

Articles in Journals

1. Icekson, I., Pasteur, R., **Drabkin, V.**, Lapidot, M., Eizenberg, E., Klinger, I. and Gelman, A. (1996).
Prolonging shelf life of carp by combined ionizing radiation and refrigeration.
J. Sci. Food Agric., 72:353-358.
2. Icekson, I., **Drabkin, V.**, Aizendorf, S. and Gelman, A. (1998).
Lipid oxidation levels in different parts of the mackerel, (*Scomber scombrus*).
J. Aquat. Food Prod. Techn., 7:17-29
3. Glatman Larisa, **Vladimir Drabkin** and Alexander Gelman (2000)
Using lactic acid bacteria for developing novel fish food products.
J. Sci. Food Agric., 80:375-380.
4. Gelman Alexander, **Vladimir Drabkin**, and Larisa Glatman (2001)
Evaluation of lactic acid bacteria, isolated from lightly preserved fish products, as starter cultures for new fish-based food products.
Innovative Food Science & Emerging Technologies, 1:219-226.
5. Gelman A., Glatman L., **Drabkin V.** and S. Harpaz (2001)
Effect of Storage Temperature and Preservative Treatment on Shelf Life of the Pond- Raised Freshwater Fish, Silver Perch (*Bidyanus bidyanus*).
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6. Harpaz S., Glatman L., **Drabkin V.** and Gelman A. (2003)
Effects of herbal essential oils used as preservatives on shelf life of freshwater reared Asian sea bass fish (*Lates calcarifer*).
J. Food Protection, 66:410-417
7. Gelman A., **Drabkin V.**, and Glatman L. (2003)
A rapid non-destructive method for fish quality control by determination of smell intensity.

- J. Sci. Food Agric.*, 83:580-585.
8. Kuzmina V., L.Glatman, **V.Drabkin** and A.Gelman (2003)
Amyolytic Activity in Fish Intestinal Mucosa: Temperature Effects.
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 9. Gelman A., V. Kuz'mina, **V. Drabkin**, L. Glatman (2003)
Temperature dependent characteristics of intestinal glycyl-L-leucine dipeptidase in Boreal Zone fish. *Comp. Bioch. Physiol*, 136:323-329.
 10. Gelman A., Sachs O.,Khanin Y., **Drabkin V.**, Glatman L. (2005)
Effect of ozone pretreatment on fish storage life at low temperatures.
J. Food Protection, 68(4):778-784.
 11. Gelman A., **Drabkin V.**, Sachs O., Chechic K., Gabay I., Glatman L. (2004)
Paku (*Piaractus mesopotamicus*): new fish species in Israeli aquaculture (possibly of utilization). In: **Development in food science 42**, (ed. M. Sacaguchi.)pp. 75-83 Elsevier Publ.
 12. Gelman A., **Drabkin V.** and Glatman L (2000)
A novel approach to developing fermented fish products from raw fish materials using lactic acid bacteria. *Proceeding of the 29 WEFTA meeting*, Publ. Aristotle University of Thessaloniki, pp. 249-258.
 13. Gelman A., **Drabkin V.** and Glatman L. (2002)
A rapid non-destructive method for fish quality control by determination of smell intensity. Proc.: **4th World Fish Inspection & Quality Control** Congress, Vancouver, Canada 24-26,October, 2001
 14. Marchaim U., Gelman A., Chizov-Ginzburg A., Glatman L., **Drabkin V.** and Braverman Y. (2002)
Reducing waste contamination from animal processing plants by anaerobic thermophilic fermentation and via flesh fly digestion.
Proc.:**7th FAO/SREN WORKSHOP**,May 2002 IN: "*Anaerobic Digestion*

- for Sustainability In Waste (Water) Treatment and Re-use".* (ed. S. Kalyuzhnyi), Vol.1. 147-153.
15. Gelman A., Cogan U., Mocady S., **Drabkin V.**, Glatman L. (2003)
Obtaining human food from whole underutilized fish. In: Advances in Seafood Byproducts (ed Peter J. Bechtel), University of Alaska Sea Grant publ. Anchorage pp 403-420.
 16. Gelman A., Noiman Elena, **Drabkin V.** (2003)
Canned fish and semi-preserves
Way of the Food, 28: 7-14 (in Hebrew)
 17. Noiman Elena, **Drabkin V.**, Gelman A. (2004)
Fish smoking-processes and methods
Way of the Food, 23-29 (in Hebrew)
 18. L. Glatman, O. Sachs, Y. Khanin, **V.Drabkin** and A. Gelman (2006)
Ozone Action on Survival and Storage Life of live and Chilled Tilapia. The **Israeli Journal of Aquaculture Bamidgeh** , Vol58 (3), 147-156
 19. Bioconversion of Poultry and Fish Waste by *Lucilia Sericata* and *Sarcophaga Carnaria* Larvae
Braverman Yehuda, Kimron , Uri Marchaim, Larisa Glatman,
Vladimir Drabkin, Alexey Chizov-Ginzburg, Kosta Y. Mumcuoglu,
The Institute for Medical Research Israel-Canada, Alexander Gelman,
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Chapter in Book

A. Gelman, V. Kuz'mina, **V. Drabkin**, L. Glatman . (2008)

Temperature Adaptation of Digestive Enzymes in Fish.

Book " Feeding and Digestive Functions of Fishes." Chapter 5 , p. 155-

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Posters

1. Gelman A., **Drabkin V.** and Glatman L. (2001)
rapid non-destructive method for fish quality control by determination of smell intensity.

4th World Fish Inspection & Quality Control Congress, Vancouver, Canada, October, 26

2. Gelman A., **DrabkinV.**, Sachs O., Glatman L. (2001)

Pacu (*Paractus mesopotamicus*): New Fish Species in Israeli Aquaculture

(Possibility of Utilization).

Satellite symposium : More Efficient Utilization of Fish and Fisheries

Products, Kyoto, Japan, 7-10 October.

3. Gelman A., Cogan U., Mocady S., **Drabkin V.**, Glatman L. (2002)

Obtaining human food from whole underutilized fish.

2nd International Seafood Byproduct Conference

Anchorage, Alaska , 10-13 November .

4. Stram, Yehuda (1); Tal, Edy (2); Drabkin, Valadimir (3)
The use of TaqMan qPCR to detect poultry ingredient in white fish surimi.

4th international qPCR Symposium & Industrial Exhibition & Application
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Technical University of Munich, Physiology-Weihenstephan, Germany

Abstracts

1. Ickson I, **Drabkin, V.**, Aizendorf, S. and Gelman, A. (1996).
Lipid Oxidation Levels in Different Parts of the Mackerel (*Scomber scombrus*). *26th WEFTA Meeting*, Gdynia, Poland.
2. Gelman Alexander, **Vladimir Drabkin** and Yakobson Bracha (1999)
Jellyfish: A Present and Future Coastal Problem
(A possible technological and economic solution to the problem)
Proceed. ICM MED. 99, Sardinia.
3. Gelman A., L. Glatman, **V. Drabkin** (1999)
A novel approach to developing fermented fish products from raw fish material using lactic acid bacteria. **WEFTA Meeting, Thessaloniki, Greece**
4. Gelman A., L. Glatman, **V. Drabkin** (2000)
Development of new fermented fish products with desired properties by utilizing lactic acid bacteria.
Proc. NMFST (Nutritionists Meet Food Scientists and Technologists), Porto, Portugal
5. Gelman A., **Drabkin V.** and Glatman L. (2001)
A rapid non-destructive method for fish quality control by determination of smell intensity.
4th World Fish Inspection & Quality Control Congress, Vancouver, Canada .
6. Gelman A., **DrabkinV.**, Sachs O., Glatman L. (2001)
Pacu (*Paractus mesopotamicus*): New Fish Species in Israeli Aquaculture

(Possibility of Utilization).

*Satellite symposium : **More Efficient Utilization of Fish and Fisheries***

Products, Kyoto, Japan, 7-10 October.

7. Marchaim U., Gelman A., **Drabkin V.**, Glatman L. and Braverman Y.
(2002)
Reducing waste contamination from animal processing plants by anaerobic thermophilic fermentation and via flesh fly digestion
Proc.:7th FAO/SREN WORKSHOP: Anaerobic digestion for sustainability
in waste (water) treatment and re-use. Moscow, 19-22 May.
8. Gelman A., Cogan U., Mocady S., **Drabkin V.**, Glatman L. (2002)
Obtaining human food from whole underutilized fish.
Proc.: 2nd International Seafood Byproduct Conference
Anchorage, Alaska , 10-13 November.
9. Gelman A., **V. Drabkin**, I.Icekson, and L. Glatman (2003)
The effect of temperature on the dynamic changes in histamine and biogenic amine contents in fresh tuna.
Proc.: !9th International Congress of Biochemistry and Molecular Biology,
Toronto, Canada, 20-24 July (2005)
10. Gelman A., Shas O., Khanin U. Glatman L. **Drabkin V.** (2005)
Effect of ozone pretreatment on fish storage life at low temperatures.
The 3-rd Annual Sumposium of Veterinary Microbiology and Immunology. Isr. J. Veterinary Medicine 60(1):34

Final Research Reports

1. Gelman, A., **Drabkin, V**, and Icekson, I (1996)

Prolonging the shelf life of chilled fish by ozone treatment.
For Dag Shean Company and Ministry of Industry and Commerce (in
Hebrew)