

## PERSONAL DETAILS

**Full name:** Mohammed Isam Yamani  
**Occupation:** Professor of Food Microbiology and Hygiene and Quality Management Systems  
**Address** Department of Nutrition and Food Technology  
Faculty of Agriculture, University of Jordan, Amman, Jordan.  
**Telephone No.** Office: (+962 6) 5355000 ext. 22420  
Mobile: (+962 6) 798500015  
Residence: (962-6) 5236693  
**Fax No.** (962-6) 5355522  
**E mail** myamani@ju.edu.jo  
**Date of birth** 13th September, 1949  
**Place of birth** Amman, Jordan  
**Citizenship:** Jordanian  
**Marital Status** Married, with four children

## CURRICULUM VITAE

### Education, Qualification and Training

1. Ph.D., Food Microbiology and Hygiene, Berlin Free University, Berlin, Germany (1982).
2. Examen Rigorosum, Berlin Free University, Berlin, Germany (1981).
3. B. Vet. M. Sc., Cairo University, Cairo, Egypt (1973).

### Professional and Academic Experience

2009 - Staff Member, Department of Nutrition and Food Technology, Faculty of Agriculture, University of Jordan, Amman-Jordan

2007 to 2009 Dean, Faculty of Agriculture, University of Jordan, Amman-Jordan

2005 to 2007 Vice Dean,, Faculty of Agriculture, University of Jordan, Amman-Jordan

2001 to 2005 Head of Department of Nutrition and Food Technology, Faculty of Agriculture, University of Jordan, Amman-Jordan

1998 to present Professor of food microbiology and hygiene, Department of Nutrition and Food Technology, Faculty of Agriculture, University of Jordan, Amman-Jordan

1993 -1998 Associate professor of food microbiology and hygiene, Department of Nutrition and Food Technology, Faculty of Agriculture, University of Jordan, Amman-Jordan.

1985-1993 Assistant professor of food microbiology and hygiene. Department of Nutrition and Food Technology, Faculty of Agriculture, University of Jordan, Amman-Jordan.

1973-1985 Assistant to the head of the microbiological unit of Amman Municipality Food Control Laboratories, head of the unit, and head of the laboratories.

### Academic Experience

#### A- Teaching Experience

- 1- Dairy Science and Technology, undergraduate level.
- 2- Food Microbiology, undergraduate level and graduate level.
- 3- Food Hygiene, undergraduate level.
- 4- Food Preparation, undergraduate level.
- 5- Training in Food Service Institutes, undergraduate level.
- 6- Training in Food Analysis and Quality Control, undergraduate level.

- 7- Quality Management Systems, undergraduate level.
- 8- Food Quality Control, undergraduate level.
- 9- Food Processing and Preservation, undergraduate level.
- 10- Fermented Food Products, undergraduate level.
- 11- Meat Science and Technology, undergraduate level.
- 12- Food Biotechnology, undergraduate and graduate level.

B- Proposed and directed work leading to M.Sc. degree in food science and technology.

(a) *Twenty seven as Supervisor*

(b) *Seven as Co-supervisor*

C- Proposed and directed work leading to Ph.D. degree in food science and technology.

(a) *Five as Supervisor*

(c) *Three as Co-supervisor*

D- Member of many graduate students defense committees

E- Directed five research projects on the microbiology and hygiene of some traditional foods in Jordan funded by the Scientific Research Council of the University of Jordan, and the Higher Council of Science and Technology in Jordan.

**Membership of Governmental and other Committees in relation to Developments in Food**

- 1- Jordan Institution for Standards and Metrology
- 2- Jordan Food and Drug Administration
- 3- The Higher Council for Science and Technology
- 4- Ministry of Agriculture
- 5- Ministry of Health
- 6- Jordanian Veterinarians Association
- 7- Jordan Agricultural Engineers Association

**Membership of Scientific Societies**

- 1- Institute of Food Technologists (IFT), USA, 1987 – 2000.
- 2- International Association for Food Protection (Formerly, International Association of Milk, Food and Environmental Sanitarians, (IAMFES), USA, 1987 - 1999.
- 3- Society of Applied Microbiology (SAM), UK, 1988 – 1999.

## Publications 1

### (In international refereed research periodicals)

- 1- Untermann, F., Lorenz, M., and Yamani, M. I. (1980). Detection of thermostable nuclease in foods. *Archiv für Lebensmittelhygiene*. 31: 173-174.
- 2- Untermann, F., Dickertmann, D., and Yamani, M. I. (1980). Scombroid poisoning in pizzeria restaurants. *Proceedings of World Congress Foodborne Infections and Intoxications*, Berlin, June 29-July 3, 1980.
- 3- Yamani, M. I., Dickertmann, D., and Untermann, F. (1981). Histamine formation by *Proteus* species in tuna fish. *Zentralblatt für Bakteriologie and Hygiene, I. Abt. Orig. B.* 173: 478-587.
- 4- Untermann, F. and Yamani, M. I. (1981). Detection and occurrence of histamine-forming bacteria in restaurants and their significance in the etiology of scombroid poisoning. *Proceedings of the 8th International Symposium of World Veterinary Food Hygienists*. Aug. 30-Sept. 4, 1981, Dublin- Ireland.
- 5- Yamani, M. I. and Untermann, F. (1985). Development of a histidine decarboxylase medium and its application to detect other amino acid decarboxylases. *International Journal of Food Microbiology*. 2: 273-278.
- 6- Yamani, M. I., Humeid, M. A., and Tukan, S. (1987). Comparison of keeping ability of Nabulsi boiled white cheese filled in plastic pouches using cold and hot brine. *Dirasat*. 14 (11): 179-186. (In Arabic)
- 7- Omari, M. A., Humeid, M. A., and Yamani, M. I. (1988). Effect of squashing intensity on some quality attributes of green table olives. *Dirasat*. 15(10): 22-41. (In Arabic)
- 8- Humeid, M. A., Tukan, S. K., and Yamani, M. I. (1990). In-bag steaming of white brined cheese as a method for preservation. *Milchwissenschaft*. 45: 513-516.
- 9- Yamani, M. I. (1993). Yoghurt whey medium for food-borne yeasts. *International Journal of Food Science and Technology*. 28: 111-116.
- 10- Yamani, M. I. (1993). Fermentation of brined turnip roots using *Lactobacillus plantarum* and *Leuconostoc mesenteroides* starter cultures. *World Journal of Microbiology and Biotechnology*. 9: 176-179.
- 11- Yamani, M. I. and Al-Dababseh, B. A. (1994). Microbiological quality of hoummos (chickpea dip) commercially produced in Jordan. *Journal of Food Protection*. 57: 431-435.
- 12- Yamani, M. I. and Abu-Jaber, M. M. (1994) Yeast flora of labaneh produced by in-bag straining of cow milk set yogurt. *Journal of Dairy Science*. 77: 3558-3564.
- 13- Alshawabkeh, K. and Yamani, M. I. (1996). Prevalence of *Salmonella* in poultry farms in Jordan. *Dirasat, Agricultural Science*. 23:67-72.
- 14- Yamani, M. I. and Ibrahim, S. A. (1996). The differential enumeration of *Lactobacillus delbrueckii* subspecies *bulgaricus* and *Streptococcus thermophilus* subspecies *salivarius* in yogurt and labneh using an improved whey medium. *Journal of the Society of Dairy Technology*. 49: 103-108.
- 15- Mihyar, 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.
- 16- Yamani, M. I., Tukan, S. K., and Abu-Taye, S. J. (1997). Microbiological quality of kunafa and the development of a hazard analysis critical control point (HACCP) plan to its production. *Dairy, Food and Environmental Sanitation*, 17:638-643.
- 17- Yamani, M. I. (1998). Enumeration of lactic acid bacteria in foods of plant origin using media based on cucumber and pepper juices *Dirasat, Agricultural Sciences*. 25:72-81.
- 18- Alshawabkeh, K. and Yamani, M. I. (1998). Prevalence of *Salmonella* in poultry processing plants in Jordan. *Dirasat, Agricultural Science*. 25:82-88.
- 19- Yamani, M. I., Al-Nabulsi A. A., Haddadin, M. S. and Robinson, R. K. (1998). The isolation of salt tolerant lactic acid bacteria from ovine and bovine milks for use in the production of nabulsi cheese. *International Journal of Dairy Technology*. 51:86-89.

- 20- Yamani, M. I., Abu Tayeh, S. J. and Salhab, A. S. (1998). Aspects of microbiological and chemical quality of *turmus*, lupin seeds debittered by soaking in water. *Journal of Food Protection*. 61:1480-1483.
- 21- Yamani, M. I., Al-Kurdi, L. M. A., Haddadin, M. S.Y. and Robinson, R. K. (1998). The detection of inhibitory substances in ex-farm milk supplies. *Recent Research Developments in Agricultural and Food Chemistry*. 2:611-627.
- 22- Yamani, M. I., Al-Kurdi, L. M. A., Haddadin, M. S.Y. and Robinson, R. K. (1999). A simple test for the detection of antibiotics and other chemical residues in ex-farm milk. *Food Control* 10: 35-39.
- 23- Mihyar, 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.
- 24- Yamani, M. I., Hammouh, F. G. A, Humeid, M. A. and Robinson, R. K (1999). Production of fermented cucumbers and turnips with reduced levels of sodium. *Tropical Science*. 39: 233-237.
- 25- Shami, A. M., Al-Rimawi, A. S., and Yamani, M. I. (2004). An analysis of the attitudes of food plants administrations in Jordan toward the adoption of quality management systems. *Dirasat, Agricultural Sciences*. 31:249-258.
- 26- Shami, A. M., Al-Rimawi, A. S., and Yamani, M. I. (2004). Perceptions of food manufacturing administrators in Jordan towards the benefits of quality management systems. *Dirasat, Agricultural Sciences*. 31:268-276.
- 27- Nassereddin, R. I. and Yamani, M. I. (2005). Microbiological quality of sous and tamarind, traditional drinks consumed in Jordan. *Journal of Food Protection*. 68:773-777.
- 28- Yamani, M. I. and Isa, J.K.(2006). Microbiological quality of tehena and development of a generic HACCP plan for its production. *World Journal of Agricultural Sciences*, 2: 290-297
- 29- Yamani, M. I. and Mihyar, G. F. (2011. )Effect of chemical preservatives and storage temperature on the shelf-life of hummus. *Jordan Journal of Agricultural Sciences*. 7:
- 30- Omar S.S., Abdullah Z.A., Humeid M.A., Yamani M.I. (2012): Optimal composition and heat processing requirements for canning of eggplant dip (Motabbal Al-bathinjan). *Czech J. Food Sci.*, 30: 35–44.
- 31- Al-Awwad NJ, Yamani M. I. & Takturi HR (2013). Development of probiotic hummus. *Journal of Saudi Society for Food and Nutrition*. 9 (1):1-18.
- 32- Al-Awwad NJ, Takturi HR & Yamani M. I. (2014). Effect of probiotic hummus on blood lipids of rats. *Jordan Journal of Biological Sciences* . 7(4): 261-267
- 33- Moawiyia A. Haddad, M. A., Yamani, M. I. and Khaled Abu-Alruz (2015). Development of a Probiotic Soft White Jordanian Cheese *American-Eurasian J. Agric. & Environ. Sci*. 15: 1382-1391.
- 34- Ahmad, L. A., Al-Ismail, K. M., Yamani, M. I. (2016). Influence of processing and storage on chemical and biochemical characteristics of Mish cheese traditionally produced in Jordan *Quality Assurance and Safety of Crops & Foods*. 8: 243 – 248.
- 35- Haddad M. A. and Yamani, M. I. (2017). Microbiological Quality of Soft White Cheese Produced Traditionally in Jordan. *Journal of Food Processing and Technology*: 8: 706.
- 36- Yamani, M. I. and Mohammed I. Saleh, M. I. (2019). Halophilic Archaea Cause the 'Red Cheese Spoilage' of the Boiled White Cheese – Fulfillment of Koch's Postulates. *Journal of Agriculture and Life Sciences*. 6: 1-7.
- 37- Suhad M Abu Odeh, S. M., and Yamani, M. I. (2019). A Study of the Chemical and Microbiological Quality of Baloryeh, Burma and Baklawa, Traditional Arabic Sweets Produced in Jordan. *Journal of Agriculture and Environmental Sciences*. 8: 120-128.
- 38- Haddad M.A., Yamani M.I., Jaradat D.M.M., Obeidat M., Abu-Romman S.M., Parisi S. (2021) An Introduction to Food Traceability. In: *Food Traceability in Jordan*. SpringerBriefs in Molecular Science. Springer, Cham. [https://doi.org/10.1007/978-3-030-66820-4\\_1](https://doi.org/10.1007/978-3-030-66820-4_1)

## **Publications 2**

**More than 40 publications in professional scientific periodicals**

## **Areas of Interest**

1. Food microbiology.
2. Food safety and food hygiene
3. Quality and safety management systems of food.
4. Technological developments in foods.
5. Conformity Assessment and Laboratory Accreditation to ISO 17025
6. Food processing and innovation.