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| **قائمة البحوث والدراسات المقدمة لترقية الدكتور مروان عبدالله الحجازين وعددها 7 بحوث وبمجموع نقاط مقداره 480 نقطة.** |
|  **عنـــوان البحـــث** | **تاريخ نشره** | **أسم الدورية/المجلة** | **رقم التصنيف** | **مكان النشر/الجامعة** |
| **1-** | **Al-Hijazeen, M.** Effect of direct adding oregano essential oil (*Origanum syriacum* L.) on quality and stability of chicken meat patties. **Food Science and Technology**, http://dx.doi.org /10. 1590/1678-457x.17117. | **July/2017** | **Food Science and Technology**(*Campinas*) | **0101-2061** | Published By **SciELO**SAO PAULO, sbCTA, Av. 2880, 13001-970 Campinas SP-Brazil. |
| **2-** | **Al-Hijazeen, M.** Evaluate Anti-bacterial activity of *Rosmarinus officinalis* Linn. Extract and *Origanum syriacum* L. essential oil using raw chicken meat. **Carpathian Journal of Food Science and Technology**, 10(2), 132-145. | **April/2018** | **Carpathian Journal of Food Science and Technology** | **2066-6845** | Technical University of CLUJ NAPOCA, Chemistry-Biology DEPT, RomaniaU.T. Press Publishing House. |
| **3-** | **Al-Hijazeen, M.** Preservative effect of *Origanum syriacum* L. essential oil on stability and quality of cooked chicken meat. **Brazilian Journal of poultry Science**, 21 (1), 1-9. | **March****2019** | **Brazilian Journal of Poultry Science** | **1516-635x: P****1806-9061: O** | **FACTA** (Foundation of Poultry Science and Technology). Av. Andrade Neves, 2501-Castelo. 13070-002 Campinas SP Brazil. |
| **4-** | **Al-Hijazeen,** M., and Al-Rawashdeh, M. 2017. Preservative effects of rosemary extract (*Rosmarinus officinalis* L.) on quality and storage stability of chicken meat patties**. Food Science and Technology.** http://dx.doi.org/10.1590/1678-457x.24817. | **Oct/2017** | **Food Science and Technology** (*Campinas*) | **0101-2061** | Published By **SciELO**SAO PAULO, sbCTA, Av. 2880, 13001-970 Campinas SP-Brazil. |
| **5-** | **Al-Hijazeen, M**., and Al-Rabadi, G. Dietary energy source affecting fat deposition mechanism, muscle fiber metabolic, and overall meat quality. **Regulatory Mechanisms in Biosystems**, 8(3):433-437. | **July/2017** | **Regulatory Mechanisms in Biosystems** | **2519-8521** | Visnyk of Dnipropetrovsk University, Biology, Medicine, UKRAINE, 49010. |
| **6-** | Al-Rabadi, G., and **Al-Hijazeen, M**. **2018**. Variation in dietary cation-anion differences (DCAD) of feed ingredients in relation to milk fever disease in dairy cattle. **Ukrainian Journal of Ecology**, 8(1):51-56.  | **Jan/2018** | **Ukrainian Journal of Ecology** | **2520-2138** | ALEX MATSYURA PRESS, ALTAI STATE UNIV, UKRAINE, 72312. |
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