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### **Research Interests**

- Identify and quantify volatile flavor components in foods and beverages, as well as explain the potential mechanisms of their formation.
- Investigate the effect of frozen storage on the quality and safety of marinated roasted beef meat.
- Produce bioactive peptides through enzymatic hydrolysis from different food sources.
- Identify bioactive peptides with antidiabetic and antioxidant activities from tea protein.

### **Educational Background**

- 2016-2020**    **Doctor of Philosophy**, Food Engineering, School of Food and Health, Beijing Technology and Business University, Beijing, China.
- 2012-2015**    **Master of Technology**, Food Science and Technology, King Faisal University, Alhasa, Saudi Arabia.
- 2003-2007**    **Bachelor of Science**, Food Science and Technology, Ibb University, Ibb, Yemen

### **Professional/Work Experience**

- 09/2025- up to now**        **Assistant Professor**, Ibb University, Ibb, Yemen
- 03/2024- 08/2025**        **Associate Professor**, Guilin Tourism University, Guilin, China
- 08/2020-01/2023**        **Post-doctoral Associate**, Hefei University of Technology, Hefei, China
- 09/2014-03/2016**        **Assistant lecturer**, King Faisal University, Alhasa, Saudi Arabia
- 12/2008-04/2012**        **Assistant lecturer**, Food Science and Technology, Ibb University, Ibb, Yemen
- 2007-2008**                **Production Supervisor**, National Dairy and Food Company, Taiz, Yemen

### **Professional/Special Work Experience**

- Have good experience in Generative Artificial Intelligence Tools & Applications
- Have excellent experience in GC-MS and GC-O instruments for more than 6 years
- Have good experience in HPLC and LC-MS instruments

- Have good experience in FTIR, SDS-PAGE, and most instruments used in physicochemical analysis
- Have good experience in evaluating antidiabetic activities, antioxidant activities, and antimicrobial inhibition of bioactive components
- Have good experience in ChemDraw and Design-Expert (Response Surface Methodology) Software
- I have good experience in chemometric analysis, including PCA, PLS-DA, Heatmap, Origin, etc.
- Have good experience in statistical analysis software, such as SAS and Origin.
- Demonstrated skills in monitoring and evaluation methods

### **Honors and Awards**

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|-------------|-------------------------------------------------------------------------------------------------------------------------------|
| <b>2025</b> | Certificate of Honor from Guilin Tourism University – China, in scientific research and journal publishing.                   |
| <b>2021</b> | Certificate of recognition from the Embassy of the Republic of Yemen (Beijing) in scientific research and journal publishing. |
| <b>2020</b> | Certificate of recognition from the Embassy of the Republic of Yemen (Beijing) in scientific research and journal publishing. |
| <b>2020</b> | Certificate of appreciation from the Ministry of Higher Education – Yemen in scientific research and journal publishing.      |
| <b>2019</b> | Certificate of recognition from the Embassy of the Republic of Yemen (Beijing) in scientific research and journal publishing. |
| <b>2016</b> | I got a Ph.D. Scholarship from the Beijing Government, Beijing Technology and Business University, Beijing, China.            |
| <b>2012</b> | I got a Bilateral Scholarship from the Ministry of Education to study a Master's degree in Saudi Arabia.                      |
| <b>2007</b> | I received a Scientific Excellence certificate from Ibb University in Ibb, Yemen.                                             |

## **Projects**

- High-level Talent Research Funds of Guilin Tourism University (C00424002)
- Fundamental Research Funds for the Central Universities of China, Hefei University of Technology, Hefei, China (JZ2021HGQB0277)
- Production of supplemented Arabic bread with several dietary fibers
- Flavor chemistry of Chinese cereal vinegar
- Flavor chemistry of raw and roasted frozen marinated beef meat
- Production of bioactive peptides by enzymatic hydrolysis from beef meat, casein protein, tea protein, and peanut protein
- Identification and quantification of heterocyclic aromatic amines (carcinogenic compounds) in raw and frozen beef meat

## **Teaching Experience**

### **Ibb University**

Food Analysis

### **Guilin Tourism University**

Professional English in Food Science

Research Progress of Food Safety and Quality Control

### **King Faisal University (Practical part)**

Dairy Product Technology

Food Technology

### **Ibb University (Practical part)**

Food Microbiology

Food Analysis

Food Chemistry

Quality Control

Oil and Fat Technology

Experimental Design and Analysis

Food Technology I

Food Technology II

### **Peer-Reviewed Research Publications**

1. Zhijun Liu, Yingqi Wang, Yunshi Tu, Yaqian Zhou, Qiuzhu Lu, Zhigui He, Saeed A. Asiri, Shamsan A. Almowallad, Mahmoud Abughoush, **Sam Al-Dalali**. (2026). Characterization of the biological activities, functional properties, and structural characteristics of hydrolysates derived from the enzymatic processing of red and green tea proteins. **Journal of Food Science and Technology**. Accepted.
2. Salah Mohammed Aleid1, Fahad Mohammed Aljasass, **Sam Al-Dalali**. (2026). Feasibility of date syrup as an alternative substrate for *Bradyrhizobium japonicum* biofertilizer production through submerged fermentation. **Waste and Biomass Valorization**. <https://doi.org/10.1007/s12649-026-03701-0>.
3. Zeshan Ali, Zinanone Rosaire Brottier, Jameel M Al-Khayri, Muhammad Azhar, Othman M Al-Dossary, **Sam Al-Dalali**, Bader Alsubaie, Mustafa Ibrahim Almaghasla. (2026). Storage Temperature and Quality Dynamics of Sun-Aged Red Date Vinegar Beverage. **Frontiers in Nutrition**, 13, 1839712.
4. Li Cailin, He Zhigui, Qin Shaowei, **Sam Al-Dalali**, Liu Zhengquan, Liang Jin. (2026). Integration of single-cell RNA sequencing and untargeted metabolomics reveals the metabolic regulatory mechanism of theabrownin intervention on the liver of high-fat diet mice. **Food Bioscience**, 80, 108927. <https://doi.org/10.1016/j.fbio.2026.108927>.
5. Zhigui He, Yan Hu, Yuqing Zhang, Yingying Cui, Yingying Liu, Saeed A. Asiri, **Sam Al-Dalali**. (2025). Analysis of changes in flavor characteristics of Lipu taro pork at different stages of cooking based on GC-IMS, electronic nose, and electronic tongue. **Food Chemistry: X**, 103320. <https://doi.org/10.1016/i.fochx.2025.103320>
6. Zhaoyi Zhang, Xuefei Shao, **Sam Al-Dalali**, Baocai Xu, Peijun Li. (2025). Distinct mechanisms of N-glycolylneuraminic acid reduction by *Lactiplantibacillus plantarum* R2 and *Staphylococcus carnosus* C1: Adsorption versus biodegradation. **Food Bioscience**, 74, 107937. <https://doi.org/10.1016/j.fbio.2025.107937>
7. Ashbala Shakoor, **Sam Al-Dalali**, Jianchun Xie, Chenping Zhang, Kaixuan Li, Xuan Wang, Imam Hossen, Haroon Shah. (2025). Effect of curing with mixtures of GSH-

- glutamic acid or GSH-glycine on flavor formation of roasted chicken. **Journal of Food Composition and Analysis**, 148, 108502. <https://doi.org/10.1016/j.jfca.2025.108502>
8. Dong Zhao, **Sam Al-Dalali**, Huang Nizi, Zhou Ruotong, Yan Yingmei, Xing Yage, Cui Yingying, Deng Zhenfeng. (2025). Effect of various drying methods on the volatile compounds, metabolites, and sensory profile of *Osmanthus fragrans* flowers using GC–MS and UHPLC–MS/MS. **Food Chemistry**, 496, 146947. <https://doi.org/10.1016/j.foodchem.2025.146947>.
  9. Jinghan Wang, Jiao Wang, **Sam Al-Dalali**, Rui Dai. (2025). The effect of soluble dietary fiber from chia seeds on dough characteristics and steamed bread quality. **Italian Journal of Food Science**. <https://doi.org/10.15586/ijfs.v38i1.3064>
  10. Zeshan Ali, Zinanone Rosaire Brottier, Jameel M Al-Khayri, Rana Adnan Tahir, **Sam Al-Dalali**, Othman Al-Dossary, Bader Alsubaie, Mustafa I Almaghasla. (2025). Sun-aged red date vinegar-based beverage: integrated analysis of fermentation, sensory, volatile, and bioactive properties. **Food Chemistry: X**, 103023. <https://doi.org/10.1016/j.fochx.2025.103023>
  11. Salah Mohammed Aleid, Siddig H Hamad, **Sam Al-Dalali**. (2025). Treatment of antibiotic fermentation effluents using charcoal adsorption. **Asian Journal of Water, Environment and Pollution**, 025240198 <https://doi.org/10.36922/AJWEP025240198>
  12. Mengjiao Han, Qianhui Gu, **Sam Al-Dalali**, Conggui Chen, Baocai Xu, Peijun Li. (2025). Changes in volatile organic compounds of tray-packed fresh beef sausages under refrigeration: The roles of dominant spoilage bacteria. **Meat Science**, 109914. <https://doi.org/10.1016/j.meatsci.2025.109914>.
  13. Habib Thabet, Sam Al-Dalali, Mohammed Al-Sharaeai, Gaafar Al-Dahbali, Mutahar Al-Naham, Aseel Qaid, Amani Ghanem, Bushra Ghanem, Zaccaria Dammag, Eihab Al-Herwi. (2025). Assessment of the price-efficacy relationship in IBB-Yemen, for

- multiple brands of ceftriaxone sodium in *Escherichia coli*. *Advances in Food Sciences*, 47(2), 27-35.
14. Wedad Q. AL-Bukhaiti, Anwar Noman, **Sam Al-Dalali**, Hanxiang Li, Sherif M. Abed, Shulin Deng, Liyun Zhao, Sheng-Xiang Qiu. (2025). In vitro simulated gastrointestinal digestion and identification of novel antidiabetic peptides from isolated peanut protein. **Journal of Food Measurement and Characterization**. <https://doi.org/10.1007/s11694-025-03329-z>
  15. Jasra Naseeb, Munazza Kanwal, **Sam Al-Dalali**, Abid Sarwar, Syed Babar Jamal, Zhennai Yang, Tariq Aziz, Maha Alharbi, Ashwag Shami, Fahad Al-Asmari, Hanan Abdulrahman Sagini, Fakhria A. Al-Joufi. (2025). Metabolic and enzymatic characterization of linoleic acid biotransformation by *Lactiplantibacillus plantarum* NGML2 to conjugated linoleic acid and different metabolites. **World Journal of Microbiology and Biotechnology**, 41, 193. <https://doi.org/10.1007/s11274-025-04420-9>
  16. Zili Yang, **Sam Al-Dalali**, Conggui Chen, Baocai Xu, Huiting Luo, Peijun Li. (2025). Effect of inoculating *Staphylococcus xylosus* and *Lactiplantibacillus plantarum* on the flavor formation of in-bag dry-aged beef. **International Journal of Food Microbiology**, 111237. <https://doi.org/10.1016/j.ijfoodmicro.2025.111237>
  17. Hao Teng, Limei Qiu, Zhizhi Huang, **Sam Al-Dalali**, Cailin Li, Aiying Xu, Zhigui He. (2025). Structural characterization and in vitro hypolipidemic and hypoglycemic activities of a novel neutral polysaccharide from *Siraitia grosvenorii* (Luo Han Guo) flowers. **Chemical and Biological Technologies in Agriculture**, 12(1). <https://doi.org/10.1186/s40538-025-00750-w>
  18. Jasra Naseeb, Muhammad Naveed, **Sam Al-Dalali**, Abid Sarwar, Zhennai Yang, Tariq Aziz, Fahad Al-Asmari, Deema Fallatah, Hayam A Alwabsi, Fakhria A Al-Joufi, Maher S Alwethaynani, Manal Y Sameeh. (2025). Integrative Interpretation of Linoleic Acid Biotransformation by Probiotic *Pediococcus acidilactici* BCB1H via Metabolite

- Profiling and Enzyme Interaction Analysis. **LWT-Food Science and Technology**, 222, 117664. <https://doi.org/10.1016/j.lwt.2025.117664>
19. He, Z., Zhang, Y., **Al-Dalali, S. et al. (2025)**. Effect of different processing steps on the volatile flavor profiles of tea-fragrant chicken determined by HS-GC-IMS and chemometrics. *Journal of Food Measurement and Characterization*. <https://doi.org/10.1007/s11694-025-03183-z>
20. **Sam Al-Dalali**, Zhigui He, Miying Du, Hui Sun, Dong Zhao, Baocai Xu. (2025). Effect of frozen storage on the untargeted and targeted metabolites of flavored roasted beef using UHPLC-MS/MS and GC-MS. **Food Chemistry**. <https://doi.org/10.1016/j.foodchem.2024.142511>.
21. Nayab Aslam, Shuyun Liu, Shudong He, Xiaodong Cao, Youshui Ma, **Sam Al-Dalali**, Iman Aslamd, Hanju Sun. (2024). Effect of Molecular Weight Distribution of Sesame Meal Hydrolysates on the Flavor Profile of Cysteine Maillard Reaction Products. **Journal of Food Science and Technology**. <https://doi.org/10.1007/s13197-024-06191-x>
22. Ashbala Shakoor, **Sam Al-Dalali**, Jianchun Xie, Chenping Zhang, Imam Hossen. (2025). Insight into the effect of GSH curing treatment on the flavor formation of chicken meat. **Food Chemistry**. 142488. <https://doi.org/10.1016/j.foodchem.2024.142488>
23. **Sam Al-Dalali**, Zhigui He, Miying Du, Hui Sun, Dong Zhao, Cong Li, Peijun Li, Baocai Xu. (2024). Influence of frozen storage and flavoring substances on the nonvolatile metabolite profile of raw beef: Correlation of lipids and lipid-like molecules with flavor profiles. **Food Chemistry: X**. 101898. <https://doi.org/10.1016/j.fochx.2024.101898>
24. Mahmoud Abughoush, Amin N. Olaimat, Murad Al-Holy, Narmeen Jamal Al-Awwad, **Sam Al-Dalali**, Huda Al Hourani, Lamees Daseh, Bushra Abazeed, Maher Al-Dabbas, Balkees Abuawad, Laith Abu-Ghoush, Ayoub Al-Jawaldeh. (2024). Quantitative determination of iodine content in iodized table salt marketed in Jordan as an indicator

- of compliance with national salt iodization standards: a cross-sectional study. **Italian Journal of Food Science**. 36 (4). <https://doi:10.15586/ijfs.v36i4.2596>
25. Aleryani H, **Al-Dalali S**, Gao Q, et al. (2024). Physicochemical and microbiological evaluation of treated *Gastrodia elata* with combination of slightly acidic electrolyzed water and lithium magnesium silicate under certain temperatures and different storage periods. **Food Science and Technology International**. <https://doi:10.1177/10820132241271798>
  26. Oumeddour Dounya Zad, **Sam Al-Dalali**, Liang Zhao, Lei Zhao, Chengtao Wang. (2024). Recent advances on cyanidin-3-O-glucoside in preventing obesity-related metabolic disorders: A comprehensive review. **Biochemical and Biophysical Research Communications**. <https://doi.org/10.1016/j.bbrc.2024.150344>
  27. Habib Thabet, **Sam Al-Dalali**, Badie Noman, Ismail Boqoreh. (2024). Effects of *Lactobacillus* isolated from the stool of healthy infants and yoghurt on the growth of some pathogenic bacteria. **Journal of Scientific and Engineering Research**, 11(7), 185-192.
  28. Yingying Liu, **Sam Al-Dalali**, Yan Hu, Dong Zhao, Jinghan Wang, Zhigui He. (2024). Effect of different processing steps in the production of beer fish on volatile flavor profile and their precursors determined by HS-GC-IMS, HPLC, E-nose, and E-tongue. **Food Chemistry: X**. <https://doi.org/10.1016/j.fochx.2024.101623>
  29. Hani Ahmed, Mohamed Y Zaky, Marwan MA Rashed, Marwan Almoiliqy, **Sam Al-Dalali**, Zienab E Eldin, Mohanad Bashari, Ahmad Cheikhyoussef, Sulaiman A Alsalamah, Mohammed Ibrahim Alghonaim, Abdulrahman M Alhudhaibi, Jinpeng Wang, Li-Ping Jiang. (2024). UPLC-qTOF-MS phytochemical profile of *Commiphora gileadensis* leaf extract via integrated ultrasonic-microwave-assisted technique and synthesis of silver nanoparticles for enhanced antibacterial properties. **Ultrasonics Sonochemistry**, 106923. <https://doi.org/10.1016/j.ultsonch.2024.106923>
  30. Sarah Megrous, **Sam Al-Dalali**, Zhennai Yang. (2024). Physicochemical and functional properties of yoghurt supplemented with bioactive low-molecular-weight

- casein hydrolysates. *International Dairy Journal*.  
<https://doi.org/10.1016/j.idairyj.2024.105956>.
31. Jalal Ud Din, He Li, You Li, Xinqi Liu, **Sam Al-Dalali**. (2024). Conjugation of Soybean Proteins 7S/11S Isolate with Glucose/Fructose in Gels through Wet-Heating Maillard Reaction. *Gels*, 10(4), 237. <https://doi.org/10.3390/gels10040237>
  32. Fawze Alnadari, **Sam Al-Dalali**, Abubakr Sallam, Mustapha Muhammad Nasiru, Sameh A. Korma, Mohamed Abdin, Baiome Abdelmaguid Baiome, Dyaaaldin Abdalmegeed, Chao Chen, & Xiaoxiong Zeng. (2024). Effects of storage temperatures and times on drying chicken breasts using film-drying: A new application of polymeric film for food preservation. *Packaging Technology and Science*. Accepted.
  33. Sarah Megrou, Xiao Zhao, **Sam Al-Dalali**, Zhennai Yang. (2024). Response surface methodology and optimization of hydrolysis conditions for the in vitro calcium-chelating and hypoglycemic activities of casein protein hydrolysates prepared using microbial proteases. *Journal of Food Measurement and Characterization*. <https://doi.org/10.1007/s11694-024-02388-y>.
  34. Hamzah, Aleryani., Gao, Qing., Adhita Sri, Prabakusuma., Abdulah, Abdo., **Al-Dalali, Sam.**, Zakarya, Al-Zamani., He, Jin-Song. (2024). Bactericidal efficacy of lithium magnesium silicate hydrosol incorporated with slightly acidic electrolyzed water in disinfection application against Escherichia coli. *Italian Journal of Food Safety*. 10.4081/ijfs.2024.11587.
  35. Nabila Begum, Qudrat Ullah Khan, **Sam Al-Dalali**, Daoqiang Lu, Fang Yang, Li Jie, Di Wu, Riwan Li, Dahai Liu, Huanlu Song. (2023). Process optimization and identification of antioxidant peptides from enzymatic hydrolysate of bovine bone extract, a potential source in cultured meat. *Frontiers in Sustainable Food Systems*, 1345833. <https://doi.org/10.3389/fsufs.2023.1345833>.
  36. Wedad Q. AL-Bukhaiti, **Sam Al-Dalali**, Hanxiang Li, Liyuan Yao, Sherif M. Abed, Liyun Zhao, Sheng-Xiang Qiu. (2023). Identification and characterization of novel

- antidiabetic peptides released enzymatically from peanut protein. *Plant Food for Human Nutrition*. Accepted.
37. Yuxia Wang, Anwar Noman, Chao Zhang, **Sam Al-Dalali**, Sherif M Abed. (2023). Effects of ultrasound pretreatment on the enzymolysis of hybrid sturgeon (*Huso dauricus*× *Acipenser schrenckii*) protein and the structural, functional, and antioxidant properties of hydrolysates. *LWT-Food Science and Technology*, 188, 115421. <https://doi.org/10.1016/j.lwt.2023.115421>.
  38. Ashbala Shakoor, Zhaoyang Pei, **Sam Al-Dalali**, Xuan Wang, Jianchun Xie, Xuelian Yang. (2023). Unveiling improval changes in fried chicken flavor by glucose-curing treatment based on molecular sensory science. *Journal of Food Composition and Analysis*, 124, 105697. <https://doi.org/10.1016/j.jfca.2023.105697>.
  39. Abdullah Abdo, **Sam Al-Dalali**, Yakun Hou, Hamzah Aleryani, Qayyum Shehzad, Omer Asawmahi, Ammar AL-Farga, Belal Mohammed, Xiaohan Liu, Yaxin Sang. (2023). Modification of Marine Bioactive Peptides: Strategy to Improve the Biological Activity, Stability, and Taste Properties. *Food and Bioprocess Technology*. <https://doi.org/10.1007/s11947-023-03142-w>.
  40. Maher Al-Dabbas, Kholoud Joudeh, Mahmoud Abughoush, **Sam Salih Al-Dalali**. (2023). Effect of processing and preservation methods on total phenolic contents and antioxidant activities of garlic (*allium sativum*). *Journal of the Chilean Chemical Society*, 68(2), 5822-5826.
  41. Abdullah Abdo, Chengnan Zhang, **Sam Al-Dalali**, Yakun Hou, Jie Gao, Mohammed Abdo Yahya, Ali Saleh, Hamzah Aleryani, Zakarya Al-Zamani, Yaxin Sang. (2023). Marine Chitosan-Oligosaccharide Ameliorated Plasma Cholesterol in Hypercholesterolemic Hamsters by Modifying the Gut Microflora, Bile Acids, and Short-Chain Fatty Acids. *Nutrients*, 15(3), 2923. <https://doi.org/10.3390/nu15132923>.
  42. Fawze Alnadari, **Sam Al-Dalali**, Fei Pan, Mohamed Abdin, Evans Boateng Frimpong, Zhuqing Dai, Aisha AL-Dherasi & Xiaoxiong Zeng. (2023). Physicochemical Characterization, Molecular Modeling, and Applications of

- Carboxymethyl Chitosan-Based Multifunctional Films Combined with Gum Arabic and Anthocyanins. *Food and Bioprocess Technology*. <https://doi.org/10.1007/s11947-023-03122-0>.
43. Hitache Zeyneb, **Sam Al-Dalali**, Hairun Pei, Xueli Cao. (2023). Review of the Health Benefits of Cereals and Pseudocereals on Human Gut Microbiota. *Food and Bioprocess Technology*. <https://doi.org/10.1007/s11947-023-03069-2>.
44. Yong Xie, Kai Zhou, Bo Chen, **Sam Al-Dalali**, Cong Li, Ying Wang, Zhaoming Wang, Hui Zhou, Peijun Li, Baocai Xu. (2023). Synergism effect of low voltage electrostatic field and antifreeze agents on enhancing the qualities of frozen beef steak: Perspectives on water migration and protein aggregation. *Innovative Food Science & Emerging Technologies*, 84, 103263. <https://doi.org/10.1016/j.ifset.2022.103263>.
45. Fawze Alnadari, **Sam Al-Dalali**, Mustapha Muhammad Nasiru, Evans Boateng Frimpong, Yuhang Hu, Dyaaaldin Abdalmegeed, Zhuqing Dai, Abdulrahman AL-Ammari, Guijie Chen, Xiaoxiong Zeng. (2022). A new natural drying method for food packaging and preservation using biopolymer-based dehydration film. *Food Chemistry*, 134689. <https://doi.org/10.1016/j.foodchem.2022.134689>.
46. AL-Bukhaiti WQ, **Al-Dalali S**, Noman A, Qiu S, Abed SM, Qiu S-X. (2022). Response Surface Modeling and Optimization of Enzymolysis Parameters for Antidiabetic Activities of Peanut Protein Hydrolysates Prepared Using Two Proteases. *Foods*, 11(20): 3303. <https://doi.org/10.3390/foods11203303>.
47. Ping, Li., Hui, Zhou., Zhiqi, Wang., **Sam, Al-Dalali.**, Wen, Nie., Feiran, Xu., Cong, Li., Peijun, Li., Kezhou, Cai., Baocai, Xu. (2022). Analysis of flavor formation during the production of Jinhua dry-cured ham using headspace-gas chromatography-ion mobility spectrometry (HS-GC-IMS). *Meat Science*, 108992. <https://doi.org/10.1016/j.meatsci.2022.108992>.
48. Wang, Lin., Li, Cong., **Al-Dalali, Sam.**, Liu, Yiyang., Zhou, Hui., Chen, Conggui., Xu, Baocai., Wang, Ying. (2022). Characterization of key aroma compounds in traditional beef soup. *Journal of Food Composition and Analysis*, 104839. <https://doi.org/10.1016/j.jfca.2022.104839>.

49. Li, Cong., **Al-Dalali, Sam.**, Zhou, Hui., Xu, Baocai. (2022). Influence of curing on the metabolite profile of water-boiled salted duck. **Food Chemistry**, 133752. [10.1016/j.foodchem.2022.133752](https://doi.org/10.1016/j.foodchem.2022.133752).
50. **Al-Dalali, Sam.**, Zheng, Fuping., Xu, Baocai., Abughoush, Mahmoud., Li, Lianghao., Sun, Baoguo. (2022). Processing Technologies and Flavor Analysis of Chinese Cereal Vinegar: a Comprehensive Review. **Food Analytical Methods**. <https://doi.org/10.1007/s12161-022-02328-w>.
51. Abid, Sarwar., **Al-Dalali, Sam.**, et al. (2022). Effect of Chilled Storage on Antioxidant Capacities and Volatile Flavors of Synbiotic Yogurt Made with Probiotic Yeast *Saccharomyces boulardii* CNCM I-745 in Combination with Inulin. *Journal of Fungi*, 8(7). <https://doi.org/10.3390/jof8070713>
52. Amjad, Sohail., **Al-Dalali, Sam.**, Jianan Wang., Jianchun, Xie., Ashbala Shakoor., Sailimuhan, Asimi., Haroon, Shah., Prasanna, Patil. (2022). Aroma compounds identified in cooked meat: A review. **Food Research International**. 157, 111385. <https://doi.org/10.1016/j.foodres.2022.1>.
53. Li, Cong., **Al-Dalali, Sam.**, Wang, Zhouping., Xu, Baocai., Zhou, Hui. (2022). Investigation of volatile flavor compounds and characterization of aroma-active compounds of water-boiled salted duck using GC-MS-O, GC-IMS, and E-nose. **Food Chemistry**. 132728. <https://doi.org/10.1016/j.foodchem.2022.132728>.
54. **Al-Dalali, Sam.**, Cong, Li., Baocai, Xu. (2022). Insight into the changes in volatile aldehydes and alcohols in frozen beef meat: Potential mechanisms of their formation. **Food Chemistry**. 132629. <https://doi.org/10.1016/j.foodchem.2022.132629>.
55. Iftikhar, Ali., **Al-Dalali, Sam.**, Jia, Hao., Alouk, Ikram., Jie, Zhang., Duoxia, Xu., Yanping, Cao. (2022). The stabilization of Monascus pigment by formation of Monascus pigment-sodium caseinate complex. **Food Chemistry**. 384, 132480. <https://doi.org/10.1016/j.foodchem.2022.132480>.
56. **Al-Dalali, Sam.**, Cong, Li., Baocai, Xu. (2022). Effect of frozen storage on the lipid oxidation, protein oxidation, and flavor profile of marinated raw beef meat. **Food Chemistry**, 131881. <https://doi.org/10.1016/j.foodchem.2021.131881>.
57. Zakarya, Al-Zamani., Arvind, Kumar., **Al-Dalali, Sam.**, Hamzah, Aleryani., Abdulah, Abdo. (2022). Development of protein-enriched cake incorporated with mushroom

- powder (*Agaricus bisporus*). **International Journal of Food Science and Nutrition**, 7(2), 23-28.
58. **Al-Dalali, Sam.**, Zheng, F., Sun, B., Rahman, T. (2021). Tracking of volatile flavor changes during two years of aging of Chinese vinegar by HS-SPME-GC-MS and GC-O. **Journal of Food Composition and Analysis**. <https://doi.org/10.1016/j.jfca.2021.104295>.
  59. **Al-Dalali, Sam.**, Li, Cong., Xu, Baocai. (2021). Evaluation of the effect of marination in different seasoning recipes on the flavor profile of roasted beef meat via chemical and sensory analysis. **Journal of Food Biochemistry**. e13962. <https://doi.org/10.1111/jfbc.13962>.
  60. Li, Cong., **Al-Dalali, Sam.**, Zhou, Hui., Wang, Zhouping., Xu, Baocai. (2021). Influence of mixture of spices on phospholipid molecules during water-boiled salted duck processing based on shotgun lipidomics. **Food Research International**, doi: <https://doi.org/10.1016/j.foodres.2021.110651>.
  61. W. Nie, Y. Du, F. Xu, K. Zhou, Z. Wang, **S. Al-Dalali**, Y. Wang, X. Li, Y. Ma, Y. Xie, H. Zhou and B. Xu. (2021). Oligopeptides from Jinhua Ham Prevents Alcohol-induced Liver Damage by Regulating Intestinal Homeostasis and Oxidative Stress in Mice. **Food Function**. DOI:10.1039/D1FO01693H.
  62. Tariq Aziz, Abid Sarwar, Jalal ud Din, **Sam Al Dalali**, Ayaz Ali Khan, Zia Ud Din, Zhennai Yang. (2021). Biotransformation of linoleic acid into different metabolites by food derived *Lactobacillus plantarum* 12-3 and in silico characterization of relevant reactions. **Food Research International**, Volume 147, 110470, <https://doi.org/10.1016/j.foodres.2021.110470>.
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### **Conference Papers & Presentations**

| <b>Nos.</b> | <b>Conference</b>                                                          | <b>Title</b>                                                                                                                                                            | <b>Place</b>  | <b>Date</b>        |
|-------------|----------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|--------------------|
| 1           | The 1st International Symposium on Food Tourism and Health Preservation    | Insight into the mechanism of flavor formation of beef meat during frozen storage                                                                                       | Guilin, China | 4-6 July<br>2025   |
| 2           | 5 <sup>th</sup> International Symposium of Food Science and Human Wellness | Insight into the effect of flavoring substances on the untargeted and targeted metabolites of roasted beef meat during different periods of frozen storage              | Wuhan, China  | 3-4 August<br>2024 |
| 3           | 5 <sup>th</sup> International Symposium of Food Science and Human Wellness | Optimization of enzymolysis conditions through response surface methodology for the in vitro antidiabetic activities of tea protein hydrolysates                        | Wuhan, China  | 3-4 August<br>2024 |
| 4           | 5 <sup>th</sup> International Symposium of Food Science and Human Wellness | Optimizing the conditions for enzymolysis using a response surface methodology to enhance the in vitro antioxidant activities of tea protein hydrolysates using trypsin | Wuhan, China  | 3-4 August<br>2024 |

|    |                                                                                                  |                                                                                                                |                               |                 |
|----|--------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|-------------------------------|-----------------|
| 5  | 6 <sup>th</sup> International Symposium on Dairy Cow Nutrition and Milk Quality                  | Attendance                                                                                                     | Beijing, China                | 3-5 May 2019    |
| 6  | 2nd International Flavor and Fragrance Conference                                                | Qualification and quantification of volatile compounds in commercial Zhenjiang vinegar by SPME-GC-MS and GC-O  | Wuxi, China                   | 28-31 May 2018  |
| 7  | 2016 Beijing Conference on Food, Nutrition, and Human Health                                     | Attendance                                                                                                     | China Agricultural University | 18-20 Oct. 2016 |
| 8  | Sixth Student Conference                                                                         | Effect of some types of essential oils on pathogenic and food-borne and beneficial bacteria (yoghurt starters) | Jeddah – Saudi Arabia         | 30/3 – 2/4 2015 |
| 9  | Fifth Student Conference                                                                         | Preparation of Yoghurt-like products with soy milk as a substitute material                                    | King Faisal University        | 2014            |
| 10 | Fifth Student Conference                                                                         | Formulation and Evaluation of the Coating Content and Its Distribution on the Chips Products                   | King Faisal University        | 2014            |
| 11 | Conference of Sustainability of Camel Population and Production (CSCPP)                          | Attendance                                                                                                     | King Faisal University        | 17-20 Feb. 2013 |
| 12 | The 1 <sup>st</sup> Annual International Conference-Ibb2010 (Environmental Science & Technology) | Attendance                                                                                                     | Ibb University                | 1-3 Aug. 2010   |

## **Training Courses**

- Generative Artificial Intelligence Course Tools & Applications, AI Academy for Digital Achievement, 07 January – 8 February, 2026
- Manufacturing of Dates Training, Center for Agriculture Cooperative, Unaizah, King Faisal University, 06-09 September 2015
- Biological Application of Electron Microscopes, College of Veterinary Medicine and Animal, King Faisal University, 12-23 May 2015
- Preparation of scientific posters and papers, Deanship of Academic Development, King Faisal University, 19-22 May 2013
- Quantitative research and SPSS program, Deanship of Academic Development, King Faisal University, 22-23 April 2013
- MS-Excel, Deanship of Academic Development, King Faisal University, 02-03 March 2013

## **Languages**

| Language | Reading   |           |            | Speech    |           |            | Writing   |           |            |
|----------|-----------|-----------|------------|-----------|-----------|------------|-----------|-----------|------------|
|          | Excellent | Very good | acceptable | Excellent | Very good | acceptable | Excellent | Very good | acceptable |
| Arabic   | √         |           |            | √         |           |            | √         |           |            |
| English  |           | √         |            |           | √         |            |           | √         |            |
| Chinese  |           |           |            |           |           | √          |           |           |            |

## **Scientific Activities**

**I am a reviewer with some SCI journals, like:**

- Food Chemistry
- Journal of Agricultural and Food Chemistry
- Journal of Food Composition and Analysis
- International Journal of Food Properties
- Bioscience, Biotechnology, and Biochemistry
- Journal of Aquatic Food Product Technology
- Journal of Essential Oil Research
- Applied Sciences
- Food Analytical Methods

- Flavour and Fragrance Journal
- Progress in Nutrition
- Journal of Food Science and Technology International
- International Journal of Food Engineering
- Journal of Food Biochemistry
- Journal of Food Quality
- Foods
- Molecules

**Associations / professional organizations, winning membership**

| <b>Association Name</b>           | <b>Join Date</b> |
|-----------------------------------|------------------|
| Yemeni Biology Society            | 2011             |
| American Society for Microbiology | 2019             |