

Curriculum Vitae



Ouarda DJAOUDENE

Nationality: Algerian

E-mail : ouarda.djaoudene@crtaa.univ-bejaia.dz

Tel : +213 52 32 48 07

ORCID : 0000-0003-0572-8386

Personal Profile

Researcher in Food and Food Technology at Agri-Food Technology Research Center

Education and Training

2015 – 2021

PhD in Food Science

University of Bejaia (Algeria)

Route de Targua-Ouzmour, 06000 Bejaia (Algeria)

Thesis title: "Physico-chemical characterization, biological properties and study of the impact of *in vitro* gastrointestinal digestion on the bioactivity of phenolic extracts of eight date cultivars, case: fruit and seed"

Education field: Natural Sciences and Life

Specialty: Food and Food Technology.

2012-2015

Master of Food Science

University of Bejaia (Algeria)

Route de Targua-Ouzmour, 06000 Bejaia (Algeria)

Search topic: "Study of the evolution of the composition and the antioxidant properties of orange and apple jams during storage"

Education field: Natural Sciences and Life

Specialty: Food and Food Technology.

2007-2012

Engineer of Food Science

University of Bejaia (Algeria)

Route de Targua-Ouzmour, 06000 Bejaia (Algeria)

Education field: Natural Sciences and Life

Specialty: Food Science.

2007

Baccalauréat of Secondry Education

Mixed high school of TAZMALT, Bejaia (Algeria)

Education field: Natural and Science Life.

Work Experience

2018-2019

Biotechnology laboratory

30 days traineeship. University Algarve, Portugal

- Evaluation of biological and pharmacological activities
- *In vitro* gastrointestinal digestion

2017-2018

Pharmaceutical Sciences Laboratory

90 days traineeship. University San Jorge Zaragoza, Spain

- Evaluation of biological and pharmacological activities
- Measurement of enzyme inhibitory activities

2016-2017

Quality Control and Food Safety Laboratory

30 days traineeship. University Federico II Napoli, Italy

- Characterization and identification of phenolic compounds by HPLC-DAD-MS
- Evaluation of some enzymatic activities

2012-2013

Intern at quality control laboratory service of the dairy

SARL Ramdy, TAZMALT, Bejaia (Algeria)

2011-2012

Intern at quality control laboratory service of the oil refinery

Cevital SPA, nouveau quai de Bejaia, 06000 Bejaia (Algeria)

2009-2010

Intern at quality control laboratory service of the beverage's products

SARL eau de la vallée, TAZMALT, Bejaia (Algeria)

Aditionnal Information

Publications

Djaoudene, O. & Louaileche, H. (2016). Impact of storage conditions on the bioactive compounds and antioxidant capacity of commercial orange jam. *Journal Analytical and Bioanalytical Separation Techniques* 1(1):1-4.

Djaoudene, O. & Louaileche, H. (2016). effect of storage time and temperature on the nutritional quality of commercial orange jam. *Journal of Food Science and Technology* 1(2):1-7.

Djaoudene, O. & Louaileche, H. (2018). Optimization of a green ultrasound-assisted extraction of phenolics and in vitro antioxidant potential of date fruit (*Phoenix dactylifera* L.). *The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Technology* 42(1), 109-122.

Djaoudene, O., López, V., Cásedas, G., Les, F., Schisano, C., Bachir bey, M. & Tenore, G.C. (2019). *Phoenix dactylifera* L. seeds: A by-product as a source of bioactive compounds with antioxidant and enzyme inhibitory properties. *Food & Function*, 10(8), 4953-4965.

Djaoudene, O., Bachir bey, M. & Louaileche, H. (2019). Physicochemical Characteristics and Nutritional Compositions of Some Date (*Phoenix dactylifera* L.) Fruit Cultivars. *Acta Universitatis Cibiniensis. Series E: Food Technology*, 23(2), 129-138

Djaoudene, O., Mansinhos, I., Gonçalves, S., Jara-Palacios, J.M., Bachir bey, M. & Romano, A. (2020). Phenolic profile, antioxidant activity and enzyme inhibitory capacities of fruit and seed extracts from different Algerian cultivars of date (*Phoenix dactylifera* L.) were affected by *in vitro* simulated gastrointestinal digestion. South African Journal of Botany, 137, 133-148.

Boudjouan, F., Zeghib, W., BACHIR BEY, M., Djaoudene, O., Elothmani, D., Bououdina, M., & Louaileche, H. (2021). Extraction methods comparison for polyphenols recovery and antioxidant activity from *opuntia ficus indica*'s seeds. Studia Universitatis Vasile Goldis Seria Stiintele Vietii (Life Sciences Series), 31(4).

Conference paper

National and international communications

Djaoudene, O., Zeghib, W. & Louaileche, H. Ultrasound-assisted green solvent extraction of date fruit (*Phoenix dactylifera* L.) phenolics and *in vitro* antioxidant potential using deep eutectic liquids: optimization of extraction process parameters. International Food Science Seminar. 2018. Constantine, Algeria.

Djaoudene, O., Bachir bey, M. & Louaileche, M. Green extraction of bioactive components from Algerian date (*Phoenix dactylifera* L.) fruit cultivars grown in M'zab oasis using naturel deep eutectic solvent. 30th International Congress of Biological Sciences and Biotechnology. 2019. Sousse, Tunisia.

Djaoudene, O., Zeghib, W., Bachir bey, M. & Tenore, C.G. Microwave-assisted extraction optimization of polyphenols and antioxidant capacity from *Phoenix dactylifera* and evaluation of their potential to prevent metabolic and neurological disorders. International Conference « Avancées sur les Antioxydants Naturels : Sources, mécanismes d'action et valorisation en santé ». 2019. Bejaia, Algeria.

Djaoudene, O., Bachir bey, M., Mansinhos, I., Gonçalves, S. & Romano, A. Changes in the recovery of polyphenol content and *in vitro* antioxidant capacity of date *Phoenix dactylifera* by-product as influenced by extraction conditions and assessment of its potential health benefits. International Conference on Waste Treatment and Valorization. 2019. Constantine, Algeria.

Djaoudene, O., Zeghib, W., Bachir bey, M. & Tenore, C.G. Phytochemicals content, antioxidant activity and inhibitory potential of *Phoenix dactylifera* L. fruit extracts against enzymes involved in Alzheimer's disease and type II diabetes. International Congress « Valorisation des Bio ressources : Application et Impact sur les Développement Durable ». 2019. Boumerdès, Algeria.

Djaoudene, O., Bachir bey, M. & Zeghib, W. Green ultrasound-assisted procedure for the extraction of phytochemicals and evaluation of antioxidant capacity present in date (*Phoenix dactylifera* L.) fruits. National seminar « Alimentation, Santé et Environnement : Avancées et Perspectives ». 2019. Bejaia, Algeria.

Djaoudene, O., Bachir bey, M., López, V., Cásedas, G., Les, F. & Tenore, C.G. Investigation of phytochemicals, antioxidant and enzyme inhibitory properties of date (*Phoenix dactylifera* L.) seeds. 1st doctoral day of Natural and Life Sciences. 2019. Bejaia, Algeria.

Skills

Language

Mather tongue: Arabic, Berber

Other language: Frensh, English

- Very fluency of Microsoft office: Word, excel, power point
- Knowledge and skill in some biology using software: STATISTICA, GraphPad, Zotero