

# Curriculum Vitae

## CV

Updated in 30/08/2018



### Personal information

First name / Surname

Address

Mobile

E-mail

Nationality

Date of birth

Gender

Marital Status

Mohammed T.M Sabbah

Via Beniamino Guidetti, Parco San Paolo/ Napoli

00972 592335835 or 0039 3881082413

[mohammed.sabbah@unina.it](mailto:mohammed.sabbah@unina.it)

[m.sabbah@najah.edu](mailto:m.sabbah@najah.edu)

Palestinian

31 October, 1987

Male

Married

### WORK EXPERIENCE

Dates

Occupation or position held

20/1/2012- 20/11/2015

- Instructor in An-Najah National University. Department of Nutrition and Food Technology, Faculty of Agriculture and Veterinary Medicine.

20/10/2014 - 20/1/2015

- Coordinator of Department Nutrition & Food Technology, Faculty of Agriculture and Veterinary Medicine An-Najah National University

Education

Dates

Title of qualification

Department

Name of University

**1/11/2015- Present.**

PhD student in Biotechnology,

Department of Chemical Sciences

University of Naples "Federico II". (UNINA)

**Project title:**

*"Novel edible coatings to improve quality and shelf-life of different foods produced by Palestinian industries".*

Dates

Title of qualification awarded

Department

University

**12/2009- 10/2011**

Master in Animal Science M.Sc (Technology of Animal Products)

Department of Animal Product and Technology,

Faculty of Animal Science, University of Diponegoro, Indonesia.

Thesis title

**Thesis title:**

*"The Effect of Different Ratio of Bacteria (Lactobacillus Bulgaricus + Streptococcus Thermophilus and Bifidobacterium Longum. ATCC 15707) on Characteristics of Yogurt at Different Storage Period".*

Dates

Title of qualification awarded

Department

University

**2005-2009**

B. Sc Animal Production and Animal Health,

Animal Production and Animal Health,

Department Animal Production and Animal Health,

An-Najah National University

## Training

**1- Advanced Training Course on Emerging Biotechnologies for Sustainable Waste Management and Biorefinery Development.** From Bioassort's Project. University of Naples Federico II. (UNINA), Sala Azzurra-Complesso Universitario Monte S. Angelo Via Cintia, 4IT-80126 Napoli, Italy. Time. 4/4/2016 to 5/4/2016

**2- Training Course on NMR solid State,** University of Naples Federico II. Department of chemical science. Time. 25/1/2016 to 27/1/2016 and from 22/2/2016 to 24/2/2016.

**3- Training Course on Food Processing and Preservation Technology for Developing Countries.**

Organizer: China National Research Institute of Food and Fermentation Industries

Time: 15/7/2015 to 13/8/2015.

**4- Training Course on Food Analysis (HPLC, GC, Chemical, Physical and Microbial Analysis)**

Training Place: poison control and chemical/biological analysis center, An-Najah National University, Nablus, West- Bank, Palestine

Time: 1/5/2012 to 20/8/2012.

## Communications of Conference and workshops

1- National Seminar Animal Food. Diponegoro (Indonesia), September of 2011. Faculty of Animal science. University of Diponegoro. **Sabah M.**, Legowo A.M and Pramono Y. B. (the effect of different ratio of bacteria (*Lactobacillus bulgaricus* + *Streptococcus Thermophilus* and *Bifidobacterium longum*. ATCC 15707) on the total lactic acid bacteria, acidity and viscosity of yogurt at different storage period.

2- Scientific Conference for Agricultural Research (SCAR2012).An-Najah National University (Palestine), March 2012 Organization: Faculty of Agriculture. An-Najah National University Presentation Title: **The Effect of Different Ratio of Bacteria (*Lactobacillus Bulgaricus* + *Streptococcus thermophilus* and *Bifidobacterium Longum*. ATCC15707) on the Total Lab, Acidity and Viscosity of Yogurt at Different Storage Period.** Publication Type: Conference Paper.

3- Scientific Conference Second Palestinian International Conference on Material Science and Nanotechnology (PICNM2016). March 23-24, 2016 An-Najah National University New Campus, Nablus, Palestine. Poster title **(Effect of polyamines on low methoxyl pectin-based films).**

4- Solid Urban Waste Management Conference. XXI IUPAC CHEMRAWN CONFERENCE. April 6-8, 2016. CNR Piazzale Aldo Moro 7 - 00185 Rome, Italy Poster title **(Protein edible films reinforced with nanoparticles acting as transglutaminase substrates).**

5- **Workshop BIO/10.** (99 Poster of Biochemistry Teachers and Researchers of the University of Campania). Napoli-Italy. 18, January 2017. Aula Magna del Complesso delle Biotecnologie.

6- 59<sup>th</sup> Congress of the Italian Society of Biochemistry and Molecular Biology

(SIB). September 20-22, 2017, in Caserta at the Italian Air Force specialists School in collaboration with University of Campania “Luigi Vanvitelli”. Poster title (**Spermidine, a New Cationic Plasticizer for Polysaccharide- and Protein-Based Films**).

7- 2<sup>nd</sup> Innovations in food packaging shelf life and food safety conference. Munich-Germany, 3-6. October, 2017. Poster title (**Innovative hydrocolloid bioplastics triggered by polyamines**).

## Presentations

1. XV FISV Congress, Sapienza University of Rome. Italy. 18-21. September 2018. Presentation title (**Innovative chitosan-based biodegradable plastics as food coating and wrapping**).

2. 59<sup>th</sup> Congress of the Italian Society of Biochemistry and Molecular Biology (SIB). September 22, 2017, in Caserta at the Italian Air Force Specialists School in collaboration with University of Campania “Luigi Vanvitelli”. Presentation title (**Hydrocolloid materials: reinforcement and new plasticizers**). *Invited Speaker*

## Short Visit

1- 3 month visit to Universidad Complutense de Madrid Facultad de Ciencias Químicas. Departamento de Química Analítica Research

2- **Short Visit to University of Surrey- United Kingdom** through the program of Improvement of Students Skills Towards Employability Enhancement

**Date of the visit: 27/4/2015-30/4/2015.**

## PUBLICATIONS

### - Articles

1- **Sabbah, M.**, Di Pierro, P., Cammarota, M., Dell’Olmo E., Arciello, A., Porta R. (2019). Development and properties of new chitosan-based films plasticized with spermidine and/or glycerol. *Food Hydrocolloids*.....**IF 5.028**

2- Porta, R., Di Pierro, P., Roviello, V., **Sabbah, M.** Tuning the Functional Properties of Bitter Vetch (*Vicia ervilia*) Protein Films Grafted with Spermidine. *Int. J. Mol. Sci.* 2017, 18, 2658,.....**IF 3.257**

3- **Sabbah, M.**, Di Pierro, P., Giosafatto, C.V.L., Esposito, M., Mariniello, L., Regalado-Gonzales, C., and Porta, R. 2017. Plasticizing effects of polyamines in protein-based films. *Int. J. Mol. Sci.*, 18, 1026, .....**IF 3.257**

4- **Sabbah, M** and Porta R. 2017. Plastic pollution and the challenge of bioplastics *J. Appl. Biotechnol. Bioeng.* 2(3): 00033. DOI: 10.15406/jabb.2017.02.00033.

5- **M. Sabbah**, P. Di Pierro, M. Esposito, C. V. L. Giosafatto, L. Mariniello and R. Porta. 2016. (Stabilization of charged polysaccharide film forming solution by sodium chloride: nanoparticle Z-average and zeta-potential monitoring) *J. Biotechnol Biomater* (editorial). 6:4 DOI: 10.4172/2155-952X.1000e128.

6- R. Porta, P. Di Pierro, **M. Sabbah**, C. Regalado-Gonzales, L. Mariniello, M. Kadivar, and A. Arabestani. 2016. (Blend films of pectin and bitter vetch (*Vicia ervilia*) proteins: properties and effect of transglutaminase). *Innov. Food Sci. Emerg. Technol.*, doi: 10.1016/j.ifset.2016.07.001, 2016..... **IF 2.997**

- **Book and Chapter in the Book**

7- **M. Sabbah**, M. Esposito, P. Di Pierro, C. V. L. Giosafatto, L. Mariniello and R. Porta. 2016. (Insight into zeta potential measurements in biopolymer film preparation) *J. Biotechnol Biomater.* 2016, 6:2. (editorial) <http://dx.doi.org/10.4172/2155-952X.1000e126>.

8- **M. Sabbah**, A. M. Legowo, Y. B.&Pramono. 2012. (Effect of different ratio of bacteria (*lactobacillus bulgaricus* + *streptococcus thermophilus* and *bifidobacterium longum* ATCC15707) on characteristics of yogurt at different storage period) . *Journal Applied Food Technology.* Vol.1, No.2 32-38. ISSN:2009-7693. <http://journal.ift.or.id>.

1- **M. Sabbah**, C.V. L. Giosafatto., M. Esposito, P. Di Pierro, L.Mariniello, and R. Porta. 2018. Transglutaminase-crosslinked edible films and coatings for food applications. Book title (Enzymes in food biotechnology). Elsevier. In press.

2- Di Pierro P., Mariniello L., Giosafatto C.V.L., Esposito M., **Sabbah M.**, and Porta R. 2018. Dairy whey protein-based films and coatings for food preservation. In Series: Handbook of Food Bioengineering, vol 9, Food Packaging and Preservation, 1st Edition ISBN: 9780128115169 (A. Grumezescu & A.M. Holban eds.), Elsevier-Academic Press, pp.1-472, in press.

3- Book: The Effects of Using *Bifidobacterium longum*. 2014. Author: **M. Sabbah**, A. M. Legowo, Y. Pramono. Publication in: LAP LAMBERT Academic Publishing. (2014-06-16) - ISBN-13: 978-3-659- 56047-7.

- **Posters**

1- **"Preparation and characterization of bitter vetch (*Vicia ervilia*) seed protein films reinforced by nanoparticles and transglutaminase catalyzed crosslinks"**

I. Fernandez Bats, P. Di Pierro, R. Villalonga, B. Garcia Almendarez, **M. Sabbah**, R. Porta

43<sup>rd</sup> FEBS Congress, Prague, 7-12 July, 2018.

2- **"Effect of spermidine on physicochemical properties of protein based films"**

**Sabbah. M.**, Di Pierro. P., Porta. R.

19<sup>th</sup> International Conference on Food Safety and Packaging Methods. Rome-Italy. 11-12. December 2017. (E-poster)

3- **"Innovative hydrocolloid bioplastics triggered by polyamines"**

**Sabbah, M.**, Di Pierro, P., Esposito, M., Regalado-Gonzales, C., Mariniello, L., Giosafatto, C. V. L., and Porta R.

2<sup>nd</sup> Innovations in food packaging shelf life and food safety conference. Munich-Germany, 3-6. October, 2017.

4- **"Spermidine, a New Cationic Plasticizer for Polysaccharide- and Protein-Based Films"**

**M. Sabbah**, P. Di Pierro., M. Esposito., and R. Porta

59<sup>th</sup> Congress of the Italian Society of Biochemistry and Molecular Biology (SIB).Caserta-Italy, 20-22. September, 2017.

5- **"Biodegradable films and containers from bitter vetch (*Vicia ervilia*) seed proteins"**

R. Porta., P. Di Pierro., M. Sabbah., A. Amoresano., A. Illiano., M. Kadivar., and A. Arabestani

Federazione Italiana Scienze della Vita (FIVS). XIV° FIVS congress. Rome-Italy, 20-23. September, 2016.

**6- "Protein edible films reinforced with nanoparticles acting as transglutaminase substrates"**

Fernandez, I., Di Pierro, P., Sabbah, M., Fenderico, M., and Porta, R. Solid Urban Waste Management Conference. XXI IUPAC CHEMRAWN CONFERENCE. CNR Piazzale Aldo Moro 7 - 00185 Rome, Italy 6- 8 April, 2016.

**7- "preparation and characterization of bioplastics from grass pea proteins cast in the presence of transglutaminase"**

CVL Giosafatto, A De Gregorio, I Fernandez, M Sabbah, L Mariniello  
Advanced Training Course on Emerging Biotechnologies for Sustainable Waste Management and Biorefinery Development. University of Naples Federico II. (UNINA), Sala Azzurra-Complesso Universitario Monte S. Angelo Via Cintia, 4IT-80126 Napoli, Italy. 4- 5. April, 2016.

**8- "Effect of polyamines on low methoxyl pectin-based films"**

Esposito, M., Sabbah, M., Di Pierro, P., Mariniello, L., and Porta R  
Second Palestinian International Conference on Material Science and Nanotechnology (PICNM2016) An-Najah National University. Nablus, Palestine 23- 24. March, 2016.

## Awards

**1- Scholarship (6000 Euro)** assignment concerning research activities to be carried out at the chemical sciences department based on the "mexico" research project. Entitled. "*Chemical-physical characterization of nano-conjugated hydrocolloid films containing bioactive molecules and applicability tests on food products*". April, **2018**. University of Naples "Federico II".

**2- Scholarship (3000 Euro)** assignment concerning research activities to be carried out at the chemical sciences department based on the "mexico" research project. Entitled. "*Preparation and characterization of hydrocolloidal edible films containing microencapsulated nisin applied to food products*". September, **2016**. University of Naples "Federico II".

**3- Award best poster on the "Advanced Training Course on Emerging Biotechnologies for Sustainable Waste Management and Biorefinery Development"** University of Naples Federico II. (UNINA), Sala Azzurra-Complesso Universitario Monte S. Angelo Via Cintia, 4IT-80126 Napoli, Italy. 4- 5. April, **2016**.

**4- Award best poster on the "Second Palestinian International Conference on Material Science and Nanotechnology (PICNM2016)"** An-Najah National University. Nablus, Palestine 23- 24. March, **2016**.

## Memberships

1- Editorial Board member in International Journal of Food Sciences and Research 2018. [www.gudapuris.com](http://www.gudapuris.com)

2- Palestinian standard Institution (PSI)

	<p>3- Italian Society of Biochemistry and Molecular Biology (SIB). Società Italiana di Biochimica e Biologia Molecolare 2018.  <a href="http://www.biochimica.it/en/principal/">http://www.biochimica.it/en/principal/</a></p>																
<b>Personal skills and competences</b>	Arabic																
<b>Mother tongue(s)</b>	<table border="1" data-bbox="584 283 1552 346"> <thead> <tr> <th></th> <th>Understanding</th> <th>Speaking</th> <th>Writing</th> </tr> </thead> <tbody> <tr> <td>English</td> <td>Excellent</td> <td>Excellent</td> <td>Excellent</td> </tr> <tr> <td>Indonesian</td> <td>good</td> <td>Excellent</td> <td>Basic</td> </tr> <tr> <td>Italian</td> <td>Excellent</td> <td>Good</td> <td>Basic</td> </tr> </tbody> </table>		Understanding	Speaking	Writing	English	Excellent	Excellent	Excellent	Indonesian	good	Excellent	Basic	Italian	Excellent	Good	Basic
	Understanding	Speaking	Writing														
English	Excellent	Excellent	Excellent														
Indonesian	good	Excellent	Basic														
Italian	Excellent	Good	Basic														
<b>Other language(s)</b>																	
<b>Self-assessment Social skills and competences</b>	Team work; adaptability and experiences with multicultural experience; good communication with others.																
<b>Computer skills and competences</b>	Office (Word, Excel, Powerpoint); Internet explorer; SPSS, SAS, JMP and SIGMA-Plot programme for data analysis.																
<b>Communication skills</b>	<ul style="list-style-type: none"> <li>• Good communication skills gained through my experience as instructor in An-Najah National University.</li> <li>• Good learning skills gained through my experience from a honor class in master degree and B.Sc degree.</li> <li>• Research skills acquired through my experience in the field of research.</li> <li>• Educational skills gained through my experience in the field of university education.</li> <li>• Coping skills with new cultures gained through my education and my master's in Indonesia.</li> </ul>																
<b>Research Interests</b>	<ul style="list-style-type: none"> <li>• Edible coating and biodegradable food packaging material.</li> <li>• Improvement the shelf-life of fresh fruits and vegetables.</li> <li>• Enzymes in food biotechnology.</li> <li>• Innovations in food packaging, shelf-life and food safety.</li> <li>• Utilization of by-products to produce bioplastics.</li> <li>• Food processing and preservation technology.</li> <li>• Dairy processing and fermentation technology.</li> <li>• Nanaoparticles in food biotechnology.</li> <li>• Reduce the toxic compounds in processed foods.</li> <li>• Food additives.</li> </ul>																
<b>Teaching Courses</b>	<ul style="list-style-type: none"> <li>✓ 8/2/2018. Course for Master BIOCIRCE. Department of Chemical Sciences. University of Naples “Federico II”. - Bioplastic revolution: biomaterials and industrial applications.</li> <li>✓ 9/2/2017. Practical course for Master BIOCIRCE. Department of Chemical Sciences. University of Naples “Federico II”. - Characterization of bioplastic and edible films.</li> <li>✓ 2012-2015. Courses for B.Sc in Nutrition and Food Technology. Faculty of Agriculture and Veterinary Medicine. An-Najah National University. <ul style="list-style-type: none"> <li>- Food Chemistry and Food Analysis, and Lab</li> <li>- Dairy Processing, and Lab</li> <li>- Food Processing and Preservation, and Lab</li> <li>- Food Additives</li> <li>- Meat Technology, and Lab</li> <li>- Food Quality Control</li> </ul> </li> </ul>																

- Principles of Food Science
- Food Biotechnology
- Seminar on Nutrition and Food Technology
- Training Courses

### Other Activities

- ✓ Seminar: “10<sup>th</sup> anniversary of twinning”. Department of Chemical Science. University of Naples “Federico II”. 24/7/2016.
- ✓ Seminar: “Effect of polyamines (Spermidine SPD) and Glycerol on the mechanical properties of BVPC edible films”. Sala del Consiglio. Department of Chemical Science. University of Naples “Federico II”. 25/7/2016.
- ✓ Seminar: “Bioplastics in food industry” for Master student Food Science and Technology. Department of Chemical Science. University of Naples “Federico II”. 9/1/2017.

Open day of Department of Chemical Science “Bioplastics Applications”. University of Naples “Federico II”. 23/2/2017

### References

1. Prof. Raffaele Porta. Department of Chemical Science. University of Naples “Federico II”. [portaraf@unina.it](mailto:portaraf@unina.it).
2. Prof. Giovanni Sannia. Head of the PhD School in Biotechnology. University of Naples “Federico II”. [sannia@unina.it](mailto:sannia@unina.it).
3. Prof. Prospero Di Pierro. Department of Chemical Science. University of Naples “Federico II”. [prospero.dipierro@unina.it](mailto:prospero.dipierro@unina.it).
4. Dr. Samer Mudalal. Faculty of Agriculture and Veterinary Medicine. Head of Department of Nutrition and Food Technology. An-Najah National University. Palestine. E. Mail: [samer.mudalal@najah.edu](mailto:samer.mudalal@najah.edu).