

CURRICULUM VITAE (CV)

Mohamed Fikry Mohamed Ibrahim

Date of birth: 13/02/1986

Place of birth: Alsharkia governorate, Egypt

📍 12, Tahalwa, 44667 Alqurain city, Alsharkia governorate, Egypt.

PERSONAL INFORMATION

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WORK EXPERIENCE

- October 2023 – Present
Senior Postdoctoral Fellow,
Faculty of Science, Chulalongkorn University, Bangkok, Thailand.
- Oct 2019 – Present
Lecturer,
Agricultural and Biosystems Engineering Dep., Benha University, Benha, Egypt.
- June 2023 – Sep 2023
Visiting Researcher,
Faculty of Agro-Industry, Prince of Songkla University, Hat Yai, Songkhla, Thailand.
- Sep 2022 – March 2023
Postdoctoral Fellow,
Universiti Putra Malaysia, Malaysia.
- Feb 2017 – Aug 2019
Researcher,
Process and Food Engineering Dep., Universiti Putra Malaysia, Malaysia.
- Aug 2013 – Jun 2016
Researcher,
Agricultural Engineering Dep., King Saud University, Riyadh, Saudi Arabia.
- Aug 2007 – Oct 2019
Teaching Assistant,
Agricultural and Biosystems Engineering Dep., Benha University, Benha, Egypt.

ADMINISTRATIVE POSITIONS

Dec 2020 – Sep 2022

Director of Information and Research Services Center;
Benha University, Benha, Egypt.

May 2022 - Sep 2022

Executive Director of Sustainability and Climatic Changes
Unit; Benha University, Benha, Egypt.

EDUCATION

Feb 2017–Oct 2019

Ph.D.
Process and Food Engineering, Universiti Putra Malaysia,
Malaysia.

Aug 2013–May 2016

Master of Science.
Agricultural Engineering, King Saud University, Riyadh, Saudi
Arabia.

Sep 2002–Jun 2006

BSc degree.
Agricultural Mechanization, Benha University, Benha, Egypt.

COURSES TAUGHT

Undergraduate

Food Processing and Engineering– Physical and Engineering
Properties of Foods – Postharvest Engineering – Biomathematics
– Thermodynamics – Heat and Mass Transfer.

Postgraduate

Applied Mathematics, Thermodynamic and Its Application –
Food Engineering – Advanced Heat Transfer – Postharvest
Engineering.

LIST OF PUBLICATIONS

1. **Fikry, M.**, Jafari, S., Shiekh, K.A., Kijpatanasilp, K., Khongtongsang S., and Ebtihal Khojah, E., AL Jumayi, H. A., Assatarakul, K. (2024). Ultrasound-assisted Extraction of Bioactive Compounds from Longan Seeds Powder: Kinetic Modelling and Process Optimization. *Ultrasonics Sonochemistry*, 106949.
2. Baroyi, S. A. H. M., Abel, S. E. R., Al-Awaadh, A. M., **Fikry, M.**, Shah, N. N. A. K., Salleh, F. S. M., ... & Yusof, Y. A. (2024). Sweet flow: Exploring the Flowability, Caking, Morphology, and Solubility of Date Sugars as Promising Sugar Substitutes. *Powder Technology*, 119925.
3. **Fikry, M.**, Jafari, S., Shiekh, K., Kijpatanasilp, I., Chheng, S. and Assatarakul, K. (2024). Kinetic Modelling of Moisture Transfer and Phytochemical Properties in Longan Seeds: Impact of Ultrasonic Pretreatment and Microwave Drying Process. *Food and Bioprocess Technology*, 1-18.
4. **Fikry, M.**, Benjakul, S., Al-Ghamdi, S., Mittal, A., Sarifudin, A., Nilswan, K., & Dabbour, M. (2024). Influence of ultrasonic pretreatment on drying and

thermodynamic characteristics of Asian seabass fish skin during air-frying process. *Journal of Food Measurement and Characterization*, 1-14.

5. **Fikry, M.**, Benjakul, S., Al-Ghamdi, S., Mittal, A., Nilswan, K., Fulleros, R., & Dabbour, M. (2024). Sorption Isotherms and Thermodynamic Characteristics of Gelatin Powder Extracted from Whitefish Skin: Mathematical Modeling Approach. *Foods*, 13(1), 92.
6. Baloch K.A., Patil U., Pudtikajorn K., Khojah E., **Fikry M.**, Benjakul S. (2024). Lipase-Catalyzed Synthesis of Structured Fatty Acids Enriched with Medium and Long-Chain n-3 Fatty Acids via Solvent-Free Transesterification of Skipjack Tuna Eyeball Oil and Commercial Butterfat. *Foods*; 13(2):347.
7. **Fikry, M.**, Benjakul, S., Al-Ghamdi, S., Tagrida, M., & Prodpran, T. (2023). Evaluating Kinetics of Convection Drying and Microstructure Characteristics of Asian Seabass Fish Skin without and with Ultrasound Pretreatment. *Foods*, 12(16), 3024.
8. Baroyi, S. A. H. M., Yusof, Y. A., Ghazali, N. S. M., Al-Awaadh, A. M., Kadota, K., Mustafa, S., Abu Saad, H., Shah, N. N. A. K., & **Fikry, M.** (2023). Determination of Physicochemical, Textural, and Sensory Properties of Date-Based Sports Energy Gel. *Gels*, 9, 487.
9. Dabbour, M., Hamoda, A., Wahia, H., Mintah, K. B., Betchem, G., He, R., ... **Fikry, M.** (2023). Functional, Conformational, Topographical, and Antioxidative Properties of Convectively- and Freeze-Dried Sunflower Protein and Hydrolysate: A Comparative Investigation. *Drying Technology*, 41(12), 1962–1976.
10. **Fikry, M.**, Yusof, Y. A., Al-Awaadh, A. M., Baroyi, S. A., Ghazali, N. S., Kadota, K., Mustafa, S., Abu Saad, H., Shah, N. A., & Alghamdi, S. (2023). Assessment of Physical and Sensory Attributes of Date-Based Energy Drink Treated with Ultrasonication: Modelling Changes During Storage and Predicting Shelf Life. *Processes*, 11 (5), 1399.
11. Indrianti, N., Sholichah, E., Afifah, N., Sarifudin, A., Ratnawati, L., Desnilasari, D., ... **Fikry, M.** (2023). Physicochemical and Microstructural Properties of Gluten-Free Noodles with Dietary Enriched Pumpkin Flour. *Journal of Biobased Materials Bioenergy*.
12. Dabbour, M., Sami, R., Mintah, B. K., He, R., Wahia, H., Khojah, E., ... **Fikry, M.** (2022). Effect of Drying Techniques on The Physical, Functional, and Rheological Attributes of the Isolated Sunflower Protein and Its Hydrolysate. *Processes*, 10 (1), 13.
13. Taher M. A., Lo'ay A. A., Gouda M., Limam S. A., Abdelkader M. F., Osman S. O., **Fikry M.**, Hikal D. (2022). Impacts of Gum Arabic and Polyvinylpyrrolidone (PVP) with Salicylic Acid on Peach Fruit (*Prunus Persica*) Shelf Life. *Molecules*, 27 (8), 2595.
14. Maslichatun, T. O. Y., Masahid, A. D., Indrianti, L. R., Ekafitri, N. R., Sholichah, E., Afifah, N., ... **Fikry, M.** (2022). Impact of Heating Temperature on the Crystallization, Structural, Pasting, and Hydration Properties of Pre-Gelatinized Adlay Flour and Its Implementation in Instant Porridge Product. *Crystals*, 12 (689), 1-10.

15. Shukadev, M., Praween, N., Rajeev, R. T., Sumedha, D., Sami, R., Aljahani, A. H., ... **Fikry, M.** (2022). Optimization of Ingredients and Process for Development of Cereals-Soy-Veggie Mix Healthy Noodles. *Journal of Biobased Materials and Bioenergy*, 16, 807–820.
16. El-Gioushy, S., El-Masry, A., **Fikry, M.**, El-Kholy, M., Shaban, A., Sami, R., ... El-Badawy, H. (2022). Utilization of Active Edible Films (Chitosan, Chitosan Nanoparticle, and CaCl₂) for Enhancing the Quality Properties and the Shelf Life of Date Palm Fruits (Barhi Cultivar) during Cold Storage. *Coatings*, 12 (2), 255.
17. **Fikry, M.**, Sami, R., Al-Mushhin, A., Aljahani, A., Almasoudi, A., Alharthi, S., Ismail, K., & Dabbour, M. (2022). Development of Mathematical Models for Predicting Mass Transfer and Changes in Quality Properties of Falafel Prepared from Faba Bean (*Vicia faba* L.) by Air Frying Technique. *Journal of Biobased Materials and Bioenergy*, 16, 1–9.
18. El-Gioushy, S. F., Abdelkader, M. F. M., Mahmoud, M. H., Abou-El Ghit, H. M., **Fikry, M.**, Bahloul, A. M. E., ... Hikal, D. (2022). The Effects of a Gum Arabic-Based Edible Coating on Guava Fruit Characteristics during Storage. *Coatings*, 12(1), 90.
19. Lo'ay, A. A., Elgammal, R. E., Athaithlou, H. A. S., Suliman, M. S. A., **Fikry, M.**, Abdein, M. A., & Hikal, D. M. (2021). Enhance Fruit Ripening Uniformity and Accelerate the Rutab Stage by Using ATP in 'Zaghloul' Dates during the Shelf Life. *Foods*, 10, 2641.
20. **Fikry, M.**, Khalifa, I., Sami, R., Khojah, E., Ismail, K. A., & Dabbour, M. (2021). Optimization of the Frying Temperature and Time for Preparation of Healthy Falafel Using Air Frying Technology. *Foods*, 10, 2567.
21. Sami, R., Elhakem, A., Alharbi, M., Almatrafi, M., Benajiba, N., Mohamed, T., **Fikry, M.**, & Helal, M. (2021). In-Vitro Evaluation of the Antioxidant and Anti-Inflammatory Activity of Volatile Compounds and Minerals in Five Different Onion Varieties. *Separations*, 8 (5), 57.
22. Sami, R., Elhakem, A., Almushhin, A., Alharbi, M., Almatrafi, M., Benajiba, N., **Fikry, M.**, & Helal, M. (2021). Enhancement in Physicochemical Parameters and Microbial Populations of Mushrooms as Influenced by Nano-Coating Treatments. *Scientific Reports*, 11 (1), 1-9.
23. Sami, R., Elhakem, A., Alharbi, M., Benajiba, N., **Fikry, M.**, & Helal, M. (2021). The Combined Effect of Coating Treatments to Nisin, Nano-Silica, and Chitosan on Oxidation Processes of Stored Button Mushrooms at 4 °C. *Scientific Reports*, 11, 6031.
24. Zidan, D., Sabran, M. R., Ramli, N. S., Shafie, S. R., & **Fikry, M.** (2021). Prebiotic Properties of Xylooligosaccharide Extracted from Sugarcane Wastes (Pith and Rind): A Comparative Study. *International Journal of Food Science & Technology*.
25. **Fikry, M.**, Al-Awaadh, A. M., Rahman, R. A. (2021). Production and Characterization of Palm Date Powder Rich in Dietary Fiber. *Journal of Food Measurement and Characterization*, 15, 2285–2296.

26. **Fikry, M.**, Yusof, Y. A., Al-Awaadh, A. M., Rahman, R. A. (2020). Prediction of the Shelf-Life of Date Seeds Brew by Integration of Acceptability and Quality Indices. *Journal of Food Measurement and Characterization*, 14 (3), 1158–1171.
27. **Fikry, M.**, Yusof, Y. A., Al-Awaadh, A. M., Rahman, R. A., Chin, N. L., Mousa, E., Chang, L. S. (2019). Effect of the Roasting Conditions on the Physicochemical, Quality and Sensory Attributes of Coffee-like Powder and Brew from Defatted Palm Date Seeds. *Foods*, 8 (2), 61.
28. **Fikry, M.**, Yusof, Y. A., Al-Awaadh, A. M., Rahman, R. A., Ghazali, H. M. (2019). Antioxidative and Quality Properties of Full-Fat Date Seeds Brew as Influenced by the Roasting Conditions. *Antioxidants*, 8, 226.
29. **Fikry, M.**, Yusof, Y. A., Al-Awaadh, A. M., Rahman, R. A., Chin, N. L., Mousa, E., Chang, L. S. (2019). Kinetics Modelling of the Colour, Hardness, Grinding Energy Consumption and Oil Yield Changes During the Conventional Roasting of Palm Date Seeds. *Food Science and Technology Research*, 25 (3), 351-362.
30. Manzoor, S., Yusof, Y. A., Chin, N. L., Tawakkal, I. S. M. A., **Fikry, M.**, & Chang, L. S. (2019). Quality Characteristics and Sensory Profile of Stirred Yogurt Enriched with Papaya Peel Powder. *Pertanika Journal of Tropical Agricultural Science*, 42 (2), 519 – 533.
31. Manzoor, S., Yusof, Y. A., Chin, N. L., Tawakkal, I. S. M. A., **Fikry, M.**, & Chang, L. S. (2019). Thin Layer Drying Characteristics of Papaya (*Carica papaya*) Peel Using Convection Oven and Microwave Drying. *Pertanika Journal of Science and Technology*, 27 (3), 1207 - 1226.
32. **Fikry, M.**, & Al-Awaadh, M. Alhussein. (2016). Characteristics of Dynamics Sorption Isotherms of Date Flesh Powder Rich in Fiber. *International Journal of Food Engineering*, 12 (5), 469–480.
33. Mohd Baroyi, S.A.H., Yusof, Y.A., Mohamad Ghazali, N.S., Al-Awaadh, A., **Fikry, M.**, Kazunori, K., Mustafa, S., Abu Saad, H. and Abdul Karim Shah, N.N. An Overview of the Key Ingredients Commonly Utilized in Commercially Available Sports Energy Gels. *International Conference on Food and Industrial Crops*. 21st-24th September 2022, UPM, Malaysia. 2022.
34. Ghazali, N.S., Yusof, Y.A., Baroyi, S.A.H., Al-Awaadh, A., **Fikry, M.**, Kazunori, K., Mustafa, S., Abu Saad, H. and Abdul Karim S., N.N. Physical Properties of Safawi, Sukkari and Medjool Dates. *International Conference on Food and Industrial Crops*. 21st-24th September 2022, UPM, Malaysia. 2022.
35. **Fikry, M.**, Yusof, Y.A., Al-Awaadh, A.M., Rahman, R.A., Chin, N.L., Chang, L.S. Moisture transfer kinetics during roasting of palm date seeds (*Phoenix dactylifera* L.). *4th International Conference on Agricultural and Food Engineering (Cafei2018)*. 7th-9th November 2018, UPM, Malaysia. 2018.

REVIEWING ACTIVITIES

Reviewer

Journal of Food Measurements and Characterization (Nature Springer)
Food chemistry (Elsevier)
Food Analytical Methods (Nature Springer)
Biomass Conversion and Biorefinery (Nature Springer)
Journal of Food Processing and Preservation (Wiley)
Foods, Powders, Agriculture, Agricultural Engineering, Agronomy, Applied Sciences and Processes (MDPI)
International Journal of Food Properties (Taylor & Francis).
Food Bioprocess and Technology (Nature Springer).

PARTICIPATION IN RESEARCH PROJECTS

1. Hassan, Bakri and Assiry, Alhussein. Moisture sorption isotherms and hot air-drying characteristics of Saudi dates (*Phoenix dactylifera* L.) and the effect of drying on dates color and mechanical properties. Long-Term Comprehensive National Plan for Science, Technology and Innovation on 30th MARCH 2010. Accepted and started 1/9/2011, #ASTP-09, Budget: 1,275,600SR. Finished on 14th September 2014. (Completed).
2. Yus Aniza Yusof, Mohammad Fikry, Russly Abdul Rahman, Nyuk Ling Chin. Production and characterization of coffee-like powder and brew from palm date seeds. Universiti Putra Malaysia, IPS Grant with Vote Number: 9634800. Accepted and started in 1/4/2018, Budget: MYR 25000. (Completed).
3. Yus Aniza Yusof. Development of Hydrocolloid-Based Nutraceutical Sports Energy Gel using Dates and Black Seed. Accepted and started 11/2021, Budget: \$ 94,840 awarded by Prince Faisal bin Fahad Award for Sports Research. (Completed).

THESIS SUPERVISION

	Name	Thesis Title	Status
Master Students	Mohamed Gomaa	Studying the characteristics of eggplant as affected by different frying conditions.	On-going
	Mohamed Anwar	Effect of Pre- and post-harvest treatments on oil production and bioactive compounds of Indian Palm oil.	On-going

AWARDS RECEIVED

Name of Award	Organization	Period	Type of Award
Master Program	King Saud University, Saudi Arabia	2013-2016	Scholarship
IGSS for PhD Program	Universiti Putra Malaysia, Malaysia	2017-2019	Scholarship
Postdoc Mission	Egyptian Ministry of higher Education, Egypt	2022-2023	Fellowship
Researcher Visit	Prince of Songkla University, Thailand	6/2023-9/2023	Research visit
Postdoc Fellowship	Chulalongkorn University, Thailand	10/2023-10/2024	Fellowship
International Publication Award	Benha University, Egypt	2019-2024	-
Best Researcher	Universiti Putra Malaysia, Malaysia	2023	-

TECHNICAL SKILLS

Microsoft Office	Word – Excel – PowerPoint
Data Analysis	Statistical Software (SPSS – MINITAB – ORIGINLAB – MATLAB)
Data Visualization	Power BI – Tableau.

PROFFESIONAL TRAINING

- 1- HACCP Training at Benha University, Egypt, February, 2022.
- 2- ISO 2018:2022 Training at Benha University, Egypt, June 2021.
- 3- Food Quality and Safety course at HSDA, Egypt in the period of 12 March to 17 March 2021.
- 4- Food Quality and Control Training at Benha University, Egypt, March 2021.
- 5- ISO: 22000:2018 course at HSDA, Egypt in the period of 3 April to 8 April 2020.
- 6- “Data Analysis using IBM SPSS” course at HSDA, Egypt in the period of 12 Jan to 20 Jan 2020.
- 7- “Data Visualization using Power BI Desktop” course at HSDA, Egypt in the period of 9 to 11 Nov 2019.
- 8- HACCP course at HSDA, Egypt in the period of 12 Dec to 17 Dec 2019.
- 9- “Data Analysis using Minitab” course at HSDA, Egypt in the period of 31 Oct to 7 Nov 2019.

- 10- "Training on DSC instrument" held on 13rd March 2018, Faculty of Engineering, Universiti Putra Malaysia, Malaysia.
- 11- "Training on Universal Instron machine for compacting food powder" held on 24th October 2018, Faculty of Engineering, Universiti Putra Malaysia, Malaysia.
- 12- "Training on using HPLC", held on 11st April 2018, Faculty of Engineering, Universiti Putra Malaysia, Malaysia.
- 13- "Training on using Nanoplus and Zeta sizer in foods materials", held on 22nd March 2018, Faculty of Engineering, Universiti Putra Malaysia, Malaysia.
- 14- "Measurement uncertainty ISO17025", held on 27th -28th February 2018, Halal Products Research Institute, Universiti Putra Malaysia, Malaysia.