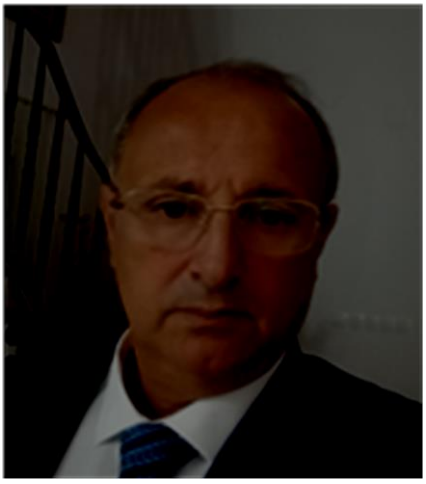
Curriculum Vitae Professeur HADJSADOK Abdelkader



Titres et diplômes:

- Diplôme du Bac, Math, 1982, Blida
- Diplôme d'Enseignement Supérieur en Physique, thermodynamique, DES, 1987, Université USTHB Alger.
- Diplôme de Magister en Mécanique des fluides, 1993, comportement rhéologique des fluides complexes, 1993, USTHB, Alger.
- Diplôme de Doctorat en Chimie Industrielle, 2009, Etude rhéologique et physicochimique des systèmes à structure complexe à base de caséinate de sodium. Université Saad Dahlab de Blida.
- Diplôme d'Habilitation à Diriger de la Recherche, HDR, Juin 2014, Université deBlida1.
- Titre de Professeur, Juillet 2019.

Expériences professionnelles:

- **Enseignant/Chercheur à l'université**, depuis 1988 à ce jour (2023).
- **Consultant auprès du Centre de Recherche et de Développement, CRDSAIDAL,** entre 1994 et 2010.
- **ConsultantauprèsdeslaboratoiresBIOPHARM**depuis2007àcejour.
- **Consultant auprès des laboratoires VENUS Blida,** entre 2017 à ce jour.
- **ConsultantauprèsdulaboratoireWanylab**depuis2018.
- **ConsultantauprèsdelasarlChem**Algériedepuis2020àce jour.
- **Chef de projet de recherche (MERS)**, Méthodologie des plans d'expériences: Mise en œuvre d'une procédure pratique d'optimisation et de formulation des produits à structure complexe, de 2001 à 2005 (projet achevé).
- **Porteur d'une licence agrée, 2010, professionnelle en Pharmacie Industrielle**, Département de Chimie Industrielle, Faculté de Technologie, Université Saad Dahlab de Blida.
- **Directeur Adjoint Chargé de la Post Graduation et de la Recherche Scientifique**, 2013-2016.
- Chef de projet PNR 2021 (ATRSSV) : **Développement et évaluation de systèmes insectifuges à libération contrôlée.**

Publications (dix dernières années):

- **Abdelkader HADJSADOK**, Nadji Moulai-Mostefa & Arezki Bouda, Etude de l'influence des facteurs de formulation sur les propriétés viscoélastiques d'un gel à base de Carbopol, *Rev. Sci. Technol., Synthèse 26: 96 – 102 (2013.)*

- Nadji Moulai-Mostefa,Nadjia Sabri, Razika Khalladi & **Abdelkader HADJSADOK,** Investigations of the Effects of Salt and Biopolymer Ratio on Sodium Caseinate-Xanthan Interactions in Aqueous Solution and Emulsions, Journal of Dispersion Science and Technology, Volume 35, Issue 3, March 2014, pages 390-396.
- Zaouadi Nesrine, Cheknane Benamar,**HADJSADOK, Abdelkader**, Canselier, Jean Paul; Hadj Ziane, Amel. "Formulation and Optimization by Experimental Design of Low-Fat Mayonnaise Based on Soy Lecithin and Whey."Journal of Dispersion Science andTechnology. Volume 36, Issue 1, January 2015, pages 94-102.

- B. Bouhannache, **A. HADJSADOK**, A. Touabet, Study of the formation of soluble complexes of sodium caseinate and xanthan in solution, Journal of Food Science and Technology 54(10) (2017) 3278-3284.

- Imene Chentir, Marwa Hamdi,Amel Doumandji, **ABDELKADER HADJSADOK**, Hatem Ben Ouada, Moncef Nasri, Mourad Jridi, Enhancement of extracellular polymeric substances (EPS) production in*Spirulina (Arthrospira*sp.) by two-step cultivation process and partial characterization of their polysaccharidic moiety, International Journal of Biological Macromolecules, Volume 105, Part 2, December 2017,Pages 1412-1420.

- Linda Belhadji, **Abdelkader HadjSadok** & Nadji Moulai-Mostefa (2017): Design and characterization of calcium-free in-situ gel formulation based on sodium alginate and chitosan,Drug Development and Industrial Pharmacy, DOI:10.1080/03639045.2017.1408640

- Touzouirt S, Zaïd TA, Nabiev M, **Hadjsadok A** (2018) Formulation and Characterization of a Pharmaceutical Pickering Emulsion. J Pharma Care Health Sys 5: 190. Doi: 10.4172/2376-0419.1000190

- K. Ezzeroug, N. Moulai-Mostefa, **A. Hadjsadok**, Rheology, dynamic light scattering and physicochemical characterization of octenyl succinic anhydride (OSA) modified starch in aqueous solution, Journal of Food Science and Technology(2018).

- Romaissaa Mokdad, **Abdelkader Hadjsadok**, Ali Aouabed, Formulation,Characterization and Efficiency Evaluation of a Hydrogel Formulated with Algerian Thermal Water, Algerian Journal of Engineering Research AJER N°3, June 2018

- GHERRAK Fouzia, Djilali khadidja, **HADJSADOK Abdelkader**, formulation of liposomal suspension to increase the skin penetration of Diclofenc Diethylamine Algerian Journalof Engineering Researchs 5 (2019) 47-53

- Boulhaia, I., **HadjSadok, A**., Moulai-Mostefa, N., & Aouabed, A. (2020). Impact of octenyl succinic anhydride (OSA) modified starch on the particle size distribution andrheological properties of xanthan gum in aqueous solutions. International Journal ofFood Engineering.

- Boulhaia, I., Moulai-Mostefa, N., **Hadjsadok, A**., & Aouabed, A. (2020). ELABORATION AND CHARACTERIZATION OF A NATURAL COMPOSITE MATERIAL BASED ON COLLOIDAL PARTICLES OF MICROCRYSTALLINE CELLULOSE COATED WITH MODIFIED STARCH. CELLULOSE CHEMISTRY AND TECHNOLOGY, 54(5-6), 545-552.

- Gherrak, F., **Hadjsadok, A**., & Lefnaoui, S. (2020). Implementation and in vitro characterization of calcium-free in situ gelling oral reconstituted suspension forpotential overweight treatment. Drug Development and Industrial Pharmacy, 1-41.

- Sara, H., Yahoum, M. M., Lefnaoui, S., **A., Hadjsadok**., & Moulai-Mostefa, N. (2020). New alkylated xanthan gum as amphiphilic derivatives: Synthesis, physicochemical and rheological studies. Journal of Molecular Structure, 1207, 127768.
- Toumi, S., Yahoum, M. M., Lefnaoui, S., &**Hadjsadok, A**. (2020). Synthesis, characterization and potential application of hydrophobically modified carrageenan derivatives as pharmaceutical excipients. Carbohydrate Polymers, 251, 116997.

- Gherrak, Fouzia, **Abdelkader Hadjsadok**, And Sonia Lefnaoui. "Implementation And In Vitro Characterization OfCalcium-Free InSitu Gelling Oral Reconstituted Suspension For Potential Overweight Treatment." Drug Development And Industrial Pharmacy 47, No. 1 (2021): 36-50.

- Toumi, Selma, Madiha Melha Yahoum, Sonia Lefnaoui, And **Abdelkader Hadjsadok**. "Synthesis, Characterization And Potential Application Of Hydrophobically Modified Carrageenan Derivatives As Pharmaceutical Excipients." Carbohydrate Polymers 251, (2021): 116997.

- Lamoudi, L., Akretche, S., **Hadjsadok, A.** et al. Fusidic Acid Microemulsion Based on a Pseudoternary Phase Diagram: Development, Characterization, and Evaluation. J Pharm Innov (2022). https://doi.org/10.1007/s12247-022-09668-4

- Selma Toumi, Madiha Melha Yahoum, Sonia Lefnaoui, **Abdelkader Hadjsadok**, Synthesis and physicochemical evaluation of octenylsuccinated kappacarrageenan: Conventional versus microwave heating, Carbohydrate Polymers, Volume 286, 2022, 119310, ISSN 0144-8617, https://doi.org/10.1016/j.carbpol.2022.119310.

- S Touzouirt, **A Hadjsadok**, L Belhadji, T Ahmed Zaid Rheological Study of a Pickering Emulsion Stabilized by Algerian Clay Particles - Iran. J. Chem. Chem. Eng. Research Article Vol, 2022

- Romaissaa Mokdad, Cendrine Seguin, Sylvie Fournel, Benoît Frisch, Béatrice Heurtault, **Abdelkader Hadjsadok**, Anti-inflammatory effects of free and liposome-encapsulated Algerian thermal waters in RAW 264.7 macrophages, International Journal of Pharmaceutics 614, 121452,2022

- Formulation and rheological evaluation of liposomes-loaded carbopol hydrogels based on thermal watersR Mokdad, A Aouabed, V Ball, FF Si Youcef, N Nasrallah, B Heurtault, ...DrugDevelopmentandIndustrialPharmacy,1-11,2022

- Evaluation Of Physicochemical And Amphiphilic Properties Of New Xanthan Gum Hydrophobically Functionalized Derivatives. Sustainability, 15(8), 6345. Yahoum, M. M., Toumi, S., Tahraoui, H., Lefnaoui, S., **Hadjsadok, A. 2023**

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- Development of New Alkylated Carrageenan Derivatives: Physicochemical, Rheological, and Emulsification Properties Assessment, S Toumi, MM Yahoum, S Lefnaoui, **A Hadjsadok**… - Sustainability, **2023**