



# RABIE KHATTAB

POSITION: ASSOCIATE PROFESSOR

## Personal Data

Nationality | Canadian

Date of Birth | 29 - 04 - 1975

Department | Clinical Nutrition

Official UoD Email | rykhattab@iau.edu.sa

Office Phone No. | 31373

## Language Proficiency

Language	Read	Write	Speak
Arabic	Fluent	Fluent	Fluent
English	Fluent	Fluent	Fluent
Others			

## Academic Qualifications (Beginning with the most recent)

Date	Academic Degree	Place of Issue	Address
2004	PhD	Alexandria University	Egypt
2000	MSc	Alexandria University	Egypt
1997	BSc	Alexandria University	Egypt

## PhD, Master or Fellowship Research Title: (Academic Honors or Distinctions)

PhD	Chemical and Technological Studies on Flaxseed to Improve Its Sensorial and Nutritional Properties in Foods
Master	Composition and Quality Study of Some Vegetable Oils during Frying
Fellowship	

## Professional Record: (Beginning with the most recent)

Job Rank	Place and Address of Work		Date	Date
Associate Professor	IAU	Dammam, KSA	2018	Present
Professor	Alexandria	Alexandria, Egypt	2018	Present



	University			
Research Associate	Dalhousie University	Halifax, NS, Canada	2014	2017
Assistant Professor	University of Dammam	Dammam, KSA	2011	2014
Post-Doctoral Fellow	University of Manitoba	Winnipeg, MB, Canada	2007	2010
Assistant Professor	Alexandria University	Alexandria, Egypt	2004	2007

#### Administrative Positions Held: (Beginning with the most recent)

Administrative Position	Office	Date
Quality & Accreditation Coordinator	Clinical Nutrition Department	2018-Present

#### Scientific Achievements

##### Published Refereed Scientific Researches

(In Chronological Order Beginning with the Most Recent)

#	Name of Investigator(s)	Research Title	Publisher and Date of Publication
1	Liang, J., Zago, E., Nandasiri, R., <b>Khattab, R.</b> , Eskin, M., Eck, P. & Thiyam-Holländer, U	<u>Effect of Solvent, Preheating Temperature, and Time on the Ultrasonic Extraction of Phenolic Compounds from Cold-Pressed Hempseed Cake.</u>	J Am Oil Chem Soc., 95, 1319-1327. 2018.
2	<b>Khattab, R.</b> , Ghanem, A. & Brooks, M. S.	<u>Quality of Dried Haskap Berries (<i>Lonicera caerulea</i> L.) as Affected by Prior Juice Extraction, Osmotic Treatment and Drying Conditions.</u>	Drying Technol., 35, 375–391. 2017.
3	<b>Khattab, R.</b> , Ghanem, A. & Brooks, M. S.	<u>Stability of Haskap Berry (<i>Lonicera caerulea</i> L.) Anthocyanins at Different Storage and Processing Conditions.</u>	<u>J. Food Res.</u> , 5, 67-79. 2016
4	<b>Khattab, R.</b> , Ghanem, A. & Brooks, M. S.	<u>Effect of Juice Extraction Methods on the Physicochemical</u>	Curr Nutr Food Sci., 12, 220-229. 2016.



		<u>Characteristics of Haskap Berry (<i>Lonicera caerulea</i> L.) Products.</u>	
5	Celli, G. B., <b>Khattab, R.</b> , Ghanem, A. & Brooks, M. S.	<u>Refractance Window™ drying of haskap berry – Preliminary results on anthocyanin retention and physicochemical properties.</u>	Food Chem., 194, 218–221. 2016.
6	<b>Khattab, R.</b> , Brooks, M. S. & Ghanem, A.	<u>Phenolic Analyses of Haskap Berries (<i>Lonicera caerulea</i> L.): Spectrophotometry versus High Performance Liquid Chromatography,</u>	Int J Food Proper, 19, 1708–1725. 2016.
7	<b>Khattab, R.</b> , Celli, G. B., Ghanem, A. & Brooks, M. S.	<u>Effect of frozen storage on polyphenol content and antioxidant activity of haskap berries (<i>Lonicera caerulea</i> L.).</u>	J. Berry Res, 5, 231-242. 2015.
8	<b>Khattab, R.</b> , Celli, G. B., Ghanem, A. & Brooks, M. S.	<u>Effect of Thawing Conditions on Polyphenol Content and Antioxidant Activity of Frozen Haskap Berries (<i>Lonicera caerulea</i> L.).</u>	Curr Nutr Food Sci, 11, 223-230. 2015.
9	<b>Khattab, R.</b> , Eskin, M. & Thiyam, U.	<u>Production of Canolol from Canola Meal Via Hydrolysis and Microwave-Induced Decarboxylation.</u>	J Am Oil Chem Soc, 91, 89-97. 2014.
10	Mayengbam, S., <b>Khattab, R.</b> & Thiyam, U.	<u>Effect of Conventional and Microwave Toasting on Sinapic Acid Derivatives and Canolol Content of Canola.</u>	Curr Nutr Food Sci, 9, 321-327. 2013.
11	<b>Khattab, R.</b> & Zeitoun, M.	<u>Quality Evaluation of Flaxseed Oil Obtained by Different Extraction Techniques.</u>	LWT- Food Sci Technol, 53, 338-345. 2013.
12	<b>Khattab, R.</b> , Rempel, C., Suh, M. & Thiyam, U.	<u>Quality of Canola Oil Obtained by Conventional and Supercritical Fluid Extraction.</u>	Am J Anal Chem, 3, 966-976. 2012.
13	<b>Khattab, R.</b> , Zeitoun, M. & Barbary, O.	<u>Evaluation of Pita Bread Fortified with Defatted Flaxseed Flour.</u>	Curr Nutr Food Sci, 8, 91-101. 2012.
14	<b>Khattab, R.</b> , Goldberg, E., Lin, L. & Thiyam, U.	<u>Quantitative analysis and free radical scavenging activity of</u>	Food Chem, 122: 1266-1272. 2010.



		<u>chlorophyll, phytic acid, and condensed tannins in canola.</u>	
15	<b>Khattab, R.</b> , Eskin, M., Aliani, M. & Thiyam, U.	<u>Determination of Sinapic Acid Derivatives in Canola Extracts using High-Performance Liquid Chromatography.</u>	J Am Oil Chem Soc, 87: 147-155. 2010.
16	<b>Khattab, R. Y.</b> , Arntfield. S. D. & Nyachoti, C. M.	<u>Nutritional Quality of Legume Seeds as Affected by Some Physical Treatments, Part 1: Protein Quality Evaluation.</u>	LWT- Food Sci Technol, 42: 1107 - 1112. 2009.
17	<b>Khattab, R. Y.</b> & Arntfield. S. D.	<u>Nutritional Quality of Legume Seeds as Affected by Some Physical Treatments 2. Antinutritional Factors.</u>	LWT- Food Sci Technol, 42: 1113 - 1118. 2009.
18	<b>Khattab, R. Y.</b> & Arntfield, S. D.	<u>Functional Properties of Raw and Processed Canola Meal.</u>	LWT- Food Sci Technol, 42: 1119 - 1124. 2009.
19	Zeitoun, A. A. & <b>Khattab, R. Y.</b>	<u>Combined effect of flash pasteurization, lactic acid buffered System and modified atmosphere packaging on the shelf life of fresh poultry.</u>	Minufiya J Agric Res, 32: 119-139.
20	Zeitoun, A. A. & <b>Khattab, R. Y.</b>	Inhibition of Salmonella on poultry as influenced by flash pasteurization, lactic acid buffered system and modified atmosphere packaging.	J Agric Sci, Mansoura Univ, 32: 255-266. 2007.
21	<b>Khattab, R. Y.</b> & Zeitoun, A. A.	Nutritional and Sensorial Quality of Cookies Fortified with Defatted Flaxseed and Sesame seed Meals.	J Agric Sci, Mansoura Univ, 32: 241-253. 2007.
22	Zeitoun, A. A. & <b>Khattab, R. Y.</b>	<u>Utilization of Flaxseed Cake Powder as a Natural Antioxidant in Flaxseed Oil.</u>	J Advances in Agric Res (Fac. Agric. Saba Basha), Alexandria, Egypt, 11: 763-782. 2006.
23	Barbary, O. M., Osman, H. M. & <b>Khattab, R. Y.</b>	Thermal behavior of some vegetable oils during deep fat frying of potato chips.	Proceedings of the 1 <sup>st</sup> Mansoura Conference of Food Science and Dairy Technology, Mansoura, Egypt, 17-19. 2000.

### Refereed Scientific Research Papers Accepted for Publication

#	Name of Investigator(s)	Research Title	Journal	Acceptance Date

### Scientific Research Papers Presented to Refereed Specialized Scientific Conferences



#	Name of Investigator(s)	Research Title	Conference and Publication Date
1	Zago, E., Nandasiri, R., Liang, J., Eck, P., Eskin, M., <b>Khattab R.</b> & Thiyam, U.	Study of the impact of heating pre-treatments and solvent on ultrasound extraction of hemp phenolics..	2018 <b>AOCS Annual Meeting &amp; Expo</b> , Minneapolis, Minnesota, USA, May 6-9, 2018
2	<b>Khattab, R.</b> , Ghanem, A. & Brooks, M. S.	<u>Stability of Haskap Berry (<i>Lonicera caerulea</i> L.) Anthocyanins at Different Storage and Processing Conditions.</u>	Canadian Society for Bioengineering (CSBE) Annual Meeting, Halifax, NS, Canada, July 3rd to 6th, 2016. Paper # CSBE-16-034. 2016.
3	<b>Khattab, R.</b> , Celli, G. B., Ghanem, A. & Brooks, M. S.	<u>Recent Advances in Haskap Berry Processing Research.</u>	The Northeast Agricultural and Biological Engineering Conference (NABEC), July 31 – August 3, 2016, Orono, ME, USA. Paper # NABEC-16-016. 2016.
4	<b>Khattab, R.</b> , G.B. Celli, A. Ghanem & M.S.Brooks	Effect of freezing and thawing conditions on the phenolic profile of haskap berries ( <i>Lonicera caerulea</i> L.).	the <b>12<sup>th</sup> International Congress on Engineering and Food (ICEF12)</b> , Quebec City, QC, Canada, June 14–18, 2015. Paper # ICEF2015_0112. 2015.
5	Brooks, M.S., G.B. Celli, <b>R. Khattab</b> & A. Ghanem	Bioactive Quality of Frozen Fruits: Issues and Implications.	Northeast Agricultural and Biological Engineering Conference (NABEC), Newark, DE, USA, July 12–15, 2015. Paper # NABEC 15-071. 2015.
6	Thiyam, U., <b>Khattab, R.</b> & Mayengbam, S.	<u>Retention of Sinapic Acid and Canolol after Oven and Microwave Pre-treatment of Canola Seeds.</u>	<b>101<sup>st</sup> AOCS Annual Meeting &amp; Expo</b> , May 16-19, 2010, Phoenix Arizona, USA. 2010.
7	<b>Khattab, R.</b> , Rempel, C. & Thiyam, U.	<u>Physiochemical Properties and Fatty Acid Composition of Canola Oil Obtained with Conventional Methods and Supercritical Fluid Extraction.</u>	<b>23<sup>rd</sup> Meeting of the Canadian Section of the AOCS</b> , October 4-6, 2009. Toronto, ON, Canada.
8	<b>Khattab, R.</b> , Eskin, M., Aliani, M. & Thiyam, U.	<u>Sinapic Acid Derivatives and Tocopherols in Canola Seeds Grown in Western Canada.</u> Proceedings of the	<b>100<sup>th</sup> AOCS Annual Meeting &amp; Expo</b> , May 3–6, 2009. Rosen Shingle Creek Orlando, FL, USA. 2009.

### Completed Research Projects

#	Name of Investigator(s) (Supported by)	Research Title	Report Date
1	<b>Khattab, R. Y.</b> & Arntfield. S. D.	Nutritional Properties of Pulse Seeds as Affected by Different Physical Treatments.	2009
2	<b>Khattab, R.</b> & Thiyam, U.	Adding Value to Canola: Investigating Minor Components.	2010
3	<b>Khattab, R.</b> , Ghanem, A. & Brooks, M. S.	Value Addition to Berries' Processing	2016



### Current Researches

#	Research Title	Name of Investigator(s)
1	Relationship between High Consumption of Added Sugars and Sleep Quality	Khattab, R., Alduhaylib, S., Alahmary, S., Alkawii, H., Mohammed, M. & Shablan, R.

### Contribution to Scientific Conferences and Symposia

#	Conference Title	Place and Date of the Conference	Extent of Contribution

### Membership of Scientific and Professional Societies and Organizations

- Canadian Institute of Food Science and Technology (CIFST)
- American Oil Chemists' Society (AOCS)
- The Scientific Society of Food Industries (SSFI), Alexandria, Egypt

### Teaching Activities

#### Undergraduate

#	Course/Rotation Title	No./Code	Extent of Contribution (no. of lectures/Tutorials. Or labs, Clinics)
1	Food Service & Quality Management	NUTR 313	15
2	Food Safety & Environmental Health	NUTR 414	15
3	Functional Foods	NUTR 426	1

#### Brief Description of Undergraduate Courses Taught: (Course Title – Code: Description)


#### Postgraduate

#	Course/Rotation Title	No./Code	Extent of Contribution (no. of lectures/Tutorials. Or labs, Clinics)



1			
2			

**Brief Description of Postgraduate Courses Taught: (Course Title – Code: Description)**

1	
2	

**Course Coordination**

#	Course Title and Code	Coordinati on	Co-coordination	Undergr ad.	Postgrad .	From	To

**Guest/Invited Lectures for Undergraduate Students**

#	Activity/Course Title and Code	Subject	College and University or Program	Date

**Student Academic Supervision and Mentoring**

#	Level	Number of Students	From	To

**Supervision of Master and/or PhD Thesis**

#	Degree Type	Title	Institution	Date

**Ongoing Research Supervision**

#	Degree Type	Title	Institution	Date
	Graduation Project	Relationship between High Consumption of Added Sugars and Sleep Quality	IAU	2019



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**Administrative Responsibilities, Committee and Community Service (Beginning with the most recent)**

**Administrative Responsibilities**

#	From	To	Position	Organization
	2018	Present	Quality Committee Coordinator	Clinical Nutrition Program at IAU

**Committee Membership**

#	From	To	Position	Organization
	2018	Present	Coordinator of Quality Committee	Clinical Nutrition Program at IAU
	2018	Present	Member of Examination Committee	Clinical Nutrition Program at IAU
	2018	Present	Member of Research Committee	Clinical Nutrition Program at IAU
	2018	Present	Member of Curriculum Development Committee	Clinical Nutrition Program at IAU
	2018	Present	Member of Internship & Training Affairs Committee	Clinical Nutrition Program at IAU

**Scientific Consultations**

#	From	To	Institute	Full-time or Part-time

**Volunteer Work**

#	From	To	Type of Volunteer	Organization





**Personal Key Competencies and Skills: (Computer, Information technology, technical, etc.)**

1	
2	

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Last Update

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