

RESEARCH FUNDING

Farag, K. (PI) The Role of Current and Future Food Systems in Alleviating Food Poverty in Urban Areas: Developing an Inclusive Model. Proposal submitted to Royal Agricultural University. **£78,000**. October 2014 – April 2016.

SELECTION OF PEER REVIEWED PAPERS:

- Odueke, O. and Farag, K. W. (under review). Irradiation Applications in Dairy Products: A Review. *Food Bioprocess and Technology*.
- O'Connor, N., Farag, K. and Baines R. (under review). The Extent of Food Poverty in the UK - A New Measurement Approach. *Food Policy*
- O'Connor, N., Farag, K. and Baines R. (2016). What is Food Poverty? A Conceptual Framework. *British Food Journal* 118 (2).
- Uyar, R., Bedane, T., Palazoglu, T., Erdogan, F., Farag, K. W. and Marra, F. (2015) Radio-Frequency Thawing of Food Products - A Computational Study. *Journal of Food Engineering* 146 (Feb) 163-171.
- Farag, K. W., Pinnock, S. and Manning, L. (2014) The labelling of religiously slaughtered meat in the UK: an industry and consumer perspective. *Archivos Latinoamericanos de Producción Animal* 22 (5), 163-165.
- Farag, K. W., Lyng, J. G., Morgan, D. J., Cronin, D. A. (2011). A comparison of conventionally and radio frequency thawing of beef meats: effects on product temperature distribution. *Food Bioprocess and Technology* 4 (7) 1128-1136.
- Farag, K. W., Marra, F., Lyng, J. G., Morgan, D. J. and Cronin, D. A. (2010). Temperature changes and power consumption during radio frequency tempering of beef lean/fat formulations. *Food Bioprocess and Technology* 3 (5) 732-740.
- Farag, K. W., Lyng, J. G., Morgan, D. J., Cronin, D. A. (2009). Tempering and thawing rate effect on drip loss of beef meat. *Meat Science* 83 (2) 278-284.
- Farag, K. W., Lyng, J. G., Morgan, D. J., Cronin, D. A. (2009). Texture properties of lean beef over a temperature range of -18 to +5°C. *Meat Science* 81(1), 249-254.
- Farag, K.W., Lyng, J. G., Morgan, D. J., Cronin, D. A. (2008). A comparison of conventionally and radio frequency tempering of beef meats: effects on product temperature distribution. *Meat Science* 80 (2) 488-495.
- Farag, K. W., Lyng, J. G., Morgan, D. J., Cronin, D. A. (2008). Dielectric and thermophysical properties of different meat beef blends over a temperature range of -18 to +10°C. *Meat Science* 79 (4) 740-747.

SELECTION OF CONFERENCE PAPERS:

- Orr, J. and Farag, K. W. (2015). Scottish Livestock Farmers' Concerns and Religious Slaughter in the UK. Proceedings of the 61st International Congress of Meat Science and Technology (ICoMST), Polydome - Clermont-Ferrand (FRANCE) (23rd to 28th August 2015).
 - Freeman, W. and Farag, K. W. (2015). New Regulation 1169/2011 EC and the Impact on Allergic Consumer Purchasing Habits. Proceedings of the 61st International Congress of Meat Science and Technology (ICoMST), Polydome - Clermont-Ferrand (FRANCE) (23rd to 28th August 2015).
 - Odueke, O., Farag, K. W., Baines, R. N. and Chadd, S. (2014). Irradiation Applications in Dairy Products. International Symposium on Food Safety and Quality: Applications of Nuclear and Related Techniques, Vienna, Austria, 10–13 November 2014.
 - Farag, K. W., Pinnock, S. and Manning, L. (2014). The Labelling of religiously slaughtered meat in the UK: an industry and consumer perspective 60th International Congress of Meat Science and Technology, 17-22nd August 2014, Punta del Este, Uruguay.
 - Farag, K. W. and Houlden, K. L. (2013). The Comparison of UK Lamb Fed Conventional or Herbal Pastures on Meat Quality. Proceedings of the 59th International Congress of Meat Science and Technology (ICoMST), Izmir, Turkey.
 - Farag, K. W. (2011). Inactivation of *Campylobacter* by Ozone treatment of Chicken Breast Fillets at Different Concentrations. Proceedings of the 57th International Congress of Meat Science and Technology (ICoMST), Ghent, Belgium (07-12 August 2011).
 - Farag, K. W., Morgan, D.J., Cronin, D.A. and Lyng, J.G. (2006). The effect of radio frequency power on tempering times and temperatures in beef blends of varying composition. Proceedings of the 52nd International Congress of Meat Science and Technology (ICoMST), Dublin, Ireland (13-18 August 2006), pp.429-430.
-