

# MOHAMMED SALEH, PH.D.

Professor in Food Physicochemical Properties  
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## **INTRODUCTION AND RESEARCH INTERESTS:**

- o Food Engineering: Research specialties in food process engineering area with the emphasis on dairy and cereal quality aspects including functionality, processing efficiency, safety, process sustainability and by-product utilization.
- o Research interests expand to include food quality improvement and methods of quality analyses. Current research is directed toward application of added value product development such as (1) NaCl reduction and its impacts in cheese and fermented food functional characteristics (2) the use of fat replacements in dairy products.
- o Edible and biodegradable polymers, carriers of antioxidants, antimicrobial, color, and flavor are examples of my research interests.
- o Rheology and Sensory aspects of foods are also of my interests and expertise. Current research focuses on better understand consumer perception of food products attributes, predicting consumer and trained panelist's sensory perception through the used of various instruments.
- o PhD in Food Science with expertise in food physicochemical properties including textures, ingredient functionality, viscoelastic and sensory properties.
- o Extensive experience in the use of Non-destructive instruments and modeling techniques for predicting food physicochemical properties.
- o 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®.
- o Research experience of cereal and dairy functional properties during 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.
- M.Sc.**           **FOOD SCIENCE/DAIRY SCIENCE, 1998:** THE 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.Sc.**           **NUTRITION AND FOOD TECHNOLOGY, 1994:** THE UNIVERSITY OF JORDAN, AMMAN, JORDAN

## **WORK EXPERIENCE:**

**SEP. 2019 – PRESENT: PROFESSOR**, DEPARTMENT OF NUTRITION AND FOOD TECHNOLOGY, SCHOOL OF AGRICULTURE, THE UNIVERSITY OF JORDAN, AMMAN, JORDAN. PHONE +962-6-5355000 EXT. 22426, MOBILE +962-79-5547288

**JAN. 2017 – DEC. 2018: MANAGING DIRECTOR OF TECHNOLOGY AND INNOVATION**. TAYLOR LABORATORIES, HOUSTON, TX, 77041, USA

**SEP. 2015 – SEP. 2019: ASSOCIATE PROFESSOR**, DEPARTMENT OF NUTRITION AND FOOD TECHNOLOGY, SCHOOL OF AGRICULTURE, THE UNIVERSITY OF JORDAN, AMMAN, JORDAN. PHONE +962-6-5355000 EXT. 22426, MOBILE +962-79-5547288

**SEP. 2011 – SEP. 2015: ASSISTANT PROFESSOR**, DEPARTMENT OF NUTRITION AND FOOD TECHNOLOGY, SCHOOL OF AGRICULTURE, THE UNIVERSITY OF JORDAN, AMMAN, JORDAN. PHONE +962-6-5355000 EXT. 22426, MOBILE +962-79-5547288

**SEP. 2009 – SEP. 2011: DIRECTOR OF RESEARCH AND DEVELOPMENT/ TECHNICAL DIRECTOR OF RICE FLOUR OPERATIONS**: GULF PACIFIC RICE, INC., HOUSTON, TX, 77041, USA

- Managing overall research and development activities, goals and objectives as well as optimizing existing products including packaging.
- Supervision and provide guidance and training to technicians
- Providing new products and formula ideas and oversee activities including projects initiation and follow-up on all projects and deadlines.
- Selection and ordering supplies, raw materials and evaluating new equipments in terms of efficiency and suitability for developed products.
- Ensure that research and development process and procedures are followed; ensure the maintenance and adherence to good manufacturing practices and all safety regulations
- Designing integrated plans to enable product research and portfolio selection and prioritization, resource.
- Developing strategic projects including new technologies including annual forecasting and budget monitoring.

**OCT. 2006 – SEP. 2009: POST-DOCTORAL ASSOCIATE**: DEPARTMENT OF FOOD SCIENCE, UNIVERSITY OF ARKANSAS, FAYETTEVILLE, AR, 72704, USA

- Outstanding Post-Doctoral Associate Award/ Department of Food Science, University of Arkansas, USA. **April 2009**.
- Collaboration projects for several food institutions including **MARS, Anheuser-Busch** and **RiceTec**.
- Sensory workshops in sensory methodology. University of Arkansas, **2008**.
- **Project AFRI Funded 2009 to 2011**. *A Novel Material State Diagram Approach to Improve Rice Drying and Quality*.
- 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>.
- Food rheological properties research with emphasis on the relationship between food chemical composition and its texture, rheology and sensory attributes.
- 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.

**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, SCHOOL OF AGRICULTURE, THE UNIVERSITY OF JORDAN, AMMAN JORDAN

## **FUNDED PROJECTS:**

- o Sequential Disruption of Chickpea and Lentil Flour Proteins and their use in Macaroni Production.
- o Effects of Fat Replacers on the Physicochemical and Sensory Characteristics of Labneh.
- o Extraction, Characterization and Functional Properties of Aleppo Pine Seeds (*pinus halepensis* Mill) Proteins.
- o Improvement of the Traditional Jameed Quality Using Freeze and Spray Drying Technology.
- o Extraction, Characterization and Functional Properties of Fenugreek (*Trigonella foenum graecum*) Proteins and Starch.
- o A Study of the Effect of Fermentation and Baking Conditions on the Vitamin Content of the Fortified Bread in Jordan.

## **TEACHING EXPERIENCE:**

1. Principles of Food Engineering (0643340)
2. Sensory Evaluation of Food (0643410)
3. Food Quality Control (0603447)
4. Food Hygiene (0603301)
5. Graduation Project in Food Technology (0603498)
6. Practical Training in Food Technology (0603497)
7. Technology of Cereals and Bakery Products (603349)
8. Seminar in Food Technology (0603491)
9. Quality Management Systems (0603461)
10. Food Additives (0603420)
11. Principles of Food Science (0603220)
12. Sensory Evaluation of Foods (0603630) .....**Graduate Course**
13. Food Physical Properties/Food Rheology (0603913). .....**Graduate Course**
14. Principles of Food and Nutrition (0603101).....**University Course**

## **PUBLICATIONS:**

- o **Mohammed I. SALEH**, Lana Amro, Haya Barakat, Rahma Baker, Amani Abu Reyash, Reham Amro, and Jihad Qasem. **2021**. Fruit By-Product Processing and Bioactive Compounds. Journal of Food Quality. 1-9. <https://doi.org/10.1155/2021/5513358>.
- o Khaled M. Al-Marazeeq, Khalid Al-Ismail, **Mohammed I. SALEH**. **2021**. Butom (*Pistacia palaestina*, Boiss) fruit and its extracted oil functional characteristics. Rivista Italiana delle Sostanze Grasse. Accepted for Publication
- o Muhanad W Akash, Ahmad Ateyyeh and **Mohammed I. SALEH**. **2020**. Development of EST-SSR Markers in Pistachio. Fresenius Environmental Bulletin. 29 (10): 9303-9310.
- o **Mohammed I. SALEH**, Ziad Abuwaar, Salah-Eddin Araj, Tawfiq M Al Antar and Muhanad Akash. **2020**. Rheological and Sensory Characteristics of Yoghurt Powder Solution. Fresenius Environmental Bulletin, 29 (09A): 8480-8486.
- o **Mohammed I. SALEH**, Ziad Abuwaar, Salah-Eddin Araj, Tawfiq Al Antary and Youngseung Lee. **2020**. Comparing the Impacts of Fenugreek (*Trigonella Foenum-Gracum*) Galactomannan to Arabic Gum, κ-Carrageenan, Xanthan and Carboxymethyl Cellulose on Wheat Flours Functional Characteristics. Fresenius Environmental Bulletin. 29 (09A): 8472- 8479.
- o Han Sub Kwak, Sang Sook Kim, Yoon Hyuk Chang, **Mohammed I. SALEH** and Young Seung Lee. **2019**. Prediction of Sensory Crispness of Potato Chips Using a Reference-Calibration Method. Journal of Food Quality. 7: 1-6.
- o Khalid Al-Ismail, SondosA. Al-Awamleh, **Mohammed I. SALEH**, Hosam Al-Titi. **2019**. Impacts of Oil Types and Storage Conditions on Milk Fat Quality of Strained Yogurt Immersed in Oil. Journal of the American Oil Chemists' Society. 96: 171-178.
- o **Mohammed I. SALEH**, Y Lee, H Obeidat. **2018**. Effects of incorporating non-modified sweet potato (Ipomoea batatas) flour on wheat pasta functional characteristics. Journal of texture studies 49 (5), 512-519.

- o **Mohammed I. SALEH**, M Akash, G Ondier. **2018**. Effects of temperature and soaking durations on the hydration kinetics of hybrid and pureline parboiled brown rice cultivars. *Journal of Food Measurement and Characterization* 12 (2), 1369-1377.
- o **Mohammed I. SALEH**, F Al-Baz, K Al-Ismail. **2018**. Effects of hydrocolloids as fat replacers on the physicochemical properties of produced Labneh. *Journal of texture studies* 49 (1), 113-120.
- o **Mohammed I. SALEH**. **2018**. Wheat batter physical properties as influenced by starch/flour types and egg contents. *Journal of Food Measurement and Characterization* 12 (2), 800-807.
- o K Al-Ismail, N Al-Assoly, **Mohammed I. SALEH**. **2018**. Extraction and functional characterization of isolated proteins from Aleppo pine seeds (*Pinus halepensis* Mill.). *Journal of Food Measurement and Characterization* 12 (1), 386-394.
- o Ayed Amr, Hamzah Al-Qadiri, **Mohammed I. SALEH**, Mohammad Shahein. **2018**. Physical and sensory quality of hommos preserved with combined gamma radiation and refrigeration. *Radiation Physics and Chemistry* 144, 304-307.
- o GF Mehyar, AA Al Nabulsi, **Mohammed I. SALEH**, AN Olaimat, RA Holley. **2018**. Effects 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* 42 (1), e13324.
- o Araj, SE., Al-Antary, T. and **Mohammed I. SALEH**. **2018**. Flavonoids analysis of buckwheat (*Fagopyrum Esculentum*) and in relation to an aphid predator. *Fresenius Environmental Bulletin* 27(4): 2410-2417.
- o **Mohammed I. SALEH**. **2017**. Protein-starch matrix microstructure during rice flour pastes formation. *Journal of Cereal Science*. 74: 183-186.
- o **Mohammed I. SALEH**, Jean-Francois Meullenet, Toney Toker and Muhanad Akash. **2017**. Water to Rice Ratio and Cooked Rice Texture's Liking; Internal Preference Mapping Approach. *Quality Assurance and Safety of Crops and Foods*. 9 (4), 413-424.
- o **Mohammed I. SALEH**, Khalid Ismail and Radwan Ajo. **2017**. Pasta quality as impacted by the type of flour and starch and the level of egg addition. *Journal of Texture Studies*. 48(5): 370-381.
- o Maher Al-Dabbas, **Mohammed I. SALEH** and Hani Hamad. **2017**. Chlorophyll Color Retention in Green Pepper Preserved in Natural Lemon Juice. *Journal of Food Processing and Preservation*. 41(4): e13055.
- o Muhanad W. Akash, Wajdy Al-Awaida, Ahmad Ateyyeh, Hmoud Al-Debei, **Mohammed I. SALEH**, Ahmad Zatimeh, Naser Salameh, Mohammad Alawin and Shireen M. Hasan. **2017**. Exploring Genetic Variations in Faba Bean (*Vicia Faba L.*) Accessions using Newly Developed EST-SSR Markers. *Pakistan Journal of Botany*. 49(2): 667-672.
- o **Mohammed I. SALEH**, Radwan Ajo, Khalid Ismail and George Ondier. **2016**. Effects of Hydrocolloids on Acorn Starch Physical Properties. *Starch/Starke*. 68, 1169-1179.
- o **Mohammed I. SALEH**, Hadeel Ghazzawi, Khalid Ismail, Muhanad Akash, and Maher Al-Dabbas. **2016**. Sesame-oil-cake (SOC) impacted consumer liking of a traditional Jordanian dessert; a mixture response surface model approach. *International Journal of Food Research*. 23(5): 2096-2102
- o **Mohammed I. SALEH**, Ayed Amr, Ghadeer Mehyar and George Ondier. **2016**. Predicting farinograph parameters by rapid visco analyser pasting profile using partial least square regression. *Quality Assurance and Safety of Crops & Foods*. 8(1): 41-49
- o Khalid Al-Ismail, Lelas El-Dijani, Hatem Al-Khatib and **Mohammed I. SALEH**. **2016**. Effect of Microencapsulation of Vitamin C with Gum Arabic, Whey Protein Isolate and some Blends on its Stability. *Journal of Scientific and Industrial Research*. Vol. 75, March, 176-180
- o **Mohammed I. SALEH**, Ayed Amr, Ghadeer Mehyar and George Ondier. **2015**. Sequential Acid-, Alkaline-, and Enzymatic Modifications of Chickpea and Lentil Flours; Impacted Batter Physical Properties. *Cereal Chemistry*. 92 (2): 161-170.
- o Maher M. Al-Dabbas, **Mohammed I. SALEH** and Khalid Al-Ismail. **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.

- o **Mohammed I. SALEH**, Ziad Y. Abu-Waar, Muhanad W. Akash and Maher Al-Dabbas. **2014**. Effect of Stabilized Rice Bran Fractions on the Formation of Rice Flour Pasting Properties. *Cereal Chemistry*. 91 (6): 603-609.
- o Maher M. Al-Dabbas, **Mohammed I. SALEH**, Mahmoud H. Abu-Ghoush, Khalid Al-Ismael and Tareq Osaili. **2014**. Influence of storage, brine concentration and in-container heat treatment on the stability of white brined Nabulsi. *International Journal of Dairy Technology*. 67(3): 427-436.
- o **Mohammed I. SALEH** and Jean-Francois Meullenet. **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.
- o **Mohammed I. SALEH** and Jean-Francois Meullenet. **2013**. Contour Presentation of Long Grain Rice Degree of Milling and Instrumental Texture during Cooking. *International Food Research Journal*: 20(3): 1337-1344.
- o **Mohammed I. SALEH** and Jean-Francois Meullenet. **2013**. Cooked Rice Texture and Rice Flour Pasting Properties; Impacted by Rice Temperature during Milling. *Journal of Food Science and Technology*. DOI 10.1007/s13197-013-1180-y.
- o 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.
- o Muhanad W. Akash, Safwan M. Shiyab and **Mohammed I. SALEH**. **2013**. Yield and AFLP Analyses of Inter-Landraces Variability in Okra (*Abelmoschus esculentus* L.). *Life Science Journal*: 10(2): 2771-2779.
- o Kadamne, J.A., Vishal Jain, **Mohammed I. SALEH** and Andy Proctor. **2009**. Measurement of Conjugated Linoleic Acid (CLA) in CLA-Rich Soy Oil by Attenuated Total Reflectance-Fourier Transform Infrared Spectroscopy (ATR-FTIR). *Journal of Agricultural and Food Chemistry*. 57 (22): 10483-10488.
- o Annie Graves, Terry Siebenmorgen and **Mohammed I. SALEH**. **2009**. A Comparative Study between the McGill #2 Laboratory Mill and Commercial Milling Systems. *Cereal Chemistry*. 86 (4):470-476.
- o Terry Siebenmorgen, **Mohammed I. SALEH** and Rusty Bautista. **2009**. Milled Rice Fissure Formation Kinetics. *Transactions of the ASABE*. 52(3): 893-900.
- o **Mohammed I. SALEH**, Jean-Francois Meullenet and Terry Siebenmorgen. **2008**. Development and Validation of Prediction Models for Rice Surface Lipid Content and Color using Near Infrared Spectroscopy; A Basis for Predicting Rice Degree of Milling. *Cereal Chemistry*. 85(6): 787-791.
- o **Mohammed I. SALEH**, 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.
- o **Mohammed I. SALEH**, 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.
- o Chung, W. K., Han, A., **Mohammed I. SALEH**, and Meullenet, J.-F. **2004**. Prediction of Long Grain Rice Texture from Pasting Properties. *B. R. Wells Rice research studies*. 355-361.

## GRADUATE STUDENTS ADVISORY

No.	Thesis/Dissertation Title	Student Name	Degree
1	Effects of fat replacers on the physicochemical and sensory characteristics of labneh.	Fahid Al-Baz	M. Sc.

2	Extraction, characterization and functional properties of Aleppo pine seeds ( <i>pinus halepensis</i> Mill) proteins	Nehaia Al-Esoli	M. Sc.
3	Improvement of the Traditional Jameed Quality Using Freeze and Spray Drying Technology	Tamara H. Al-Halabi	M. Sc.
4	Extraction, characterization and functional properties of fenugreek ( <i>Trigonella foenum graecum</i> ) proteins and starch.	Gaith Habashneh	M. Sc.
5	Effects of fat substitution with fat replacers (maltodextrin and whey protein isolate) on the physicochemical and sensory properties of Maamoul, Ghuriebeh and Barazeq	Hadeel Obeidat	Ph.D.
6	Effects of adding germinated buckwheat and chickpea flours on some pasta physicochemical properties	Ola Da'na	M. Sc.
7	Effects of sodium chloride partial substitution with bitterness-treated potassium, magnesium and calcium chloride on some properties of white brined cheese	Nour Qtaishat	M. Sc.
8	Evaluation of antioxidant activity, antimicrobial activity and stability of the microencapsulated <i>Thymus vulgaris</i> L. essential oil	Mariam abu-siam	M. Sc.
9	Effects of Nixtamalization Treatment of Lupine on its Bioactive and Functional Properties	Hizia Berrou	Ph.D.
10	Effects of modifying sweet potato flour on some of its physicochemical properties	Dhiya Eddine BENSaad	Ph.D.
11	A study of the effect of wheat bran addition on the physical and chemical properties of the high-crumb flat bread.	Asma Teibi	Ph.D.
12	A Study of the Physicochemical Characteristics of <i>Prunus mahaleb</i> Gum and its uses as Food Additive	Asma Fufo	Ph.D.
13	Effects of sprouting conditions of wheat, barley and corn on some characteristics of these grains and on the functional characteristics of their flours	Ghaith Habashneh	Ph.D.
14	The use of modified peas ( <i>Pisum sativum</i> ) and bean ( <i>Phaseolus vulgaris</i> L) starches for syrup production, and studying the sustained release of monolithic tablets	Raniah Ghanem	Ph.D.
15	Effects of sodium chloride partial substitution with bitterness-treated potassium and magnesium chloride on some properties of table olive.	Raya Al-Khalayla	M. Sc.
17	Study on replacing cheesecloth with artificial micro-filter for yoghurt whey separation during processing of traditional Labaneh and its effect on product	Najla Ahmad	M. Sc.

**EXAMINATION COMMITTEE OF GRADUATED STUDENTS:**

No.	Thesis/Dissertation Title	Advisor	Year	Degree	Student Name
1.	Compounds and Antioxidant Activities of Common Herbs used for Treatment of Cancer in Jordan	Prof. Taha Rababah and Dr. Hiba Bawadi	2014	M.Sc.	Evana Khder AL-yossef
2.	Production of Dextrin From Jordanian Durum Wheat Milling Products	Prof. Ayed Amr	2015	M.Sc.	Ashraf Yousef
3.	Production of Some Cross-Linked Traditional Wheat Products	Prof. Ayed Amr	2015	M.Sc.	Wafaa A. Matarneh
4.	Production of Functional Jelly Gum using Honey and Fruit Concentrates	Prof. Maher Al-Dabbas	2015	M.Sc.	Doa'a Al-Refaie
5.	Production of Functional Marshmallow Candy using Honey, Fruit Concentrates, Cow's Milk and Aqueous Hibiscus Extract	Dr. Maher Al-Dabbas	2015	M.Sc.	Etaf Abu Sama'an
6.	Preservation of Hommous by the Combined Treatment of Gamma Irradiation and Refrigeration	Prof. Ayed Amr and Dr. Hamza Al-Qadiri	2015	M.Sc.	Mohammad Shahein
7.	Extraction, Characterization and Functional Properties of Aleppo Pine Seeds ( <i>pinus halepensis</i> Mill) Proteins	Prof. Khalid Ismail and Dr. Mohammed Saleh	2015	M.Sc.	Nehaia Al-Esoli
8.	The Effect of Food Rich in Omega 3 and Omega 6 on Autism	Prof. Taha Rababah	2016	M.Sc.	Sondos Flayyeh
9.	Antioxidant and $\alpha$ -Amylase Inhibitory Activity of Selected Medical Plants Grown in Jordan	Prof. Maher Al-Dabbas	2016	M.Sc.	Shereen Al-Kharabsheh
10.	Effects of Fat Replacers on the Physicochemical and Sensory Characteristics of Labneh	Dr. Mohammed Saleh and Prof. Khalid Ismail	2016	M.Sc.	Fahid Al-Baz
11.	Improvement of the Traditional Jameed Quality Using Freeze and Spray Drying Technology	Prof. Khalid Ismail and Dr. Mohammed Saleh	2016	M.Sc.	Tamara H. Al-Halabi
12.	Influence of Several Physical Treatments on the Improvement of Some Quality Parameters of Locally Produced Olive Oil	Prof. Maher Al-Dabbas and Prof. Khalid Ismail	2016	M.Sc.	Sabal Mustafa
13.	Extraction, Characterization and Functional Properties of Fenugreek ( <i>Trigonella foenum graecum</i> ) Proteins and Starch	Prof. Khalid Ismail and Dr. Mohammed Saleh	2016	M.Sc.	Gaith Habashneh
14.	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.	Prof. Khalid Ismail and Prof. Maher Al-Dabbas	2016	M.Sc.	Nisreen Awamleh
15.	Assessment of Food Safety Knowledge among Shawerma Restaurants Owners in Amman, Jordan	Prof. Mohammed Yamani	2017	M.Sc.	Asma Hamdan
16.	Effects of fat substitution with fat replacers(maltodextrin and whey protein isolate ) on the physiochemical and sensory properties of Maamoul, Ghuriebeh and Barazeq	Prof. Khalid Ismail and Dr. Mohammed Saleh	2018	Ph.D.	Hadeel Obeidat
17.	Studying the effect of processing and storage conditions on chemical and organoleptic characteristics of some fat-rich traditional Arabic sweets	Prof. Khalid Ismail and Prof. Gahdeer Mehyar	2019	M.Sc.	Maram Abu Rhayem
18.	Retention % of Vitamin D and Some B Vitamins in Kmaj Bread Produced under Different Processing Conditions	Prof. Ayed Amr and Prof. Khalid Ismail	2019	Ph.D.	Yanal Bawarsha
19.	Effects of Processing and Preservation methods on Phenolic and Antioxidant Activity of Okra ( <i>Abelmoschus Esculentus</i> . L)	Prof. Maher Al-Dabbas	2019	M.Sc.	Majd Mumneh
20.	Evaluation of the Antioxidant Activity, Antimicrobial Activity and Stability of Microencapsulated <i>Ruta Chalepensis</i> Essential Oil	Prof. Khalid Ismail	2019	M.Sc.	Malak Al-Khateeb
21.	Effects of Enzymatic and Chemical Modifications on	Prof. Khalid Ismail	2019	Ph.D.	Haneen

	Milk Composition on the Meltability and Stretchability of White Brind Cheese	and Dr. Malik Haddadin			Tarawneh
22.	Sensory and Oxidative Stability of Roasterd Peanuts Coated with Arabic Gum and a Synthetic Antioxidant During Storage	Prof. Maher Al-Dabbas	2020	M.Sc.	Razan Alkhderat
23.	Effect of Trisodium Phosphate (TSP) or Acetic Acid (AA) Stabilized in Pea Starch (PS) Coating on Microbial Content and Sensory Properties of Fresh Chilled Beef	Prof. Basem Al-Sawalha and Prof. Ghadeer Mehyar	2020	M.Sc.	Hadeel Al-Kasassbeh
24.	Evaluating the role of alpha-lipoic acid, epigallocatechin-c-gallate and their synergistic effect in inhibiting glucose and/or fructose induced myoglobin glycation and formation of advanced glycation end products	Prof. Mousa Ahmad and Prof. Tareq Musbah Al-Qirim	2020	Ph.D.	Amani Farah
25.	Effects of adding germinated buckwheat and chickpea flours on some pasta physiochemical properties	Prof. Mohammed Saleh and Prof. Khalid Ismail	2020	M.Sc.	Ola Da'na
26.	Evaluation of antioxidant activity, antimicrobial activity and stability of the microencapsulated <i>Thymus vulgaris</i> L. essential oil	Prof. Khalid Ismail and Prof. Mohammed Saleh	2020	M.Sc.	Mariam abusalem
27.	Assessment of Functional Properties of beef Collagen Powder and Sodium Tri-plyphosphate on the Physicochemical, Water Holding Capacity, Texture and Sensory Properties of Beef Burger	Prof. Basem Al-Sawalha	2021	Ph.D.	Bahaa Al-Nawasreh
28.	Effects of sodium chloride partial substitution with bitterness-treated potassium, magnesium and calcium chloride on some properties of white brined cheese	Prof. Mohammed Saleh and Prof. Khalid Ismail	2021	M. Sc.	Nour Qtaishat
29.	Effectiveness of Vit E and Molecular Hydrogen Rich Water on Radiation Therapy-Induced Adverse Effects in Adult Patients with Rectal Carcinoma in Alquds, Palestine	Prof. Mousa Ahmad and Prof. Pan Syliziac	2021	Ph.D.	MohammedZiad AbuAwad
30.	Production of White Cheese Containing Phytosome of Hawthorn Extracts and Microencapsulated Probiotics Bacteria	Dr. Malik Haddadin and Prof. Hamza Al-Qadiri	2021	M. Sc.	Ibrahim Zhgool
31.	Development of Generic HACCP System Plans for Selected Traditional Arabic Foods	Prof. Mohammed Yamani and Prof. Basem Al-Sawalha	2021	M. Sc.	Bra'a Tarairah