

Curriculum Vitae

1- Personal information

Name: Malik S.Y. Haddadin

Nationality: Jordanian

Place and Date of Birth: Karak- Jordan,23/8/1951.

Langauges: Arabic(native), English(fluent)

Computer skills: Good in using :MS Windows XP Managing Files, MS Word XP, MS, Excel XP,MS Access XP, MS Power Point XP, Information andCommunication.

Statistical Skills: Experimental Design, Surface Response Methodology, Kinetic Models Analysis.Computer Modelling in Food Science and Nutrition .

Instrumental Analysis Skills: HPLC,GC,Spectroscopic Methods (UV/VIS, IR, AAS, ICP, Fluorescence). Gel Filtration, Ion Exchange Chromatography, Electrophoresis (Vertical,and Horizontal), Rheological Techniques, Microbiological techniques,Cell Culture Techniques(plant and animal cells techniques), Biotchnology Techniques (Bioreactors, Immobilization for biocatalysts, bioseparation techniques, bioconversion, microbial and enzymes maintenance and production) FTIR,PCR,CO2-Supercritical ext.

2 - Present Address

The University of Jordan.
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3- Education

- * Ph.D. in Food Science, The University of Reading 1986.(U.K.)
- * M.Sc. in Food Science, The University of Reading 1982. (U.K.)
- * Qualifying Year in Food Science,B.Sc (1980-1981),The University of Reading. (U.K.)
- * M.Sc. in Animal Genetics , Mosul University,1977.
- * B.Sc. in Animal Science.Mosul University,1974.

4- Employment History

1977-1980 Full Time Lecturer ,The University of Jordan, Faculty of Agriculture, Department of Animal Production and Health.

1987- Prof .Food Science, Faculty of Agriculture,Department of Nutrition and

Food Technology.

5- Courses Taught

- 1-Food Science undergraduate(UG).
- 2-Dairy Processing(UG).
- 3-Food Engineering(UG).
- 4-Food Additives(UG).
- 5-Quality Control(UG).
- 6-Food Analysis.(UG).
- 7-Food Microbiology(UG).
- 8-Instrumental Analysis in Food and Nutrition ,graduate course (GC).
- 9-Food Biotechnology in Food and Nutrition(GC).
- 10-Dairy Technology (GC).
- 11- Food Sensory analysis (UG).
- 12- New developments in food Science and technology.
- 13- New developments in food quality control.

6- Graduates Studies

Supervising different M.Sc.(320)and Ph.D.(12) students in the fields of dairy, and food biotechnology during the last 20 years.

7- Research Activities

The research activities are concentrated in the following areas:

- a- Dairy and food biotechnology.
- b- Bioconversion of agroindustrial waste.
- c-Functional food for human health.
- d-Nutritional Aspects of dairy and food products.
- e-Food biotechnology.
- f-Food nanobiotechnology.

8- Current Research Activities

- 1- Functional food and human health .
- 2- Production of biocolorants by plant cell culture technique.
- 3- Activation of lactoperoxidase system in milk to study.
 - a- Its effect on microelements and vitamins
 - b- Its effect on milk lipid changes
 - c- Its effect on milk proteins changes
 - d- Its effect on lipid –proteins interaction..
- 4- Biochemical and nutritional aspects of dried buttermilk
- 5- Processed cheese: biochemical and nutritional changes during processing and storage at different temperatures .
- 6- Milk powder: biochemical and nutritional changes.

- 7- White brined cheeses biochemical and nutritional changes .
- 8- Studying the natural toxicants and contaminants in foods which include: a-Mycotoxins, b- Enterotoxins, c-Toxic amins, d-Heavy metals, e- Carcinogenes, f-Antibiotics, g-Pesticides residues, h-Veterinary drug Residues, i- Dioxin .
- 9- Specifications and standards of agri-food including the implication of ISO and HACCP in food production.
- 10- Phytosome in food and human health.

9- Publications

- 1- Faqih, A.M. and Haddadin, M. S.Y.(1982). Some physical and chemical treatments that improve the invitro digestibility of olive pomace . Dirasat .Vol:1X No:1, page:47-51.
- 2- Robinson, R. K. Haddadin, M. S.Y., and Abdulla, B. M.(1991). Halloumi cheese-some aspects of manufacture and quality.South African J.Dairy Science.23(3):61-64.
- 3- Haddadin, M.S.Y., Shahin, R.M.and Robinon, R. K. (1995).The chemical and sensory properties of Nabulsi cheese. Dairy Industries International. 60(7):33-35.
- 4- Haddadin, M. S. Y., Ibrahim, S. A. and Robinson, R. K. (1996). Preservation of raw milk by activation of the natural lactoperoxidase systems. Food Control.7:149-152.
- 5- Haddadin, M.S.Y., Abdulrahim,S. M.,Odetalla, N.H. and Robinson, R. K. (1997). A proposed protocol for checking the suitability of Lactobacillus acidophilus for use during feeding trials with chickens.Tropical Science. 74:16-20.
- 6- Haddadin, M. S. Y., Abdulrahim, S., Hashlamoun, E. and Robinson, R.K. (1996). The influence of Lactobacillus acidophilus on the production and chemical composition of hens egge. Poultry Science 75:491-494.
- 7- Haddadin, M.S.Y.Shahin, R. M. and Robinson, R.K.(1995). The influence of the casein:fat ratio in sheeps milk on the chemical composition and sensory properties of Nabulsi cheese. J. Society Dairy Technology. 48(3):71-75.
- 8-Abdulrahim, S. M. Haddadin, M. S. Y., Hashlamoun, E. A. R. and Robinson, R. K.(1996). The ifluence of Lactobacillus acidophilus and bacitracin on layer performance of chickens and cholesterol content of plasma and egg yolk.British Poultry Science.37:341-346.
- 9-Haddadin, M. S.Y., Batayneh, N. and Robinson, R. K.(1996). Production of acetic and propionic acids from labneh whey.J.Society Dairy Technology. 49(3):79-81.
- 10-Haddadin,M.S. Y.,Abu-Reesh,I.,Al-Qaissiah,O.A.and Robinson, R. K. (1997). The olive (Olea europea)-benefits and problems. Agriculture and

Equipment International. 49(2):76-78.

11-Haddadin, M. S. Y., Batayneh, N., Batarseh, R., and Robinson, R. K. (1997). Production of butanol and acetone from labneh whey. *Egyptian J. Dairy Science* 25:205-215.

12-Yamani, M. I. Al-Nabulsi, A. A., Haddadin, M. S.Y., and Robinson, R. K. (1998). The isolation of salt –tolerant lactic acid bacteria from ovine and bovine milks for use in the production of Nabulsi cheese. *International J. Dairy Technology*.51(3):86-89.

13-Abdulrahim. S. M. Haddadin, M. S. Y., Odetallah, N. and Robinson, R. K. (1999).Effect of zinc bacitracin and *Lactobacillus acidophilus* as feed additives in broiler ration.*British Poultry Science*.40:91-94.

14-Haddadin, M. S. Y. Abdulrahim, S. Al-Khawaldeh, G. Y. and Robinson, R. K. (1999).The solid- state fermentation of waste pomace from olive processing .*J.Chemical Techno;ogy and Biotechnology*.74:613-618.

15-Haddadin, M. S. Y., Lubbaddeh,W., Al-Tamimi, M. A. and Robinson, R.K.(1999).A preliminary appraisal of the effect on the cholesterol content of fresh ovine milk of supplementing the feed of Awassi ewes with *Lactobacillus acidophilus*. *Milchwissenschaft* 54(9):502-505.

16- Haddadin, M. S.Y., Al-Natour, R., Alqsous, S. and Robinson, R. K. (2002). Biodegradation of lignin in olive pomace by freshly –isolated species of *basidiomycetes*. *Bioresource Technology*. 82:131-137.

17- Haddadin, M. S. Y., Abu-Reesh, I. M. Haddadin, F. A. S., and Robinson, R. K. (2001).Utilization of tomato pomace as a substrate for the production of vitamin B12 –a preliminary appraisal. *Bioresource Technology*.78:225-230.

18- Haddadin, M. S.Y., Kattari, S.,Caretto, D. and Robinson, R. K. (2001). Potential intake of selenium by the inhabitants of different regions in Jordan. *Nutrition and Food Science* .31(3&4):230-233.

19- Haddadin, M. S.Y., Humeid, M. A., Qaroot, F. A. and Robinson, R. K. (2001). Effect of exposure to light on solanine content of two varieties of potato (*Solanum tuberosum*) popular in Jordan. *Food Chemistry*.73:205-208.

20-Haddadin, M. S. Y., Abu-Reesh, I. M., Haddadin, F. T. S., Abu-Al-Rub, M. T., and Robinson,R.K.(2001).Aspects of the economic utilisation of waste materials from tomato processing. *Recent Research Developments in Agricultural and Food Chemistry*.5:113-123.

21-Haddadin, M. S. Y., Khattari, S., Caretto, D., and Robinson, R. K. (2002). Potential intake of lithium by the inhabitants of different regions in Jordan. *Pakistan J. of Nutrition*.1(1): 39-40.

22-Yamani, M. I., Haddadin, M. S.Y., Al-Kurdi, L. M. A., and Robinson, R. K. (1999). A simple method for the detection of antibiotics in liquid milk. *Food*

Control. 10:35-39.

23- Lubbadah, W., Haddadin, M. S. Y., Al-Tamimi, M. A., and Robinson, R. K. (1999). Effect on the cholesterol content of fresh lamb of supplementing the feed of Awassi ewes lambs with *Lactobacillus acidophilus*. *J. Meat Science*. 52: 381-385.

24- Yamani, M. I., Al-Kurdi, L. M. A., Haddadin, M. S. Y., and Robinson, R. K. (1998). The detection of inhibitory substances in ex-farm milk supplies. *Recent Research Development in Agricultural and Food Chemistry*. 2:611-627.

25- Awwaisheh, S. S., Haddadin, M. S. Y., and Robinson, R. K. (2005). Incorporation of selected nutraceuticals and probiotic bacteria into a fermented milk. *International Dairy Journal*.

26- Haddadin, M. S. Y., Awwaisheh, S. J. and Robinson, R. K. (2004). The effect of yoghurt with probiotic bacteria isolated from infants in Jordan. *Pakistan J. of Nutrition*. 3(5): 290-293

27- Al-awad, N. J., Takruri, H. R., M.S. Y., Haddadin. (2004) The effect of inclusion of two locally isolated probiotic and prebiotics in rats feed on blood lipids. *Arab J. of Food and Nutrition* .5(No:11):222-234.

28- Haddadin, M. S. Y. Gammoh, S. I. and Robinson, R. K. Aspect of the chemical and microbiological characteristic of camel milk. *J. Dairy Research*. 2007

29- Haddadin, M. S. Y., Gammoh, S. I. and Robinson, R. K. Production of Nabulsi Cheese from camel milk'. *Dairy Industries International*. 762 (7: 24-28). 2007.

30- Haddadin, M. S. Y., Nazer, I., Abu Raddad, Sara`J. and Robinson, R. K. Effect of honey on the growth and metabolism of two isolates of probiotic bacteria'. *Pakistan J. of Nutrition* .2008

31- Haddadin, M. S. Y., Gammoh, S. I. and Robinson, R. K. Microbiology of pasteurised camel milk'. *Egyptian J. Dairy Science*. 2008.

32- Haddadin, M. S. Y., Nazer, I., Abu- Radad, S. J. and Robinson R. K. (2008). Effect of propolis on two bacterial species with probiotic potential. *Pakistan J. of Nutrition*. 7(2): 391-394.

33- Haddadin, M. S. Y., Haddadin, J., Arabiyat, O. I. and Hattar, B. (2009). Biological conversion of olive pomace into compost by using *Trichoderma harzianum* and *Phanerochaete chrysosporium*. *Bioresource Technology* 100:4773-4782.

34- Al-Awwad, N., Haddadin, M. S. Y. and Takruri, H. R. (2009). The characteristics of locally isolated *Lactobacillus acidophilus* and *Bifidobacterium infantis* as Probiotics strains. *Jordan J. of Agricultural Sciences*. 5(2) :192-206.

35- Haddadin, M. S. Y., Abou-Arqoub, A. A., Abu-Reesh, I., and Haddadin, J. S. Y. (2009). Kinetics of hydrocarbon extraction from oil shale using biosurfactant producing bacteria. *Energy Conversion and Management*. 50:983-990.

36- Akeel, R. N., Rawashdeh, I. M., Haddad, N. I. and Haddadin, M. (2009). Genetic variation between and among *Origanum syriacum* L. and *Origanum majorana* L. populations collected from different locations in Jordan using RAPD markers. *Crop Res.* 38(1,2,&3):245-257.

- 37- Effect of olive leaf extracts on the growth and metabolism of two probiotic bacteria of intestinal origin. MSY. Haddadin. *Pakistan Journal of Nutrition*: (2010): 9(8):787-793.
- 38- Chemical composition of royal jelly and effects of symbiotic with two different locally isolated probiotic strains on antioxidant activities. Z. Nabas, MSY Haddadin, J. Haddadin, IK. Nazer. *Polish Journal of Food and Nutrition Sciences*. (2014):64(3): 171-180.
- 39- The effect of royal jelly on growth and short – chain fatty acids production of probiotic bacteria and activity of bacterial procarcinogenic enzymes in rat faeces. MSY. Haddadin, J. Haddadin, R. Benguiar. *Polish Journal of Food and Nutrition Sciences* (2012): 62(4): 251-258.
- 40- Evaluation of total phenolic content and antioxidant activities of three leaf extracts of *Ziziphus spina-christi*(Seder)grown in Jordan. SMJ. Khaleel, AS. Jaran, MSY. Haddadin. *Journal of Advances in Medicine and Medical Research*.(2016):1-8.
- 41- The influence of royal jelly addition on the growth and production of short chain fatty acids of two different bacterial species isolated from infants in Jordan. ZMOY. Nabas, MSY. Haddadin, IK. Nazer. *Pakistan Journal of Nutrition*(2014):13(1):43.
- 42- Lycopene extraction from tomato pomace with supercritical carbon dioxide :effect pressures, temperatures and CO₂ flow rates and evaluation of antioxidant activity and ... MSY. Haddadin. JS. Haddadin. *Pakistan Journal of Nutrition*.(2015):14(12) : 941.
- 43- Effect of nitrite substitution with olive leaves extract on color and sensory properties Of beef mortadella. K. Al-Marazzeq, M. Haddadin, B. Al Abdullah, M. Angor. *Journal of Agricultural Science*.(2015):7(12):120.
- 44- Biological activities of olive leaves extract from Nabali baladi variety against lipid And protein oxidation. K Al Marazeeq, MSY Haddadin, B Abdullah, JS Haddadin. *Int. J. Biol. Biotech*. (2016): 13(2):283-291.
- 45- The enhancement of Hawthorn leaf extract on the growth and production of short Chain fatty acids of two probiotic bacteria. SMJ. Khaleel, MSY. Haddadin. *Pakistan Journal of Nutrition*.(2013):12(2):144.
- 46- Evaluation of agro-morphological characters and oil percentage of *Origanum Syriacum* L. and *Origanum majorana* L. at three dates of initial cuttings. R. Ibrahim, N. Haddad, M. Haddadin, K. Abu Salah. *Jordan Journal of Agricultural Sciences*.(2012):173(800),1-26.
- 47- Diversity among and within wild population of *Origanum syriacum* collected From Jordan. RW. Ibrahim, NI. Haddad, M. Haddadin, KKA. Salah, A. Amri. *Crop Research*.(2012):43(1 to 3):249- 259.
- 48- Milk quality requirements for yoghurt – making. RK. Robinson , MSY Haddadin. *Improving the safety and quality of milk*.(2010):417-432.
- 49- Modification of the functional and bioactive properties of camel milk, casein and Whey proteins by ultrasonication and fermentation with *Lactobacillus delbrueckii* subspecies *lactis*. S. Gammoh, MH. Aludatt, CC. Tranchant, MN. Alhamad, T. Rababah, MSY. Haddadin. *LWT, Food Science and Technology*. (2020):109: 109501.
- 50- Mold- Ripened Soft Cheeses Fortified with Date Palm Fruit Product as Functional Dairy Products. MM. Al-Otaibi, JS. Haddadin, MS. Haddadin. *Pakistan Journal of Biological Sciences*.(2016):19(1), 11.
- 51- Improving the meltability and stretchability of white brined cheese using enzymatic and chemical modification to produce high quality kunafa and and other popular local sweet and pastries. Haneen Tarawneh, Khalid Al Ismail, Malik Haddadin and Monther Sader. *International Journal of Applied and Natural Sciences*.(2019):8(6), 61-66.

10- Published Books

1- Haddadin, M.S. Y. (1986). Microbiology of White Brined Cheese. In: Developments in Food Microbiology. Second Edition. Elsevier Applied Science Publisher, London, England, UK, P:67-87.

2- Haddadin, M. S. Y. Amer, A. and Humeid, M. A. (1994). Food Processing. Vols:1&2. Published by The Open University of Jerusalem. Amman-Jordan.

3- Haddadin, M.S.Y.(2004). Unit Operation in Food Processing. Published by The Open University of Jerusalem, Amman-Jordan.

4- Haddadin, M.S. Y., Abdulrahim, S. and Al-Khawaldeh, G. Y. (1999). Bioconversion of olive pomace into a broiler feed high in protein and metabolizable energy. The Higher Council for Science and Technology, Financed Research Project, Amman-Jordan. (73 pages).

5- Haddadin, M. S. Y. (1995). Utilisation of lactoperoxidase system to conserve Raw (unprocessed milk) in Jordan. The Higher Council for Science and Technology. Financed Research Project, Amman-Jordan. (98 pages).

6- Haddadin, M.S. Y. and Abdulrahim, S. (2004). Bioconversion of tomato pomace into a broiler feed high in protein and metabolisable energy. The Higher Council for Science Technology, Financed Research Project, Amman-Jordan. (40 pages).

11- Scientific Papers Presented to Conferences

1- Haddadin, M. S. Y. (1995). Biotechnology of agro-residues chemical intermediates. Conference on : Biotechnology and pharmaceutical raw materials. Baghdad-Iraq. 16&17th of March.

2- Haddadin, M. S. Y. and Ibrahim, S. A. (1995). Biochemical and microbiological characteristics of Jameed (stone cheese) made from ewes and goats milk. International Dairy Federation (IDF), Proceeding. Crete-Greece.

3- Haddadin, M. S. Y. and Ibrahim, S. A. (1995). Activation of natural lactoperoxidase system affects the shelf life of ewe and goat milk. International Dairy Federation (IDF). Proceeding Crete-Greece.

4- Haddadin, M.S. Y. (1996). Technology Transfer: Detemining public and private sector roles in Jordan: Joint regional seminar on integration biotechnology in agriculture: incentives, constraints and country experiences. Held at: The Guish Agricultural center. Rabat-Morocco. 22-24th of April.

5- Haddadin, M.S. Y. (2000). Food exposure assessment of chemicals. Regional

training workshop on risk analysis to food control for Middle East. The University of Jordan Amman-and –FAO.16-18th of October.

6- Haddadin, M. S. Y. (2001). Food derived from modern biotechnology.

7- Haddadin, M.S.Y.(2001)New biotechnology food and crops: science, safety, and society. The conference was held at the United Nations conference center, Bangkok, Thailand , 10-12 July 2001. The conference organised by the government of the United Kingdom and the OECD in co-operation with FAO, WHO, UNEP-CBD, and the government of Thailand. Attended as participant in the group of experts involved in risk and risk communication related to GMO.

8- Haddadin,M.S.Y.(2000).Participating in the joint FAO/WHO expert consultation on foods derived from biotechnology.held at headquarters of the WHO Geneva, Switzerland, 29th of May to 2nd of June .

9- Haddadin,M.S.Y.(1997).Participating in the second symposium on : Food safety and human health.Held in Doha- Qatar.April 29 to May 1.

10- Haddadin,M.S.Y.(2002).Food safety of GMO ,this paper was presented in the conference held by the Jordan Society of consumer protection.

12-Training programmes

These programmes were given to participants working in the field of food processing, food analysis and food quality control. .These programmes were organised by the University of Jordan in cooperation with other organisations in public and private sector .

1-Training programme on food quality control : (Sampling techniques in food quality control –this part was given by Dr. M. S. Y. Haddadin,1989). This programme was organised the FAO.

2-Training programme on the processing of local traditional food. i. e processing of fruits and vegetables, dairy products (white brined cheese ,jameed,butter,cream, ghee, buttermilk, yoghurt, and labaneh.). The programme was conducted with the cooperation of the ministry of the social affairs (1989).

3-Three training courses in fermentation biotechnology were given to participants from the university of Jordan and outside.This training was carried out with the cooperation the McGill University in Canada. I was responsible on giving training on the following topics:

- a- lectures and laboratory training on microbial culture maintenance and propagation.
- b- Installation and operation of different types of bioreactors
- c- Nutritional aspects of bacteria ,yeasts, and fungi .
- d- Installation and calibration of different bioreactor sensors i. e. PH.,Temp., dissolved oxygen, CO₂, turbidity sensor.
- e- Training on batch and continuous fermentation process.
- f- Training on immobilization techniques (bacteria , yeast, and fungi).
- g- Scaleup techniques .

These training courses were conducted during the following periods:
20-22/6/1992, 8-15/10/1994, and 2-12/12/1996. these were held in the University of Jordan.

- 4- Poultry biotechnology. (25-26 October,1994). training on all aspects of poultry biotechnology including molecular biology of poultry, the use of probiotics, and the use of bioconversion to agricultural waste.
- 5- Bioconversion of lignocellulosic waste into useful products- a group discussions with Prof. D. S. Chahal from Universite Du Quebec –Institut-Frappier/Canada-17/9/1994..
- 6- Organizing a training programme to food inspectors in the municipality of greater Amman in cooperation with the University Of Jordan..This programme included subjects such as :food microbiology, food hygiene,specification and standards of different foods,food sampling techniques,and food sanitation in food manufacturing establishments(2000).
- 7- Organizing training programme to health inspectors from the ministry of health with the cooperation of the University of Jordan.The programme covered the following subjects: food spoilage, specification and standards of different food products, food quality, food hygiene,and health requirements for food manufacturing establishments.(1999).
- 8- Organising tw Training Courses in Food Production for Iraqi engineers. Under the supervision of the UNDP- 2006 and 2007.
- 9- Organising training course in Food Quality Control in Aqaba- Jordan. 2008.

13- Analytical services and consultations

Different analytical services were carried out to many public and private sectors.These include the following analysis:

- a- Microbiological analyses to food samples
- b- Chemical analyses to food and non food samples.
- c- Physical analyses.These services were carried out under the supervision of the consultation center for technical studies of the University of Jordan. 1996-2002.

Consultative work with following institutions:

- a- cosultative work with the Higher Council for Science and technology in building a modern dairy plant in the north of Jordanian Badia (Tel-Alremah area) and also in establishing a modern dairy camels farm near the dairy plant.

14- Membership of different committees

- 1- Committees within the department of nutrition and food technology
 - a- Library committee
 - b- Community services committee.
 - c- Laboratory equipment committee..
 - d- Safety committee.

- 2- Different Ministry of Health committees such as food additives and food safety committees.
- 3- In the committees of the Institute of Specifications and Standards .These Include:a-Dairy products committee b-Laboratory accreditation committee c-Sampling committee. D-Food additives
- 4- Member in two committees in the Ministry of Environment, the first one is involved in Biosafety Framework, and the second one is involved in the olive oil processing environmental pollution.

15- Prizes

Two prizes were won in 1996 and 2009. The first prize was won on the following researches:

- 1-The research paper was published in the USA Periodical :Poultry Science. The paper entitled: The influence of Lactobacillus acidophilus on the production and chemical composition of hens eggs.;Poultry Science (1996)75:491-494. The prize was provided by The Scientific Foundation of Hisham Adeb Hijawi.
- 2-The second prize was won on the research work entitled :Utilization of tomato pomace as a substrate for the production of vitamin B12-a preliminary appraisal..Bioresource Technology (2001)78:225.
- 3- The third prize was won on the research work entitled : Kinetics of hydrocarbon Extraction from oil shale using biosurfactant producing bacteria. Energy Conversion and management(2009):50(4),983-990.

16- Supervised M.Sc. and Ph.D. Theses

Thesis supervision:

- 1-No of supervised M.Sc. students between 1992 to 2020=32
- 2-No of supervised Ph.D. students till 2020 =14.