

## PERSONAL INFORMATION



## Samer Mudalal

 Hadadeen Street, Tulkarem, Palestine

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 [Samer.mudalal@najah.edu](mailto:Samer.mudalal@najah.edu)

Sex Male | Date of birth 01/07/1978 | Nationality Palestinian

## WORK EXPERIENCE

## Current Job since 2015

## Assistant professor in Department of Nutrition and Food Science

An-Najah National University

Nablus, PO BOX 7

West bank, Palestine ([www.najah.edu](http://www.najah.edu))

Teaching some courses in food science and technology, organizing the research work in the laboratories

Business or sector National University

## August 2016 to May 2018

## Head of Department of Nutrition and Food Science

An-Najah National University

Nablus, PO BOX 7

West bank, Palestine ([www.najah.edu](http://www.najah.edu))

Business or sector National University

## February 2012-2015

## Doctorate in Food Science and Biotechnology

University of Bologna

Piazza Goidanich 60, 47522 Cesena (FC) - Italy

Conducting a research project to evaluate the quality traits of fresh and processed poultry meat products affected by myopathies due to genetic selections

## September 2011- February 2012

## Instructor in Nutrition and Food Technology Department

An-Najah National University

Nablus, PO BOX 7

West bank, Palestine ([www.najah.edu](http://www.najah.edu))

Assisting in teaching some courses in food technology, organizing the research work in the laboratories

Business or sector National University

## February 2010-November 2011

## Research and development consultant

Siniora Food Industries Co.

P.O. Box 132, Jerusalem

West bank, Palestine ([www.siniorafood.com](http://www.siniorafood.com))

Assisting in innovation of new products, troubleshooting for quality defects, and cost optimization

Business or sector Processed meat industry

## September 2009-December 2011

## Instructor in Food Technology Department

Al-Quds University P.O Box 51000, Jerusalem

	<p>West bank, Palestine (<a href="http://www.alquds.edu">www.alquds.edu</a>)</p> <p>Assisting in teaching some courses in food technology, organizing the practical work in the laboratories</p> <p><a href="#">Business or sector</a> National University</p>
November 2008-February 2010	<p><b>Production and R&amp;D Manager</b></p> <p>Siniora Food Industries Co.</p> <p>P.O. Box 132, Jerusalem</p> <p>West bank, Palestine (<a href="http://www.siniorafood.com">www.siniorafood.com</a>)</p> <p>Implementing the daily production plan, preparing daily, weekly, monthly reports about production activities. Innovation of new products, troubleshooting for quality defects, and cost optimization</p> <p><a href="#">Business or sector</a> Processed meat industry</p>
January 2006-November 2008	<p><b>Quality control and R&amp;D Supervisor</b></p> <p>Siniora Food Industries Co.</p> <p>P.O. Box 132, Jerusalem</p> <p>West bank, Palestine (<a href="http://www.siniorafood.com">www.siniorafood.com</a>)</p> <p>Supervision on controlling the microbiological, sensorial, and physical requirements for products. Auditing, validation, and verification of FSMS.</p> <p><a href="#">Business or sector</a> Processed meat industry</p>
October 2003-March 2006	<p><b>Research assistance in Food Technology Department</b></p> <p>Al-Quds University</p> <p>P.O. Box 51000, Jerusalem</p> <p>West bank, Palestine (<a href="http://www.alquds.edu">www.alquds.edu</a>)</p> <p>Assisting in the organizing and work flow of research activities of students in the laboratories. Preparing and controlling experimental activities</p> <p><a href="#">Business or sector</a> National University</p>
February 2003-October 2003	<p><b>Quality technician</b></p> <p>National Beverage Company</p> <p>P.O. Box: 1395, Ramallah</p> <p>West bank, Palestine</p> <p>Microbiological and physical analysis for juices, preparing the master quality files for finished products.</p> <p><a href="#">Business or sector</a> Fruits juices industry</p>

## EDUCATION AND TRAINING

2012-2015	<p>PhD program in Food Science and Biotechnology</p> <p>University of Bologna- School of Agriculture and Veterinary Medicine - Department of Agricultural and Food Sciences. Cesena, Italy.</p>
2003-2007	<p>Master degree in Applied and Industrial Technology- food processing stream.</p> <p>Al-Quds University- Faculty of Sciences, Abu dies-West Bank- Palestinian Territory</p>
1997-2001	<p>Bachelor degree in Food Science and Technology</p> <p>Al-Quds University- Faculty of Sciences, Abu dies-West Bank- Palestinian Territory</p>

## PERSONAL SKILLS

Mother tongue(s) Arabic

Other language(s)

English

Italian

UNDERSTANDING		SPEAKING		WRITING
Listening	Reading	Spoken interaction	Spoken production	
C2	B2	B2	C2	C2
A1	A1	A1	A1	A1

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user  
Common European Framework of Reference for Languages

**Communication skills** Good communication skills gained through my experience as production and R&D manager and also I was involved in food safety team.

**Organizational / managerial skills** I worked as production manager for two years where I was responsible about 70-100 people and I got some of organizational and managerial skills like leadership, time management, effective and Strategic planning during this period. Head of Nutrition and Food Technology department for two years. Head of session in 5th INTERNATIONAL CONFERENCE ON COVID-19 STUDIES 2021, Turkey. Membership in many local workshops.

**Job-related skills** I gained some experience in troubleshooting of quality issues related to the meat processing industry during my work as quality control supervisor, R&D manager, and production manager

**Computer skills** Good command of Microsoft Office™ tools (Word™, Excel™ and PowerPoint™) Statistical software (Origin, SPSS, Minitab, and Statistica 6)

**Other skills** HACCP training certificate from Alnukhba Company for industrial and Administration Systems- Ramallah, West Bank, Palestine (10.09.2003- 30.09.2003)  
ISO9001 training certificate from Alnukhba Company for industrial and Administration Systems- Ramallah, West Bank, Palestine (10.09.2003- 30.09.2003).  
Training course about chemical analysis of food products from center for Environmental and Occupational Health Science-Birzeit University, West Bank, Palestine (2005)  
Food safety Management system (FSMS) training course from BISCO Company-Ramallah, West Bank, Palestine (2007)  
Strategic planning and time management course from APIC Company-Ramallah, West Bank, Palestine (2008)  
Training course in Criteria of Recruiting and Employees performance evaluation from APIC Company-Ramallah, West Bank, Palestine (2008)  
Training course in meat processing and troubleshooting from BK-Geulini Company-Frankfurt, Germany (4-2009)  
Training course in meat processing and products development from ALMI Company- Linz, Austria (7-2010)  
Training course in Communicating Food Science to Media, Department of Agricultural and Food Sciences, Alma Mater Studiorum - University of Bologna, Cesena, Italy (2012)  
Training course for young academics. Improving communication between Food Technologist And Consumer Scientists during the food innovation process. SOFITEL Brussels Europe, Place Jourdan 1, 1040 Bruxelles (Belgium), Thursday 30- Friday 31 October 2014  
CME Online Celiac Disease: Update on Diagnosis and Treatment October 16, 2016, HARVARD MEDICAL SCHOOL

**Driving license**

B

## ADDITIONAL INFORMATION

### Hobbies

- Reading books in human resourcing development, NLP, and philosophy, favorite writers: Anthony Robbins, Jack Canfield, Ibrahim Elfiky, Mustafa Mahmoud
- Sports: Chess and ping pong

### Membership

- Membership in World Poultry Science Association (WPSA, Italy), 2013
- Member of the Board of Directors in Safa Dairy Company, Nablus, Palestine 2015
- Membership in several technical and scientific committees in the university

### Supervision on master Thesis

- I was a supervisor for more than 12 master students in different fields of food technology such as: meat technology, food safety, food quality
- External and internal examiner for three master theses

### Writing articles on local magazine/newspaper

- Participation in writing an article in Al-Ayyam newspaper about the great quality of Palestinian products, enhancing their competitiveness and market share, 2020
- The publication of an article in the magazine Consumer Echo of the Palestinian Consumer Protection Association entitled Antibiotics in Food, 2017

### Membership in committees related to university

- Member in more than 6 technical and academic committees at An-Najah National University
- Member in project titled "Transforming Agriculture Curriculum and Training Practices – TACT" in collaboration with Wageningen Centre for Development Innovation, WUR, Netherland

## Publications

1. Zaazaa, A.; **Mudalal, S.**; Sabbah M., Fayyad, A.; Omar, JA (2023). Influence of Cage Density and Hen Age on Performance and Egg Quality in Traditional Systems. Brazilian Journal of Poultry Science. <http://dx.doi.org/10.1590/1806-9061-2022-1748>
2. Ahmed Zaazaa, **Samer Mudalal**, Belal Abu Helal, Dario Mercatante, Maria Teresa Rodriguez-Estrada & Jamal Abo Omar (2023) Effects of dietary supplementation of soybean lecithin on growth performance, nutrients digestibility and serum profiles of broilers fed fried soybean oil, Italian Journal of Animal Science, 22:1, 181-189, DOI: [10.1080/1828051X.2023.2176793](https://doi.org/10.1080/1828051X.2023.2176793)
3. Alwafa, R.A.; **Mudalal, S.**; Shraim, F.; Mauriello, G. Comparison between Quality Traits of Solar-Dried and Freeze-Dried *Origanum syriacum* L. (Za'atar). *Plants* **2022**, *11*, 1110. <https://doi.org/10.3390/plants11091110>
4. **Mudalal, S.**; Kanan, D.; Anabtawi, O.; Irshaid, A.; Sabbah, M.; Shtaya, M.; Shraim, F.; Mauriello, G. Application of the Hurdle Technology Concept to the Fresh Za'atar (*Origanum syriacum*) Preservation. *Foods* **2022**, *11*, 3002. <https://doi.org/10.3390/foods11193002>
5. Zaazaa, A.; **Mudalal, S.**; Sabbah, M.; Altamimi, M.; Dalab, A.; Samara, M. Effects of Black Cumin Seed (*Nigella sativa*) and Coconut Meals (*Cocos nucifera*) on Broiler Performance and Cecal Microbiota. *Animals* **2023**, *13*, 535. <https://doi.org/10.3390/ani13030535>
6. **Mudalal S**, Zaazaa A. Influence of Slaughter Age on the Occurrence and Quality Characteristics of White Striping and Wooden Muscle Abnormalities. *Food Sci Anim Resour.* 2022 May;42(3):455-466. doi: 10.5851/kosfa.2022.e15. Epub 2022 May 1. PMID: 35611075; PMCID: PMC9108951.
7. Zaazaa, A.; **Mudalal, S.**; Alzuheir, I.; Samara, M.; Jalboush, N.; Fayyad, A.; Petracci, M. The Impact of Thyme and Oregano Essential Oils Dietary Supplementation on Broiler Health, Growth Performance, and Prevalence of Growth-Related Breast Muscle Abnormalities. *Animals* **2022**, *12*, 3065. <https://doi.org/10.3390/ani12213065>
8. Soglia, F, **Mudalal, S.**, E. Babini, M. Di Nunzio, M. Mazzoni, F. Sirri, Cavani, C., and Petracci, M. (2015) Histology, composition, and quality traits of chicken *Pectoralis major* muscle affected by wooden breast abnormality. *Poultry Science*, doi: 10.3382/ps/pev353
9. Soglia F, **Mudalal S**, Babini E, Di Nunzio M, Mazzoni M, Sirri F, Cavani C, Petracci M. Histology, composition, and quality traits of chicken *Pectoralis major* muscle affected by wooden breast abnormality. *Poult Sci.* 2016 Mar; 95(3):651-9. doi: 10.3382/ps/pev353. Epub 2015 Dec 25. PMID: 26706363.

10. Mohammed K Salman & **Samer Mudalal** (2022) Quality control and mycotoxin levels in food in the Palestinian market, Food Additives & Contaminants: Part B, DOI: [10.1080/19393210.2022.2046651](https://doi.org/10.1080/19393210.2022.2046651)
11. Alwafa R, **Mudalal S**, Mauriello G. Origanum syriacum L. (Za'atar), from Raw to Go: A Review. *Plants*. 2021;10(5):1001. doi:10.3390/plants10051001
12. **Mudalal S**, and Abu-Khalaf, N. (2021). Electronic nose to differentiate between several drying techniques for Origanum syriacum leaves. *Food Research* 5 (6): 260 - 265
13. **Mudalal S**, Zaazaa, A and Omar, J AboEffects of Medicinal Plants Extract with Antibiotic Free Diets on Broilers Growth Performance and Incidence of Muscles Abnormalities. *Brazilian Journal of Poultry Science* [online]. 2021, v. 23, n. 01
14. Soglia F, Baldi G, Laghi L, **Mudalal S**, Cavani C, Petracci M. Effect of white striping on turkey breast meat quality. *Animal*. 2018 Oct; 12(10):2198-2204. doi: 10.1017/S1751731117003469. Epub 2018 Jan 8. PMID: 29306347.
15. Zaid, A., Abu-Khalaf, N., **Mudalal S.**, & Petracci, M. (2020). Differentiation between Normal and White Striped Turkey Breasts by Visible/Near Infrared Spectroscopy and Multivariate Data Analysis. *Food science of animal resources*, 40(1), 96–105. <https://doi.org/10.5851/kosfa.2019.e88>
16. Massimiliano Petracci, Francesca Soglia, Giulia Baldi, Laura Balzani, **Samer Mudalal**, Claudio Cavani. Technical note: Estimation of real rabbit meat consumption in Italy. *World Rabbit Science*, [S.l.], v. 26, n. 1, p. 91-96, mar. 2018. ISSN 1989-8886. Available at: <https://polipapers.upv.es/index.php/wrs/article/view/7802>. Date accessed: 26 feb. 2021. doi:<https://doi.org/10.4995/wrs.2018.7802>.
17. **Mudalal S**. Incidence of White Striping and Its Effect on the Quality Traits of Raw and Processed Turkey Breast Meat. *Food Sci Anim Resour*. 2019 Jun;39(3):410-417. doi: 10.5851/kosfa.2019.e35. Epub 2019 Jun 30. PMID: 31304470; PMCID: PMC6612781.
18. Altamimi, M., **Mudalal S.**, & Rastall, R.A. (2016). Production of Short Chain Arabinooligosaccharides by Hydrolysis of Arabinan Using a Commercial Mixed Glycanase Preparations. *Journal of Nutrition and Food Sciences*, 6, 1-6.
19. **Mudalal S**, Abu-Shanab B, Abdallah J. Evaluation of physico-chemical properties and selected antibiotic residues in UHT milk marketed in Palestine, *Journal of Food Safety and Food Quality*, 2019; 70(3):66-71.
20. **Mudalal S**, Zaid A, Abu-Khalaf N, Petracci M. Predicting the quality traits of white striped turkey breast by visible/near infra-red spectroscopy and multivariate data analysis. *Italian Journal of Animal Science*. 2020; 19(1):676-686. doi:10.1080/1828051x.2020.1779138
21. **Mudalal S**, Petracci M. Effect of Sodium Chloride Replacement with Potassium Chloride on Quality Traits of Bicarbonate-Marinaded Turkey Breast Meat. *Brazilian Journal of Poultry Science*. 2019; 21(3). doi:10.1590/1806-9061-2019-0996
22. **Samer Mudalal**, Doaa Kanan, Hassan abu qaoud and Gianluigi Mauriello. Effect of Vacuum Packaging and Natural Ingredients on the Physical and Microbiological Properties of Fresh Oregano (*Origanum syriacum*) Products. *Journal of Food and Nutrition Research*. 2020; 8(6):244-251. doi: 10.12691/jfnr-8-6-1
23. **Mudalal S**, Petracci M. Effect of Sodium Chloride Replacement with Potassium Chloride on Quality Traits of Bicarbonate-Marinaded Turkey Breast Meat. *Brazilian Journal of Poultry Science*. 2019; 21(3). doi:10.1590/1806-9061-2019-0996
24. M. Petracci, **S. Mudalal**, F. Soglia, and C. Cavani (2015) Meat quality in fast-growing broiler chickens. *World's Poultry Science Journal*, 2, pp 363-374
25. Petracci M, **Mudalal S**, Babini E, and Cavani C (2014) Effect of white striping on chemical composition and nutritional value of chicken breast meat. *Italian Journal of Animal* DOI: <http://dx.doi.org/10.4081/ijas.2014.3138>
26. F. Soglia, M. Petracci, **S. Mudalal**, L. Vannini, G. Gozzi, L. Camprini, C. Cavani (2014) Partial replacement of sodium chloride with potassium chloride in marinated rabbit meat. *International Journal of Food Science & Technology* 49: 1-8.
27. **S. Mudalal**, E. Babini, C. Cavani, M. Petracci (2014) Quantity and functionality of protein fractions in chicken breast fillets affected by white striping. *Poultry Science* 93(8):2108-16. doi: 10.3382/ps.2014-03911.
28. **Mudalal S.**, Lorenzi M., Soglia F, Cavani C., Petracci M.(2015) Implications of white striping and wooden breast abnormalities on quality traits of raw and marinated chicken meat. *Animal Science*, 9(4):728-34
29. M. Lorenzi, **S. Mudalal**, C. Cavani, M. Petracci (2014) Incidence of White Striping under Commercial Conditions in Medium and Heavy Broiler Chickens. *Journal of Applied Poultry Research* Res doi: 10.3382/japr.2014-00968

30. **Mudalal S.**, Petracci M., Rocculi P., Tappi S., Cavani C. (2013) Comparison between the quality traits of phosphate and bicarbonate-marinated chicken breast fillets cooked under different heat treatments. *Food and Nutrition Sciences*, pp. 35-44.
31. Petracci M., Mourizio B., **Mudalal S** and Cavani C (2013) Functional ingredients for poultry meat products. *Trends in Food Science and Technology* 33, 27-39.
32. Petracci M, **Mudalal S**, Bonfiglio A, and Cavani C (2013) Occurrence of white striping and its impact on breast meat quality in broiler chickens. *Poultry Science* 92: 1670-1675.
33. M. Fanun, Z. Ayad, **S. Mudalal**, S. Dahoah, D.Meltzer, M. Schwarze, R.Schomäcker & J. Blum (2012) Characterization of Water/Sucrose Laurate/n-Propanol/Allylbenzene Microemulsions. *J Surfact Deterg*

### Skills in creating and developing educational programs

- I was involved in developing new joint master program in Nutrition and Food technology, Master program in Management and development food products, and Ph.D. program in Food Chemistry

## Presentations

1. Mudalal S. (2015) Strategies to reduce sodium in food products: practical case; low sodium marinated rabbit meat. Role of Functional foods in health and disease Workshop, 23 April, Hebron, Palestine.
2. Sodium reduction in marinated rabbit meat. In Procs of Giornate di Coniglicoltura ASIC 2013, Forli, Italy
3. The effect of white striping on the chemical composition of chicken breast meat. In the proceeding of the XXI European Symposium on the Quality of Poultry Meat, Bergamo, Italy, September 15-19, 2013
4. Farming and processing factors for improving Sensorial, Technological and Nutritional properties of poultry meat (the results of major part of my PhD thesis was presented), Giornata del Dottorato, Curriculum in Scienze e Biotecnologie degli Alimenti, Cesena, Italy 19 April 2013
5. Farming and processing factors for improving Sensorial, Technological and Nutritional properties of poultry meat, (the results of major part of my PhD thesis was presented) Giornata del Dottorato, Curriculum in Scienze e Biotecnologie degli Alimenti, Cesena, Italy 28 March 2014
6. Farming and processing factors for improving Sensorial, Technological and Nutritional properties of poultry meat (the results of major part of my PhD thesis was presented), XIX PhD Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology, 24-26 September 2014, Bari, Italy

## Conferences and workshops

1. Mudalal S. (2015) Strategies to reduce sodium in food products: practical case; low sodium marinated rabbit meat. Role of Functional foods in health and disease Workshop, 23 April, Hebron, Palestine.
2. Petracci, M., **Mudalal, S.**, Lorenzi, M., Soglia, F. and Cavani, C. (2014) Implications of wooden breast defect on technological properties of chicken breast fillets. *Proceedings of XIV European Poultry Conference, 23-26 June, Stavanger, Norway.*
3. Petracci, M., **Mudalal, S.**, and Cavani, C. (2014) Meat quality in fast-growing broiler chickens. *Proceedings of XIV European Poultry Conference, 23-26 June, Stavanger, Norway.*
4. **Mudalal, S.**, Babini, E., Cavani, C. and Petracci, M. (2014) Changes in protein fractions of chicken breast meat affected by white striping. *Proceedings of XIV European Poultry Conference, 23-26 June, Stavanger, Norway.*
5. **Mudalal S**, Petracci M, Cavani C (2013) Sodium reduction in marinated rabbit meat. In Procs of Giornate di Coniglicoltura ASIC, 10-11 April, Forli, Italy, pp. 105-107
6. **Mudalal S**, Petracci M, Babini E., Cavani C (2013) Consequences of selection for high growth rate on nutritional quality of chicken breast meat. In proceeding of the International Conference on FoodOmics, 3<sup>rd</sup> edition, 22-24 May, Cesena, Italy, pp. 88
7. Petracci M, **Mudalal S**, Cavani C (2013) Reducing sodium level in processed rabbit meat. In proceeding of the International Conference on FoodOmics, 3<sup>rd</sup> edition, 22-24 May, Cesena, Italy, pp. 92
8. Petracci M, **Mudalal S**, Bonfiglio A, Cavani C (2013) The occurrence of white striping in chicken breast meat. In Procs. of XX Congresso Associazione per la Scienza e le Produzioni Animali (ASPA), 11-13 June, Bologna, Italy, Ital J Anim Sci, vol.12:s1, pp. 133
9. Petracci M, **Mudalal S**, Bonfiglio A, Cavani C (2013) Effect of white striping on quality traits of raw and marinated chicken breast meat. In Procs of XX Congresso Associazione per la Scienza e le Produzioni Animali (ASPA), 11-13 June, Bologna, Italy, Ital J Anim Sci vol.12:s1, pp. 45



10. **Mudalal S**, Petracci M, Babini E., and Cavani C (2013) the effect of white striping on the chemical composition of chicken breast meat. In the proceeding of the XXI European Symposium on the Quality of Poultry Meat, 15-19 September, Bergamo, Italy, pp. 24
11. **Mudalal S**, Babini E., and Cavani C and Petracci M (2013) Comparison between the quality traits of phosphate and bicarbonate-marinated chicken breast fillets cooked under different heat treatments. In the proceeding of the XXI European Symposium on the Quality of Poultry Meat, 15-19 September, Bergamo, Italy, pp. 66
12. Young scientist Workshop. "How to manage my food-data? From the research to the society", University of Bologna, Bologna 12-15/11/2013
13. **Mudalal S**. (2012). Farming and processing factors for improving Sensorial, Technological and Nutritional properties of poultry meat, XVII PhD Workshop 2012, Cesena, Italy
14. **Mudalal S**. (2014). Farming and processing factors for improving Sensorial, Technological and Nutritional properties of poultry meat, XIX PhD Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology, 24-26 September 2014, Bari, Italy pp 37-41.
15. Giorgia G, Lucia C., Diana I. S., Francesca S., **Mudalal S.**, Massimiliano P., Lucia V. (2014) Effect of NaCl partial replacement with KCl on spoilage microflora and shelf-life of marinated rabbit meat. 24<sup>th</sup> international ICFMH conference, Nantes, France.
16. Soglia F, **Mudalal S.**, Sirri F, Cavani C., Petracci M. Composition and texture of wooden breast meat (2015) XXI European Symposium on the Quality of Poultry Meat" and the "XVI European Symposium on the Quality of Eggs and Egg Products", in Nantes (France), from 10-13 May 2015
17. **Mudalal S.** (2020) Evaluating the effect of vacuum storage and storage conditions on the quality traits of fresh oregano (*Origanum syriacum*) at the "5th World Biotechnology Congress" held during September 23, 2020, Webinar. Journal of Microbiology and Biotechnology Reports vol 3 page 17 (**Dubai**)
18. Giulia Baldi; Francesca Soglia; Maurizio Mazzoni; Luca Laghi; **Samer Mudalal**; Claudio Cavani; Massimiliano Petracci (2018). Post mortem acidification pattern in chicken breast and leg muscles. 5th International Conference on Foodomic (**Italy**)
19. **Mudalal, S.** (2017) Effect of Replacing Sodium Chloride by Potassium Chloride on the Quality Traits of Marinated Turkey Meat Product. 1st international Jordanian Conference of Nutrition (**Jordan**)
20. **Samer Mudalal** (2018) Transforming Agriculture Curriculum and Training Practices –TACT, Wageningen University & Research - WUR, Netherland.
21. **Samer Mudalal**, Shatha toubah, Sondos Zurique. (2021). Does COVID-19 pandemic improve the prerequisite programs of food safety systems in small food enterprises. 5th INTERNATIONAL CONFERENCE ON COVID-19 STUDIES, 24-25/9/2021, (**Turkey**).
22. **Samer S**. 2021. Evaluation the food additives intake from processed foods among university students. INTERNATIONAL BAKU SCIENTIFIC RESEARCH CONGRESS, 15-16/10/2021. Baku, Azerbaijan BAKU EURASIA UNIVERSITY, **Azerbaijan**.
23. **Samer Mudalal and Ahmad Zaazaa**. (2021). Impact of commercial distribution chain on the shelf life of whole chilled chicken marketed in Palestine. AHI EVRAN International Conference on Scientific Research, 30/11-1-2/12/2021, **Turkey**.
24. Reem abu alwafa, **Samer mudalal**, and gianluigi mauriello. (2022). pre- and post- harvesting factors that affect the quality traits of *origanum syriacum* l. (za'atar). 7th international zeugma conference on scientific researches. january 21-23, 2022 gaziantep, **Turkey**.



25. Sama Mualal, **Samer Mudalal**, Duaa Younis. (2022). Evaluation the food additives intake from processed foods among school students, AHI EVRAN International Conference on Scientific Research, **Turkey**.
26. **Samer Mudalal**, Rami Alqaisi, Ala Kmail. (2022). Evaluation the differences in texture profile and color traits between table olive cultivars The Fifth International Conference on Olive in Palestine 5th ICOP, Palestine Technical University-Kadoorie/Tulkarem, Palestine, 21-22 November 2022
27. **Samer Mudalal**, Faisel Shreem, Doaa Kanan. (2022). New perspectives in post-harvest processing for preservation of fresh oregano (*Origanum syriacum*), Global Virtual Congress on Nutrition Research & Health, United Kingdom.
28. **Samer Mudalal**, Ola Anabtawi, Alma Irshaid, Jihad Abdallah (2023). Assessing how sociodemographic variables affect the significance of dairy product characteristics at the time of purchase, 20-21, November in 2023 at Konya/Turkey.

#### Attending seminars:

- Major trends in poultry meat products and eggs, Cesena, Italy 18 march 2013
- Microbial modeling for safety criteria calculation and risk analysis: theoretical approaches and practical applications" (Prof. Antonio Valero Diaz, University of Cordoba) held on Tuesday, April 1<sup>st</sup>, 2014 (Campus of Food Science Cesena (FC), Italy).
- Participation in presenting a main lecture (50 minutes) in a workshop on functional foods at the University of Hebron, the title of the lecture, strategies used internationally to reduce the level of sodium in food products, 2015.
- Series of lectures related to the effect of breakfast on academic performance and health status of students in the schools in Tulkarem province in collaboration with Ministry of education, 2016-2018

#### Grants, awards, and scholarships:

- Youth Program during European Poultry Conference, June 2014 in Stavanger, Norway, Grant
- Travel grant to EPC congress (Norway) from British Poultry Journal
- PhD scholarship offered by Italian Ministry of Foreign Affairs for financing project "Enhancement of the Palestinian University System" -E-PLUS
- Zammalah fellowship grant through which a research study was conducted with the University of Bologna in Italy on defects in meat quality resulting from genetic modifications. 2016. Research grant
- An-Najah Award for Excellence in Scientific Research 2016, 2017, 2018, 2019. Research Award
- Palestinian Agricultural Academic Cooperation Project (PAAC), Funded by NUFFIC, 2018, research grant
- First call of research grant, Deanship of scientific research, An-Najah National University, 2017
- Research grant project ANNU-MoHE-1819-Sc012, Ministry of Higher Education, Palestine
- Participation in the Erasmus mobility staff program Presentation of a series of lectures in the field of specialization at the University of Naples Federico II, 2017, 2018
- Reward of impact factor research (2017) from Dean of Research- An-Najah National University
- Reward of impact factor research (2018) from Dean of Research- An-Najah National University
- Reward of impact factor research (2019) from Dean of Research- An-Najah National University
- Reward of impact factor research (2020) from Dean of Research- An-Najah National University
- PARC fellowship 2021
- Reward of impact factor research (2021) from Dean of Research- An-Najah National University
- Reward of impact factor research (2022) and Reward of research productivity (2022) from Dean of Research- An-Najah National University
- Reward of impact factor research (2023) and Reward of research productivity (2022) from Dean of Research- An-Najah National University
- Fellowship from FAO: A preliminary qualitative investigation of the use of food additives in dairy and salad industries (2022)
- The highest H-index certificate in department staff (2022)

#### Trainer on the field of expertise

- Training number of employees of the NARC Agricultural Research Institute of the Ministry of Agriculture on the texture analyzer
- Training course in food analysis for private food industry
- Training course in Food microbiological analysis for private sector
- Training course in training to enhance agronomist female's employment in the agricultural labor market (RDWS)
- Training in producing natural food mixes from beekeeping outputs TURBO Project, The Business Women Forum (BWF)
- Training a group of teachers from the Ministry of Education (Tulkarm Directorate) within the Healthy Generations program from Nestlé (2023)

## Selected membership of technical and scientific committees

1. Member of the Equipment and Supplies Committee in Nutrition and Food Processing
2. Member of the Study Plan Committee in Nutrition and Food Processing
3. Member of the Study Plan Committee for the Master's Program in Nutrition and Food Processing
4. Member of the Study Plan Committee for the PHD Program in food chemistry
5. Member of the Equipment Committee, Study of the Supply of Equipment Member of the Quality
6. Committee for the Master's Program in Nutrition and Food Processing
7. Member of an advisory committee for training with the public and private sectors
8. Member of a committee for communication with the private sector that was formed by the Dean of the College