**Personal Details**

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| **Full name:**  | Mohammed Isam Yamani |
| **Occupation:** | Professor of food microbiology and hygiene |
| **Address** | Department of Nutrition and Food TechnologyFaculty of Agriculture, University of Jordan, Amman, Jordan. |
| **Telephone No.** | (962-6) 5355000 ext. 22420 (Res.): (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 |
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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

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| 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.

1. Supervisor

 1- Effect of yeasts on the quality and shelf life of labaneh. 1990.

2- A study on the microbial quality of a sample of hoummos b’tehineh (chickpea dip) produced in Jordan. 1992.

3- A study on the use of yoghurt starter culture bacteria for the detection of antibiotic residues in milk. 1994.

4- A study on the use of non-automatic rotor washing machine for the separation of fat from yoghurt used in jameed production. 1995.

5- A study on the microbiology and major components of lupine (*Lupinus* spp.) seeds debittered by steeping in water. 1996.

6- Production of low-sodium fermented cucumbers and turnips. 1996.

7- The use of sorbate and benzoate salts to inhibit the growth of yeasts in labaneh. 1996.

8- The use of salt tolerant lactic acid bacteria in the production of white boiled cheese. 1996.

1. Effect of the application of hazard analysis critical control point (HACCP) system in the production of hoummos and labaneh on their microbial quality. 1998.
2. A study of the use of yeasts in the production of fermented cucumbers. 1998.
3. A study of the halophilic bacteria of nabulsi cheese, and their effect on the quality of the product. 1998.
4. Effect of citric and acetic acid and salt on histamine production by members of *Enterobacteriaceae* in canned tuna after opening. 1999.
5. A study of the microbial and chemical quality of drinking water in selected areas in Amman. 2000.
6. The nutritive value and safety of some selected street foods in Amman, Jordan. 2000.
7. A study of the microbiological quality of tahina manufactured in Jordan. 2001
8. A microbiological study of eggplants fermented in olive oil (Magdoose). 2003
9. A study of the microbial quality of bottled water sold in Jordan.2003
10. A study of the microbiological quality of some traditional beverages consumed in Jordan. 2003.
11. Prevalence of *Salmonella* in table eggs in Jordan. 2003
12. A microbiological study of fermented chopped red pepper (shatta). 2003.
13. Microbial and nutritional evaluation of selected infant milk formulas in Jordan. 2004.
14. Development of A culture medium for the isolation of *Helicobacter pylori* from food*.* 2005.
15. Microbiological quality of household filtered drinking water in selected areas in Amman , Jordan. 2005 .
16. The use of *Lactoccus* lactis in the production of labaneh . 2006.
17. A microbiological study of soudjouk, traditionally produced sausage in Amman, Jordan. 2006.
18. Effect of the use of lactic acid bacteria starter culture and glucose on the survival of *Salmonella* and *Listeria* *monocytogenes* in soudjouk traditionally produced sausage in Jordan. 2006.
19. Developing a lactic acid bacteria/Yeast starter culture and its use in jameed production 2008
20. Co-supervisor

1- Effect of the addition of yoghurt whey to cow’s milk on curd formation and the effect of direct pasteurization on quality and safety of white brined cheese. 1992.

2- Levels of lead and cadmium in fresh milk, milk powder and infant milk formulas in the Jordanian market. 1993.

3- A study towards the simplification of the Californian method for the production of black table olives using two local cultivars. 1994.

1. A study of the effect of different combinations of pH and salt concentrations of the brine on the storage ability and sensory quality of boiled white cheese (nabulsi). 1994.
2. A study of canning as a method for preservation of nabulsi cheese. 1999.
3. A study of the optimal composition and heat processing requirements for canning of eggplant dip (Motabbal Al-bathinjan). 1999.
4. An analysis of the attitudes of food plants administrations toward the adoption of quality management systems. 2003
5. Proposed and directed work leading to Ph.D. degree in food science and technology.
6. Supervisor

1- Study of addition of some dried fruit extracts on the growth and stability of bifidobacteria in different milk types. 2005.

2- A study of predominate microorganisms in the fermented milk used in jameed production 2006.

3- Microbiological quality of soft white cheese produced traditionally in Jordan and study of its use in the production of probiotic soft white cheese 2012.

1. Co-supervisor
2. Investigation on heat treatment and packaging of labaneh as a means of preservation 2004.
3. Development of probiotic hummus and studying the effect of the product on the blood lipids of rats (2012).
4. Member of graduate students exam committee
5. A Chemical and Microbial Study of Jameed Cheese Produced in Jordan 1991.
6. Thermal Process Requirements of Canned Chickpea Dip and their Effects on its Sensory Properties 1992.
7. Evaluation of Trapping Methods of olive Fruit Fly Dacus Oleae ( Diptera: Tephritidae) and A study of one of ITS Parasitoids 1993.
8. Development of Processed Cheese spread from Local White ‘ Nabulsi’ Cheese and Labaneh 1993.
9. The Effect of Casein : Fat Ration and the Addition of starter Culture on the Quality of Local White – Bained Cheese1994.
10. Effect of Lactobacillus acidophilus and Zinc Bacitracin as Broiler Rations1994.
11. A study Toward the Simplifiction of the Californian
12. Method for Production of Black Table Olives , Using tow Local Cultivars 1995.
13. Isolation and Serological characterization of listerla Monocytogenes From Chickens In Jordan 1995.
14. A Study Towards The Improvement of Jameed Quality and Solubility 1996.
15. Citric Acid Production By Selected Aspergillus Species Using Whey As Fermentation Medium 1999.
16. The effect of the Appliction of Hazard Analysis nd Critical Points ( Haccp) System on the Microbial quality of Yogurt and Halloumi Cheese 2001.
17. الهندسة الوراثيه بين المعطيات العلمية والضوابط الشرعية 2001
18. A stady of Selected Microbial Indies of Water Pollution of Wadi AL\_ Arab reservoir in Jordan 2002.
19. A Study To Produce fungal Rennin\_ Like Enzyme and its Use In The Manufacturing of Nabulsi Cheese 2002.
20. The Application of Hazard Analysis Critical Control poin (HACCP) system During Jameed Producion 2002.
21. A study To Produce Fungal Rennin-like Enzyme And its Use In The Manufacturing of Nabulsi cheese 2002.
22. Studying The Efeect of Garljc, coriander And Paprika on Some properties of Frankfurter 2003.
23. Using Formic and Propionic Acids Acids To Control Experimental Salmonella gallinarum Infection In Broiler Chickens 2003.
24. قياس الانتاجية والتقدم التكنولوجي في الصناعات الغذائية في الاردن 2003.
25. A survey of Mortality In Commercial Broiler Farms In Some Governorates In Jordan 2003.
26. A Study of The AntioxidAtivev of Alcohol Extracts Of Chamomile ,Anise And Dill Seeds On Some Oils And Fats 2003.
27. انتشار السالمونيلا فروج اللحم في الاردن 2004.
28. Investigation Of Acrylamide Lwvels In Selected Fried And Baked Foods In Jordan 2004.
29. Comparative Genotyping of Pseudomonas aeruginosa Clinical Isolates with International Antigenic Typing Scheme Using Random Amplification of Polymorphic DNA 2004.
30. In Vitro Studies of The Effect of Fermented Dairy Product Containing Probiotics and Neutraceuticals on Different Characteristics of Intestinal Microflora 2004.
31. Effect of Inclusin of Locally Isolated Probiotics Strains and Prebiotics to Rat Diet on Their Blood Lipids 2004
32. Optimization of the Retorting Condition and Fat Level for Production a High Quality Canned Luncheon Meat 2005.
33. Characterization of The Fatty Acids Composition And minor Components of The olive oil Extracted From Fruits of Improved Nabali Olive Tree Grown IN Different Geographical Areas In Jordan 2005.
34. Isolation of *Aspergillus* *flavus* From Certain Local Foods And the Production OF Aflatoxin In Vitro And The Effect of Black Cumin( Nigella Sativa) and Garlic (*Allium* *sativum*) Extracts on The Growth of *Aspergllus* *flavus* 2006.
35. Prevelance of Enterotxic *Bacillus* *cereus* Isolstes in Stool Specimens from Jordanians Using PCR 2006.

And others in 2007 -2011

1. 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 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**

**(In international refereed research periodicals)**

1- Untermann, F., Lorenz, M., and Yamani, M. I. (1980). Detection of thermostaple nuclease in foods. Archive für Lebensmittelhygiene. 31: 173-174.

2- Untermann, F., Dickertmann, D., andYamani, 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. Zentralblat für Bakteriologie and Hygiene, I. Abt. Orig. B. 173: 478-587.

4- Untermann, F. and Yamani, M. I. (1981). Dtection 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 decrboxylases. 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., andYamani, 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 *Lactobcillus 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.

1. 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* *thermophillus* 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.

1. 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.
2. 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.
3. 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.
4. 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.
5. 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.
6. 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.
7. 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.
8. 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.
9. 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
10. Yamani, M. I.and Mihyar, G. F. (2011). Effect of chemical preservatives on the shelf-life of hummus during different storage temperatures. Jordan Journal of Agricultural Sciences, 7: 19-31.
11. Sharaf S. Omar, Ziad A. Abdullah, Mohammad A. Humeid and Mohammad I. Yamani. (2012). Optimal composition and heat processing requirements for canning of eggplant dip (Motabbal al-bathinjan). Czech Journal of Food Science, 30: 35–44.

**Publications**

**(In professional scientific periodicals)**

1. Yamani, M. I. (1985). Food borne illnesses and food poising Al Mohandes Al-Ziraie (Agricultural Engineer): Vol. 1, May, 42-45.
2. Humeid, M. A. and Yamani, M. I. (1987). Some difficulties and failures in the production of yogurt and labaneh. Al Mohandes Al-Ziraie (Agricultural Engineer): Vol. 16, January, 68-72.
3. Yamani, M. I. (1987) and . Humeid, M. A. Bases of the development of dairy processing in Jordan. Altabib Al-Baitari (The Veterinarian): Vol. 3, Jun, 40-45.
4. Humeid, M. A., Yamani, M. I., andTukan, S. K. (1988). Traditional white brined cheese: Production and quality. Al Mohandes Al-Ziraie (Agricultural Engineer): Vol. 17, September, 15-23. And Al Mohandes Al-Ziraie Al-Arabi (Arab Agricultural Engineer): 23:13-20.
5. Yamani, M. I (1990). Scombroid Poisining (Histamine Poisoning).
Altabib Al-Baitari (The Veterinarian): Vol. 6, March, 72-76. And Al Mohandes Al-Ziraie (Agricultural Engineer): Vol. 9, March, 72-76.
6. Yamani, M. I (1992). Dairy industries in Jordan difficulties and solutions. Altabib Al-Baitari (The Veterinarian): Vol. 8, January and February, 44-47.
7. Yamani, M. I., Humeid, M. A. and Tukan, S. K., (1992). Traditional white brined cheese: Production ,quality and improvement. Extension bulletin, University of Jordan/ Faculty of Agriculture/ Department of Nutrition and Food Technology.
8. Yamani, M. I.(1992). Use of starter cultures in dairy processing. Altabib Al-Baitari (The Veterinarian): Vol. 8, March and April, 43-48.
9. Kanfer, R. N. Yamani, M. I. and Humeid, M. A. (1995). Separation of fat from fermented milk and yogurt for the production of makheed (butter milk) and butter. Al Mohandes Al-Ziraie (Agricultural Engineer): Vol. 56, October, 54-55.
10. Yamani, M. I.(1996). Mad cow, a man made disease. Altabib Al-Baitari (The Veterinarian): January and April, 41-48.
11. Yamani, M. I.(1996). Prions-A new class of pathogens. Altabib Al-Baitari (The Veterinarian): January and April, 57-63.
12. Yamani, M. I.(1996). Hazard analysis critical control point (HACCP) system to ensure food safety (1). Altabib Al-Baitari (The Veterinarian): January and April, 79-84.
13. Yamani, M. I.(1997). Hazard analysis critical control point (HACCP) system to ensure food safety (2). Implementation in food processing establishments. Altabib Al-Baitari (The Veterinarian): Vol:13, January, 32-46.
14. Yamani, M. I.(1996). Implementation of hazard analysis critical control point (HACCP) system to ensure food safety. Al Mohandes Al-Ziraie (Agricultural Engineer): Vol. 61, November, 71-84.
15. Yamani, M. I. and Humeid, M. A. Production of green fermented olives. Extension bulletin, Jordan, Ministry of Agriculture,
16. Yamani, M. I. Vegetable fermentation. Extension bulletin, Jordan, Ministry of Agriculture
17. Yamani, M. I (1997). Vegetable fermentation. Al Mohandes Al-Ziraie (Agricultural Engineer): Vol. 60, Jun, 52-54.
18. Yamani, M. I (1998). Production of tomato paste and ketchup. Al Mohandes Al-Ziraie (Agricultural Engineer): Vol. 62, March, 14-15.

And many others such publications in 2007 -2011

**Areas of Interest**

1. Food microbiology.
2. Food safety and food hygiene
3. .Microbiological testing of foods
4. Quality and safety management systems of food.
5. Conformity Assessment and Laboratory Accreditation to ISO 17025
6. Food processing, especially the traditional foods of the Middle East.
7. Food biotechnology.