

السيرة الذاتية



الاسم: أ.د. جاسم محمد صالح السعدي

الكلية: كلية علوم الاغذية

الجامعة: جامعة القاسم الخضراء

البيانات الشخصية

د. جاسم محمد صالح مهدي السعدي			الاسم
بغداد	مكان الولادة	1972	تاريخ الميلاد
متزوج	الحالة الاجتماعية	عراقي	الجنسية
أستاذ			المرتبة العلمية الحالية
علوم وتكنولوجيا الالبان	القسم الأكاديمي	كلية علوم الاغذية- جامعة القاسم الخضراء	مكان العمل
كيمياء الالبان	التخصص الدقيق	علوم الاغذية	التخصص العام
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المؤهلات العلمية

تاريخ التخرج	التخصص	بلد التخرج	اسم الجامعة	الدرجة
2008	كيمياء وتصنيع الالبان	استراليا	جامعة كوينزلاند	مابعد الدكتوراه
2002	كيمياء الالبان	العراق	جامعة بغداد	الدكتوراه
1997	كيمياء الالبان	العراق	جامعة بغداد	الماجستير
1994	علوم الاغذية	العراق	جامعة بغداد	البكالوريوس

الرتبة الأكاديمية:

الرتبة الاكاديمية	تاريخ الحصول على الرتبة	الجهة المانحة للرتبة
مدرس	2005	جامعة السليمانية التقنية
أستاذ مساعد	2010	جامعة السليمانية التقنية
أستاذ	2015	جامعة السليمانية التقنية

الخبرات العملية:

الفترة الزمنية		جهة العمل	الوظيفة
الى	من		
2007	2005	الكلية التقنية للعلوم الصرفة - جامعة السليمانية التقنية	رئيس قسم الصناعات الغذائية
2008	2007	جامعة كوينزلاند - أستراليا	بأث ما بعد الدكتوراه
2010	2008	الكلية التقنية للعلوم الصرفة - جامعة السليمانية التقنية	تدريسي
2017	2010	الكلية التقنية للعلوم الصرفة - جامعة السليمانية التقنية	رئيس قسم الصناعات الغذائية
2018	2017	كلية علوم الاغذية- جامعة القاسم الخضراء	تدريسي
2020	2018	كلية علوم الاغذية- جامعة القاسم الخضراء	رئيس قسم صحة الغذاء والتغذية
حتى الان	2019/12/15	كلية علوم الاغذية- جامعة القاسم الخضراء	عميد كلية علوم الاغذية

عناوين صفحاتي في المواقع العلمية العالمية :

ORCID	RESEARCHER ID	PUBLONS	Google scholar	Research Gate	H-index
https://orcid.org/0000-0002-0344-3566	www.researcherid.com/rid/D-1165-2019	https://publons.com/researcher/1696700/jasim-salih	https://scholar.google.com/citations?user=mHa2ViAAAAAJ&hl=en	https://www.researchgate.net/profile/Jasim_Al-Saadi3?ev=hdr_xprf&sg=21-PahjbqREOkOhvaREkF3Mw9KS3N00Z7ffTi-6mUQOrtZHktdTc2SAXeGOSq5jlrNkZ92pgU9QM16Ls4vrNJxR	6 https://scholar.google.com/citations?user=mHa2ViAAAAAJ&hl=en

الانتاج العلمي (المنشور/المقبول للنشر):

1	Mohammed, A., Aljabary, A., Marf, B., & Al-Saadi, J. (2023). Effect of Bio-Based Protein Coating on the Quality and Shelf Life of Fig Fruit (<i>Ficus Carica</i> L.). <i>Passer Journal of Basic and Applied Sciences</i> , 5(2), 356–361. doi: 10.24271/psr.2023.391736.1304
2	ALKaisy, Q. H., Al-Saadi, J. S., AL-Rikabi, A. K. J., Altemimi, A. B., Hesarinejad, M. A., & Abedelmaksoud, T. G. (2023). Exploring the health benefits and functional properties of goat milk proteins. <i>Food Science & Nutrition</i> , 11(10), 5641–5656.
3	Mulakhudair, A. R., Al-Bedrani, D. I., Al-Saadi, J. M., Kadhim, D. H., & Saadi, A. M. (2023). Improving chemical, rheological and sensory properties of commercial low-fat cream by concentrate addition of whey proteins. <i>Journal of Applied and Natural Science</i> , 15(3), 998–1005.
4	Al-Shara, S. H., Al-Saraj, A. F., & Al-Saadi, J. M. (2023, August). Study of the Chemical and Rheological Properties to the Food Bars Manufactured From Milk Proteins. In <i>IOP Conference Series: Earth and Environmental Science</i> (Vol. 1225, No. 1, p. 012052). IOP Publishing.

5	Rasham, H. D., Mulakhudair, A. R., & Al-Saadi, J. M. (2023, August). Applying of Microcapsulated Probiotics via Calcium and Zinc Salts into Yoghurt and Study its Chemical, Microbiological and Sensory Properties. In <i>IOP Conference Series: Earth and Environmental Science</i> (Vol. 1225, No. 1, p. 012050). IOP Publishing.
6	Khafaji, H. M., & Al-Saadi, J. M. S. (2023, August). Preparation of Calcium–Milk Coagulum from Buffalo Milk and Study its Chemical, Sensory and Rheological Properties. In <i>IOP Conference Series: Earth and Environmental Science</i> (Vol. 1225, No. 1, p. 012042). IOP Publishing.
7	Nanakali, N. M., Muhammad Al-saadi, J., & Sulaiman Hadi, C. (2023). Functional and physiochemical properties of the yoghurt modified by heat lactosylation and microbial transglutaminase cross-linking of milk proteins. <i>Food Science & Nutrition</i> , 11(2), 722–732.
8	Qausar Hamed ALKaisy*, Ali khudhair Jaber Alrikabi and Jasim M. S. Al-Saadi(2022). Production and characterization of flavored goat milk gels using zinc and calcium salts producing functional foods. Accepted for publication in the second international conference of agricultural sciences . College of agriculture. University of Kerbala.
9	Marf, B. A. H., Al-Saadi, J. M. & Ali Muhi Aldeen Omar Aljabary (2022). Storage properties of figs coated using chemically modified whey proteins and caseins. <i>Euphrates Journal of Agriculture Science–14 (2): 26–49</i> .
10	Kawani, D. H. H., AL-Saadi, J. M. S., Ibrahim, K. J., Mohammed, A. I., & Hamoodi, A. A. (2022). Determination of the effectiveness Iron addition in the chemical and sensory properties of Ricotta cheese. <i>Euphrates Journal of Agriculture Science</i> , 14(2) 50–57.
11	Al-Bedrani, D., Mulakhudair, A., & Al-Saadi, J. (2022). Effect of sodium pyrophosphate addition to the milk on yogurt’s rheological properties. <i>Egyptian Journal of Chemistry</i> .
12	Raghda Haidar Abbas , Jasim M.S. Al-Saadi & Zahraa Resan Kareem.(2021). Study of the physiochemical and Sensory Properties of milk protein gel manufactured be adding phosphate salts . Accepted for publication in <i>Indian Journal of Ecology</i> 48(18)
13	Auday Khudaier Azawy, Kocher Jamal Ibrahim, Omed Gh. Abdullah*, Beshroo Abdulkareem Othman and Jasim M. S. Al-Saadi, “Physical and Rheological Properties of Poly–floral Honey from the Iraqi Kurdistan Region and the Effect of Temperature on its Viscosity”, <i>Current Nutrition & Food Science</i> (2020) 16: 1.
14	Huara Hamzaa AL-Zubaydi and Jasim M. S. Al-Saadi (2020). Study of the effect of salts on production of whey protein gel. Accepted for publication in <i>Indian J Ecology</i> 48(19).

15	Ali Arabi Jasim and Jasim M. S. Al-Saadi (2020). Study the effect of adding iron salts on the physiochemical and sensory properties of Yoghurt. Indian Journal of Forensic Medicine & Toxicology, October–December 2020, Vol. 14, No. 4.
16	Zardasht K. Ali and Jasim M. S. Al-Saadi (2019). Textural and sensory properties of milk proteins gels made by ferrous salts. Euphrates Journal of Agriculture Science–11 (4): 114–121 .
17	Zardasht K. Ali and Jasim M. S. Al-Saadi (2020). Milk proteins co-precipitate prepared using zinc and ferrous salt. Indian Journal of Public Health Research & Development, April 2020, Vol. 11, No. 04.
18	Awen I. Mohammed and Jasim M. S. Al-Saadi (2019). Effect of storage temperature and Maillard reaction on interactions between sterilized goat milk proteins. 3rd International and 26th National Iranian Food Science and Technology Congress, https://www.civilica.com/Paper-NCFOODI26-NCFOODI26_980.html .
19	Qausar Hamed ALKaisy and Jasim M. S. Al-Saadi (2019). Functional properties of chemically modified camel milk whey proteins. Biochemical and Cellular Archives Vol. 19, No. 2, pp. 3081–3085).
20	Qausar Hamed ALKaisy and Jasim M. S. Al-Saadi (2019). Effect of acylation, esterification and deamidation on Functional properties of camel milk caseins . Indian Journal of Public Health Research & Development, 10(9), 1252–1256.).
21	Dhia Ibrahim Jerro Al-Bedrani , Jasim M. S. Al-Saadi and Dhia Hattif kadhim. (2019). Effect of Whey Protein Concentrate on the Chemical, Rheological and Sensory Properties of Processed Cheese Manufactured from Iraqi Soft Cheese . Biochemical and Cellular Archives Vol. 19, Supplement 1, pp. 2101–2105, 2019.
22	Kocher J. Ibrahim and Jasim M. S. Al-Saadi (2019). Purification and characterization of Karadi sheep milk proteins . Journal of Global Pharma Technology . Vol. 10 , Issue 11 (Suppl.)pp505–512.
23	Awen I. Mohammed , Jasim M. S. Al-Saadi and Hilton C. Deeth.(2019). Effect of heating temperatures and pH on interactions between goat milk proteins. Biochemical and Cellular Archives Vol. 19, Supplement 1, pp. 2091–2096.
24	Alfayadh, H. M., Hamk, M. L., Ibrahim, K. J., & Al-Saadi, J. M. (2018). Effect of milk proteins aggregation using Transglutaminase and Maillard reaction on Ca ²⁺ milk gel. Kurdistan Journal of Applied Research, 3(1), 63–67
25	Ibrahim, K. J., & Al-Saadi, J. M. S.(2018). Effect of storage time on physiochemical and sensory properties of Karadi sheep milk yoghurt. Journal of Zankoy Sulaimani – Part A – For Pure and Applied Science , Special Issue, 2ndInt. Conference of Agricultural Sciences ,167–175.
26	Ibrahim, K. J., Qaisar, S. A., & Al-Saadi, J. M. S.(2018). Determination of toxic, trace and minor

	elements content in local Kurdish yoghurt samples. Journal of Zankoy Sulaimani – Part A – For Pure and Applied Science , Special Issue, 2ndInt. Conference of Agricultural Sciences, 301–306
27	Al-Saadi, J. M. (2018). Study the efficiency of three different methods for purification of k-casein from local goat milk. Journal of Kerbala for Agricultural Sciences, 5(5), 100–107.
28	Siamand, R., Al-Saadi, J. (2017). Functional properties of cow milk proteins co-precipitate. Journal of Garmian University, 4(ICBS Conference), 340–356. doi: 10.24271/garmian.147
29	Siamand, R., Al-Saadi, J. (2016). Study of the Chemical and Sensory Properties of a Calcium-milk Coagulum. Kurdistan Journal of Applied Research, 1(1), 14–24
30	Al-Saadi, J. and Karim , Z. (2015). Effect of storage temperature and lactose content on sterilized milk proteins. Journal of Garmian University, 2(ICBS Conference), 328–346.
31	Siamand, R., Deeth, H. C., & Al-Saadi, J. M. (2014). Textural and sensory properties of a calcium-induced milk gel. Journal of Food Engineering, 139, 10–12
32	Al-Saadi, J. S., Shaker, K. A., & Ustunol, Z. (2014). Effect of heat and transglutaminase on solubility of goat milk protein-based films. International journal of dairy technology, 67(3), 420–426
33	Al-Saadi, J. M. (2014)Effect of Heat Treatment on Whey Proteins Denaturation in the Presence and Absence of Lactose. Journal of Zankoy Sulaimani–Part A, Special Issue, Vol. 16 ,271 –279.
34	Al-Saadi, J. M., Easa, A. M., & Deeth, H. C. (2013). Effect of lactose on cross-linking of milk proteins during heat treatments. International Journal of Dairy Technology, 66(1), 1–6
35	Al-Saadi, J. M. (2012). Determination of Lysinoalanine in Dairy Products by High Performance Liquid Chromatography (HPLC). Kufa Journal for Agricultural Science, 4(1.1), 1–14
36	AL-SAAD, J. M., & Deeth, H. C. (2011). Preparation and functional properties of protein coprecipitate from sheep milk. International journal of dairy technology, 64(4), 461–466
37	Luay H.G.Al-Zaidy ,Jasim M. S. AL-Saadi and Amer M. A. Salih(2010). Effect of somatic cell count on the quality properties of cream . Iraqi J. Agric.
38	Luay H.G.Al-Zaidy ,Jasim M. S. AL-Saadi and Amer M. A. Salih(2010). Effect of somatic cell count in raw milk on the quality charcterstics of pasturized milk. Iraqi J. Agric.
39	Luay H.G.Al-Zaidy ,Jasim M. S. AL-Saadi and Amer M. A. Salih(2010) .Effect of somatic cell count in raw milk on the quality charcterstics of yoghurt. Iraqi J. Agric.
40	Hasson M.K. , ,Jasim M. S. AL-Saadi and Amer M. A. Salih(2010). Study for the effect of leucocytes lipolytic enzymes on milk proteins and the optimum conditions for their action. Iraqi J. Agric.
41	Khalida A. Shaker ,Jasim M.S.AL-Saadi and Baraa J.Ali (2009) .Isolation and purification of glycomacropetide from soft cheese whey and study for some of its biological properties Egyptian J. Nutrition and Feeds. 12 ,3,933–954.
42	Al-Saadi, J. M., & Deeth, H. C. (2008). Cross-linking of proteins and other changes in UHT milk during storage at different temperatures. Australian Journal of Dairy Technology, 63(3),79–85.

43	Hasson M.K. , ,Jasim M. S. AL–Saadi and Amer M. A. Salih(2008).Effect of induced mastitis on somatic cell count and extend of lipolysis in cow's milk.
44	Al–Saadi J.M.S. and Al– Nashia. Study for some functional properties of cows and goats milk caseins . J.Al–Qadisiya/pure Sci. 2007
45	Al–Saadi J.M.S .Study for the changes in cow's milk proteins during mastitis. Iraqi J. Agric. 2007
46	Hasson M.K. , Al–Saadi J.M.S and Salih A.M.A . Study for the effect of leucocytes proteolytic enzymes on milk proteins and the optimum conditions for their action .Iraqi J. Agric. 2007
47	Al–Saadi J.M.S ,Salih A.M.A. and Al–Mashikki S.A .Study for goats and cow's milk proteins allergy. Iraqi J. Agric. 2007
48	Al–Saadi J.M.S ,Salih A.M.A. and Al–Mashikki S.A .Study for the immunological cross–reactions between goats and cow's milk proteins Iraqi J. Agric. 2006
49	Al–Saadi J.M.S ,Salih A.M.A and Al–Mashikki S. Isolation and purification of K–casein from local goats and cow's milk and study for some of their chemical properties.Iraqi J. Agric. 2006
50	Hasson M.K. , Al–Saadi J.M.S and Salih A.M.A. Study for the effect of mastitis on somatic cell count , lipolysis and proteolysis in cow's milk .Iraqi J. Agric. 2006
51	Al–Saadi J.M.S ,Salih A.M.A. and Al–Mashikki S.A .Isolation and purification of alfa S– casein from goats and cow's milk and study for some of their chemical properties.Iraqi J. Agric. 2005
52	Al–Saadi J.M.S. and A Mousawi A.J .Study for the effect of heat treatments on the allergy of cows and goats milk proteins .Iraqi J. Agric.Sci 2005
53	Al–Baldaui A.M. ,Ali R. and Al–Saadi J.M.S .Identification of phenols compounds extracted from tea using cold and hot methods .Iraqi J. Agric.Sci 2005
54	Al–Saadi J.M.S ,Salih A.M.A. and Al–Mashikki S.A . Isolation and purification of beta –lactoglobulin and alfa – lactalbumin from goats and cow's milk and study for some of their chemical properties .Iraqi J. Agric 2004
55	Al–Saadi J.M.S ,Salih A.M.A. and Al–Mashikki S.A .Isolation and purification of beta –casein from goats and cow's milk and study for some of their chemical properties.Iraqi J. Agric. 2004
56	Al–Saadi J.M.S ,Salih A.M.A. and Al–Mashikki S.A . Isolation and purification of beta –lactoglobulin and alfa – lactalbumin from goats and cow's milk and study for some of their chemical properties .Iraqi J. Agric. 2004

الدورات التي شاركت بها:

التاريخ	المكان	ورشة العمل
2002/3/ 12-4	بغداد	دورة شركة سنجيتا السويدية عن تحليل المبيدات والفيتامينات والاحماض الامينية
2004/11/26-22	سويسرا	دورة شركة أرسى سي السويدية عن تحليل المبيدات في الاغذية

2013/3 -2012/2	أربيل	دورات متعددة نظمت من قبل المجلس الثقافي البريطاني لغرض تحديد المعايير المهنية الوطنية
2019/6/12-2	هولندا	دورة عن سلامة الاغذية - جامعة فاخنن الهولندية بالتعاون مع وزارة الخارجية الهولندية

الجوائز التي تم الحصول عليها:

Scholarship or Award	Institution	Country of Study	Year
Fulbright Visiting Scholar Fellowship	Michigan State University	USA	2011
TWAS-USM visiting research Fellowship	School of Industrial Technology , USM	Malaysia	2010
TAARII Fellowship	The American Academic Research Institute in Iraq (TAARII) ,Chicago ,USA	Iraq	2010
Endeavour AusAID Iraq Research Fellowships	Department of Education, Science and Training	Australia	2007
Training Course about using HPLC for pesticides residue analysis in food	RCC company	Swaziland	2004
Shiraka Programme	Wageningen Centre for Development Innovation - Wageningen university	The Netherlands	2019

المؤتمرات التي شاركت بها:

التاريخ	المكان	اسم المؤتمر
2002/9/ 25 -24	كلية الزراعة – جامعة البصرة	المؤتمر العلمي القطري الثاني لعلوم وتكنولوجيا الاغذية والالبان
2013/4/18-17	كلية الزراعة- جامعة الكوفة	المؤتمر العلمي الثالث للتقنيات الحديثة في الانتاج الحيواني والنباتي
2013/11/21-20	كلية العلوم الزراعية /جامعة السليمانية	المؤتمر العلمي الدولي الأول للعلوم الزراعية
2015/5/7- 6	جامعة كرميان	المؤتمر العلمي الثاني للعلوم الاساسية
2017/7/24-23	جامعة كرميان	المؤتمر الدولي الخامس للعلوم الاساسية
2018/3 /6-5	كلية الزراعة / جامعة كربلاء	المؤتمر العلمي الزراعي الثالث لكلية الزراعة / جامعة كربلاء
2018/ 4/5-4	كلية العلوم الزراعية /جامعة السليمانية	المؤتمر العلمي الدولي الثاني للعلوم الزراعية
2019/9/19-17	Tarbiat Modares University	3rd International and 26th National Iranian Food Science and Technology Congress طهران - إيران

المقررات (المواد) الدراسية التي قمت بتدريسها:

اسم المقرر(المادة)	مكان التدريس
كيمياء الالبان/1 و 2	كلية علوم الاغذية – جامعة القاسم الخضراء الكلية التقنية للعلوم الصرفة - جامعة السليمانية التقنية
تحليل الاغذية 1 و 2	كلية علوم الاغذية – جامعة القاسم الخضراء الكلية التقنية للعلوم الصرفة - جامعة السليمانية التقنية
المعاملات الحرارية للحليب ومنتجاته	كلية علوم الاغذية – جامعة القاسم الخضراء
منتجات الالبان الخاصة والمستحبات اللبنية	كلية علوم الاغذية – جامعة القاسم الخضراء
تصنيع الالبان /1 و 2	الكلية التقنية للعلوم الصرفة - جامعة السليمانية التقنية
سلامة الاغذية	الكلية التقنية للعلوم الصرفة - جامعة السليمانية التقنية
مبادئ علم الالبان	الكلية التقنية للعلوم الصرفة - جامعة السليمانية التقنية
الحليب السائل	الكلية التقنية للعلوم الصرفة - جامعة السليمانية التقنية
التحليل الالي- دراسات عليا	كلية علوم الاغذية – جامعة القاسم الخضراء الكلية التقنية للعلوم الصرفة - جامعة السليمانية التقنية جامعة السليمانية
كيمياء البان متقدم- دراسات عليا	الكلية التقنية للعلوم الصرفة - جامعة السليمانية التقنية جامعة السليمانية
كيمياء بروتين متقدم- دراسات عليا	كلية علوم الاغذية – جامعة القاسم الخضراء جامعة السليمانية

الاشراف على رسائل الماجستير وأطاريح الدكتوراه:

عنوان الرسالة	اسم الطالب	الجامعة والتاريخ
دراسة تأثير الخلايا البيضاء في تطوير التحلل الدهني والبروتيني في حليب الابقار	مروان خالد حسون الراوي	جامعة بغداد 2003
دراسة تأثير زيادة أعداد الخلايا الجسمية في الصفات النوعية للحليب المبستر واللبن الرائب والقشدة	لؤي هويدي جاسم الزبيدي	جامعة بغداد 2005
إنتاج حامض اللاكتيك من عزلة محلية <i>Rhizopus stolonifer</i> وتنقيته	منال عبد الواحد صليبخ السراج	جامعة بغداد 2005
عزل وتنقية الكلايكوماكروبيتايد (Glycomacropeptide) من شرش الجبن الطري ودراسة بعض خصائصه الكيميائية وتطبيقاته الحيوية	براءة جميل علي الأصيل	جامعة بغداد 2006
Effect of lactose on nitrogen distribution in sterilized milk during storage at different temperatures	زردشت كريم علي	جامعة السليمانية 2011
Preparation of protein co-precipitate from cow milk and study some of its chemical and physical properties.	Rahela Siamand Qader	جامعة صلاح الدين 2013

جامعة السليمانية 2015	Kocher Jamal Ibrahim	PURIFICATION AND CHARACTERIZATION OF KARADI SHEEP'S MILK PROTEIN AND ITS RELATIONSHIP WITH YOGHURT QUALITY
جامعة السليمانية 2016	Dyar Hassan Hama Kawany	STUDY OF SOME FACTORS AFFECTING PHYSIOCHEMICAL PROPERTIES OF CALCIUM MILK GELS
جامعة صلاح الدين 2016	Chnar Sulaiman Hadi	Effect of Maillard reaction on some of functional and physiochemical properties of milk proteins and yoghurt
جامعة السليمانية التقنية 2017	Awen Ibrahim Mohammed	STUDY THE EFFECT OF THERMAL TREATMENT OF NITROGEN DISTRIBUTION IN LOCAL GOAT MILK
جامعة السليمانية	Zardasht Karim Ali	Study of physiochemical and sensory properties of milk proteins co-precipitate and milk proteins gel prepared using zinc and Iron
جامعة السليمانية التقنية	Nwa Rebaz Mohammed	Effect of Milk Protein Co-Precipitates Aggregated Using Minerals on the Functional Properties and Different Types of Applications of Milk Protein-Based Edible Films
جامعة القاسم الخضراء	علي عربي جاسم	دراسة تأثير إضافة بعض املاح الحديد والزنك على الخواص الفيزيوكيميائية والحسية للبن الرائب
جامعة القاسم الخضراء	حوراء حمزة وحيد	دراسة بعض العوامل المؤثرة على تكوين هلام بروتينات الشرش وأمكانية الاستفادة منه لتصنيع أغذية الاطفال
جامعة القاسم الخضراء	رعدة حيدر عباس	دراسة الخواص الفيزيوكيميائية والحسية لهلام بروتينات الحليب المصنع بأضافة املاح الفوسفات
جامعة السليمانية التقنية	Bakhtyar Abdalla Hassan Marf	Effects of Chemical Modifications on the Properties of Milk Proteins as Coating Materials
جامعة القاسم الخضراء	حوراء محمد خضير	إنتاج بروتينات الحليب المترافقة من حليب الجاموس
جامعة القاسم الخضراء	حنان دغيم رشام	دراسة تأثير التغليف باستخدام بروتينات الحليب على ثباتية المعززات الحيوية في مشروب اللبن الرائب
جامعة القاسم الخضراء	ساره حيدر عبد الجبار	استخدام بروتينات الحليب في تصنيع ألواح الغذائية عالية البروتين ودراسة خصائصها الفيزيوكيميائية والريولوجية والحسية وقابليتها التخزينية
جامعة البصرة	قيصر حمد غايب	دراسة التداخلات بين بروتينات حليب الماعز مع الكالسيوم والزنك، وأمكانية الاستفادة منها لتطوير منتجات لبنية جديدة
جامعة القاسم الخضراء	محمد قاسم جاهل	تحضير وتوصيف الجسيمات النانوية المحملة بمستخلص نواة التمر ودراسة تأثيره على صفات اللبن الرائب الناتج

Republic of Iraq
University of Baghdad
College of Agriculture. Abu-Ghraib



Ref. No / 851

Date / 27-9-2003

To : Ministry Of Higher Education And Scientific Research

Certificate

This is to certify that Mr. Jasim Mohammed Salih Al - Saadi whose photograph is affixed, has been awarded the degree of Doctor of philosophy in Agriculture / Food Technology on 7/1/2002. His thesis title is (Study of Goat's and Cow's milk proteins and their relationship with allergy .)

The subjects studied and grades obtained are as follows:

First year 1997-1998

Full semester			Spring semester		
Subject	Unit	Grade	Subject	Unit	Grade
Microbial physiology	3	76	Carbohydrate chemistry	3	84
Enzymes science	3	76	Adv. food chemistry	3	71
Food protein chemistry	3	76	Food plants engineering	3	76
Adv. Organic chemistry	3	73	Boiseparation	3	81
English language	Yearly		-	-	80

Second year 1998-1999

Immunology	3	87	Graduate research	4	93
Adv. Human nutrition	3	86			
Dairy microbiology	3	81			
Seminar	1	90			
Immunochemistry	3	83			

Third year 1999-2000

Graduate research	4	93	Seminar	1	90
			Graduate research	4	93

Forth Year 2000 - 2001

Graduate research	4	93	Graduate research	4	93
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Notes: The over all average of course work and thesis is (84.%87 V .Good).

Dr. Khalil I. Mohamad Ali
Higher Studies Supervisor

Prof. Amer M.A. Saleh
Assistant Dean

Prof. Ahmed H. Al-Zubaidi
The Dean



Republic of Iraq
University of Baghdad
College of Agriculture.Abu-Ghraib



Ref. No. 2805
Date 29.9.2004

To : Ministry Of Higher Education And Scientific Research

Certificate

This is to certify that Mr.Jasim Mohammed Salih Al - Saadi whose photograph is affixed, has been awarded the degree of Master of science in Agriculture / Food industries on 4/5/1997. His thesis title is (Study for some factors affecting lipolysis in goat's milk.)

The subjects studied and grades obtained are as follows:

First year 1994-1995

Full semester			Spring semester		
Subject	Unit	Grade	Subject	Unit	Grade
Biochemistry	3	90	Food enzymes	3	76
Instrumental analysis	4	86	Adv.Dairy technology	3	82
Computer Programming	2	83	Food lipids	3	76
Adv.stat.and exp. design	4	65	Adv.Dairy chemistry	3	79
Research methods	1	83	Seminar	1	87
English language	Yearly		-	-	82

Second year 1995-1996

Graduate research	3	90	Graduate research	3	90
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Third year 1996-1997

Graduate research	3	90	Graduate research	3	90
Seminar	1	80			

Notes: The overall average of course work and thesis is (82.72%. V.Good).

Dr.Khalil I.Mohamad Ali
Higher Studies Supervisor

Prof.F.H.A.'Sahaf
Assistant Dean

Prof.Ahmed H. Al-Zubaidi
The Dean





Australian Government

Department of Education, Employment
and Workplace Relations

 **Endeavour Awards**
AUSTRALIAN SCHOLARSHIPS

This is to certify that

Jasim Mohammed Salih Al-Saadi

has successfully completed an
Endeavour- Iraq Research Fellowship in 2008

Handwritten signature of Julia Gillard in black ink.

The Hon Julia Gillard MP
Deputy Prime Minister
31 March 2009





Certificate of Completion

*The J. William Fulbright Foreign Scholarship Board
and The Bureau of Educational and Cultural Affairs*

of the

United States Department of State

award this certificate to

Jassim M. Salih Al Saadi

in recognition of successful completion of the

Fulbright Scholarship Program

June 26 - September 3, 2011
Washington, DC

Quita B. McBride

Chairman, J. William Fulbright
Foreign Scholarship Board

Ann Stock

Assistant Secretary of State
for Educational and Cultural Affairs





MICHIGAN STATE UNIVERSITY College of Agriculture and Natural Resources

Fulbright Visiting Scholar Program for Iraq




*Certificate of Completion
Awarded to*

Jassim M. Salih AL-Saadi

*in recognition of the successful completion of the ten-week program in the
College of Agriculture and Natural Resources
coordinated by Michigan State University*

June 30 - September 3, 2011


Doug Buhler, Ph.D.
Interim Dean
College of Agriculture & Natural Resources
Michigan State University




Lou Anna K. Simon, Ph.D.
President
Michigan State University



Linking science to progress

Certificate

THIS IS TO CERTIFY THAT

Dr. Jasim M. Salih Al-Saadi

HAS TAKEN PART IN A PRACTICAL TRAINING COURSE ON
THE SUBJECT OF

RESIDUE ANALYSIS

From November 22 to November 26, 2004.

Main Topics:

- Preparation of calibration curves for ultra-trace residue analysis
- Sample preparation for several residue methods
- Application Accelerated Solvent Extraction Techniques (ASE)
- SPE- Extraction Clean-up
- Measurement of Analytes in Air
- HPLC/MS-MS Analysis

Ittingen (Switzerland), November 26, 2004

Dr. Albrecht Glänzel
Head Residue Analysis

Dr. Uwe Morgenroth
Head Environmental Safety & Metabolism



This is to certify that

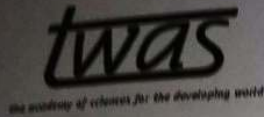
Jassim Muhammed Salih

Has completed the workshops for National Occupational Standards and Curriculum Development (Strand 2 of the EU Support to Improving the Quality of Education in Iraq Programme - TVET Project)

From February 2012 to April 2013 in Erbil, Iraq.

Jeremy Curtis
International Consultant

Stephan John
International Consultant



**USM-TWAS Visiting Scholars Fellowship
Award**



TO:
Dr. Jassim M. Salih Al-Saadi
Department of Food Science
Technical College of Agriculture
Halabja, Sulimmania
Iraq

9 December 2009

SUBJECT: Award of 2009 USM-TWAS Visiting Scholars Fellowship
FR number: 3240223491

Dear Dr. Al-Saadi,

The Universiti Sains Malaysia (USM) and TWAS, the academy of sciences for the developing world, are pleased to inform you that you have been awarded a USM-TWAS Visiting Scholars Fellowship to pursue a research programme in Malaysia.

The terms and conditions of the Fellowship are contained in this award letter.

It is recommended that you carefully read the award letter as it contains KEY INFORMATION on every aspect of your Fellowship, including visa, medical, stipend and travel arrangements.

PURPOSE & DURATION

- The Fellowship is intended for a scientific research programme to pursue advanced research in Malaysia. The Fellowship is tenable at the Universiti Sains Malaysia (USM), with the collaboration of Ass. Prof. Azhar Mat Easa.
- The effective commencement date of this Visiting Scholar Fellowship must be decided and confirmed with USM, and TWAS must be informed of the effective date of commencement.
- This Fellowship must be taken up within one year of the date of this award letter or the Fellowship will become null and void.
- The Fellowship will terminate between one (1) and three (3) months after the effective date of commencement. Once the Fellowship is completed, neither USM nor TWAS will bear any further responsibility towards the awardee.
- At the end of your stay in Malaysia, the host institution collaborator will provide you with an official letter certifying your participation in the research undertaken at the institution.

Certificate



WAGENINGEN
UNIVERSITY & RESEARCH

Wageningen Centre for Development Innovation and the Ministry of Foreign Affairs under the STP programme (SHIRAKA Training Programme), which is part of the SHIRAKA Programme, hereby certify that

Jasim Mohammed Saleh Al-Saadi

has successfully completed the international course on

SHIRAKA Food Safety course

Held at WCDI, Wageningen, The Netherlands, 3 – 11 June 2019

Wageningen, 11 June 2019

A handwritten signature in blue ink, appearing to read 'H.I.J. Bruggeman'.

H.I.J. Bruggeman MSc
Director
*Wageningen Centre for
Development Innovation*

A handwritten signature in blue ink, appearing to read 'Ir. M. Sopov'.

Ir. M. Sopov
Course coordinator
*Wageningen Centre for
Development Innovation*




Agenschap NL
Ministerie van Economische Zaken

Jasim al-Saadi - Google Scholar

scholar.google.com/citations?user=mHa2ViAAAAAJ&hl=en

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Google Scholar

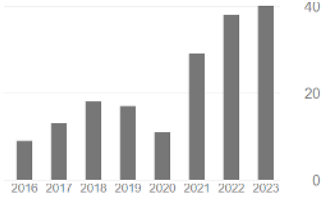


Jasim al-Saadi
 College of Food Sciences , AL-Qasim Green University
 Verified email at fosci.uoqasim.edu.iq
 Food Science

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Citations	205	153
h-index	6	6
i10-index	5	5



TITLE	CITED BY	YEAR
Cross-linking of proteins and other changes in UHT milk during storage at different temperatures <small>JMS Al-Saadi, HC Deeth Australian Journal of Dairy Technology 63 (3), 93</small>	48	2008
Effect of lactose on cross-linking of milk proteins during heat treatments <small>JMS Al-Saadi, AM Easa, HC Deeth International Journal of Dairy Technology 66 (1), 1-6</small>	46	2013
Effect of heat and transglutaminase on solubility of goat milk protein-based films <small>JS Al-Saadi, KA Shaker, Z Ustunol International Journal of Dairy Technology 67 (3), 420-426</small>	38	2014
Textural and sensory properties of a calcium-induced milk gel <small>R Siamand, HC Deeth, JMS Al-Saadi Journal of Food Engineering 139, 10-12</small>	21	2014
Preparation and functional properties of protein coprecipitate from sheep milk <small>JMS Al-Saadi, HC Deeth</small>	18	2011