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SUMMARY:

- Ph.D. in Food Science with expertise in food physicochemical properties including textures, ingredient functionality, viscoelastic and sensory properties.
- Expert in using several instrumentations to explain food ingredient's functionality and the behavior during processing.
- Extensive experience in the use of Non-destructive instruments and modeling techniques for predicting food/products physicochemical properties.
- Possess excellent experimental design, data statistical analysis and modeling using several multivariate analyses and statistical techniques and software such as GRAMS, JMP[®], SAS[®], Sigview and Unscrambler[®].
- Teach Experience: *Engineering Principles of Food Processing*, 2009 and *Sensory and advanced sensory evaluation* courses, 2006 and 2008, University of Arkansas, USA.
- Research experience of starch and protein functional properties and modifications during post-harvest processing and the relation to products physicochemical properties.

EDUCATION:

- Ph.D.** **Food Science, 2006**
University of Arkansas, Fayetteville, AR, USA
Dissertation: **On the Role of Rice Constituents toward Cooked Rice Texture and Rice Flour Pasting Properties.**
- MS** **Food Science, 1998**
University of Jordan, Amman, Jordan
Thesis: **A study of the Halophilic Bacteria of Nabulsi Cheese, White Brined Cheese, and their Effect on the Quality of the Product**
- B.S.** **Food Science and Technology, 1994**
University of Jordan, Amman, Jordan

WORK EXPERIENCE

Sept. 2011 – Present: ASSISTANT PROFESSOR, Department of Nutrition and Food Technology, Faculty of Agriculture, University of Jordan, Amman, Jordan: Work phone +962-6-5355000 Ext. 22426, Mobile +962-79-5547288.

Nov. 2009 – Sept. 2011: DIRECTOR OF RESEARCH AND DEVELOPMENT/ TECHNICAL DIRECTOR OF RICE FLOUR OPERATIONS: Gulf Pacific Rice, Inc., Houston, TX, 77041, USA.

Oct. 2006 – Nov. 2009: POST-DOCTORAL ASSOCIATE: Department of Food Science, University of Arkansas, Fayetteville, AR, 72704, USA.

- Outstanding Post-Doctoral Associate Award of the Department of Food Science, University of Arkansas, USA. April 2009.
- Teaching of several courses including *Engineering Principles of Food Processing* and *Sensory and advanced sensory evaluation* classes offered by the University of Arkansas.
- Project AFRI Funded 2009 to 2011. *A Novel Material State Diagram Approach to Improve Rice Drying and Quality*.
- Food rheological properties research with emphasis on the relationship between food chemical composition and its texture, rheology and sensory attributes.
- Sensory workshops in sensory methodology. University of Arkansas, **2008**.
- Rice end-use quality including the development of new techniques - Near Infrared Reflectance Spectroscopy- to predict food physicochemical properties.
- Supervising undergraduates and graduates research conducting research in the area of cereal physicochemical and rheological properties.
- Designing and maintaining sponsors access to presentations of the Rice Processing Program, Industry Alliance yearly meetings at the University of Arkansas; <http://uarpp.uark.edu/sponsorlogin.htm>,
- Created a web-based public access that documents processing quality of Arkansas rice <http://uarpp.uark.edu/rpdatabase.htm>.
- Collaboration projects, data analyses and presentation for several food institutions such as MARS Food, Anheuser-Busch and RiceTec.
- Assisted in the overall research directions for the rice processing program, University of Arkansas.

2002–2006 GRADUATE ASSISTANT: Department of Food Science, University of Arkansas, Fayetteville, AR, 72704, USA.

2000–2001 RESEARCH ASSISTANT: Department of Nutrition and Food Technology, University of Jordan, Amman Jordan.

1994–1995 QUALITY/ R&D SUPERVISOR: Zaloum Food Group (Biscuit, Wafer, Chocolates and Gums production)

PUBLICATIONS

- **SALEH, M. I.** and Meullenet, J-F. **2013**. Broken Rice Kernels and the Kinetics of Rice Hydration and Texture during Cooking. *Journal of the Science of Food and Agriculture*: May, 93 (7):1673-1679.
- **SALEH, M. I.** and Meullenet, J-F. **2013**. Contour Presentation of Long Grain Rice Degree of Milling and Instrumental Texture during Cooking. *International Food Research Journal*: 20(3): 1337-1344.
- **SALEH, M. I.** and Meullenet, J-F. **2013**. Cooked Rice Texture and Rice Flour Pasting Properties; Impacted by Rice Temperature during Milling. *Accepted for Publication*. *Journal of Food Science and Technology*. September 20, 2013.
- Ziad Abu-Waar, **Mohammed I. SALEH** and Young S. Lee. **2013**. Viscoelastic and Textural Properties of Cheddar Cheese under Various Temperature Conditions. *Life Science Journal*: 10(3): 2126 - 2131.
- Muhanad W. Akash, Safwan M. Shiyab and **Mohammed I. SALEH**. **2013**. Yield and AFLP Analyses of Inter-Landrace Variability in Okra (*Abelmoschus esculentus* L.). *Life Science Journal*: 10(2): 2771-2779.
- Kadamne, J. A., Jain, V. P., **SALEH, M. I.**, and Proctor, A. **2009**. Measurement of Conjugated Linoleic Acid (CLA) in CLA-Rich Soy Oil by Attenuated Total Reflectance-Fourier Transform Infrared Spectroscopy (ATR-FTIR). *J. Agric. Food Chem.* 57 (22): 10483-10488.
- **SALEH, M. I.**, Rash J., and Meullenet, J-F. **2009**. Surface Lipid Content and Color of Individual Milled Rice Kernels using Near Infrared Reflectance Spectroscopy. *B. R. Wells Rice research studies*.
- Graves, A. M., Siebenmorgen, T. J., and **SALEH, M. I.** **2009**. A Comparative Study between the McGill #2 Laboratory Mill and Commercial Milling Systems. *Cereal Chemistry*; 86 (4):470 – 476.
- Siebenmorgen, T.J., **SALEH, M. I.**, and Bautista, R. C. **2009**. Kinetics of Milled Rice Fissure Formation. *Transactions of the ASABE*. 52(3): 893 - 900.
- **SALEH, M. I.**, Siebenmorgen, T.J., P.A. Counce Gibbons, J. and K.A.K. Moldenhauer. **2008**. A Preliminary Investigation Relating Nighttime Air Temperature Levels to Plot-Scale Milling Quality. *B. R. Wells Rice research studies. AAES Research Series* 571. 280-288.
- **SALEH, M. I.**, Meullenet, J.-F., and Siebenmorgen, T. J. **2008**. Prediction of Rice Surface Lipid Content and Color using Near Infrared Spectroscopy: A Basis for Predicting Rice Degree of Milling. *Cereal Chemistry*. 85(6): 787-791.
- **SALEH, M. I.**, and Meullenet, J.-F. **2007**. The Effect of Moisture Content at Harvest and Degree of Milling (Based on Surface Lipid Content) on the Texture Properties of Cooked Long-Grain Rice. *Cereal Chemistry*. 84(2):119-124.
- **SALEH, M. I.**, and Meullenet, J.-F. **2007**. Effect of Protein Disruption using Proteolytic Treatment on the Cooked Rice Texture Properties. *Journal of Texture Studies*. 38: 423-437.
- **SALEH, M. I.**, and Meullenet, J.-F. **2006** Effect of Broken Rice Kernels on Cooked Rice Texture and Rice-Flour Pasting Properties. *B. R. Wells Rice research studies*. 383-389.
- Chung, W. K., Han, A., **SALEH, M. I.**, and Meullenet, J.-F. **2004**. Prediction of Long Grain Rice Texture from Pasting Properties. *B. R. Wells Rice research studies*. 355-361.

SELECTED PRESENTATIONS:

- **SALEH, M. I.**, Zhekov, Z. G. and Meullenet, J.-F. **2009**. Predicting Cooked Rice Texture Characteristics using Near-Infrared Spectroscopy (NIRS) Scans of Milled Rice. IFT annual Meeting, Anaheim, CA, USA
- Kadamne, J., Jain, V., Proctor, A., and **SALEH, M. I.** **2009**. ATR-FTIR Measurement of Conjugated Linoleic Acid (CLA) in CLA-rich Soybean Oil. AOSC. Orlando, FL., USA.
- **SALEH, M. I.**, and Meullenet, J.-F. **2008**. Effects of Cooked Long Grain-Rice Hydration and Solids Leached during Cooking on Cooked Rice Texture Attributes. IFT Annual Meeting, New Orleans, LA, USA.
- **SALEH, M. I.**, Meullenet, J.-F., Siebenmorgen, T. J., and Wang, L. **2005**. Effect of moisture content at harvest of different kernel thickness fractions on rice instrumental texture properties. IFT Annual Meeting, New Orleans, LA, USA.
- **SALEH, M. I.**, Meullenet, J.-F., and Siebenmorgen, T. J. **2004**. The Effect of Rice Constituents in Determining Rice Functionality during Aging. IFT Annual Meeting, Las Vegas, NV, USA.