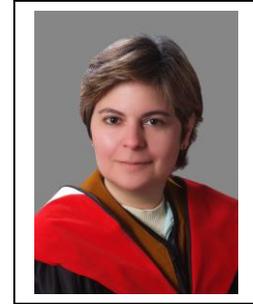


**Ghadeer F. Mehyar, Professor**  
**Food Safety and Food Packaging**  
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**Amman, Jordan**  
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**Personal data: Female, single, 50 years old, Jordanian, Canadian**

### **Summary of Qualifications**

- Professional research and teaching experience in Food Microbiology and Food Packaging.
- High creativity and persistency; proven ability to provide solutions and work under pressure.
- Outstanding personality, self-motivate and well organized.

### **Academic and Professional Interests**

- Food Microbiology and Biotechnology.
- Active edible coatings and packaging.
- Food Products Development.

### **Education**

- |      |   |
|------|---|
| 2006 | <b>PhD of Food Science</b><br>Major: Food and Nutritional Sciences, Minor: Food Microbiology and Food Packaging.<br>University of Manitoba, Winnipeg, MB, Canada.<br>Thesis Title: Development of Antimicrobial Edible Coatings to Reduce Microbial Contamination of Broiler Carcasses<br>Supervising professor: Dr. Jung (John) Han. |
| 1993 | <b>Masters of Food Science</b><br>Major: Food Science.<br>The University of Jordan, Amman, Jordan.<br>Thesis Title: The use of Sorbate and Benzoate Salts to Inhibit the Growth of Yeast in Labaneh (concentrated yogurt)<br>Supervising professor: Dr. Mohamed I. Yamani and Dr. Ali K. Alsaed.                                      |
| 1991 | <b>Bachelor of Foods and Nutrition</b><br>Major: Nutrition and Food Technology.<br>The University of Jordan, Amman, Jordan.   |

## Professional Experience

- August 2017-Present **Professor**  
Department of Nutrition and Food Technology, The University of Jordan,  
Amman, Jordan
- Sep 2016-May 2017 **Tempus Project Coordinator**  
“Capacity Building of Personnel in Jordanian Olive Industry”
- Sep 2015-Sep 2016 **Dean Assistant for Development and Quality Affairs**, Deanship of  
Academic Research, The University of Jordan
- Sep 2014-Sep 2015 **Dean Assistant for Community Affairs**, Deanship of Academic Research,  
The University of Jordan
- 2013-August 2017 **Associated Professor**  
Department of Nutrition and Food Technology, The University of Jordan,  
Amman, Jordan
- 2007- 2013 **Assistant Professor**  
Department of Nutrition and Food Technology, The University of Jordan,  
Amman, Jordan
- Teaching undergraduate and graduate courses in subjects of Food Microbiology, Food Packaging and Food Hygiene.
  - Conducting research in the fields of food packaging, microbial safety and quality of foods.
- Sep. 2006-June 2007 **Post Doctoral**  
Department of Food Science, University of Manitoba, Winnipeg. MB,  
Canada.
- Testing physical, mechanical and dissolution properties of pea starch gels.
- 2002 - 2004 **Teaching Assistant, Food Engineering Fundamentals**  
University of Manitoba, Department of Food Science, Winnipeg, MB,  
Canada.
- Instructing undergraduate students on subjects including heat and mass balances, thermal conductivity, heat capacity and diffusivity.
- Sep. 2001-May 2003 **Research Assistant**  
University of Manitoba, Department of Food Science, Winnipeg. MB,  
Canada.
- Research for development of edible food packaging materials from pea and rice starch.

- Testing the physical and mechanical properties of the produced films.
- Incorporating antimicrobials within packaging materials and determine their effect on the product microbial quality.

Summer 1998

**Workshop Supervisor**

Food Agricultural Organization of the United Nations.

- Instructing for processing of milk and milk products including product testing for small-scale producers conducted throughout Jordan.

Feb 1997 - Jan 2002

**Teaching Assistant/Laboratory Supervisor**

University of Jordan, Department of Nutrition and Food Technology, Amman, Jordan.

- Instructing undergraduate students for Food Microbiology, Meat Technology and Dairy Processing courses.
- Organizing laboratory experiments.
- Performing chemical and microbial testing of food and water samples for research purposes.

April 1992 - March 1995

**Quality Engineer**

- Danish Jordanian Dairy Company
- Implementing food quality and safety programs to insure product compliance to national and international standards.

**Professional Memberships**

1994 - 2008 Institute of Food Technologists, Chicago, IL.

1991 - Present Jordanian Agriculture Engineering Association, Amman, Jordan.

**Awards**

1. First Place for Muscle Food Division Oral Competition, IFT, Orlando, FL, 2006.
2. University of Manitoba Graduate Travel Award, University of Manitoba, Winnipeg, MB, 2006.
3. University of Manitoba Graduate Travel Award, University of Manitoba, Winnipeg, MB, 2005.
4. Food Packaging Division Graduate Fellowship, IFT, Chicago, IL, 2005.
5. Certificate of Merit, Food Packaging Division, IFT, Chicago, IL, 2004.
6. Third Place for Food Packaging Poster Competition, IFT, Chicago, IL, 2003.
7. Manko Award, University of Jordan, Amman, Jordan, 1995.
8. Travel expenses from the United Nations, to attend the “Thermatic Workshop on Food, Agriculture, Fisheries and Biotechnology”, Bari, Italy, July 2009.

9. Nine awards from the University of Jordan for publishing two manuscripts in journal listed among the ISI Web of Knowledge data base, 2010-Present.
10. Five awards from the University of Jordan for participation in examination committee for graduate students, 2010-Present.
11. Travel and accommodation expenses from Tempus joint project of European Nations as a visiting professor, to deliver seminars in Department of Biotechnology/ University of Verona, Verona, Italy, May 2016.

### **Serving in campus and off campus committees**

#### **A- In Campus**

1. Library committee.
2. Seminars, brushes and community service committee.
3. Training committee.
4. Scientific research committee.
5. Sports and fitness committee.
6. Scientific and graduation day committee.
7. School of Agriculture representative in the UJ council 2020-2021
8. Department of Nutrition and Food Technology representative in the School of Agriculture council 2020-2021.
9. Department of Nutrition and Food Technology representative the School of Agriculture accreditation committee.

#### **B- Off Campus**

1. Permanent committee for packaging materials, Jordan Standards and Metrology Organization.
2. Permanent committee for health and safety affairs of foods, Jordan Standards and Metrology Organization.
3. Technical committee for food supervising, Jordan Food and Drug Administration.
4. Sensory evaluation team for table olives, Ministry of agriculture.

### **Contribution in workshops**

1. Jordan Olive Products and Technology Exhibition and Forum, Al-Hussien Sport City, Amman, Jordan, 25<sup>th</sup>-26<sup>th</sup> April 2012.
2. Workshop on “How to Write a Successful Scientific Project”, University of Jordan, Amman, 22<sup>nd</sup> Feb 2010
3. Thematic Workshop on Food, Agriculture, Fisheries and Biotechnology, Istituto Agronomico Mediterraneo Di, Bari, Italy. 12<sup>th</sup> to 15<sup>th</sup> July 2009
4. The Use Different Starter Cultures and Enzymes and their Practical Applications in Food Industry – The University of Jordan, Amman, 1<sup>st</sup> Dec 2010.
5. A Scientific Day for the Dairy products, Agricultural Engineering Association, Amman, 3<sup>rd</sup> May 2008.
6. The Sixth Jordanian Agricultural Scientific Conference, The University of Jordan, 6<sup>th</sup> -7<sup>th</sup> Feb, 2008.
7. Food positing by microorganisms, TV interview, New Day program, 8<sup>th</sup> May 2013.

8. IPR and Technology Transfer Training, Amman, 17<sup>th</sup>-18<sup>th</sup> June 2013.
9. Microbial scales for foods, The University of Jordan, Amman, 1<sup>st</sup> July 2013.
10. International Conference on Advanced Materials, JUST, Irbid, 27<sup>th</sup> -28<sup>th</sup> April 2015
11. Sensory Evaluation of Olive oil and Table Olives, The University of Jordan, Amman 4<sup>th</sup>-8<sup>th</sup> Nov. 2015.
12. Visiting professor to Department of Biotechnology, University of Verona, Italy, 23-31<sup>st</sup> May 2016.
13. 2nd Workshop on the Harmonization of IOC-Recognized Panels. Madrid, 15-17 September 2021.

## **Courses Taught**

### **A- Under Graduated**

1. Principles of Nutrition (0603100)
2. Principles of Food and Nutrient (0603101)
3. Principles of Food Science (633220)
4. General Microbiology (0603301)
5. Food Microbiology (0603401)
6. Food Packaging (0603342)
7. Food Hygiene (0643453)
8. Training in Food Analysis and Quality Control (0643494)
9. Seminar in Nutrition and Food Processing (0603491)
10. Graduation Project (0663498)
11. Dairy Science and Technology (0603441)
12. Scientific Readings in Food Science and Technology (633499)

### **B- Graduated**

1. Advanced Food Packaging (0603712)
2. Toxicology in Food and Nutrition (0603942)
3. Biotechnology in Foods and Nutrition (603933)
4. Advanced Microbiology (0643722)
5. Developments in Food Science (0633740)

### **Supervising graduate students**

1. Bushra Yakoob, MSc., Department of Nutrition and Food Technology, 2011-2013.
2. Mais Al-Hmood, MSc. Department of Nutrition and Food Technology, 2014-2016.
3. Wesal Al-Eaei, Msc. Department of Nutrition and Food Technology, 2014-2016.
4. Ghadeer Othman, PhD. Department of Nutrition and Food Technology, 2015-2017.
5. Dana Al-Omari, MSc. Department of Nutrition and Food Technology, 2016-2017.
6. Alia Amer, Msc, Department of Biology, Faculty of Science, 2015-2017
7. Maram Abu Irhayem, Department of Nutrition and Food Technology, 2017-2019.
8. Sajeda Amleh, Department of Nutrition and Food Technology, 2018-2020.
9. Aseel AlHababbeh, Department of Nutrition and Food Technology, 2018-2020.
10. Hadeel AlKasasbeh, Department of Nutrition and Food Technology, 2018-2020.

11. Wasan Abu Fara, Department of Nutrition and Food Technology, 2018-2020.
12. Doaa AlRefaie, Department of Nutrition and Food Technology, 2021-present.
13. Nisreen Awamleh, Department of Nutrition and Food Technology, 2021-present.
14. Salameh Al-Qaraleh, Department of Nutrition and Food Technology, 2021-present.
15. Najlaa Ahmad, Department of Nutrition and Food Technology, 2021-present.
16. Ahlem Meddah, Department of Nutrition and Food Technology, 2021-present.
17. Hadjer Ferguous, Department of Nutrition and Food Technology, 2021-present.
18. Ahmad Malkawi, Department of Nutrition and Food Technology, 2021-present.

### **Member of graduate student thesis examining committees**

1. Rana Qasem, M.Sc., Department of Nutrition and Food Technology, JU, awarded 2011.
2. Malak Angor, Ph.D. Department of Nutrition and Food Technology, JU, awarded 2010.
3. Malak Al Awamleh, M. Sc., Department of Nutrition and Food Technology, JU, awarded 2010.
4. Firas Mustafa, M. Sc., Department of Nutrition and Food Technology, JU, awarded 2012
5. Shad Abu Odeh, M. Sc., Department of Nutrition and Food Technology, JU, awarded 2012
6. Amneh Tayeh, M. Sc., Department of Nutrition and Food Technology, JU, awarded 2012
7. Bayan AlTarifi, M. Sc., Department of Nutrition and Food Technology, JUST, awarded 2013
8. Khalid Almarazeeq, PhD, Department of Nutrition and Food Technology, JU, awarded 2014
9. Dema Nazal, MSc. Department of Nutrition and Food Technology, JUST, awarded 2016
10. Amani Sawalha, MSc. Department of Nutrition and Food Technology, JUST, awarded 2018
11. Aola Da'na, MSc. Department of Nutrition and Food Technology, JU, awarded 2020.
12. Hiba Musbah Mohammad, Department of Nutrition and Food Technology, JU, awarded 2020.
13. Enas Safi, Department of Nutrition and Food Technology, BAU, awarded 2021.

### **Supported Projects**

1. European Commission and Deanship of Academic Research at the University of Jordan  
Project title: Novelty Packaging Materials for Nuts and Intermediate Moisture Foods.  
  
Value: 21000 JD.
2. Deanship of Academic Research at the University of Jordan.  
Project title: Development of Antimicrobial Edible Coating to Extend the Shelf-life of Tomato, Cucumber and Apples During Refrigerated Storage.  
  
Value: 11900 JD.
3. Deanship of Academic Research at the University of Jordan.  
Project title: The Efficacy of Coating in Shelf-life Elongation and Quality Preservation of Date at the 'Khalal' Stage of Maturity  
  
Value: 21000 JD.
4. The Higher Council for Science and Technology, Amman, Jordan.  
Project title: Effect of Harvesting Time and Storage Temperature on the 'Khalal' Stage Duration in Fresh Dates

Value: 4000 JD.

5. Deanship of Academic Research at the University of Jordan.

Project title: Effect of Microencapsulation of Cardomom's (*Elettaria cardamomum*) Essential Oils in Biopolymers on its Stability When Packaged alone or within Medium Roasted Turkish Coffee

Value: 11000 JD

6. Deanship of Academic Research at the University of Jordan.

Project title: Sequential disruption of chickpea and lentil flour proteins and their use in macaroni production.

Value: 13700 JD

7. عمادة البحث العلمي في الجامعة الأردنية  
عنوان البحث: إعادة هيكلة العمليات المتعلقة بمهام عمادة البحث العلمي لزيادة فاعليتها وكفاءتها.

القيمة 25000 د.أ

8. Deanship of Academic Research at the University of Jordan.

Project title: Effect of partial replacement of salt in brine solution of Halloumi cheese with chitosan coatings coats lysozyme or natamycin on microbial quality of the cheese.

Value: 10000 JD

9. عمادة البحث العلمي في الجامعة الأردنية  
عنوان البحث: مقارنة ما بين التجفيف الشمسي المقطوع وأنظمة التجفيف الشمسية المغلقة على نوعية ثمار نخيل البلح صنف مجمول.

القيمة 12585 د.أ

10. عمادة البحث العلمي في الجامعة الأردنية  
أثر اضافة انزيم البيتا مانيز على العلائق المبنية على الذرة والصويا على الأداء الانتاجي لدجاج البيض ودجاج اللحم.

القيمة 45000 د.أ.

10. The Education, Audiovisual and Culture Executive Agency (EACEA), EU

Project title "Capacity Building of Personnel in Jordanian Olive Industry"

This project includes ten partners; six Jordanian and four European

Value: 799 000 EUR

11. Deanship of Academic Research at the University of Jordan and National Center for Research and Development, Amman-Jordan.

Project title: Replacement of Cheesecloth with Artificial Micro-filter for Yoghurt Whey Separation in Traditional Labaneh and Jameed Production. In process for approval.

Value: 29900 JD

## **Publications**

### *a. Refereed Journals*

1. **Mihyar (Mehyar)**, G. F., Yamani, M. I., and Al- Sa'ed, A. K. (1997). Resistance of yeast flora of labaneh to potassium sorbate and sodium benzoate. *Journal of Dairy Science*. 80: 2304 - 2309.
2. **Mihyar (Mehyar)**, G. F., Yousif, A. K., and Yamani, M. I. (1999). Determination of benzoic and sorbic acids in labaneh by high-performance liquid chromatography. *Journal of Food Composition and Analysis*. 12: 53-61.
3. **Mehyar, G. F.**, and Han, J. H. (2004). Physical and mechanical properties of high-amylose rice and pea starch films as affected by relative humidity and plasticizer. *Journal of Food Science*. 69: E449-E454.
4. **Mehyar, G. F.**, Delaimy, K. S., and Ibrahim, S. A. (2005). Citric acid production by *Aspergillus niger* using date base medium fortified with whey and additives. *Food Biotechnology*. 19: 137-144.
5. **Mehyar, G. F.**, Blank, G., Han, J. H., Hydamaka, A., and Holley, R. A. (2005). Effectiveness of trisodium phosphate, lactic acid and commercial antimicrobials against pathogenic bacteria on chicken skin. *Food Protection Trends*. 25: 351-362.
6. **Mehyar, G. F.**, Blank, G., Han, J. H., Hydamaka, A. and Holley, R. A. (2007). Suitability of antimicrobial pea starch and alginate coatings on chicken. *Poultry Science*. 86: 386-393.
7. **Mehyar, G. F.**, Liu, Z., and Han, J. H. (2008). Dynamics of antimicrobial hydrogels in physiological saline. *Carbohydrate polymers*. 74:92-98.
8. **Mehyar, G. F.**, and Han, J. H. (2011). Active Packaging for Fresh-Cut Fruits and Vegetables. *In* Brody, A., L, Zhuang, H and Han, J. H, editors. *Modified Atmosphere Packaging for Fresh cut Fruits and Vegetables*. First Edition, Wiley-Blackwell, West Sussex, UK. Pp. 267-282.
9. Yamani, M. I. and **Mehyar G. F.** (2011). Effect of chemical preservatives on the shelf life of hummus during different storage temperatures. *Jordan Journal of Agricultural Sciences*. 7:19-31.
10. **Mehyar, G. F.**, Al-Qadiri, H. M., Abu-Blan, H. A. and Swanson, B. G. (2011). Antifungal effectiveness of potassium sorbate incorporated in edible coatings against spoilage molds of apples, cucumbers, and tomatoes during refrigerated storage. *Journal of Food Science*. 76: M210-M217.

11. **Mehyar G. F.**, Al-Ismail, K, Han, J. H. and Chee, G. W. (2012). Characterization of edible coatings consisting of pea starch, whey protein isolate and carnauba wax and their effect on oil rancidity and sensory properties of walnuts and pine nuts. *Journal of Food Science*. 77(2): E52-E59.
12. **Mehyar G. F.** Hamzah Al-Qadiri and Barry Swanson. (2012). Edible coatings and retention of potassium sorbate on apples, tomatoes and cucumbers to improve antifungal activity during refrigerated storage. *Journal of Food Processing and Preservation*. 1:1-8.
13. Alsaed, A. K., **Mehyar, G. F.** and Arar, A. (2013). Effect of harvesting time and storage temperature on the duration of Balah stage of 'Barhi' dates. *Italian Journal of Food Science*. 25(3):345-353.
14. Nihad G. Alsmairate, Najib M. Al Assi, Ayed Al Abdallat and **Ghadeer F. Mehyar**. (2013). Enhancement of edibility of “Barhi” and “Madjool” date palm cultivars at khalal mature stage. *International Journal of Botany*. 9(3): 123-132.
15. **Mehyar G. F.**, Najib M. El Assi, Nihad G. Alsmairat and Richard A. Holley. (2014). Effect of edible coatings on fruit maturity and fungal growth on Berhi dates. *International Journal of Food Science and Technology*. 49(11):2409-2417.
16. **Mehyar G. F.**, Khalid M. Al-Ismail, Hana’a M. Al-Ghizzawi, Richard A. Holley. (2014). Stability of cardamom (*Elettaria cardamomum*) essential oil in microcapsules made of whey protein isolate, guar gum and carrageenan. *Journal of Food Science*. 79(10): C1939-C1949.
17. Khalid M. Al-Ismail. **Ghadeer F. Mehyar**, Hatim S. Al-Katib, M Al-Dabbas. (2015). Effect of microencapsulation of cardamom’s essential oil in gum Arabic and whey protein isolate using spray drying on its stability during storage. *Quality Assurance and Safety of Crops and Foods*. 7 (5): 613-620.
18. Alsaed, A. K. and **Mehyar, G. F.** (2014). Effect of harvesting time and storage duration on properties of palm fruits of Barhi variety at the at the khalal stage of maturity (in Arabic). *Jordan Journal of Agricultural Sciences*. 11(4): 1147-1159.
19. Mohammed Saleh, **Ghadeer F. Mehyar**, Ayed Amr, George Ondier. (2015). Sequential acid-, alkaline-, and enzymatic modifications of chickpea and lentil flours impacted batter Physical properties. *Cereal Chemistry*. 92 (2): 161-17.
20. **Mehyar, G. F.** and Al Bawab A. (2015). Resistance to moist conditions of whey protein isolate and pea starch biodegradable films and low density polyethylene nondegradable films: a comparative study. *IOP Conference Series: Materials Science and Engineering* 92(1):1-7.
21. Mohammed Saleh, AyedAmr, **Ghadeer F. Mehyar** and George Ondier (2016). Predicting farinograph parameters by rapid visco-analyzer pasting profile using Partial Least Square (PLS) regression. *Quality Assurance and Safety of Crops & Foods*. 8 (1): 41-49.
22. Amin N. Olaimat, Anas A. Al-Nabulsi, Tareq M. Osaili, Murad Al-Holy, Mutamed M. Ayyash, Mahmoud Abu Ghoush, **Ghadeer F. Mehyar**, Richard A. Holley. (2017). Survival and Inhibition of

*Staphylococcus aureus* in Commercial and Hydrated Tahini Using Acetic and Citric acids. Food Control. Food Control. 77 (17): 179-186.

23. Mousa Numan Ahmad, **Ghadeer Fawzi Mehyar**, and Ghadeer A Othman. (2017). Diet and Cardiometabolic Risks: A Connection Through Gut Microbiota. Research Journal of Pharmaceutical, Biological and Chemical Sciences. 8(2): 2397-2409.

24. **Mehyar, Ghadeer F.**, Al-Nabulsi A., Saleh, Muhammed, Olimat, Amin, Holley, Rick. (2018). Effect of chitosan coating containing lysozyme or natamycin on shelf-life, microbial quality and sensory properties of Halloumi cheese brined in normal and reduced salt solutions. Journal of Food Processing and Preservation. 2018;42: e13324.

<http://onlinelibrary.wiley.com/doi/10.1111/jfpp.13324/abstract>

25. **Mehyar, G. F.** and Richard Holley (2018). Active Packaging and non-Thermal processing. In Packaging for Nonthermal Processing of Food, 2<sup>nd</sup> Edition. Wiley-Blackwell, west Sussex, UK. P 15-41.

26. Nihad Alsmairat, Tamara Al-Qudah, Najib El-Assi, **Ghadeer Mehyar**, Issa Gammoh, Yahia A Othman, Salah-Eddin Araj, Tawfiq M Al-Antary. (2019) Effect of drying process on physical and chemical properties of 'Medjool' date palm fruit. Fresenius Environmental Bulletin. 28(2A): 1552-1559.

27. Anas Al-Nabulsi, Tareq Osaili, Amani Sawalha, Amin N. Olaimat, Burhan Aldeen Al-Biss, **Ghadeer Mehyar**, Richard Holley. (2020) Antimicrobial activity of chitosan coating containing ZnO nanoparticles against E. Coli O157:H7 on the surface of white brined cheese. International Journal of Food Microbiology. 334(2):2-8

28. Khalid M. Al-Ismail, **Ghadeer F. Mehyar**, and Maram M. Abu Irhayem, Richard Holley. (2020). Effect of the processing and storage conditions on lipid deterioration and organoleptic properties of baklava. Journal of Food Processing and Preservation. 44(10): 1-10  
<https://doi.org/10.1111/jfpp.14749>

29. Mousa Numan Ahmad, **Ghadeer F. Mehyar**, and Ghadeer Othman. (2021). Nutritional, functional and microbiological characteristics of Jordanian fermented green Nabali Baladi olives. Grasas y Aceites. 72(1): e396.

30. Mohammad Jalal, Hana Zakariaa, Firas Hayajneh, **Ghadeer Mehyar**. (2021). Supplemental  $\beta$ -Mannanase effects with two levels of dietary metabolizable energy on growth performance, carcass characteristics, and meat quality attributes in broiler chickens. Submitted to Brazilian Journal of Poultry Science

#### *b. Refereed Conference Proceedings*

1. **Mehyar, G. F.**, and Han, J. H. (2003). Physical and mechanical properties of edible films made from high-amylose rice and pea starches. Poster, IFT meeting. Chicago, IL.

2. **Mehyar, G. F.**, Holley, R. A., Blank, G., and Han, J. H. (2004). The improved efficiency of the commercial antimicrobials on chicken carcasses by sequential treatments. Oral presentation, IFT meeting. Las Vegas, NV.
3. **Mehyar, G. F.**, Ibrahim, S. A., and Al-Delaimy, K. S. (2005). Citric acid production by *Aspergillus niger* using date base medium fortified with whey, methanol and tricalcium phosphate. Poster, IFT meeting. New Orleans, LA.
4. **Mehyar, G. F.**, Ibrahim, S. A., and Yamani, M. I. (2005). Use of chemical preservatives to extend the shelf life of hummus. Poster. IFT meeting. New Orleans, LA.
5. **Mehyar, G. F.**, Holley, R. A., Blank, G., Han, J. H., and Hydamaka, A. W. (2005). Antimicrobial edible packaging incorporated with trisodium phosphate and acidified sodium chlorite (Sanova) to reduce pathogens on chicken carcasses. Oral presentation, IFT meeting. New Orleans, LA.
6. **Mehyar, G. F.**, Blank, G., Han, J. H., Hydamaka, A. and Holley, R. A. (2006). Physical characterization of antimicrobial pea starch and calcium alginate coatings to reduce bacterial pathogens on chicken skin. Oral presentation, IFT meeting, Orlando, FL.
7. Alsaed, A. K., **Mehyar, G. F.** and Arar A. (2011). Effect of harvesting date and storage temperature on the duration of Khalal stage of fresh Barhi dates. Oral presentation, The 7<sup>th</sup> International Postharvest Symposium, Kuala Lumpur, Malaysia.
8. G. F. Mehyar (2015). Potential biodegradable materials to replace LDPE in moist foods wrapping. Poster. International Conference on Advanced Materials. 27-29 April, JUST, Irbid, Jordan.

*c. Theses*

1. **Mihyar (Mehyar), G. F. (1996)**. The use of sorbate and benzoate salts to inhibit the growth of yeast in labaneh. Masters thesis, University of Jordan.
2. **Mehyar, G. F. (2006)**. Development of antimicrobial edible coatings to reduce microbial contamination of broiler carcasses. Ph. D. thesis, University of Manitoba, MB.

*d. Technical Reports*

**Mehyar, G. F. (1998)**. Workshops on the application of good milking and good dairy manufacturing practices in ten different provinces in Jordan conducted in March through September of 1998. Hygienic Milk Handling TCP/JOR/6611. Report to FAO. Rome, Italy.

*e. Manuscript Revisions*

Participated as a reviewer in the following peer reviewed journals:

- Journal of Dairy Science, American Dairy Science Association, USA
- Journal of Food Science, IFT, USA
- Food Biotechnology, Taylor and Francis, USA
- Turkish Journal of Biology, Scientific and Technological Research Council, Turkey
- African Journal of Biotechnology, Academic Journals, Nigeria
- Jordan Journal of Agricultural Sciences, The University of Jordan, Jordan
- International Journal of Food Science and Technology, Wiley, UK - Journal of Food Processing and preservation, UK - Journal of Microencapsulation, Taylor and Francis, UK
- Journal of Applied Microbiology, Wiley, UK - Letters in Applied Microbiology, Wiley, UK
- Oleo Science, Japan Oil Chemists' Society, Japan

**Professional website link:** <http://eacademic.ju.edu.jo/g.mehyar/default.aspx>  
<https://scholar.google.com/citations?user=weYImvgAAAAJ&hl=en>