

University Academic Curriculum Vitae

Personal information Name: Abdessamie Kellil
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Education since leaving school

- 2006-2011 Engineer degree in Nutrition, Food and Agro-Food Technologies 10,47/20 (Institute of Nutrition, Food and Agro-Food Technologies Constantine, Algeria)
- 2019-2021 Master of science in Food Quality and Chemistry of Natural Products 93% (Mediterranean Agronomic Institute of Chania, Greece)

Present appointment

- PhD student
- November 2022 – October 2025
- Free University of Bozen-Bolzano, Italy
- Innovative technologies for the formulation of bioactive ingredients from plant-based by-products and development of functional foods.

Professional experience

From / to	Job title	Name of academic Institution	Academic level	responsibilities
October 2021 / October 2022	Laboratory Research Assistant	Food Quality and Chemistry of Natural Products Laboratory – MAICh - Greece	Master of science. Food Quality and Chemistry of Natural products	<ul style="list-style-type: none">• Assisting students in their ongoing experiments.• Doing food analysis as a part of the services that the laboratory provides.• Participating in different research projects
February 2019 / October 2019	HSEQ Supervisor	SARL Hotel Mouflon d'Or. Algeria.	Engineer, Nutrition, Food technologies	<ul style="list-style-type: none">• In charge of Health, Safety, and Environment procedures.• Conduct internal audits to ensure compliance with local regulatory laws.• Host regular safety team meetings.• Conduct training in food safety and hygiene for the food handlers.
December 2015 / June 2018	HSEQ Supervisor	NEWREST. Algeria.	Engineer, Nutrition, Food technologies	<ul style="list-style-type: none">• Conducting internal audits to ensure compliance with local regulatory laws.• Improve food operation procedures in hygiene.• Make consolidated training\test\inspection\meeting plan.• Coordinate with hygiene authority.
January 2012 / December 2015	Food Safety Inspector	Health department. Algeria.	Engineer, Nutrition, Food technologies	<ul style="list-style-type: none">• Conducting internal audits to ensure compliance with local regulatory laws.• Improve food operation procedures in hygiene.• Make consolidated training\test\inspection\meeting plan.• Coordinate with hygiene authority.

Experience in academic teaching

- Co-supervision of a Master thesis "Encapsulation of bioactive compounds to improve their stability for food applications" (February 2024-July2024) Free University of Bolzano.

Memberships Research and scholarships

Date granted	Award Holder(s)	Funding Body	Title	Amount received
November 2022	Abdessamie Kellil	UNIBZ	PhD scholarship	PhD funding
October 2019 – June 2021	Abdessamie Kellil	CIHEAM MAICH. Greece	MSc scholarship	MSc funding

Publications

Suhag, R., **Kellil, A.**, & Razem, M. (2024). Factors Influencing Food Powder Flowability. *Powders*, 3(1), 65–76.

<https://doi.org/10.3390/powders3010006>.

Noureldein, M., Grigorakis, S., **Kellil, A.**, & Nenadis, N. (2023). White rice enrichment with phenols upon cooking in olive leaf infusion: a preliminary study. *Journal of the Science of Food and Agriculture/Journal of the Science of Food and Agriculture*, 103(15), 7403–7410. <https://doi.org/10.1002/jsfa.12821>.

Abdoun, R., Grigorakis, S., **Kellil, A.**, Loupassaki, S., & Makris, D. P. (2022). Process Optimization and Stability of Waste Orange Peel Polyphenols in Extracts Obtained with Organosolv Thermal Treatment Using Glycerol-Based Solvents. *ChemEngineering*, 6(3), 35. <https://doi.org/10.3390/chemengineering6030035>.

Tsavea, E., Vardaka, F. P., Savvidaki, E., **Kellil, A.**, Kanelis, D., Bucekova, M., Grigorakis, S., Godocikova, J., Gotsiou, P., Dimou, M., Loupassaki, S., Remoundou, I., Tsadila, C., Dimitriou, T. G., Majtan, J., Tananaki, C., Alissandrakis, E., & Mossialos, D. (2022). Physicochemical Characterization and Biological Properties of Pine Honey Produced across Greece. *Foods*, 11(7), 943. <https://doi.org/10.3390/foods11070943>.

Houasni, A., Grigorakis, S., **Kellil, A.**, & Makris, D. P. (2022). Organosolv Treatment/Polyphenol Extraction from Olive Leaves (*Olea europaea* L.) Using Glycerol and Glycerol-Based Deep Eutectic Solvents: Effect on Metabolite Stability. *Biomass*, 2(1), 46–61. <https://doi.org/10.3390/biomass2010004>.

Akli, H., Grigorakis, S., **Kellil, A.**, Loupassaki, S., Makris, D. P., Calokerinos, A., Mati, A., & Lydakis-Simantiris, N. (2022). Extraction of Polyphenols from Olive Leaves Employing Deep Eutectic Solvents: The Application of Chemometrics to a Quantitative Study on Antioxidant Compounds. *Applied Sciences*, 12(2), 831. <https://doi.org/10.3390/app12020831>.

Kellil, A., Grigorakis, S., Loupassaki, S., & Makris, D. P. (2021). Empirical Kinetic Modelling and Mechanisms of Quercetin Thermal Degradation in Aqueous Model Systems: Effect of pH and Addition of Antioxidants. *Applied Sciences*, 11(6), 2579. <https://doi.org/10.3390/app11062579>.

Further data

September 2023: Poster presentation at the 27th Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology, Portici (NA), “Innovative technologies for the formulation of bioactive ingredients from plant-based by-

products and development of functional foods”.

July 2024: Oral presentation at the 5th International Symposium on Lipid Oxidation and Antioxidants (EuroFed Lipid 2024), Bologna, “Enhancing Oxidative Stability of Microencapsulated Linseed Oil using *Citrus Sinensis* Flower Extracts”.

**Language
competence**

- Arabic: mother tongue
- English: C1
- French: C1

Date: 10-10-2024

Signature: