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# Sara Thamer Hadi

Anbar University  
College of Agriculture  
Department of Food Science  
Faculty member



📧 [st.hadi@uoanbar.edu.iq](mailto:st.hadi@uoanbar.edu.iq) Food science

“The science of today is the technology of tomorrow”

## EDUCATION

- 2011-2014 **M.Sc. in Food Science, University of Tikrit, Iraq, grade: 81.44%.** Thesis Title: Estimate the Active ingredient and Heavy Metals in Samples of tea and Study Its Microbial and Biological and Histological Effects.
- 2007-2010 **B.Sc. in Food Science, University of Tikrit , Iraq. grade (very good) 81.00%.** Thesis Title: The use of natural extracts to prolong the preservation of cow's milk and reduce the microbial load.

## SKILLS AND EXPERTISE

Food processing  
Dairy technology  
Food microbiology  
Microbiology  
Plant extract  
Biotechnology

## **PUBLICATIONS**

- Hadi, S.T & KM Thalij Influence of Oral Dosage from Extract of some Types of Green and Black Tea on Histological Changes in Liver cells of Laboratory Rats. ANBAR JOURNAL OF AGRICULTURAL SCIENCES, 2017.15(2) :p. 547-555.
- Hadi, S.T., M.M. Abed, and N.j. Fadhil, Chemical Composition of Trigonella foenum-graecum Seeds and Inhibitory Activity of Their Seeds Oil Against Some Microbes. International Journal of Life Sciences and Biotechnology, 2018. 1(2): p. 75-83.
- Abdul-Hakeem et al., 2019. Estimation of Total Phenolic Compounds, Essential Oils and Antibacterial Activity of Tannins and Glycosides Extracted from Rosemary (Rosemarinus officinalis L.) and Wild Mint (Mentha longifolia L.). Advances in Environmental Biology 13(5): 14-18. DOI:10.22587/aeb.2019.13.5.3
- Hadi, S.T, Fadhil,N.J , S. Khalaf,A.S, and Alhadithi,H.J, EXTRACTION OF PECTIN FROM QUINCE (CYDONIA OBLONGA) FRUIT HUSK AND USING IT IN JAM INDUSTRY. Biochem. Cell. Arch. Vol. 20, No. 1, pp. 2163-2166, 2020
- Hadi ST, Hussien HD, Abed MA, Alhadithi HJ. Chemical Analysis of Ginger Rhizomes and Sensory and Microbial Evaluation of Ginger Juice during Storage. International Journal of Pharmaceutical Quality Assurance. 2020;11(4):534-537
- S. T. Hadi et al 2021 The Effect of Vitamin D3 on Some Metabolic Processes in The Human Body IOP Conf. Ser.: Earth Environ. Sci. 761 012121
- Mohammed Saleh H, Jameel FR, Thamer Hadi S, Majed Hamid M. Study of effects Oat and Soybean on the Microbial and Sensory Analysis of Burgers (Beef, Chicken and Sheep).Revis Bionatura 2022;7(1). 23. <http://dx.doi.org/10.21931/RB/2022.07.01.23>.
- Book - Multiple Biological Activities of Unconventional Seed Oils , Chapter 9 - Antioxidant and antimicrobial activity of fenugreek (Trigonella foenum-graecum) seed and seedoil,<https://www.sciencedirect.com/science/article/pii/B9780128241356000118?via%3Dihub>

Researchget : <https://www.researchgate.net/profile/Sara-Hadi>

Publons : <https://publons.com/researcher/2911096/sara-thamer-hadi/>

Scholar : <https://scholar.google.com/citations?user=lkkAtkMAAAAJ&hl=a>

<https://www.scopus.com/authid/detail.uri?authorId=57222040308>

## POSTGRADUATE COURSEWORK-MASTER LEVEL

- Advance Biochemistry
- Advance Biotechnology
- Methods of Research
- Advance Food Technology
- Advance Human Nutrition
- Advance Food Chemistry
- Blood Physiology
- English language
- Analytic Analysis
- Special Problem

## UNDERGRADUATE COURSES

First year (2006-2007):

First Semester

- Maths
- Agricultural guidance
- General Chemistry
- Human Rights 1
- The basics of the food industry
- Computer programming 1
- Engineering drawing
- English

Second Semester

- Basics of statistics
- Human Rights 1
- Analytical chemistry
- Engineering foundations
- Computer programming 1
- The basics of animal production
- The agricultural economy

Second year (2007-2008):  
First Semester

- Computer programming 3
- organic chemistry
- Basics of dairy
- Care and storage
- Basics of microorganisms

Second Semester

- Biochemistry
- Physical chemistry
- Avat stores
- Computer programming 4
- Industrial crops
- Agricultural marketing
- Freedom and democracy

Third year (2008-2009):  
First Semester

- Manufacture of sugar and dates
- Grain technology
- Revive the microscopic food
- Food factory engineering
- Design and analyze experiments
- Food chemistry

Second Semester

- Dairy chemistry
- Reviving microscopic milk
- Liquid milk
- Manufacture of bread and pastries
- Molecular Biology
- Food labs management

Fourth year (2009-2010):  
First Semester

- Biotechnology 1
- Food analysis
- Dairy Manufacturing 1
- Food processing 1
- Human nutrition

Second Semester

- Food processing 1
- Meat technology
- Therapeutic feeding
- Biotechnology 2
- Quality control
- Dairy processing 2
- Seminars
- graduation project

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## WORK EXPERIENCE

Feb. 2018-  
present

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Staff of Assurance Quality Department, Supervision and Scientific Evaluation. Ministry of Higher Education and Research Scientific, Iraq.

## LANGUAGES

English      **Proficient speaker**  
Arabic        **Native speaker**

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## COMPUTER SKILLS

MS Office      Proficient user

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## TECHNICAL STRENGTHS

- Giving full attention to what other people are saying, taking time to understand the points.
  - Using scientific rules and methods to solve problems.
  - Study the characteristics of laboratory animals, such as feeding them, intestinal microbial populations, reproduction, and diseases caused by feeding or treating them using food. Develop and conduct experimental studies with laboratory animals, rats, rabbits, and mice in control.
  - Write research papers, reports, and scholarly articles that explain their findings.
  - Patience to repeat to people the same information again and again and in different ways so they understand nature is worth preserving.
  - Friendly, Good Interpersonal skill and ability to work under stress.
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