

CURRICULUM VITAE

Sana' Gammoh



PERSONAL DATA:

Full Name : SANA' ISSA BAKHIT GAMMOH
Date of Birth : 21th December 1960
Place of Birth : Amman- Jordan
Nationality : Jordanian
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QUALIFICATION:

- **PhD. in Food Biosciences** (Includes Food Safety, Food Technology & Nutrition), (2006)
From the School of Food Biosciences and Pharmacy
Within the Faculty of Life Sciences
University of Reading
UK
- **Master degree in Community Medicine/ Public Health**-Community Medicine /M.O.H
/WHO program,
(1999-2000) [Research: Evaluation of Food Inspection in Jordan through the Evaluation of
Laboratory Food Analysis Tests and Its Compliance with the Jordanian Standards (1999)]
Jordan
- **B.Sc. in Food Technology and Nutrition**, (1983)
Department of Food Technology
Agriculture College

University of Jordan

PROFESSIONAL POSITIONS:

- **2013** Assistant professor in the department of nutrition and food technology, (JUST) Jordan University of Science and Technology
- **2011** Academic, part time lecturer in (JUST) Jordan University of Science and Technology
- **2007** Deputy of General Director JFDA (Jordan Food & Drug Administration)
- **2005** Director of Food & Drug Laboratories (JFDA)
- **2000** Deputy Director of Food Safety Directorate
- **1997** Consultant to Secretary General / Ministry Of Health for Food Safety & Nutrition
- **1995** Deputy Director of MSH/MOH for Nutrition.
- **1993** Head of Food Standard, Studies and Research Division / Directorate of Food Safety.
- **1989** Head of Food Safety and Nutrition Division / Primary Health Care Directorate.
- **1986** Head of Food Safety and Nutrition Section / Primary Health Care Directorate
- **1983** Nutritionist and Food Technologist / Ministry of Health

NATIONAL & INTERNATIONAL POSITIONS:

- **2006** WHO Temporary Advisor for Regional Consultative Meeting on Generic HACCP on Traditional Food/ FAO – CIAA / GMA.
- **1999** Member of the Jordanian Administrative council for food safety (JFAC).
- **1994** Member in the Administrative committee of Consumer Protection Society in Jordan.
- **1994** Head of Food Safety and hygiene committee in the Jordanian Consumer Protection Society.
- **1992** Member in the National Committee of Plan of Action for Nutrition and Food Safety in Jordan /WHO
- **1986** Member of Family editing" periodic Journal of Consumer Protection"
- **1983** Member of Agriculture Engineering syndicate
- **1983** Member of Food standards Technical committee in the Institution for Standards and Metrology (ISM).

TRAINING COURSES:

- **2006** Training Course on Laboratory Management and Quality Control (MEDA) Twinning Project. Jordan-Denmark, JFDA / Training Center.
- **2006** Training Course on (Quality Control), General Requirements for the Competence of Testing and Calibration Laboratories (ISO 17025: 2005), RSS / Jordan.
- **2005** Course in (SPSS) for MS Windows. Reading University, UK.

Cont. TRAINING COURSES:

- **2005** Course in GenStat Release (6.1) (PC/Windows Me) Reading University, UK.
- **2005** Training Course on using MS Word for a Thesis IT Services, University of Reading, UK.
- **1999** Course in Computer Application (MS Windows, MS Office) Center of Information / MOH.
- **1991** Food safety training course in Sweden
- **1985** Food Irradiation Training Course in Holland

TEACHING:

- Teaching Courses in Food safety at the College of Princess Alia for Health Inspectors
- Teaching courses in Food Safety and Nutrition for medical students at Community Medicine.
- Teaching Courses in food Safety programs at Jordan Institute of Public Administration since 1995.
- Teaching Courses in Nutrition and Food Safety for health Inspectors at Para- Medical Institute /Ministry of Health.
- Teaching Courses in advanced food chemistry, food microbiology, dairy technology, advanced dairy technology, advanced food safety at the Jordan University of Science and Technology.

CONFERENCES & WORKSHOPS:

- Regional Consultative Meeting on Generic HACCP on Traditional Food in Eastern Mediterranean Region, EMRO, Cairo, (6-8 November 2006).
- 9th Conference of Arab Police Agency (19-21/5/2003).
- Conference on Food Safety Policies (2000) / in Dubai.
- Workshop on "Identification of the (WTO) World Trade Organization/ Amman- Jordan (5-6/6/2000)
- Symposium on Food Safety policy The GCe and International market (28-29 March 2000) Dubai.
- World Food Summit (1996) Rome.
- Interdisciplinary Consultation on Development of National Food Safety program Alexandria, Egypt (4-7 May 1992).
- International Conference on Nutrition ICN (1992) Rome
- Interdisciplinary Consultation on Development of National Food Safety programs (12-16 Dec 1989) Amman- Jordan.
- Codex Alimentarius (WHO/ FAO Joint Committee) Annual meetings since (1987).

Research and Studies:

- **2006** Properties And Utililisation Of Camel Milk, A Thesis Submitted To The University of Reading in Partial Fulfillment of the Requirements for Degree of Doctor of Philosophy. The main objective of this research was implementation of HACCP system (Hazard Analysis of Critical Control Point) on a product as camel milk produced in the Jordanian desert, Also the chemical, microbiological, nutritional and some medical properties was studied. Production of pasteurized milk and white cheese. While white cheese non in the world succeed to produce it before.
- **2003** Evaluation of HACCP System (Hazard Analysis of Critical Control Point) in Some Jordanian Food Plants.
- **2003** Food Inspection System In Jordan, A Research was Submitted To the 9th Conference of Arab Police Agency (19-21/5/2003).
- **1999** Supervision System on Food in Jordan. Ministry of Health, Research and Studies Directorate.
- **1996** Effect of Iodinized Salt on Pickles, FAO/WHO Research.

PUBLISHED PAPERS:

- **Haddadin, M. S.Y., Gammoh, S. I. and Robinson, R. K.** (2007). Production of Nabulsi, A Traditional White Brined Middle Eastern Cheese from Camel Milk, *Journal of Dairy Industries International* 72 (7), 24-27.
- **Haddadin, M. S.Y., Gammoh, S. I. and Robinson, R. K.** (2007). The Microbiological stability of pasteurised camel milk. *Egyptian Journal of Dairy Science*. 35:147-151.
- **Haddadin, M. S.Y. Gammoh, S. I. and Robinson, R. K.** (2008). Seasonal Variations in the Chemical Compositions of Camel Milk in Jordan, *Journal of Dairy Research*, 75: 8-12.
- **Tawalbeh, Y., Ajo, R., Al-Udat, M., Gammoh, S., Maghaydah, S., Al-Qudah, Y., Al-Sunnaq, A. and Al-Natour, F.**(2013). Investigation of the Antimicrobial Preservatives in the Dairy Product (Labneh). *Food Science and Quality Management*. 31, 117-121.
- **Alu'datt, M., Rababah, T., Ereifej, K., Gammoh, S., Alhamad, M., Mhaidat, N., Kubow, S., Johargy, A. and Alnaiemi, O.** (2014). Investigation of Natural Lipid-Phenolic Interactions on Biological Properties of Virgin Olive Oil. *J. Agric. Food Chem.*, 62(49), pp.11967-11975.
- **RababahTaha , Al-TawahaAbdelrazzaq , Alu'datt Muhammad, Brewer Susan , Sana Gammoh and Ereifej Khalil.** (2014). Maximizing fresh and dry herbage yields of purslane (*Portulacaoleracea* L.) grown on different substrates under closed soilless system. (submitted).
- **Alu'datt, M. H.; Rababah, T.; Ghaid J. Al- Rabadi; Khalil Ereifej; Sana Gammoh;NatherMasadeh;and Peter J. Torley.** (2014).Effects of Barley Flour and Barley Protein Isolate Addition on Rheological and Sensory Properties of Pita Bread. *Journal of Food Quality*.37 (5),329-338. DOI: 10.1111/jfq.12097.
- **Muhammad H. Alu'datt, TahaRababah, Khalil Ereifej,Sana Gammoh,MohammadN.Alhamad,NizarMhaidat,StanKubow,Ayman Johargy ,and Ola**

- J. Alnaiemi (2014).** Investigation of natural lipid-phenolic interactions on biological properties of virgin olive oil. *Journal of Agriculture and Food Chemistry*. 62:11967-11975.
- **Ereifej, K., Feng, H., Rababah, T., Almajwal, A., Alu'datt, M., Gammoh, S. and Oweis, L. (2015).** Chemical Composition, Phenolics, Anthocyanins Concentration and Antioxidant Activity of Ten Wild Edible Plants. *FNS*, 06(07), pp.581-590.
 - **Alu'datt, M. H., Rababah, T., Alhamad, M. N., Gammoh, S., Ereifej, K., Johargy, A., and Rawashdeh, M. (2015).** Optimization of Phenolic Content, Anti-Oxidant and Inhibitory Activities of Alpha-Glucosidase and Angiotensin Converting (AC) Enzymes From *Zingiber Officinale* Z. *International Journal of Food Properties*, (just-accepted).
 - **Ereifej K. I, Feng H, Rababah T, Alu'datt M, Gammoh S, LayalOweis and MalekAlkasrawi(2015).** Separation and Quantification of Phenolic Compounds of Wild Edible Plants. *J Plant Sci Res*. 2015;2(2): 139.
 - **Alu'datt, M. H.; Rababah, T.;Alhamad, M. N.; Gammoh, S.; Ereifej, K.;Johargy, A.;Kubow, S.; Almajwal, A. M.; Rawashdah, M. (2015).** Optimization of phenolic contents, anti-oxidant and inhibitory activities of alpha-glucosidase and angiotensin converting (AC) enzymes from *ZingiberOfficinale* Z. *International Journal of Food Properties*. DOI:10.1080/10942912.2015.1063066.
 - **Ereifej,Khalil, HaoFeng, TahaRababah, Muhammad Al'udatt, Sana I. Gammoh and Layal I. Oweis. (2015).** Effect of solvent and temperature on extraction of phenolics from wild edible plants. (submitted).
 - **Ereifej,KhalilI.,HaoFeng,TahaRababah,AliAlmajwaL,Muhammad Alu'datt,SanaI.GammohandLayalI. Oweis. (2015).**Chemical Composition, Phenolics,

Anthocyanins Concentration and Antioxidant Activity of Ten Wild Edible Plants. Food and Nutrition Sciences. 6 (7): 581-590. DOI: 10.4236/fns.2015.67061.

- **Alu'datt, M. H.; Rababah, T.; Johargy, A.; Gammoh, S.; Ereifej, K.; Alhamad, M.; Brewer, S. M.; Saati, A. A.; Kubow, S.; Rawashdah, D.; (2015).** Extraction, optimisation and characterisation of phenolics from *Thymus vulgaris* L.: phenolic content and profiles in relation to antioxidant, antidiabetic and antihypertensive properties. International Journal of Food Science and Technology. DOI:10.1111/ijfs.12944
- **Alu'datt, M., Rababah, T., Alhamad, M., Obaidat, M., Gammoh, S., Ereifej, K., Al-Ismail, K., Althnaibat, R. and Kubow, S. (2016).** Evaluation of different drying techniques on the nutritional and biofunctional properties of a traditional fermented sheep milk product. *Food Chemistry*, 190, pp.436-441.
- **Ereifej, K.I., Feng, H., Rababah, T.M., Tashtoush, S.H., Al-U'datt, M.H., Gammoh, S. and Al-Rabadi, G.J. (2016).** Effect of Extractant and Temperature on Phenolic Compounds and Antioxidant Activity of Selected Spices. *Food and Nutrition Sciences*, 7, 362-370. <http://dx.doi.org/10.4236/fns.2016.75038>.
- **Khalil I. Ereifej, Hao Feng, Taha Rababah, Muhammad Alu'datt, Sana I. Gammoh and Layal I. Oweis. (2016).** Solvent and Temperature Effect on Total Anthocyanins Extraction From ten Wild Edible Plants. (submitted).
- **Muhammad Hussein Alu'datt, Taha Rababah, Sana Gammoh, Khalil Ereifej, Majdi Al-Mahasneh, Stan Kubow, Deia Tawalbeh (2016).** Emulsified Protein Filaments: Types, Preparation, Nutritional, Functional, and Biological Properties of Mayonnaise. ELSEVIER Book. (In press).
- **Sufyan H. Tashtoush, Khalil I. Ereifej², Hao Feng, Taha M. Rababah, Muhammad H. Alu'datt, Sana Gammoh, Ghaid J. Al-Rabadi. (2016).** Temperature and Acidified Solvent

Effect on Total Anthocyanins and RP- HPLC Phenolic Acids Determination of Selected Spices Marketed in Jordan. Food and Nutrition Sciences, 7, 20-29. <http://dx.doi.org/10.4236/fns.2016.71003>.

- **Alu'datt, M. H.; Rababah, T.; Alhamad, M. N.; Gammoh, S.; Ereifej, K.; Alodat, M.; Hussein, N.; Kubow, S.; Torley, P. J. (2016):** Antioxidant and antihypertensive properties of phenolic-protein complexes in extracted protein fractions from *Nigella damascena* and *Nigella arvensis*. Food Hydrocolloids.56, 84-92.
- **Alu'datt, M. H.; Rababah, T.; Gammoh, S.; Ereifej, K.; Al-Mahasneh, M.; Kubow, S.; Tawalbeh, D. (2016).** Multi-Volume SET (I-X) "Nanotechnology in Food Industry, Volume III: Emulsions. Emulsified Protein Filaments: Types, Preparation, Nutritional, Functional and Biological Properties of Mayonnaise. Elseiver. Accepted. In Process.
- **Muhammad Al'udatt, Taha Rababah, Mohammad; Al-Hamad, Mohammad M. Obaidat, Sana I. Gammoh, Khalil Ereifej, Khaild Al-Ismail, Rami M. Althnaibat, Stan Kubow. (2016).** Evaluation of different drying techniques on the nutritional and biofunctional properties of a traditional fermented sheep milk product. Journal of Food Chemistry. 190:436-441.
- **Muhammad H. Al'udatt, Taha Rababah, Muhammad N. Alhamad, Sana Gammoh, Khalil Ereifej, Majdi A. Al-Mahasneh, Dua'a Al-udatt and Ola Naimi. (2017).** Application of virgin olive oil as nutraceutical food: Composition and bio-functional constituents and their roles in functionality, therapeutic properties. (in press).