





## PERSONAL INFORMATION

## Samer Mudalal



 Alkafriat street, Toulkarem, Palestine  
 (+970)92683614  (+97) 0597394807  
 [Samer.mudalal@najah.edu](mailto:Samer.mudalal@najah.edu)

Sex Male | Date of birth 01/07/1978 | Nationality Palestinian

## WORK EXPERIENCE

## Current Job

## Assistant professor in Department of Nutrition and Food Science

An-Najah National University

Nablus, PO BOX 7

West bank, Palestine ([www.najah.edu](http://www.najah.edu))

teaching some courses in food science and technology, organizing the research work in the laboratories

[Business or sector](#) National University

## February 2012-2015

## Doctorate in Food Science and Biotechnology

University of Bologna

Piazza Goidanich 60, 47522 Cesena (FC) - Italy

Conducting a research project to evaluate the quality traits of fresh and processed poultry meat products affected by myopathies due to genetic selections

## September 2011- February 2012

## Instructor in Nutrition and Food Technology Department

An-Najah National University

Nablus, PO BOX 7

West bank, Palestine ([www.najah.edu](http://www.najah.edu))

Assisting in teaching some courses in food technology, organizing the research work in the laboratories

[Business or sector](#) National University

## February 2010-November 2011

## Research and development consultant

Siniora Food Industries Co.

P.O. Box 132, Jerusalem

West bank, Palestine ([www.siniorafood.com](http://www.siniorafood.com))

Assisting in innovation of new products, troubleshooting for quality defects, and cost optimization

[Business or sector](#) Processed meat industry

## September 2009-December 2011

## Instructor in Food Technology Department

Alquds University

P.O Box 51000, Jerusalem

	<p>West bank, Palestine (<a href="http://www.alquds.edu">www.alquds.edu</a>)</p> <p>Assisting in teaching some courses in food technology, organizing the practical work in the laboratories</p> <p><a href="#">Business or sector</a> National University</p>
November 2008-February 2010	<p><b>Production and R&amp;D Manager</b></p> <p>Siniora Food Industries Co.</p> <p>P.O. Box 132, Jerusalem</p> <p>West bank, Palestine (<a href="http://www.siniorafood.com">www.siniorafood.com</a>)</p> <p>Implementing the daily production plan, preparing daily, weekly, monthly reports about production activities. innovation of new products, troubleshooting for quality defects, and cost optimization</p> <p><a href="#">Business or sector</a> Processed meat industry</p>
January 2006-November 2008	<p><b>Quality control and R&amp;D Supervisor</b></p> <p>Siniora Food Industries Co.</p> <p>P.O. Box 132, Jerusalem</p> <p>West bank, Palestine (<a href="http://www.siniorafood.com">www.siniorafood.com</a>)</p> <p>Supervision on controlling the microbiological, sensorial, and physical requirements for products. Auditing, validation, and verification of FSMS.</p> <p><a href="#">Business or sector</a> Processed meat industry</p>
October 2003-March 2006	<p><b>Research assistance in Food Technology Department</b></p> <p>Alquds University</p> <p>P.O. Box 51000, Jerusalem</p> <p>West bank, Palestine (<a href="http://www.alquds.edu">www.alquds.edu</a>)</p> <p>Assisting in the organizing and work flow of research activities of students in the laboratories. Preparing and controlling experimental activities</p> <p><a href="#">Business or sector</a> National University</p>
February 2003-October 2003	<p><b>Quality technician</b></p> <p>National Beverage Company</p> <p>P.O. Box: 1395, Ramallah</p> <p>West bank, Palestine</p> <p>Microbiological and physical analysis for juices, preparing the master quality files for finished products.</p> <p><a href="#">Business or sector</a> Fruits juices industry</p>

## EDUCATION AND TRAINING

2012-2015	<p>PhD program in Food Science and Biotechnology</p> <p>University of Bologna- School of Agriculture and Veterinary Medicine - Department of Agricultural and Food Sciences. Cesena, Italy.</p>
2003-2007	<p>Master degree in Applied and Industrial Technology- food processing stream.</p> <p>Al-Quds University- Faculty of Sciences, Abu dies-West Bank- Palestinian Territory</p>
1997-2001	<p>Bachelor degree in Food Science and Technology</p> <p>Al-Quds University- Faculty of Sciences, Abu dies-West Bank- Palestinian Territory</p>

## PERSONAL SKILLS

Mother tongue(s) Arabic

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	B2	B2	B2	B2	B2

Italian

Replace with name of language certificate. Enter level if known.

Replace with name of language certificate. Enter level if known.

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user  
Common European Framework of Reference for Languages

Communication skills

Good communication skills gained through my experience as production and R&D manager and also I was involved in food safety team.

Organisational / managerial skills

I worked as production manager for two years where I was responsible about 70-100 people and I got some of organisational and managerial skills like: leadership, time management, effective and strategic planning during this period

Job-related skills

I gained some experience in troubleshooting of quality issues related to the meat processing industry during my work as quality control supervisor , R&D manager, and production manager

Computer skills

Good command of Microsoft Office™ tools (Word™, Excel™ and PowerPoint™)  
Statistical software (Origin and Statistica 6)

Other skills

HACCP training certificate from Alnukhba Company for industrial and Administration Systems- Ramallah, West Bank, Palestine (10.09.2003- 30.09.2003)  
ISO9001 training certificate from Alnukhba Company for industrial and Administration Systems- Ramallah, West Bank, Palestine (10.09.2003- 30.09.2003).  
Training course about chemical analysis of food products from centre for Environmental and Occupational Health Science-Birzeit University, West Bank, Palestine (2005)  
Food safety Management system (FSMS) training course from BISCO Company-Ramallah, West Bank, Palestine (2007)  
Strategic planning and time management course from APIC Company-Ramallah, West Bank, Palestine (2008)  
Training course in Criteria of Recruiting and Employees performance evaluation from APIC Company- Ramallah, West Bank, Palestine (2008)  
Training course in meat processing and troubleshooting from BK-Geulini Company- Frankfurt, Germany (4-2009)  
Training course in meat processing and products development from ALMI Company- Linz, Austria (7-2010)  
Training course in Communicating Food Science to Media, *Department of Agricultural and Food Sciences, Alma Mater Studiorum - University of Bologna, Cesena, Italy* (2012)  
Training course for young academics. Improving communication between Food Technologist and Consumer Scientists during the food innovation process. SOFTEL Brussels Europe, Place Jourdan 1, 1040 Bruxelles (Belgium), Thursday 30- Friday 31 October 2014  
CME Online Celiac Disease: Update on Diagnosis and Treatment October 16, 2016, HARVARD MEDICAL SCHOOL

Driving licence

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## ADDITIONAL INFORMATION

- Hobbies
  - o Reading books in human resourcing development, NLP , and philosophy, favourite writers: Anthony Robbins, Jack Canfield, Ibrahim Elfiky, Mustafa Mahamoud
  - o Sports: Chess and ping pong
- Membership
 

Membership in World Poultry Science Association (WPSA, Italy), 2013

Member of the Board of Directors in Safa Dairy company, Nabuls, Palestine 2015
- Reviewer in Italian Journal of Food Science
- Reviewer in British Poultry Journal

## Publications

1. Soglia, F, **Mudalal, S.**, E. Babini, M. Di Nunzio, M. Mazzoni, F. Sirri, Cavani, C., and Petracci, M. (2015) Histology, composition, and quality traits of chicken *Pectoralis major* muscle affected by wooden breast abnormality. Poultry Science, doi: 10.3382/ps/pev353
2. M. Petracci, **S. Mudalal**, F. Soglia, and C. Cavani (2015) Meat quality in fast-growing broiler chickens. World's Poultry Science Journal, 2, pp 363-374
3. Petracci M, **Mudalal S**, Babini E, and Cavani C (2014) Effect of white striping on chemical composition and nutritional value of chicken breast meat. Italian Journal of Animal. DOI: <http://dx.doi.org/10.4081/ijas.2014.3138>
4. F. Soglia, M. Petracci, **S. Mudalal**, L. Vannini, G. Gozzi, L. Camprini, C. Cavani (2014) Partial replacement of sodium chloride with potassium chloride in marinated rabbit meat. International Journal of Food Science & Technology 49: 1-8.
5. **S. Mudalal**, E. Babini, C. Cavani, M. Petracci (2014) Quantity and functionality of protein fractions in chicken breast fillets affected by white striping. Poultry Science 93(8):2108-16. doi: 10.3382/ps.2014-03911.
6. **Mudalal S.**, Lorenzi M., Soglia F., Cavani C., Petracci M.(2015) Implications of white striping and wooden breast abnormalities on quality traits of raw and marinated chicken meat. Animal Science, 9(4):728-34
7. M. Lorenzi, **S. Mudalal**, C. Cavani, M. Petracci (2014) Incidence of White Striping under Commercial Conditions in Medium and Heavy Broiler Chickens. Journal of Applied Poultry Research Res doi: 10.3382/japr.2014-00968
8. **Mudalal S.**, Petracci M., Rocculi P., Tappi S., Cavani C. (2013) Comparison between the quality traits of phosphate and bicarbonate-marinated chicken breast fillets cooked under different heat treatments. Food and Nutrition Sciences, pp. 35-44.
9. Petracci M., Mourizio B., **Mudalal S** and Cavani C (2013) Functional ingredients for poultry meat products. *Trends in Food Science and Technology* 33, 27-39.
10. Petracci M, **Mudalal S**, Bonfiglio A, and Cavani C (2013) Occurrence of white striping and its impact on breast meat quality in broiler chickens. *Poultry Science* 92: 1670-1675.
11. M. Fanun, Z. Ayad, **S. Mudalal**, S. Dahoah, D.Meltzer, M. Schwarze, R.Schomäcker & J. Blum (2012) Characterization of Water/Sucrose Laurate/n-Propanol/Allylbenzene Microemulsions. J Surfact Deterg

## Presentations

1. Mudalal S. (2015) Strategies to reduce sodium in food products: practical case; low sodium marinated rabbit meat. Role of Functional foods in health and disease Workshop, 23 April, Hebron, Palestine.
2. Sodium reduction in marinated rabbit meat. In Procs of Giornate di Coniglicoltura ASIC 2013, Forlì, Italy
3. The effect of white striping on the chemical composition of chicken breast meat. In the proceeding of the XXI European Symposium on the Quality of Poultry Meat, Bergamo, Italy, September 15-19, 2013
4. Farming and processing factors for improving Sensorial, Technological and Nutritional properties of poultry meat (the results of major part of my PhD thesis was presented), Giornata del Dottorato, Curriculum in Scienze e Biotecnologie degli Alimenti, Cesena, Italy 19 April 2013
5. Farming and processing factors for improving Sensorial, Technological and Nutritional properties of poultry meat, (the results of major part of my PhD thesis was presented) Giornata del Dottorato, Curriculum in Scienze e Biotecnologie degli Alimenti, Cesena, Italy 28 march 2014
6. Farming and processing factors for improving Sensorial, Technological and Nutritional properties of poultry meat, (the results of major part of my PhD thesis was presented), XIX PhD Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology, 24-26 September 2014, Bari, Italy

Conferences  
and workshops

1. Mudalal S. (2015) Strategies to reduce sodium in food products: practical case; low sodium marinated rabbit meat. Role of Functional foods in health and disease Workshop, 23 April, Hebron, Palestine.
2. Petracci, M., **Mudalal, S.**, Lorenzi, M., Soglia, F. and Cavani, C. (2014) Implications of wooden breast defect on technological properties of chicken breast fillets. *Proceedings of XIV European Poultry Conference, 23-26 June, Stavanger, Norway.*
3. Petracci, M., **Mudalal, S.**, and Cavani, C. (2014) Meat quality in fast-growing broiler chickens. *Proceedings of XIV European Poultry Conference, 23-26 June, Stavanger, Norway.*
4. **Mudalal, S.**, Babini, E., Cavani, C. and Petracci, M. (2014) Changes in protein fractions of chicken breast meat affected by white striping. *Proceedings of XIV European Poultry Conference, 23-26 June, Stavanger, Norway.*
5. **Mudalal S**, Petracci M, Cavani C (2013) Sodium reduction in marinated rabbit meat. In Procs of Giornate di Coniglicoltura ASIC, 10-11 April, Forlì, Italy, pp. 105-107
6. **Mudalal S**, Petracci M, Babini E., Cavani C (2013) Consequences of selection for high growth rate on nutritional quality of chicken breast meat. In proceeding of the International Conference on FoodOmics, 3<sup>rd</sup> edition, 22-24 May, Cesena, Italy, pp. 88
7. Petracci M, **Mudalal S**, Cavani C (2013) Reducing sodium level in processed rabbit meat. In proceeding of the International Conference on FoodOmics, 3<sup>rd</sup> edition, 22-24 May, Cesena, Italy, pp. 92
8. Petracci M, **Mudalal S**, Bonfiglio A, Cavani C (2013) The occurrence of white striping in chicken breast meat. In Procs. of XX Congresso Associazione per la Scienza e le Produzioni Animali (ASPA), 11-13 June, Bologna, Italy, Ital J Anim Sci, vol.12:s1, pp. 133
9. Petracci M, **Mudalal S**, Bonfiglio A, Cavani C (2013) Effect of white striping on quality traits of raw and marinated chicken breast meat. In Procs of XX Congresso Associazione per la Scienza e le Produzioni Animali (ASPA), 11-13 June, Bologna, Italy, Ital J Anim Sci vol.12:s1, pp. 45
10. **Mudalal S**, Petracci M, Babini E., and Cavani C (2013) the effect of white striping on the chemical composition of chicken breast meat. In the proceeding of the XXI European Symposium on the Quality of Poultry Meat, 15-19 September, Bergamo, Italy, pp. 24
11. **Mudalal S**, Babini E., and Cavani C and Petracci M (2013) Comparison between the quality traits of phosphate and bicarbonate-marinated chicken breast fillets cooked under different heat treatments. In the proceeding of the XXI European Symposium on the Quality of Poultry Meat, 15-19 September, Bergamo, Italy, pp. 66
12. Young scientist Workshop. "How to manage my food-data? From the research to the society", University of Bologna, Bologna 12-15/11/2013
13. **Mudalal S.** (2012). Farming and processing factors for improving Sensorial, Technological and Nutritional properties of poultry meat, XVII PhD Workshop 2012, Cesena, Italy

14. **Mudalal S.** (2014). Farming and processing factors for improving Sensorial, Technological and Nutritional properties of poultry meat, XIX PhD Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology, 24-26 September 2014, Bari, Italy pp 37-41.
15. Giorgia G., Lucia C., Diana I. S., Francesca S., **Mudalal S.**, Massimiliano P., Lucia V. (2014) Effect of NaCl partial replacement with KCl on spoilage microflora and shelf-life of marinated rabbit meat. 24<sup>th</sup> international ICFMH conference, Nantes, France.
16. Soglia F., **Mudalal S.**, Sirri F., Cavani C., Petracci M. Composition and texture of wooden breast meat (2015) XXI European Symposium on the Quality of Poultry Meat" and the "XVI European Symposium on the Quality of Eggs and Egg Products", in Nantes (France), from 10-13 May 2015

**Seminars:**

Microbial modeling for safety criteria calculation and risk analysis: theoretical approaches and practical applications" (Prof. Antonio Valero Diaz, University of Cordoba) held on Tuesday, April 1<sup>st</sup>, 2014 (Campus of Food Science Cesena (FC), Italy).

Major trends in poultry meat products and eggs, Cesena, Italy 18 march 2013