

CURRICULUM VITAE

PERSONAL DATA

Name	<i>Walid Elfalleh</i>
Nationality	Tunisian
Position	Assoc. Prof.
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EDUCATION

Year	Academic Degree	Institution
2003	BSC	Biological Sciences, High Institute of Biotechnology of Monastir (ISBM), University of Monastir, Tunisia
2006	Master	Faculty of Sciences of Tunis (FST), University of Tunis El-Manar, Tunisia
2012	PhD	Faculty of Sciences of Tunis (FST), University of Tunis El-Manar, Tunisia
2020	Assoc. Prof.	Department of Process Engineering, ISSAT Gabes, University of Gabes Tunisia

WORK EXPERIENCE

Period	Position	Address
2006-2012	Lecture Assistant	ISSAT Gabes, University of Gabes, Tunisia
2012-2013	postdoc	School of Food Science and Engineering, Harbin Institute of Technology, Harbin, China
2013-2014	Asst. Prof.	Faculty of Sciences of Tunis, University of Tunis El Manar, Tunisia
2014-2020	Asst. Prof.	ISSAT Gabes, University of Gabes, Tunisia
2020-2024	Assoc. Prof.	ISSAT Gabes, University of Gabes, Tunisia
2024	Assoc. Prof.	Department of Biology, College of Science, Imam Mohammad Ibn Saud Islamic University, Riyadh, Saudi Arabia

RESEARCH INTERESTS

My research encompasses **waste and biomass valorization** for various **food, pharmaceutical**, and **environmental** purposes, with a specialization in harnessing the nutritional and medicinal properties of plant-based resources. I focus on the extraction, separation, and chromatographic identification of bioactive compounds of industrial interest, while also developing and optimizing extraction techniques. I further investigate the antioxidant, antimicrobial, and anticarcinogenic activities of these molecules in both in vivo and in vitro models, with the ultimate goal of advancing the development of functional foods that enhance health and well-being.

In recognition of my expertise, I serve as an Associate Editor for leading journals including **Food Bioscience** (IF: 5.9, Elsevier), **Qual. Assur. Saf. Crops Foods** (IF: 5.3, Codon Pub) and **Euro-Mediterr. J. Environ. Integr.** (IF: 2.1, Springer). I also contribute as an Editorial Board Member for **Grain Oil Sci. Technol.** (Elsevier), **Food Nutr** (Elsevier), **Bioactives** (ELSP), and **J. Oasis Agric. Sustain. Dev.** (IRA).

PUBLICATIONS

I have More than 200 published Paper in Peer-reviewed journals

Google scholar: <https://scholar.google.com/citations?hl=en&user=vWoKeewAAAAJ>

Researchgate: <https://www.researchgate.net/profile/Walid-Elfalleh>

Scopus : <https://www.scopus.com/authid/detail.uri?authorId=26640369500>

- **Elfalleh, W., Sun, C., He, S., Kong, B. and Ma, Y., 2017.** Changes in enzymatic activities during “koji” incubation and natural fermentation of soybean paste. **Journal of Food Processing and Preservation**, 41(6), p.e13302.
- **Elfalleh W, Kirkan B, Sarikurku C.** Antioxidant potential and phenolic composition of extracts from *Stachys tmolea*: An endemic plant from Turkey. **Industrial crops and products**. 2019 Jan 1;127:212-6.
- **Elfalleh W, Tlili N, Nasri N, Yahia Y, Hannachi H, Chaira N, Ying M, Ferchichi A.** Antioxidant capacities of phenolic compounds and tocopherols from Tunisian pomegranate (*Punica granatum*) fruits. **Journal of food science**. 2011 Jun;76(5):C707-13.
- **Li D, Zhao Y, Wang X, Tang H, Wu N, Wu F, Yu D, Elfalleh W.** Effects of (+)-catechin on a rice bran protein oil-in-water emulsion: Droplet size, zeta-potential, emulsifying properties, and rheological behavior. **Food Hydrocolloids**. 2020 Jan 1;98:105306.
- **Wang N, Wang D, Xing K, Han X, Gao S, Wang T, Yu D, Elfalleh W.** Ultrasonic treatment of rice bran protein-tannic acid stabilized oil-in-water emulsions: Focus on microstructure, rheological properties and emulsion stability. **Ultrasonics Sonochemistry**. 2023 Oct 1;99:106577.
- **Hamza H, Bettaieb I, Benltoufa A, Ghorbal A, Ahmed HB, Elfalleh W.** Bioplastic reinforced with parthenocarpic date palm fibers: Characterization and microorganisms involved in degradation. **Food Bioscience**. 2023 Feb 1;51:102352.