

PERSONAL INFORMATION

Citizenship : Jordanian
Address : Jordan-Irbid
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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 degree in Food Science and Technology (2013)

Jordan University of Science and Technology (J.U.S.T) in Irbid, Jordan. (2013).
Thesis title: Effect of Egg Yolk Replacement using Different Plant Protein on Chemical, Physicochemical, Nutritional, and Therapeutic Properties of Mayonnaise

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

Jordan University of Science and Technology (J.U.S.T) in Irbid, Jordan. (2008)

Work Experience

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

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

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

Responsibilities and Duties include:

- Teaching Lab Food Quality and Control, Prepare Experiments and Explained to the Students.
- Teaching Lab Vegetables and Fruits, Prepare Experiments, and Explained to the Students.
- Teaching Lab Food Chemistry and Analysis, Experiments, and Explained to the Students.
- Participate in preparation and correction examinations in All Labs.

Quality Engineer at Beta Management and Investment industry, Mafrag-Jordan, December 2008 – September 2009. Responsibilities and Duties include:

- Carrying out chemical examinations in accordance with specific

international standards, laboratory instructions (LIs) & Good Laboratory Practices (GLP) with high awareness of basic requirements to ensure the validity of analyses.

- Receiving and checking the incoming raw materials to detect the compliance with stated specifications in order to release for warehousing and production.
- Supervision on the production line environment and CCPs monitoring with full detailed audit report and follow up the corrective actions for the reported gaps.
- Establishing and implementation of an effective Internal Control Plan (ICP) to ensure the reliability of analytical analyses.
- Apply sensory evaluation test for the finished products in accordance with professional sensory evaluation method for the types of juice and tins (chickpea, peas, broad bean, green bean seed and red kidney beans), jameed and tomato paste.
- Follow up all GMP issues, personal hygiene, pest control, work environment, storage.
- Managing and follow up the maintenance plans of the equipment and instruments, control of operating condition methods audit.
- Handling quality KPI's such as customers complains and non-Quality cost.

Training in The Alpha Beta Management and Investment Industry, as an Engineer of quality.

Training in Princess Basma Hospital as an engineer of nutrition.

Skills

- Language: Arabic (mother language)
English (good in speaking, reading, and writing).
 - Computer: excellent in Microsoft Word, PowerPoint, and Excel software.
 - Very good communication skills.
 - Confident, enthusiastic and approachable person.
 - Creativity, quick learning and self-improvement are my major interests.
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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 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.

Publications

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

- References**
- 1- Assoc. Prof Ts. Dr. Norizah Mhd. Sarbon**
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 - 2- Dr Sana' Issa Bakhit Gammoh**
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 - 3- Assoc. Prof. Dr. Muhammad H. Aludatt**
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