

Curriculum vitae

Personal Information

Name: Ammar Mohammed Hamood AL-Farga

Date of Birth: 1985.

Languages: 1) Arabic.

2) English.

3) Chinese.



Current Job: Associate Professor, Department of Biochemistry, Faculty of Science University of Jeddah, Saudi Arabia.

E-mail's: 2259841993@qq.com & amalfarga@uj.edu.sa

Phone numbers: 00966553438120.

Positions

- **Associate Professor:** Department of Biochemistry, Faculty of Science University of Jeddah, Saudi Arabia.
- **A Postdoctoral Fellow** at Department Biological Engineering, School of Food & Biological Engineering, Jiangsu University, PR China.
- **Research assistant** at Laboratory of Functional Ingredients and Healthy, Jiangnan University. School of Food Science, Jiangnan University, Wuxi, PR China.
- **Editorial Board** in Scientific Reports, SCI Journal Impact Factor 4.38.
- **Academic Editor** in Journal of Food Quality, SCI Journal Impact Factor 2.5.
- **Academic Editor** in Main Group Chemistry, SCI Journal Impact Factor 1.04.
- **Associate Editors** in Journal of the Saudi Society of Agricultural, Web of Science and Scopus Q1.
- **Editor board** in Journal BMC Nutrition, Web of Science and Scopus Q2.
- **Editorial Board** in Indian Journal of Public Health Research and Development, Web of Science and Scopus.
- **Editor-in-Chief** in Three Journals.
- **Associate Editors** three Journals.
- **Reviewer** of several International Refereed Journals.
- **Editorial Board** in Several Journals.
-

Academic Qualifications

1) **Postdoctoral**, Jiangsu University of Zhenjiang, China, Zhenjiang city, Jiangsu Province, China, from 01-08-2016 to 01-08-2017. **Thesis title:** Detection of volatile compounds and in-vitro antioxidant activity of a novel food: Alhydwan (*Boerhaviaelegana*Choisy) seed flour using nondestructive methods.

2) **Philosophy Doctorate (Ph.D.)** first class in Food Science and Technology (Food Processing and Ingredients), Jiangnan University, China, 2012-2016. **Thesis title:** Physiochemical, Nutritional value and Antioxidant Characteristics of Alhydwan (*Boerhavia elegana* Choisy) Seed and its Application in some Food Products. Jiangnan University is First in world in Field of Food Science and Technology, <http://www.shanghairanking.com/Shanghairanking-Subject-Rankings/food-science-technology.html>

Previous Employment

- 1) Postdoctoral researcher, Jiangsu University, Jiangsu, China, 2016-2017.
- 2) Associate Professor: Department of Biochemistry, Faculty of Science University of Jeddah, Saudi Arabia from 2017 till now.
- 3) **Research assistant** at Laboratory of Functional Ingredients and Healthy, Jiangnan University. School of Food Science, Jiangnan University, Wuxi, PR China.

Research's Score

Publications:	>127 ^(a)
Citations:	851 ^(a)
<i>h-index</i> :	16.0 ^(a)
<i>i10-index</i> :	26.0 ^(a)
ResearchGate Score:	29.05 ^(b)

Scientific websites:

Google Scholar: <https://scholar.google.com/citations?user=C2xkjOEAAA&hl=en>

ResearchGate: https://www.researchgate.net/profile/Ammar_Al-Farga

Main Duties

- 1- Preparing and conducting lectures and research.
- 2- Supervision of diploma, bachelor, and master students.
- 3- Administrative duties.

Skills

- Working with a group or individual.
- The ability to work under stress.
- Windows, WinWord, Word perfect, Widows Excel, Widows PowerPoint.
- Very good at typing.

Academic Experiences

(1) Teaching the following courses for undergraduate's students at University of Jeddah:

- 1- Food Chemistry.
- 2- Lab Safety Courses.
- 3- Biochemistry Nutrition.
- 4- Environmental Toxicology.
- 5- Biochemistry course.
- 6- Enzyme and Food biochemistry.
- 7- Food Analysis.
- 8- Human Nutrition course.
- 9- Confectionery and Beverages Products.
- 10- Antioxidants and free radicals

(2) Teaching course for postgraduate's students at Jiangsu University of Technology, China:

- Food Green Process Technologies.

(3) Postgraduates Research's Supervision:

- 1- A Study of Acetaminophen Overdose Poisoning and Associated Factors in Cases from Poison Control and Forensic Science Center in Makkah: Faculty of Science. University of Jeddah, 2019. KSA.
- 2- Chromatographic Separation Techniques for the Determination of Adulterants and Diluents in some Seized Amphetamine-type Stimulants in Makkah Region ". Faculty of Science. University of Jeddah, 2019. KSA.

- 3- The toxicological neuromuscular blocking effects of aminoglycoside on delay weaning from artificial ventilator in neonate". Faculty of Science. University of Jeddah, 2019. KSA.
- 4- GC-MS Analysis of Adulterants in Captagon Tablets ". Faculty of Science. University of Jeddah, 2020. KSA.
- 5- Study the chemical composition, nutritional value, antioxidant activities and functional properties of composite flour gluten-free fortified with button mushroom (*Agaricus bisporus*) powder. Until now.
- 6- Stability of some biochemical parameters in blood. Until now.

I reviewed the following manuscripts for different international journals

- (4) Detection and quantitation of immunogenic epitopes related to celiac disease in historical and modern hard red spring wheat cultivars. Food Chemistry Nov 20, 2017.
- (5) Heat Treatment of β -Lactoglobulin Affects its Survival and Translocation in the Upper Digestive Tract. Food Chemistry March 2020.
- (6) Influence of ultrasound-assisted osmotic dehydration on texture, bioactive compounds and metabolites analysis of plum. Ultrasonics sonochemistry Dec 2019.
- (7) High pressure extraction and its application in the extraction of bio-active compounds: A review. Journal of Food Process Engineering Nov 2019.
- (8) Impact of pretreatment-assisted enzymatic extraction on recovery, physicochemical and rheological properties of oil from *Labeo rohita* head. Journal of Food Process Engineering Jan 2019.
- (9) Optimization of process conditions for vacuum microwave drying of lemon peel by response surface methodology: Quality characteristics and volatile compounds. Journal of Food Process Engineering April 2019.
- (10) Agricultural by-product suitability for the production of chitinous composites and nanofibers utilising *Trametes versicolor* and *Polyporus brumalis* mycelial growth. Process Biochemistry May 2019.
- (11) Phenolic acid contents and antioxidant activities of wheat milling fractions and the effect of flour extraction rate on antioxidant activity of bread. Journal of Food Biochemistry Oct 2019.
- (12) Phenolic composition of oleuropein extract after enzymatic process by HPLC-MS and their antioxidant and antibacterial activities. Journal of Food Biochemistry Feb 2019.
- (13) Solvent effects on antioxidant activities and phenolic contents of the alhydwan (*Boerhavia elegans* choisy) seed flour. Journal of Food Measurement and Characterization April 2018.

- (14) Application of red pigment producing edible fungi for development of a novel type of functional cheese. *Journal of Food Processing and Preservation* Sep 2018.
- (15) The Effects of Long-Duration Stewing Combined with Different Cooking and Heating Methods on the Quality of Pork Belly. *Journal of Food Processing and Preservation* Oct 2018.
- (16) Development of colloidal gold-based immunochromatographic assay for rapid detection of *Alicyclobacillus acidoterrestris* in apple juice. *CYTA-Journal of Food* April 2017.
- (17) Structural, pasting and thermal properties of common buckwheat (*Fagopyrum esculentum* Moench) starches affected by molecular structure. *International Journal of Biological Macromolecules* April 2020.
- (18) Effect of boiling and 1 frying on the selenium content,speciation, and in vitro bioaccessibility of selenium-biofortified potato (*Solanum tuberosum* L.). *Food Chemistry* Dec 2020.
- (19) Ethanolic and Aqueous Extracts of Avocado (*Persea americana*) Seeds Attenuates Doxorubicin-Induced Cardiotoxicity in Male Albino Rats. *Arabian Journal for Science and Engineering* 16 October 2020.
- (20) Antiarthritic, Anti-inflammatory Activity of *Moringa peregrina* Seed Oil and Leaves in Freund's Complete Adjuvant-Induced Arthritis in Rats. *Journal of King Saud University - Science*. 2020.
- (21) Mode of action and determination of antioxidant activity in the dietary sources: An overview. *Saudi Journal of Biological Sciences*, November 2020.
- (22) A potential new source: Nutritional and antioxidant properties of edible oils from cucurbit seeds and their impact on human health. *Journal of Food Biochemistry*. December 2018.
- (23) Effect of herbal formulation intake on health indices in albino Wistar rat model. *Food Science & Nutrition*. November 2020.
- (24) Cysteine and homocysteine as biomarker of various diseases. *Food Science & Nutrition*. August 2020.
- (25) `Hormonal and molecular alterations induced by sub-lethal toxicity of zinc oxide nanoparticles on *Oreochromis niloticus*. *Saudi Journal of Biological Sciences*. January 2020.
- (26) The Anticarcinogenic Effect of the Apple Polyphenol Phloretin in an Experimental Rat Model of Hepatocellular Carcinoma. *Arabian Journal for Science and Engineering*. 11 May 2020.
- (27) Paternal bisphenol A exposure induces testis and sperm pathologies in mice offspring: Possibly due to oxidative stress?. *Saudi Journal of Biological Sciences*. 11 November 2020.

- (28) Effect of sorghum sourdough and nabag (*Zizyphus spina-christi*) pulp powder on dough fermentation and quality characteristics of bread. *Journal of Food Measurement and Characterization*. February 2020.
- (29) Effect of microwave heating on lipid composition, oxidative stability, color value, chemical properties, and antioxidant activity of gurum (*Citrullus lanatus* var. *Colocynthis*) seed oil. *Biocatalysis and Agricultural Biotechnology*. January 2020.
- (30) Supercritical CO₂ extraction of gurum (*Citrullus lanatus* var. *Colocynthis*) seed oil and its properties comparison with conventional methods. *Journal of Food Process Engineering*, June 2019.
- (31) Evaluating the Effects of Different Processing Methods on the Nutritional Composition of Shrimp and the Antioxidant Activity of Shrimp Powder. *Saudi Journal of Biological Sciences*. 2020.
- (32) Total Phenolic Content in Ripe Date Fruits (*Phoenix dactylifera* L.): A Systematic Review and Meta-Analysis-*Saudi Journal of Biological Sciences*- January-2021.
- (33) Ultrasound as an efficient technique to reduce the negative effect of apricot kernel skins addition on the properties of dough and bread-*Journal of Food Processing and Preservation*- January-2021.
- (34) New analytical vitamin D data for Australian foods *Food chemistry* -January-2021.
- (35) Investigation into predominant peptide and allergenic potential of ultrasonicated β -lactoglobulin digestion products- *Food Chemistry*-January-2021.
- (36) Antiarthritic, Anti-inflammatory Activity of *Moringa peregrina* Seed Oil and Leaves in Freund's Complete Adjuvant-Induced Arthritis in Rats. *Journal of King Saud University - Science*-January-2021.
- (37) A review on the physicochemical properties and potential food applications of cowpea (*Vigna unguiculata*) starch. *International Journal of Food Science and Technology* - 25 April 2020.
- (38) Ethanolic extract of okra has a potential gastroprotective effect on acute gastric lesions in Sprague Dawley rats. *Food Science & Nutrition*. October 2020.
- (39) Effects of apricot kernel skins addition and ultrasound treatment on the properties of the dough and bread. *Journal of Food Processing and Preservation*. March 2021.
- (40) Investigation into predominant peptide and potential allergenicity of ultrasonicated β -lactoglobulin digestion products. *Food Chemistry*. March 2021.

- (41) Synthesis of N - heterocycles via [4 + 3] cycloaddition of azomethine imine. Journal of Heterocyclic Chemistry. May 2020.
- (42) Development of isotope dilution-liquid chromatography/tandem mass spectrometry for the accurate determination of trans- and cis-vitamin K1 isomers in infant formula. Food Chemistry. Sep 01, 2016.
- (43) Quercetin prevents myocardial infarction adverse remodeling in rats by attenuating TGF- β 1/Smad3 signaling: different mechanisms of action. Saudi Journal of Biological Sciences. June 2020.
- (44) In situ analysis of copper speciation during in vitro digestion: Differences between copper in drinking water and food. Food Chemistry. Apr 23, 2021.
- (45) Ellagic acid improved diabetes mellitus-induced testicular damage and sperm abnormalities by activation of Nrf2. Saudi Journal of Biological Sciences. 2021.
- (46) Vitamin D composition of Australian foods. Food Chemistry. Jan 27, 2021.
- (47) Mesenchymal stem cells and Selenium Nanoparticles synergizes with low dose of gamma radiation to suppress mammary glands carcinogenesis via regulation of tumor microenvironment. Biological Trace Element Research, 2021.
- (48) Profiling of naturally occurring folates in a diverse soybean germplasm by HPLC-MS/MS. Food Chemistry. Dec 17, 2021.
- (49) Bioactive compounds of beetroot and utilization in food processing industry: A critical review. Food Chemistry. Mar 19, 2018.
- (50)

Reviewer for the following (SCI) Journals:

- 1- Journal of Fats and Oils (Grasas y Aceites).
- 2- Journal of Thermal Analysis and Calorimetry.
- 3- Journal of Food Processing and Preservation.
- 4- Journal of Food Process Engineering.
- 5- Journal of Food Measurement and Characterization.
- 6- Arabian Journal for Science and Engineering (AJSE).
- 7- Saudi Journal of Biological Sciences
- 8- Food Chemistry

- 9- Journal of Food Biochemistry
- 10- Journal of Process Biochemistry
- 11- Journal of Ultrasonics – Sonochemistry
- 12- Journal of Food Science & Nutrition
- 13- CyTA - Journal of Food
- 14- Journal of Heterocyclic Chemistry

(51) Editorial board member

Editor-in-Chief Journal of Food and Nutrition Open Access
<https://www.boffinaccess.com/food-and-nutrition-open-access/editorial-board>

Editor-in-Chief Journal of Chemistry and Nutritional Biochemistry
<https://sabapub.com/index.php/jcnb>

Editor-in-Chief Austin Biochemistry
<https://austinpublishinggroup.com/biochemistry/editorialBoard.php>

Academic Editor
Journal of Food Quality, SCI Journal Impact Factor 2.5.
<https://www.hindawi.com/journals/jfq/editors/>

Editor-in-Chief	Experimental food science & nutrition research https://unisonpublishers.com/?page_id=662
Associate Editors	Pakistan Journal of Nutrition https://scialert.net/eboard.php?issn=1680-5194
Associate Editors	JSM Biochemistry and Molecular Biology https://www.jscimedcentral.com/Biochemistry/editors.php
Associate Editors	GPH-International Journal of Biological Science http://www.gphjournal.org/index.php/bs/about/editorialTeam
Advisory Board	Public Library for Journals https://sites.google.com/site/publiclibraryforjournals/home/advisory-board
Editorial Board	Journal of Experimental Food Chemistry https://www.hilarispublisher.com/experimental-food-chemistry/editorial-board.html
Editorial Board	American Journal of Biochemistry and Biotechnology http://thescipub.com/ajbb/editors
Editorial Board	Indian Journal of Nutrition https://www.opensciencepublications.com/indian-journal-of-nutrition/editorial-board-9
Editorial Board	Journal of Academia and Industrial Research http://jairjp.com/editorial-board.html
Editorial Board	Journal of Advanced Research in Biochemistry and Pharmacology https://www.medicaljournalshouse.com/index.php/ADR-Pharmacology_Biochemistry/about/editorialTeam
Editorial Board	Journal of Advanced Biochemistry https://snipub.com/journal-of-advanced-biochemistry/editorial-board-journal-of-advanced-biochemistry/
Editorial Board	Food and Nutrition Sciences https://www.scirp.org/journal/detailedInforofeditorialboard.aspx?personid=11492
Editorial Board	Open Journal of Applied Sciences https://www.scirp.org/journal/detailedInforofeditorialboard.aspx?personid=11538

Fund, exhibitions, scientific conferences, symposiums, and seminars

- International Exhibition for Food Ingredients and manufacturing machines Discussion of companies around the products of the companies, China - Shanghai 28 – 30/3/2013, Participant
- The 8th Conference and Exhibition of the International Society for Nutraceuticals and Functional Foods (ISNFF), Wuxi, China during 20-23September, 2015.
- The 7th Chinese International Renewable Energy Conference & Exhibition, Wuxi, China 5-7th November 2015.
- Food & Beverage Innovation Forum (FBIF), Shanghai, China, 22nd of April 2016.
- International Forum on Baking and Fermentation Biotechnology for Foods, Wuxi, China, 4-7th May 2017.
- The 7th International Forum on Industrial Bioprocesses (IFIBiop), Jiangnan University, Wuxi, China, May 21-24th 2017.
- The International Conference “Halal Ingredients Asia”, Kuala Lumpur, Malaysia, 21-23 September 2015.
- The 7th Chinese International Renewable Energy Conference & Exhibition, Wuxi, China 24-26th October 2013.
- Food & Beverage Innovation Forum (FBIF), Shanghai, China, March 26 to 28, 2013.
- Yangling International Agri-Science Forum, Northwest A&F University, China (2014).
- 2013 Yangling International Agri-Science Forum, Northwest A&F University, China (2013).
- International Exhibition for Food Ingredients and manufacturing machines Discussion of companies around the products of the companies, China - Shanghai 27 – 29/3/2014, Participant
- International Exhibition for Food Ingredients and manufacturing machines Discussion of companies around the products of the companies, China - Shanghai 28 – 30/3/2015, Participant
- International Exhibition for Food Ingredients and manufacturing machines Discussion of companies around the products of the companies, China - Shanghai 27 – 29/3/2016, Participant.

Academic Prizes

- Jiangnan university - wuxi – China – second – grade (President Scholarship) Recognition of his outstanding performance during his study for doctoral degree **Awarding Date 2013**
- Jiangnan university - wuxi – China – second – grade (President Scholarship) Recognition of his outstanding performance during his study for doctoral degree **Awarding Date 2014**
- Jiangnan university - wuxi – China – first – grade (President Scholarship) Recognition of his outstanding performance during his study for doctoral degree **Awarding Date 2015**
- Jiangnan university - wuxi – China – first – grade (President Scholarship) Recognition of his outstanding performance during his study for doctoral degree **Awarding Date 2016**

Training

- Training Courses on Nutrition Awareness and food processing and preservation with UNDP as trainer.
- Training Courses on Nutrition Awareness and food processing and preservation with UNDP as trainer.
- Training Courses on Nutrition Awareness and food processing and preservation in wuxi with European Union Project for Technical Assistance.
- Experience in identifying training needs, plan and implement relevant trainings in nutrition.

Committees

- 1- A Postdoctoral Fellow at Department Biological Engineering, School of Biological Engineering, Jiangsu University, PR China.
- 2- Member of Faculty of Science, University of Jeddah, (Current).
- 3- Membership of Editorial Board in Several Journals (Until Now).
- 4- Membership of Reviewer Board in Several Journals (Until Now).
- 5- Research assistant at Laboratory of Functional Ingredients and Healthy Foods, Jiangnan University (2015-2016).
- 6- Graduate research assistant at Laboratory of Functional Ingredients and Healthy Foods, Jiangnan University (2013-2015).

List of publications

1. AL-Farga Ammar, Hui Zhang, Azhari Siddeeq , Chamba M.V.M, Mohammed Shamoon, and Nabil ALhejj. Proximate composition, functional properties, amino acid, mineral and vitamin contents of a novel food: Alhydwan (*Boerhavia elegana* Choisy) seed flour. *Food Chemistry*, 211 (2016) 268–273.
2. Ammar, Al-Farga, et al. "Shelf-life extension of wheat bread by alhydwan flour and Carboxymethylcellulose and improvement of their quality characteristics, dough rheological and microstructure." *International Journal of Biological Macromolecules* (2020).
3. Al-Farga, A., Baeshen, M., Aqlan, F. M., Siddeeg, A., Afifi, M., Ali, H. A., ... & Alkaladi, A. (2020). Chemical composition, oxidative stability, and sensory properties of *Boerhavia elegana* Choisy (alhydwan) seed oil/peanut oil blends. *Grasas y Aceites*, 71(3), 367.
4. Ammar, A. F., Howladar, S. M., Siddeeg, A., Refai, M. Y., Aqlan, F. M., Afifi, M., & Ali, H. A. (2020). Effect of the addition of alhydwan flour on the physicochemical, functional properties and microstructure of wheat bread. *Journal of Food Measurement and Characterization*, 14(5), 2907-2916.
5. Mukama, Omar, Jean de Dieu Habimana, Xiaogao Meng, Yuan Ting, Fanuel Songwe, Ammar Al Farga, Samson Mugisha, Peter Rwibasira, Zhiyuan Li, and Lingwen Zeng. "Synergetic performance of isothermal amplification techniques and lateral flow approach for Nucleic acid diagnostics." *Analytical Biochemistry* (2020): 113762.
6. Muhammad Adil Farooqa, Mian Anjum Murtaz, Muhammad Nadeem, Abdul Rahamana, Rana Muhammad Aadilc, Azhari Siddeegi, Ammar AL-Fargaj, Rizwan Arshadd,. Probing the Structural Properties and In-vitro Digestion of Rice Flours. *Iwt food science and technology*.2020 Accepted.
7. Ali, Haytham A., Mohamed Afifi, Taghred M. Saber, Arwa A. Makki, A. T. Keshta, Mohammed Baeshen, and Ammar AL-Farga. "Neurotoxic, Hepatotoxic and Nephrotoxic Effects of Tramadol Administration in Rats." *Journal of Molecular Neuroscience* (2020): 1-9.
8. Dourou, Marianna, Panagiotis Dritsas, Mohamed N. Baeshen, Ahmed Elazzazy, Ammar AL-Farga, and George Aggelis. "High-added value products from microalgae and

- prospects of aquaculture wastewaters as microalgae growth media." *FEMS Microbiology Letters* (2020).
9. Ghamdi, Ahmed, Fahad Alenezi, Misfer Algoferi, Mohamed Alhawas, Ammar AL Farga, and Mohamed Afifi. "A Review on the New Trends of Acrylamide Toxicity." *Biomedical Journal of Scientific & Technical Research* 27, no. 2 (2020): 20638-20644.
 10. Siddeeg, A., AlKehayez, N. M., Abu-Hiamed, H. A., Al-Sanea, E. A., & AL-Farga, A. M. (2020). Mode of action and determination of antioxidant activity in the dietary sources: An Overview. *Saudi Journal of Biological Sciences*.
 11. ALTamimi, J.Z., BinMowyna, M.N., AlFaris, N.A., Alagal, R.I., El-kott, A.F. and AL-Farga, A.M., 2020. Fisetin Protects Against Streptozotocin-Induced Diabetic Cardiomyopathy in Rats by Suppressing Fatty Acid Oxidation and Inhibiting Protein Kinase R. *Saudi Pharmaceutical Journal*.
 12. Ammar Alkhawlan and Ammar AL-Farga. Removal of chlorophenols compounds using treated *Jatropha* seed shells adsorbents: characterization and thermodynamic. *Arabian Journal for Science and Engineering*. Accept.
 13. Hasan, Sakena Taha, and AL-Farga Ammar. "How Can Cereal Items Boost Both Their Health Quality and Sustainability (Review Study)?" *Annual Research & Review in Biology* (2020): 85-90.
 14. Sulaiman, Mohamed GM, and AL-Farga Ammar. "Synthesis of Gum Arabic-g-polyaniline using diode laser." *International journal of biological macromolecules* 161 (2020): 848-853.
 15. ALTamimi, Jozaa Z., Nora A. AlFaris, Ammar M. Al-Farga, Ghedeir M. Alshammari, Mona N. BinMowyna, and Mohammed A. Yahya. "Curcumin reverses diabetic nephropathy in streptozotocin-induced diabetes in rats by inhibition of PKC β /p66Shc axis and activation of FOXO-3a." *The Journal of Nutritional Biochemistry* 87 (2020): 108515.
 16. Aqlan, Faisal M., M. M. Alam, Abdullah S. Al-Bogami, Tamer S. Saleh, Mohmmad Y. Wani, Ammar Al-Farga, Abdullah M. Asiri et al. "Efficient electro-chemical sensor for sensitive Cd²⁺ detection based on novel in-situ synthesized hydrazonoyl bromide (HB)." *Journal of Molecular Structure* (2020): 129690.
 17. Ammar, Al - Farga, Hui Zhang, Azhari Siddeeg, M. V. M. Chamba, B. G. Kimani, Hinawi Hassanin, Mohammed Obadi, and Nabil Alhejj. "Effect of the addition of

- alhydwan seed flour on the dough rheology, bread quality, texture profile and microstructure of wheat bread." *Journal of texture studies* 47, no. 6 (2016): 484-495.
18. AL-Farga Ammar, Hui Zhang, Azhari Siddeeq , Chamba M.V.M, and Nabil ALhejj. Physicochemical properties, phenolic acids and volatile compounds of oil extracted from dry alhydwan (*Boerhavia elegana* Choisy) seeds. *Grasas Y Aceites* - 66,3 -2015.
 19. AL-Farga Ammar, Hui Zhang, Azhari Siddeeq , In Vitro Antioxidant Activity and Total Phenolic and Flavonoid Contents of Alhydwan (*Boerhavia elegana* Choisy) Seeds. *Journal of Food and Nutrition Research*– 5, 215-220 2014.
 20. Salih, Zakaria A., Azhari Siddeeg, Ammar Al-Farga, Rasha MA Mousa, S. A. Husam, and A. S. Al Zubair. "Physicochemical, Microbial and Sensory Characteristics of Yoghurt Processed by Adding Various Formulations of Gum Arabic and Guar Gum." *Annual Research & Review in Biology* (2020): 33-44.
 21. Siddeeg, Azhari, Zakaria A. Salih, Al-Farga Ammar, Nahid Salah Mohammed Saeed, Saad M. Howladar, and Fatima Omari Alzahrani. "Production of Peanut Milk and Its Functional, Physicochemical, Nutritional and Sensory Characteristics." *Annual Research & Review in Biology* (2020): 79-88.
 22. Ammar, Al-Farga, Mohammed Baeshen, Faisal M. Aqlan, Azhari Siddeeg, Moses VM Chamba, Mohamed Afifi, Yaaser Q. Almulaiky, and Aisha Alayafi. "Solvent effects on antioxidant activities and phenolic contents of the alhydwan (*Boerhavia elegana* choisy) seed flour." *Journal of Food Measurement and Characterization* (2018): 1-7.
 23. AL-Farga Ammar et al., Impact Of CMC And Alhydwan Seed Flour On Dough Rheological, Microstructure, Quality Characteristics And Delayed Staling Of Wheat Bread. *Italian Journal Of Food Science*. Accepted AL-Farga Ammar, Hui Zhang, Azhari Siddeeq et al. Alhydwan (*Boerhavia elegana* Choisy) seed flour:A new approach in bread staling- *European Academic Research* 6,6470-6,482,2015.
 24. Ammar AL-Farga et al., Chemical composition, oxidative stability, and sensory properties of *Boerhavia elegana* Choisy (alhydwan) seed oil/peanut oil blends.tropical journal of pharmaceutical research. Accepted
 25. AL-Farga Ammar, Hui Zhang, Azhari Siddeeq et al. Physicochemical and Cooking Properties of a Novel Food: Alhydwan (*Boerhavia elegana* Choisy) Seed Flour. *Journal of Academia and Industrial Research* (2016) (JAIR), 4(9), 211.

26. AL-Farga Ammar, Kamal-Alahmad and Sameh Korma. Natural antioxidants, Phenolics compounds and their relationship to health. *International Journal of Research in Agricultural Sciences*. 2016.3,114-118.
27. AL-Farga Ammar. General Introduction about Under-Explored Alhydwan (*Boerhavia Elegana Choisy*) Seed Flour. *BAOJ Biotechnology*. 2016, 2: 2 2: 011.
28. AL-Farga Ammar. Natural Antioxidants and their Relationship to Health. *BAOJ Nutrition*. 2016 1: 2 1: 012.
29. Ali Zaid A Alshehri*; Mohammed saeed Al Qahtani; Mohammed Aedh Al Qahtani; Abdulhadi M Faeq; Jawad Aljohani; Ammar AL-Farga. Study of Adulterants and Diluents in Some Seized Captagon-Type Stimulants. *Annals of Clinical Nutrition*. accepted.
30. AL-Farga Ammar. Chemical composition of a novel food: Alhydwan (*Boerhavia elegana Choisy*) seed flour. *BAOJ Chemistry*. 2016 2: 2 2: 011.
31. AL-Farga Ammar. Diabetes: Prevention and its Complications. *BAOJ Diabetes*. 2016 2: 2 2: 013.
32. Ammar, Al-Farga, et al. "Alhydwan (*Boerhavia elegana Choisy*) seed flour: A new approach in bread staling." (2015).
33. Siddeeg, A., Zeng, X.-A., Ammar, A.-F., & Han, Z. (2018). Sugar profile, volatile compounds, composition and antioxidant activity of Sukkari date palm fruit. *Journal of Food Science and Technology*. doi:10.1007/s13197-018-3534-y
34. Azhari Siddeeg, AL-Farga Ammar, Elmuez Alsir, Yanshun-Xu, Qixing-Jiang, Wenshui-Xia. Impact Of An Under-Explored Seed Protein: Seinat (*Cucumis Melo Var. Tibish*) Addition On The Physicochemical, Sensory And Nutritional Characteristics Of Wheat Flour Bread *International Journal of Technology Enhancements and Emerging Engineering Research*, 3(8),416-423.2014.
35. Zakaria A. Salih Azhari Siddeeg Sahar G.A. Hamid And Al-Farga Ammar. Quality characteristics of yoghurt made from various blends of camel's and cow's milk. *European Academic Research Vol. V, Issue 10/ January 2018*
36. Azhari Siddeeg, Yanshun Xu, Qixing Jiang, AL-Farga Ammar, Xia Wenshui. Influence of Enzymatic Hydrolysis on the Nutritional, Functional and Antioxidant Properties of Protein Hydrolysates Prepared from Seinat (*Cucumis melo var. tibish*) Seeds *Journal of Food and Nutrition Research*, 3(4), 259-266,2015.

37. Siddeeg, Azhari, Zakaria A. Salih, Hana Siddig E. Babikir, Al-Farga Ammar, and Ali O. Ali. "Physiochemical and Sensory Characteristics of Wheat Flour Bread Blends with Sorghum Flour." (2017).
38. Salih, Zakaria A., Azhari Siddeeg, Rania TA Taha, Maisa Bushra, Al-Farga Ammar, and Ali O. Ali. "Physicochemical and Functional Properties of Pulp and Peel Flour of Dried Green and Ripe Banana (Cavendish)." (2017).
39. Zakaria A. Salih, Al-Farga Ammar, Rawia A.Y. Almahi, Ali O. Ali. Production of Noodles from Composite Flour and its Nutritional and Sensory Characteristics. Chinese Journal of Medical Research. Accepted.
40. Sam Aldalali and Ammar AL-Farga. Prolonged the shelf life of different foods using the citrus by-products as antimicrobials: A review article. Annals of Agricultural & Crop Sciences. Accepted.
41. Waleed Aboshora, Zhang Lianfu, Mohammed Dahir, Meng Qingran, Sun Qingrui, Li Jing, Nabil Qaid M Al-Haj and AL-Farga Ammar. Effect of Extraction Method and Solvent Power on Polyphenol and Flavonoid Levels in Hyphaene Thebaica L Mar(Arecaceae) (Doum) Fruit, and its Antioxidant and Antibacterial Activities. Tropical Journal of Pharmaceutical Research, 13(12), 2057-2063, 2015.
42. Nabil Qaid M. Al-Hajj, Chaoyang Ma, Riyadh Thabit, AL-Farga Ammar, Mohammed A.A. Gasmalla, Abubakr Musa, Waleed Aboshora and Hongxin Wang. Chemical Composition of Essential Oil and Mineral Contents of Pulicaria inuloides. Journal of Academia and Industrial Research, 2, 675-678, 2014.
43. Nabil Qaid M. Al-Hajj, Hana Rashid, Riyadh Thabit, AL-Farga Ammar, Azhari Siddeeq, and Hongxin Food Additives and their use in Destruction of Some Seafood Poisoning Bacteria. European Academic Research, 7, 8749 – 8774, 2014.
44. Nabil Qaid M. Al-Hajj, Husnain Raza, Khamis Ali Omar, AL-Farga Ammar and Riyadh Thabit. Isolation and identification of the phenolic compounds from Pulicaria inuloides and their antibacterial and antioxidant activities. European Academic Research, 10, 11522-11550, 2016.
45. Nabil Qaid M. Al-Hajj, Algabr MN Husnain Raza, Riyadh Thabi, AL-Farga Ammar, Waleed Aboshora and Hongxin Wang. Antibacterial Activities of the Essential Oils of Some Aromatic Medicinal Plants to Control Pathogenic Bacteria and Extend the Shelf-

Life of Seafood. Turkish Journal of Fisheries and Aquatic Sciences. DOI: 10.4194/1303-2712-v17_1_20.

46. Hinawi A. M. Hassanin, Wanmeng Mu, Marwa Y. F. Koko, Tao Zhang, AL-Farga Ammar, Mandour H. Abdelhai, Bo Jiang Molecular Modeling and Docking of Ribitol Dehydrogenase Exploring Enzyme NAD⁺ and D-psicose Interaction. American Journal of Bioscience and Bioengineering. 2016; 4(3): 34-40.
47. Hinawi A.M. Hassanin, Wanmeng Mu, Tao Zhang, Marwa Y.F. Koko, AL-Farga Ammar and Bo Jiang .Formate Dehydrogenase, Molecular Modeling and Docking with NAD⁺ Interpreting the Interaction with Active Site. Journal of Academia and Industrial Research (JAIR). Volume 4, Issue 12 May 2016.
48. Hinawi AM Hassanin, Rebaone Letsididi, Marwa YF Koko, Wanmeng Mu, AL-Farga Ammar and Bo Jiang.Synthesis of allitol from D-psicose using ribitol dehydrogenase and formate dehydrogenase. Tropical Journal of Pharmaceutical Research. 2016; 15 (12): 2701-2708.
49. Elmuez Alsir A. Aboagarib, Xiao Hua, Mutaman Kehail, Ruijin Yang*, Azhari Siddeeg, Marawan Rashed, AL-Farga Ammar and Su He. Effect of Ultrasonic Treatment on Volatile Compounds of Grewia tenax (Forssk.) Fiori Fruit Extracts. Journal of Academia and Industrial Research (JAIR). Volume 4, Issue 10 March 2016.
50. Kamal-Alahmad, AL-Farga Ammar, Mohammed Abdalbasit A. Gasmalla, Abdellatief A.Sulieman. Advanced Techniques of TLC, HPLC,GC, and Applications for Study and Analysis Amino Acids & Peptide Compounds. International Journal of Agriculture Innovations and Research.2016.4.1090-1102.
51. Kamal-Alahmad, AL-Farga Ammar, Mohammed Abdalbasit A. Gasmalla, Sameh A. Korma, Abdellatief A.Sulieman. Novel Immobilization Technique and its Application. International Journal of Research in Agricultural Sciences.2016.3,164-167.
52. Sameh A. Korma, Kamal-Alahmad, Sobia Niazi, AL-Farga Ammar, Hala Alyousef. Production, Classification, Properties and Application of Chitosan. International Journal of Research in Agricultural Sciences, 2016, 3-1-9.
53. Sameh A. Korma, Kamal-Alahmad, Sobia Niazi, AL-Farga Ammar, Farah Zaaboul, Tao Zhang. Chemically Modified Starch and Utilization in Food Stuffs. International Journal of Nutrition and Food Sciences,2016,5,264-272.

54. Sherif M. Abed, Anwar Noman, SobiaNiazi, AL-Farga Ammar, Amr M. Bakry. Production of dextrans and their applications in human health and nutrition– Review. European Academic Research.2016.1.3962-3988.
55. Anwar Noman, AL-Farga Ammar, Sherif M. Abed, Amer Ali Mahdi, Xia Wenshui. Applications of biostatistics in food science –Review. European Academic Research.2016.1.4020-4045.
56. Anwar Noman, AL-Farga Ammar, Sherif M. Abed, Amer Ali Mahdi, Xia Wenshui. Applications of biostatistics in food science –Review. European Academic Research.2016.1.4020-4045.
57. Anwar Noman, Wedad.Q AL.Bukhaiti, AL-Farga Ammar,Sherif M. Abed,Amer Ali Mahdi, and Waleed A. Al-ansi .HPLC Technique used in Food Analysis- Review. International Journal of Agriculture Innovations and Research.2016.5.181-188.
58. Sherif M. Abed, Abdelmoneim H. Ali, Anwar Noman, SobiaNiazi, AL-Farga Ammar, Amr M. Bakry. Structured lipids: Enzymatic synthesis, health benefits and nutraceutical characteristics- A review. International Journal of Research in Agricultural Sciences. 2016,3,206-2015.
59. Khalid Mohammed, Y. Liu, Pei Rang Cao, Bakri A. Kareem, Shiref Alsyed, Mohammed A.A. Gasmlla, Waleed Aboshora and AL-Farga Ammar. Effects of Microwave Heating on Chemical Properties of Vegetable Oils: A review. European Academic Research.2016.2.4506-4516.
60. Sherif M. Abed, Abdelmoneim H. Ali, Anwar Noman, SobiaNiazi, AL-Farga Ammar, Amr M. Bakry. Inulin as prebiotics and its applications in food industry and human health; A review. International Journal of Agriculture Innovations and Research.2016, 5,88-97.
61. Amer Mahdi, Waleed Al-Ansi, Anwar Noman, and AL-Farga Ammar.Nutritional and Health Benefits of the Foods in Mediterranean Countries: A mini–review. International Journal of Agriculture Innovations and Research.2016.5.177-180.
62. Amer Mahdi, Waleed Al-Ansi, Anwar Noman, and AL-Farga Ammar.Overview of some Functional Foods in India: A mini–review. International Journal of Research in Agricultural Sciences. International Journal of Research in Agricultural Sciences.2016.3.247-251.
63. Amer Mahdi, Waleed Al-Ansi, Anwar Noman, and AL-Farga Ammar. Gelatin: mini–review. European Academic Research, 2016,2 , 5154-5163.

64. Mohammed Shamoon, Mohammed Wasim, Waseem Safedr, Junanid Haider, AL-Farga Ammar, Radwan Sharif, Saud Khalid and Mohammed Atif. An update on hypoallergenicity of peanut and soybean: where are we now? RSC Advances, 2016, 6, 79185–79195.
65. Mohammed Obadi, Ke-Xue Zhu, Wei Peng, AL-Farga Ammar and Hui-Ming Zhou. Effect of ozone gas processing on physical and chemical properties of wheat proteins. Tropical Journal of Pharmaceutical Research. November.2016 DOI:10.4314/tjpr.v15i10.13.
66. Wedad Q. AL-Bukhaiti, Anwar Noman, Amer Mahdi, AL-Farga Ammar. Food Allergy, Classification, Symptoms, Diagnosis and Prevention – Review .International Journal of Research in Agricultural Sciences.2017.4.1-5.
67. Ashraf El-Rotail, Gui Yang Shia, Marwan M. A. Rashed, AL-Farga Ammar, HuaLia, Wang Junhua and Yang Sun. Genetic Engineering of Saccharomyces Cerevisiae Using A Novel Approach Global Transcription Machinery Engineering for Enhancing Bioethanol Production. International Journal of Research in Agricultural Sciences.2017.4.125-131.
68. Ashraf El-Rotail, Gui Yang Shia, Marwan M. A. Rashed, AL-Farga Ammar, Ahmed Mousa, Amr M. Bakry, Sameh A. Korma, Zhu Linghuan and Gao Zhi. Constructing a Library of Stable Mutations for Enhanced Bioethanol Production by Saccharomyces Cerevisiae Using Various Molecular Biology Methods. International Journal of Research in Agricultural Sciences. 2017.4.116-124.
69. Marwan M. A. Rashed, Qunyi Tong, Ashraf Rotail, AL-Farga Ammar, Waleed Aboshora, and Nabil Qaid M Al-Hajj. Extraction of Essential Oil from Lavandula Angustifolia Flowers Proceeded by Enzymatic Pre-Treatment and Investigate its Activity Against Free Radicals. International Journal of Research in Agricultural Sciences.2017.4.106-110.
70. Aboshora, W., Abdalla, M., Niu, F.F, Yu, J.H, Raza, H., Idriss, S. E., Al-Haj, N.Q. M, AL-Farga Ammar. and , Lianfu, Z. Compositional and structural analysis of epicarp, flesh and pitted sample of Doum fruit (Hyphaene thebaica L.). International Food Research Journal.2017(2): 650-656.

71. Wedad Q.AL-Bukhaiti,Anwar Noman,AseelaSaeedQasim and AL-Farga Ammar. Gas Chromatography: Principles,Advantages and Applications in Food Analysis.International Journal of Agriculture Innovations and Research.2017.
72. Al-Farga Ammar, Mohammed Baeshen, Faisal M Aqlan, Azhari Siddeeg, Moses VM Chamba, Mohamed Afifi, Yaaser Q Almulaiky, Aisha Alayafi.Solvent effects on antioxidant activities and phenolic contents of the alhydwan (*Boerhavia elegana choisy*) seed flour.Journal of Food Measurement and Characterization
<https://doi.org/10.1007/s11694-018-9827-z>.
73. Yaaser Q. Almulaiky, Abudukadeer Kuerban, Faisal Aqlan, Saeed Ahmed Alzahrani, Mohammed N. Baeshen, Mohamed Afifi, Ammar Alfarga, Waleed Al-Shawafi and Mohammed Alkhaled.In vitro Antiglycation, Antioxidant Properties of *Coleus forskohlii* "Balady" Leaves and Stem and their Antioxidant Enzyme Activities. Annual Research & Review in Biology. 19(3): 1-11, 2017; Article no.ARRB.37619.
74. Ammar AL-Farga *, Aisha Alayafi, Mohammed Baeshen, Faisal M Aqlan, Azhari Siddeeq, Moses V.M. Chamba, Sam Al-Dalali, Mohamed Afifi, Ali Alkaladi , Haytham Ali A.Chemical composition, oxidative stability, and sensory properties of *Boerhavia elegana Choisy* (alhydwan) seed oil/peanut oil blends.GRASAS Y ACEITES.Accepted.
75. Abubakr Musa, Bo Jiang, Haile Ma, Mohammed A. A. Gasmalla, Mandour H. Abdalhai and Ammar AL-Farga. Di-glycosyl-stevioside production via *Leuconostoc citreum* sk24.002 alternansucrase enzymatic reaction and structural characterization. Journal of Food Measurement and Characterization <https://doi.org/10.1007/s11694-019-00031-9>.
76. Ayman Balla Mustafa Mohanad Bashari, Camel LAGNIKA, Al-Farga Ammar, Mandour H. Abdalhai.Impact of Dextran Biodegradation Catalyzed by Dextranase Enzyme on the Crystallization Rate of Sucrose during Sugar Manufacturing.Journal of Food and Nutrition Research.Journal of Food and Nutrition Research. 2019, 7(5), 402-408. DOI: 10.12691/jfnr-7-5-10.
77. Azhari Siddeeg, Xin-An Zeng, Abdul Rahaman, Muhammad Faisal Manzoor, Zahoor Ahmed, Al-Farga Ammar.Quality characteristics of the processed dates vinegar under influence of ultrasound and pulsed electric field treatments.Journal of food science and technology.DOI.<https://doi.org/10.1007/s13197-019-03906-3>.
78. Azhari Siddeeg, Muhammad Faisal Manzoor, Muhammad Haseeb Ahmad, Nazir Ahmad, Zahoor Ahmed, Muhammad Kashif Iqbal Khan, Abid Aslam Maan, Xin-An Zeng, Al-

- Farga Ammar. Pulsed Electric Field-Assisted Ethanolic Extraction of Date Palm Fruits: Bioactive Compounds, Antioxidant Activity and Physicochemical Properties. *Processes* 2019, 7(9), 585; <https://doi.org/10.3390/pr7090585>.
79. Azhari Siddeeg, Xin-An Zeng, Al-Farga Ammar, Zhong Han. Sugar profile, volatile compounds, composition and antioxidant activity of Sukkari date palm fruit. *Journal of Food Science and Technology*. Accepted.
80. Almulaiky, Y.Q., Aqlan, F.M., Aldahri, M., Baeshen, M., Khan, T.J., Khan, K.A., Afifi, M., Ammar, A.F., Warsi, M.K., Alkhaled, M. and Alayafi, A.A., 2018. α -Amylase immobilization on amidoximated acrylic microfibres activated by cyanuric chloride. *Royal Society Open Science*, 5(11), p.172164.
81. Mohamed Afifi, Ali Alkaladi, Naif M. Kadasa, Salina Saddick, Mohammed Baeshen, Ammar AL-Farga*, Faisal M. Aqlan, Yaaser Q. Almulaiky, Mohammed Alkhaled. Sequencing and Polymorphism detection in growth hormone gene in Najdi Sheep and their association with milk production. *INDIAN JOURNAL OF ANIMAL RESEARCH* 920 (2018), 1-6.
82. Ali Alkaladi, Haytham Ali, Aaser M. Abdelazim, Mohamed Afifi, Mohammed Baeshen, Ammar AL-Farga. Raspberry ketone attenuates high-fat diet-induced obesity by improving metabolic homeostasis in rats. *Asian Pacific Journal of Tropical Biomedicine*. doi: 10.4103/2221-1691.273090.
83. Zakaria A. Salih, Al-Farga Ammar, Rawia A.Y. Almahi, Azhari Siddeeg. Effect of addition of garlic and ginger powder on physicochemical, microbiological and organoleptic characteristics of white cheese. *Annals of Obesity & Disorders*. Accepted.
84. Zakaria A. Salih, Al-Farga Ammar, Rawia A.Y. Almahi, Azhari Siddeeg. Effect of addition of garlic and ginger powder on physicochemical, microbiological and organoleptic characteristics of white cheese. *Annals of Obesity & Disorders*. Accepted.
85. Mohammed A Al-Sebaei, Mohammed Alfawaz, Anil Kr. Chauhan, Ammar AL-Farga, Sana Fatma. Physicochemical characteristics and nutritional value of fenugreek seeds and seed. *International Journal of Food Science and Nutrition* Volume 2; Issue 6; November 2017; Page No. 52-55
86. Sam Al-Dalali, Fuping Zheng, Salah Aleid, Mahmoud Abu-Ghoushd, Murad Samhourie, Ammar AL-Farga. Effect of dietary fibers from mango peels and date seeds on physicochemical properties and bread quality of Arabic bread *International Journal of*

Modern Research in Engineering & Management (IJMREM) ||Volume|| 1||Issue|| 2
||Pages|| 10-24 || February 2018.

87. Al-Dalali S, Zheng F, and Al-Farga A. Prolonged the Shelf Life of Different Foods using the Citrus By-Products as Antimicrobials: A Review Article. *Annals of Agricultural & Crop Sciences*. Published: January 29, 2019.
88. Azhari Siddeeg, Zakaria A. Salih, Al-Farga Ammar, Rawia A.Y. Almahi, Ali O. Ali. Production of Noodles from Composite Flour and its Nutritional and Sensory Characteristics. *Chinese Journal of Medical Research* 2018; 1(1): 03-07.
89. Azhari Siddeeg, Zakaria A. Salih, Al-Farga Ammar, Rawia A.Y. Almahi, Ali O. Ali. Quality characteristics of yoghurt made from various blends of camel's and cow's milk. *EUROPEAN ACADEMIC RESEARCH*. Vol. V, Issue 10/ January 2018.
90. Al-Farga Ammar and Ali Alkaladi. A Survey of Substance-Based Picture Recovery Frameworks in Restorative Applications—Clinical Advantages, Future Headings. *Journal of Clinical and Medical Research | ReDelve*. Volume 2019, Issue 01. Mini Review: RD-CMR-10004.
91. Azhari Siddeeg, Xin-An Zeng, Al-Farga Ammar, Zhong Han. Sugar profile, volatile compounds, composition and antioxidant activity of Sukkari date palm fruit. *J Food Sci Technol*. <https://doi.org/10.1007/s13197-018-3534-y>.
92. Azhari Siddeeg, Zakaria A. Salih, Al-Farga Ammar. Production of Peanut Milk and its Functional, Physiochemical, Nutritional and Sensory Characteristics. *Advances In Food Technology And Nutritional Sciences*. Accepted.
93. Zakaria A. Salih, Azhari Siddeeg, Al-Farga Ammar, Wejdan A. Gasm-Elseed & Ali O. Ali. Physiochemical Characteristics and Sensory Properties of Cow's milk Yoghurt as Affected by Different Level of Gum Arabic Powder. *International Journal of Food Properties*. Accepted.
94. Zakaria A. Salih, Azhari Siddeeg, Al-Farga Ammar, Wejdan A. Gasm-Elseed & Ali O. Ali. Physiochemical, Nutritional and Functional Properties of Doum (*Hyphene thebaica*) Powder and its Application in Some Processed Food Products. *Annals of Agricultural & Crop Sciences*.
95. Al-Farga Ammar, Mohammed Alkhuzae, Naji Alsulami, Anas Bushah, Ali Almalki, Abdulhakim Torkistani, Mohammed Baeshen, Mohamed Afifi. Mini-review study of

acetaminophen overdose poisoning and associated factors in cases from Poison.Chinese Journal of Medical Research.

96. Faisal Aqlan, Saleh Bajamal, Mjadi Jamal Alil, Abdulmajeed Allahyani, Marwan Al johani1, Faisal Alharbi, Mohammed Baeshen and Al-Farga Ammar. Mini-Review Study of Adulterants and Diluents in Some Seized Amphetamine-Type Stimulants. Scholarly Journal of Food and Nutrition.
97. AL-Farga Ammar et al .Study the effect of the supplementation of a novel food: Alhydran (*Boerhavia elegans* Choisy) to Improvement of the Physicochemical and Sensory Properties of Functional Bread. LWT- Food Science and Technology (under review).
98. AL-Farga Ammar et al. Influence and evaluation of a novel food: Alhydwan seed flour and CMC in improve dough rheology, microstructure, quality parameters and delaying staling of wheat bread - A comparative study .Food Hydrocolloids, (under review)
99. Azhari Siddeeg, Xin-An Zeng, Al-Farga Ammar, Zhong Han. The physicochemical, microbiological and sensory properties of yoghurt processed by addition of rice flour. International Journal of Food Properties. Accepted.
100. Zakaria A. Salih, Azhari Siddeeg, Al-Farga Ammar, & Ali O. Ali. Production of Peanut Milk and its Functional, Physiochemical, Nutritional and Sensory Characteristics., International Journal of Food Properties. Accepted.
101. Mutlaq khelaif Aldhafeeri,Khalid Faisal Alahmadi,Abdulrahman Mohammed Alalyani,Ameen naeem makhdoom, Rami Abdullah Abotalib,Talal jahaz almutairi and Ammar AL-Farga. Impact of Health Education on Knowledge and Preventive Behaviour for Pregnancy Related Issues in Saudi Arabia: A Systematic Review. Current Trends on Biostatistics & Biometrics. DOI: 10.32474/CTBB.2019.02.000126.
102. Khalid Faisal Alahmadi, Abdulrahman Mohammed Alalyani, Salman Ali Abdali, Emad Alharbi, Abdulaziz Jafar almusallam, Khalid Ibrahim Alahmadi and Ammar AL-Farga. Evaluation of D-amino Acid in Combination with Flucloxacillin on the Formation and Dispersal of *Staphylococcus aureus* Biofilm.Current Trends on Biostatistics& Biometrics.DOI: 10.32474/CTBB.2019.01.000123.
103. AL-Farga Ammar et al. Influence and evaluation of a novel food: Alhydwan seed flour and CMC in improve dough rheology, microstructure, quality parameters and delaying

staling of wheat bread - A comparative study . of Food Measurement and Characterization, Accepted.

104. Zakaria A. Salih, Azhari Siddeeg, Al-Farga Ammar. Production of Peanut Milk and it's Functional, Physiochemical, Nutritional and Sensory Characteristics. *Advances In Food Technology And Nutritional Sciences*. Accepted.
105. Al-Najada, Ahmed R., Yaaser Q. Almulaiky, Musab Aldhahri, Reda M. El-Shishtawy, Saleh A. Mohamed, Mohammed Baeshen, AL-Farga Ammar, Wesam H. Abdulaal, and Sami A. Al-Harbi. "Immobilisation of α -amylase on activated amidrazone acrylic fabric: a new approach for the enhancement of enzyme stability and reusability." *Scientific reports* 9, no. 1 (2019): 1-9.
106. Dourou, Marianna; Dritsas, Panagiotis; Baeshen, Mohamed; Elazazy, Ahmed; Alfergah, Ammar; Aggelis , George. High-added value products from microalgae and prospects of aquaculture wastewaters as microalgae growth media. *FEMS Microbiology Letters*. Accepted.
107. Ghadeer M. Albadrani. Mona N. BinMowyna. May N. Bin-Jumah. Gehan El-Akabawy, Hussain Aldera and Ammar M. AL-Farga. Quercetin prevents myocardial infarction adverse remodeling in rats by at- tenuating TGF- β 1/Smad3 signaling: different mechanisms of action- *Saudi Journal of Biological Sciences*.in press. Available online 13 February 2021.
108. Yaaser Q. Almulaiky and Ammar AL-Farga. Evaluation of antioxidant enzyme content, phenolic content, and antibacterial activity of *Commiphora gileadensis* grown in Saudi Arabia. *Main Group Chemistry*. Available online 23 January 2021.
109. Ammar Alkhwilani and Ammar AL-Farga. Removal of chlorophenols compounds using treated *Jatropha* seed shells adsorbents: characterization and thermodynamic. *Arabian Journal for Science and Engineering*. Accepted.
110. Alshehri, A. Z. ., Al Qahtani, M. saeed, Al Qahtani, M. A. ., Faeq, A. M., Aljohani, J. ., & Alfarga, A. (2020). GC-MS analysis of Adulterants in Captagon Tablet. *Journal of Chemistry and Nutritional Biochemistry*, 1(1), 14–21.
111. ALTamimi, Jozaa Z., Mona N. BinMowyna, Nora A. AlFaris, Reham I. Alagal, Attalla F. El-kott, and Ammar M. AL-Farga. "Fisetin protects against streptozotocin-induced diabetic cardiomyopathy in rats by suppressing fatty acid oxidation and inhibiting protein kinase R." *Saudi Pharmaceutical Journal* (2020).

112. Siddeeg, Azhari, Nora M. AlKehayez, Hind A. Abu-Hiamed, Ekram A. Al-Sanea, and Ammar M. AL-Farga. "Mode of action and determination of antioxidant activity in the dietary sources: An Overview." *Saudi Journal of Biological Sciences* (2020).
113. Aqlan, Faisal M., M. M. Alam, Abdullah S. Al-Bogami, Tamer S. Saleh, Mohmmad Y. Wani, Ammar Al-Farga, Abdullah M. Asiri et al. "Efficient electro-chemical sensor for sensitive Cd²⁺ detection based on novel in-situ synthesized hydrazonoyl bromide (HB)." *Journal of Molecular Structure* (2020): 129690.
114. Mohamed G. M. Sulaiman, and Ammar AL-Farga. Synthesis and microstructure of acrylamide onto Anogeissus Ieioarpus Gum initiated by diode laser. *Arabian Journal for Science and Engineering*. Accepted.
115. Muhammad Faisal Manzoor, Zahoor Ahmed, Nazir Ahmad, Emad Karrar, Abdu Rehman, Rana Muhammad Aadil, Ammar Al - Farga Muhammad Waheed Iqbal, Abdul Rahaman, Xin - An Zeng. Probing the combined impact of pulsed electric field and ultra - sonication on the quality of spinach juice. *Journal of Food Processing and Preservation*. <https://doi.org/10.1111/jfpp.15475>
116. Emad karrar, Isam A. Mohamed Ahmed, Muhammad Faisal Manzoor" Ammar AL Farga, Wei Wei, "Zainab Albakry,Xingguo Wang. Effect of roasting pretreatment on fatty acids, oxidative stability, tocopherols, and antioxidant activity of gurum seeds oil.*Biocatalysis and Agricultural Biotechnology*. Accept.
117. Albadrani, G. M., Binmowyna, M. N., Bin-Jumah, M. N., El-Akabawy, G., Aldera, H., & Al-Farga, A. M. (2020). Quercetin protects against experimentally-induced myocardial infarction in rats by an antioxidant potential and concomitant activation of signal transducer and activator of transcription 3. *Journal of Physiology and Pharmacology*, 71(6), 875-890.
118. Rizwan Arshad, Lubaba Gulshad, Iahtisham Haq, adil farooq, Ammar Al-Farga, Rabia Siddique, Muhammad Manzoor, Emad Karrar .Nanotechnology: A novel tool to enhance the bioavailability of micronutrients. *Food Science & Nutrition*. Accept.
119. Muhammad Faisal Manzoor, Rabia Siddique, Abid Hussain, Nazir Ahmad, Abdur Rehman, Azhari Siddeeg, Ammar AL-Farga, Ghedeir M Alshammari, Mohammed A Yahya.Thermosonication effect on bioactive compounds, enzymes activity, particle size, microbial load, and sensory properties of almond (*Prunus dulcis*) milk.*Ultrasonics Sonochemistry*.2021.

120.120.

Biography

Dr. Ammar Mohammed Hamood AL-Farga is Associate Professor in Department of Biochemistry, University of Jeddah, KSA. He is working on process development for a novel food. He holds a PhD in Biochemistry from Jiangnan University Wuxi, China, where he worked on Physiochemical, Nutritional value and Antioxidant Characteristics of a novel food Alhydwan (*Boerhavia elegana* Choisy) Seed and its Application in some Food Products, the National Excellent Doctoral Dissertation Award Nomination of China, 2016. His research focuses on development for novel foods in an attempt to discover more innovative foods of high nutraceutical values that can be used in other food product systems. He has published various papers (116) in high impact factor international journals and her work is very well cited by researchers worldwide. He has Award of "Finding Future-star of Young Researchers Scheme", 2016, He has also been awarded with various awards and honors' including the Doctoral Fellowship, Wuxi, China. He published more than 90 scientific works. Two patents (Under review), Reviewer in more than 18 international journals as well as member of the editorial board of Several indexed journals.

WILEY

Reviewer Certificate

This certificate is awarded to

AMMAR AL-FARGA

for serving as a reviewer for

Food Science & Nutrition

Food Science & Nutrition

Open Access

Thank you for reviewing 1 Manuscript in 2021

16 February 2022

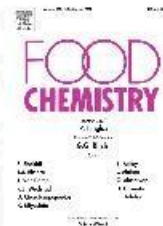
Date

Y. Martin Lo

Editor-in-Chief



FOOD CHEMISTRY



Certificate of Reviewing

awarded November, 2017 to

AMMAR ALFERGAH

In recognition of the review made for the journal

The Editors of FOOD CHEMISTRY
Elsevier, Amsterdam, The Netherlands





Ultrasonics - Sonochemistry

Certificate of Reviewing

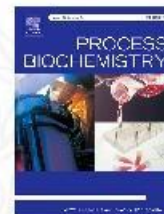
Awarded since May 2019 (1 review)
presented to

AMMAR ALFERGAH

in recognition of the review contributed to the journal

The Editors of Ultrasonics - Sonochemistry





Process Biochemistry

Certificate of Reviewing

Awarded since July 2019 (1 review)
presented to

AMMAR ALFERGAH

in recognition of the review contributed to the journal

The Editors of Process Biochemistry





REVIEWER CERTIFICATE

Journal of
Food Process Engineering



THIS CERTIFICATE IS AWARDED TO

AMMAR ALFARGAH

WE HEREBY NOTIFY THAT THE PERSON ABOVE HAS BEEN SERVING AS A REVIEWER OF
JOURNAL OF FOOD PROCESS ENGINEERING.

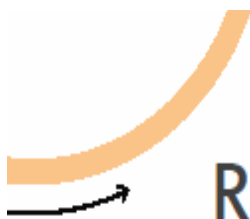
WE ARE GRATEFUL TO AMMAR ALFARGAH FOR REVIEWING 3 MANUSCRIPTS IN 2019.

V.M. (Bala) Balasubramaniam
Editor-in-Chief

24 February 2020



WILEY



REVIEWER CERTIFICATE

Journal of
Food Biochemistry



THIS CERTIFICATE IS AWARDED TO

AL-FARGA AMMAR

WE HEREBY NOTIFY THAT THE PERSON ABOVE HAS BEEN SERVING AS A REVIEWER OF
JOURNAL OF FOOD BIOCHEMISTRY.

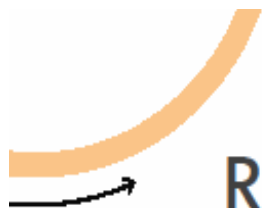
WE ARE GRATEFUL TO AL-FARGA AMMAR FOR REVIEWING 2 MANUSCRIPTS IN 2018.

Rotimi Aluko
Editor-in-Chief

14 June 2019



WILEY



REVIEWER CERTIFICATE

Journal of

Food Processing and Preservation

Institute of
Food Science
& Technology **ifst**

THIS CERTIFICATE IS AWARDED TO

AMMAR ALFARGA

WE HEREBY NOTIFY THAT THE PERSON ABOVE HAS BEEN SERVING AS A REVIEWER OF
JOURNAL OF FOOD PROCESSING AND PRESERVATION.

WE ARE GRATEFUL TO AMMAR ALFARGA FOR REVIEWING 1 MANUSCRIPT IN 2018.

Charles Brennan and Brijesh K. Tiwari

Editors-in-Chief

20 June 2019



WILEY

CERTIFICATE OF RECOGNITION 2017



Taylor & Francis Group
an informa business

This certificate is awarded to
Dr. Ammar Al-Farga

for participating as a reviewer in the peer review process for
Journal of Food

*The on-going contribution and dedication of our reviewers is invaluable in safeguarding
the quality and high standard of academic integrity in the papers we publish.*

**On behalf of the Editor,
Dr. Manuel Vazquez**

www.taylorandfrancis.com

REVIEWER CERTIFICATE

Journal of
Food Processing and Preservation

THIS CERTIFICATE IS AWARDED TO

ammar alfergah

WE HEREBY NOTIFY THAT THE PERSON ABOVE HAS BEEN SERVING AS A REVIEWER OF
Journal of Food Processing and Preservation.

WE ARE GRATEFUL TO DR alfergah FOR REVIEWING 1 MANUSCRIPT IN 2016.

Prof. Charles Brennan and Dr. Brijesh K. Tiwari
Chief Editor

01 JUNE 2017

WILEY



Certificate of Recognition

This is to certify

Ammar-Mohammed Hmood AL Farga

*Member, Editorial Board of
Food Science & Nutrition*

Herald Scholarly Open Access
An Access to Knowledge

2561 CORNELIA RD, #205, HERNDON, VA 20171 Tel: +1-646-661-6626

*Editorial Board
Membership*

*This is to certify that
Ammar Mohammed Hamood ALFarga*

*is the prestigious editorial board member of
Clinical & Medical Biochemistry*



OMICS Publishing Group

An Open Access Publisher for the
Advancement of Science & Technology



HP
Groups *Certificate of Recognition*

This is to certify

Ammar Mohammed Hamood AL-Farga

Editor in Editorial Board of

Stem Cell Biology, Research & Therapy

Henry Publishing Group
Manukau Rd, Royal Oak, Auckland – 1061, N Z
Tel: +64 98010312

WILEY

REVIEWER CERTIFICATE

This certificate is awarded to

AMMAR AL-FARGA

For serving as a reviewer for

**INTERNATIONAL JOURNAL OF FOOD SCIENCE
AND TECHNOLOGY**



Thank you for reviewing 1 Manuscript in 2020

26 February 2021
Date

Professor Charles Brennan
Editor-in-Chief

WILEY

REVIEWER CERTIFICATE

This certificate is awarded to

AMMAR AL-FARGA

For serving as a reviewer for

FOOD SCIENCE & NUTRITION

Food Science & Nutrition

Open Access

Thank you for reviewing 1 Manuscript in 2020

26 February 2021

Date

Y. Martin Lo

Editor-in-Chief



Food Chemistry

Certificate of Reviewing

Awarded since November 2017 (2 reviews)
presented to

AMMAR ALFERGAH

in recognition of the review contributed to the journal

The Editors of Food Chemistry





Saudi Journal of Biological Sciences

Certificate of Reviewing

Awarded since September 2020 (3 reviews)
presented to

AMMAR ALFERGAH

in recognition of the review contributed to the journal

The Editors of Saudi Journal of Biological Sciences

