

Curriculum Vitae

Khalid Ibrahim Abu El-Fath Sallam

Professor & Head of the Department of Food Hygiene, Safety and Technology
Faculty of Veterinary Medicine
Mansoura University
Mansoura, Egypt



I- Personal Information:

Sex : Male

Nationality : Egyptian

Date of birth : January, 18, 1966

Religion : Muslim

Marital Status : Married (has 3 sons; 2 twins: Omar & Nouran, 28 years old, and Yusuf, 15 years old)

Address in Egypt : Department of Food Hygiene, Safety & Technology,
Faculty of Veterinary Medicine, Mansoura University,
60 El-Gomhoria Street, Mansoura, Egypt.
Tel. +20-50-2200-697 Mobile: +20-109-453-1897

Current occupation: Head of the Department of Food Hygiene, Safety, and Technology
Manager of Food Safety Program,
Faculty of Veterinary Medicine, Mansoura University, Egypt.

Skills:

1-Substantial experience in Food Microbiology, Food Safety, Food Chemistry, Food Technology, Food Technology, Molecular microbiology, and Molecular cloning.

2-Skills in Molecular Biology.

II- Occupation & Experiences

Occupation:

- 1- Head of Department of Food Hygiene, Safety and Technology, Faculty of Veterinary Medicine, Mansoura University from 8/8/2021 until now.
- 2- Manager of Food Safety and Hygiene Program, Faculty of Vet. Medicine, Mansoura University from 6/8/2019- Until now.
- 3- Professor of Meat and Fish Hygiene, Dept. Food Hygiene and Control, Faculty of Vet. Medicine, Mansoura University, Egypt (27 August 2007- until now).
- 4 - Researcher in Genome-based Bio-factory, National Institute of Advanced Industrial Science and Technology; AIST-Hokkaido, Japan (1 June 2004 until 22 November 2009).
- 5- Senior candidate of JSPS (Japan Society for the Promotion of Science)- National Institute of Advanced Industrial Science and Technology; AIST-Hokkaido, Japan (1 July 2012 until 1 June 2013).
- 6- Researcher in Laboratory of Meat Science, Faculty of Dairy Science, Rakuno Gakuen University, Ebetsu, Hokkaido, Japan (1 January 2003- 31 December 2003).

- 7- Assistant Professor of Meat and Fish Hygiene, Dept. Food Hygiene and Control, Faculty of Vet. Medicine, Masnoura University, Egypt (18 March 2002-26 August 2007).
 - 8- Lecturer of Meat and Fish Hygiene, Dept. of Food Hygiene and Control, Faculty of Vet. Medicine Mansoura University, Egypt. (1 February 2001 – 17 March 2002).
 - 9- Lecturer of Meat and Fish Hygiene, Dept. Food Control, Faculty of Vet. Medicine Zagazig University, Egypt (18 March 1997 – 31 January 2001).
 - 10- Assistant Lecturer of Meat and Fish Hygiene, Dept. Food Control, Faculty of Veterinary Medicine, Zagazig University, Egypt (12 June 1993 – 17 March 1997).
 - 11- Demonstrator of Meat & Fish Hygiene, Dept. Food Control, Faculty of Veterinary Medicine Zagazig University, Egypt. (2 October 1988- 11 June 1993).
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III- Academic Qualifications

1- Bachelor of Veterinary Medical Sciences (B.V.Sc.):

University Name: Zagazig University

Graduation Year: May, 1988.

Score: Very Good Grade.

2- Master of Veterinary Medical Sciences (M.V.Sc.), subject: Meat and Fish Hygiene.

Title of Master Thesis: “Psychrotrophic bacteria in meat and some meat products”

University name: Zagazig University.

Graduation Year: 20 April, 1993.

3-Doctor of Veterinary Medical Sciences (Ph.D.V.M.Sc); Meat and Fish Hygiene;

Title of Ph.D. Thesis: “Heavy metal residues in fishes and their relation to public health”

University Name: Zagazig University.

Graduation Date: 25 February 1997.

IV- Experiences:

- 1- Teaching experience to the undergraduate and graduate students since 1990 until now, in Zagazig University and in Mansoura university, Egypt.
- 2- Assistance in the completion and supervision of fifty Master and Ph.D. thesis.
- 3- Substantial experience in Meat and fish science (Control and Technology), Food Microbiology, Food Hygiene, Food Preservation, and Food Technology.
- 4- Skills in Molecular Biology: Substantial experience in the basic principles in the field of Molecular Biology including General laboratory skills related to the handling of genomic DNA; PCR amplification, Several molecular cloning techniques; Knowledgeable in DNA cloning; preparation for sequence and genotype analysis; Construction of Recombinant vectors; Recombinant protein expression and purification in E. coli and Rhodococcus cells; Transposition experiments, Mutagenesis generation and mutant analysis; site-specific mutagenesis; Analysis of experimental results; database management and electronic data acquisition via electronic instrumentation. (These skills were gained during the work as a researcher in the Genome-based Bio-factory, National Institute of Advanced Industrial Science and Technology, AIST-Hokkaido, Japan 2004-2012)

5- Reviewer for many Scientific International Journals including:

- Journal of Food Science.
- Journal of the Science of Food and Agriculture, JSFA
- LWT-Food Science and Technology.
- Journal of Food Biochemistry, JFBC
- International Journal of Food Properties, IJFP
- Journal of Aquatic Food Product Technology
- Journal of Rapid Methods and Automation in Microbiology
- Food Chemistry
- Food Control.
- Journal of Food Composition and Analysis.
- International Journal of Food Microbiology.
- Food Research International
- Heliyon
- Foods
- Antibiotics

Honors and Awards

1- WORLD'S TOP 2% SCIENTISTS in the field of Food Science and Technology, STANFORD UNIVERSITY CLASSIFICATION 2019, 2020, 2021, 2022, 2023.

<https://www.mans.edu.eg/mans-news/5095-mansoura-university-scholars-are-among-the-most-influential-scholars-in-the-world>

<https://www.elwatannews.com/news/details/5766817>

<https://www.mans.edu.eg/mans-news/5603-34-scientists-from-mansoura-university-are-on-the-stanford-list-of-the-most-influential-reference-for-the-year-2021>

<https://www.youm7.com/story/2024/9/18/60-84-2/6711651>

https://www.elwatannews.com/news/details/7562451#goog_rewarded

2- Seddik Afifi Award for Scientific Research, Innovation, and Arts, 2021.

3- Junior-JSPS Long-Term Invitation-Postdoctoral Fellowship in Japan for 10 months (Aug 2012-May 2013) in Bioproduction Research Institute, The National Institute of Advanced Industrial Science and Technology, Sapporo, Hokkaido, Japan

4-Member of the Scientific Committees for the Promotion of Professors and Associate Professors in Egyptian Universities (2013-2015).

5-Post-doctor fellowship in Japan from 27 December 2011 to 31 March 2012 (The Only Professor got such fellow in Egypt in 2011) awarded from Ministry of Higher Education in Egypt.

6- Top 100 Scientists Certificate" in the field of Food Safety and Technology from "The International Biographical Centre, Cambridge, England" (2007)

7- "Who's Who in the World": the Biography of Khalid Ibrahim Sallam has been listed in Who's Who in the World, (2006-2008)

8- "The Universal Award of Accomplishment" obtained from The American Biographical Institute, NC, USA (2008)

9- "2000 Outstanding Scientists of the 21st Century". International Biographical Centre, Cambridge, England (2008)

V- Publication list

N	Article	Year
1.	<p>Health risk assessment of toxic elements in imported beef livers in Egypt: Influence of cooking HM El-Ghareb, MZ Sayed-Ahmed, SM Abd-Elghany, AI Zakaria, KI Sallam Journal of Food Composition and Analysis 148, 108131 https://doi.org/10.1016/j.jfca.2025.108131</p>	2025
2.	<p>Health risk assessment of heavy metals-contaminated marine fishes from the Mediterranean Sea at Damietta city coast, Egypt MM Mahmoud, HA Elshebrawy, KI Sallam Marine Pollution Bulletin 220, 118426 https://doi.org/10.1016/j.marpolbul.2025.118426</p>	2025
3.	<p>Antimicrobial effect of curcumin, alone or in combination with black pepper, against foodborne pathogens in vacuum-packed ground mutton MA Elghareeb, HA Elshebrawy, HA Zaher, KI Sallam Scientific Reports 15 (1), 24373 https://doi.org/10.1038/s41598-025-08350-2</p>	2025
4.	<p>Health risk assessment of heavy metals in buffalo carcasses marketed in Mansoura, Egypt RA Samy, HA Zaher, KI Sallam Journal of Food Composition and Analysis, 107965 https://doi.org/10.1016/j.jfca.2025.107965</p>	2025
5.	<p>Methicillin-and vancomycin-resistant Staphylococcus aureus in chicken carcasses, ready-to-eat chicken meat sandwiches, and buffalo milk Hend Ali Elshebrawy, Nahed Gomaa Kasem, Khalid Ibrahim Sallam International Journal of Food Microbiology, Volume 427, 16 January 2025, 110968 https://doi.org/10.1016/j.ijfoodmicro.2024.110968</p>	2025
6.	<p>The Microbiological Quality of Raw Ovine Milk in the Banat Region of Romania with a Focus on <i>Escherichia coli</i> and Its Pathogenic Potential and Antimicrobial Resistance Răzvan-Dragoș Roșu, Adriana Morar, Alexandra Ban-Cucerzan, Mirela Imre, Khalid Ibrahim Sallam, Al-Ashmawy A Maha, Samir Mohammed Abd-Elghany, Sebastian Alexandru Popa, Răzvan-Tudor Pătrînjan, Doru Morar, Kálmán Imre Veterinary Sciences, 2024, 11(11), 562; https://doi.org/10.3390/vetsci11110562</p>	2024

7.	<p>Potential cancer risks associated with the consumption of raw, salted, and canned sardine contaminated by mercury, arsenic, lead, and cadmium in Egypt</p> <p>Rana Fahmi Sabala, Amira Ibrahim Zakaria, Kálmán Imre, Adriana Morar, Viorel Herman, Khalid Ibrahim Sallam</p> <p>Journal of Food Composition and Analysis, Volume 134, October 2024, 106516 https://doi.org/10.1016/j.jfca.2024.106516</p>	2024
8.	<p>Colistin-, cefepime-, and levofloxacin-resistant <i>Salmonella enterica</i> serovars isolated from Egyptian chicken carcasses</p> <p>Bassant Ashraf El-Saeed, Hend Ali Elshebrawy, Amira Ibrahim Zakaria, Adel Abdelkhalek, Khalid Ibrahim Sallam</p> <p>Annals of Clinical Microbiology and Antimicrobials 23 (1), 61 https://link.springer.com/article/10.1186/s12941-024-00713-3</p>	2024
9.	<p>Improvement of the chemical quality and sensory attributes of ground beef incorporated with probiotics</p> <p>Reda Abdallah, Nader Y Moustafa, Ghada AK Kirrella, Ibrahim Gaballah, Kálmán Imre, Adriana Morar, Viorel Herman, Amina Mohamed Elrais, Nahed Gomaa Kasem, Khalid Ibrahim Sallam</p> <p>Food Bioscience 59, 103981 https://doi.org/10.1016/j.fbio.2024.103981</p>	2024
10.	<p>Carcinogenic and non-carcinogenic health risks associated with the consumption of fishes contaminated with heavy metals from Manzala Lake, Egypt</p> <p>Samir Mohammed Abd-Elghany, Mohamed Z Sayed-Ahmed, Heba Mohammed Rahmo, Amira Ibrahim Zakaria, Sarfaraz Ahmad, Nawazish Alam, Md Sajid Ali, Khalid Ibrahim Sallam</p> <p>Marine Pollution Bulletin 202, 116391 https://doi.org/10.1016/j.marpolbul.2024.116391</p>	2024
11.	<p>Antimicrobial effect of garlic against foodborne pathogens in ground mutton</p> <p>Khalid Ibrahim Sallam, Mona Talaat Raslan, Rana Fahmi Sabala, Samir Mohammed Abd-Elghany, Mahmoud Ahmed Mahros, Hend Ali Elshebrawy</p> <p>Food Microbiology, Volume 120, June 2024, 104462. https://doi.org/10.1016/j.fm.2023.104462</p>	2024
12.	<p>Extensively drug-, ciprofloxacin-, cefotaxime-, and azithromycin-resistant <i>Salmonella enterica</i> serovars isolated from camel meat in Egypt</p> <p>Khalid Ibrahim Sallam, Nahed Gomaa Kasem, Adel Abdelkhalek, Hend Ali Elshebrawy</p> <p>International Journal of Food Microbiology; 411, 2 February 2024, 110538 https://doi.org/10.1016/j.ijfoodmicro.2023.110538</p>	2024
13.	<p>Nisin and Organic Acid Salts Improved the Microbial Quality, Extended the Shelf Life, and Maintained the Sensory Attributes of Semidry Beef Luncheon Marketed at Adverse (35–40 ...</p> <p>Ahmed Medhat Elbanna, Rana Fahmi Sabala, Samir Mohammed Abd-Elghany, Kálmán Imre, Adriana Morar, Viorel Herman, Khalid Ibrahim Sallam</p> <p><i>Foods</i> 2023, 12(23), 4283; https://doi.org/10.3390/foods12234283</p>	2023

14.	Heavy metal residues in milk and some dairy products with insight into their health risk assessment and the role of <i>Lactobacillus rhamnosus</i> in reducing the lead and cadmium load in cheese. Mahmoud Elafify, EL-Toukhy Marwa, Khalid Ibrahim Sallam, Noha M Sadoma, Samir Mohammed Abd-Elghany, Adel Abdelkhalek, Amira Hussein El-Baz Food Chemistry Advances 2, 100261	2023
15.	Detection of Aflatoxin M1 in the Milk of Naturally Grazed and on-farm-fed Camels Marwa I Khalifa, Khalid I Sallam, Nahed G Kasem Journal of Advanced Veterinary Research, 13(3), 521-525.	2023
16.	Cefotaxime-, Ciprofloxacin-, and Extensively Drug-Resistant <i>Escherichia coli</i> O157:H7 and O55:H7 in Camel Meat Khalid Ibrahim Sallam, Yasmine Abd-Elrazik, Mona Talaat Raslan, Kálmán Imre, Adriana Morar, Viorel Herman, Hanan Ahmed Zaher Foods 12 (7), 1443	2023
17.	Clarithromycin-, and metronidazole-resistant <i>Helicobacter pylori</i> isolated from raw and ready-to-eat meat in Mansoura, Egypt Aya Elsayed Maghrabia, Hend Ali Elshebrawy, Mahmoud Ahmed Mahros, Mohammed Mohammed Elgazzar, Khalid Ibrahim Sallam International Journal of Food Microbiology 387 (16 February), 110052	2023
18.	Antimicrobial Effect of <i>Moringa oleifera</i> Leaves Extract on Foodborne Pathogens in Ground Beef Reda Abdallah, Nader Y Mostafa, Ghada AK Kirrella, Ibrahim Gaballah, Kálmán Imre, Adriana Morar, Viorel Herman, Khalid Ibrahim Sallam, Hend Ali Elshebrawy Foods 12 (4), 766	2023
19.	β-Lactamase Producing <i>Escherichia coli</i> Encoding <i>bla_{CTX-M}</i> and <i>bla_{CMY}</i> Genes in Chicken Carcasses from Egypt Elham Elsayed Abo-Elmagd, Rana Fahmi Sabala, Samir Mohammed Abd-Elghany, Charlene R Jackson, Hazem Ramadan, Kálmán Imre, Adriana Morar, Viorel Herman, Khalid Ibrahim Sallam Foods 12 (3), 598	2023
20.	An overview of meat composition, postmortem changes, and sources of microbial contamination in developing countries abattoirs HA Elshebrawy, NG Kasem, KI Sallam Mansoura Veterinary Medical Journal	2023
21.	Occurrence of <i>Campylobacter</i> spp. and Phenotypic Antimicrobial Resistance Profiles of <i>Campylobacter jejuni</i> in Slaughtered Broiler Chickens in North-Western Romania Sebastian Alexandru Popa, Adriana Morar, Alexandra Ban-Cucerzan, Emil Tîrziu, Viorel Herman, Khalid Ibrahim Sallam , Doru Morar, Ulaş Acaroz, Mirela Imre, Tijana Florea, Hamid Mukhtar, Kálmán Imre Antibiotics 11 (12), 1713	2022
22.	Shigatoxin producing <i>Escherichia coli</i> in camel meat marketed in Behaira Governorate,	2022

	Egypt. YAE Ibrahim, KI Sallam , HA Zaher, M Elgaza Mansoura Veterinary Medical Journal	
23.	Prevalence of Multidrug-Resistant <i>Salmonella enterica</i> Serovars in Buffalo Meat in Egypt Samir Mohammed Abd-Elghany, Takwa Mohammed Fathy, Amira Ibrahim Zakaria, Kálmán Imre, Adriana Morar, Viorel Herman, Raul Paşcalău, Laura Şmuleac, Doru Morar, Mirela Imre, Khalid Ibrahim Sallam Foods 11 (18), 2924	2022
24.	Prevalence, genetic characterization, and antibiogram of <i>Salmonella enterica</i> recovered from buffalo meat TM Fathy, AE Zakaria, SM Abd-Elghany, KI Sallam Mansoura Veterinary Medical Journal	2022
25.	Prevalence, virulence genes, phylogenetic analysis, and antimicrobial resistance profile of helicobacter species in chicken meat and their associated environment at retail shops in Egypt Amina Mohamed Elrais, Walid S Arab, Khalid Ibrahim Sallam , Walaa Abd Elmegid, Fatma Elgendy, Walid Elmonir, Kálmán Imre, Adriana Morar, Viorel Herman, Haitham Elaadli Foods 11 (13), 1890	2022
26.	Multidrug-resistant <i>Salmonella enterica</i> serovars isolated from frozen chicken carcasses HA Elshebrawy, HHS Abdel-Naeem, MA Mahros, H Elsayed, K Imre, V Herman, A Morar, KI Sallam . LWT-Food Science and Technology 164 (15 July), 113647	2022
27.	Occurrence, Pathogenic Potential and Antimicrobial Resistance of <i>Escherichia coli</i> Isolated from Raw Milk Cheese Commercialized in Banat Region, Romania K Imre, A Ban-Cucerzan, V Herman, KI Sallam , R T Cristina, SM Abd-Elghany, D Morar, S A Popa, M Imre, A Morar. Antibiotics 11 (6), 721	2022
28.	The physicochemical and microbiological quality of meat produced in a traditional slaughterhouse in Mansoura City, Egypt MA Mahros, HA Elshebrawy, SM Abd-Elghany, MM Elgazzar, K Imre, A Morar, V Herman, KI Sallam . The Journal of Infection in Developing Countries 16 (03), 507-515	2022
29.	Health risk assessment of antimicrobial residues in sheep carcasses marketed in Kuwait Khalid Ibrahim Sallam, Faisal Saad Saud Saad, Adel Abdelkhalek Food Chemistry 383 (30 July), 132401	2022
30.	Antioxidant and Antibacterial Effect of Fruit Peel Powders in Chicken Patties HHS Abdel-Naeem, HA Elshebrawy, K Imre, A Morar, V Herman, R Paşcalău, KI Sallam	2022

	Foods 11 (3), 301	
31.	Multidrug Resistant Coagulase-Positive Staphylococcus aureus and Their Enterotoxins Detection in Traditional Cheeses Marketed in Banat Region, Romania AMorar, A Ban-Cucerzan, V Herman, E Tîrziu, KI Sallam , SM Abd-Elghany, K Imre Antibiotics 10 (12), 1458	2021
32.	Ensuring safety and improving keeping quality of meatballs by addition of sesame oil and sesamol as natural antimicrobial and antioxidant agents KI Sallam , SM Abd-Elghany, K Imre, A Morar, V Herman, MA Hussein, MA Mahros Food Microbiology 99 (October), 103834	2021
33.	Effect of different cooking methods of rabbit meat on topographical changes, physicochemical characteristics, fatty acids profile, microbial quality and sensory attributes Heba HS Abdel-Naeem, Khalid Ibrahim Sallam , Hamdy MBA Zaki Meat Science 181 (November), 108612	2021
34.	Improvement of the microbial quality, antioxidant activity, phenolic and flavonoid contents, and shelf life of smoked herring (Clupea harengus) during frozen storage by using ... Heba HS Abdel-Naeem, Khalid Ibrahim Sallam , Nermeen ML Malak Food Control 130 (December), 108317	2021
35.	Prevalence and molecular characterization of multidrug resistant and β-lactamase producing Salmonella enterica serovars isolated from duck, pigeon, and quail carcasses in ... Hend Ali Elshebrawy, Mahmoud Mohammed Mahros, Samir Mohammed Abd-Elghany, Mohammed Elgazzar, Hideki Hayashidani, Khalid Ibrahim Sallam LWT- Food Science and Technology 149 (September), 111834	2021
36.	Multidrug-, methicillin-, and vancomycin-resistant Staphylococcus aureus isolated from ready-to-eat meat sandwiches: an ongoing food and public health concern Mahmoud Ahmed Mahros, Samir M. Abd-Elghany, Khalid Ibrahim Sallam International Journal of Food Microbiology 346 (May), 109165	2021
37.	Health hazard from exposure to histamine produced in ready-to-eat shawarma widely consumed in Egypt Khalid Ibrahim Sallam , Samar Elaraby Mohammed Morgan, Mohamed Zakaria Sayed-Ahmed, Saad Saeed Alqahtani, Samir Mohammed Abd-Elghany Journal of Food Composition and Analysis 97 (April), 103794	2021
38.	Improving the microbiological quality, health benefits, and storage time of cold-stored ground mutton supplemented with black seed MA Mahros, SM Abd-Elghany, MZ Sayed-Ahmed, SS Alqahtani, KI Sallam LWT- Food Science and Technology 138 (March), 110673	2021

39.	Residual contents and health risk assessment of mercury, lead and cadmium in sardine and mackerel from the Mediterranean Sea Coast, Egypt Heba Mohamed Mohamed El-Sherbiny, Khalid Ibrahim Sallam Journal of Food Composition and Analysis 96 (March), 103749	2021
40.	Prevalence of colistin-resistant Escherichia coli harbouring mcr-1 in raw beef and ready-to-eat beef products in Egypt RF Sabala, M Usui, Y Tamura, SM Abd-Elghany, KI Sallam , MM Elgazzar Food Control 119 (January), 107436	2021
41.	Microbial decontamination of beef carcass surfaces by lactic acid, acetic acid, and trisodium phosphate sprays KI Sallam , SM Abd-Elghany, MA Hussein, K Imre, A Morar, AE Morshdy, MZ Sayed-Ahmed BioMed Research International 2020, Article ID 2324358 https://doi.org/10.	2020
42.	Effect of boiling and grilling on some heavy metal residues in crabs and shrimps from the Mediterranean Coast at Damietta region with their probabilistic health risk assessment SM Abd-Elghany, HA Zaher, MM Elgazzar, KI Sallam Journal of Food Composition and Analysis 93 (October), 103606	2020
43.	Ensuring the best storage temperature of Egyptian pastrami based on microbiological, physico-chemical and sensory evaluation SM Abd-Elghany, AM El-Makhzangy, AEM El-Shawaf, RM El-Mougy, KI Sallam Journal of Stored Products Research 87 (May), 101626	2020
44.	Health risk assessment of exposure to heavy metals from sheep meat and offal in Kuwait SM Abd-Elghany, MA Mohammed, A Abdelkhalek, FSS Saad, KI Sallam Journal of Food Protection 83 (3), 503-510	2020
45.	Improving safety and quality of Egyptian pastrami through alteration of its microbial community SM Abd-Elghany, AM El-Makhzangy, AGM El-Shawaf, RM El-Mougy, KI Sallam LWT- Food Science and Technology 118 (January), 108872	2020
46.	Heavy Metal Residues in Some Fishes from Manzala Lake, Egypt, and Their Health-Risk Assessment KI Sallam , SM Abd-Elghany, MA Mohammed Journal of Food Science 84 (7), 1957-1965	2019
47.	Draft genome sequences of two ciprofloxacin-resistant Salmonella enterica subsp. enterica serotype Kentucky ST198 isolated from retail chicken carcasses in Egypt H Ramadan, SK Gupta, P Sharma, KI Sallam , LM Hiott, H Elsayed, JB Barrett, JG Frye, CR Jackson Journal of Global Antimicrobial Resistance 14 (September), 101-103	2018

48.	Prevalence, Molecular Characterization, and Antimicrobial Susceptibility of Methicillin-Resistant <i>Staphylococcus aureus</i> Isolated from Milk and Dairy Products MA Al-Ashmawy, KI Sallam , SM Abd-Elghany, M Elhadidy, T Tamura Foodborne Pathogens and Disease 13 (3), 156-162	2016
49.	Molecular Characterization and Antimicrobial Resistance Profile of Methicillin-Resistant <i>Staphylococcus aureus</i> in Retail Chicken KI Sallam , SM Abd-Elghany, M Elhadidy, T Tamura Journal of Food Protection 78 (10), 1879-1884	2015
50.	Rapid determination of total aflatoxins and ochratoxins A in meat products by immuno-affinity fluorimetry SM Abd-Elghany, KI Sallam Food Chemistry 179 (July), 253-256	2015
51.	Prevalence, identification and molecular characterization of Cronobacter sakazakii isolated from retail meat products MA Mohammed, KI Sallam , T Tamura Food Control 53 (July), 206-211	2015
52.	Occurrence, genetic characterization and antimicrobial resistance of <i>Salmonella</i> isolated from chicken meat and giblets SM Abd-Elghany, KI Sallam , A Abd-Elkhalek, T Tamura Epidemiology & Infection 143 (5), 997-1003	2015
53.	Prevalence, molecular identification and antimicrobial resistance profile of <i>Salmonella</i> serovars isolated from retail beef products in Mansoura, Egypt KI Sallam , MA Mohammed, MA Hassan, T Tamura Food Control 38 (April), 209-214	2014
54.	Prevalence, detection of marker and virulence genes of methicillin-resistant <i>Staphylococcus aureus</i> (MRSA) isolated form milk and dairy products and their antimicrobial ... MAM Al-Ashmawy, KI Sallam Zagazig Veterinary Journal 42 (1), 31-40	2014
55.	Occurrence, serotypes and virulence genes of non-O157 Shiga toxin-producing <i>Escherichia coli</i> in fresh beef, ground beef, and beef burger MA Mohammed, KI Sallam , EAZ Eldaly, AM Ahdy, T Tamura Food Control 37 (March), 182-187	2014
56.	Occurrence and molecular identification of <i>Vibrio parahaemolyticus</i> in retail shellfish in Mansoura, Egypt SM Abd-Elghany, KI Sallam Food Control 33 (2), 399-405	2013
57.	Prevalence, genetic characterization and virulence genes of sorbitol-fermenting	2013

	Escherichia coli O157: H-and E. coli O157: H7 isolated from retail beef KI Sallam , MA Mohammed, AM Ahdy, T Tamura International Journal of Food Microbiology 165 (3), 295-301	
58.	Expression and cellular localization of monocarboxylate transporters (MCT2, MCT7, and MCT8) along the cattle gastrointestinal tract D Kirat, KI Sallam , S Kato Cell and Tissue Research 352 (3), 585-598	2013
59.	Construction of a novel expression vector in Pseudonocardia autotrophica and its application to efficient biotransformation of compactin to pravastatin, a specific HMG-CoA ... Y Fujii, K Norihisa, T Fujii, Y Aritoku, Y Kagawa, KI Sallam , O Johdo, A Arisawa, T Tamura Biochemical and Biophysical Research Communications 404 (1), 511-516	2011
60.	New vector system for random, single-step integration of multiple copies of DNA into the Rhodococcus genome KI Sallam , N Tamura, N Imoto, T Tamura Applied and Environmental Microbiology 76 (8), 2531-2539	2010
61.	Presence of ten isoforms of monocarboxylate transporter (MCT) family in the bovine adrenal gland D Kirat, KI Sallam , H Hayashi, T Miyasho, S Kato Molecular and Cellular Endocrinology 298 (1-2), 89-100	2009
62.	Improving the microbial quality and shelf life of chicken carcasses by trisodium phosphate and lactic acid dipping A Morshedy, KI Sallam International Journal of Poultry Science 8 (7), 645-650	2009
63.	Organochlorine pesticide residues in camel, cattle and sheep carcasses slaughtered in Sharkia Province, Egypt KI Sallam , AEMA Morshedy Food Chemistry 108 (1), 154-164	2008
64.	Effect of marinating process on the microbiological quality of Pacific saury (Cololabis saira) during vacuum-packaged storage at 4 °C KI Sallam International journal of food science & technology 43 (2), 220-228	2008
65.	Prevalence of Campylobacter in chicken and chicken by-products retailed in Sapporo area, Hokkaido, Japan KI Sallam Food Control 18 (9), 1113-1120	2007
66.	Antimicrobial and antioxidant effects of sodium acetate, sodium lactate, and sodium	2007

	citrate in refrigerated sliced salmon KI Sallam Food Control 18 (5), 566-575	
67.	A multipurpose transposon-based vector system mediates protein expression in Rhodococcus erythropolis KI Sallam , N Tamura, T Tamura Gene 386 (1-2), 173-182	2007
68.	Chemical quality and sensory attributes of marinated Pacific saury (Cololabis saira) during vacuum-packaged storage at 4 C KI Sallam , AM Ahmed, MM Elgazzar, EA Eldaly Food Chemistry 102 (4), 1061-1070	2007
69.	Chemical, sensory and shelf life evaluation of sliced salmon treated with salts of organic acids KI Sallam Food Chemistry 101 (2), 592-600	2007
70.	Advances in the development of genetic tools for the genus Rhodococcus Y Mitani, N Nakashima, KI Sallam , T Toriyabe, K Kondo, T Tamura Actinomycetologica 20 (2), 55-61	2006
71.	Construction of random transposition mutagenesis system in Rhodococcus erythropolis using IS1415 KI Sallam , Y Mitani, T Tamura Journal of Biotechnology 121 (1), 13-22	2006
72.	Microbiological and chemical quality of ground beef treated with sodium lactate and sodium chloride during refrigerated storage KI Sallam , K Samejima LWT-Food Science and Technology 37 (8), 865-871	2004
73.	Antioxidant and antimicrobial effects of garlic in chicken sausage KI Sallam , M Ishioroshi, K Samejima LWT-Food Science and Technology 37 (8), 849-855	2004
74.	Effects of trisodium phosphate and sodium chloride dipping on the microbial quality and shelf life of refrigerated tray-packaged chicken breasts KI Sallam , K Samejima Food Science and Biotechnology 13 (4), 425	2004
75.	Campylobacter contamination in retailed chicken carcasses from Mansoura, Egypt, and its relation to public health KI Sallam Alexandria Journal of Veterinary Sciences 17 (1), 157-169	2001

76.	Lead pollution in shawerma from Zagazig city, Egypt AM Morshdy, ES El-Sebaey, KI Sallam ASSIUT VETERINARY MEDICAL JOURNAL 43 (85), 124-129	2000
77.	Mercury, cadmium and lead levels in Bagrus bayad fish from the river Nile, Delta Region, Egypt KI Sallam, ES el-Sebaey, AM Morshdy The Journal of the Egyptian Public Health Association 74 (1-2), 17-26	1999
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H-index: 27

Citations: 2861

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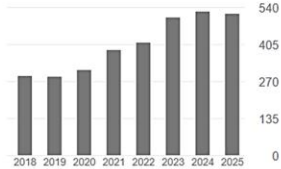
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TITLE	CITED BY	YEAR
Health risk assessment of toxic elements in imported beef livers in Egypt: Influence of cooking HM El-Ghareb, MZ Sayed-Ahmed, SM Abd-Elghany, Al Zakaria, KI Sallam Journal of Food Composition and Analysis 148, 108131	1	2025
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H-index: 33;

i10-index: 61

Citations: 4887

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