Abdellatif Hafidi

- Full professor (PES grade C)
- Director of the Laboratory Agroalimentaire, Biotechnologies et Valorisation des bioressources végétales, FSSM, UCA, Marrakech
- VICE DIRECTOR of the AGROBIOTECH CENTER



PERSONNAL INFORMATION

Name : Abdellatif Hafidi

Profession : University Professor Social Status : married + 2 children

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SUMMARY

Over 30 past years, I have accumulated, as a university professor, a wealth of experience in the field of education and academia. Throughout my career, I have consistently demonstrated a strong commitment to teaching, research, and mentorship.

Throughout my career at Cadi Ayyad university, my contributions extend beyond the classroom and research realm. I have actively participated in departmental, faculty and university committees, contributed to curriculum development, and engaged in academic leadership roles.

As demonstrated by the list of research projects, national and international collaborations, as well as a very rich and varied scientific production, I contributed to the development of scientific research within my establishment.

I have also actively contributed to the development of several curricula programs for different levels (undergraduate and graduate).

My honourable experience allowed me to contribute to the evaluation of the training courses offered for accreditation as an ANEAQ expert and to the evaluation of national and international research projects as a CNRST expert evaluator.

My experience as a university professor showcases my expertise, passion for teaching, dedication to research, and commitment to mentorship.

EDUCATION

- **2005**: PhD Doctorat d'Etat Es Sciences, Cadi Ayyad University, Food Sciences and technologies
- 1993: Diplôme d'Etudes Supérieures (DES), Cadi Ayyad University, Food Chemistry
- 1989: Diplôme d'Etudes Approfondie (DEA), Cadi Ayyad University, Food Science
- 1988: Licence en Sciences Biologiques, Cadi Ayyad University,
- 1984 : Baccalauréat, Sciences Expérimentales

SKILLS

- Excellent didactical skills
- Scientific and objective reasoning
- Scientific Project evaluators
- Highly self-aware with a sharp critical thinking,
- Active Listener endowed with cognitive Empathy
- Proactive, Effective time manager,

CORE COMPETENCES

- Food technologist
- Edible oils quality
- Food analytical methods
- Membrane separation technologies
- Functional foods
- Agro-industrial by-products transformation
- Industrial water treatment
- Quality Insurances methods
- Plant physiology and Biotechnologies

PROFESSIONAL EXPERIENCE

- Extensive Teaching experience (undergraduate & graduate levels)
 - 2009 2023 : Courses of plant nutrition (undergraduate)
 - 2014 2023 : Courses of analytical methods (undergraduate)
 - 1994 2023 : Laboratory courses of plant physiology (undergraduate)
 - 2008 2012 : Courses of Food Technologies (Master level)
 - 2008 2012 : Courses of food chemical alterations (Master level)
 - 2008 2010 : Courses of membrane separations techniques, (Master level)
 - 2007 2008 : Courses of biochemistry of lipids (Master level)

Active researcher

- Supervised over 10 PhD Thesis and 20 Master Thesis
- Hundreds of scientific publications in international peer review journals
- More than 100 scientific communications
- Member and cordinaator of more than 20 International scientific projects
- Referee for bunch of international Journals
- Reporting and Evaluating Tens of PhD Thesis
- CNRST Expert Evaluator (since 2018)

• Administrative experience (laboratory; Department, faculty)

- 2002-2012 : Coordinator of the team of instructors of plant physiology courses
- 2010-2014 : Coordinator of the team of instructors of Food technology courses
- 2010-2014 : Coordinator of internships of Master Thesis
- 2019- 2023 : Director of the AGROALIMENTAIRE BIOTECHNOLOGIES ET VALORISATION DES BIORESSOURCES VEGETALES (AGROBIOVAL) Laboratory.
- 2019- 2023 : Head of the research team « Food Sciences »
- 2015-2019 : Director of Food Sciences Laboratory, UCA
- 2016-2022 : Coordinator of the international MAROCAN-TUNISIAN-JAPONESE SATREPS Project
- 2011-2013 : Coordinator of the international of the education commission of the Biology Department, FSSM, UCA
- 2017-2019 : Coordinator of the scientific commission scientifique of the Biology Department, FSSM, UCA
- 2011-2115 : Vice Director of the Food Sciences laboratory, UCA
- 2012-2013 : Président of the Education commission of the Biology Department, FSSM, UCA
- 2010-2011 : Vice président of the Education commission of the Biology Department, FSSM, UCA
- 2017-2020 : Elected Member of the FSSM Faculty Conseil
- 2017-2020 : Elected Member of the Scientific Commission of the FSSM Faculty
- 2005-2007 : Elected Member of the Budget Commission of the FSSM Faculty
- 2019 : Member of Commission in charge of the revision of the internal regulations of the Biology department, FSSM, UCA
- 2012 : Member of the UCA strategy commission
- 2017- 2019 : Member of the Scientific commision of of the Biology Department, FSSM, UCA
- 2011-2013 : Member of the Education commission of the Biology Department, FSSM, UCA
- 2010-2011 : Member of the Education commission of the Biology Department, FSSM, UCA
- 2010-2011 : Member of the Education commission of the Biology Department, FSSM, UCA
- 2012-2013 : Member of the Biology department conseil

- 2020 : Président of the hiring committee of an Assistant Professor « Spécialité Biochimie alimentaire et microbiologie » au profit de l'EST kelaa Essaraghna. Novembre 2020
- 2020 : Member of a hiring committee of an Assistant Professor « Spécialité Agroalimentaire, Procédés » au profit de l'EST kelaa Essaraghna.
- Mai 2012 : Member of a hiring committee of a professor assistant for the Biology Department, FSSM, UCA
- 2015 : Member of a hiring committee of a professor assistant for the Biology Department, FST-Errachidia, University Moulay Ismail,
- 2008-2010 : Participation and elaboration of the curricula for an executive Master « Technologie Alimentaire» :
- 2006-2008 : Participation and elaboration of the curricula for an executive Master « Technologie Alimentaire» :
- 2006-2008 : Member of the committee in charge of the selection of candidates for the à la Executive master « Technologie Alimentaire»

EXPERTISE

- 2015 : Expert Evaluator EU projects (First Call)
- 2016 : Expert Evaluator des projets européens ERANET MED (Second Call)
- 2020 : Expert Evaluator ANEAQ (Agence Nationale d'Evaluation et d'Assurance Qualité)
- 2020 : Expert Evaluator CNRST
- 2005-: Referee fo many International Journals: Desalination / Elsevier; Journal of Chemistry / Hindawi; ACS Food Science & Technology / ACS publication; AIMS Agriculture and Food / AIMS Press; Desalination and Water Treatment / Elsevier; Food chemistry / Elsevier; Official journal of the European Federation of Chemical Engineering: Part A / Elsevier; Journal of Food Engineering / Elsevier;

INTERNATIONAL COLLABORATIONS

- National Food Research Institute, Tsukuba, Japan SATREPS PROJECT 2016-22
- Tsukuba University, Tsukuba, Japan SATREPS PROJECT 2016-22
- Kyoto University, Kyoto, Japan SATREPS PROJECT 2016-22
- Kyushu University, Kyushu, Japan SATREPS PROJECT 2016-22
- Centre de Biotechnologie Technopole Borj Cédria, Tunisia- SATREPS PROJECT 2016-22
- Center of Biotechnology of Sfax, Tunisia-SATREPS PROJECT 2016-22
- The University of Sfax (National Engineering School), Tunisia- SATREPS PROJECT 2016-22
- University of Sousse, Tunisia-SATREPS PROJECT 2016-22
- The National Agronomic Institute of Tunisia, Tunisia-SATREPS PROJECT 2016-22
- Institute of Arid Regions, Tunisia-SATREPS PROJECT 2016-22

- Université des Sciences appliquées, Karlsruhe, Germany, PRIMA PROJECT, 2022-2024
- The University of Borgogne, France, TOUBKAL PROJECT, 2021-23
- The University of Applied Sciences, Karlsruhe, Germany, PMARS PROJECT, 2009-12
- The University of complutense Madrid, Spain, AECI Project 2005-09
- CSIC Murcia, Spain, AECI Project, 2006-07
- The University of Vigo, Spain, AECI Project 2006-07
- The University Catholique de Louvain, Belgique, EU Project, 2021-204
- CIRAD, Montpellier France, AUF, PRAD, EU,.. PROJECTS, 1996-2004

NATIONAL COLLABORATIONS

- l'ICARDA (International Center for Agricultural Research in the Dry Areas), Rabat, Maroc::Co-direction of PhD thesis
- National Institute of Agronomic Research (INRA-Marrakech): Co-direction of PhD thesis
- Research Argreement with ATLAS OLIVE OIL 2019-2022,
- Research Argreement TOP FOOD- Marrakech in the frame of MENARA CLUSTER
- Partenershipwith Bureau d'Hygiène de Marrakech-Mairie de Marrakech-UCA inquiry on hygiene practices and the safety of restaurants and Snacks in the city of Marrakech.

SCIENTIFIC GRANTS & PROJECTS

- CNRST-MESRI VPMA4 PROJECT : Nanoformulations de substances bioactives des sous-produits de l'industrie oléicole pour des utilisations nutraceutiques et cosmétiques (2023-2026)
- Moroccan-French Bilateral Scientific Cooperation : TOUBKAL PROJECT /21/118 : Fermentation solide des pâtes résiduelles de l'extraction de l'huile d'olive pour une alimentation (2021-2023)
- PRIMA project "Smart irrigation cube for sustainable agriculture in the Mediterranean region" (2021-2024)
- Morocco-Tunisia-Japan, SATREPS PROJECT: Creation of new industry through valorization of bioresources in North Africa (2015-2022)
- Morocco-Germany, Bilateral Scientific Cooperation Project (PMARS): Treatment and recovery of effluents from olive oil industries by membrane separation techniques and/or micellar solubilization, (2011-2012)
- Moroccan-Spanish, Bilateral Scientific Cooperation Project A/032278/10: Treatment of table olive effluents by membrane distillation with hollow fiber membranes (2010).
- International Foundation for Science, Stockholm, Sweden, Research Grant W/4749-1 (2009): Treatment and recovery of vegetable waters by membrane separation processes.

- Moroccan-Spanish Bilateral Scientific Cooperation Project A/016076/08: Preparation of membranes for the treatment of vegetable waters and the recovery of polyphenols by membrane distillation (2009)
- Moroccan-Spanish Bilateral Scientific Cooperation Project B/020580/08: Selection and molecular characterization by specific markers of the SCARS type of argan tree clones (2009).
- Moroccan-Spanish Bilateral Scientific Cooperation Project A/6209/06: Treatment and recovery of vegetable waters by membrane separation processes (2007)
- Moroccan-Spanish Bilateral Scientific Cooperation Project A/6210/06: Biochemical and genomic characterization of argan tree morphotypes (Argania spinosa L skeels) (2007)
- Moroccan-Spanish Bilateral Scientific Cooperation Project A/6211/06: Characterization of aromas of Moroccan olive oils: Effects of harvest date and fruit storage conditions (2007)
- Moroccan-Spanish Bilateral Scientific Cooperation Project A/4103/05: Refining of vegetable oils by membrane separation techniques (2006)
- Moroccan-French Bilateral Scientific Cooperation Project PROTARS III D52/06 (2003 -2005): Valorization of the fruits of the argan tree and research of interesting chemotaxonomic varieties.
- Moroccan-French Support program for Inter-university cooperation projects to support training and research (PAS/AUF 2003-2004): Oil-membrane molecular interactions during tangential microfiltration. Modeling test.
- Moroccan-French PROTARS II (2001-2003): Refining of edible vegetable oils by microfiltration.
- Moroccan-French cooperation (PRAD project 00-17), 2000-2002.
- Moroccan-French Association contract with the CNRCRST for the years 1996 and 1997.
- Moroccan-French Association contract (LAF 313) with AUPELF-UREF (French-speaking associated laboratory).

- Research Grants, international Foundation for Science (IFS) N° D/2455-1 et D/2455-2F.

SCIENTIFIC PRODUCTION

PhD and Master Thesis

- 2023- : Supervisor of PhD Thesis: Nanoformulations of bioactive substances from industry by-products olive oil for nutraceutical and cosmetic uses. Ibtissam Benbakrim, FSSM, UCA.
- 2022- : Supervisor of PhD Thesis: Desalination of brackish water and the effect of salinity salinity on the argan tree (Oil Yield and Quality). Abdelkarim Hdoufane, FSSM, UCA.
- 2021- : Supervisor of PhD Thesis: Solid fermentation of residual pasta from olive oil extraction for food. Assar Bouyabri, FSSM, UCA.
- 2020- : Supervisor of PhD Thesis: Functional, nutritional and technological aspects of elite naked barley varieties from the ICARDA global barley program. Jean Raymond Africot, FSSM, UCA.
- 2020- : Supervisor of PhD Thesis: Investigations of the physicochemical and biological properties of Moroccan honeys. Houssam Lakhmili, FSSM, UCA.
- 2018-2023 : Supervisor of PhD Thesis: Innovative Valorization of Olive Pomace for the Development of New Food and Cosmetic Products. Firdaous Fainassi, FSSM, UCA.
- 2015- 2022: Supervisor of PhD Thesis: Biological Activities of minor products of Argania spinosa. Rachida Makbal, FSSM, UCA.
- 2016-2021: Supervisor of PhD Thesis: Evaluation of the technological performance and chemical composition of the main international varieties of olive oil in the world collection at Tassaout. Samira. Elqarnifa, FSSM, UCA.
- 2015-2019: Supervisor of PhD Thesis: Valorization of fourteen wild indigenous plants from Burundi: Study of the lipid fraction of their seeds. Jonathan Nikuyuri, FSSM, UCA.
- 2012-2017: Supervisor of PhD Thesis: Chemical characterization and innovative valuations of products derived from two morphotypes of Argania spinosa: Effect on melanogenesis in B16 melanoma cells. Thouria bourhim, FSSM, UCA.
- 2011- 2017: Supervisor of PhD Thesis: Valorisation of effluents from the olive oil industry by micellar extraction of phenolic compounds and evaluation of their activity against date palm Fusarium wilt. Jihane Raiti, FSSM, UCA.
- 2009-2014: Supervisor of PhD Thesis: Biochemical characterization of Moroccan table olives and valorization of fermentation brines. Hajar Kiai, FSSM, UCA.
- 2009-2013 : Supervisor of PhD Thesis : Treatment and Valuation of Olive mill effluents using Membrane separation technologies. El Abbassi, FSSM, UCA.
- Master Thesis: Preparation of droplets of uniform size of oleic acid by emulsification by microchannels. Imane Ben Salah 2012, FSSM, UCA, Marrakesh.

- Master thesis : Quality of olive oils attributed in crushing units. El Amrany 2012, FSSM, UCA, Marrakesh.
- Master Thesis: "Effect of storage on the profile of volatile compounds in the "Moroccan Picholine" varietal population. N. Aboutabit, 2007, FSTG, UCA, Marrakesh.
- Master Thesis: Evolution of the sterol composition of olives during the ripening and storage of olives. Y. Jabbar, 2007, FSTG, UCAM, Marrakesh.
- Master Thesis: Effect of the storage conditions of olives on the composition in arms of the oils of two introduced varieties. M. Sagar, 2007, FSSM, UCAM, Marrakesh.
- Master Thesis: Effect of storage factors on the quality of olives and olive oil in two varieties offered: Study of sterols. F. Benlboukht, 2007, FSTG, UCAM, Marrakesh.
- Master Thesis: Characterization of the sterol composition in four argan tree morphotypes. I. Ifaadassen, 2006, FSSM, UCAM, Marrakesh.
- Member of the thesis jury: Chemical characterization and innovative valuations of products derived from two morphotypes of Argania spinosa: Effect on melanogenesis in B16 melanoma cells. T. bourhim FSSM, Cadi Ayyad, 2017
- Rapporteur of the National doctoral thesis: Physiological, biochemical and agronomic responses of the olive tree (Olea europea L.) under PRD "Partial Rootzonedrying" and RDI "regulated water deficit" irrigation regime Badia AGANCHICH, FSSM, June 21, 2008
- Member of the thesis jury: Physiological, biochemical and agronomic responses of the olive tree (Olea europea L.) under PRD "Partial Rootzonedrying" and RDI "regulated water deficit" irrigation regime Badia AGANCCHICH, FSSM, June 21, 2008
- Member of the thesis jury: Tests for the treatment of liquid discharges from a modern olive oil mill (margins) by different processes: coagulation-flocculation, adsorption, infiltration-percolation, phyto-purification. FSSM, Mounia Achak, February 20, 2010

• Scientific Publications (book chapters and papers)

- M Rafya, A Hafidi, N Zehhar, F Benkhalti, Low-cost modified adsorbents derived from the solid residue of Rosmarinus officinalis L. for heavy metal uptake. Industrial Crops and Products 195, 116317, 2023
- M Rafya, W Misrar, L Saâdi, M Mansori, M Waqif, A Hafidi, N Zehhar, ...Ceramic membrane support based on kaolin and solid waste from hydrodistillation of Rosmarinus officinalis L. Materials Chemistry and Physics 295, 127030, 2023
- O Bouhlal, JR Affricot, D Puglisi, A El-Baouchi, F El Otmani, M Kandil, ...Malting Quality of ICARDA Elite Winter Barley (Hordeum vulgare L.) Germplasm Grown in Moroccan Middle Atlas. Journal of the american Society of Brewing chemiStS 80 (4), 401-412, 4, 2022

- S El Broudi, N Zehhar, N Abdenouri, A Boussaid, A Hafidi, H Bouamama, ... Investigation of drying kinetics and drying conditions on biochemical, sensory, and microstructural parameters of "Sefri" pomegranate arils (Punica granatum L. a Moroccan variety). Revista Mexicana de Ingeniería Química 21 (3), Alim2813-Alim2813, 1,2022
- M Rafya, N Zehhar, A Hafidi, F Benkhalti. Investigation of the High-order Effect of Rosmarinus officinalis, Salvia officinalis, and Thymus satureioides Essential Oils with Antibiotics on the Membrane Integrity of Salmonella typhi. Journal of Essential Oil Bearing Plants 25 (4), 939-952
- N Taarji, M Bouhoute, H Melanie, A Hafidi, I Kobayashi, M Neves, ...Stability characteristics of O/W emulsions prepared using purified glycyrrhizin or a non-purified glycyrrhizin-rich extract from liquorice root (Glycyrrhiza glabra).
 Colloids and Surfaces A: Physicochemical and Engineering Aspects 614, 126006; 2021
- Z Omari, S Kazunori, M Sabti, M Bejaoui, A Hafidi, C Gadhi, H Isoda. Dietary administration of cumin-derived cuminaldehyde induce neuroprotective and learning and memory enhancement effects to aging mice Aging (Albany NY) 13 (2), 1671; 2021
- T Bourhim, MO Villareal, F Couderc, A Hafidi, H Isoda, C Gadhi. Melanogenesis Promoting Effect, Antioxidant Activity, and UPLC-ESI-HRMS Characterization of Phenolic Compounds of Argan Leaves Extract. Molecules 26 (2), 371; 2021
- J Niyukuri, J Raiti, V Ntakarutimana, A Hafidi. Lipid composition and antioxidant activities of some underused wild plants seeds from Burundi. Food Science & Nutrition 9 (1), 111-122; 2021
- N Taarji, M Bouhoute, F Fainassi, A Hafidi, I Kobayashi, MA Neves, ...Interfacial and emulsifying properties of purified glycyrrhizin and non-purified glycyrrhizin-rich extracts from liquorice root (Glycyrrhiza glabra). Food Chemistry 337, 1279492; 2021
- J Niyukuri, J Raiti, S El Qarnifa, A El Abbassi, A Hafidi. Potential of some autochthonous wild plants of Burundi for vegetable oil and valuable compounds production. Brazilian Journal of Biology 80 (4), 860-871; 1; 2020
- H Kiai, J Raiti, A El Abbassi, A Hafidi. Chemical Profiles of Moroccan Picholine Olives and Its Brines during Spontaneous Fermentation. International Journal of Fruit Science 20 (sup3), S1297-S1312; 2020
- N Taarji, S Vodo, M Bouhoute, N Khalid, A Hafidi, I Kobayashi, MA Neves, ...Preparation of monodisperse O/W emulsions using a crude surface-active extract from argan by-products in microchannel emulsification; Colloids and Surfaces A: Physicochemical and Engineering Aspects 585, 124050 4 2020
- R Makbal, MO Villareal, C Gadhi, A Hafidi, H Isoda. Argania spinosa fruit shell extract-induced melanogenesis via cAMP signaling pathway activation. International journal of molecular sciences 21 (7), 2539 4 2020

- S El Qarnifa, A El Antari, A Hafidi. Effect of maturity and environmental conditions on chemical composition of olive oils of introduced cultivars in Morocco. Journal of Food Quality, 2019; 9;2019
- T Bourhim, MO Villareal, C Gadhi, A Hafidi, H Isoda. Depigmenting effect of argan press-cake extract through the down-regulation of Mitf and melanogenic enzymes expression in B16 murine melanoma cells. Cytotechnology 70 (5), 1389-1397; 5; 2018
- A El-Abbassi, H Kiai, J Raiti, J Hoinkis, A Hafidi. Separation of natural monocyclic phenolics using micellar enhanced ultrafiltration with a cationic surfactant. Environmental Engineering & Management Journal (EEMJ) 17 (6); 2018
- N Taarji, CAR da Silva, N Khalid, C Gadhi, A Hafidi, I Kobayashi, ...Formulation and stabilization of oil-in-water nanoemulsions using a saponins-rich extract from argan oil press-cake. Food chemistry 246, 457-463; 21; 2018
- H Kiai, J Raiti, A El-Abbassi, A Hafidi. Recovery of phenolic compounds from table olive processing wastewaters using cloud point extraction method. Journal of environmental chemical engineering 6 (1), 1569-1575 11; 2018
- S. Souilem, A. El-Abbassi, H. Kiai, A Hafidi, S. Sayadi, CM. Galanakis. Chapitre 1: Olive oil production sector: environmental effects and sustainability challenges Olive mill waste, Dans Olive Mill Waste: Recent Advaces for Sustainable Management Edited by Charis M. Galanakis, Academic Press ISBN 978-0-12-8053 14_2017
- M Belaqziz, SP Tan, A El-Abbassi, H Kiai, A Hafidi, O O'Donovan, P. McLoughlin. Assessment of the antioxidant and antibacterial activities of different olive processing wastewaters, PloS one 12 (9) 2017
- A El-Abbassi, N Saadaoui, H Kiai, J Raiti, A Hafidi. Potential applications of olive mill wastewater as biopesticide for crops protection. Science of the Total Environment 576, 2; 2017
- J Raiti, A Hafidi. Mixed micelles-mediated dephenolisation of table olive processing's wastewaters. Water Science and Technology, 1, 2015
- H Kiai, MC García-Payo, A Hafidi, M Khayet. Application of membrane distillation technology in the treatment of table olive wastewaters for phenolic compounds concentration and high quality water production. Chemical Engineering and Processing: Process Intensification 86, 33, 2014
- A El-Abbassi, H Kiai, J Raiti, A Hafidi. Cloud point extraction of phenolic compounds from pretreated olive mill wastewater. Journal of Environmental Chemical Engineering 2, 22, 2014
- H Kiai, A Hafidi. Chemical composition changes in four green olive cultivars during spontaneous fermentation. LWT-Food Science and Technology 57, 23, 2014

- M Achak, A Hafidi, L Mandi, N Ouazzani. Removal of phenolic compounds from olive mill wastewater by adsorption onto wheat bran. Desalination and Water Treatment 52, 19, 2014
- A El-Abbassi, H Kiai, J Raiti, A Hafidi. Application of ultrafiltration for olive processing wastewaters treatment. Journal of cleaner production 65, 43, 2014
- A El-Abbassi, H Kiai, J Raiti, A Hafidi. Cloud point extraction of phenolic compounds from pretreated olive mill wastewater. Journal of Environmental Chemical Engineering 2, 1480-1486, 2014
- El-Abbassi A., Kiai H., Hoinkis J. Hafidi A. Removal of phenolic compounds by micellar enhanced ultrafiltration using an anionic surfactant. J. Mater. Environ. Sci. 5, 4, 2014
- A El-Abbassi, A Hafidi, M Khayet, MC García-Payo. Integrated direct contact membrane distillation for olive mill wastewater treatment. Desalination 323, 82, 2013
- A El-Abbassi, M Khayet, H Kiai, A Hafidi, MC García-Payo. Treatment of crude olive mill wastewaters by osmotic distillation and osmotic membrane distillation. Separation and Purification Technology 104, 32, 2013
- A El-Abbassi, MA Neves, I Kobayashi, A Hafidi, M Nakajima. Preparation and characterization of highly stable monodisperse argan oil-in-water emulsions using microchannel emulsification. European Journal of Lipid Science and Technology 115, 13, 2013
- A El-Abbassi, H Kiai, A Hafidi, MC García-Payo, M Khayet. Treatment of olive mill wastewater by membrane distillation using polytetrafluoroethylene membranes. Separation and Purification Technology 98, 37, 2012
- A El-Abbassi, H Kiai, A Hafidi. Phenolic profile and antioxidant activities of olive mill wastewater. Food Chemistry 132, 68, 2011
- A El-Abbassi, M Khayet, A Hafidi. Micellar enhanced ultrafiltration process for the treatment of olive mill wastewater. Water research 45, 87, 2011
- A El-Abbassi, H Kiai, A Hafidi, MC García-Payo, M Khayet (2012) Treatment of olive mill wastewater by membrane distillation using polytetrafluoroethylene membranes, Separation and Purification Technology 98, 55–61
- A El-Abbassi, H Kiai, A Hafidi (2012) Phenolic profile and antioxidant activities of olive mill wastewater. Food Chemistry 132, 406–412
- A El-Abbassi, M Khayet, A Hafidi (2011) Micellar enhanced ultrafiltration process for the treatment of olive mill wastewater. Water research 45, 4522–4530
- A El-Abbassi, A Hafidi, MC García-Payo, M Khayet (2009) Concentration of olive mill wastewater by membrane distillation for polyphenols recovery. Desalination 245, 670-674

- M Achak, A Hafidi, N Ouazzani, S Sayadi, L Mandi (2009) Low cost biosorbent "banana peel" for the removal of phenolic compounds from olive mill wastewater: Kinetic and equilibrium studies. Journal of hazardous materials 166, 117-125
- P. Martínez-Gómez, R. Sánchez-Pérez, P.J. Soler, M. Rubio, K. Majourhat, A. Hafidi,
 M. Zeinolabedini, M. Khayam, V. Grigorian, D. Erogul, T.M. Gradziel (2008):
 Application of recent biotechnologies in the conservation of rare fruit species from developing countries, ISHS Acta Horticulturae 771, 191-196
- Thavarith Chunhieng, Abdellatif Hafidi, Daniel Pioch, José Brochier and Didier Montet (2008): Detailed Study of Brazil Nut (Bertholletia excelsa) Oil Micro-Compounds: Phospholipids, Tocopherols and Sterols. J. Braz. Chem. Soc., 19, 1374-1380, 2008.
- Khalid Majourhat, Youssef Jabbar, Abdellatif Hafidi, PedroMartinez-Gomez (2008) Molecular characterization and genetic relationships among most common identified morphotypes of critically endangered rare Moroccan species Argania spinosa (Sapotaceae) using RAPD and SSR markers. Ann. For. Sci. 65 (2008).
- Pedro Martinez-Gomez, Khalid Majourhat, Mehrshad Zeinalabedini, Deniz Erogul, Mojtaba Khayam-Nekoui, Vazgin Grigorian, Abdellatif Hafidi, Abel Piqueras, Thomas M. Gradziel (2007): Use of biotechnology for preserving rare fruit germplasm. Bioremediation, Biodiversity and Bioavailability, 1 (1) 31-40, 2007.
- K. Majourhat, Y. Jabbar, L. Araneda, M. Zeinalabedini, A. Hafidi, P. Martínez-Gómez (2007): Karyotype characterization of Argania spinosa (L.) Skeel (Sapotaceae), South African Journal of Botany, 73, 661-663.
- A. Hafidi, D. Pioch, and H. Ajana (2005). Membrane-based simultaneous degumming and deacidification of vegetable oils, Innovative food science & Emerging technology. 6/2, 203-212.
- A. Hafidi, D. Pioch, and H. Ajana (2005). Effects of a membrane based soft purification process on olive oil quality, Food Chem., 92, 607-613.
- A. Hafidi, D. Pioch, and H. Ajana (2005). Soft purification of lampante olive oil by microfiltration, Food Chem. 92, 17-22.
- A. Hafidi, Eric Anglaret, Daniel Pioch, and Hamid Ajana, (2004). Diffuse reflectance Fourier transform infrared spectroscopy of vegetable oils components adsorption on inorganic membranes, Eur. J. Lipid Sci. Technol.106, 11-21.
- A. Hafidi, M-L. Teyssier, D. Pioch, and H. Ajana, (2004). Influence of oil conditioning on the permeate flux and cake properties during microfiltration of lampante olive oil, Eur. J. Lipid Sci. Technol., 106, 152-159.
- A. Hafidi, D. Pioch, and H. Ajana, (2003). Adsorptive fouling of inorganic membranes during vegetable oils microfiltration, Eur. J. Lipid Sci. Technol. 105, 138-148.

- Chernane H.; Hafidi A.; El Hadrami I.; Ajana H. (2000). Evolution des paramètres biométriques et de la composition en acides gras de l'huile de quatre types de fruits d'arganier (Argania spinosa L skeels) durant la maturation, AGROCHIMICA, 44, 180-196.
- Chernane, H.; Hafidi A.; El Hadrami, I.; Ajana H., (1999). Composition phenolique de la pulpe des fruits d'Arganier (Argania spinosa L skeels) et relation avec leurs caracteristiques morphologiques AGROCHIMICA, 43, 137-150.
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Scientific Animation

- 2012 : Organisation of 1er Symposium Maroco-japonais : Sustainable Society through Advanced Sciences

- 2017 : Member of the Scientific committee of SIPAM6 : 6eme Symposium International sur les plantes aromatiques et médicinales 16-18 Mars 2017, Marrakech
- 2020 : Member of the Scientic Committee of the 3 Water Energy NEXUS Conference (WEN), held online, on 2–4 November 2020.