


	<p><i>Dr. Ammar Mohammed Hamood AL-Farga</i> Curriculum Vitae</p>	
Curriculum Vitae		

ID Information			
Name	Ammar Mohammed Hamood AL-Farga		
Academic Rank	Assistant Professor		
Age	32		
Major	Food Science and Biochemistry		
Specialization	Biochemistry		
Contact Information			
Postal Address	P.O Box, Wuxi 214122, P.R. China		
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Education			
Year	Major Degree	Institution	Country
2016	PhD (Food Biochemistry)	Faculty of Food science and Biochemistry	Wuxi, China
2010	M.Sc. (Food science)	Faculty of Agriculture, Sana'a University	Yemen
2007	B.Sc. (Food science)	Faculty of Agriculture, Ibb University	Yemen
Membership of Editorial Board			
Editorial Board	Name of Journals		
Editor of	International journal of modern research in Engineering and Technology		
Editor of	BAOJ Chemistry		
reviewer in	LWT- Food Science and Technology		
Editor of	BAOJ Diabetes		
Editor of	Austin Biomolecules: Open Access		
Training Courses			
Title	Name & Addresses of Awarding Organization		Inclusive Date
Production lines and quality control	YCIC - Taiz		8.9.2007-22.9. 2007
Modern management of	Administrative Consultation and Training firmly		15.5.2008 -19.5.2008

production and quality control	ManTech – Sana'a		
Production lines and quality control	YCGSC - Taiz		13.8.2008 -13.9.2008
Microbiological, chemical and physical tests for canning food and drinking water	Yemen Standardization, Metrology and Quality Control organization (YOMS)		5.8.10 20.8.10
Teaching Activities			
Course No.	Course Name	Course No.	Course Name
0155326	Biochemistry		
0157309	Food Biotechnology		
0157310	Food Chemistry.		
Scientific Contributions			
Some Papers Published in Refereed Scientific Journals			
No.			
1	Proximate composition, functional properties, amino acid, mineral and vitamin contents of a novel food: Alhydwan (<i>Boerhavia elegana</i> Choisy) seed flour. <i>Food Chemistry</i> , 211 (2016) 268–273.		
2	Effect of the Addition of Alhydwan Seed Flour on the Dough Rheology, Bread Quality, Texture Profile and Microstructure of Wheat Bread. <i>Journal of Texture Studies</i> . (2016) doi: 10.1111/jtxs.12187		
3	Physicochemical properties, phenolic acids and volatile compounds of oil extracted from dry alhydwan (<i>Boerhavia elegana</i> Choisy) seeds. <i>Grasas Y Aceites</i> - 66,3 -2015.		
4	In Vitro Antioxidant Activity and Total Phenolic and Flavonoid Contents of Alhydwan (<i>Boerhavia elegana</i> Choisy) Seeds. <i>Journal of Food and Nutrition Research</i> – 5, 215-220 2014.		
5	Alhydwan (<i>Boerhavia elegana</i> Choisy) seed flour:A new approach in bread staling- <i>European Academic Research</i> 6,6470-6,482,2015.		
6	Physicochemical and Cooking Properties of a Novel Food: Alhydwan (<i>Boerhavia elegana</i> Choisy) Seed Flour. <i>Journal of Academia and Industrial Research</i> (2016) (JAIR), 4(9), 211.		
7	Review: Natural antioxidants, Phenolics compounds and their relationship to health. <i>International Journal of Research in Agricultural Sciences</i> . 2016.3,114-118.		
8	General Introduction about Under-Explored Alhydwan (<i>Boerhavia Elegana</i> Choisy) Seed Flour. <i>BAOJ Biotechnology</i> . Accepted.		
9	Natural Antioxidants and their Relationship to Health. <i>BAOJ Nutrition</i> . Accepted.		
10	Impact Of An Under-Explored Seed Protein: Seinat (<i>Cucumis Melo</i> Var. Tibish) Addition On The Physicochemical, Sensory And Nutritional Characteristics Of Wheat Flour Bread <i>International Journal of Technology Enhancements and Emerging Engineering Research</i> , 3(8),416-423.2014.		
11	Influence of Enzymatic Hydrolysis on the Nutritional, Functional and Antioxidant Properties of Protein Hydrolysates Prepared from Seinat (<i>Cucumis melo</i> var. tibish) Seeds <i>Journal of Food and Nutrition Research</i> , 3(4), 259-266,2015.		
12	Effect of Extraction Method and Solvent Power on Polyphenol and Flavonoid Levels in <i>Hyphaene Thebaica</i> L Mar(<i>Arecaceae</i>) (Doum) Fruit, and its Antioxidant and Antibacterial Activities. <i>Tropical Journal of Pharmaceutical Research</i> , 13(12), 2057-2063, 2015.		
13	Chemical Composition of Essential Oil and Mineral Contents of <i>Pulicaria inuloides</i> . <i>Journal of</i>		

	Academia and Industrial Research,2, 675-678,2014.		
14	Food Additives and their use in Destruction of Some Seafood Poisoning Bacteria. European Academic Research, 7, 8749 – 8774,2014.		
15	Isolation and identification of the phenolic compounds from Pulicaria inuloides and their antibacterial and antioxidant activities. European Academic Research, 10, 11522-11550,2016		
16	Molecular Modeling and Docking of Ribitol Dehydrogenase Exploring Enzyme NAD+ and D-psicose Interaction.American Journal of Bioscience and Bioengineering. 2016; 4(3): 34-40.		
17	Formate Dehydrogenase, Molecular Modeling and Docking with NAD+ Interpreting the Interaction with Active Site.Journal of Academia and Industrial Research (JAIR).Volume 4, Issue 12 May 2016.		
18	Effect of Ultrasonic Treatment on Volatile Compounds of Grewia tenax (Forssk.) Fiori Fruit Extracts. Journal of Academia and Industrial Research (JAIR). Volume 4, Issue 10 March 2016.		
19	Advanced Techniques of TLC, HPLC,GC, andApplications for Study and Analysis Amino Acids & Peptide Compounds.International Journal of Agriculture Innovations and Research.2016.4.1090-1102.		
20	Novel Immobilization Technique and its Application. International Journal of Research in Agricultural Sciences.2016.3,164-167.		
21	Production, Classification, Properties and Application of Chitosan. International Journal of Research in Agricultural Sciences, 2016, 3-1-9.		
22	Effects of Microwave Heating on Chemical Properties of Vegetable Oils: A review. International Journal of Pharma Research & Review		
23	Chemically Modified Starch and Utilization in Food Stuffs. International Journal of Nutrition and Food Sciences,2016,5,264-272.		
24	The effect of different solvents on the phenolic contents and antioxidant activity of Alhydwan seed flour (Boerhavia eleganaChoisy), a novel food. International Journal of Food Engineering. RSC advince, (under review)		
25	Improvement of the Physicochemical and Sensory Properties of Functional Bread by supplementation Alhydwan seed flour (Boerhavia elegana Choisy), a novel food. RSC advince,, (under review)		
26	A comparison of the influence CMC and Alhydwan seed flour in improve dough rheology, microstructure, quality parameters and delaying staling of wheat bread. Food Chemistry, (under review)		
27	Chemical composition, Oxidative stability and Sensory properties of Alhydwan (Boerhavia elegana Choisy) seed oil blends with peanut oil. Journal of the American Oil Chemists' Society. (With editor) .		
28	An update on hypoallergenicity of peanut and soybean: where are we now?.RSC Advances.(under review)		
29	Chemical composition of a novel food: Alhydwan (Boerhavia elegana Choisy) seed flour. BAOJ Chemistry. (Under review)		
30	Diabetes: Prevention and Its Complications. BAOJ Diabetes. (Under review)		
31	Effects of ozone gas processing on physical and chemical properties of wheat proteins. Tropical Journal of Pharmaceutical Research.(Under review)		
Scientific Contributions			
Conferences and Scientific Symposia			
Conference	Title	Inclusive Date & Place	Type of Involvement

Fourth Scientific Conference of the Biology Sciences -Yemen	Studies on the Mango Pulp and Juice Extracted from Some Yemeni Cultivated Varieties	Aden University 14-15/02/2007	Speaker
National Conference of agricultural chemicals	Problems, environmental regulations and instructions in the use of agricultural pesticides	Sana'a University 27-29/01/2008	Scientific Committee
Symposium on the: challenges of food in front of the children	Discussant and participant	Cultural Center- Sana'a 15-16.03.2008	Participant
National Symposium of the bee	Discussant and participant	Sana'a University 24-25.03.2008	Organizer
International Exhibition for Food Ingredients and manufacturing machines	Discussion of companies around the products of the companies	China - Shangahi 28 – 30/3/2013	Participant
International Exhibition for Food Ingredients and manufacturing machines	Discussion of companies around the products of the companies	China - Shangahi 27 – 29/3/2014	Participant

Membership of Professional Societies

No.	Name of Societies	Date	Place
1	Membership in Yemen Biological Society	2010 -Till now	Yemen
2	Membership in Yemeni Society for customer protection	2007-Till now	Yemen
3	Membership in American Society for the Yemeni Scientists	2006-Till now	Yemen

Scientific Contributions

(in the last five years / list most recent first)

Honors, Academic Distinctions, Fellowships

No.	Description	Awarding Date
1	Jiangnan university - wuxi – China – second – grade (president scholarship) Recognition of his outstanding performance during his study for doctoral degree	2015
2	Jiangnan university - wuxi – China – second – grade (president scholarship) Recognition of his outstanding performance during his study for doctoral degree	2014
3	University Award for scientific excellence	2010