



Curriculum Vitae (Last update, February 2023)

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Career Overview

I am an Associate Professor with more than 20-year work experience at the Department of Food Science and Technology, Faculty of Agriculture, Assiut University, Egypt. I was awarded BSc and MSc in Food Science and Technology in 2000 and 2005 from Assiut University, Egypt, and a PhD in 2014 from the College of Food Science and Nutritional Engineering, China Agricultural University, Beijing, China (Supervisor, Prof. Shen Qun). I also got a research position as a part of the Young Talented Scientists Program, funded by the Ministry of Science and Technology of China (supervisor, Prof. Xiao Zhigang) from October 2016 to June 2020 at the College of Grain Science and Technology of Shenyang Normal University, China. My research focuses on food hydrocolloid modification, new food product development, food chemistry, grain processing and technology, bioactive food compounds, food proteins, lipid processing and chemistry, and oleogelation. During my work stays in China, I participated as a co-researcher in several research projects and co-authored more than 45 articles published in international peer-reviewed journals with total citations of more than 1780 and an H-index of 21 according to the Scopus database. Also, I am a reviewer for many international peer-reviewed journals. For more information, please check into my google scholar, Scopus, and Web of Science profiles.

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Univ. page	http://www.aun.edu.eg/arabic/membercv.php?M_ID=1331
Google Scholar	https://scholar.google.com/eg/citations?user=uh22JdkAAA&hl=ar
Researchgate	https://www.researchgate.net/profile/Ahmed_Saleh16
Scopus	http://www.scopus.com/authid/detail.url?authorId=56308987300
Orcid	http://orcid.org/0000-0002-8616-3729
Web of Science	https://www.webofscience.com/wos/author/record/822433

- **Work experience**

Title	Organization	Date
Associate professor	Assiut University, Faculty of Agriculture	April 2021 - present
Lecturer	Assiut University, Faculty of Agriculture	November 2014 – April 2021
Assistant lecturer	Assiut University, Faculty of Agriculture	2006-2014
Demonstrator	Assiut University, Faculty of Agriculture	2000-2005

- **Education**

Degree	Field	Institute	Date
Doctorate	Food Science	China Agricultural University, Beijing	2014
Master	Food Science and Technology	Assiut University, Egypt	2005
Bachelor	Food Science and Technology	Assiut University, Egypt	2000

- **Awards, scholarships, and research fellowship**

Title	Granter	Date
The Rose Prize of Shenyang	Shenyang Municipal Government, Shenyang	18/11/2019
One-belt-one-Road initiative award for rice industry	Harbin, Heilongjiang, China	29/10/2019
Talented Young Scientist Program	Chinese Ministry of Science and Technology	2016 to 2018
Liaoning Honorary Award	Liaoning province government, China	September 2017
Chinese Government Doctoral Scholarship	Chinese Government scholarship Council	2009 to 2014
Scientific Research Achievements Award	China Agricultural University, Beijing	2012 and 2013

- **Attendance of scientific conferences, workshops, and other activities**

Title	Participation type	Date	Place
22 nd Conference of Tropical Medicine and Gastroenterology	Speaker	5 March	Conference Hall, Assiut University
The 10th Young Researchers Conference	Speaker	21 March	Faculty of Agriculture, Assiut University
The 3d International Forum on Rice	Speaker	September 29, 2019	Harbin, Heilongjiang, China
Foreign Expert Reception	Listener	September 27, 2019	The great people Hall, Beijing, China
The 2 ^d International Forum on Rice	Speaker	October 15, 2018	Harbin, Heilongjiang, China
The 1 st International Forum on Rice	Speaker	September 23, 2017	Harbin, Heilongjiang, China
Annual Conference of China Agricultural Engineering Society	Listener	August 26-27, 2017	Zibo, Shandong, China,
Advanced Workshop on Technological Innovation Strategy for Rice Deep Processing Industry	Speaker	March 25-27, 2017	Hefei, Anhui, China,
8 th Conference of Young Scientists	Organizing committee member	April 19, 2015	Assiut University, Assiut, Egypt
Food safety symposium	Listener	February 17, 2015	National Research Centre, Cairo, Egypt
China-Africa Agricultural Cooperation	Speaker	19-26 November, 2011	Beijing, China
The 6th Arab Apiculture Conference	Poster	17-19 March, 2009	Abha, Saudi Arabia
The 7 th International Conference for Food Industries Quality Control	Speaker	12-14 September, 2006	Alexandria, Egypt
1st Conference of Young Scientists	Presentation	17-18 April, 2007	Assiut university, Assiut, Egypt

7th periodical concourse of Agricultural faculties	Organizing committee member	1-4 February, 2009	Assiut university
Educational session for Leadership Development	Listening and discussions	18-23 November, 2005	Leadership Development institute, Egypt

● **Linguistic and computer skills**

Title	Level
Arabic	Native
English	Very good
Chinese	Good
German	Fair
Computer	ICDL certificate

● **Attendance of Professional Development Courses and Workshops**

No	Title	Place
1	Preparation and Publication of Scientific Research.	Assiut University, Faculty and Leadership Development Center (FLDC)
2	Modern Trends in Education.	
3	General and Special Principles of Teaching.	
4	Skills of Effective Teaching.	
5	Teaching for Large and Small Numbers.	
6	Use of Technology in Teaching.	
7	Research and Work Ethics.	
8	Communication Skills.	
9	Effective Presentation.	
10	Legal and Financial Aspects in University Environment.	

11	Thinking Skills.	
12	Conferences Organizing.	
13	Publishing of Research in International Journals	
14	Designing of Electronic Courses	
15	Management of Time and Work Stresses	

● **List of publications**

N O	Title
1.	Xiangxiang Sun, Zhuangzhuang Sun, Ahmed SM Saleh, Yifan Lu, Xiuyun Zhang, Xiangzhen Ge, Huishan Shen, Xiuzhu Yu, Wenhao Li (2023). Effects of various microwave intensities collaborated with different cold plasma duration time on structural, physicochemical, and digestive properties of lotus root starch. <i>Food Chemistry</i> , Volume 405, Part A, 30 March 2023, 134837. https://doi.org/10.1016/j.foodchem.2022.134837
2.	Xiangxiang Sun, Yumei Yu, Ahmed SM Saleh, Xinyu Yang, Jiale Ma, Wenhao Li, Dequan Zhang, Zhenyu Wang (2023). Understanding interactions among flavor compounds from spices and myofibrillar proteins by multi-spectroscopy and molecular docking simulation. <i>International Journal of Biological Macromolecules</i> , Volume 229, 28 February 2023, Pages 188-198. https://doi.org/10.1016/j.ijbiomac.2022.12.312
3.	Xinyue Liu, Ahmed SM Saleh, Bo Zhang, Wei Liang, Wenqing Zhao, Jiayu Zheng, Xiangzhen Ge, Huishan Shen, Wenhao Li (2023). Capsaicin microcapsules with high encapsulation efficiency and storage stability based on sodium caseinate–acetylated wheat starch: preparation and characterization. <i>International Journal of Food Science & Technology</i> , Volume 58 (2), 741-754. https://doi.org/10.1111/ijfs.16225
4.	Li-shuang Wang, Yu-min Duan, Li-feng Tong, Xiao-shuai Yu, Ahmed SM Saleh, Zhi-gang Xiao, Peng Wang (2023). Effect of extrusion parameters on the interaction between rice starch and glutelin in the preparation of reconstituted rice. <i>International Journal of Biological Macromolecules</i> , Volume 225, 15 January 2023, Pages 277-285. https://doi.org/10.1016/j.ijbiomac.2022.11.009
5.	Wei Liang, Jiayu Zheng, Ahmed SM Saleh, Wenqing Zhao, Xinyue Liu, Chunyan Su, Mengting Yan, Xiangzhen Ge, Huishan Shen, Gulnazym Ospankulova, Kakimova Zhainagul Kh, Wenhao Li (2023). Fabrication of biodegradable blend plastic from konjac glucomannan/zein/PVA and understanding its multi-scale structure and physicochemical properties. <i>International Journal of Biological Macromolecules</i> , Volume 225, 15 January 2023, Pages 172-184. https://doi.org/10.1016/j.ijbiomac.2022.10.199
6.	Shu Yang, Ahmed SM Saleh, Qiang Yang, Xiaotong Cui, Yumin Duan, Zhigang Xiao (2022). Effect of the water and oleogelator content on characteristics and stability of BC-loaded oleogel-based emulsion. <i>LWT</i> , Volume 167, 15 September 2022, 113824. https://doi.org/10.1016/j.lwt.2022.113824
7.	Xiangxiang Sun, Ahmed SM Saleh, Yifan Lu, Zhuangzhuang Sun, Xiuyun Zhang, Xiangzhen Ge, Huishan Shen, Xiuzhu Yu, Wenhao Li (2022). Effects of ultra-high pressure combined with cold plasma on structural, physicochemical, and digestive properties of proso millet starch. <i>International Journal of Biological Macromolecules</i> , 212, 146-154. https://doi.org/10.1016/j.ijbiomac.2022.05.128
8.	Xiangxiang Sun, Ahmed SM Saleh, Zhuangzhuang Sun, Kun Zhao, Xiuyun Zhang, Yifan Lu, Xiangzhen Ge, Huishan Shen, Wenhao Li (2022). Molecular structure and architectural characteristics of outer shells and inner blocklets of normal and waxy wheat A-and B-starch granules. <i>Journal of Cereal Science</i> , 105, 103477. https://doi.org/10.1016/j.jcs.2022.103477

9.	XiaoTong Cui, Ahmed SM Saleh, Shu Yang, Na Wang, Peng Wang, Minpeng Zhu, Zhigang Xiao (2022). Oleogels as Animal Fat and Shortening Replacers: Research Advances and Application Challenges. <i>Food Reviews International</i> , https://doi.org/10.1080/87559129.2022.2062769
10.	Wang, Peng, Zhi-gang Luo, Zhi-gang Xiao, and Ahmed S.M Saleh (2022). Impact of calcium ions and degree of oxidation on the structural, physicochemical, and in-vitro release properties of resveratrol-loaded oxidized gellan gum hydrogel beads. <i>International Journal of Biological Macromolecules</i> , 196, 54-62. https://doi.org/10.1016/j.ijbiomac.2021.12.043
11.	Wang, Na, Xiaotong Cui, Yumin Duan, Shu Yang, Peng Wang, Ahmed SM Saleh, and Zhigang Xiao (2021). Potential health benefits and food applications of rice bran protein: research advances and challenges." <i>Food Reviews International</i> , 1-24. https://doi.org/10.1080/87559129.2021.2013253
12.	Xiangxiang Sun, Ahmed SM Saleh, Zhuangzhuang Sun, Xiangzhen Ge, Huishan Shen, Qian Zhang, Xiuzhu Yu, Li Yuan, Wenhao Li (2022). Modification of multi-scale structure, physicochemical properties, and digestibility of rice starch via microwave and cold plasma treatments. <i>LWT Food Science and Technology</i> , 153, 112483. https://doi.org/10.1016/j.lwt.2021.112483
13.	Xiangxiang Sun, Zhuangzhuang Sun, Ahmed SM Saleh, Kun Zhao, Xiangzhen Ge, Huishan Shen, Qian Zhang, Li Yuan, Xiuzhu Yu, Wenhao Li (2021). Understanding the granule, growth ring, blocklets, crystalline and molecular structure of normal and waxy wheat A-and B-starch granules. <i>Food Hydrocolloids</i> , 121, 107034. https://doi.org/10.1016/j.foodhyd.2021.107034
14.	Hongli Yang, Xu Han, Ahmed S. M. Saleh, Chen Shao, Yumin Duan, and Zhi-gang Xiao (2021). Lipase-catalyzed Synthesis of Feruloylated Lysophospholipid in Toluene-Ionic Liquids and Its Antioxidant Activity. <i>Journal of Oleo Science</i> , https://www.jstage.jst.go.jp/article/jos/advpub/0/advpub_ess20268/article
15.	Siyuan Liang, Chunyan Su, Ahmed SM Saleh, Hao Wu, Bo Zhang, Xiangzhen Ge, Wenhao Li. (2020). Repeated and continuous dry heat treatments induce changes in physicochemical and digestive properties of mung bean starch. <i>Journal of Food Processing and Preservation</i> , https://ifst.onlinelibrary.wiley.com/doi/full/10.1111/jfpp.15281
16.	Xiang zhen Ge, Ahmed S.M. Saleh, Luzhen Jing, Kun Zhao, Chunyan Su, Bo Zhang, Qian Zhang, Wenhao Li. (2021). Germination and drying induced changes in the composition and content of phenolic compounds in naked barley. <i>Journal of Food Composition and Analysis</i> , 95: 103594. https://doi.org/10.1016/j.jfca.2020.103594
17.	Chunyan Su, Ahmed SM Saleh, Bo Zhang, Duo Feng, Jiangyan Zhao, Yu Guo, Jian Zhao, Wenhao Li, Wenjie Yan (2020). Effects of germination followed by hot air and infrared drying on properties of naked barley flour and starch. <i>International Journal of Biological Macromolecules</i> , 165, Part B, 2060-2070. https://www.sciencedirect.com/science/article/abs/pii/S0141813020347450
18.	Bo Zhang, Ahmed SM Saleh, Chunyan Su, Bing Gong, Kun Zhao, Guoquan Zhang, Wenhao Li, Wenjie Yan (2020). The molecular structure, morphology, and physicochemical property and digestibility of potato starch after repeated and continuous heat–moisture treatment. <i>Journal of Food Science</i> , 85(12), 4215-4224. https://onlinelibrary.wiley.com/doi/full/10.1111/1750-3841.15528
19.	Chunyan Su, Ahmed S. M. Saleh, Bo Zhang, Kun Zhao, Xiangzhen Ge, Qian Zhang, Wenhao Li (2020). Changes in structural, physicochemical, and digestive properties of normal and waxy wheat starch during repeated and continuous annealing. <i>Carbohydrate Polymers</i> , 247, 116675. https://doi.org/10.1016/j.carbpol.2020.116675
20.	Yu Liu, Chunyan Su, Ahmed S. M. Saleh, Hao Wu, Kun Zhao, Guoquan Zhang, Hao Jiang, Wenjie Yan, Wenhao Li (2020). Effect of germination duration on structural and physicochemical properties of mung bean starch. <i>International Journal of Biological Macromolecules</i> , 154, 706-713. https://doi.org/10.1016/j.ijbiomac.2020.03.146
21.	Xiao Zhigang, Wang Lishuang, Zhang Yirui, Wang Yanwen, Ahmed S. M. Saleh, Zhu Minpeng, Gao Yuzhe, Mohamed E Hassan, Yang Qingyu, Duan Yumin (2020). Synthesis and characterization of a novel rice bran protein-cerium complex for the removal of organophosphorus pesticide residues from wastewater. <i>Food Chemistry</i> , 320, 126604. https://doi.org/10.1016/j.foodchem.2020.126604

22.	Shenoda GM Henry, Soumia MI Darwish, Ahmed S. M. Saleh, Ahmed Khalifa (2019). Carcass Characteristics and Nutritional Composition of Some Edible Chicken By-products. Egyptian Journal of Food Science, 47, 81-90. https://ejfs.journals.ekb.eg/article_48195.html
23.	Zuosheng Zhang, Ahmed S. M. Saleh, Hao Wu, Min Gou, Yu Liu, Luzhen Jing, Kun Zhao, Chunyan Su, Bo Zhang, Wenhao Li. (2019). Effect of Starch Isolation Method on Structural and Physicochemical Properties of Acorn Kernel Starch . Starch - Stärke , https://onlinelibrary.wiley.com/doi/abs/10.1002/star.201900122
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25.	Ahmed. S. M. Saleh, Peng Wang, Na Wang, Liu Yang, Zhigang Xiao (2019). Brown Rice vs White Rice: Nutritional Quality, Potential Health Benefits, Development of Food Products, and Preservation Technologies. Comprehensive Reviews in Food Science and Food Safety, https://onlinelibrary.wiley.com/doi/pdf/10.1111/1541-4337.12449
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29.	Meijuan Xu, Ahmed S.M. Saleh, Bing Gong, Bei Li, Luzhen Jing, Min Gou, Hao Jiang, Wenhao Li (2018). The effect of repeated versus continuous annealing on structural, physicochemical, and digestive properties of potato starch. Food Research International, 111; 324–333. https://www.sciencedirect.com/science/article/pii/S0963996918304204
30.	Peng Wang, Qingyu Yang, Dongmei Zheng, Qiuyu Wang, Na Wang, Ahmed S. M. Saleh, Minpeng Zhu, Zhigang Xiao (2018). Physicochemical and antioxidant properties of rice flour based extrudates enriched with stabilized rice bran. Starch –Stärke. https://onlinelibrary.wiley.com/doi/abs/10.1002/star.201800050
31.	Meijuan Xu, Ahmed S.M. Saleh, Yu Liu, Luzhen Jing, Kun Zhao, Hao Wu, Guoquan Zhang, Shaohui Ou Yang, Wenhao Li (2018). The changes in structural, physicochemical, and digestive properties of red adzuki bean starch after repeated and continuous annealing treatments. Starch –Stärke. https://onlinelibrary.wiley.com/doi/abs/10.1002/star.201700322
32.	Lidong Wang, Peng Wang, Ahmed S.M. Saleh, Qingyu Yang, Yunfei Ge, Na Wang, Shu Yang, Zhigang Xiao (2018). Influence of fluidized bed jet milling on structural and functional properties of normal maize starch. Starch –Stärke. https://onlinelibrary.wiley.com/doi/full/10.1002/star.201700290
33.	Wenhao Li, Jiaying Gao, Ahmed S.M. Saleh, Xiaolin Tian, Peng Wang, Hao Jiang, Guoquan Zhang (2018). The modifications in physicochemical and functional properties of proso millet starch after ultra-high pressure (UHP) process. Starch –Stärke. https://onlinelibrary.wiley.com/doi/full/10.1002/star.201700235
34.	Ahmed S. M. Saleh, Peng Wang, Na Wang, Shu Yang, Zhigang Xiao (2017). Technologies for Enhancement of Bioactive Components and Potential Health Benefits of Cereal and Cereal-Based Foods: Research Advances and Application Challenges. Critical Reviews in Food Science and Nutrition. https://www.tandfonline.com/eprint/V5ExW37qyQVcQYBSHsxxv/full

35.	Xue Li, Ahmed S. M. Saleh, Peng Wang, Qingfeng Wang, Shu Yang, Minpeng Zhu, YuminDuan, Zhigang Xiao (2017). Characterization of Organogel Prepared from Rice Bran Oil with Cinnamic Acid. <i>Food Biophysics</i> , 12 (3), 356 -364. https://link.springer.com/article/10.1007/s11483-017-9491-6
36.	Shu Yang, Guode Li, Ahmed S. M. Saleh, Hongli Yang, Na Wang, Peng Wang, XiqingYue, ZhigangXiaoEm (2017). Functional Characteristics of Oleogel Prepared from Sunflower Oil with β -Sitosterol and Stearic Acid. <i>Journal of the American Oil Chemists' Society</i> , 94(9), 1153-1164. Available from https://link.springer.com/article/10.1007/s11746-017-3026-7
37.	Peng Wang, Yu Fu, Lijuan Wang, Ahmed S.M. Saleh, Huiying Cao and Zhigang Xiao (2017) . Effect of enrichment with stabilized rice bran and extrusion process on gelatinization and retrogradation properties of rice starch, <i>Starch - Stärke</i> , https://onlinelibrary.wiley.com/doi/pdf/10.1002/star.201600201
38.	Wenhao Li, XiaolingTian, Peng Wang, Ahmed S. M. Saleh, QinguiLuo, JianmeiZheng, Shaohui Ouyang, Guoquan Zhang (2015). <u>Recrystallization characteristics of high hydrostatic pressure gelatinized normal and waxy corn starch</u> . <i>International Journal of Biological Macromolecules</i> , ,83 177-171. https://www.sciencedirect.com/science/article/pii/S0141813015301501?via%3Dihub
39.	Qing Zhang, Ahmed S. M. Saleh, QunShen (2015). Monitoring of Changes in Composition of Soybean Oil During Deep-Fat Frying with Different Food Types. <i>Journal of the American Oil Chemists' Society</i> , 83(1), 69-81. https://link.springer.com/article/10.1007/s11746-015-2743-z
40.	Zhang Qing, Wen Qin, Meiliang Li, QunShen, and Ahmed S.M. Saleh (2015). Application of Chromatographic Techniques in the Detection and Identification of Constituents Formed during Food Frying: A Review, <i>Comprehensive Reviews in Food Science and Food Safety</i> , 14(5), 601-633. https://onlinelibrary.wiley.com/doi/full/10.1111/1541-4337.12147
41.	Wenhao Li, HongmeiGuo, Peng Wang, XiaolingTian, Wei Zhang, Ahmed SM Saleh, JianmeiZheng, ShaohuiOuyang, QinguiLuo, Guoquan Zhang (2015). Physicochemical characteristics of high pressure gelatinized mung bean starch during recrystallization. <i>Carbohydrate Polymers</i> , 131, 432-438. https://www.sciencedirect.com/science/article/pii/S0144861715004956
42.	Qing Zhang, Wen Qin, Derong Lin, QunShen, Ahmed S. M. Saleh (2015). The changes in the volatile aldehydes formed during the deep-fat frying process. <i>Journal of Food Science and Technology</i> , 52(12), 7683–7696. https://link.springer.com/content/pdf/10.1007%2Fs13197-015-1923-z.pdf
43.	Saleh A. S. M., Zhang Qing, ShenQun (2014). Recent research in antihypertensive properties of food protein-derived hydrolysates and peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 56(5), 760-787. https://www.tandfonline.com/doi/abs/10.1080/10408398.2012.724478?journalCode=bfsn20
44.	Zhang Qing, Saleh A. S. M., Chen Jing, Sun Peiran, ShenQun (2014). Monitoring of thermal behavior and decomposition products of soybean oil. An application of synchronous thermal analyzer coupled with Fourier transform infrared spectrometry and quadrupole mass spectrometry. <i>Journal of Thermal Analysis and Calorimetry</i> , 115(1): 19~29. https://link.springer.com/article/10.1007/s10973-013-3283-0
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49.	Seleim, M.A.A, Manal A.M. Hassan, and A.S.M. Saleh (2015). Changes in Nutritional Quality of Zucchini (<i>Cucurbitapepo</i> L.) Vegetables During the Maturity. <i>J. Food and Dairy Sci.</i> , Mansoura Univ., Vol. 6 (10): 613 – 624.
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51.	Saleh, A. S. Moussa (2009). Production and Marketing of Honey as Food and Medicine in Egypt, Problems and Proposals. The 6th Arab Apiculture Conference, 17-19 march, Abha, Saudi Arabia
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● **References**

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