# University Academic Curriculum Vitae

**Personal information** Abdessamie Kellil
e-mail: Abdessamie.Kellil@unibz.it

**Education since leaving school**

- 2006-2011 Engineer degree in Nutrition, Food and Agro-Food Technologies (Institute of Nutrition, Food and Agro-Food Technologies Constantine, Algeria)
- 2019-2021 Master of science in Food Quality and Chemistry of Natural Products (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 | • Assisting students in their ongoing experiments.<br>• Doing food analysis as a part of the services that the laboratory provides.<br>• Participating in different research projects |
| February 2019 / October 2019 | HSEQ Supervisor | SARL Hotel Mouflon d'Or. Algeria. | Engineer, Nutrition, Food technologies | • In charge of Health, Safety, and Environment procedures.<br>• Conduct internal audits to ensure compliance with local regulatory laws.<br>• Host regular safety team meetings.<br>• Conduct training in food safety and hygiene for the food handlers. |
| December 2015 / June 2018 | HSEQ Supervisor | NEWREST. Algeria. | Engineer, Nutrition, Food technologies | |
| January 2012 / December 2015 | Food Safety Inspector | Health department. Algeria. | Engineer, Nutrition, Food technologies | • Conducting internal audits to ensure compliance with local regulatory laws.<br>• Improve food operation procedures in hygiene.<br>• Make consolidated training\test\inspection\meeting plan.<br>• Coordinate with hygiene authority. |

**Experience in academic teaching**

- Teaching assistant in the master's course Innovative Food Processing Technologies (October 2024 – January 2025), Free University of Bozen-Bolzano.
- 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**

Wahab, A., Suhag, R., ***Kellil, A***., Tenuta, M. C., Scampicchio, M., & Ferrentino, G. (2025). Oxidation kinetics of speck fat: Insights into its oxidizability and antioxidant efficiency of Salvia officinalis L. and Origanum vulgare L. ethanolic extracts. Meat Science, 226, 109846. https://doi.org/10.1016/j.meatsci.2025.109846

***Kellil, A***., Suhag, R., Tenuta, M. C., Bolchini, S., Merkyte, V., Scampicchio, M., Morozova, K., & Ferrentino, G. (2025). Sequential extraction of antioxidants from Citrus aurantium L. flower and kinetic evaluation of their effect on oil microparticle oxidative stability. Food Chemistry: X, 27, 102448. https://doi.org/10.1016/j.fochx.2025.102448

Ding, Y., Razem, M., Althuber, L., ***Kellil, A***., Morozova, K., Ferrentino, G., Bresciani, L., Del Rio, D., & Scampicchio, M. (2025). Antioxidant properties and colonic degradation of Moringa oleifera phenolics by HPLC-triple detection. Food Bioscience, 66, 106144. https://doi.org/10.1016/j.fbio.2025.106144

Suhag, R., ***Kellil, A***., Ferrentino, G., Morozova, K., Zatelli, D., Scampicchio, M. (2025). Lipid oxidation kinetics and antioxidant efficiency in foods using isothermal calorimetry. Trends in Food Science & Technology, 155, 104801. https://doi.org/10.1016/j.tifs.2024.104801

***Kellil, A***., Confalonieri, F., Klettenhammer, S., Scampicchio, M., Morozova, K., Ferrentino, G. (2024). Encapsulation of oils recovered from olive stones using particles from gas saturated solutions technique. Innovative Food Science & Emerging Technologies, 103842. https://doi.org/10.1016/j.ifset.2024.103842.

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”.

September 2024: Oral presentation at the 22nd World Congress of Food Science and Technology IUFOST (September 2024, Rimini - Italy), International Conference “Antioxidant efficiency of citrus sinensis flower extracts in PGSS encapsulated linseed oil using isothermal calorimetry”

**Language competence**

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

Date: 03-10-2025