

Name: Abed Shalata

Date: AUGUST 2023

CURRICULUM VITAE

1. Personal Details

Permanent Home Address: Sakhnin 30810, Israel.

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2. Academic Education - Higher Education

A. Undergraduate and Graduate Studies

Period of study	Name of institution and department	degree	Year of approval of degree
1982-1986	Ben-Gurion University of the Negev, Beer-Sheva	B.Sc. in Biology, Department of life sciences	1986
1990-1992	Ben-Gurion University of the Negev, Beer-Sheva	M.Sc. in Biology (plant physiology), Department of life sciences	1994
1995-1996	Ben-Gurion University of the Negev, Beer-Sheva	Teaching certificate studies in Biology, Department of education	1996
1994-1998	Ben-Gurion University of the Negev, Beer-Sheva	Ph.D. in Biology (plant physiology & biochemistry) The effect of Salt and osmotic stresses on lipid peroxidation and the antioxidant system in the leaf and the root of the cultivated tomato and its wild salt-tolerant relative <i>L. Pennellii</i>), Department of life sciences	1999

B. Post-Doctoral Studies

Period of study	Name of institution and department	degree	Year of approval of degree
1997-2000	Technoin, Haifa, Israel	Postdoctoral position in plant physiology, the faculty of agricultural engineering	2000

3. Academic Ranks and Tenure in Institutes of Higher Education:

Dates	Name of Institution and Department	Rank/Position
1987-1997	Ben-Gurion University of the Negev, Beer-Sheva	Asistant at the department of life sciences
1996-1997	Ben-Gurion University of the Negev, Beer-Sheva	Supervisor for research projects
1997-2000	faculty of agricultural engineering, Technoin, Haifa	Postdoctoral position
1999-2001	Oranim, Haifa University	lecturer in biology
2000-2011	Arabic Academic College for Education, Haifa	lecturer in biology
2001- present	Teradion Industrial Park, Misgav.	C.E.O and the founder of Frutavit Company
2005- present	The College for Science and Research, Sakhnin	C.E.O and The Founder
2007-2017	zefat- Bar Ilan university	Lecturer in the Academic college
2009- present	Sakhnin Academic college, Sakhnin	Lecturer in the Academic college
2013-present	Sakhnin Academic college, Sakhnin	Head Department OF Educational Science in Sakhnin Academic college
2017-present	fresh guard company, North Industrial Park Caesarea	C.T.O of fresh guard company.

4. Offices in Academic Administration:

1987-1997	Asistant at the department of life sciences, Ben-Gurion University of the Negev, Beer-Sheva
1996-1997	Supervisor for research projects, Department of life sciences, Ben-Gurion University of the Negev, Beer-Sheva
1997-2000	Postdoctoral position, faculty of agricultural engineering, Technoin, Haifa
1999-2001	lecturer in biology, Oranim, Haifa University
2000-2011	lecturer in biology at the Arabic Academic College for Education, Haifa
2000-2015	Lecturer in the Academic college- West Galilee.- Bar Ilan University
2001-present	C.E.O and the founder of Frutavit Company. This company develops natural compounds for postharvest of agricultural produces, Teradion Industrial Park, Misgav.

2005-present The Founder of The College for Science and Research-Sakhnin
 2007-2017 Lecturer in the Academic college –zefat- Bar Ilan university
 2009-present Lecturer in the Academic college –sakhnin
 2013- present Head Department OF Educational Science in Sakhnin Academic college- Sakhnin

* 2017- present C.T.O of fresh guard company North Industrial Park-Caesarea.

1. Scholarly Positions and Activities outside the Institution

1995 – Present lecture science courses for science teachers in schools.

1995 - present C.E.O – The college for science and research in sakhnin.

1997 – present free radicals and environmental stresses in plants organization.

1997 – Present Supervisor and organized science days in high schools.

2000 – present Supervisor for science final projects.

2000 –present lecture for antiaging.

2001 –present C.E.O - frutavit Ltd- for extending the shelf life of postharvest agricultural produces.

2001 -2008 The Aarb's Academic Collage commttie for accepted student's.

2011

2007-2017 Consultant for traning educational students.

* 2017 -2018 C.T.O – fresh guard Ltd- Company for extending the shelf life of postharvest agricultural produces.

* 2018- present Erasmus + SILICE –Social innovation ideas and international cooperation at the regional level (Europe, Israel and India)

2. Participation in Scholarly Conferences

a. Active Participation-International Conferences

Date	Name of Conference	Place of Conference	Subject of Lecture/Discussion	Role
1996	10th FESPP, Eucarpia Tomato	10th FESPP Congress, Florence Italy	'The response of antioxidants and osmotic stresses in salt- and drought-tolerant and sensitive tomato species'	Postdoctoral-oral presentaion
1997	Oxygen, Free Radicals and Enviromental Stress in Plants	Pisa Italy	The effect of ascorbic and active oxygen species on the response ol the cultivated tomato and the wild salt-tolerant related species <i>Lycopersicon pennellii</i> to salt stress". 3rd	Postdoctoral-oral presentaion
1997	Eucarpia Tomato	Jerusalem Israel	'The response of antioxidants to NaCl stress in leaves and roots of salt- and drought-tolerant arid sensitive tomato species	Lecture-oral presentaion

1998	Winter Meeting 1998 of the Society for Free Radical Research (European Region).	Granada Spain	The antioxidative system in the root and leaf of the cultivated tomato and its wild salt-tolerant relative <i>Lycopersicon pennellii</i> .	Lecture-oral presentaion
2000	Eucarpia Tomato	Volcani center, Israel	The effect of vitamin C on the survival of salinized tomato seedlings. International conference	Lecture-oral presentaion
2001	Protective effect of Vitamin C on the survival of severely salinized tomato seedlings	Nice, France.	Oxygen free radicals and oxidative stresses in plants	Postdoctoral-oral presentaion

a.1. Active Participation-Local Conferences

Date	Name of Conference	Place of Conference	Subject of Lecture/Discussion	Role
1993	botany Congress	the Hebrew University of Jerusalem	"Tolerance to salt in tomato and potato: Study at various levels"	Lecture-oral presentaion
2002	Bio-Tech Israel	Tel-Aviv Bio-Tech Israel	Frutavit Ltd. Extending shelf life of postharvest agricultural produces	Postdoctoral-oral presentaion
2003	Bio-Tech Israel	Tel-Aviv Bio-Tech Israel	Frutavit Ltd. Effect of Ascorbic acid derivatives on extending the shelf life of Postharvest agricultural produces	Poster-oral presentaion
2004	Bio-Tech Israel	Tel-Aviv Bio-Tech Israel	Frutavit Ltd. Effect of natural extracts on extending the shelf life of Postharvest agricultural produces	Lecture-oral presentaion
2005	Bio-Tech Israel	Tel-Aviv Bio-Tech Israel	Frutavit Ltd. Effect of Ascorbic acid derivatives on extending the shelf life of Postharvest agricultural produces	Postdoctoral-oral presentaion

2006	Bio-Tech Israel	Tel-Aviv Bio-Tech Israel	Frutavit Ltd. Effect of natural extracts on extending the shelf life of Postharvest agricultural produces	Lecture- oral presentaion
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b. Organization of Conferences or Sessions

Date	Name of Conference	Place of Conference	Subject of Conference/ Role at Conference/ Comments	Role
1996	The10th FESPP Congress	Florence, Italy	The response of antioxidants and osmotic stresses in salt- and drought-tolerant and sensitive tomato species	Member of the scientific committee
1997	Free Radicals and Enviromental Stress in Plants	Pisa, Italy	The effect of ascorbic and active oxygen species on the response of the cultivated tomato and the wild salt- tolerant related species <i>Lycopersicon pennellii</i> to salt stress	Reference
1998	Society for Free Radical Research	European Region), Granada, Spain	The antioxidative system in the root and leaf of the cultivated tomato and its wild salt- tolerant relative <i>Lycopersicon pennellii</i>	Member of the scientific committee
2001	Oxygen free radicals and oxidative strees in plants	Nice, Franc	Protective effect of Vitamin C on the survival of severely salinized tomato seedlings	Member of the scientific committee
2019	Silice projects conference Erasmus +SILICE –Social innovation ideas and international cooperation (Europe, Israel and India)	Vis island, Croatia	Entrepreneur and Social innvoation ideas in colleges ((Europe, Israel and India)– Development of Agricultural,Application	Member of the scientific committee

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3. Invited Lectures\ Colloquium Talks

Date	Place of Lecture	Name of Forum	Presentation/Comments
1997	Pisa, Italy Free Radicals and Enviromental Stress in Plants	The effect of ascorbic and active oxygen species on the response of the cultivated tomato and the wild salt- tolerant related species <i>Lycopersicon pennellii</i> to salt stress	oral presentaion
2000	Volcani center,Israel Eucarpia Tomato	The effect of vitamin C on the survival of salinized tomato seedlings. International conference	Lecture- oral presentaion
2006	Tel-Aviv Bio-Tech Israel	Frutavit Ltd. Effect of natural extracts on extending the shelf life of Postharvest agricultural produces	Lecture- oral presentaion

8. Research Grants

a. Grants Awarded

Role in Research	Co-Researchers	Topic	Funded by/ Amount	Year
Plant physiology reaearch	Ben- Gurion University	Assistant at the department of biology	1000 \$ Per month- Funding by: Ben- Gurion University	1989- 1997
Aging and antioxidants in Plants	Brocdiele Institute for Aging Research	Aging and antioxidants in Plants	1000\$ - Funding by: Brocdiele Institute for Aging Research	1996
Agricultural Research	Molcho Center	Growing Plants under Stresses in the desert	1200\$- Funding by: Molcho Center for Agricultural Research	1997
Postdoctorate	Ministry of Science-israel	Plant physiology reaearch	8000\$- Funding by: Ministry of Science	1997- 2000

Extending The shelf life of Postharvest Agricultural Produces	Frutavit Company The company develops advanced compounds for post harvesting treatment of fruits and vegetables	Frutavit Company	Frutavit. Ltd The Ministry Of Industrial and Trade (1mil \$) research grant Investments - (0.5mil\$)	2001
Consultant For Almagraby Farms Company	Egyption company- for develop compounds and Extracts for postharvest solution	In Citrus Fruits And consultant in tissue culture plant cells.	Almagraby Farms	2002-2005

b. Submission of Research Proposals – Pending

Role in Research	Co-Researchers	Topic	Funded by	Year
Plant physiology & Biochemistry	Department of science education- Sakhnin college	Green house for growing Plants- in Hydroponic solutions	Sakhnin college	2018-2019

c. Submission of Research Proposals – Not Funded

Role in Research	Co-Researchers	Topic	Funded by	Year	Score
Plant physiology & Biochemistry	Department of science education- Sakhnin college	Growing room for plant tissue cultures and Improve plants green	The ministry of science	2018-2019	300,000 Shekels

		house for Hydroponic solutions			
Compounds and/or natural extracts and/or Combination Thereof for Extending shelf life of harvested plant matter	Frutavit Company	Extending The shelf life of Postharvest Agricultural Produces	Doll company	2018- 2019	5 mil\$

9. Scholarships, Awards and Prizes

- 1989-1997 1000 \$ Per month- Funding by: Ben- Gurion University- Assistant at the department of biology
- 1996 1000\$ - Funding by: Brocdiele Institute for Aging Research – Aging and antioxidants in Plants
- 1997 1200\$- Funding by: Molcho Center for Agricultural Research- Growing Plants under Stresses in the desert.
- 1997-2000 8000\$- Funding by: Ministry of Science- Postdoctorate
- 2001- present Frutavit Company Founded by Dr. Abed shalata Since 2001 : research Grant +- 1,5 Milion \$ funding Agency: 1. The Ministry Of Industrial and Trade (1 mil \$) Investments - (0.5 mil \$)

10. Teaching

a. Courses Taught in Recent Years

Year	Name of Course	Type of Course Lecture/Seminar/ Workshop/High Learn Course/ Introduction Course (Mandatory)	Degree	Number of Students
1987-1997	Botany Lab	Lab, Department Of Life Sciences (Asistant) Lecture and Workshop (LAB)	B.Sc.	40 (one group in one year)
1987-1997	Genetics and Genetics Lab	Lab, Department Of Life Sciences Lecture and Workshop (LAB)	B.Sc.	25 (one group in one year)
1987-1997	Evolution	Department Of Life Sciences (Asistant) Lecture and	B.Sc.	25 (one group in one year)
1999-2000	Organizms and environment	Department Of biology Lecture	B.Sc.	22 (one group in one year)
2000-2019	Anti-aging and life	Department Of Life Sciences Lecture	B.A	25-32 (one group in one year)
2000-2019	Botany	Department Of biology and Chemistry Lecture and Workshop (LAB)	B.Ed.	25-32 (one group in one year)
2000-2019	Science Papers Reading	Department Of biology and Chemistry Lecture	B.Ed.	30-35 (one group in one year)
2000-2019	Biochemistry Lab	Lab, Department Of biology and Chemistry Lecture and Workshop (LAB)	B.Ed.	30-35 (one group in one year)
2000-2019	Cell Biology	Department Of Science Education Lecture and Workshop (LAB)	B.Ed.	25-30 (one group in one year)
2003-2019	Practicum Work in Science	Department Of Science Education Lecture	B.Ed.	32-40 (one group in one year)
2009-2019	Plants and Animals	Department Of Science Education Lecture and Workshop (LAB)	B.Ed.	20-25 (one group in one year)
2009-2019	Practicum Teaching	STAJ, Department Of Science Education Lecture	B.Ed.	30-32 (one group in one year)

2010-2019	Science And Technology	Department Of Science Education Lecture and Workshop (LAB)	B.Ed.	23-29 (one group in one year)
2011-2019	Plant Phsiology	Department Of Science Education Lecture and Workshop (LAB)	B.Ed.	30-35 (one group in one year)
2011-2019	Zoology	Department Of Science Education Lecture	B.Ed.	25-30 (one group in one year)
2011-2019	Science and Life	Lab, Department Of Science Education Lecture and Workshop (LAB)	B.Ed.	30-36 (one group in one year)
2011-2019	Scienc, Cultural and Society	Department Of Science Education Lecture	B.A	35-40 (one group in one year)
2011-2019	Epdemiology	Department Of Life Sciences Lecture	B.A	36-40 (one group in one year)
2011-2019	Environmental Education	Department Of Life Sciences Lecture	B.A	28-30 (one group in one year)
2011-2019	Science and research	Lab, Department Of Science Education Lecture and Workshop (LAB)	B.Ed.	30 (one group in one year)

b. Supervision of Graduate Students

Name of Student	Title of Thesis	Degree	Date of Completion / in Progress	Students' Achievements
Nurit Amit	The effect of salt stress on tissue culture plants	M.Sc.	1990	Reaearch for M.Sc
Naim Najami	The effect of salt stress on lipid peroxidation and antioxidative system in plants	M.Sc.	1995	Research for M.Sc. Degree

11. Miscellaneous

- * Member in the committee for plant tissue culture. 1995 – present.
- * Member in Israel Society for Ecology and Environmental Quality Sciences. 2005 – present.
- * Member in The committee of free radicals and Environmental stresses in plants. 1992 – present.
- * A member in the forum of science head departments in colleges for teaching staff training 2014 – present.
- * Member of the Entrepreneurship and Innovation Forum at Teacher Training Colleges 2019 .
- * Member of the College forum for preparing for entrance and Admission examination for graduates abroad 2019.

12. Professional Experience

A. Educational Science professional experience in Sakhnin Academic college: Head of the Department:

- * Incumbent head of science department and a leader of many innovations, navigating the department and concerned in applying the yearly plan.
- * I wrote the final project's instructions in science and prepared assessment tool.
- * I wrote final Theoretical background and seminar work in science and prepared assessment tool.
- * I prepared instruction booklet for writing a seminar in science and assessment tool.
- * I made an updated syllabus in the topic of entrepreneur and the school as a startup company. In addition I write an assessment tool for the initiators.
- * Writing an individual assessment report of the department for the higher education council.
- * I prepared a progress report in the Department of Science and obtaining a permanent consent for the award of a bachelor's degree.
- * Preparing of a science lab booklet. in the final stages.

- * The department of science marketer who tries to ensure that the department receives the best students every year.
- * Writes and prepares entrance exams and admissions in biology for high school students and basic science for graduates of biology and science degree abroad.
- * Participating in the universal project Silice project. Hakaton for guiding choosing and assessing students ventures . Also I took part in the forum.
- * Community Involvement: Giving lectures on increasing life expectancy and anti-aging to various forums and organizations.
- * Establishment of science site to support student's books.
- * Writes and prepares MOOC course science lab – copartner with Dr.Michal Ramoot from Washington college – IL Campus.

B. Plant Physiology and biochemistry Research:

- * Plant tissue cultures research. (Research is carried out during this period).
- * Oxygen free radicals and environmental stresses in plants. (Research is carried out during this period).
- * The effect of" mammalian sex hormone "on physiological and biochemical parameters of the cultivated tomato *Lycopersicon esculentum* under salt stress. (Research is carried out during this period).
- * The effect of" mammalian sex hormone "on physiological and biochemical parameters of Cultivated and drought tolerant plants under Drought stress. (Research is carried out during this period).

C. Extending the shelf life of Postharvest agricultural produces:

- * The Effect of Frutavit Formulations on the on extending the shelf life of Postharvest agricultural produces during storage at 5C & 20C. (Research is carried out during this period).

PUBLICATIONS

A. Ph.D Dissertation

The Effect Of Salt And Osmotic Stresses On Lipid Peroxidation And the Antioxidative System in the Leaf of the Cultivated Tomato and Its Wild Salt-Tolerant Relative *L. Pennellii*, (1998), Pp: 83, In Hebrew, Department of life Sciences, Ben- Gurion University of the Negev.
Supervisor: Tal moshe.

B. Scientific Student's Books (Approved by the ministry of education-In: Arabic Language)

- * 1. Shalata, A. (2013). **The first in science and Technology**. Student's book 1th edition. Sakhnin. The College for Science and Research Press. Pp: 180.
- * 2. Shalata, A. (2019). **The Second in science and Technology**. Student's book 1th edition. Sakhnin. The College for Science and Research Press. Pp: 203.
- * 3. Shalata, A. (2019). **The Third in science and Technology**. Student's book 1th edition. Sakhnin. The College for Science and Research Press. Pp: 249.
- * 4. Shalata, A. (2019). **The Fourth in science and Technology**. Student's book 1th edition. Sakhnin. The College for Science and Research Press. Pp: 257.
- * 5. Shalata, A. (2019). **The Fifth in science and Technology**. Student's book 1th edition. Sakhnin. The College for Science and Research Press. Pp: 299.
- * 6. Shalata, A. (2019). **The Sixth in science and Technology**. Student's book 1th edition. Sakhnin. The College for Science and Research Press. Pp: 292.

Scientific Teacher's guide Books (Approved by the ministry of education-In: Arabic Language)

- * 1. Shalata, A. (2013). **The first in science and Technology**. Teacher's guide 1th edition. Sakhnin. The College for Science and Research Press. Pp: 135.
- * 2. Shalata, A. (2019). **The Second in science and Technology**. . Teacher's guide 1th edition. Sakhnin. The College for Science and Research Press. Pp: 143.
- * 3. Shalata, A. (2019). **The Third in science and Technology**. . Teacher's guide 1th edition. Sakhnin. The College for Science and Research Press. Pp: 191.
- * 4. Shalata, A. (2019). **The Fourth in science and Technology**. . Teacher's guide 1th edition. Sakhnin. The College for Science and Research Press. Pp: 216.

- * 5. Shalata, A. (2019). **The Fifth in science and Technology**. . Teacher's guide 1th edition. Sakhnin. The College for Science and Research Press. Pp: 261.
- * 6. Shalata, A. (2019). **The Sixth in science and Technology**. . Teacher's guide 1th edition. Sakhnin. The College for Science and Research Press. Pp: 264.

C. Articles in Refereed Journals

Published:

1. **שלאעטה, ע.** אבדאח, מ. ושוורצמן, ג. (2004). האפקט של נגזרות ויטמין סי על עיכוב תהליך ההשחמה והארכת חיי המדף של בננה לאחר קטיף. **דארנא**, 37: 155-160, המכללה האקדמית הערבית, חיפה. **א.פ: 1.474**
2. **שלאעטה, ע.** ואבדאח, מ. (2005). האפקט הפונגוצידי של מיצויים מצמחי גדילן מצוי, כינמון ואגוז מוסקט. **דארנא**, 38: 153-171, המכללה האקדמית הערבית, חיפה. **א.פ: 1.474**
3. **שלאעטה, ע.** אנטון, מ. חלאילה, ז. וגאליה, ג. (2011). השפעת ריכוזים שונים של מיצוי מאגוז מוסקט, כינמון, ויטמין C וחומצה ליפואית לחוד ובתערובת על מניעת ההשחמה, על הקשיות, אחוז הסוכר והמשקל בתפוח עץ חתוך שמאוחסן ב-C6. **דארנא**, 40: 176-185. **א.פ: 1.474**
4. Tal, M. and **Shalata, A.** (1986). Ionic and Osmotic Effects of Salt on leaf Membranes of Tomato Species, ***J. of Plant Physiol.***, **126**: 305-308. **I.F: 2.960**
5. **Shalata, A.** and Tal. M. (1998). The effect of Salt Stress on Lipid Peroxidation and Antioxidants in the Leaf of the Cultivated Tomato and Its Wild-Salt-Tolerant Relative *Lycopersicon pennellii*. ***Physiologia Planta***, **104**:169-174. **I.F: 3.000**
6. **Shalata, A.** and Tal, M. (1999). The effect of Salt and Osmotic Stresses on Lipid Peroxidation and Antioxidants in the leaf of the Cultivated Tomato and Its Wild Salt-Tolerant Relative *Lycopersicon pennellii*, ***Physiologia Planta***, **110**: 128-137. **I.F: 3.000**
- * 7. **Shalata, A.** and Tal. M. The Antioxidant System in the Cultivated tomato and Its Wild Salt-Tolerant Relative *Lycopersicon pennellii*: The Effect of Salt Stress in Lipid Peroxidation and Antioxidants in the Root (In final prepration to sent for publication. In: J. Of Experimental botany). **I.F: 5.090**

8. **Shalata, A.** and Neumann. M . (2001). Exogenous ascorbic acid (vitamin C) increases resistance to salt stress and reduces lipid peroxidation) . ***J.of experimental botany*** , 52: 2207-2211. **I.F: 5.090**
9. **Shalata, A.** Mittova, V. Volokita, M. Guy, Micha and Tal, M. (2001). Response of the Cultivated Tomato and its wild salt-tolerant relative antioxidative system. ***Physiologia Planta*** ,112:487-49. **I.F: 3.000**
10. **Shalata,A.**Irsheid,W.Ibdah,M.Abushqara,E.And **Safadi,M.**(2003).The efficacy of AscorbicAcid Derivativesforquality Preservation in shredded lettuce.***Darona***,36:22. **I.F: 1.474**
- * 11. **Shalata, A.** and Abdelhalim, R. (2019). The effect of different concentrations of progesterone” mammalian sex hormone ”on physiological and biochemical parameters of the cultivated tomato *Lecopersicon esculentum* under salt stress. In preparation.(will be sent for Publication In: *J. Of Experimental botany*). **I.F: 5.090**

Patents:

1. **Shalata,A.** and Abu-shqara,E.(2002). Frutavit LTD. Compounds, Composition and Methods for Extending Shelf life of Agricultural Produce and Food, US Provesional patent ,Application no 02/23659.
2. **Shalata, A.** and Abu-shqara, E. (2003). Frutavit LTD, Extending the shelf life of harvested plant matter using Ascorbic Acid Derivatives and Compositions Thereof. PCT Application no 03/ 086047.
3. **Shalata, A.** and Abu-shqara, E. (2003). Frutavit LTD, Extending the shelf life15 harvested plant matter using Alkanoyl-L- Ascorbic Acid Estera, and Synthesis Thereof. PCT Application no 04/0953574.
4. **Shalata, A.** and Abu-shqara,E.(2003). Frutavit LTD. Synthesizing Alkanoyl-L- Ascorbate Compunds and Extending the shelf life of Harvested Plant Matter Using Compositions Thereof. Provesional patent Application no 25056.
5. **Shalata, A.** and Abu-shqara,E.(2004). Frutavit LTD. Compounds and/or natural extracts and/or Combinations Thereof for Extending shelf life of Harvested Plant Matter. Provesional patent Application no 27836.
- * 6. **Shalata, A.** and Abu-shqara,E.(2018). Frutavit LTD. Composition and method for Extending Shelf Life of Agricultural Produce. Provesional patent Application no 62632449.

- * 7. **Shalata, A.** and Abu-shqara,E.(2019). Frutavit LTD. Composition and method for Extending Shelf Life of Agricultural Produce. Provesional patent Application no 62/807771.
- * 8. **Shalata, A.** and Abu-shqara,E.(2020). Composition and method for Extending Shelf Life of Agricultural Produce. U.S - Provesional patent Application no 62/978851.

D. Articles in Conference Proceedings

Published:

1. שלאעטה, ע. "תיאוריית האבולוציה של דרוין- בעד ובנגד" -כנס מדעים"150 שנה להוצאת ספרו של דרוין –מוצא המינים- המכללה האקדמית הערבית חיפה, ישראל,(2009).
- * 2. שלאעטה, ע. אבדאח, מ. נסנבאום,א. חיים,א. חגבי,מ. וגרין,ע. האור: תאורה, סיגנל ומתכון לסרטן, בטיחות וגהות בתאורה. המכללה האקדמית להכשרת עובדי הוראה, סכנין, ישראל.(2017).
- * 3. שלאעטה, ע. " כנס פרויקטים ומחקרים מדעיים במכללה. המכללה האקדמית להכשרת עובדי הוראה, סכנין, ישראל.(2018).
4. **Shalata,A.,** Sabbah. S., and Tal, M. "Tolerance to salt in tomato and potato:Study at various levels". botany Congress, the Hebrew University of Jerusalem, Israel, (1993).
5. **Shalata, A.,** and Tal. M. "The response of antioxidants to NaCl stress in leaves and roots of salt- and drought-tolerant arid sensitive tomato species". Eucarpia Tomato 97. Jerusalem, Israel, (1997).
6. **Shalata,A.,** and Neumann. P. "The effect of vitamin C on the survival of salinized tomato seedlings". International conference.Volcani center, Bet-Dagan,Israel, (2000).
7. **Shalata,A.,**Frutavit Ltd.Extending shelf life of postharvest agricultural Produces",Bio-Tech Tel-Aviv, Israel,(2002).
8. **Shalata,A.,** Frutavit Ltd. "Effect of Ascorbic acid derivatives on extending the shelf life of Postharvest agricultural produce". Bio- Tech Tel-Aviv, Israel,(2003).
9. **Shalata,A.,** Frutavit Ltd. "Effect of natural extracts on extending the shelf life of Postharvest agricultural produces". Bio-Tech Tel-Aviv,Israel, (2004).
10. **Shalata,A.** and Tal. M. "The response of antioxidants and osmotic stresses in salt- and drought-tolerant and sensitive tomato species". 10th FESPP Congress, Florence, Italy. (1996).

11. Amit, N., **Shalata, A.** and Tal, M. The effect of ascorbic and active oxygen species on the response of the cultivated tomato and the wild salt-tolerant related species *Lycopersicon pennellii* to salt stress". 3rd International Conference Oxygen, Free Radicals and Environmental Stress in Plants, Pisa, Italy. (1997).
12. **Shalata, A.** and Tal, M. The antioxidative system in the root and leaf of the cultivated tomato and its wild salt-tolerant relative *Lycopersicon pennellii*. Winter Meeting 1998 of the Society for Free Radical Research (European Region). Granada, Spain (1998).
13. **Shalata, A.** Nabwani, N. and Safadi, M.A. Protective effect of Vitamin C on the survival of severely salinized tomato seedlings. Oxygen free radicals and oxidative stresses in plants. Nice, France. (2001).
- * 14. **Shalata, A.** Awad, Y. Yazbic, M. and Khalifa, W. Social innovation and entrepreneur ideas and international cooperation in colleges – development Agricultural Application – Silice conference Vis island, Croatia. (2019).

E. Other Publications

1. **שלאעטה, ע.** (2009). התלמיד כשגריר לתזונה נכונה בבית-מזוננו זה בריאותנו. ספר למורה, סחנין: המכללה למדע ומחקר. (נשלח לפרסום- ובשלב תיקון חוזר).
2. **שלאעטה, ע.** (2009). התלמיד כשגריר לתזונה נכונה בבית-מזוננו זה בריאותנו. ספר לתלמיד, סחנין: המכללה למדע ומחקר. (נשלח לפרסום – ובשלב תיקון חוזר).
- * 3. **שלאעטה, ע.** (2016). רקע תיאורטי והנחיות עריכת עבודה סמינריונית במדעים. סחנין: מכללת סחנין להכשרת עובדי הוראה.
- * 4. **Shalata, A.** and Tal, M. The Antioxidant System in the Cultivated tomato and Its Wild Salt-Tolerant Relative *Lycopersicon pennellii*: The Effect of Salt Stress in Lipid Peroxidation and Antioxidants in the Root . (In final preparation to sent for publication. In: J. Of Experimental botany).
- * 5. **Shalata, A.** and Ibdah, M. The Effect of Frutavit Formulations on the decay, brown spots, weight loss and firmness in Galia Melons during storage at 5C for 14 days and for 3,5 days shelf life at 20C. (In Preparation).

F. Summary of my Activities and Future Plans

1. Educational Science Activities in Sakhnin Academic college:

- * Establishment of science center to support science students
- * Establishment of a hydroponics breeding room for growing whole plants and plant tissue cultures

- * Establishment Research lab for supporting research lectures in their fields .
- * Community Involvement: planning science conferences related to the community.

2. Plant Physiology and biochemistry Research :

The effect of Salt and Drought Stresses in tomato plants:

- * The effect of mammalian sex hormone on physiological and biochemical parameters of the cultivated tomato *Lycopersicon esculentum* under salt stress. (Research is carried out during this period).
- * The effect of mammalian sex hormone on physiological and biochemical parameters of Cultivated and drought tolerant plants under Drought stress. (Research is carried out during this period).
- The response of antioxidants and osmotic stresses in salt- and drought-tolerant and sensitive tomato species
- The response of antioxidants to NaCl stress in leaves and roots of salt- and drought-tolerant arid sensitive tomato species"
- The effect of ascorbic and active oxygen species on the response of the cultivated tomato and the wild salt-tolerant related species *Lycopersicon pennellii* to salt stress".
- The effect of vitamin C on the survival of salinized tomato seedlings
- The Antioxidant System in the Cultivated tomato and Its Wild Salt-Tolerant Relative *Lycopersicon pennellii*: The Effect of Salt Stress in Lipid Peroxidation and Antioxidants in the Root
- Exogenous ascorbic acid (vitamin C) increases resistance to salt stress and reduces lipid peroxidation) in plant Tissue cultures
- The effect of salt stress on tomato tissue cultures.

3. Extending the shelf life of Postharvest agricultural produces:

- * The Effect of Frutavit Formulations on the on extending the shelf life of Postharvest agricultural produces during storage at 5C & 20C. (Research is carried out during this period).
- Effect of Ascorbic acid derivatives on extending the shelf life of Postharvest agricultural produces
- Effect of natural extracts on extending the shelf life of Postharvest agricultural produces
- The Effect of Frutavit Formulations on the decay, brown spots, weight loss and firmness in Galia Melons during storage at 5C for 14 days and for 3,5 days shelf life at 20C).