

ASMAA W. M AL-ASMAR

PERSONAL INFORMATION

Name: Asmaa W.M

Surname : Al-Asmar

Other surname: Sabah

Marital Status: Married

Gender: Female

Date of birth: 28/03/1987

Nationality: Palestinian

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asmawalasmar@yahoo.com

WORK EXPERIENCE

01/01/2009–30/11/2016 **Lab. Technician**

An-Najah National University, Nablus (Palestine)

Analysis, Poison control and Calibration Center

www.najah.edu

- Food Analysis

-Chemical Analysis

- Biological Analysis

- Physical Analysis

-Air Analysis

01/03/2015–30/11/2016 **Head of Bio-Analytical Laboratories**

An-Najah National University, Nablus (Palestine)

An-Najah BioScience Unit (NBU)

01/08/2016 – 30/11/2016 **Quality Assurance Auditor**

An-Najah National University, Nablus (Palestine)

An-Najah BioScience Unit (NBU)

EDUCATION AND TRAINING

31/12/2016- Present

PhD student in Biotechnology,

Department of chemical Sciences

University of Naples “Federico II” (UNINA)

Project title:

Nano-reinforced and crosslinked hydrocolloid films to prevent the formation of toxic products during food cooking and to extend food shelf-life

01/08/2005–01/12/2009 **B. Sc. Applied Chemistry**

An-Najah National University, Nablus (Palestine)

- 2009** **Training Certificate**
An-Najah National University, Nablus (Palestine)
-Analysis of drugs, food supplement, food additives by using HPLC/waters and HPLC/shimadzu.
- 2009** **Training Certificate**
Palestinian Standards Institution (PSI), Ramallah (Palestine)
Metrology and Calibration:
- Introduction on metrology science
- Calibration of electronic balance
- Calibration of weights
- Uncertainty calculation methods
- Calibration of thermometers
-Calibration of thermal devices/ indicators
- 2011** **Training Certificate**
Palestinian Standards Institution (PSI), Nablus (Palestine)
-Calibration of Force Machines
- 2011** **Training Certificate**
Palestinian Standards Institution (PSI), Nablus (Palestine)
- Calibration and Verification of Volume's Measuring Tools
- 2013** **Training Certificate**
International Pharmaceutical Research Center (IPRC), Amman (Jordan)
- Good Clinical Practice (GCP)
- Good Laboratory Practice (GLP)
- 2015** **Training Certificate**
Palestinian Standards Institution (PSI), Ramallah (Palestine)
Training course for members of (PSI) technical: "The Role of the Technical Committee Nationally and Internationally"
- 2015** **Training Workshop Certificate**
An-Najah National University, Nabuls (Palestine)
Good Clinical Practice (GCP)
- 2016** **Training Certificate**
An-Najah National University, Nabuls (Palestine)
Good Clinical Practice (GCP), and Good Laboratory Practice (GLP),

PERSONAL SKILLS

Mother tongue(s)

Arabic

Other language(s)

English

UNDERSTANDING

Listening

C1

Reading

C2

SPEAKING

Spoken
interaction

C1

Spoken
production

C1

WRITING

C2

Levels: A1 and A2: Basic user - B1 and B2: Independent user - C1 and C2: Proficient user

Common European Framework of Reference for Languages

Communication skills

- Good communication skills gained through my experience in the Chemical, Biological and Drug Analysis Center, An-Najah National University, Palestine.

Organizational/ managerial skills

- Good team leading skills as head of bio-analytical laboratories

Job-related skills

- Good in the tests of nutritional screening in food like protein, carbohydrate, fat, vitamins, minerals such as (Cl, Cu, Cr, Cd, Fe, Pb, Zn, k, Na, Ca,... etc), sucrose in honey and analysis of olive oil (acidity, peroxide value, phenol content and ΔK).
- Good in tests detergents material (measurement of the chlorine, salt, pH, minerals and active substance).
- Good in the different food analysis like all chemical, microbiological and physical analysis.
- Good of the analysis of water chemical/microbial composition.
- Good on the preparation and writing the standard operating procedure (SOP).
- Good in the microbiological tests include (CFU/g of bacteria in all types of food, pharmaceutical and cosmetics) and very good in the vitamins analysis.
- Good on writing reports and audit.
- I was responsible for the training courses (olive oil, microbial, HPLC and food chemistry analysis in the Chemical, Biological and Drug Analysis Centre in An-Najah National University.
- Preparation of edible films and characterization for mechanical, physiochemical and permeability analysis.

Digital competence

SELF-ASSESSMENT

Information processing
Communication
Content creation
Safety
Problem solving

Proficient user

Digital competences - Self-assessment grid

- Good command of office suite (word processor, spread sheet, presentation software)
- Good command of photo editing software.
- Good command using internet and web page.
- Good command for scientific research in the different scientific journal.

Other skills

Certified trainer in An-Najah N. University for the following training:

- HPLC training course, for under graduation and post graduation student, also for Palestinian food processing and pharmaceutical factories.
- Microbiology training course, for under graduation and post graduation student, also for Palestinian food processing and pharmaceutical factories.
- Detergent training course, for under graduation and post graduation student, also for factories.
- Olive oil quality control training course, for under graduation and post graduation student, also for Palestinian food processing factories.
- Food analysis and quality control training course, for under graduation and post graduation student, also for Palestinian food processing factories.

Experience in using the following devices:

- UV-spectrometer
- HPLC
- Kjeldahl for protein analysis
- TGA/DSC thermal analysis
- Atomic absorption
- Flame photometer
- Viscometer
- pH, conductivity meter and moisture balance
- Lactoscan for milk analysis

- Rotary evaporator
- Soxhlet extraction
- Zetasizer NANO-ZSP
- Instron for mechanical measurement
- ExtraSolution instruments for permeability testing
- SDS-page

Driving licence

B

ADDITIONAL INFORMATION

Communications of Conference and Workshops

- 1) Scientific Conference Second Palestinian International Conference On Material Science and Nanotechnology (PICNM2016). 23-24, March, 2016. An-Najah National University, Nablus, Palestine.
- 2) **Workshop BIO/10.** (99 Poster of Biochemistry Teachers and Researchers of the University of Campania). Napoli-Italy. 18, January 2017. Aula Magna del Complesso delle Biotecnologie.

Publications

I. Paper

1. **Al-Asmar A.**, Naviglio D., Giosafatto C.V. L., Mariniello L. (2018). Hydrocolloid-Based Coatings are Effective at Reducing Acrylamide and Oil Content of French Fries .Coatings, 8: 147-159. doi:10.3390/coatings8040147.
2. Giosafatto C.V.L., **Al-Asmar A.**, D'Angelo A., Roviello V., Esposito M., Mariniello, L. (2018) Preparation and characterization of bioplastics from grass pea flour cast in the presence of microbial transglutaminase. Coatings, 8: 435-446
3. Romano A., Giosafatto C.V.L., **Al-Asmar A.**, Aponte M., Masi P., Mariniello L. (2019). Grass pea (Lathyrus sativus) flour: microstructure, physico-chemical properties and in vitro digestion. European Food Research and Technology, 245: 191-198
4. Giosafatto C.V.L., Sabbah M., **Al-Asmar A.**, Esposito M., Sanchez A., Villalonga Santana R., Cammarota M., Mariniello L., Di Pierro P., Porta R. (2019). Effect of mesoporous silica nanoparticles on glycerol-plasticized anionic and cationic polysaccharide edible films. Coatings,9 :172-181.

II. Paper submitted

1. **Al-Asmar A.**, Giosafatto C.V.L., Sabbah M., Sanchez A., Villalonga Santana R., Mariniello L. Effect of mesoporous silica nanoparticles on physico-chemical properties of pectin packaging material for strawberry wrapping. Submitted to Nanomaterials.
2. **Al-Asmar A.**, Giosafatto C.V. L., Panzella L., Mariniello L. Improving the health quality of fried falafel (Middle Eastern food) by using transglutaminase and/or pectin coating. Submitted to Coatings.

3. Romano A., Giosafatto C.V.L., Al-Asmar A., Masi P., Romano R., Mariniello L. Structure and in vitro digestibility of grass pea (*Lathyrus sativus* L.) flour following transglutaminase treatment. Submitted to European Food Research and Technology.

III. Chapter in Book

1. Giosafatto C.V.L., Al-Asmar A., and Mariniello L. (2018). Transglutaminase protein substrates of food interest. In, *Enzymes in food technology: improvement and innovation*. Springer. pp. 293-317. DOI: 10.1007/978-981-13-1933-4-15.

III. Posters:

1. Giosafatto C.V.L., Sarcina R., Esposito M., Al-Asmar A., De Gregorio A., and Mariniello L. "*Edible films from transglutaminase-crosslinked environmentally friendly biomacromolecules*". XXI IUPAC - CHEMRAWN World Conference on Solid Urban Waste Management. CNR, Piazzale Aldo Moro, 7 - 00185, Rome, Italy, 6-8 April 2016.
2. Giosafatto C.V.L., Al-Asmar A., Di Pierro P., De Gregorio A., and Mariniello L. "*Antioxidant properties and in vitro gastric digestion of *Lathyrus sativus**". XIV Congress of the Italian Federation of Life Sciences (FISV) , Rome, Italy, 20-23 september 2016.
3. Giosafatto C.V.L., Romano A., Esposito M., Al-Asmar A., and Mariniello L. "*Phenolic content, antioxidant activity and protein digestibility of grass pea flour*". 1st Conference on Food Bioactives and Health, Norwich, UK, 13-15 september 2016.
4. Al-Asmar A., Naviglio D., Giosafatto C.V.L., and Mariniello L." *Hydrocolloid-based coatings to prevent acrylamide formation in fried foods*". 59th Congress of the Italian Society of Biochemistry and Molecular Biology (SIB).Caserta-Italy, 20-22. September 2017.
5. Giosafatto C.V.L., Roviello V., Al-Asmar A., Regalado-Gonzales C., D'Angelo A., and Mariniello L. "*Preparation and characterization of grass pea-based bioplastic prepared in the presence of transglutaminase*". 59th Congress of the Italian Society of Biochemistry and Molecular Biology (SIB).Caserta-Italy, 20-22. September, 2017.
6. Al-Asmar A., D'Angelo A., Esposito, M., and Mariniello, L. "*Effect of mesoporous silica nanoparticles on the pectin film mechanical properties*".XV FISV Congress. Roma-Italy, 18-21 September 2018.

Summer School

1) *In Silico Methods for Food Safety*, 13-15, June, 2017, Parma -Italy

Memberships

- **2012-2016**. Member of Committee in the Palestinian Standards Institution (PSI) for Food and Cosmetics.
- **2018**. Italian Society of Biochemistry and Molecular Biology (SIB). Società Italiana di Biochimica e Biologia Molecolare 2018. <http://www.biochimica.it/en/principal/>

Reviewer

Chemical Engineering Transactions Journal

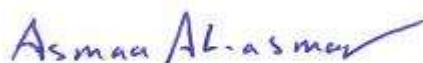
Award and scholarship/fellowship

1. Scholarship for studying PhD in Biotechnology from 2017-2020.
2. Scholarship (100 euro) from SIB to participation on the XV FISV Congress. Roma-Italy, 18-21 September 2018.

References

- 1- Prof. Loredana Mariniello. Department of Chemical Science. University of Naples Federico II. loredana.mariniello@unina.it
- 2-Prof. Raffaele Porta. Department of Chemical Science. University of Naples Federico II. portaraf@unina.it.
- 3- Dr. Amjad I. A. Hussein. Head of Analysis, Poison control and Calibration Center (APCC).An-Najah National University, Palestine. amjadhs@najah.edu.

Asmaa Al-Asmar



26/02/2019

