Science (in Arabic) - Food Processing Technology Program (in English)
Agriculture	Food Preservation	Food Processing Technology Program (in English) - Food Science (in Arabic)
Agriculture	Small scale food industries	Food Processing Technology Program (in English)
Agriculture	Introduction to Food Science and Dairy	Food Science (in Arabic)
	Cereal and sugar technology	Food Science (in Arabic)
Agriculture	Food Chemistry	Food Processing Technology Program (in English)
	Food Quality Control and Sanitation	Food Processing Technology Program (in English)
	Seminar and project course	Food Processing Technology Program (in English)
Agriculture	Recent technology in food processing	Professional Master of Food Processing Technology (in English)
	Food components chemical interactions and reactions	
	Traceability of food plant products sources	
Agriculture	Food and Nutrition services management	Professional Master of Healthy Nutrition
	Food Supplements	
Agriculture	-Food safety and quality standards in food and nutrition units -Human resource management in Nutrition and food services	Professional Master of Nutrition and food services management
Agriculture	-Principles of nutrition and food safety -Nutritional care in Aging -Nutrition surveys and food catering	Professional Master of Specialized Nutrition

- Assistant coordinator of Bachelor in food processing technology program (in English).
- Assistant coordinator of Professional Master in food processing technology program (in English).
- Research and Responsible for Cereal Chemistry Laboratory.
- I assist in control works for students and academic guidance for students.



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Third: Professional, Scientific & Practical Experiences

1- Conferences:

Conferences	Location	Type of Participation (Paper/attendant)	Period
International Conference:			
3rd Annual European Postgraduate Symposium "Sustainable Development Symposium (SDS)"	Parthenope University of Naples, Italy	Attendant and I presented a poster	13-15/2/ 2013
International Association for Food Protection's (IAFP 2014) European Symposium on Food Safety	Budapest, Hungary	Attendant and I presented a poster	7-9/5/2014
UNLEASH	Copenhagen, Denmark	I was recruited by UNLEASH to work on a voluntary basis at the UNLEASH Innovation Lab taking place in Denmark	August 12-21, 2017
the "23rd International Conference on Food Technology & Processing"	Dublin, Ireland	I attended and presented oral presentation	October 07-08, 2019

2- Research Projects:

Project	Donating Institute	Type of Participation (Member/PI)	Period
UNCHAIN Twining Program MSc. Project Id=x-8 between Egypt and Austria	Graz University Cairo university	MSc. Student	2011 - 2012
New Approach of Food Processing Education Program, Code: CEPI-023-CAI), between Faculty of Agriculture- Cairo University and Competitive Excellence Project of Higher Education Institutions	Faculty of agriculture- Cairo university Higher Education Institutions	Member	2014 -2016
Enzymatic production of value-added ingredients from rice bran; a rice milling byproduct	Academy of Scientific Research and Technology Science and Technology Center (STC)	Member	2020-2021
Innovation in economic extraction of essential oils and their antiviral/ anti pathogenic pharmaceutical nano-formulations	Academy of Scientific Research and Technology	Member	2020-2022



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	Scince and Technology Center (STC)		
Production of value-added products from fruits and vegetables plant wastes using Green Technologies	Cairo university	CO-PI	2021-2022

3- Training Courses:

<i>Programme</i>	<i>Organizing Inst. And Location Venue</i>	<i>Type of Participation (Trainer/Trainee)</i>	<i>Period</i>
International Publishing of Research	Faculty and Leadership Development Center, Cairo University	Trainee	2- 4/7/2011
Use of Technology in Teaching	Faculty and Leadership Development Center, Cairo University	Trainee	11-13/10/2011
International Publishing of Research	Faculty and Leadership Development Center, Cairo University	Trainee	27/2- 29/2/2012
Exams Systems and Students Assessment	Faculty and Leadership Development Center, Cairo University	Trainee	8/9 - 10/9/2012
Ethics and Conduct of The Profession in The University Work	Faculty and Leadership Development Center, Cairo University	Trainee	19/1- 21/1/2013
Communication Skills in The Different Types of Education	Faculty and Leadership Development Center, Cairo University	Trainee	1/4 - 3/4/ 2013
Research Ethics	Faculty and Leadership Development Center, Cairo University	Trainee	2/10 - 3/10/2103
Organizing scientific conferences	Faculty and Leadership Development Center, Cairo University	Trainee	27/1 - 28/1/2014
Quality standards in the teaching process	Faculty and Leadership Development Center, Cairo University	Trainee	15/10 - 16/10/2014
Recent trends in teaching	Faculty and Leadership Development Center, Cairo University	Trainee	9/2 - 10/2/2015
Time and meeting management	Faculty and Leadership Development Center, Cairo University	Trainee	7/9 - 8/9/2015
Effective teaching skills	Faculty and Leadership Development Center, Cairo University	Trainee	9/2 - 10/2/2015



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Credit hour systems	Faculty and Leadership Development Center, Cairo University	Trainee	6/2 - 7/2/2016
The management of change	Faculty and Leadership Development Center, Cairo University	Trainee	10/8-11/8/2020
Crisis Management	Faculty and Leadership Development Center, Cairo University	Trainee	7/9 - 8/9/2020
Statistical analysis in vital experiments (practical colleges)	Faculty and Leadership Development Center, Cairo University	Trainee	18/1-19/1/2021
Critical thinking	Faculty and Leadership Development Center, Cairo University	Trainee	4/8-5/8/2021
Blended Learning Basics	Faculty and Leadership Development Center, Cairo University	Trainee	20/10-21/10/2021
Obesity and Undernutrition	Therapeutic Nutrition course in CDC, Faculty of Agriculture Cairo University	Trainer	2023
Food Safety Principles	Food Safety course in CDC, Faculty of Agriculture Cairo University	Trainer	2023

4. Career experience in the food companies

- I am charge of the training for Food Processing Technology Program (in English) students in the following companies:

- Vitrac - Hero Company for food industries
- Golden pack for food Industries
- Biscato for food Industries
- Orion food Industries
- Juhayna food Industries
- Nestle
- Halwani brothers
- Mondelēz international
- Blue sky for food industries

- The technical consultation and processing techniques for ohmic heating line in Hero Company from 2011 to 2103, which I have been made my master degree on this technology.



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-I am a member of the consultation committee for the development of Edfina and Qaha companies 2019.

Fourth:

Computer skills	ICDL Certificate
Language skills	English: TOEFL Certificate (500 marks)
Food safety skills	ISO22000 (2018) certified as lead auditor from CQI-IRCA
Training skills	Certified International Professional Trainer “CIPT” certified from CDC center, faculty of agriculture, Cairo university and Missouri University of Science and Technology, USA
Nutrition skills	Certificated as Nutritionist from Agricultural Syndicate in 3/2022.

List of publications:

1. Mohsen, S. M.; Murkovic, M.; El-Nikeety, M. M. and **Abdelmaksoud, T. G. (2013)**. Ohmic Heating Technology and Quality Characteristics of Mango Pulp. *J. Food Industries and Nutr. Sci.*, 3(1):69-83.
2. **Abdelmaksoud, T.G (2013)**. Ohmic heating technology and quality characteristics of some fruits pulp. MSc. Food Science, Faculty of Agriculture, Cairo University, pp. 142.
3. **Abdelmaksoud, T.G (2018)**. Optimization of Ohmicsonication Conditions for Production and Evaluation of some Processed Not-From-Concentrate Fruit Juices. Ph.D. Food Science, Faculty of Agriculture, Cairo University, pp. 189.
4. **Abdelmaksoud T G, Mohsen S M, Duedahl-Olesen L, Elnikeety M M and Feyissa A H (2018a)**. Effect of ohmic heating parameters on inactivation of enzymes and quality of Not-From-Concentrate mango juice. *Asian Journal of Scientific Research*, 11 (3), 383-392. doi: 10.3923/ajsr.2018.383.392
5. **Abdelmaksoud T G, Mohsen S M , Duedahl-Olesen L, Elnikeety M M , FeyissaA H (2018b)** Optimization of ohmic heating parameters for polyphenoloxidase inactivation in not-from-concentrate elstar apple juice using RSM. *Journal of Food Science Technology* 55(7):2420–2428. <https://doi.org/10.1007/s13197-018-3159-1> (SCI, web of sci. IF= 3.117, Q3).
6. **Abdelmaksoud T G, Mohsen S M , Duedahl-Olesen L, Elnikeety M M , FeyissaA H (2019a)** Impact of ohmicsonication treatment on pectinmethylesterase in not-from-concentrate orange juice. *Journal of Food Science Technology*, 56(8):3951–3956. doi: 10.1007/s13197-019-03834-2 (SCI, web of sci. IF = 3.117, Q3).
7. **Abdelmaksoud TG, Mohsen SM, Duedahl-Olesen L, Elnikeety MM, Feyissa AH. (2019b)**. Optimization of ohmicsonication for overall quality characteristics of NFC apple juice. *J Food Process Preserv.*;00:e14087. <https://doi.org/10.1111/jfpp.14087>. (SCI, web of sci. IF= 2.6, Q3).
8. **Abdelmaksoud, T. G., Hesarinejad, M. and Yancheshmeh, B. S. (2021)**. The effect of cold plasma on the enzymatic activity and quality characteristics of mango pulp. *Research and Innovation in Food Science and Technology*. doi: 10.22101/jrifst.2021.247462.1183 (SCI, Scopus IF= 0.5, Q4)
9. Altemimi, Ammar B., Asaad RS Al-Hilphy, **Tarek Gamal Abdelmaksoud**, Salam A. Aboud, Laxmikant S. Badwaik, Shaba Noore, and Anubhav Pratap-Singh. "Infrared Radiation Favorably Influences the Quality Characteristics of Key Lime Juice." *Applied Sciences* 11, no. 6 (2021): 2842. (Web of sci. IF= 2.838, Q3)
10. Ahmed A. Baioumy And **Tarek G. Abdelmaksoud (2021)**. Quality Properties And Storage Stability Of Beef Burger As Influenced By Addition Of Orange Peels (Albedo). *Theory And Practice Of Meat Processing*, 2021, Vol. 6, No. 1. Doi: <https://doi.org/10.21323/2414-438x-2021-6-1-33-38>. (Scopus)



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11. Baioumy, A. A., Bobreneva, I. V., Tvorogova, A. A., & **Abdelmaksoud**, T. G. (2021). Effect of quinoa seed and tiger nut mixture on quality characteristics of low-fat beef patties. *International Food Research Journal*, 28(5). (SCI, web of sci. IF= 1.169, Q4)
12. Elsayed, N., El-Din, H. S., Altemimi, A. B., Ahmed, H. Y., Pratap-Singh, A., & **Abdelmaksoud**, T. G. (2021). In vitro antimicrobial, antioxidant and anticancer activities of Egyptian citrus beebread. *Molecules*, 26(9), 2433. <https://doi.org/10.3390/xxxxx> (SCI, web of sci. IF= 4.927, Q2)
13. Reda Mahgoub Mohamed; Marwa Rashad Ali; Sayed Saad Smuda and **Tarek Gamal Abdelmaksoud**. Utilization of sugarcane bagasse aqueous extract as natural preservatives to extend the marketing life of refrigerated fresh meat. *Brazilian Journal of Food Technology* (2021). (SCI, Scopus IF= 1.272, Q3)
14. Ali, M.R., Mohamed, R.M., **Abdelmaksoud**, T.G. (2021). Functional strawberry and red beetroot jelly candies rich in fibers and phenolic compounds. *Food systems*, 4(2), 12–18. <https://doi.org/10.21323/2618-9771-2021-4-2-12-18>. (Scopus)
15. **Abdelmaksoud**, T.G., Sayed Saad Smuda , Ammar B. Altemimi , Reda Mahgoub Mohamed , Anubhav Pratap-Singh and Marwa Rashad Ali (2021). Sunroot Snack Bar: Optimization, Characterization, Consumer Perception and Storage Stability Assessment. *Food Science & Nutrition*, DOI: 10.1002/fsn3.241 (SCI, web of sci. IF= 3.553, Q2)
16. Ahmed Ali Abd El-Maksoud ,Amal I. A. Makhlof ,Ammar B. Altemimi , Ismail H. Abd El-Ghany, Amr Nassrallah, Francesco Cacciola and **Abdelmaksoud**, T.G. (2021) Nano Milk Protein-Mucilage Complexes: Characterization and Anticancer Effect, *Molecules* 26 (21), 6372 (SCI, web of sci. IF= 4.927, Q2)
17. El-Remaly, Eman Bassuny, Abd El-hakim, Hassan Ismail, Sayed Saad Smuda, and **Tarek Gamal Abdelmaksoud**. "Breeding new pickling cucumber hybrids: A. Morphological characterization and genetic studies." *Egyptian Journal of Agricultural Research* 99, no. 4 (2021): 464-474.
18. **Abdelmaksoud**, T. G., Mohsen, S. M., Duedahl-Olesen, L., Altemimi, A. B., Elnikeety, M. M., Cacciola, F., & Feyissa, A. H. (2022). Positive Influences of Ohmicsonication on Phytochemical Profile and Storage Stability of Not-from-Concentrate Mango Juice. *Molecules*, 27(6), 1986. (SCI, web of sci. IF= 4.927, Q2)
19. Thraeib, J. Z., Altemimi, A. B., Jabbar Abd Al-Manhel, A., **Abdelmaksoud**, T. G., El-Maksoud, A. A. A., Madankar, C. S., & Cacciola, F. (2022). Production and Characterization of a Bioemulsifier Derived from Microorganisms with Potential Application in the Food Industry. *Life*, 12(6), 924. (SCI, web of sci. IF= 3.253, Q2)
20. Younis, M. I., Ren, X., Alzubaidi, A. K., Mahmoud, K. F., Altemimi, A. B., Cacciola, F., ... & **Abdelmaksoud**, T. G. (2022). Optimized Green Extraction of Polyphenols from *Cassia javanica* L. Petals for Their Application in Sunflower Oil: Anticancer and Antioxidant Properties. *Molecules*, 27(14), 4329. (SCI, web of sci. IF= 4.927, Q2)
21. Elsayed, N., Marrez, D. A., Ali, M. A., El-Maksoud, A. A. A., Cheng, W., & **Abdelmaksoud**, T. G. (2022). Phenolic Profiling and In-Vitro Bioactivities of Corn (*Zea mays* L.) Tassel Extracts by Combining Enzyme-Assisted Extraction. *Foods*, 11(14), 2145. (SCI, web of sci. IF= 5.561, Q1)
22. Allaith, S.A.; Abdel-aziz, M.E.; Thabit, Z.A.; Altemimi, A.B.; Abd El-Ghany, K.; Giuffrè, A.M.; Al-Manhel, A.J.A.; Ebrahim, H.S.; Mohamed, R.M.; **Abdelmaksoud**, T.G. Screening and Molecular Identification of Lactic Acid Bacteria Producing β -Glucan in Boza and Cider. *Fermentation* (2022), 8, 350. <https://doi.org/10.3390/fermentation8080350> (SCI, web of sci. IF= 5.123, Q2)
23. Hassan NA, Darwesh OM, Smuda SS, Altemimi AB, Hu A, Cacciola F, Haoujar I, **Abdelmaksoud** TG. Recent Trends in the Preparation of Nano-Starch Particles. *Molecules*. (2022); 27(17):5497. <https://doi.org/10.3390/molecules27175497> (SCI, web of sci. IF= 4.927, Q2)
24. Haider NN, Altemimi AB, George SS, Baioumy AA, El-Maksoud AAA, Pasqualone A, **Abdelmaksoud** TG. Nutritional Quality and Safety Characteristics of Imported Biscuits Marketed in Basrah, Iraq. *Applied Sciences*. 2022; 12(18):9065. <https://doi.org/10.3390/app12189065> (Web of sci. IF= 2.838, Q3)
25. Ammar B. Altemimi, Nawfal Alhelfi, Athmar A. Ali, Antonella Pasqualone, Hafize Fidan, Tarek Gamal **Abdelmaksoud**, Angelo Maria Giuffrè, Salam A. Ibrahim . Evaluation of Baseline Cleanliness of Food Contact Surfaces in Basrah Governorate Restaurants using ATP-Bioluminescence to Assess the Effectiveness of HACCP Application in Iraq. *Italian Journal of Food Science*, 2022; 34 (3): 66–90. (Web of sci. IF= 1.021, Q4)
26. Rafe, A., Shadordizadeh, T., Hesarinejad, M. A., Lorenzo, J. M., Abd El-Maksoud, A. A., Cheng, W., ... & **Abdelmaksoud**, T. G. (2022). Effects of Concentration and Heating/Cooling Rate on Rheological Behavior of *Sesamum indicum* Seed Hydrocolloid. *Foods*, 11(23), 3913. (SCI, web of sci. IF= 5.561, Q1)



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27. Hassan, M. A., **Abdelmaksoud**, T. G., El-Maksoud, A., & Ahmed, A. (2022). Effects of Lactoferrin Supplemented with Fermented Milk on Obesity-Associated Pancreatic Damage in Rats. *Life*, 12(12), 2019. (SCI, web of sci. IF= 3.253, Q2)
28. **Abdelmaksoud**, T. G. and Younis, M. I., Obesity and Undernutrition [chapter 2](#). <https://online.fliphtml5.com/kqggv/gdha/#p=232>
29. **Abdelmaksoud**, T.G., Shehata, A.S.A., Fahmy, M.A.M., Abdel-aziz, M.E., Baioumy, A.A. (2023). Nile perch fish nuggets: Partial replacement of fish flesh with sesame hulls and sunroot — Quality assessment and storage stability. *Theory and Practice of Meat Processing*, 8(1), 19-25. <https://doi.org/10.21323/2414-438X-2023-8-1-19-25> (Scopus)
30. Tlay, R. H., Abdul-Abbas, S. J., El-Maksoud, A. A. A., Altemimi, A. B., **Abdelmaksoud**, T. G. (2023). Functional biscuits enriched with potato peel powder: Physical, chemical, rheological, and antioxidants properties. *Food Systems*, 6(1), 53-63. <https://doi.org/10.21323/2618-9771-2023-6-1-53-63> (Scopus).
31. AlShaheeb, Z., A., Thabit, Z.A., Oraibi, A.G., Baioumy, A.A., **Abdelmaksoud**, T.G. (2023). Salmonella enterica species isolated from local foodstuff and patients suffering from foodborne illness: Surveillance, antimicrobial resistance and molecular detection. *Theory and Practice of Meat Processing*, 8(2), 112-123. <https://doi.org/10.21323/2414-438X-2023-8-2-112-123>. (Scopus).
32. Altemimi, A. B., Al-haliem, S. M., Alkanan, Z. T., Mohammed, M. J., Hesarinejad, M. A., Najm, M. A., ... & **Abdelmaksoud**, T. G. (2023). Exploring the phenolic profile, antibacterial, and antioxidant properties of walnut leaves (*Juglans regia* L.). *Food Science & Nutrition*. (Web of Science, Q2, IF3.9)
33. ALKaisy, Q. H., Al-Saadi, J. S., AL-Rikabi, A. K. J., Altemimi, A. B., Hesarinejad, M. A., & **Abdelmaksoud**, T. G. (2023). Exploring the health benefits and functional properties of goat milk proteins. *Food Science & Nutrition*. (Web of Science, Q2, IF3.9)
34. Al-Hilphy, A. R., Altemimi, A. B., Alkanan, Z. T., Eweys, A. S., Haoujar, I., Cacciola, F., & **Abdelmaksoud**, T. G. (2023). Vacuum Ohmic Heating: A Promising Technology for the Improvement of Tomato Paste Processing, Safety, Quality and Storage Stability. *Basrah Journal of Agricultural Sciences*, 36(1), 214-237. (Scopus).
35. Mahmoud A. Saleh, Ahmed S. A. Shehata And Tarek G. **Abdelmaksoud** (2023). Effect of Different Treatments on Storage Quality of Celery Petioles. *Future of Food: Journal on Food, Agriculture and Society* 11 (3) July 2023. DOI: 10.17170/kobra-202210056946 (Web of Science).
36. Ammar B. Altemimi, Muthanna J. Mohammed, Zina T. Alkanan, Shaymaa H. Abdulrahman, Shatha A. Allaitha, Tarek Gamal **Abdelmaksoud**, Qausar Hamed ALKaisy, Mazin A. A. Najm, Francesco Cacciola, P. Vasantha Srinivasan (2023). Bioactive compounds of *C. colocynthis* L. aerial parts: characterization and biological properties. *Plant Biosystems - An International Journal Dealing with all Aspects of Plant Biology* (TPLB). DOI:10.1080/11263504.2023.2257720 (Web of Science Q3, IF2)
37. El-Maksoud, A. A. A., Hesarinejad, M. A., **Abdelmaksoud**, T. G. (2023). Exploring the potential of sprouted soybean and sesame hull to increase nutritional value of ice cream. *Food Systems*, 6(3), 403-408. <https://doi.org/10.21323/2618-9771-2023-6-3-403-408> (Scopus).
38. Al-Shibli, M.A., Al-Ali, R.M., Hashim, A.Z., Altemimi, A.B., Elsayed, N., **Abdelmaksoud**, T.G. (2023). Evaluation of meat and meat product oxidation and off-flavor formation: Managing oxidative changes. *Theory and Practice of Meat Processing*, 8(4), 302-315. <https://doi.org/10.21323/2414-438X-2023-8-4-302-315> (Scopus)
39. Altemimi A. B, Haider N. H, George S. S, Haoujar I, Cacciola F, **Abdelmaksoud** T. G, Giuffrè A. M. (2023) Exploring Lipid Fraction, Aflatoxin Levels and Shelf Life in Industrial Biscuits. *Curr Res Nutr Food Sci*; 11(3). Available from: <https://bit.ly/3GsE5w8>
40. Mohamed I. Younis, Ren Xiaofeng , Zina T. Alkanan, Ammar B. Altemimi , Khaled F. Mahmoud, Samer H. Siam , Tarek G. **Abdelmaksoud** (2023). Enhancing Quality Properties of Fresh Orange Juice Through the Addition of Freeze-Dried Cassia Javanica Extracts' Coacervates. *Basrah Journal of Agricultural Sciences*, ??????????. Accepted for publication.



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41. Mohsen, S. M., Ashraf, A., Ahmed, S. S., **Abdelmaksoud, T. G. (2024)**. Biscuits enriched with edible powder of Angoumois grain moth *Sitotroga cerealella*): Optimization, characterization and consumer perception assessment. *Food Systems*, 7(1), 165-178. <https://doi.org/10.21323/2618-9771-2024-7-1-165-178>
42. Sayed, K. H. A., Al-Hashimi, A. G., Ziadan, K. M., Altemimi, A. B., & **Abdelmaksoud, T. (2024)**. Exploring The Potential of Plant Byproducts for Synthesizing Carboxymethyl Cellulose Nanoparticles: A Study on Characterization, Physical Properties, And In Vivo Toxicity. *Journal Of Microbiology, Biotechnology and Food Sciences*, E10326-E10326.
43. Lakshmanan, G., Altemimi, A. B., Sivaraj, C., Selvakumari, J., Karthik, L., Saravanan, K., ... & **Abdelmaksoud, T. G (2024)**. Imperatorin from the aerial parts of *Cleome viscosa* L.: a characterization study and evaluation of the antibacterial activity. *Natural Product Research*, 38(5), 848-855.
44. Sadeq Fenjan Hasnawi1, Alaa Jabbar Abd Al-Manhe, Zena Kadhim Issa AL Younis, Ammar B. Altemimia, Hesarinejad, M. A., Tarek Gamal Abdelmaksoud (2024). Microbial Aspartic Protease: Bio-synthesis, Characteristics, and Emerging Applications: A review. *Journal of food science and technology (Iran)*. *Accepted for publication*
45. Zina T. Alkanan , Ammar B. Altemimi , Nora Ali Hassan , Zohreh Didar , Mohammad Ali Hesarinejad , Nadia Abdel Rahman Salama , Alaa Ghazi Al-Hashimi, Francesco Cacciola , Hesarinejad, M. A., Tarek Gamal **Abdelmaksoud (2024)**. Effects of microwave utilization on the color properties of food: a review. *ChemBioEng Reviews*.
46. Kadhim Al-Younisa, Z., R.Al-Hatim, R., Fadhil Abbas, S., B. Altemimi, A., Hesarinejad, M. A., Ibrahim Younis, M., & Gamal **Abdelmaksoud, T. (2024)**. The use of Transglutaminase and Gallic acid as Stabilizers and Thickeners in the Production of Ice cream. *Research and Innovation in Food Science and Technology*, (), -. doi: 10.22101/jrifst.2024.418256.1520
47. Younis, M. I., Xiaofeng, R., Alkanan, Z. T., Altemimi, A. B., Mahmoud, K. F., Siam, S. H., & Abdelmaksoud, T. G. (2024). Enhancing Quality Properties of Fresh Orange Juice through the Addition of Freeze-Dried *Cassia javanica* Extracts' Coacervates. *Basrah Journal of Agricultural Sciences*, 37(1), 15-35.
48. Revathi, S., Sutikno, S., Hasan, A. F., Altemimi, A. B., ALKaisy, Q. H., Phillips, A. J., ... & Abdelmaksoud, T. G. (2024). Green synthesis and characterization of silver nanoparticles (AgNP) using *Acacia nilotica* plant extract and their anti-bacterial activity. *Food Chemistry Advances*, 4, 100680.
49. Abdelmaksoud, T. G., Hassan, M. T. A. E., Assous, M. T., & Khalafallah, A. M. (2024). Overall Quality Characteristics of Nectar Produced by Some Date Cultivars. *Egyptian Journal of Chemistry*.

1. orcid.org/0000-0002-7012-6667
2. **Scopus, Author ID: 57201748028**
3. **H-index (according to Scopus): 11**
4. **Total citations according to Scopus: 293**
5. **Total citations according to Google Scholar: 392**
6. **H-index (according to Google Scholar): 12**
7. **Total citations according to Research Gate: 349**
8. **H-index (according to Research Gate): 11**

Editor skills

- Guest Associate Editor, Sustainable Food Processing, a specialty section of *Frontiers in Sustainable Food Systems* (special issue: Dairy Products: New Processing and Preservation Technologies).

<https://www.frontiersin.org/journals/sustainable-food-systems/sections/sustainable-food-processing#editorial-board>

Scientific Editor at Food Systems

Journal: <https://www.fsjour.com/jour/pages/view/EditorialC>



***Food Science Department
Faculty of Agriculture - Cairo University***



Reviewer	
	Applied Food Research (2 reviewed papers)
	Food Chemistry (9 reviewed papers)
	Journal of Food Engineering (3 reviewed papers)
	Foods. (14 reviewed papers)
	Journal of Food Measurement and Characterization (6 reviewed papers)
	Molecules. (5 reviewed papers)
	Sustainability. (2 reviewed papers)
	Journal of food processing and preservation (8 reviewed papers)
	International Journal of Food Science and Technology (2 reviewed papers)
	Processes (1 reviewed paper)
	Egyptian Journal of Chemistry (1 reviewed paper)
	Nutrients (1 reviewed paper)
