

Curriculum Vitae



Reyad Rashid Shaker Obaid

Professor of Food Science

2016

Contact Information

Department of Clinical Nutrition and Dietetics
College of Health Sciences
University of Sharjah
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Summary of Qualification

Position: Professor and Head of Department

Publications:

Journal articles **70**

Conferences **23**

Workshops **50**

Training courses **10**

Master students:

Primary advisor **7**

Co-advisor **5**

Committee member **21**

Doctoral students:

Committee member **5**

Education:

- Ph. D., Dairy Technology, Massey University, Palmerston North, New Zealand, 1988.
Thesis: Technological Aspects of the manufacture of Halloumi Cheese.
- M. Sc., Food Microbiology, University of Alexandria, Egypt, 1979.
Thesis: Chemical and Microbiological Studies on Kishk.
- B. Sc., Food Technology, University of Slumaniah, Iraq, 1976.

Experience

Academic

Administrative Work

Year	Position	Place
2014 – present	Head of Dept.	Department of Clinical Nutrition and Dietetics, College of Health Sciences, University of Sharjah.
Sept. 2014 – March 2015	Acting Dean	College of Health Sciences, University of Sharjah.
2002 – 2004	Head of Dept.	Department of Clinical Nutrition and Dietetics, College of Health Sciences, University of Sharjah
1997 – 2001	Head of Dept.	Dept. of Nutrition and Food Technology, College of Agriculture, Jordan University of Science and Technology (JUST).

Academic Ranking

Year	Position	Place
2010 – Present	Professor	Department of Clinical Nutrition and Dietetics, College of Health Sciences, University of Sharjah
2008 – 2010	Professor	Dept. of Nutrition and Food Technology, College of Agriculture, Jordan University of Science and Technology (JUST).
2001 - 2008	Associate Professor	Dept. of Nutrition and Food Technology, College of Agriculture, (JUST).
1995 – 2000	Assistant Professor	Dept. of Nutrition and Food Technology, College of Agriculture, Jordan University of Science and Technology (JUST).
2001 - 2008	Associate Professor	Dept. of Nutrition and Food Technology, College of Agriculture, (JUST).
2001 - 2002	Researcher	Department of Food Science and Human Nutrition, Washington State University, USA.

Non- academic

Year	Position	Place
1987 – 1990	Research Officer	Research Officer, New Zealand Dairy Research Institute, Palmerston North, New Zealand.
1990 – 1994	Production Manager	Yemen Dairy Co. Hodeida, Yemen.
1982 – 1984	Quality Control Supervisor	Kuwaiti Danish Dairy Company, Kuwait.

Supervised Master Thesis

- El- Zraiy A.M., Manufacturing of Jameed using spray drying process, Dept. Chemical Engineering, JUST, 1999.
- Banat A., Microbial quality of Halloumi cheese and yogurt and the implementation of hazard analysis critical control points (HACCP) to its production. Dept. of Public Health, JUST, 2001.
- Khataibeh J.H., Study some of the factors affecting the shelf life of labneh. Dept. of Nutrition and Food Technology, JUST, 2005.
- Al-Omari W., Occurrence of *Enterobacter sakazakii* in milk powders, powdered infant formula and food production environments Dept. of Nutrition and Food Technology, JUST, 2005.

- Kaci H.M., Effect of milk source on the quality of Mozzarella cheese. Dept. of Nutrition and Food Technology, JUST, 2006.
- Olaimat A.N., Effect of acid, alkaline or sanitation stresses on thermal inactivation of *E. sakazakii* in re-hydrated infant milk formula. Dept. of Nutrition and Food Technology, JUST, 2007.
- Qadora K.M., The role of *Bacillus species* and bacterial proteinases in sweet curdling defect of UHT flavored milk. Dept. of Nutrition and Food Technology, JUST, 2007.
- Ayyash M.M., Impact of curd washing and type of starter culture on the browning of Mozzarella cheese during pizza baking. Dept. of Nutrition and Food Technology, JUST, 2007
- Abu Al-Hasan A., Effect of desiccation on thermal inactivation of *E. sakazakii* in re-hydrated infant milk formula. Dept. of Nutrition and Food Technology, JUST, 2007.

Research Grants

University Grants

- Determination of nutritional trace elements in date fruits by inductively coupled plasma–optical emission spectrometry (ICPES) and energy-dispersive X-ray fluorescence methods. University of Sharjah – 20,000 AED – 2012-2015. Principle investigator.
- Impact of Feeding Patterns on Adiposity and Cardio metabolic Markers in Baby and Mother: A Prospective Cohort Study. Al Jalila Foundation – 211,176 AED. 2015 – 2017. Co-investigator.
- Effect of Storage Temperature on Nitrate and Nitrite Contamination of Herbal Teas, and Relation to Methemoglobinemia in Infants. American University of Sharjah – 40,000 AED. 2014 -2016. Co-investigator.
- Feeding Patterns and Adiposity in Sharjah City, United Arab Emirates: A Mother and Baby Cohort Study. University of Sharjah – 110,000 AED – 2015-2017. Co-investigator.
- Metabolomics Approach to Study Camel Milk Products: Yogurt and Cheese. UAEU Grant - 500,000 AED – 2015- 2018. Co-investigator.

- Effect of acid, alkaline or sanitation stresses on thermal inactivation of *E. sakazakii* in re-hydrated infant milk formula. Deanship of Scientific Research, JUST. Co-investigator (December 2006)
- The role of *Bacillus species* and bacterial proteinases in sweet curdling defect of UHT flavored milk Deanship of Scientific Research, JUST. Principle investigator (November 2006)
- Effect of desiccation on thermal inactivation of *E. sakazakii* in re-hydrated infant milk formula. Deanship of Scientific Research, JUST. Co-investigator (October 2006)
- Impact of curd washing and type of starter culture on the browning of Mozzarella cheese during pizza baking. Deanship of Scientific Research, JUST. Principle investigator (May 2006)
- Effect of milk source on the quality of Mozzarella cheese Deanship of Scientific Research, JUST. Principle investigator (January 2006)
- Study some of the factors affecting the shelf life of labneh. Deanship of Scientific Research, JUST. Principle investigator (January 2005)
- Study of some technical aspects of the manufacture of Jameed. Deanship of Scientific Research, JUST. Principle investigator (September 2004)
- Occurrence of *Enterobacter sakazakii* in milk powders, powdered infant formula and food production environments Deanship of Scientific Research, JUST. Principle investigator (June 2004)
- Implementation of HACCP system in the manufacture of plain yogurt. Deanship of Scientific Research, JUST. Co-investigator (March 2003)
- Establishing dairy plant at JUST. Principle investigator (August 1999). Deanship of Scientific Research funded the project. (\$100,000)
- Manufacture of Jameed using spray-drying process. Deanship of Scientific Research, JUST. Co-investigator (May 1999)
- Effect of UHT processing and aseptic storage temp. Deanship of Scientific Research, JUST. Principle investigator (1998)
- Enhancement of keeping quality of cheese at various manufacturing conditions: mathematical modeling and analytical solution. Deanship of Scientific Research, JUST. Principle investigator (1997)

- Growth and survival of *listeria monocytogenes* and *Brucella melitensis* during the manufacture and storage of white cheese. Deanship of Scientific Research, JUST. Principle investigator (1996)

Publications

Papers in Refereed Journals

2017

1. Aisha Abusheliabi, Hind O. Al-Rumaithi, Amin N. Olaimat, Anas A. Al-Nabulsi, Tareq Osaili, **Reyad Shaker**, Mutamed M. Ayyash. (2017). Inhibitory effect of camel milk on *Cronobacter sakazakii*, *Journal of Food Safety*, DOI: 10.1111/jfs.12343
2. Hadia Radwan, Eman M. Faroukh and **Reyad Shaker Obaid**. (2017). Menu labeling implementation in dine-in restaurants: the Public's knowledge, attitude and practices. *PMC Archives of Public Health*. (Accepted)

2015 – 2016

3. Anas A. Al-Nabulsi, Tareq M. Osaili, Ziad W. Jaradat , Amin N. Olaimat, **Reyad R. Shaker**, Noor A. Zain Elabedeen and Richard A. Holley (2015). Effects of osmotic pressure, acid, or cold stresses on antibiotic susceptibility of *Listeria monocytogenes*. *Food Microbiology*. Apr 7; 46:154-60.
4. Anas A Al-Nabulsi, Tareq M Osaili, Abi A Awad, Amin N Olaimat, **Reyad R Shaker** and Richard A Holley (2015). Prevalence and antibiotic susceptibility of *Listeria monocytogenes* isolated from raw and processed meat products in Jordan. *CyAT Journal of Food* 13(3):346-352. (Impact Factor: 0.50) · DOI: 10.1080/19476337.2014.982191
5. Al-Nabulsi AA, Olaimat AN, Osaili TM, Ayyash MM, Abushelaibi A, Jaradat ZW, **Shaker R**, Al-Taani M and Holley RA. (2015). Behavior of *Escherichia coli* O157:H7 and *Listeria monocytogenes* during fermentation and storage of camel yogurt. *Journal of Dairy Science* (Impact Factor: 2.57) (Accepted).
6. Anas A. Al-Nabulsi, Amin N. Olaimat, Tareq M. Osaili, Heba M. Obaidat, Ziad W. Jaradat, **Reyad R. Shaker**, Richard A Holley. 2015. Recovery and Behavior of Stressed *Escherichia coli* O157:H7 Cells on Rocket Leaf Surfaces Inoculated by Different Methods. *Italian Journal of Food science*. (Accepted April, 13th, 2015).

7. Amita Attlee, Shaimaa S. Altunaiji, Mariam Muayyad, Zainab Ali, Mona Hashim, Reyad S. Obaid (2016). Assessment of Body Composition, Endurance and Nutrient Intakes among Females Team Players in Sports Club. *Arab Journal of Nutrition and Exercise* (Accepted)
8. Amita Attlee, Hanin Kassem, Mona Hashim, **Reyad Shaker Obaid**. (2015). Physical status and feeding behavior in children with autism. *Indian Journal Pediatrics*. 82(8):682–687. DOI 10.1007/s12098-015-1696-4
9. Faris, M.A.I.E., Jahrami H., Al-Hilali M.M., Chehyber N.J., Ali S.O., Shahda S.D. and **Obaid R.S.** (2016). Energy Drink Consumption is Associated with Reduced Sleep Quality among College Students: A Cross-Sectional Study. *Nutrition and Dietetics* (Accepted), Impact Factor=0.78)

2013– 2014

10. Anas A. Al-Nabuls, Tareq M. Osaili, Reyad R. Shaker, Amin N. Olaimat, Amita Attlee, Murad A. Al-Holy, Noor Zein Elabedeen, Ziad W. Jaradat and Richard A. Holley. (2013). Survival of E. coli O157:H7 and Listeria innocua in tahini (sesame paste). *Journal of Food Agriculture and Environment* 10/2013; 11(3&4):303-306. **(0.44 Impact Factor)**
11. Al-Rousan, W.M., Ajo, R.Y., Al-Ismail, K.M., Attlee, A., **Shaker, R.R.**, Osaili, T.M. (2013). Characterization of acorn fruit oils extracted from selected mediterranean quercus species. *Grasas y Aceites* 64 (5), 554-560.
12. Tareq M. Osaili, Anas A. Al-Nabulsi, **Reyad R. Shaker**, Ziad W. Jaradat, Mohammad Taha, Mohammed Al-Kherasha, Mervet Meherat, Richard Holley (2013). Prevalence of *Salmonella* serovars, *Listeria monocytogenes* and *Escherichia coli* O15H:H7 in traditional ready to eat meat products in Jordan, *Journal of Food Protection* 77 (1), 106-11 (DOI:10.4315/0362-028X.JFP-13-049).
13. Anas A. Al-Nabulsi, Bayan Obiedat, Rasha Ali, Tareq M. Osaili, Heba Bawadi, Aisha Abushelaibi, Reyad R. Shaker and Richard A Holley (2014). Know Ledge of Probiotics and Factors affecting their Consumption by Jordanian College Students, *International Journal of Probiotics and Prebiotics* Vol. 9, No. 3, pp. 77-86.
14. Tareq M. Osaili, Mahmoud Taani, Anas A. Al-Nabulsi, Amita Attlee, Ra'ed Abu Odeh, Richard A. Holley and **Reyad Shaker Obaid** (2013). Survival of

- Escherichia coli* O157:H7 during the manufacture and storage of fruit yogurt, *Journal of Food Safety* 33 (3), 282-290.
15. Tareq M. Osaili, Anas A. Al-Nabulsi, **Reyad R. Shaker**, Amin Olimat, Ziad Jaradat (2013). Thermal Inactivation of Salmonella Typhimurium in Chicken Shawirma (Gyro), *International Journal of Food Microbiology* 166 (1), 15-20.
 16. Anas A Al-Nabulsi, Tareq Osaili, Abi A. Awad, Amin Olaimat, **Reyad R. Shaker** and Richard A. Holley (2014). Occurrence and antibiotic susceptibility of *Listeria monocytogenes* isolated from raw and processed meat products in Amman, Jordan. *Journal of Food* 13(3):346-352. (Impact Factor: 0.50) · DOI: 10.1080/19476337.2014.982191.
 17. Tareq Osaili, Anas Al-Nabulsi, **Reyad Shaker**, Amin Olimat, Mohamad Taha and Richard Holley. 2014. Survival of *Escherichia coli* O157:H7 during manufacture and storage of white brined cheese. *Journal of Food Science*.(9):M1750-5.
 18. Anas Al-Nabulsi, **Reyad Shaker**, Tareq Osaili, Mahmoud Al-Taani, Amin Olaimat, Saddam Awaisheh and Richard A. Holley. 2014. sensory evaluation of flavored soy milk-based yogurt: a comparison between Jordanian and Malaysian consumers. *Journal of Food Science and Engineering*.(4), 27 -35.
 19. Amita Attlee, Asma Nusralla, Rashida, Hanaa Said, Mona Hashim and **Reyad Shaker Obaid** (2014). Assessing polycystic ovary syndrome in university students. *International Journal of Fertility and Sterility*. Vol. 8, No. 3, 261-266.
 20. Anas Al-Nabulsi, Tareq Osaili, Heba Obaidat, **Reyad Shaker**, Saddam Awaisheh, and Richard Holley (2014). Inactivation of stressed *E. coli* O157:H7 cells on the surface of rocka salad leaves by chlorine and peroxyacetic acid. *Journal of Food Protection*.78, (1), 32-39 (DOI: <http://dx.doi.org/10.4315/0362-028X.JFP-13-019>)
 21. Tareq M Osaili, Anas A Al-Nabulsi, Ziad Jaradat, **Reyad R Shaker**, Dalia Z Alomari, Maher M Al-Dabbas, Akram R Alaboudi, Mohammad Q Al-Natour, Richard A Holley (2014). Survival and growth of *Salmonella* spp., *Escherichia coli* O157:H7 and *Staphylococcus aureus* in eggplant salad dip during storage. *International Journal of Food Microbiology*. 198C:37-42. DOI:10.1016/j.ijfoodmicro.2014.12.025. (3.08 Impact Factor)
 22. Anas A Al-Nabulsi, Amin N Olaimat, Tareq M Osaili, **Reyad R Shaker**, Noor

Zein Elabedeen, Ziad W Jaradat, Aisha Abushelaibi, Richard A Holley (2014). Use of acetic and citric acids to control Salmonella Typhimurium in tahini (sesame paste). *Food Microbiology* 15;42:102-108.

23. Attlee A, Abu Qiyas S, **Obaid R.** (2014). Assessment of nutrition knowledge of a university community in Sharjah, United Arab Emirates. *Malaysian Journal Nutrition* 20 (3): 327-337

2010 - 2012

24. Osaili T. M., Al-Nabulsi A. A., **Shaker R. R.**, Al-Holy M. M., Al-Haddaq M. S., Olimat A. N., Ayyash M .M., Mahmoud K., Al Ta'ani M. K. and Stephen Forsythe S. J. (2010). Efficacy of the thin agar layer method for the recovery of stressed *Cronobacter* strain. *Journal of Food Protection*, 73, 1913–1918
25. Osaili T. M., Ayyash M. M., Al-Nabulsi A. A., **Shaker R. R.** and Shah N. P. (2010). effect of curd washing level on proteolysis and functionality of low moisture mozzarella cheese made with galactose-fermenting culture, *Journal of Food Science*, 75 (5), C406 – 412.
26. Al-Nabulsi A., Osaili T. M., Zain Elabedeen N. A., Jaradat Z. W., **Shaker R. R.**, Kheirallah K. K., Tarazi Y. H. and Holley R. A (2011). Impact of environmental stress desiccation, acidity, alkalinity, heat or cold on antibiotic susceptibility of *Cronobacter sakazakii*. *International Journal of Food Microbiology*, 146, 2, 137-143.
27. Al-Nabulsi A., **Shaker R.**, Osaili T., Clark S., Harte F. and Barbosa-Cánovas G. (2011). Impact of high hydrostatic pressure and heat treatments on milk gel properties: A comparative rheological study. *International Journal of Food Properties* 15 (3) , pp. 613-627. (DOI: 10.1080/10942912.2010.494758).
28. Osaili T. M., Taha, M., Al Nubulsi A. A **Obaid S. R.** and Al Abboodi A. (2012). Occurrence and antibiotic susceptibility of *Listeria monocytogenes* isolated from white cheese in Jordan. *Journal of Food Science* 77 (9), M528-M532.
29. **Shaker R. R.**, Attlee A., Kasi H., Osaili T. M., Al Nubulsi A. A. and Ababneh H. A. (2012). Comparison of the quality of low moisture mozzarella cheese made from bovine, ovine and caprine milks. *International Journal of Food, Agriculture and Environment* 10 (2), 89-93.

30. Khatabiah J, Attlee A., Hashim M., Al Rosan W. M. and **Shaker R. R.** (2012). Efficacy of benzoate and sorbate on the growth control of total and psychrotrophic yeasts in Labneh. *Egyptian Journal of Dairy Science* 40: 35-43.
31. Al-Holy M. A., Al-Nabulsi A., Osaili T. M., Mutamed Aayyash M. and **Shaker R. R.** (2012). Inactivation of *Listeria innocua* in brined white cheese by a combination of nisin and heat. *Food Control* (1), 48-53

2008 – 2009

32. Osaili, T., **Shaker, R.**, Ayyash, M., Al-Nabulsi, A. and Forsythe, S J. (2008) Survival and growth of Cronobacter species (*Enterobacter sakazakii*) in wheat-based infant follow on formulas. *Letters in Applied Microbiology* 48 (4), 408-412.
33. **Shaker, R.R.**; Osaili, T.M.; Abu Al-Hasan, A.S.; Ayyash, M.M.; Forsythe, S.J. (2008). effect of desiccation, starvation, heat, and cold stresses on the thermal resistance of *enterobacter sakazakii* in rehydrated infant milk formula. *Journal of Food Science* (73) 7, M354 - M359.
34. **Shaker R.R.**, Osaili T.M., Ayyash M. and Forsythe S.F. (2008). Survival and growth of *Enterobacter sakazakii* in infant wheat formulas reconstituted with water, milk, grape juice or apple juice. *Journal of Food Science* (Accepted).
35. Osaili T., Al-Nabulsi A., **Shaker R.**, Ayyash M., Olaimat A., Abu Al-Hasan A., Kadora K and Holley R. (2008). Effect of environmental stresses on the sensitivity of *Enterobacter sakazakii* in powdered infant milk formula to gamma radiation. *Letters in Applied Microbiology* (47) 2, 79 - 84.
36. **Shaker R.R.**, Osaili T.M. and Ayyash M.M. (2008). Effect of Thermophilic lactic acid bacteria on the fate of *Enterobacter sakazakii* during processing and storage of plain yogurt. *Journal of Food Safety* 28: 170 – 182.
37. **Shaker R.R.**, Osaili T.M., Clark S., Harte F. M. and Barbosa-Canovas G.V. (2008). Rheological properties of rennet-induced milk gels as affected by high pressure treatment at different temperatures. *Journal of Food, Agriculture & Environment* 6: 86-91.
38. Osaili T.M, Al-Nabulsi A.A, **Shaker R.R.**, Ayyash M.M., Olaimat, A.N, Abu-Hasan A.S., Kadora K.A. and Holley R.A. (2008). Effects of extended dry

- storage of powdered infant milk formula on susceptibility of *Enterobacter sakazakii* to hot water and ionizing irradiation, *Journal of Food Protection* (71) 5, 934-939.
39. Osaili T.M., **Shaker R.R.**, Olaimat A.N., Al-Nabulsi A.A., Al-Holy M.A. and S.J. Forsythe S.J. (2008). Detergent and sanitizer stresses decrease the thermal resistance of *Enterobacter sakazakii* in infant milk formula. *Journal of Food Science* (73) 3, M154 – M157.
40. **Shaker R.R.**, Osaili T.M., Ayyash M.M and Holley R.A. (2008). Effect of *Bifidobacterium breve* on the growth of *Enterobacter sakazakii* in rehydrated infant milk formula. *Journal of Food Safety* 28: 34-46.
41. Al- Nabulsi A., Osaili T., **Shaker R.**, Olaimat A., Ayyash M., Holley R. (2009). Survival of *Cronobacter* species in reconstituted herbal infant tea and their sensitivity to bovine lactoferrin, *Journal of Food Science* 74 (9), M479-M484.
42. Chap J., Jackson P., Siqueira, R., Quintas, C., Gaspar, N., Park, J., Osaili, T., **Shaker, R.**, Jaradat, Z., Abdullah Sani, N., Eestuningsih, S. and S. Forsythe (2009). International survey of *cronobacter sakazakii* and other *cronobacter* spp. in follow up formulas and infant foods, *International Journal of Food Microbiology* 136 (2), 185-188.
43. Anas A. Al-Nabulsi , Tareq M. Osaili , Murad A. Al-Holy, **Reyad R. Shaker**, Mutamed M. Ayyash, Amin N. Olaimat and Richard A Holley (2009). Influence of desiccation on the sensitivity of *Cronobacter* spp. to lactoferrin or nisin in broth and powdered infant formula, *International Journal of Food Microbiology* 136 (2), 221-226.
44. Osaili T.; **Shaker R. R.**; Al-Haddaq M.; Al-Nabulsi A. and Holley R. (2009). Heat resistance of *Cronobacter* species (*Enterobacter sakazakii*) in milk and special feeding formula, *Journal of Applied Microbiology* 107, 928–935

2004 – 2007

45. **Shaker R.R.**, Rabi A. and Banat A. (2004). Microbiological quality of Halloumi and the implementation of Hazard Analysis Critical Control Points plan to production line. *Egyptian J. of Dairy Science*, 32: 291– 301.

46. Rabi A.A., Banat A., **Shaker R.R.** and Ibrahim S.A (2004). Implementation of HACCP system to large scale processing line of plain set yogurt. *Italian Food and Beverages Technology*, 35: 12 – 17.
47. **Shaker R.R.**, Osaili T.M., Al Omary, W., Jaradat, Z. and Al Zubay, M. (2007). Isolation of *Enterobacter sakazakii* and other *Enterobacter* sp. from food production environments. *Food Control* 18: 1241- 1245.
48. Osaili T.M., **Shaker R.**, Abu Al- Hasan A., Ayyash M. and Martin E.M. (2007). Inactivation of *E. sakazakii* in infant milk formula by gamma irradiation: Determination of D₁₀-value. *Journal of Food Science* 72 3:85 – 88.

2002

49. **R.R. Shaker**, B. Abu-Jdayil, R.Y. Jumah and S.A. Ibrahim. (2002). Rheological properties of set yogurt as influenced by incubation temperature and homogenization. *Journal of Food Quality*. 25(5):409 - 418. DOI:10.1111/j.1745-4557.2002.tb01036.x • **0.84 Impact Factor**
50. Abu-Jdayil B., Jumah R. and **Shaker R.R.** (2002). Rheological properties of a concentrated fermented product, Labneh produced from bovine milk: effect of production method. *International J. of Food Properties*, 5: 667 – 679.
51. **Shaker R.R.**, Obeidat B. and Abu Ishmais M.A. (2002). Influence of coagulum pH at draining on the quality and yield of concentrated yogurt (Labneh). *Egyptian Journal of Dairy Science*, 30: 27 – 34.
52. **Shaker, R.R.**, Abu-Jdayil, B., Jumah, R.Y. and Ibrahim, S.A. (2002). Rheological properties of set yogurt during gelation process: II. Impact of incubation temperature. *Milchwissenschaft* 56:622–625.

2001

53. Jumah R.Y. Abu-Jdayil B. and **Shaker R.R.** (2001). Effect of type and level of starter culture on the rheological properties of set yogurt during gelation process. *International Journal of Food Properties*, 4: 531 – 544.
54. Jumah, R.Y., **Shaker R.R.** and Abu-Jdayil B. (2001). Effect of milk source on the rheological properties of yogurt during gelation process. *International*

Journal of Dairy Technology, 54: 89–93.

2000

55. Abu-Jdayil, B., **R.R. Shaker** and R.Y. Jumah (2000) Rheological behavior of concentrated yogurt (Labneh). *International Journal of Food Properties*, 3, 2: 207 – 212.
56. Jumah, R.Y., B. Tashtoush, **R.R. Shaker** and A.F. Zraiyy (2000) Manufacturing parameters and quality characteristics of spray dried Jameed. *International Journal of Drying Technology*, (18): 967 – 984.
57. **Shaker, R.R.**, R.Y. Jumah and B. Abu-Jdayil (2000) Rheological properties of plain yogurt during coagulation process: impact of fat content and preheat treatment of milk. *Journal of Food Engineering*, 44: 175 – 180.
58. **Shaker, R.R.** and B. Tashtoush (2000) Modeling of yogurt viscosity during coagulation process. *Egyptian Journal of Dairy Science*, 28: 49 – 57.

1999

59. **Shaker, R.R.**, R.Y. Jumah, B. Tashtoush and A. Zraiyy (1999) Manufacture of Jameed using spray drying process: a preliminary study. *International Journal of Dairy Technology*, 52: 77 – 80.

Other publications

60. **Shaker, R.R.**, M.M. Muwalla, M.Y. Harb, A.Y. Abudalla, J.P. Hanrahan and T.F. Crosby (1998) Effect of rumen un-degradable protein in the diet of lactating Awassi ewes on milk yield, milk composition and final ewe and lamb. *Czech Journal of Animal Science*, 43: 275 – 279.
61. Lelievre, J., **R.R. Shaker** and M.W. Taylor (1991). The influence of milk powder characteristics on the properties of Halloumi cheese made from recombined milk. *Journal of the Society of Dairy Technology*, 44: 41 – 48.
62. Lelievre, J., **R.R. Shaker**, and M.W. Taylor (1990). The role of homogenization in the manufacture of Halloumi and Mozzarella cheese from recombined milk. *Journal of the Society of Dairy Technology*, 43: (1) 21 – 24.

63. **Shaker, R.R.**, J. Lelievre, M.W. Taylor, J.A. Anderson and J. Gilles (1987) Manufacture, composition and functional properties of Halloumi cheese from bovine milk. *New Zealand Journal of Dairy Science and Technology*, 22:181 – 189.
64. **Shaker, R.R.**, A. M. El-Tabey Shehata, A. S. Messallam and A. A. El-Banna (1980). Chemical composition of turnip-wheat Kishk and Tarkhina. *Journal of Agriculture Research*, 6:149 – 153.
65. **Shaker, R. R.**, A. El-Tabey Shehata, A. El-Banna and A. Mesallam. (1980) Microbiological and chemical changes during fermentation of turnip-wheat Kishk and Tarkhina. *Egyptian Society of Applied Microbiology*, 1: 381 – 385.

Proceedings

66. Abu-Jdayil B., Jumah R.Y. and **Shaker R.** (2000) “Rheological properties of concentrated yogurt: effect of production method”, 14th Conference of the European Colloid and Interface Society, Patras, Greece.
67. Jumah R.Y., Tashtoush B., **Shaker R.R.** and Zrai A.F. (1999) “A Parametric Analysis of the Spray Drying of Jameed”, Proceedings of the First Asia-Australia Drying Conference, ADC’99 Bali, Indonesia, October 24 – 27, pp 563 – 570.
68. **Shaker R.R.**, Tashtoush B, Jumah R.Y. and Zrai A.F. (1999) “Functional Properties of Spray Dried Jameed: Effect of Milk Fat and Type of Starter” Proceedings of the First Asia-Australia Drying Conference, ADC’99, Bali, Indonesia, October 24 – 27, pp 571 – 578.
69. **Shaker, R.R.** (1997) Effect of Ultra -filtration per se on the quality of Halloumi cheese. *The Third Agriculture Conference*, JUST, Irbid, Jordan.
70. Al-Widyan, O., **R.R. Shaker** and K.H. Awad (1996) Consistency and compositional characteristics of commercial Jameed sold in Jordan. *The Science Conference (36th)*, Aleppo, Syria.
71. **Shaker, R.R.**, J. Lelievre, F.P. Dunlop and J. Gilles (1989) A Review of the manufacture of cheese from recombined milk. *International Dairy Federation Conference*, Alexandria, Egypt. 91 – 95.

Poster and Oral presentation

1. **Reyad R. Shaker Obaid** (2015). Halal Aspects in Food Nanotechnology and Synthetic Biology. Thailand Halal Assembly, Bangkok 25 – 27 December 2015.
2. Lubna Alardah, Asma Obaideen, Alaa Owais Bodour Jouda, **Reyad Shaker Obaid** and “Mo’ez Al-Islam” Faris. (2015). Food Safety in Hospital Catering Systems. 8th Dubai International Food Safety Conference, March, Dubai, UAE.
3. Araw Fozan Khalil, Nagham Nihad, May Ali Haneen Ismat, **Reyad Shaker Obaid** and Hadia Radwan. (2015). Integration between Halal and Food Safety. 8th Dubai International Food Safety Conference, March, Dubai, UAE.
4. **Reyad R. Shaker Obaid** (2015). GCC Regulation Standards and Halal Food. Halal International Conference – 9 – 11 September 2015, Bangkok, Thailand.
5. **Reyad R. Shaker**, Mahmoud Ta’ani, Amita Attlee Tareq M. Osaili and Anas A. Al-Nabulsi. (2012). Survival of *Escherichia coli* O157:H7 during the manufacture and storage of fruit yogurt. 7th Dubai International Food Safety Conference, March, Dubai, UAE.
6. **Reyad S Obaid**. (2014) Viability of *Escherichia coli* O157:H7 during Fermentation and Storage of Laban (Ayran) Manufactured with Different Spices. European Symposium on Food Safety, Budapest, Hungary.
7. Anas A. Al-Nabulsi, Tareq M. Osaili , Abi A Awad, **Reyad R. Shaker**, Ziad W. Jaradat and Richard A Holley. (2011). Prevalence and antibiotic susceptibility of *Listeria monocytogenes* isolated from raw and processed meat products in Jordan. 4TH Congress of European Microbiologists, June 26-30, Geneva, Switzerland.
8. Tareq M. Osaili, Anas A. Al-Nabulsi, **Reyad R. Shaker**, Zaid W Jaradat and Richard A Holley. (2011). Survival of *Salmonella* Enteritidis in Tahina (sesame paste) 4TH Congress of European Microbiologists, June 26-30, Geneva, Switzerland.
9. **Reyad R. Shaker**, Tareq M. Osaili, Amita Attlee and Mutamed Ayyash. (2011). Effect of lactic acid bacteria on the survival of Cronobacter (*Enterobacter sakazakii*) during processing and storage of plain yogurt 6th Dubai International Food Safety Conference, 28 February, Dubai, UAE.

10. Anas Al-Nabulsi¹, Tareq Osaili, **Reyad Shaker**, Noor Zain El-deen, Ziad W. Jaradat and Richard Holley. (2010). Effect of chill, thermal and desiccation stresses on antibiotic susceptibility of *Cronobacter (Enterobacter) sakazakii* 110th General meeting of ASM, May 23-27, San Diego, Ca
11. Anas Al-Nabulsi¹, Tareq Osaili, **Reyad Shaker**, Ziad W. Jaradat and Richard Holley (2009). Survival of *Cronobacter* species in reconstituted herbal infant tea formulas and their sensitivity to bovine lactoferrin. 109th General meeting of ASM, May, 17 – 21, Philadelphia, USA.
12. Chapa J., Jacksona P., Siqueirab R., Gasparc N., Quintasc C., Parkd J., Osaili T., **Shaker R.**, Jaradat Z., Hartantyog S., Sani A., Estuningsih S., and Forsythe S. (2009) International survey for *Cronobacter* and related organisms in infant foods and formulas. 1st International Conference on *Cronobacter (Enterobacter sakazakii)* 22 – 23 January, University College Dublin, Ireland.
13. Anas A. Al-Nabulsi, Tareq M. Osaili, **Reyad R. Shaker**, and Richard A Holley (2008) Effect of lactoferrin on the viability of *Enterobacter sakazakii* in broth system and reconstituted infant milk formula. The 21st International ICFMH Symposium “Evolving Microbial Food Quality and Safety, Sep, 1-4 Aberdeen, Scotland
14. T. Osaili, **R. Shaker**, A. Abu Al-Hassan, M. Ayyash & S. Forsythe (2008). Effect of desiccation, starvation, heat and cold stresses on the thermal resistance of *E. sakazakii* in rehydrated infant milk formula. Food Micro 2008 Conference and Exhibition, Aberdeen, Scotland.
15. **Reyad R. Shaker**, Tareq M. Osaili and Mohammed Al-Haddaq (2008). Heat resistance of *Enterobacter sakazakii* in milk and special feeding formula. Food Micro 2008 Conference and Exhibition, Aberdeen, Scotland.
16. **Reyad R. Shaker** and Tareq M. Osaili (2008). Isolation of *Enterobacter sakazakii* and other *Enterobacter sp.* from dry foods and production environments. 3rd International Conference of Food Science and Nutrition, Cairo, Egypt.
17. **Shaker R.R.** (2007). Age gelation in UHT milk. Annual Meeting of the Egyptian Society of Dairy Science, Cairo, Egypt.
18. **Shaker R.R.**, Osaili, T.M. and Ayyash, M. (2007). Effect of Thermophilic lactic acid bacteria on the fate of *Enterobacter sakazakii* during processing and

storage of plain yogurt. The Sixth Jordanian Agricultural Scientific Conference, Amman, Jordan.

19. Osaili, T.M., **Shaker R.R.** and Abu Al- Hasan A. (2007). Inactivation of *Enterobacter sakazakii* in infant milk formula by Gamma irradiation: Determination of D₁₀-value. The Sixth Jordanian Agricultural Scientific Conference, Amman, Jordan.
20. **Shaker R.R.**, Osaili T.M., Al-Omari W. and El Zuby M. (2006). Occurrence of *Enterobacter sakazakii* in powdered infant formula, milk powders and food production environment. Annual Meeting of the European Federation of Food Science and Technology (EFFoST), The Hague, Holland.
21. **Shaker R.R.**, Khatabieh J. and Naser R. (2005). Application of Weibull hazard analysis to the determination of the shelf life of concentrated plain yogurt. Annual Meeting of the European Federation of Food Science and Technology (EFFoST), Valencia, Spain.
22. Ibrahim, S.A., **Shaker R.R.** and Sukhon, S. 2005. Effects of salt, acid, and milk solids on the survival and growth of *E. coli* 0157:H7, *Listeria monocytogenes* and *Salmonella tumphimurium*. Annual Meeting of the Institute of Food Technologists, July 15 – 20, New Orleans, Louisiana. USA.
23. **Shaker R.R.**, Osaili T.M., Clark S., Harte F.M., Barbosa-Canovas G.V. (2004). Impact of Hydrostatic pressure and heat treatment on milk gel properties: A comparative rheological study. International Food Conference on a safe and nutritious food chain for the consumer. EFFoST meeting, June 17 – 18, Dublin, Ireland.
24. Rabi, A., **Shaker, R.R.**, Banat, A., and Ibrahim, S.A. 2002. Implementation of HACCP system to large scale processing line of plain set yogurt. Annual Meeting of American Dairy Science Association, July 21 – 25, Quebec City, Canada. Journal of Dairy Science, Volume 85, 379.

Professional Activities

General

- Member of Committee to Study Extraordinary Medical Cases at UoS. (2015-present).
- Member of College Council, UoS. (2013 – present)

- Member of Dean Council, UoS. (September 2015 – March 2015)
- Member of Higher Committee for Promotion in the Medical and Health Science Colleges UoS. (2013 – 2014)
- Member of the Environmental and Restaurants Committee at UoS. Establish the university food safety roles for the food service institutions at UoS. (2012 – Present)
- Member of the Study Plan and Curriculum Committee, College of Health Sciences, UoS. (2011 - Present)
- Member of the Program Evaluation, Study Plan and Accreditation Committee, College of Health Sciences, UoS. (2010 – 2011)
- Chair of the Higher Committee for Dairy Products, Standards and Specifications Organization, Ministry of Industry and Trade. (2007 – Present).
- Reviewed the book by Prof Ali Y. Al Saad entitled ``Food Preservation" which was submitted to Jordan University Press for publication.
- Member of the Supreme Council on food safety, Jordan Food and Drug Administration (JFDA). (January 2003 - January 2007)
- Member of Higher Technical Committee chaired by Minister of Higher Education, School Nutrition Program. (August – October 2006)
- Technical advisor for Food Laboratory, Irbid Branch, Jordan Food and Drug Administration (JFDA). (December 2004 – June 2005)
- Member of the International Advisory Committee, International Conference on Food Refrigeration, University of Jordan, Amman, Jordan. (March 2005).
- Visiting researcher for nine months at the Department of Food Science and Human Nutrition, Washington State University, Pullman, USA. (Academic year 2001/2002)
- Chaired the session: "Drying of dairy products " at (ADC99) First Asian Australian Drying Conference, Bali, Indonesia. (October 1999).
- Participation in scientific consultation committees in terms of standards and specifications for different food industrial sectors held by The Institution For Standards and Metrology, Amman, Jordan. (September 1999 – 2001)
- Member of Accreditation committee for the curriculum plan of Department of Public Health, University of Applied Sciences, Amman, Jordan. (January 2001 – April 2001)

- Member of the Faculty Council at College of Agriculture, Jordan University of Science and Technology, for the academic years 1996 – 2000 and 2002 - 2005.
- Member of the Curriculum Committee at the Dept. Nutrition and Food Technology, Jordan University of Science and Technology. (1996-present)
- Member of the Scientific Research Committee of the 1996 – 2000 at the Department of Nutrition and Food Technology, JUST.

Community Service

- Invited Speaker to TV Show “Student Activities” taking about food safety in ready to eat foods. Sharjah TV Television. (April 2015).
- Invited Speaker to TV Show “Good Morning Sharjah” taking about food safety in schools. Sharjah TV Television. (October 16, 2011).
- Participating in Sharjah First Food Safety Forum, Sharjah Municipality and Sharjah Commerce Chamber, Sharjah, UAE. (April 19, 2011).
- Participating in the Nutrition Month at CN&D department, College of Health Sciences, University of Sharjah, Sharjah, UAE. (March 2011)
- Food Hygiene Awareness workshop. The workshop was organized by Jordan Food and Drugs Administration (JFDA) to the fast food restaurants. Amman, Jordan. (2009) About 10 Courses
- Establishment of small scale dairy plant. The course has been organized in collaboration with Ministry of Planning under the project called "ERADA". Monthly activity is given to Women Associations members throughout the Kingdom. (January 2003 – September 2009) (Organizer)
- Food Safety and Inspection. The course has been organized in collaboration with Ministry of Municipalities (The training course was given to health inspectors who work for municipalities in Jordan. (August 2002 – September 2005)
- Rural extension and micro-industries workshop. Ministry of Planning, Amman. (12 – 14 March 2001) (Participant)