

د. ضياء محمد ذيب الطوالبة دكتوراه في علم وتكنولوجيا الغذاء

المعلومات الشخصية

الجنسية : أردنية

العنوان : الأردن - إربد

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التعليم:

1-دكتوراه في علم وتكنولوجيا الغذاء (2024)

جامعة ماليزيا ترينجانو

كوال ترينجانو، ترينجانو، ماليزيا

عنوان الرسالة:

Characterization of Physicochemical Properties and Bioactive Peptides from
Ultrasonic Treated Chickpea (Cicer arietinum L.) Protein Hydrolysate

2.درجة الماجستير في علم وتكنولوجيا الغذاء (2013)

جامعة العلوم والتكنولوجيا الأردنية في إربد، الأردن

عنوان الرسالة:

Effect of Egg Yolk Replacement using Different Plant Protein on Chemical,
Physicochemical, Nutritional, and Therapeutic Properties of Mayonnaise

3.درجة البكالوريوس في علم التغذية وتكنولوجيا الغذاء (2008)

جامعة العلوم والتكنولوجيا الأردنية في إربد، الأردن

المنصب الأكاديمي:

أستاذ مساعد في علم الغذاء ، كلية الزراعة، قسم علم الغذاء والتغذية، جرش، الأردن

المهارات:

اللغة: العربية (اللغة الأم)

اللغة الإنجليزية (جيد في التحدث والقراءة والكتابة)

القدرة على استخدام الحاسوب مثل برامج

Microsoft Word و PowerPoint و Excel. Mendeley, etc

القدرة على استخدام القاعات الذكية

القدرة على العمل بروح الفريق

اهتمامات البحث :

Food science, Food Chemistry, Food Analysis, Food Processing, Food
Quality, Food Industry, Food Science and Nutrition.

الندوات :

- **Graduation Package Workshop.** Jordan University of Science and
Technology (J.U.S.T), 2008.

- **HACCP.** Jordan University of Science and Technology (J.U.S.T), 2008.
- **ESHA Program.** Jordanian Agricultural Engineers Association (Irbid branch), 2008.
- **Current Issues in Medical Nutrition Therapy.** Jordanian Agricultural Engineers Association (Irbid branch), 2008.
- **Communication Skills in English.** Jordanian Agricultural Engineers Association (Irbid branch), 2008.
- **Small Projects Managemen.** Jordanian Agricultural Engineers Association (Irbid branch), 2008.
- **The Food Defense Awareness Workshop.** United States Government, in cooperation with Jordan Food and Drug Administration and the Jordan University Science and Technology, 2012.
- **ISO22000.** Jordan University of Science and Technology (J.U.S.T), 2015.
- **Guide to Getting Published Workshop3.0 (How to publish in the high impact journal).** Universiti Malaysia Terengganu, 2018.
- **Research: From Introduction to Viva Voce.** International Center/ International Student Club/ Universiti Malaysia Terengganu, 2019.
- **Research Methodology.** Universiti Malaysia Terengganu, 2019.
- **Preparing For Viva Voce.** Universiti Putra Malaysia Bintulu Sarawak Campus (UPM), 2020.
- **Common Mistakes Made by Postgraduate Students in Thesis Writing.** Science and Marine Environment (SCI-MET) Club/ Universiti Malaysia Terengganu, 2020.
- **Publication in Q1and Q2.** Universiti Putra Malaysia Bintulu Sarawak Campus (UPM), 2020
- **An Introduction to Scholarly Publishing (Publication and Manuscript Preparation with a Chemistry Editor and Publisher).** Researcher Academy, 2020.
- **Publishing Workshop: How to Publish an eBook with Elsevier.** Researcher Academy, 2020.
- **2nd International Conference on Agriculture, Animal Science and Food Technology (ICAFT2021).**Universiti Sultan Zainal Abidin – UniSZA 2021.
- **1st INTERNATIONAL POSTGRADUATE SYMPOSIUM ON FOOD SECURITY (IPSyoFS-22).** Universiti Malaysia Terengganu. 2022.

الأبحاث :

- **Techno-Functional and Bioactivity Properties of Collagen Hydrolysate and Peptide: A Review. Accepted.** Deia Tawalbeh,

Muhammad Izzuddin Kha'sim, Noraizah Mhd Sarbon, Norizah Mhd Sarbon.
Food Reviews International.

- **Techno-Functional and Bioactivity Properties of Collagen Hydrolysate and Peptide: A Comprehensive Review. Accepted.** Deia Tawalbeh, Muhammad Izzuddin Kha'sim, Noraizah Mhd Sarbon, Norizah Mhd Sarbon. (2024). *Food Reviews International*.
- **8 – Purification and identification of bioactive peptide from fish protein hydrolysate.** Razaki, Nik Nur Sabrina, Deia Tawalbeh, Mannur Ismail Shaik, Norizah Mhd Sarbon, Nizaha Juhaida Mohamad, Khuriah Abdul Hamid, Faisalina Ahmad Fisol. (2024). In book: *Fish Protein Hydrolysates* Pages 197-229.
- **Ultrasonicated of Shortfin Scad (*Decapterus Macrosoma*) Waste Protein Hydrolysate for Potential Food Supplement: Techno-Functional Properties, Microstructure and Antioxidant Activity.** Razaki, N. N. S., Tawalbeh, D., Yusri, A. S., Mohamad, N. J., Hamid, K. A., Faisal, F. M., ... & Sarbon, N. M. (2024). Innovation Centre in Agritechology for Advanced Bioprocessing (ICA) Universiti Teknologi Malaysia Pagoh Campus Johor Darul Takzim, Malaysia, 54.
- **Recent Advances in In Vitro and In Vivo Studies of Antioxidant, ACE-Inhibitory and Anti-Inflammatory Peptides from Legume Protein Hydrolysates.** Tawalbeh, D., Al-U'datt, M. H., Wan Ahmad, W. A. N., Ahmad, F., & Sarbon, N. M. (2023). *Molecules*, 28(6), 2423.
- **Effect of ultrasound pretreatment on the functional and bioactive properties of legumes protein hydrolysates and peptides: A comprehensive review.** Tawalbeh, D., Ahmad, W. W., & Sarbon, N. M. (2022). *Food Reviews International*, 1-23.
- **Physicochemical properties and antioxidant activity of enzymatic hydrolysed chickpea (*Cicer arietinum L.*) protein as influence by alcalase and papain enzyme.** Nadzri, F. A., Tawalbeh, D., & Sarbon, N. M. (2021). *Biocatalysis and Agricultural Biotechnology*, 36, 102131.
- **Preparation of mayonnaise from extracted plant protein isolate of chickpea, broadbean and lupin flour: chemical. Physiochemical, nutritional and therapeutic properties.** Alu'datt, M. H., Rababah, T., Alhamad, M. N., Ereifej, K., Gammoh, S., Kubow, S., & Tawalbeh, D. (2017). *Journal of food science and technology*, 54(6), 1395-1405.
- **16 – Emulsified protein filaments: types, preparation, nutritional, functional, and biological properties of mayonnaise.** Alu'datt, M. H., Rababah, T., Gammoh, S., Ereifej, K., Al-Mahasneh, M., Kubow, H., Rababah, T., Gammoh, S., Ereifej, K., Al-Mahasneh, M., Kubow, S., & Tawalbeh, D. (2016). In *Emulsions* (pp. 557-572). Academic Press.