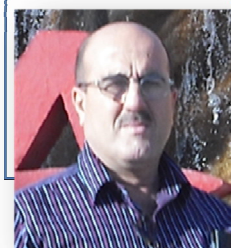


Curriculum Vitae



Personal information

- **Personal**
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 - ORCID: [0000-0002-3942-9387](https://orcid.org/0000-0002-3942-9387).
 - Live DNA identifier is **213.40662**

Education

- **Ph.D.'s degree** in Food Sciences...+ HDR (Habilitation of Research)
- **Magister's degree** in Food Sciences, specialty: Biochemical and Food Technology
- State Engineer **degree** in Industrial Agri-Food.....

Functions and Affiliations

- **Professor**,
- **Associate professor**, in **Food Sciences / Head of Sector: Food Sciences**.....
- **Head of Department of**,

Teaching modules

Unit operations 1 and 2, Food Microbiology, Legislation (law and standardizations), Toxicology, Microorganisms, quality and security of Foods, Transformation Technology of lipids, enzymatic engineering, Biochemical of foods, Engineering industrial of foods.....

International publications

✓ M Derouiche¹, W Aissaouizitoun, **H Medjoudjet** M N Zidoune(2016). **Consumption of milk and dairy products in rural environment, Tebessa, Algeria.** [Livestock Research for Rural Development 28 \(5\) 2016](#).

- ✓ Derouiche M., **H. Medjoudj**, W. Aissaoui Zitoun, and Zidoune M.N. “Some traditional cheeses manufactured in Algeria (2017)”. **Chapter** In M. H.F Henriques and C.J.D. Pereira, Cheese. Production, Consumption and Health Benefits. **Food science and Technology**. Nova Science Publishers. 225-242.
- ✓ **Hacène Medjoudj**, Mohammed Nasreddine Zidoune & Ali Adnan Hayaloglu (2017). Proteolysis and volatile profile in the Algerian traditional Bouhezza cheese made using raw goat's milk, *International Journal of Food Properties*, 20:8, 1876-1893, DOI:10.1080/10942912.2016.1222588.
- ✓ **Hacène Medjoudj**, Lamia Aouar, Mohammed Nasreddine Zidoune & Ali Adnan Hayaloglu (2018). Proteolysis, microbiology, volatiles and sensory evaluation of Algerian traditional cheese Bouhezza made using goat's raw milk, *International Journal of Food Properties*, 20:sup3, S3246-S3265, DOI: 10.1080/10942912.2017.1375515.
- ✓ **Hacène Medjoudj**, Lamia Aouar, Meriem Derouiche, Yvan Choiset, Thomas Haertlé, Jean-Marc Chobert, Mohammed Nasreddine Zidoune & Ali Adnan Hayaloglu (2020). Physicochemical, microbiological characterization and proteolysis of Algerian traditional Bouhezzacheese prepared from goat's raw milk, *Analytical Letters*, VOL. 53, NO. 6, 905–921 DOI:10.1080/00032719.2019.1685531.
- ✓ AOUAR Lamia, BOUKELLOUL Inas, BENADJILA Abderrahmane, **MEDJOUDJ Hacène** & ZAABAT Mourad (2019). *Streptomyces griseus Lac1 : Bio contrôle et propriétés promotrices de la croissance des plantes*. *Revue des BioRessources*, Vol 9 N° 1 : 27-37.
- ✓ Meriem Derouiche and **Hacène Medjoudj** (2020). Comparative study of the microbial, Physicochemical and sensory Quality of a traditional Cheese *Michouna* produced from cow and Goat's Milk **Chapter** in, Consumption and Contamination of Dairy Products by editor Edgar Vagin, ebook published by Nova Science Publishers inc. New York. Pp1-27, 130p.
- ✓ Meriem Derouiche, **Hacène Medjoudj** (2020). Physicochemical and Microbiological characteristics of Algerian Traditional Lben Made from Cow's and Goat's milk. Chapter in, Consumption and Contamination of Dairy Products by editor Edgar Vagin, ebook published by Nova Science Publishers inc. New York. Pp 49-60, 130p.

Interests and Qualifications

- **Interests:** Food Sciences ,Food Sciences and Technology, quality control of Foods, safety of Foods, Dairy Products, Aromatic profile of Foods, Lactic Acid Bacteria · Sensory Analysis · Food Chemistry, Bacteriocins, Food Preservation, Dairy Microbiology, Dairy Technology, Food Biochemistry, Food Texture, Physicochemical Properties, Dehydration, etc,...
- **Qualifications:** Habilitation of Research in Food Sciences (HDR),
- **Other:** More than twenty years of work in labs of food Analysis and medical labs.(23 years experiences).