

السيرة الذاتية CV

1. المعلومات الشخصية	
صقر محمد حمدان حرزالله	الاسم
أردني	الجنسية
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2. المؤهلات العلمية				
التخصص	الدولة	السنة	الجامعة	الدرجة
Nanofiber & IR Imaging	CANADA	2011	McGill University	Post Doc. /FM Lecturer
Nanofiber, Nanotechnology in Nutrition	CANADA	2010	Manitoba University	Post Doc. PG Consult.
NUTRITION AND FOOD SCIENCE	JORDAN	2003	The University of Jordan	PhD
FOOD SCIENCE	JORDAN	1995	The University of Jordan	MSc.
NUTRITION	JORDAN	1981	The University of Jordan	BSc.

3. الاهتمامات البحثية والتدريسية
1. Molecular Gastronomy and Nanonutrition
2. Nanofiber and Nanotech. In Nutrition
3. Nanotech. and Bio_Nutri_Safety
4. Food Engineering _Nutritional Assessment and Nutrient Bioavailability

4. المنشورات
أ. الكتب
1. Nanotechnology and Health / Under compiling
2. Molecular Gastronomy and Nutritional Value/ Under Compiling
3. Nutritional Food Safety and Hygiene/ Under Compiling

ب.الابحاث

العنوان	المجلة	تاريخ النشر	العدد والمجلد	الصفحات
-M AL-Ruwaili , NI Alkhalaileh , SM Herzallah , A Rawashdeh , A Fataftah and R Holley. .Reduction of Aflatoxin B1 Residues in Meat and Organs of Broiler Chickens by Lactic Acid Bacteria., 38(3): 325-328. DOI: 10.29261/pakvetj/2018.064 .	Pak Vet J, ISI, IF=1.27	2018	38(3)	325-328
- Herzallah , S. and Holley, R. Use of a nanoparticulate carboxymethylcellulose film containing sinigrin as an antimicrobial precursor to kill <i>E. coli</i> O157:H7 on fresh beef.	Letter in Applied Microbiology	2015	61:doi:10.1111/lam.12443	139-145
- Herzallah , A. M.. <i>Hot Topic:</i> Enrichment of conjugated linoleic acid (CLA) in the eggs of laying hens and meat of broiler chickens by lactic acid bacteria. <i>British</i> .	Journal of Poultry Science	2013	54(6):http://dx.doi.org/10.1080/00071668	747-752+
-Abdur-Rahman A. Al-Fataftah , S. M. Herzallah , F. Mabood and K. Alshawabkeh: Enrichment of vitamin B12 and B6 and lowering cholesterol levels of eggs by lactic acid bacteria.	Journal of Food, Agriculture and Environment	2013	11(2)	674-678.
- Herzallah , S. M. : Aflatoxin B1 residues in eggs and flesh of laying hens fed aflatoxin B1 contaminated diet.	American Journal of Agricultural and Biological Sciences	2013	doi:10.3844/ajabssp.2013.156.161(http://www.thescipub.com/ajabs.toc)	156-161

- Herzallah M. S.: Detection of genetically modified material in feed and foodstuffs containing soy and maize in Jordan.	Journal of Food Composition and Analysis	2012	26 http://dx.doi.org/10.1016/j.jfca.2012.01.007	169-172
- Herzallah, S. and Holley, R. : Determination of sinigrin, sinalbin, allyl- and benzyl isothiocyanates by RP-HPLC in mustard powder extracts. Journal of Food Science and technology.	LWT - Food Science and Technology	2012	47	293–299.
-Al-Shawabkeh, K., Herzallah, S. and Abdur-Rahman A. Al-Fataftah: Supplemental effect of <i>Lepidium sativum</i> and <i>Brassica juncae</i> dried seeds powder on meat quality, CLA, and blood chemistry of broiler chicken.	JJAS	2013	3	363-368
- Herzallah, S., Lledó, M. Lara, and Holley, R. Influence of NaCl and NaNO ₃ on Sinigrin Hydrolysis by Foodborne Bacteria.	Journal of Food Protection	2011	74	2162-2168
- Herzallah, S. Determination of aflatoxins in eggs, milk, meat and meat products using HPLC fluorescent and UV detectors.	Food Chemistry	2009	114	1141–1146

- Herzallah , S. Effect of UV-light adny-irradiation of apple juice on organochlorinated pesticides residues.	Bull. Fac. Agric. Cairo Univ.	2009	60	206-212.
-Al-Ismail, K. , Herzallah, S. , and Al-Dmour, H. , S. : Effect of γ -ray, Microwave heating and solar radiation of apple juice on organochlorinated pesticides.	American Journal of Agricultural and Biological Sciences	2009	4 (1)	7-11
-Alshawabkeh, K., Herzallah, S. , Zakariya, H., Al-fataftah, A. : Effect of aflatoxins on performance of broilers and CLA in poultry meat.	Jordan Agriculture Scientific Journal.	2009	5(3)	314-323
- Herzallah , S. , Alshawabkeh, K. and Al-Fataftah, A. Aflatoxins decontamination of artificially contaminated feeds by sunlight, -radiation and microwave heating.	J.Applied Poultry Research	2008	17:doi:10.3382/japr.2007-00107	515-521;
Al-Ismail, K. M., Herzallah, S.M. , and Humeid, M. A.: Effect of Processing and Storage of Jameed on Conjugated Linoleic Acid content and Fat and Cholesterol Oxidation.	Journal of Food Science and Tech.Elsier.	2007	40:doi:10.1016/j.lwt.2006.02.001	454-459
-Khalid Al-Ismail1, Saqer M. Herzallah and Ahmad Saleem Rustom : Antioxidant Activities of Some Edible Wild Mediterranean Plants.	Italian J. Food Sci.	2007	3(19)	287-2965

- Herzallah, S.M, Humeid, M.A and Al-Ismail, K.: Influence of Some Heating and Processing Methods on Fatty acid profile of Milk and other Dairy Products.	JFAE	2005	<i>3(1)</i>	<i>102-106</i>
- Herzallah, S.: Effect of Dried Apricots Extract on the Growth of <i>Bifidobacteria</i> in Cows and Sheeps Milk.	P.J.Bio. Sciences.	2006	9(1)	128-132
- Herzallah, S.M, Humeid, M.Aand Al-Ismail, K.: Effect of Heating and Processing Methods of Milk and Dairy Products on Conjugated Linoleic Acid and <i>Trans</i> Fatty Acid Isomers Content.	J. Dairy Sci.	(2005).	88(4)	1301-1310

1. Arab First Prize Provided by Arab Organization for Agricultural Development
2. Nanofiber and Nano formulation from edible cellulosic material/ Under registration with Manitoba University_ Canada