Hamzah M. Alqadiri, PhD
Professor of Food and Water Microbiology
School of Agriculture
The University of Jordan, Amman-Jordan
Email: h.qadiri@ju.edu.jo; alqadiri@hotmail.com
Hamzah Alqadiri | LinkedIn
Al-Qadiri, Hamzah M. - Author details - Scopus
Hamzah Alqadiri - Google Scholar
Hamzah M. Alqadiri (researchgate.net)
Hamzah Alqadiri - AD Scientific Index 2024
Hamzah Alqadiri (0000-0001-7410-1398) - ORCID
Joint FAO/WHO Expert meeting on microbiological risk assessment of Listeria monocytogenes in foods - Rome, Italy, 24 - 28 October 2022

Education:

Doctor of Philosophy PhD. in Food Microbiology (2003-2005)

College of Agriculture, Human, and Natural Resource Sciences
Washington State University, Pullman, WA 99164, USA.
Major (Food Science-Microbiology)
Minor (Molecular Biosciences)
Major Professor: Barbara Rasco (brasco@uwyo.edu)
Courses Concentration: Microbiology, Food Microbiology, Epidemiology, and Microbial Physiology
Dissertation Title: “Fourier transform infrared (FT-IR) spectroscopy, a novel technique to study the biochemical structure of bacterial cells”.

Master of Science MSc. in Food Technology (1997-2000)

Dept. of Nutrition and Food Technology, School of Agriculture
University of Jordan
Major (Food Technology-Microbiology)
Dissertation Title: “A study of the microbial and chemical quality of drinking water in selected areas in Amman”.

Bachelor of Science BSc. in Nutrition and Food Technology (1993-1997)

Dept. of Nutrition and Food Technology, School of Agriculture
University of Jordan

***Positions Held in Professional Institutions*:**

2016-Present Professor of Food Microbiology, Dept. of Nutrition and Food Technology, School of Agriculture, University of Jordan, Jordan.

2023-Present Professor of Food Microbiology, Dept. of Nutrition and Dietetics, School of Health Sciences, American University of Madaba, Jordan. (*Sabbatical Leave*).

2021-2023 Head of Department of Nutrition and Food Technology, School of Agriculture, University of Jordan, Jordan.

2018 Adjunct Faculty and Researcher, School of Food Science, University of Idaho, ID-USA.

2016-Present DNV GL-Certified Lead Auditor (Food Safety Management Systems FSMS-ISO 22000).

2015 Adjunct Faculty and Researcher, School of Food Science, Washington State University, Pullman, WA-USA.

2011-2016 Associate Professor of Food Microbiology, Dept. of Nutrition and Food Technology, School of Agriculture, University of Jordan, Jordan.

2012-2013 Associate Professor of Food Microbiology, Dept. of Nutrition and Dietetics, School of Health Sciences, American University of Madaba. (*Sabbatical Leave, Head of Department*).

2014 Adjunct Faculty and Researcher, School of Food Science, Washington State University, Pullman, WA-USA.

2011-2012 Assistant Dean for Quality Assurance, School of Agriculture, University of Jordan, Jordan.

2006-2011 Assistant Professor of Food Microbiology, Dept. of Nutrition and Food Technology, School of Agriculture, University of Jordan, Jordan.

Visiting Scholar

Summer 2007- 2010 Visiting Professor, School of Food Science, Washington State University, Pullman, WA-USA

Professional Experience

2022 Joint FAO/WHO Expert Meeting on Microbiological Risk Assessment of *Listeria monocytogenes* in Foods, FAO HQ, Rome, Italy.

2010-Present Senior Technical Consultant, Environmental Microbiology and Hygiene at:
- King Hussein Cancer Center
- Al Khalidi Hospital
- University of Jordan Hospital
- Jordan Hospital
- Arab Medical Center Hospital
- Royal Hospital
- The Specialty Hospital
- Environmental Laboratory for Microbiological and Chemical Analysis
- Sana Pharma Pharmaceutical, Jordan

2003-2005 Research Assistant, School of Food Science, Washington State University, Pullman, WA-USA.

2002-2003 Regional Consultant, World Health Organization (WHO)
Regional Centre for Environmental Health Activities (CEHA), Jordan

2000-2002 Research Assistant, Water and Environment Research and Study Center, University of Jordan.

Professional Committees

2022-Present Ad hoc Joint JFDA Expert Consultation Committee of Food, Jordan Food and Drug Administration JFDA.

2023-Present Institutional Review Board, American University of Madaba, Jordan

2022-Present Scientific Committee-Jordan Center for Disease Control JCDC

2021-2023 ABET Accreditation Committee- Department Rapporteur.

2020-Present Food Safety and Quality Committee, Jordan Food and Drug Administration JFDA.

2017-Present Scientific Committee, Infectious Disease and Vaccine Center, University of Jordan

2011-Present Food Standards Committee, Jordan Institution for Standards and Metrology, Jordan.

Career Highlights

More than twenty years of diversified experience at the national and international level in:

- Actively cooperating with research groups at Washington State University in the fields of food and environmental microbiology. I conduct and supervise many mutual microbiological research projects between the University of Jordan, USDA, Washington State University, and University of Idaho;
- Teaching, scientific research, graduate students supervising, and academic collaboration with national and international universities;
- Project design and development-spectrophotometric techniques in detection and identification of foodborne pathogens, WSU, Pullman, USA;
- Graduate students supervising at Washington State University and University of Idaho, USA;
- Joint-scientific and research collaboration on using electrolyzed water to inhibit food and waterborne pathogens;
- Development of two courses of undergraduate level (Food Microbiology and Food Hygiene)-Washington State University, and two at the graduate level (Food Toxicology and Food Biotechnology)-University of Jordan;
- Construct and organize training workshops that cover various technical issues in food and environmental microbiology;
- Presentation of scientific papers in many national and international conferences;
- Head of Department of Nutrition and Food Technology-University of Jordan, Department of Nutrition and Dietetics-American University of Madaba, and Assistant Dean for Quality Assurance, School of Agriculture, University of Jordan, Jordan.

International Research Collaboration:

- Prof. Barbara Rasco, Washington State University, USA
- Prof. Barry Swanson, *Emeritus Regents Professor*, Washington State University, USA
- Prof. Dong-Hyun Kang, Seoul National University, South Korea
- Prof. Mengshi Lin, University of Missouri, USA
- Prof. Xiaonan Lu, McGill University, Canada
- Prof. Reza Ovissipour, Texas A&M University, USA
- Prof. Shyam S Sablani, Washington State University, USA
- Prof. Juming Tang, Washington State University, USA
- Prof. D Eric Aston, University of Idaho, USA

Research Work and Microbiological Skills

- General food microbiology and biotechnology research work.
- Detection and identification of bacterial cells using novel spectrophotometric techniques (FT-IR, Raman and SW-NIR).
- Detection and identification of foodborne and waterborne pathogenic microorganisms and their toxins using novel techniques of nucleic acid-based methods, qPCR, FT-IR, immunomagnetic assay, ELISA, biosensor-based methods, and other conventional microbiological methods.
- Risk assessment of foodborne and waterborne pathogens (*Escherichia coli* O157:H7, *Listeria monocytogenes*, *Campylobacter* spp., *Pseudomonas aeruginosa* and *Legionella pneumophila*)
- Antimicrobial resistance of foodborne pathogens.
- Shelf-life prediction studies linked to food spoilage and preservation using different hurdles.
- Extensive research on food-poisoning and food-spoilage microorganisms.
- Microbial culturing and physiology.
- Recovery, survival, and inactivation of *Escherichia coli* O157:H7, *Listeria monocytogenes*, *Salmonella* spp., *Bacillus* spp., *Brucella* spp., and *Campylobacter* spp. in food products.
- Developing procedures to detect and discriminate between intact, injured, and VBNC bacterial cells in food.
- Application of heat and irradiation treatments to extend shelf life of perishable food products, and to minimize the occurrence of foodborne outbreaks.
- Study and production of bio-preservatives (bacteriocins) using lactic acid bacteria.
- Monitoring quality of food products (microbiological aspects).
- Using of electrolyzed water in controlling pathogenic microorganisms in food, water and environment.
- Detection and identification of opportunistic pathogens in hospitals and health care centers-nosocomial pathogens (*Legionella* spp., *Pseudomonas* spp., MRSA and *Acinetobacter* spp.).

Professional Activities and Training

- Monitoring environmental microbial quality in hospitals, health care centers, food and pharmaceutical industries, and microbiological laboratories. 2010-Present.
- Assessing and co-supervising the achievement of ISO 17025 requirements for laboratory accreditation by Jordan Food and Drug Administration-Ministry of Health (Microbiological Laboratories). 2008-2010.
- Quality control, quality assurance and application of accreditation procedures in microbiology laboratories. 2010-Present.
- Compile environmental health data related to Eastern Mediterranean region and to develop a linkage and association between health and environment. 2006.
- Follow up and implementation of technical and administrative activities related to food safety (microbiological and chemical aspects). 2007.
- The Viii workshop on rapid methods and automation in food microbiology. (MRAMA), held in Bellaterra (Barcelona, Spain), Universitat Autonoma de Barcelona, Facultat de Veterinaria. November 2009.
- Advanced food safety and hygiene training workshops, University of Jordan. 2011, 2012, 2013.
- Advanced food microbiology training workshop, University of Jordan. 2011, 2012.
- Food safety and hygiene training workshop, Jordanian Environmental Society. 2013.
- Application of food safety management systems workshop, The Higher Council of Scientific Research, Jordan. 2012.
- Advanced methods in food microbiology workshop, Gulf region. 2010.
- HACCP-ISO 22000 food safety management systems workshops, private and public hospitals in Jordan. 2012-present.
- Food legislation workshop, JFDA. 2010
- Food quality control, Jordan Standards and Metrology Organization. 2008.
- Food safety – antibiotic residues, Royal Scientific Society. 2010
- Laboratory biosafety workshop, Royal Scientific Society. 2014.

Teaching

Courses currently taught at Department of Biology and Department of Nutrition and Food Technology, University of Jordan:

***Graduate Level (2011-Present)*:**

- Microbial Physiology
- Food Microbiology
- Biotechnology of Living Organisms
- Biotechnology in Food and Nutrition
- Microbial Biotechnology
- Food Toxicology
- Molecular Biology
- Food Packaging
- Food Mycology
- Research and Writing Skills

Undergraduate level (2006-Present):

- General Microbiology
- Food Hygiene
- Food Microbiology
- Food Preservation
- Food Quality Control
- Scientific Readings in Food Science and Technology

Courses currently taught at School of Health Sciences, American University of Madaba (2012-2013, 2023-2024)

- Food Microbiology
- Dairy Technology
- Food Hygiene
- Food Quality Control
- Food Biotechnology
- General Microbiology (Department of Pharmacy)
- Molecular Biology (Department of Pharmacy)
- Bioethics (Department of Pharmacy)

Courses taught at School of Food Science, Washington State University, USA (2018)

- Food Microbiology (online course)
- Thermal Processing of Foods- Graduate Level, Pasteurization and Appertization Techniques in Food Preservation.
- Organic Foods-Undergraduate Level.

Research Grants

I have been successful in obtaining funding for my research, including research grants from international and national organizations such as USDA-NIFA, and Agricultural Research Center at Washington State University and University of Idaho, The Higher Council for Science and Technology, The Deanship of Scientific Research at University of Jordan, and Erasmus+. Much of my research has involved an extensive set of collaborators in areas of food and water microbiology, biotechnology, food preservation, safety and hygiene going back to 2004

Selected Funded Projects:

- Prevalence and Antibiotic Resistance of *Salmonella* spp. Isolated from Chilled Raw Chicken Meat Commercialized at Retail Markets in Jordan (PI) 2024.
- Detection and identification of *Staphylococcus aureus* isolated from selected street foods in Amman and study its resistance to antibiotics (CO-PI) 2023.
- Biological evaluation of *Alcea chrysantha* (sam.): aqueous, methanolic, and essential oils extracts against biofilm of *Acinetobacter baumannii* bacteria (CO-PI) 2023.
- Assessment of microbial quality in selected household drinking water storage tanks in Amman and investigation of antimicrobial resistance profiles of bacterial isolates (CO-PI) 2023.
- Production and purification of bio-preservative plantaricin and its use as a bactericidal against selected foodborne pathogens (CO-PI) 2021.
- Detection and identification of *Alicyclobacillus* spp. and the study of the relation of their growth with the production of taint chemicals in pasteurized fruit juices (PI) 2023.
- Studying the efficacy of neutral electrolyzed water in sterilizing reverse osmosis treatment systems used in medical devices (PI) 2018.
- Molecular detection of enteric viruses genome in surface and treated drinking water effluent at Zai Water Treatment Plant, Jordan (CO-PI) 2016.
- Detection, identification and quantification of *Giardia* and *Cryptosporidium* in Yarmouk River and King Abdullah canal (CO-PI) 2014.
- Occurrence of antibiotic-resistant foodborne pathogens in effluents of wastewater treatment plants in Jordan (CO-PI) 2010.
- Isolation, identification and inactivation of *Campylobacter jejuni* in green leafy vegetables (PI) 2010.
- Studying the effect of refrigerated and frozen storage on the survival of *Campylobacter jejuni* in poultry (PI) 2023.
- Isolation, identification and molecular subtyping of bacteria contaminating drinking water in broiler farms from selected Jordanian governorates (CO-PI) 2008.

Reviewer for:

Peer-Reviewed Journals

- *Applied and Environmental Microbiology*
- *Letters in Applied Microbiology*
- *Food Microbiology*
- *J. Agricultural and Food Chemistry*
- *Analytical Chemistry*
- *Aquaculture*
- *Bioprocess Technology*
- *Bioresources and Technology*
- *Cereal Chemistry*
- *EMS Microbiology Letters*
- *Food Chemistry*
- *Food Control*
- *International J. Food Microbiology*
- *Applied Microbiology and Biotechnology*
- *J. Food Science*
- *Food Process. & Pres.*
- *J. Food Protection*
- *J. Food Engineering*
- *LWT*
- *Process Biochemistry*
- *International Dairy Journal*
- *J. Dairy Science*
- *J. Applied Microbiology*
- *Food and Bioprocess Technology*

Graduate Students (major supervisor or co-supervisor)

I supervised more than thirty PhD. and Master students (supervisor or co-supervisor) at both public and private universities in Jordan and USA. I have funded numerous student research projects related to food microbiology, biotechnology, food safety, environmental microbiology and quality control. I am recognized as an outstanding mentor for my graduate students all of whom have gone on to successful careers in academia, government or the private sector.

Awards and Honors

- Distinguished Researcher Award, The University of Jordan (2011)
- Scholastic Achievement Award, Puget Sound Section-***Institute of Food Technologists IFT***, WA-USA (2005)

Academic Committees

- Scientific Academic Research
- Graduate Students
- Courses and Study Plans
- Quality Control and Accreditation
- Laboratory Biosafety
- Libraries
- Graduate Students Comprehensive Exams

Professional Membership

- Applied Microbiology International, Cambridge-UK
- Institute of Food Technologists IFT, USA
- Jordan Agricultural Engineers Association, Jordan

Publications

Numerous in the fields of food and water microbiology, biotechnology, food safety, environmental microbiology, food shelf-life and preservation, food packaging and quality control in peer-reviewed international journals:

- Murad A Al-Holy, Amin N Olaimat, Anas A Al-Nabulsi, **Hamzah Al-Qadiri**, Mahmoud H Abughoush, Tareq M Osaili, Mutamed Ayyash, Maysa Alawneh, Barbara A Rasco. (2024). Survival and growth behavior of common foodborne pathogens under different storage temperatures. International Journal of Food Microbiology. 413: (110609).

- Mounia Benzerzoura, **Hamzah Al-Qadiri**, Monther Sadder, Azmi Mahafzah, Imad Hamadneh. Screening of wild *Lactobacillus plantarum* Found in Brine Solution of Naturally Fermented Cucumbers. (2023). Jordan Journal of Agricultural Sciences (JJAS). 19: (301-311).

- Mohammed Shahein; Ayed S. Amr; Monther Sadder; **Hamzah M. Al-Qadiri**; Yanal Albawarshi; Omar Kanan; Ashraf AlKhamaiseh. (2023) Lethality of High Hydrostatic Pressure Processing on *Listeria monocytogenes*, *Staphylococcus aureus* and *Escherichia coli* in low salt white brined cheese: D-value. International Dairy Journal. 143: (105675).

- Ashraf M. Al-khamaiseh, Ayed S. Amr, Murad A. Al-Holy, **Hamzah M. Al-Qadiri**, Mohammad H. Shahein, Yanal Albawarshi. (2023). Physicochemical and microbiological properties of Arabic flatbread produced from wild natural sour starters. Food Bioscience. 53: (102650).

- Maysaa M Darwish, Rida A Shibli, **Hamzah M Al-Qadiri**, Reham W Tahtamouni, Majd M Al-Saleh, Saida Abu Mallouh, Tamara S Al Qudah. (2023). Osmotic Stress Enhances Antimicrobial Activity of in Vitro Grown Microshoots of *Ochradenus baccatus* Delile Against Selected Microbes. Jordan Journal of Pharmaceutical Sciences. 16: (112-123).

- Salam Alramini, Ziad Shraideh, Muna Hindiyeh , **Hamzah Alqadiri**. (2022). Drinking-Water as Source of *Salmonella* spp. Contamination in Jordanian Broiler Farms. Jordanian Journal of Engineering and Chemical Industries (JJECI) Jordanian Journal of Engineering and Chemical Industries (JJECI). 5: (24-31).

- **Hamzah Al-Qadiri**, Ayed Amr, Murad A Al-Holy, Mohammed Shahein. 2022. Effect of gamma irradiation against microbial spoilage of hummus preserved under refrigerated storage. Food Science and Technology International. 27 (598-607).

- Majd M Al-Saleh, Rida A Shibli, **Hamzah M Al-Qadiri**, Reham W Tahtamouni, Maysaa M Darwish, Tamara S Al-Qudah. (2019). Investigating the Antimicrobial Potential of in-vitro Grown Microshoots and Callus Cultures of *Ammi visnaga* (L.) Lam. Jordan Journal of Biological Sciences. 12 (1-7).

- **Hamzah M Al-Qadiri**, Stephanie Smith, Aleksandra Checinska Sielaff, Byju N Govindan, Mohamed Ziyaina, Nivin Al-Alami, Barbara Rasco. (2020). Bactericidal activity of neutral electrolyzed water against *Bacillus cereus* and *Clostridium perfringens* in cell suspensions and artificially inoculated onto the surface of selected fresh produce and polypropylene cutting boards. Food Control. 96 (212-218).

- Faris Ghalib Bakri, **Hamzah M Al-Qadiri**, Marwan Hmoud Adwan. (2018). The Highest Cited Papers in Brucellosis: Identification Using Two Databases and Review of the Papers' Major Findings. BioMed Research International. 2018: (1-11).

- A. Amr, **H. Al-Qadiri**, M Saleh, M Shahein. (2018). Physical and sensory quality of hommos preserved with combined gamma radiation and refrigeration. Radiation Physics and Chemistry. 144 (304-307).

- A. Amr, H**. Al-Qadiri**, M Shahein. (2017). Chemical changes in hommos preserved with combined gamma radiation and refrigeration. Radiation Physics and Chemistry. 139 (97-99).

- **Al-Qadiri, H.M.**, Al-Holy, M.A., Shiroodi, S.G., Ovissipour, M., Govindan, B.N., Al-Alami, N., Sablani, S.S., and Rasco, B. (2016). Effect Of Acidic Electrolyzed Water Induced Bacterial Inhibition and Injury in Live Clam (*Venerupis philippinarum*) and Mussel (*Mytilus edulis*). International Journal of Food Microbiology. 231 (48-53).

- **Al-Qadiri, H.M.**, Ovissipour, M., Al-Alami, N., Govindan, B., Setareh, G.S., and Rasco, B. (2016). Efficacy of Neutral Electrolyzed Water, Quaternary Ammonium and Lactic Acid- Based Solutions in Controlling Microbial Contamination of Food Cutting Boards Using a Manual Spraying Technique. Journal of Food Science. 81: M1177-M 1183.

- Setareh, G.S., Nesaei, S., Ovissipour, M., **Al-Qadiri, H.M.**, Rasco, B. And Sablani, S. (2016). Biodegradable Polymeric Films Incorporated with Nisin: Characterization and Efficiency Against *Listeria monocytogenes*. Food And Bioprocess Technology. 9: 958-969.

- **Al-Qadiri, H.**, Sablani, S., Ovissipour, M., Al-Alami, N., Govindan, B., and Rasco, B. (2015). Effect Of Oxygen Stress on Growth and Survival of *Clostridium Perfringens*, *Campylobacter Jejuni*, and *Listeria Monocytogenes* under Different Storage Conditions. Journal of Food Protection. 78: 691–697.

- Ovissipour, M., **Al-Qadiri, H.**, Sablani, S., Govindan, B., Al-Alami, N., and Rasco, B. (2015). Efficacy Of Acidic and Alkaline Electrolyzed Water for Inactivating *Escherichia coli* O104:H4, *Listeria monocytogenes*, *Campylobacter jejuni*, *Aeromonas hydrophila*, and *Vibrio parahaemolyticus* in Cell Suspensions. Food Control. 53: 117-123.

- Ovissipour, M., **Al-Qadiri, H.**, Lu, X., Hu, Y., Ross, C., Eenennaam, J., Doroshov, S., And Rasco, B. (2015). The Effect of White Sturgeon (*Acipenser transmontanus*) Ovarian Fat Deposition on Caviar Yield and Nutritional Quality: Introducing Image Processing Method for Sturgeon Ovary Fat Determination. International Aquatic Research. 7: 263–272.

- Mehyar, G., **Al-Qadiri, H.** and Swanson, B. (2014). 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. 38: 175-182.

- Song, X Li, H., **Al-Qadiri, H.**, and Lin M. (2013). Detection Of Herbicides in Drinking Water by Surface-Enhanced Raman Spectroscopy Coupled with Gold Nanostructures. Journal Of Food Measurement and Characterization. 7:107– 113.

- Lu, X., Wang, J., **Al-Qadiri, H.M.**, Ross, C.F., Powers, J.R., Tang, J., and Rasco, B.A. (2011). Determination of Total Phenolic Content and Antioxidant Capacity Of Onion (Allium Cepa) and Shallot (*Allium Oschaninii*) Using Infrared Spectroscopy. Food Chemistry. 129: 637-644.

- Lu, X., **Al-Qadiri, H.M.**, Lin, M. And Rasco, B.A. (2011). Application of Mid- Infrared and Raman Spectroscopy to the Study of Bacteria. Food and Bioprocess Technology. 4: 919- 935.

- **Al-Qadiri, H.M.**, Lu, X., Al-Alami, N.I. and Rasco, B.A. (2011). Survival Of *Escherichia coli* O157:H7 and *Campylobacter jejuni* In Bottled Purified Drinking Water Under Different Storage Conditions. Journal of Food Protection. 74: 254-260.

- Lu, X., Liu, Q., Wu, D., **Al-Qadiri, H.M.**, Al-Alami, N.I., Kang, D-H., Shin, J-H, Tang, J., Jabal, J., Aston, E. and Rasco, B.A. (2011). Using Of Infrared Spectroscopy to Study the Survival and Injury of *Escherichia coli* O157:H7, *Campylobacter jejuni* and *Pseudomonas aeruginosa* under Cold Stress in Low Nutrient Media. Food Microbiology. 28: 537-546.

- Mehyar, G.F., **Al-Qadiri, H.M.**, Abu-Blan, H.A. Aand 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.

- **Hamzah Al-Qadiri**. Fourier Transform Infrared (FT-IR) Spectroscopy, a Novel Technique to Study the Biochemical Structure of Bacterial Cells. 2011. Lambert Academic Publ.

- Eideh, A.M and **Al-Qadiri, H.M**. (2011). Effect of Refrigerated and Frozen Storage on the Survival of *Campylobacter jejuni* In Cooked Chicken Meat Breast. Journal of Food Science. 76: M17-M21.

- Al-Holy, M.A, Castro, L.F. and **Al-Qadiri, H.M.** (2010). Inactivation Of *Cronobacter* Spp. (*Enterobacter sakazakii*) in Infant Formula using Lactic Acid, Copper Sulfate and Monolaurin. Letters in Applied Microbiology. 50: 246-251.

- Al-Holy, M.A., Lin, M., Abu-Ghoush, M.M., **Al-Qadiri, H.M**. and Rasco, B.A. (2009). Thermal Resistance, Survival and Inactivation of *Enterobacter sakazakii* in Powdered and Reconstituted Infant Formula. Journal of Food Safety. 29: 287–301.

- Lin, M., Al-Holy, M., **Al-Qadiri, H.**, Kong, F., Rasco, B.A. and Setiedy, D. (2009). Detection and Discrimination of *Enterobacter sakazakii* (*Cronobacter* Spp.) By Mid-Infrared Spectroscopy and Multivariate Statistical Analyses. Journal of Food Safety. 29:531-545.

- **Al-Qadiri, H.M.**, Lin, M., Al-Holy, M.A., Cavinato, A.G. and Rasco, B.A. (2008). Monitoring Quality Loss of Pasteurized Skim Milk Using Visible and Short Wavelength Near Infrared (SW-NIR) Spectroscopy (600-1100 Nm) and Multivariate Analysis. Journal of Dairy Science. 91: 950-958.

- **Al-Qadiri, H.M.**, Al-Alami, N.I, Al-Holy, M.A. and Rasco, B.A. (2008). Using Fourier Transform Infrared (FT-IR) Absorbance Spectroscopy and Multivariate Analysis to Study the Effect of Chlorine-Induced Bacterial Injury in Water. Journal of Agricultural and Food Chemistry. 56: 8992-8997.

- **Al-Qadiri, H.M.**, Lin, M., Al-Holy, M.A., Cavinato, A.G. and Rasco, B.A. (2008). Detection of Sublethal Thermal Injury in *Salmonella enterica* Serotype Typhimurium and *Listeria monocytogenes* Using Fourier Transform Infrared (FT-IR) Spectroscopy (4000-600 cm^{-1}). Journal Of Food Science. 73: M54-M61.

- **Al-Qadiri, H.M.**, Alami, N.I., Al-Holy, M.A., Lin, M., Cavinato, A.G. and Rasco, B.A. (2008). Studying of the Bacterial Growth Phases Using Fourier Transform Infrared (FT-IR) Spectroscopy and Multivariate Analysis. Journal of Rapid Methods and Automation in Microbiology. 16: 73-89.

- Al-Holy, M., Lin, M., **Al-Qadiri, H.** and Rasco, B.A. (2008). A Comparative Study Between Overlay Method and Selective-Differential Media for Recovery of Stressed *Enterobacter sakazakii* Cells from Infant Formula. Food Microbiology. 25: 22-28.

- Lin, M., Al-Holy, M., **Al-Qadiri, H.**, Chang, S.-S., Kang, D.-H., Rodgers, B.D. and Rasco, B.A. (2007). Phylogenetic and Spectroscopic Analysis of *Alicyclobacillus isolates* By 16s rDNA Sequencing and Mid-Infrared Spectroscopy. Sensing and Instrumentation for Food Quality and Safety. 1: 11-17.

- Al-Holy, M., Lin, M., Al-Qadiri, H. and Rasco, B.A. (2006). Classification of foodborne pathogens by Fourier Transform Infrared Spectroscopy and pattern recognition techniques. Journal of Rapid Methods and Automation in Microbiology. 14: 189-200.

- Al-Holy, M., **Al-Qadiri, H.**, Lin, M. and Rasco, B.A. (2006). Inhibition ff *Listeria innocua* in Hummus by a Combination of Nisin and Citric Acid. Journal of Food Protection. 69: 1322- 1327.

- **Al-Qadiri, H.M**., Lin, M., Cavinato, A.G. and Rasco, B.A. (2006). Fourier Transform Infrared Spectroscopy, Detection and Identification of *Escherichai* coli O157:H7 and *Alicyclobacillus* strains in Apple Juice. International Journal of Food Microbiology. 111: 73- 80.

- **Al-Qadiri, H.M**., Al-Holy, M.A., Lin, M., Alami, N.I. and Rasco, B.A. (2006). Rapid Detection and Identification of *Pseudomonas aeruginosa*, and *Escherichia* coli as Pure and Mixed Cultures in Bottled Drinking Water Using Fourier Transform Infrared Spectroscopy (FT-IR) and Multivariate Analysis. Journal of Agricultural and Food Chemistry. 54: 5749-5754.

- Lin, M., Al-Holy, M., Mousavi-Hesary, M., **Al-Qadiri, H**, Cavinato, A.G. and Rasco, B.A. (2004). Rapid and Quantitative Detection of the Microbial Spoilage in Chicken Meat by Diffuse Reflectance Spectroscopy (600-1100 nm). Letters In Applied Microbiology. 39, 148–155.