

## Travaux scientifiques (bilan non exhaustif)

### Publications Internationales (2013-aout 2021)

Bouguerra A., Himed L., Boussalah N. et Barkat M. (2013). Étude de l'activité antimicrobienne de l'huile essentielle extraite des écorces de *Citrus reticulata*. *Revue Nutrition & Santé*, Numéro NS 13/11/2013. ISSN 2253-0983. [www.san-dz.org/](http://www.san-dz.org/)

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Djabali S. et Barkat M. (2013). Isolement et identification de moisissures contaminant deux variétés d'haricot sec stockées a température ambiante. *Revue de Microbiologie Industrielle Sanitaire et Environnementale*. ISSN 2028-0351. 7(1) Start page : 120. <http://revues.imist.ma/?journal=Remise>

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## **Projets de recherche spécifiques : Recherche Formation**

Cnepru (2013-2016) ; code : F00920120007

Étude des activités biologiques des huiles essentielles extraites des agrumes : application comme agent conservateur dans l'industrie agro-alimentaire

Responsable : BARKAT Malika ; Membres : ; BOUGUERRA Ali ; HIMED Louiza

Cnepru (2014-2017) ; code : D01N01UN250120130002

Métabolites des extrêmophiles

Responsable: KHARROUB Karima ; Membres : BENMEBAREK Hania, GOMRI Mohamed Amine, AYAD Rima

Cnepru (2015-2018) ; code : D04N01UN250120140020

Caractérisation de la viande du dromadaire algérien

Responsable : Boudejllal Abdelghani ; Membres : BECILA-HIOUAL Samira ; BOUDIDA Yasmine ; GAGAOUA Mohammed

Cnepru (2016-2020) ; code : D01N01UN250120150011

Impact des procédés de transformation et de préservation sur les composés bioactifs d'intérêt alimentaire et sur la texture des fruits et légumes

Responsable : BARKAT Malika ; Membres : ZOUBIRI Lamia ; DERARDJA Ala eddine ; LAIB Imen ; KEHAL Farida

PRFU (2019-2022) ; code : D00L01UN250120190001

Aliments traditionnels fermentés (dhan et lemzeïet) : étude d'investigation, aspects physicochimiques et identification du microbiote et de son potentiel technologique

Responsable : BEKHOUCHE Farida ; Membres : MERABTI Ryma; BECILA Fatima-Zohra; BOUSSEKINE Rania; BELHOULA Nora; BOUGHACHICHE Faiza

PRFU (2019-2022) ; code : D00L01UN250120190002

Bioprospection de molécules microbiennes d'intérêt alimentaire à partir des ressources naturelles de l'est algérien

Responsable : KHARROUB Karima ; Membres : GOMRI Mohamed Amine; BACHTARZI Nadia, BENMEBAREK Hania ; SAHLI Kaouther

PRFU (2019-2022) ; code : D00L01UN250120190003

Valorisation de sous-produits issus de l'industrie agro-alimentaire et d'extraits de végétaux par leur incorporation dans la formulation d'aliments

Responsable BARKAT Malika ; Membres : BENGUEDOUAR Karima; MAKHLOUF Fatima Zohra; KADRI Faouzia; BENCHARIF-BETINA Soumeya

PRFU (2020-2023)

Caractérisation des produits carnés traditionnels algériens

Responsable : BECILA-HIOUAL Samira ; BOUDECHICHA Hiba Ryma; BENLACHEHEB Radia; HAFID Kahina

PRFU (2020-2023)

Caractérisation et aptitude à la transformation de la viande de dromadaire algérien

Responsable : BOUDJELLAL Abdelghani ; Membres : SMILI Hanane; SAYAH Taha Mansour

PRFU (2021-2024) ; code : D00L01UN250120200001

Exploitation de la levure oléagineuse non pathogène *Yarrowia lipolytica* dans la production de sous produits métaboliques à valeur industriel et économique



Responsable : BOUCHEDJA Naila Doria ; Membres : BOUAMER Miled; Al MUALAD Wadie Nabil Abdo

PRFU (2021-2024) ; code : D00L01UN250120210003

Maladies des fruits au stade post-récolte et utilisation des extraits de plantes comme agents naturels de conservation dans les industries agroalimentaires

Responsable : HIMED Louiza ; Membres : DJEBILI Sameh ; SABOUNI Rima ; DERARDJA Ala eddine ; KEHAL Farida

### **Projets de recherche internationaux**

Projet de recherche transnationaux ARIMNet2 (Programme ERA-NET, grant agreement N° 618127).

Promotion of local Mediterranean fermented foods through a better knowledge and management of microbial resources (*ProMedFoods* 2017-2021)

Porteur de projet: BEKHOUCHE Farida; Membres: BARKAT Malika ; MERABTI Ryma ; BOUSSEKINE Rania

Projet de coopération bilatérale Algéro-Espagnol (Algesip) dans le cadre du Programme d'Innovation. Projet de recherche et de développement technologique intitulé BIOLACT (2018-2021)

Porteur de projet : KHARROUB Karima ; Membres : BACHTARZI Nadia; GOMRI Mohamed Amine; MEKHANCHA Djamel Eddine ; BOUDIDA Yasmine ; MERADJI Meriem

### **Organisation de manifestations scientifiques**

1- Séminaire international sur les sciences alimentaires (SISA) : 14-16 octobre 2014

2- Séminaire international sur les sciences alimentaires (SISA) : 15-16 octobre 2018

<https://fac.umc.edu.dz/inataa/sisa>