

د. ثامر عبد القادر خليل حاجي



موبايل: 07702792317

البريد الالكتروني: dr.thamer_abdulkadir@uomosul.edu.iq

قسم علوم الاغذية

كلية الزراعة والغابات, جامعة الموصل, الموصل, العراق.

ص.ب.: 11317

التحصيل الدراسي:

▪ دكتوراه: جامعة الموصل/ التقانات الاحيائية وعلوم الاغذية/ علوم الاغذية

▪ ماجستير: جامعة الملكة في بلفاست/ هندسة معامل الاغذية

▪ بكالوريوس: جامعة بغداد/ علوم وتكنولوجيا الاغذية

تدريس المواد العلمية:

هندسة معامل الاغذية: المرحلة الثانية في قسم علوم الاغذية.

معدات تصنيع الاغذية: المرحلة الرابعة في قسم المكائن وآلات الزراعة.

هندسة تصنيع الاغذية: طلبة الماجستير في قسم علوم الاغذية.

الاساليب الحديثة في حفظ الاغذية: طلبة الماجستير في قسم علوم الاغذية.

التقانات الحديثة في تصنيع الاغذية: طلبة الدكتوراه في قسم علوم الاغذية

البحوث الحالية:

- البحوث الحالية تهتم في الصناعات الغذائية والتأكيد على التطوير التكنولوجي والبيوتكنولوجي لتقليل التأثير البيئي لأجهزة التصنيع الغذائي والوصول الى عمليات تصنيع غذائي موحدة.

الاهتمامات البحثية:

- توحيد عمليات التصنيع الغذائي

- تطبيق العمليات التكنولوجية في التصنيع الغذائي
- السيطرة النوعية لعصائر الفاكهة
- علاقة طاقة التنشيط الحركية في التصنيع الغذائي

البحوث المنشورة:

- . Mead W. S. and Khalil T. A. (2021). Freeze-storage effect on lamb meat treated with tomato (*Solanum lycopersicum*) peel extract and sumac (*Rhus coriaria*) extract. *Mesopotamia J. of Agric.* 49 (1). 76-88.
- . Khalil T. A., Hamo Y. H. (2019). Effect of the picking time, cultivation site, and cultivar on olive oil characteristics. *J. Univ. Kirkuk for Agri. Sci.* 10 (4). 68-78.
- . Khalil T. A. (2013) Effect of fungal pectinases and gelatin on apple juice clarification. *Mesopotamia Journal of Agriculture*, Vol. 41, No. 4. Pp 320-324.
- . Khalil T. A. and Al-Zubaidy M. M. I. (2012). Using Activated Carbon For Nonenzymatic Browning Compound Adsorption in Peach Pulp. *Mesopotamia Journal of Agriculture*. Vol.40, No.2. 9-15.
- . Khalil T. A., Al-Zubaidy M. M. I. , Abdulaziz O. F. (2011). Browning Reaction Kinetics of Higher Hydrostatic Pressure-Treated Peach Puree During Storage. *International Journal of Food Engineering*. Vol. 7: Iss. 3, Article 2: 1-12.
- . Khalil T. A. and Al-Zubaidy M. M. I. (2010). Kinetics of Nonenzymatic Browning Reaction in Citrus Juice Concentrates During Storage. Pages 425-436. *Proceeding of 4th International Conference, "Innovation in Food Science and Nutrition: Future Challenges"*, NRC, Cairo, Egypt.
- . Khalil T. A. (2014). The effect of heat and microwave treatments on orange juice during storage. . *Mesopotamia Journal of Agriculture*. Vol. 42, No. 4. In press.
- . Khalil T. A. (2014). Nonenzymatic browning kinetic reaction and ascorbic acid degradation of heated orange juice during storage. *Mesopotamia Journal of Agriculture*. Vol. 42, No. 2. In press.
- . Khalil, T.A., Abid A. F., and Hassan Y. N. (2013). Clarification of apple juice by different fining agents. *The 2nd International Conference for Agricultural Scientific Researches*. University of Kirkuk, Iraq, 30-31 October 2013.
- . Khalil, T.A., Abid A. F. (2013). Quality evaluation of orange juice stored in different packaging materials. *The 2nd International Conference for Agricultural Scientific Researches*. University of Kirkuk, Iraq, 30-31 October 2013.



Name: THAMER ABDULKADIR KHALIL ALHAJI

Current Address: Food Science Department, College of Agriculture and Forestry, Mosul University, Mosul, Iraq.
Phone: (060) 813220 (Ext. 2265)
Mobile: +964 770 1658608
Email: dr.thamer_abdulkadir@uomosul.edu.iq

Permanent Address: Home No. 446/91/324, Al-Hadbaa Q., Mosul, Iraq.

Date of Birth: 08/17/1954

Current Citizenship: Iraqi

Other Citizenship: None

Gender: Male

Marital Status: Married

Employment Record:

- Food Science Department/Mosul University/Mosul/Iraq, Lecturer and Researcher, 1986 till now.
- Frezo Food Factory, Engineering Manager, Baghdad/Iraq, 1985-1986.
- WFP local field observer from 1997-2004.
- Food Science Department, College of Agriculture and Forestry, University of Mosul, Nineveh, Mosul, Iraq. Lecturer and Researcher from 2004 till now.

Education

PhD: Mosul University, Biotechnology and Food Science/ Food Science.

MSc: Queens' University of Belfast, Food Process Engineering

BSc: Baghdad University, Food Science and Technology

Courses Taught

Food process engineering: 2nd year of food science department.

Industrial food processing equipment: 4th year of agricultural mechanization department.

food industrial engineering: Master degree students of food science department.

Innovative methods of food preservation: postgraduate students of food science department.

Innovative methods of food processing: postgraduate students of food science department.

Research Emphasis

Current researches focus on Food Processing with emphasis on the development of technologies and Biotechnologies that minimize the environmental impact of food processing plants and create sustainable practices for the food industry.

Some research interests are:

- Sustainability in food production
- Technologies applied to food processing
- Fruit juice quality control
- Kinetic activation energies related to food production

Publications

- . Mead W. S. and Khalil T. A. (2021). Freeze-storage effect on lamb meat treated with tomato (*Solanum lycopersicum*) peel extract and sumac (*Rhus coriaria*) extract. *Mesopotamia J. of Agric.* 49 (1). 76-88.
- . Khalil T. A., Hamo Y. H. (2019). Effect of the picking time, cultivation site, and cultivar on olive oil characteristics. *J. Univ. Kirkuk for Agri. Sci.* 10 (4) (in press).
- . Khalil T. A. (2013) Effect of fungal pectinases and gelatin on apple juice clarification. *Mesopotamia Journal of Agriculture*, Vol. 41, No. 4. 313-317.
- . Khalil T. A. and Al-Zubaidy M. M. I. (2012). Using Activated Carbon For Nonenzymatic Browning Compound Adsorption in Peach Pulp. *Mesopotamia Journal of Agriculture*. Vol.40, No.2. 9-15.
- . Khalil T. A., Al-Zubaidy M. M. I. , Abdulaziz O. F. (2011). Browning Reaction Kinetics of High Hydrostatic Pressure-Treated Peach Puree During Storage. *International Journal of Food Engineering*. Vol. 7: Iss. 3, Article 2: 1-12.
- . Khalil T. A. and Al-Zubaidy M. M. I. (2010). Kinetics of Nonenzymatic Browning Reaction in Citrus Juice Concentrates During Storage. Pages 425-436. *Proceeding of 4th International Conference, "Innovation in Food Science and Nutrition: Future Challenges"*, NRC, Cairo, Egypt.
- . Khalil T. A. (2014). The effect of heat and microwave treatments on orange juice during storage. . *Mesopotamia Journal of Agriculture*. Vol. 42, No. 4. In press.
- . Khalil T. A. (2014). Nonenzymatic browning kinetic reaction and ascorbic acid degradation of heated orange juice during storage. *Mesopotamia Journal of Agriculture*. Vol. 42, No. 2. In press.
- . Khalil, T.A., Abid A. F., and Hassan Y. N. (2013). Clarification of apple juice by different fining agents. *The 2nd International Conference for Agricultural Scientific Researches*. University of Kirkuk, Iraq, 30-31 October 2013.
- . Khalil, T.A., Abid A. F. (2013). Quality evaluation of orange juice stored in different packaging materials. *The 2nd International Conference for Agricultural Scientific Researches*. University of Kirkuk, Iraq, 30-31 October 2013.