

**PERSONAL INFORMATION**

**Citizenship** : Jordanian  
**Address** : Jordan-Irbid  
**Email** : deia\_banda@yahoo.com  
**Mobile\WhatsApp:** 00962 776 047 100

---

**Education**

**1. Ph.D. in Food Science and Technology (2024)**

University Malaysia Terengganu  
Kuala Terengganu, Terengganu, Malaysia  
Thesis title: Characterization of Physicochemical Properties and Bioactive Peptides from Ultrasonic Treated Chickpea (*Cicer arietinum* L.) Protein Hydrolysate.

**2. Master's degree in Food Science and Technology (2013)**

Jordan University of Science and Technology (J.U.S.T) in Irbid, Jordan.  
Thesis title: Effect of Egg Yolk Replacement using Different Plant Protein on Chemical, Physicochemical, Nutritional, and Therapeutic Properties of Mayonnaise

**3. Bachelor's degree in Science in Nutrition and Food Technology (2008)**

Jordan University of Science and Technology (J.U.S.T) in Irbid, Jordan

---

**Academic position**

Assistant Professor in Food Sciences, Faculty of Agriculture, Department of Food Science and Nutrition, Jerash, Jordan.

---

**Work Experience**

**Research Assistant** (Food Science and Technology) at University Malaysia Terengganu in Malaysia (UMT), 2023 - 2024.

**Research Assistant** (Food Science and Nutrition) at Jordan University of Science and Technology (J.U.S.T) in Irbid-Jordan, 2013 – 2018.

**Teaching Assistant** at Jordan University of Science and Technology (J.U.S.T) in Irbid-Jordan, 2010 – 2012.

**Quality Engineer** at Beta Management and Investment industry, Mafrag-Jordan, 2008 – 2009.

---

**Skills**

- Language: Arabic (mother language)  
English (good in speaking, reading, and writing).
- Computer: excellent in Microsoft Word, PowerPoint, Excel software, Mendeley, etc.
- Creativity, quick learning and self-improvement are my major interests.

## Research Interests

Food science, Food Chemistry, Food Analysis, Food Processing, Food Quality, Food Industry, Food and nutrition.

---

## Workshops

- **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 Management.** 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 Q1 and 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.

---

## Publications

- **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. Physicochemical, 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, S., & Tawalbeh, D. (2016). In *Emulsions* (pp. 557-572). Academic Press.
-

