

Nadia Alkalbani
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EDUCATION

- **PhD in Food Science**, United Arab Emirates University, GPA: 3.58/4,
2019-2023

Thesis: Characterization of the Probiotic Properties of Yeast Strains Isolated from Different Food Sources and Unraveling the Potential Nutritional Benefits of Fermented Date Palm Pomace with Selected Probiotic Candidates: Untargeted Metabolomics and Carbohydrate Metabolites of In Vitro Digested Fraction

-**MSC in Food Science**, United Arab Emirates University, GPA: 3.75/4,
2015-2018

Thesis: Probiotic Characterization of Lactic Acid Bacteria (Lab) Isolated From Dried Emirati Fish and the Health Promoting Benefits of Fermented Fish Sausages by Selected Isolates

-**BSc in Chemistry**, United Arab Emirates University

SKILLS

- Interpersonal skills, Multitasking
- Proficiency in using statistical software: EXCEL, SPSS, MINITAB
- Learnability, readiness to engage in training courses, and speed of accomplishment
- Verbal & written communication



CERTIFICATES

-Training course: “Certified Health Inspector”

40 hours, United Arab Emirates University, May-June 2023

this course mainly include:

- HACCP
- Principles and Practices of Food Safety
- Inspection and Auditing Skills



EXPERIENCES

- **Research Assistant**, United Arab Emirates University, 2019-2023



PUBLICATIONS

1- Alkalbani, N.S.; Alam, M.Z.; Al-Nabulsi, A.; Osaili, T.M.; Obaid, R.R.; Liu, S.-Q.; Kamal-Eldin, A., & Ayyash, M. Unraveling the Potential Nutritional Benefits of Fermented Date Syrup Waste: Untargeted Metabolomics and Carbohydrate Metabolites of In Vitro Digested Fraction. *Food Chemistry*, 442, 138483

2- Alkalbani, N.S.; Alam, M.Z.; Al-Nabulsi, A.; Osaili, T.M.; Olaimat, A.; Liu, S.-Q.; Kamal-Eldin, A.; Ayyash, M. Fermentation of Date Pulp Residues Using *Saccharomyces cerevisiae* and *Pichia kudriavzevii*—Insights into Biological Activities, Phenolic and Volatile Compounds, Untargeted Metabolomics, and Carbohydrate Analysis Post In Vitro Digestion. *Fermentation* 2023, 9, 561.

3- Alkalbani, Nadia S., Tareq M. Osaili, Anas A. Al-Nabulsi, Reyad S. Obaid, Amin N. Olaimat, Shao-Quan Liu, and Mutamed M. Ayyash. In Vitro Characterization and Identification of Potential Probiotic Yeasts Isolated from Fermented Dairy and Non-Dairy Food Products, , *Journal of Fungi*, 8(5), 544, 2022.

4- Alkalbani, Nadia S., Tareq M. Osaili, Anas A. Al-Nabulsi, Amin N. Olaimat, Shao-Quan Liu, Nagendra P. Shah, Vasso Apostolopoulos, and Mutamed M. Ayyash, Assessment of Yeasts as Potential Probiotics: A Review of Gastrointestinal Tract Conditions and Investigation Methods, *Journal of Fungi* ,8, no. 4, 365, 2022.

5- Mutamed M. Ayyash, Abdelmoneim K. Abdalla, Nadia S. AlKalbani, Mohd Affan Baig, Mark S. Turner, Shao-Quan Liu, and Nagendra P. Shah, Invited review: Characterization of new probiotics from dairy and nondairy products—Insights into acid tolerance, bile metabolism and tolerance, and adhesion capability, *Dairy Sci.* 104, 8, 8363-8379, 2021.

6- Alkalbani, Nadia S, Mark S. Turner and Mutamed M. Ayyash, Isolation, identification, and potential probiotic characterization of isolated lactic, *Microbial Cell Factories*, 18, 1, 188, 2019.



Conference Presentations

- Nadia S. AlKalbani, Mark S. Turner and Mutamed M. Ayyash, Graduate Student Research Conference, 28 June, 2021, Abu Dhabi, UAE

- Nadia S. Alkalbani, Shao-Quan Liu, Afaf Kamal-Eldin and Mutamed Ayyash, Maximizing Food Waste Utilization: The Potential Health Benefits of the Bioaccessible Portion of Fermented Date Pomace by Selected Yeast Isolates, 21-23 Nov, 2023, Abu Dhabi, UAE, Accepted as a poster