

CURRICULUM VITAE

Personal Data:

Name: Maher Mahmoud Basheer Al-Dabbas

Nationality: Jordanian.

Date of birth: 1969, Oct. 2nd

Place of Birth: Irbid.

Martial Status: Married.

Organization address: Department of Nutrition and Food Technology – Faculty of Agriculture – The University of Jordan-Amman, 11942 Jordan. www.ju.edu.jo

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Education:

2004-2007 - PhD in Agricultural Science- Department of Biochemistry and Applied Biosciences- Food Sciences and chemistry- The United Graduate School of Agricultural Sciences, Kagoshima University-Kagoshima, Japan.

2003-2004 - Researcher - Cellular and molecular biology laboratory-Faculty of Agriculture, Kagoshima University, Kagoshima, Japan

1988-1992 - Bachelor in Nutrition and Food Technology
University of Jordan, Amman, Jordan.

Professional and Academic Experience:

1. Chairman of the Dept. of Nutrition and Food Technology-University of Jordan from Sep., 2018 until Sep., 2020
2. Full professor at Dept. of Nutrition and Food Technology-University of Jordan from Nov, 2016 until now.

3. Associate professor at Dept. of Nutrition and Food Technology-University of Jordan from Nov, 2012 until Nov., 2016.
4. Assistant professor at Dept. of Nutrition and Food Technology-University of Jordan from Sep, 2007 until Nov., 2012.
5. Supervisor of the dairy plant unit at Dept. of Nutrition and Food Technology-University of Jordan from Sep, 2009 until Sep., 2010.
6. Laboratory supervisor, Department of Nutrition and Food Technology, University of Jordan from 15-March-1993 until March 2003.
7. Manager assistant at International Enterprises and Trading Co., Amman from 9- June-1992 Until 1st of December 1992.
8. Herbs and Natural products production manager at AL-Razi Drug Store. Amman, from 1st of December 1992 until 15-March-1993.

Taught Courses

Graduate Courses

1. Advanced Food Chemistry
2. Fruits and Vegetables Technology

Undergraduate courses

1. Food chemistry
3. Food Analysis
4. Quality control
5. Principles of Nutrition and Food Sciences
6. Principles of Food Science
7. Principles of Nutrition
8. Food additives
9. Cereal technology
10. Confectionery and candy processing
11. Principles of Food preparation
12. Training in food science and technology
13. Seminar in Food science and technology
14. Seminar in Nutrition and dietetics

Skills:

1. Laboratory procedures: Gravimetric analysis, Chromatographic techniques, HPLC, GLC, TLC, Instrumental analysis ,NMR, GC-Mass, Atomic

Absorption, Spectrophotometry and most of laboratory works.

2. Computer Skills (WS, Excel 4.0, Windows, Power point).
3. Languages: Arabic, English and Japanese (speaking, writing, reading and typing).

Research Interest:

Natural products and plant secondary metabolites bioactivities (isolation and identification of compounds), antioxidant, antimicrobial, anticancer, antihyperglycemic compounds, Functional compounds in food, pesticides residues in food, food sciences and technology, and food processing and preservation techniques.

Publications:

1. Al-Ismael, K., Takruri, H., Tayyem, R., **Al-Dabbas, M**, Abdelrahim, D, (2021). Trans fatty acids content of sweets and appetisers traditionally consumed in Jordan. **Rivista Italiana Delle Sostanze Grasse**, **982**, 131-137.
2. Takruri, H., Al-Ismael, K., Tayyem, R., **Al-Dabbas, M**, (2020). **Composition of local Jordanian Food Dishes**. (1st Ed.), Amman: Dar Zuhdi for Publishing and Distribution, Jordan
3. Awaisheh, S., Rahahleh, R., Omar, S., **Al-Dabbas, M.**, Haddad, M., Ibrahim, S, (2020). Efficacy of cinnamon and Qysoom essential oils, alone and in combination, to retard lipid oxidation in olive oil and frozen beef-burger models. **Journal of Food Chemistry and Nanotechnology**, 6(3), 117-123.
4. Albaz, F., **Al-Dabbas, M**, (2020). Impact of salting and Arabic gum coating with or without antioxidants on the oxidative stability of cashew nuts during storage. **International Journal of Applied and Natural Sciences**, 9 (3), 1-14.
5. **Al-Dabbas, M.**, Ootom, H., Al-Antary, T , (2019). Impact of honey color from Jordanian flora on total phenolic and flavonoids contents and antioxidant activity. **Fresenius Environmental Bulletin**, 28 (9), 6898–6907.
6. Al-Antary, T , Shaderma, A., **Al-Dabbas, M.** (2019). Effect of ozonation treatment on spiked chlorfenapyr pesticide on Lettuce. **Fresenius Environmental Bulletin**, 28 (1), 370–375.
7. **Al-Dabbas, M.**, Shaderma, A., Al-Antary, T , (2018). Effect of ozonation treatment on spiked myclobutyl pesticide on lettuce.. **Fresenius Environmental Bulletin**, 27 (12), 8600–8606.

8. Al-Antary, T , Shaderma, A., **Al-Dabbas, M.** (2018). Effect of ozonation treatment on spiked myclobutail pesticide on tomato fruits. **Fresenius Environmental Bulletin**, 27 (12), 8574–8579.
9. Al-Antary, T , Shaderma, A., **Al-Dabbas, M.** (2018). Effect of ozonation treatment on spiked chlorfenapyr pesticide on tomato fruits. **Fresenius Environmental Bulletin**, 27 (11), 7822–7826
10. Shaderma, A., **Al-Dabbas, M.**, Al-Antary, T and Alananbeh, K. (2018). Evaluation of ozonation treatment on tomato fruits and lettuce color. **Fresenius Environmental Bulletin**, 27 (7), 5137–5141.
11. **Al-Dabbas, M.**, Saleh, M., and Hamad, H. (2017). Chlorophyll Color Retention in Green Pepper Preserved in Natural Lemon Juice. **Journal of Food Processing and Preservation**, 41 (4), 1-6.
12. **Al-Dabbas, M.** (2017). Antioxidant activity of different extracts from the aerial part of *Moringa peregrina* (Forssk.) Fiori, from Jordan. **Pakistan Journal of Pharmaceutical Sciences**. 30, 6, 2151-2157.
13. Shereen Al-Kharabsheh, **Maher Al-Dabbas**, Ahmad Zatimeh and Khaled Abulaila. (2017). Antioxidant Activity and Alpha-Amylase Inhibitory of Selected Medicinal Plants Grown in Jordan: *in vitro* Study. **Journal of the Arab Society for Medical Research**, 12 (1), 19-26.
14. Saleh, M., Ghazzawi, H., Akash, M., Al-Ismail, K and **Al-Dabbas, M.** (2016). Sesame-Oil-Cake (SOC) Impacted Consumer Liking of a Traditional Jordanian Dessert; A Mixture Response Surface Model Approach. **International Food Research Journal**, 23 (5), 2096-2102.
15. Al-Antary, T., **Al-Dabbas, M.**, and Shaderma, A (2016). Comparison between effects of three treatments for different periods of time on methomyl pesticide in tomato juice. **Fresenius Environmental Bulletin**, 25 (7), 2693–2699.
16. Al-Ismail, K., Al-Hiary, B and **Al-Dabbas, M** (2015). Evaluation of some chemical and sensory properties of processed cheese analogue with selected vegetable oils. **International Journal of Chemical and Process Engineering Research**, 2 (6) , 75- 85.
17. **Al-Dabbas M**, Saleh, M and Al-Ismail, K. (2015). Preservation Methods Impacted Phenolics, Flavonoids, Carotenoides Contents, and Antioxidant Activities of Carrot (*Daucus carota* L.) **Journal of Food Processing and Preservation**, 39, 1618-1625.
18. **Abu-Ghoush, M., Alavi, S., Adhikari, K., Al-Holy, M., Al-Dabbas, M** (2015). Sensory and nutritional properties of a novel cooked extruded lentils analog. **Journal of Food Processing and Preservation**, 39, 1965-1975.

19. Al-Antary, T., **Al-Dabbas, M.**, and Shaderma, A (2015). Effects of heat treatment on three carbamate pesticides residues in tomato juice, **Fresenius Environmental Bulletin**, 24 (9a), 2926-2930.
20. Al-Antary, T., **Al-Dabbas, M.**, and Shaderma, A (2015). Evaluation of three treatments on carbosulfan removal in tomato Juice., **Fresenius Environmental Bulletin**, 24 (3), 733-739.
21. Osaili, T., Al-Nabulsi, A., Jaradat, Z., Shaker, R., Alomari, D., **Al-Dabbas, M.**, Alaboudi, A., Al-Natour, M., Holley, R (2015). Survival and growth of *Salmonella Typhimurium*, *Escherichia coli O157:H7* and *Staphylococcus aureus* in eggplant dip during storage. **International Journal of Food Microbiology**, 198, 37-42.
22. Al-Ismail, K., Mehyar, G., Al-Khatib, H., **Al-Dabbas, M** (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 & Foods**, 7 (5), 613-620.
23. Saleh, M., Abu-Waar, Z., Akash, M., and **Al-Dabbas, M** (2014). Effect of Stabilized Rice Bran Fractions on the Formation of Rice Flour Pasting Properties. **Cereal Chemistry**, 91 (6), 603-609.
24. **Al-Dabbas, M.**, Saleh, M., ABU-Ghoush, M., Al-Ismail, K., and Osaili, T. (2014). Influence of storage, brine concentration and in-container heat treatment on the stability of white brined Nabulsi cheese, **International Journal of Dairy Technology**, 67 (3), 427- 436.
25. **Al-Dabbas, M.**, Al-Antary, T., and Shaderma, A (2014). Monitoring of certain carbamate pesticides residues in tomatoes grown in Jordan Valley by GC-NPD. **Woulfenia Journal**, 21 (4), 235-246.
26. Chibani, S., **Al-Dabbas, M.**, Abuhamdah, S., Aburjai, T., Bencheraiet, R., Kabouche, A., Jay, M., Kabouche, Z (2014). Flavonoids and antioxidant activity of *Thapsia garganica* from Algeria. **Chemistry of Natural Compounds**, 50 (2), 357-359.
27. Al-Antary, T., **Al-Dabbas, M.**, and Shaderma, A (2014). Effects of three treatments for different periods on oxamyl in tomato Juice. **Bothalia Journal**, 44 (3), 189-202.
28. Al-Antary, T., **Al-Dabbas, M.**, and Shaderma, A (2014). Effect of UV-Radiation on methomyl, Oxamyl and Carbuslfan residues in tomato juice. **Fresenius Environmental Bulletin**, 23 (3a), 924-928.
29. **Al-Dabbas, M.**, Shaderma, A and Al-Antary, T (2014). Effect of ozonation on Methomyl, Oxamyl and Carbosulfan residues removal in Tomato Juice. **Life Science Journal**, 11 (2), 68-73.

30. Tukan, S. K., Al-Ismail, K., Ajo, R.Y and **Al-Dabbas, M. M** (2013). Seeds and seed oil compositions of Aleppo pine (*Pinus halepensis* Mill.) grown in Jordan. **Larivista Italiana Delle Sostane Grasse**, **110**, 87-93.
31. Shaderma,A., Al- Antary, M., and **Al-Dabbas, M.** (2013). Carbamate Pesticides Residues in Different Imported Brands of Tomato Juice. **Australian Journal of Basic and Applied Sciences**, 7(7): 190-195.
32. S. Chibani, C. Bensouici, A. Kabouche, Z. Kabouche, **M. M. Al-Dabbas**, and T. Aburjai (2012). Flavonoids and antioxidant activity of *Santolina rosmarinifolia* from Algeria. **Chemistry of Natural Compounds**, 48 (5), 877-878.
33. Al-Saed, A. K., Al-Groum, R. M and **Al- Dabbas M. M** (2012). Implementation of HACCP (Hazard Analysis Critical Control Point) in Jameed production. **Food Science and Technology International**, 18(3), 229-239.
34. **Al-Dabbas, M** and Al-Maqdisi J (2012). Effect of partial replacement of sucrose with the artificial sweetener sucralose on the physico-chemical, sensory, microbial characteristics, and final cost saving of orange nectar. **International Food Research Journal**, 19 (2), 679-683.
35. **Al-Dabbas, M** and Hamada, W (2012). Effect of using edible coating films on the sensory quality and oil uptake of Falafel balls after deep frying. **Arab Journal of Food and Nutrition**, 28, 54-64.
36. **Al-Dabbas, M.M**, Al-Ismail, K., and Alabdullah B (2011). Effect of chemical composition on the buffering capacity of selected dairy products. **Jordan Journal of Agricultural Sciences**, 7 (4), 690-700.
37. **Al-Dabbas M. M.**, Al-Ismail, K. R. Abu-Taleb, F. Hashimoto, I. O. Rabah, K. Kitahara, K. Fujita and T. Sukanuma (2011). Chemistry and antiproliferative activities of 3-methoxyflavones isolated from *Varthemia iphionoides*.**Chemistry of Natural Compounds**, 47 (1), 17-21.
38. Al-Ismail K.M., Ahmad R., **Al-Dabbas M.M.**, Ajo R.Y. and Rababah T. (2011).Some physicochemical properties of olive and olive oil of three jordanian olive varieties. **Larivista Italiana Delle Sostane Grasse**, 88, 47-53.
39. **Al-Dabbas M.M.**, Abu-Taleb, R and Al-Ismail K.M (2011). Antimicrobial and antiproliferative activities of extracts and compounds isolated from Varthemia (*Varthemia iphionoides* Bloiss).**Functional plant science and Biotechnology**, 5(1), 69-72.
40. **Al-Dabbas M. M.**, Ahmad R., Ajo R.Y., Abulaila K., Akash M and Al-Ismail, K.(2010). Chemical composition and oil components in seeds of *Moringa peregrine* (Forssk) Fiori. **Crop Research** , 40 (3), 161-167.

41. **Al-Dabbas M.M.**, Al-Ismail, K and Al-Qudah Y. (2010). Antioxidant activity of different extracts from *Varthemia iphionoides*. **Larivista Italiana Delle Sostane Grasse**, 87, 243-249.
42. **Al-Dabbas M. M.**, Al-Ismail, K., Abu-Taleb, R., and Salam, I. (2010). Acid-base Buffering Properties of Five Legumes and Selected Food in Vitro. **American Journal of Agriculture and Biological Science**, 5 (2) 154-160.
43. Khalid M. Al-Ismail, Ali K. Alsaed, Rafat Ahmad, **Maher Al- Dabbas (2010)**. Detection of Olive Oil Adulteration with some plant oils by GLC Analysis of Sterols Using Polar Column. **Food Chemistry**, 121 (4), 1255-1259.
44. **Al-Dabbas, M. M.**, and Al-Ismail, K. (2008). Effectiveness of extracts and potential natural antioxidants from *Varthemia iphionoides* in the oxidative stability of soybean oil and beef tallow. **Journal of the arab society for medical research.**, 3 (2), 149-156.
45. **Al-dabbas, M. M.**, Al-Ismail, K., Kitahara, K., Chishaki, N., Hashinaga, F., Suganuma, T., and Tadera, k. (2007). Effects of different inorganic salts, buffer systems, and desalting of *Varthemia* crude water extract on DPPH radical scavenging activities. **Food Chemistry**, 104 (2), 734-739.
46. **Al-dabbas, M. M.**, Kitahara, K., Suganuma, T., Hashimoto, F., and Tadera, k.(2006). Antioxidant and α -amylase inhibitory compounds from aerial parts of *Varthemia iphionoides*. Boiss. **Bioscience Biotechnology and Biochemistry**, 70 (9), 2178-2184.
47. **Al-dabbas, M. M.**, Suganuma, T., Kitahara, K., Hou, De-X., and Fujii, M. (2006). Cytotoxic, antioxidant and antibacterial activities of *Varthemia iphionoides*. Boiss extracts. **Ethnopharmacology**, 108, 287-293.
48. **Al-dabbas, M. M.**, Hashinaga, F., Abdelgaleil, S., Suganuma, T., Akiyama, K., and Hayashi, H. (2005). Antibacterial activity of an eudesmane sesquiterpene isolated from common *Varthemia iphionoides*. **Ethnopharmacology**, 97, 237-240.
49. Ibrahim, S., Al-Dabbas, M., Dagoory, M., and Haeik, S. (1996). Natural Antioxidant in Food. *Al-mohandes Al-Ziraie Al-arabie.*, 42, 19-24 (Regeinoal Journal).
50. Ibrahim, S.A., Salama, M.M., **Al-Dabbas, M.M.**, and Haddadin, M.S. (1996). Evaluation of different biological materials for enhancing growth of *Bifidobacterium* species. **J. Dairy Sci.** 79, 113 (Supply.1-D109).
51. **Al.dabbas, M.M.** (1996). Food Irradiation as a method for preservation of food. *Al-mohandes Al-ziraie*, Vol.63. (National Journal).

Attended Conferences

1. **Al-Dabbas M. Maher*** Khalid Al-Ismael and Sabal Bani Mustafa "Influence of Several Physical Treatments on the Improvement of Some Quality Parameters of Olive Oil" In : International Conference on Food, Agriculture and Animal Sciences (ICOFAAS 2019) Nov. 8-11, 2019, Antalya, Turkey.
2. **Al-Dabbas M. Maher*** and Heba Ootom Impact of honey color from Jordanian flora on total phenolics and flavonoids contents and antioxidant activity. In : The International Conference on Agronomy and Food Science and Technology (AgroFood) June 20-21, 2019, Istanbul, Turkey.
3. **Al-Dabbas M. Maher*** and Asma Shaderma. Evaluation of Cypermethrin and Chlorpyrifos Pesticides Residues in Jordanian Tomato Fruits and Effect of Ozonation on Residues Degradation. In: The 6th International Conference of The Arab Society for Medical Research Feb, 20 – 24, 2018, Luxor, Egypt.
4. **Al-Dabbas M. Maher*** and Shereen Al-Kharabsheh. Antioxidant and α -amylase inhibitory activities of selected medicinal plants grown in Jordan. In: The 5th International Conference of The Arab Society for Medical Research October, 28 – 31th 2016, Sharm El Sheikh, Egypt
5. Al-Dabbas, M., Al-Antary, T. Shderma, A. Comparison between effects of three treatments for different periods of time on methomyl pesticide in tomato juice. The 4th International Conference on Emerging Trends in Scientific Research (ICETSR) 28-29 November, 2015, Nippon Hotel, Istanbul-Turkey. V4, ISBN: 978-969-9952-02-9
6. The Fifth Conference of Research Thesis and dissertation – participant and chairman, 16-17/ April/ 2014. The University of Jordan- Amman, Jordan.
7. Al-Antary, T. Shderma, A and Al-Dabbas, M. Monitoring of Methomyl, Oxamyl and Carbosulfan Pesticides Residues in Local Tomatoes and in Imported Tomato Juice, and Studying the Effect of Ozonation, UV-radiation and Heat Treatment on these Pesticides Residues in Tomato Juice. The 11th Arab Congress of Plant Protection, At Arab Soc of Plant Protection and Faculty OF Agric, Al Balqa Applied University, Al-Salt, Jordan DOI: 10.13140/2.1.1474.2720 Conference. 11, Nov.2014.
8. **Al-Dabbas, M.** Effect of partial replacement of sucrose with the artificial sweetener sucralose on the physico-chemical, sensory, microbial characteristics, and final cost saving of orange nectar. In: 2nd International conference on biotechnology engineering ICBio E`11. **PP:** 445-448. International Islamic University Malaysia, Kualalumpur, 17-19, May 2011.

9. **Al-Dabbas, M. M.** Antidiabetic properties of plants: An update. In: Conference on updates in nutrition management of diabetics and elderly. Dept. of Nutrition and Food Technology-University of Jordan, Amman, Jordan 23-24 Nov., 2011.
10. **Al-Dabbas, M. M.** Bioactivity of medicinal plants and their isolated compounds. In: 1st Arab-American frontiers of Sciences, Engineering, and Medicine Symposium. Kuwait Institute for Scientific Research (KISR) * U.S. National Academies. Kuwait City. October 17-19, 2011.
11. **Al-Dabbas, M** and Hamada, W. Effect of using edible coating films on the sensory quality and oil uptake of Falafel balls after deep frying. In: The 4th Arab conference on nutrition promotion of healthy nutrition in the community. The University of Jordan, Amman, Jordan 5-7, April 2011.
12. **Maher M. Al-Dabbas***, Khalid Al-Ismail & Basem Al-Abdullah. Effect of chemical composition on the buffering capacity of selected dairy products. The 2nd international conference in food industries and biotechnology. Al-Baath University-Homs-Syria 1-3 November 2010.
13. **Al-Dabbas M. Maher***, Abu-Taleb Ruba, Al-Ismail Khalid. Antimicrobial and antiproliferative activities of extracts and compounds isolated from *Varthemia*, *Varthemia iphionoides* Bloiss. In: The 1st Euro Med conference on Plant Natural Products (BioNat-1). National research center-Cairo, Egypt. 8-10 Dec, 2009.
14. **Maher M. Al-Dabbas*** and Khalid Al-Ismail. Effectiveness of extracts and potential natural antioxidants from *Varthemia iphionoides* in the oxidative stability of soybean oil and beef tallow. In: the 2nd international conference under the theme: Medical research in the Arab world- modes of collaboration and development. National research center-Cairo, Egypt. 11-13 Nov, 2008. *Journal of the arab society for medical research*. 3 (2), 149-156.
15. Abdelgaleil, S. A., **Al-Dabbas, M. M.**, Ahmed, S., Hashinaga, F. Bioactivity of Sesquiterpene Constituents from *Magnolia Grandiflora* and *Varthemia Iphionoides* against Certain Food Borne Bacteria and Phytopathogenic Fungi. The Third International Conference on IPM Role in Integrated Crop management and Impacts on Environment and Agricultural Products. Giza, Egypt, 26-29 November 2005.
16. **M. Al-Dabbas**, and S. A. Ibrahim. Buffering capacity of milk and milk products. AGFD 110. The 228th ACS National Meeting, in Philadelphia, PA, August 22-26, 2004

Training Courses:

1. Training ladies from Lebanon and Palestine on Dairy product processing in collaboration with the Jordanian Hashemite Fund for Human Development during the period 24-25 October and 26-27 Nov 2013 and 2015. Jordan

2. Training courses for women from local community in ruler areas on Nutrition, food processing and food security in collaboration with the Jordanian Hashemite Fund for Human Development during the period 15- July- 7th –September 2013 and 1st Oct.-12 Nov. 2012. Jordan
3. Special training course to establish teams for tasting olive oil and processed table olives. National center for agricultural research and extension-Ministry of Agriculture, Amman, Jordan 16-20 Dec., 2012.
4. Training trainees from Iraq on the quality control and chemical analysis of date. Dept of Nutrition and Food technology- faculty of agriculture,Amman, Jordan, Dec. 14-18, 2008.
5. Training trainees from Iraq on the dairy products production at Dept of Nutrition and Food technology- faculty of agriculture,Amman, Jordan, Dec. 14-18, 2007.
6. Training course on food Irradiation. Cairo, Egypt, March 10-21, 1996. Organized by (FAO/RNE) in collaboration with the joint FAO/IAEA. Division. Vienna– Austria.
7. Training course on fermentation biotechnology. Faculty of Agriculture University of Jordan, October 8-16, 1994. Organized by Dept. of Nutrition and Food Technology in collaboration with McGill University, Montreal, Canda.

Workshops:

1. Nuclear Proliferation and Nuclear Energy forum, Security, political and economic implications; Regional and international models. Amman, Jordan. June 22-24-2009.(The Jordan University delegation representative).
2. ASMR/ LAS. Scientific workshop on different stratiges for the purification of bioactive natural products for pharacological evaluation. National research centere- Cairo, Egypt November 11-13, 2008
3. FAO/ILS. Regional Training Workshop on Risk Analysis in Food Control for Middle East". Amman, Jordan. October 16-18, 2000.
4. FAO/WHO .Regional workshop on food Irradiation process control. Nuclear research center for Agriculture and medicine. Karaj- IRAN31st Aug. – 4th Sep. 1997
5. Gerhardt workshop on kjeldahl theory and application notes. Arab Drug Store in Amman, Jordan. Jan.1996.

Award and prizes

- 2012- Distinguished researcher at the University of Jordan
- 2003- Ministry of higher education -Japan (Mombusho scholarship towards PhD)

Editorial board of Journals

- 1- Global Journal of Food Science and Technology- Spring journal
- 2- American Journal of Advanced Food Science and Technology- Columbia international publishing (CIP)
- 3- Gavin journal of Food and Nutritional science (Gavin Publishers
Gavin Journal of Food and Nutritional Science, 5911 Oak Ridge Way, Lisle, IL 60532, USA

GRADUATE - STUDENT SUPERVISION:

No.	Thesis Title	Supervisor (s)	Students name	Level	Year	Published
1	Effect of ozonation on color, firmness and dissipation of chlorfeapyr and myclobutanil pesticides residues in tomatoes and lettuce	Dr. Maher Al-Dabbas & Dr. Tawfiq al-antary	Asma shaderma	Dr.	2018	yes
2	Monitoring of carbamate pestisides residues in tomato cultivars grown under local production conditions and effect of washing, heat treatments, ozonation and UV-light exposure on that residues levels	Dr. Maher Al-Dabbas	Asma shaderma	M.Sc.	2013	yes
3	Production of Functional Marshmallow Candy Using Honey, Fruit Concentrates, Cow`s Milk and Aqueous Hibiscus Extract	Dr. Maher Al-Dabbas	Etaf Ghaleb	M.Sc.	2014	
4	Influence of several physical treatments on the improvement of some quality parameters of locally produced olive oil	Dr. Maher Al-Dabbas Dr. Khalid Al-Ismail (Co.)	Sabal Mustafa	M.Sc.	2015	
5	Production of Honey and Fruit Based Jelly Gum Candy with Functional Properties	Dr. Maher Al-Dabbas	Doa`a Alrifai`i	M.SC	2014	
6	Effects of Processing and Preservation Methods on Phenolic and Antioxidant Activities of Garlic (<i>Allium sativum</i>)	Dr. Maher Al-Dabbas	Khlood Jodeh	M.SC	2015	

7	Antioxidant and α-amylase inhibitory activities of selected medicinal plants grown in Jordan	Dr. Maher Al-Dabbas	Shereen Al-Kharabsheh	M.SC	2015	
8	Antioxidant and α-amylase inhibitory activities of the flowers and leaves of <i>Ruta graveolens</i> L.	Dr. Khalid Al-Ismail & Dr. Maher Al-Dabbas (Co.)	Rawya Suliman	M.Sc.	2015	
9	Effect of roasting and dehulling stages of sesame seeds used in the production of tahina and halawa on antioxidant activity, oil quality and functional protein properties	Dr. Khalid Al-Ismail & Dr. Maher Al-Dabbas (Co.)	Nisreen Aoamleh	M.Sc.	2015	
10	Evaluation of the Phenolic and Flavonoids Content, Antioxidant Activity and Color of Different Type of Jordanian Honey	Dr. Maher Al-Dabbas	Heba Otoom	M.Sc	2017	
	EFFECTS OF PROCESSING AND PRESERVATION METHODS ON PHENOLIC AND ANTIOXIDANT ACTIVITIES OF OKRA (<i>ABELMOSCHUS ESCULENTUS</i> L.)	Dr. Maher Al-Dabbas	Majd Taha Mumneh	M.Sc	2020	
11	SENSORY AND OXIDATIVE STABILITY OF ROASTED PEANUTS COATED WITH ARABIC GUM AND A SYNTHETIC ANTIOXIDANT DURING STORAGE	Dr. Maher Al-Dabbas	Razan Khderat	M.Sc	2020	
12	Impact of Salting, Roasting and Arabic Gum Coating with or without Antioxidants on the Sensory and Oxidative Stability of Cashew Nuts during Storage	Dr. Maher Al-Dabbas	Fahed AlBaz	PhD	2020	
13	Impact of using different immobilized adsorbents on some chemical and physical properties of locally produced olive oil	Dr. Maher Al-Dabbas	Rawan aljaloudi	phD	2021	

FUNDED RESEARCH PROJECTS (RESEARCH GRANTS):

1	Title	Evaluation of cypermethrin and chlorpyrifos Pesticides Residues in Tomato Fruits and
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		cucumber produced under local production conditions, and effect of Ozonation on these Pesticides Residues Degradation.
Investigators	Dr . Maher Al-Dbbas (Main Researcher) and Asma shaderma (Co-researcher)	
Sponsor	Scientific research support fund- Ministry of higher education, Amman-Jordan	
Budget	31,390 JD	
Year	2015	
Status	Just accepted	
2	Title	Antioxidant, antibacterial and cytotoxic activities of some naturally isolated phenolic compounds from varthemia (<i>Varthemia iphionoides</i>)
Investigators	Dr. Maher Al-Dabbas and Dr Khalid Al-Ismail	
Sponsor	Deanship of Academic Research at the UJ	
Budget	25000 JD	
Year	2008	
Status	Completed and three papers has been published.	
3	Title	The relation between the chemical composition and the acid-base buffering capacities of certain selected foods and antacid home preparations
Investigators	Dr. Maher Al-Dbbas and Dr Khalid Al-Ismail	
Sponsor	Deanship of Academic Research at the UJ	
Bud jet	8000JD	
Year	2009	
Status	Completed and two papers has been published.	

4	Title	Studies of the chemical composition of <i>Moringa peregrina</i> (Frossk) seeds and the biological evaluation of certain leave extracts and isolated compounds
Investigators	Dr. Maher Al-Dabbas and Dr Khalid Al-Ismail	
Sponsor	Deanship of Academic Research at the UJ	
Budget	20000JD	
Year	2010	
Status	completed and one paper has been published.	

Faculty For Factory project (FFF)

Project title	Budget	Company name	Invetigator/ year
Solving some problems associated with the production and storage of locally produced white brined cheese	3500 JD	Al-Shamie dairy company	Dr. Maher Al-Dabbas/ 2008
Effect of use of edible coating for Falafel on the final sensory quality and absorbed fat after frying	3500 JD	Hamada restaurant company	Dr. Maher Al-Dabbas/ 2009
Partial replacement of sucrose with glucose syrup or HFCS in juice industry for final cost saving	3500 JD	Lotus Food Industries Co	Dr. Maher Al-Dabbas/ 2010
Trials for production of high quality chocolate-couverture complying Jordanian standards with low cost	3500 JD	Ishtar Chocolate and Sweets Manufacturing Co.	Dr. Maher Al-Dabbas/ 2011

Trials to Preserve Pepper Green Color in Lemon Dressing	3500 JD	Hamada restaurant company	Dr. Maher Al-Dabbas/ 2012
Trials to produce soft Manna and Salwa sweets with special properties that is not affected by changes in temperature during storage	3500 JD	Hammamto alssalam sweets Factory-Amman	Dr. Maher Al-Dabbas/ 2013

Memberships:

- Agricultural Engineers Association in Jordan. Since July, 1992.
- JJAS (Jordan Japan Academic Society), since 2009.
- Jordanian society for sensory evaluation of food. Since March 2011.
- JSMO (Jordan Standards and Metrology Organization)- Member of the advisory board for the Quality Mark certification, since 2012)
- JSMO Technical expert for quality mark certification

References:

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