



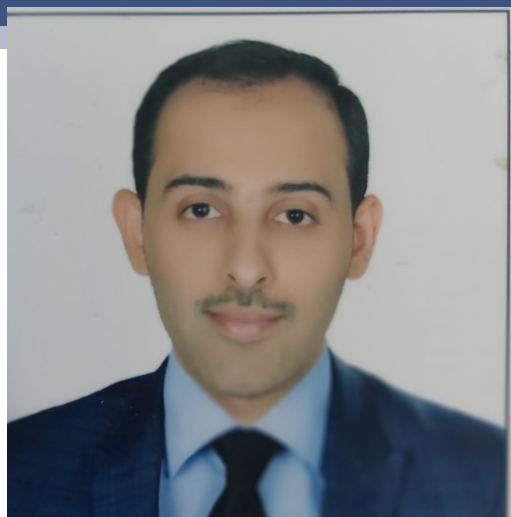
UNIVERSITY OF MOSUL

College of Agriculture and Forestry

Department of Food Science

Assistant Lecturer

Abdullah Anwer Alani



PERSONAL INFORMATION

- Full Name: Abdullah Anwer Alani
- Date of Birth: 1989-08-12
- Gender: Male
- Academic Title: Assistant Lecturer
- Major: Food Sciences
- Specialty: Dairy sciences
- Field of Interest:

LANGUAGES

Arabic	English
Native	B1 (Intermediate)
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EDUCATION

- **University of Mosul** (2011 - 2013)
Master's, Food Sciences very good
- <https://uomosul.edu.iq>

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UNIVERSITY OF MOSUL

College of Agriculture and Forestry

Department of Food Science

SKILLS

Dairy chemistry

Expert



Dairy principles

Expert



Cheese industry

Expert



Food analysis

Expert



WORK EXPERIENCE

University of Mosul

(November, 2018 - Present)

teaching

Teaching at the College of Agriculture and Forestry/Department of Food Sciences As well as contributing to the preparatory committees for holding conferences and seminars Chairman of the Management Committee of the Dairy and Industrial Plant Production Project for the Food Sciences Department

PUBLICATIONS

The effect of shearing processes on some characteristics of milk fat

(2017)

Mesopotamia Journal OF Agriculture

This study was performed to investigate the effect of shearing on viscosity, density, fat thickness and stability, acid degree value(ADV), peroxide number and cholesterol content in whole milk.The effect of shearing resulted from cream separation and butter cheering in cholesterol content, acid degree value and peroxide number in cream, butter, skim milk and butter milk.

The results showed that the milk shearing resulted lower viscosity, density, fat thickness stability and cholesterol content, and higher in acid degree value and peroxide number.

The effect of shearing on cream and butter, the result showed higher content in cholesterol content, acid degree value and peroxide number, comported to the lowest in skim milk and butter milk at 5, 25, 50°C.

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