

Curriculum Vita

Tareq M. Osaili, PhD



Nationality and date of birth:

Jordanian, December 23, 1975.

Marital status:

Married.

Address (work):

Department of Clinical Nutrition and Dietetics

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1.0 Education

- **PhD**, Food Science, University of Arkansas, Fayetteville, Arkansas, USA, Dec, 2004.
- **MSc**, Nutrition and Food Science, University of Jordan, Amman, Jordan, Aug, 1999.
- **BSc**, Nutrition and Food Technology, Jordan University of Science and Technology, Irbid, Jordan, Jun, 1997.

2.0 Experience

2.1 Administration

- **Vice Dean, College of Health Sciences**, University of Sharjah, UAE, September 2018- Present
- **Vice Dean, Faculty of Agriculture**, Jordan University of Science and Technology, September 1, 2016-January 31, 2017 (resigned to join University of Sharjah, UAE).
- **Head of the Nutrition and Food Technology Department**, Jordan University of Science and Technology, September 1, 2007-August 31, 2011. In the department 14 faculty members, 360 undergraduate students and 40 graduate students.

2.2 Academic experience

- Professor at Clinical Nutrition and Dietetics Department, College of Health Sciences, University of Sharjah, United Arab Emirates, January 2017-present.
- Professor of Food Safety at Jordan University of Science and Technology, January 2016- January 2017.
- Associate Professor of Food Safety at Jordan University of Science and Technology, September 2013-January 2016.
- Associate Professor, University of Hail, Hail, Saudi Arabia, September 2011-August 2012 (Sabbatical leave).
- Associate Professor of Food Safety at Jordan University of Science and Technology, January 2010-August 2011.
- Assistant Professor of Food Safety at Jordan University of Science and Technology, January 2005- January 2010.

- Research Specialist, Dept. Biological Engineering, University of Arkansas, Fayetteville, Arkansas, USA, 2004-2005.
- Research Assistant, Dept. Food Science, University of Arkansas, Fayetteville, Arkansas, USA, 2002-2004.

2.3 Industrial experience:

- Recognized as **Expert** in Food Analysis by Jordanian Agriculture Engineers Association, August 2017.
- Medical Director, Saudi Center of Pharmaceuticals, Saudi Arabia, September 2012-August 2013.
- Development of ISO 22000-based self-monitoring program in bakeries to improve the safety of bakery products. Amman, Jordan. June-Oct 2011 (Faculty For Factory project).
- Development of generic monitoring system to improve the safety and quality of white fresh cheese. Jordan Lands Dairy Co (Milk House). Amman, Jordan. Jun-Oct 2010 (Faculty For Factory project).
- Improve the hygienic practices of bakery products through the development of HACCP-based self-inspection program. Abdul Elah Al-Hamawi & Partners Co/ Al-Sufara Bakery. Amman, Jordan. Jun-Oct 2009 (Faculty For Factory project).
- Improve the hygienic practices and control of contamination conditions arising along the production of sliced meat. Delicious Food Industries Co. Ltd. Jun-Oct 2008 (Faculty For Factory project).
- Improve the keeping quality of vacuum packaged sliced roast chicken, Quality Food Co. Ltd, Amman, Jordan. Jun-Oct 2007 (Faculty For Factory project).
- Study the effect of process conditions on the reduction of total microbial count in infant cereal products, NutriDar, Jordan. Jun-Oct 2006 (Faculty For Factory project).
- Providing consultations for NutriDar "infant food industry", Jordan.

3.0 Teaching and graduate studies

3.1 Courses taught

3.1.1 Undergraduate courses

- Food Safety
- Food Microbiology
- Foodservice Institution Management

- Management of Nutrition Services and Dietetics
- Principles of Food Science
- Food Processing and Preparation
- Introduction to Research
- Health Awareness and Nutrition
- Health Psychology
- Vocational Health and Safety
- Advanced Topics in Food Science and Nutrition
- Summer Training
- Graduation Project
- Nutrition Project
- Special Topics: Food Safety and Sanitation
- Seminar

3.1.1 Graduate courses

- Advanced Food Microbiology
- Seminar

3.2 Graduate studies

3.2.1 Supervisor/ co-supervisor MSc students

1. Maryam Hani Shosharah. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST.
2. Saba Basam Okdah. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST.
3. Fadia Milhem. Effect of *Amurca* (olive oil lees) on gut microbiota in the rat Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2018.
4. Arwa Rawashda. Pesticides (Hexachlorocyclohexan (HCH), Malathion and Aldrin) residues in home produced eggs: prevalence, distribution among yolk and white and the effect of heat treatments. Dept. Pathology and Animal Health, Faculty of Veterinary Medicine. JUST. 2018.
5. Yasmin Al Shakh. Inactivation of *Salmonella* species in tahini by microwaves. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2018.
6. Taqwa Al Jaafreh. Inactivation of *Salmonella* spp., *Escherichia coli* O157:H7 and *Listeria monocytogenes* in tahini halva by gamma radiation. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2018.
7. Roa Abdelnaser Mohammad Abunaser. The effect of starter culture addition and brine concentration on the survival of *Staphylococcus aureus* during storage of

- white brined cheese. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2018.
8. Amani Ghazi Ahmad Sawalha. The antimicrobial activity of chitosan coating with or without metal oxide nanoparticles against foodborne pathogens inoculated on the surface of white brined cheese. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2018.
 9. Hiba Karasneh. Food safety knowledge among foodservice staff of the cafeterias in the universities in Jordan. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2017.
 10. Dima Nazal. Survival of stressed *Salmonella* spp. in tahini and tahini based products during storage at different temperatures. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST, 2017.
 11. Hiba Qouran. Survival and decontamination *Enterobacteriaceae* on Iceberg lettuce. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2017.
 12. We'am Al Masri. Use of essential oil to inactivate *Salmonella* spp. in Tahini. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST, 2017.
 13. Rawan Al Romey. Antibacterial activity of plant extracts and metals oxide nanoparticles for food applications. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2016.
 14. Wafa Hajeer. Food safety knowledge and practices among foodservice staff in healthcare institutions in Jordan. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2016.
 15. Salisu A. Abubakar. Inactivation of *Salmonella* species in tahini by gamma radiation. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2014.
 16. Hiba Obeidat. Effect of environmental stresses (osmotic, cold, starvation stresses) on the ability of *E. coli* O157:H7 to attach to the surface of rocket leaves (jarjeer). Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2011.
 17. Taha, Mohammad. Survival and growth of *Listeria monocytogenes* during manufacturing and storage of white chesse. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2011
 18. Rahahlih, Majdi. Investigation the present and spread of *Escherichia coli* O157:H7 in hide, feces and carcasses of beef slaughtered at Amman abattoir. Dept. Pathology and Animal Health, Faculty of Veterinary Medicine. JUST. 2011

19. Awadh, Abi. Characterization of *Listeria monocytogenes* isolated from raw meat and meat products in Jordan using PCR technique. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2010
20. Al-Akhras, Rani. Isolation and characterization of *Campylobacter jejuni* and *Campylobacter coli* from live and dressed chickens in Amman slaughterhouse. Dept. Pathology and Animal Health, Faculty of Veterinary Medicine. JUST. 2010
21. Zain Al-Abeedeen, N.A. Effect of acid, alkaline, desiccation or cold stresses on antibiotic susceptibility of *Cronobacter sakazakii*. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2010.
22. Al-Taani, M.K. Survival of *Escherichia coli* O157:H7 during the manufacture and storage of fruit yogurt. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2009.
23. Nesair, E. Identification and characterization of *Listeria monocytogenes* isolated from dressed broiler chickens and retail ready-to-eat meat products by PCR-based technique. Dept Pathology and Animal Health, Faculty of Veterinary Medicine. JUST. 2009.
24. Al-Haddaq M.S. Comparison of the thermal inactivation of *Enterobacter sakazakii* in different types of rehydrated milk and infant milk formulas. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST, 2008.
25. Olaimat, A.N. Effect of acid, alkaline chlorine and ethanol stresses on the thermal inactivation of *Enterobacter sakazakii* in infant milk formula. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST, 2008.
26. Ayyash, M.M. Impact of curd washing and type of starter culture on the browning of Mozzarella cheese during pizza baking. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST, 2007
27. Abu Al-Hasan, A.S. Effect of desiccation, starvation, heat and cold stresses on the thermal resistance of *Enterobacter sakazakii* in re-hydrated infant milk formula. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST, 2007.

3.2.2 Examined Doctoral Dissertation and Master Thesis

3.2.2.1 Doctoral dissertation

1. Ajo, R.Y. A study of the production of Hamam bread with the sponge and dough method and its effect on the stability of lactulose and some phytosterols. Dept. Nutrition and Food Technology, Faculty of Agriculture, University of Jordan. 2007.

2. Haddad, M. Microbial quality of white cheese and production of white cheese with probiotics in Jordan. Dept. Nutrition and Food Technology, Faculty of Agriculture, University of Jordan. Aug 2011.
3. Muna M. Abbas. Isolation, identification and functional characterization of novel probiotic *Lactobacillus* strains from camel's milk. Nutrition and Food Technology, Faculty of Agriculture, University of Jordan. May 2013.

3.2.2.2 Master Thesis

1. Asma Mohammad Hamdan. Assessment of Food Safety Knowledge among Shawerma Restaurants Owners in Amman, Jordan. Dept. Nutrition and Food Technology, Faculty of Agriculture, University of Jordan, July 2017.
2. Mais Al-Hmoud. Study on antifungal activity of chitosan and natamycin and their combination in labaneh. Dept. Nutrition and Food Technology, Faculty of Agriculture, University of Jordan, November 2016.
3. Wesal Yousef Al-Raei. Assessment of the quality criteria and microbial safety for burger and mortadella in Amman market Dept. Nutrition and Food Technology, Faculty of Agriculture, University of Jordan, 2016.
4. Amani Mestarehi. Molecular characterization of Enterohemorrhagic *Escherichia coli* isolated from human and animal sources in Northern Jordan. Dept Pathology and Animal Health Faculty of Veterinary Medicine, JUST. December 2015.
5. Maysoon Khwaileh. Occurrence, distribution and pattern analysis of methicillin resistance of *Staphylococcus aureus* (MRSA) on fomite in public facilities. Dept. Applied Biological Sciences. Faculty of Sciences and Art. University of Jordan, April 2011.
6. Yaser Hamamdeh. Growth interaction between lactic acid bacteria starter culture with or without *Bifidobacterium* spp. on the growth of *Staphylococcus aureus* during milk fermentation and storage. Dept. Nutrition and Food Technology, Faculty of Agriculture, University of Jordan, April 2011.
7. Ala'a Eideh. Studying the effect of refrigerated and frozen storage on the survival of *Campylobacter jejuni* in cooked chicken breast. Dept. Nutrition and Food Technology, Faculty of Agriculture, University of Jordan, May 2010.
8. Qadora. K.M. The role of *Bacillus species* and bacterial proteinases in sweet curdling defect of UHT flavored milk. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. August 2007.

9. Al-Hatamleh, N.A. Penetration and growth of *Escherichia coli* and *Staphylococcus aureus* in eggs. Dept Pathology and Animal Health, Faculty of Veterinary Medicine, JUST. November 2006.
10. Al-Oulabi, R.A. Using of egg alternatives in cake making. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. August 2006
11. Al-Mosabih, N.S. Characterization of Chickpea microflora and its use in Arabic bread. Dept. of Nutrition and Food Technology, Faculty of Agriculture, JUST. May 2006.
12. Kaci, H.M., Effect of milk source on the quality of Mozzarella cheese. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. March 2006.

4.0 Activities

4.1 Invited speaker

1. Lecture title: *Food safety status in Jordan*. Food and Drug Conference, Amman, Jordan, 25-29 October, 2015.
2. Lecture title: *Microbial contamination of infant milk and cereal formula*. The Second Gulf Conference of Children and Adolescents Nutrition. Arabic Center for Nutrition, Sharjah, United Arab Emirates, 23-25 April, 2012.
3. Lecture title: *Implementation of self-inspection program based on HACCP in food service institutions*. Ministry of Health, Irbid, Jordan, 11 July, 2010.
4. Lecture title: *Food safety situation in Jordan*. The Nutrition Conference. Al-Petra University, Amman, Jordan, 28-29 April, 2010.
5. Lecture title: *Implementation of HACCP system in hospitals and food service institutions*. Princess Basma Hospital, Irbid, Jordan, 30 May, 2009.
6. Lecture title: *Hygienic safety of animal products: risks and strategies*. First International Conference on "Food Safety of Animal Products" Amman, Jordan, 12-14 November, 2007.
7. Lecture title: *Food safety and hygiene*. Food Safety and Hygiene in Irbid City. Irbid, Jordan, 1 December, 2007.

4.2 Committees

4.2.1 Non-academic committees

1. **Expert**, the Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment (JEMRA) for five years (2018-2022).

2. **Expert**, the Joint FAO/WHO Expert Meeting on Control of Nontyphoidal *Salmonella* spp. in Beef and Pork Meat. Rome, Italy, 28 September - 2 October 2015.
3. **Head**, “Hygiene Affairs and Food Safety Technical Committee” Jordan Standards and Metrology Organization, Amman, Jordan, Sep. 2014- January 2017.
4. **Member**, “Meat and its Product Technical Committee” Jordan Standards and Metrology Organization, Amman, Jordan, September 2015- January 2017.
5. **Member, Board of Directors, Jordan Food and Drug Administration (JFDA)**. August 2010- Dec 2011 (Appointed by the Cabinet of Ministers, Jordan).
6. **Member, Higher Committee of Food Control, Jordan Food and Drug Administration (JFDA)**, Amman, Jordan. February 2007- December 2011.
7. **Member**, Special foods committee, Jordan Food and Drug Administration (JFDA). August 2016- January 2017.
8. **Member**, Food and Nutrition committee, Higher Council for Science and Technology, Amman, Jordan. Jul 2008 – September 2008.
9. **Supervisor** on Food Safety and Nutrition for Jordanian workers. Kingdom of Saudi Arabia project for Utilization of Sacrificial animals during Haj managed by the Islamic Development Bank. December 3-25, 2007.
10. **Member** of the team composed by the Director of Jordan Food and Drug Administration (JFDA) to evaluate the safety statue of 10,000 goat and sheep carcasses given to Jordan. November 2007.
11. **Technical advisor** for Food Laboratory, Irbid Branch, Jordan Food and Drug Administration (JFDA), Irbid, Jordan. (1 Jun-Nov 31, 2007 and from 1 May-31 Dec, 2010).

4.2.2 Academic committees

4.2.2.1 Department Committees

- Scientific Research Committee (Sep 2013-Aug 2016)
- Departmental Council (Jan 2005- Aug 2011, Sep 2013-present).
- Graduate Studies Committee (Sep 2005- Aug 2011, Sep 2014-Aug 2016).
- Curriculum Committee (Sep 2005-Aug 2007, Sep 2015-Aug 2016)
- Accreditation Committee (Sep 2015-Aug 2016)
- Students Affairs Committee (Sep 2006-Aug 2007).
- Library Committee (Sep 2005-Aug 2006).

4.2.2.2 Faculty Committees

- Promotion Committee (Sep 2017-present)
- Student Assessment Committee (Sep 2018-present)
- Scientific Research Committee (Sep 2013-Aug 2016)
- Faculty council (Jan 2005- Aug 2011, Sep 2015-Aug 2016)
- Graduate studies committee (Sep 2007- Aug 2011).
- Students Affaires committee (Sep 2006-Aug 2007).
- Library committee (Sep 2005-Aug 2006).
- Sport committee (Sep 2006-Aug 2009; Sep 2010- Aug 2011).

4.2.2.3 University Committees

- Graduate studies committee (Feb 2009 – Sep 2009, Sep 2010- Aug 2011)
- University Council (Sep 2014-Aug 2015)

4.3 Workshops and training courses that I have given

- Food Inspection based on HACCP. Center for Continuing Education and Professional Development at the University of Sharjah and Municipality of Sharjah (May 2018).
- Food Inspection. Center for Continuing Education and Professional Development at the University of Sharjah and Municipality of Sharjah (October-December 2017, May 2018).
- Food Safety Systems Auditing (HACCP and ISO 22000). Ministry of Industry and Trading, Amman, Jordan.
- Interventions to control foodborne pathogens during poultry processing. Reza Hygiene, Saudi Arabia. June 8-10, 2015.
- Food Safety Systems (HACCP and ISO 22000). Funded by: The United Nations Industrial Development Organization (UNIDO)/Ministry of Industry and Trading /Jordan Aviation Group, Amman, Jordan, June 11-19, 2011.
- Safe Food Handling, Petrodar, Khartoum, Sudan. April 19-23, 2009.
- Food safety awareness for food workers in fast food chain. 2008 - Present.
- Manufacture of milk and milk products, North Azraq Women Society, March 2008.
- Food Inspection. FAO, Amman, Jordan, Mar 16-19, 2008.

- The role of HACCP system in food control for food inspectors. Ministry of Health, Jerash City, Jordan 25 April 2007.
- The role of HACCP system in food control. Society of Restaurant Owners, Amman, Jordan 2007.

4.4 Other activities

- Reviewed a book chapter "Processing of Fruit and Vegetables" *In*: "Food Preservation" for Prof. Ali Y. Al Saad, Dept. Nutrition and Food Technology, Faculty of Agriculture, University of Jordan.

5.0 Awards

- 2016: Best Published Manuscript Award, Al Balqa Applied University, As Salt, Jordan. The award is for published manuscript in International Journal of Food Microbiology entitled: "Survival and growth of *Salmonella* Typhimurium, *Escherichia coli* O157:H7 and *Staphylococcus aureus* in eggplant dip during storage".
- 2015: Creativity and Excellence Award for Scientific Achievements, Hashemite University.
- 2014: Khalil Al-Salem Award (Best book in Nutrition and Food Processing)
- 2012: Abdul Hameed Shoman Award for Young Arab Researchers (For scientific achievement from 2010-2012).
- 2011: Fulbright Award, Georgia, USA. (I could not accept it due to commitment with the University of Hail, Saudi Arabia).
- 2010: Most cited paper of 2007: Journal of Food Science
- Doctoral Fellowship, Jordan University of Science and Technology, Jordan. Sep 2001 – Jan 2005.

6.0 Professional Memberships

- Arab-German Young Academy of Sciences and Humanities (www.agya.info)
- Institute of Food Technologists, Chicago, IL.
- Jordanian Agricultural Engineers Association, Amman, Jordan.

7.0 Research and publications

7.1 Research interest

- Thermal and non-thermal inactivation of foodborne pathogens in food system.
- Detection of foodborne pathogens in animal origin products.
- Using metal oxide nanoparticles in controlling foodborne pathogens
- Detection of *Cronobacter sakazakii* in infant formulas
- Rapid methods of detecting of foodborne pathogens.
- Antibiotic resistance of foodborne pathogens.
- Survival/growth of foodborne pathogens in foods.
- Developing procedures for recovery of injured foodborne pathogens.
- Assessment of food safety knowledge and practices of the local community.
- Microbial safety of fresh produces (leafy vegetables and fruits).

7.2 Research grants

1. The synergistic effect of yoghurt-based marinade with plant essential oils on spoilage and foodborne pathogens in camel meat during storage. University of Sharjah, UAE. Principle investigator (January 2019). \$22000.
2. Determination of thermal inactivation parameters of foodborne pathogens in camel meat burger: a preliminary study. University of Sharjah, UAE. Principle investigator (April 2018). \$11000.
3. Assessment of microbiological quality of organic and conventional fresh leafy green vegetables consumed in United Arab Emirates. University of Sharjah, UAE. Co-investigator (December 2017). \$36000.
4. Food safety knowledge and practices among foodservice staff at the Universities in Jordan. Deanship of Scientific Research, JUST. Principle investigator (January 2017). \$2000.
5. Inactivation of *Salmonella* spp., *Escherichia coli* O157:H7 and *Listeria monocytogenes* in tahini halva by gamma radiation. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. Principle investigator (February 2017). \$9000.
6. Pesticides (Hexachlorocyclohexan (HCH), Malathion and Aldrin) residues in home produced eggs: prevalence, distribution between yolk and white and the effect of heat treatments. Dept. Pathology and Animal Health, Faculty of Veterinary Medicine. JUST. Co-investigator (February 2017). \$9000.
7. Molecular typing and virulence characterization of *Listeria monocytogenes* isolated from different raw and ready to eat foods and the changes in their antibiotic resistance patterns over the last 10 years in Jordan. Deanship of Scientific Research, JUST. Co-investigator (2016). \$29000.

8. Inactivation of *Salmonella* species in tahini by microwaves. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. Principle investigator (November 2016). \$9000.
9. Behavior of *Staphylococcus aureus* in while brine cheese. Deanship of Scientific Research, JUST. Co-investigator (2016). \$8000.
10. Use of essentials oils to inactivate *Salmonella* spp. in tahini Deanship of Scientific Research, JUST. Co-investigator (February 2016). \$ 9200.
11. Survival of stressed *Salmonella* during storage in tahini and halva at different temperatures. Deanship of Scientific Research, JUST. Principle investigator (February 2016). \$6000.
12. Inactivation of *Salmonella* spp., *Escherichia coli* O157:H7 and *Listeria monocytogenes* in hummus by gamma radiation. Deanship of Scientific Research, JUST. Co-investigator (September 2015). \$10500.
13. Antibacterial activities of plant extracts and metal oxide nanoparticles for food application. Deanship of Scientific Research, JUST. Principle investigator (September 2015). \$10000.
14. Survival and decontamination of *Campylobacter jejuni* on Iceberg lettuce during storage. Deanship of Scientific Research, JUST. Principle investigator (September 2015). \$10000.
15. Food safety knowledge and practices among foodservice staff in healthcare institutions in Jordan. Deanship of Scientific Research, JUST. Principle investigator (April 2015). \$2200.
16. Inactivation of *Salmonella* species in tahini by gamma radiation. Deanship of Scientific Research, JUST. Principle investigator (July 2014). \$7000
17. Occurrence of *Cronobacter sakazakii* and other *Enterobacteriaceae* members in newborn enteral feeding tubes in neonatal intensive care unit in King Abdullah Hospital. Deanship of Scientific Research, JUST. Principle investigator (July 2011). \$10000
18. Occurrence and antibiotic susceptibility of *Listeria monocytogenes* isolated from white cheese in Jordan. Deanship of Scientific Research, JUST. Principle investigator (April 2011). \$13000.
19. Improving the post-harvest quality and safety of strawberry fruit by short-term exposure to high carbon dioxide or nitrous oxide concentrations. Deanship of Scientific Research, JUST. Principle investigator (2011). \$7000.

20. Effect of environmental stresses (osmotic, cold, starvation stresses) on the ability of *E. coli* O157:H7 to attach to surface of rocket leaves (Jarjeer). Deanship of Scientific Research, JUST. Co-investigator (2011). \$5000
21. Effects of environmental stresses (osmotic pressure, acid, or cold stresses) on antibiotic susceptibility of *Listeria monocytogenes* Food safety knowledge and practices among college female students in north of Jordan. Deanship of Scientific Research, JUST. Co-investigator (2011). \$6500.
22. Occurrence of antibiotic resistant foodborne pathogens in effluents of wastewater treatment plants in Jordan. Higher Council for Science and Technology, Amman, Jordan. Co-investigator (2010). \$56000 (not conducted).
23. Characterization of *Listeria monocytogenes* isolated from raw meat and meat products in Jordan using PCR technique. Deanship of Scientific Research, JUST. Co-investigator (2010). \$11900
24. Assessment and improvement the safety of milk and meat products from farm to table. Scientific Research Fund, Jordan. Principle investigator (December 2009). \$250000 (was not conducted due to sabbatical and unpaid leaves).
25. Microbial risk assessment of foodborne pathogens (*Salmonella*, *Listeria monocytogenes* and *E. coli* O157:H7) in ready to eat foods sold in restaurants in Jordan. Higher Council for Science and Technology. Principle investigator (January 2009) \$52000.
26. Investigation the present and spread of *Escherichia coli* O157:H7 in hide, feces and carcasses of beef slaughtered at Amman abattoir. Deanship of Scientific Research, JUST. Co-investigator (2009). \$14000.
27. Isolation and characterization of *Campylobacter jejuni* and *Campylobacter coli* from live and dressed chickens in Amman slaughterhouse. Co-investigator (May 2009). \$10000
28. Effects of acid, alkaline, desiccation, heat or cold stresses on antibiotic susceptibility of *Cronobacter sakazakii*. Deanship of Scientific Research, JUST. Co-investigator (2009). \$13400
29. Survival of *Escherichia coli* O157:H7 during the manufacture and storage of fruit yogurt. Deanship of Scientific Research, JUST. Co-investigator (December 2008). \$5000
30. New Techniques in the manufacture of Jameed. King Abdullah II Fund for Development – KAFD. Co-investigator (August 2008) \$21,000.

31. Identification and characterization of *Listeria monocytogenes* isolated from dressed broiler chickens and retail ready-to-eat meat products by PCR-based technique. Deanship of Scientific Research, JUST. Co-investigator (June 2008). \$10000
32. Detection microbial safety of shawirma sold in Jordan. Deanship of Scientific Research, JUST. Principle investigator (November 2007). \$6000
33. Effect of bovine lactoferrin and probiotic bacteria on the viability of *E. sakazakii* in and broth system and infant milk formula. Deanship of Scientific Research, JUST. Co-investigator (August 2007). \$8600
34. Comparing the thermal inactivation of *Enterobacter sakazakii* in different types of rehydrated milk and infant milk formula. Deanship of Scientific Research, JUST. Principle investigator (May 2007). \$4500
35. Effect of environmental stresses on the sensitivity of *Enterobacter sakazakii* in infant milk formula to gamma radiation. Deanship of Scientific Research, JUST. Principle investigator (January 2007). \$5250.
36. Effect of acid, alkaline or sanitation stresses on thermal inactivation of *E. sakazakii* in rehydrated infant milk formula. Deanship of Scientific Research, JUST. Principle investigator (December 2006). \$6250
37. Effect of desiccation on thermal inactivation of *E. sakazakii* in rehydrated infant milk formula. Deanship of Scientific Research, JUST. Principle investigator (October 2006). \$5000
38. Impact of curd washing and type of starter culture on the browning of Mozzarella cheese during pizza baking. Deanship of Scientific Research, JUST. Co-investigator (May 2006). \$5000
39. Effect of *Bifidobacterium breve* on the survival and growth of *Enterobacter sakazakii* in rehydrated infant milk formula. NutriDar, Private Company. Principle Investigator (December 2006). \$700
40. Thermal inactivation of *Listeria monocytogenes* in ground chicken breast meat Deanship of Scientific Research, JUST. Principle investigator (June 2005). \$3000

7.3 Research collaborators

7.3.1 Locally

- Prof. Anas Al-Nabulsi. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST.
- Prof. Reyad Shaker, Dept. Clinical Nutrition and Dietetics, College of Health Sciences, Sharjah University, Sharjah, United Arab Emirates.

- Prof. Akram Al-Aboudi, Dept. Pathology and Animal Health, Faculty of Veterinary Medicine, JUST.
- Dr. Amin Olaimat, Dept. Clinical Nutrition and Dietetics, Faculty of Allied Health Sciences, Hashemite University.
- Dr. Mutamed Ayyash, Food Science Department, College of Food and Agriculture, United Arab Emirates University, Al Ain, United Arab Emirates.
- Prof. Ziad Jaradat, Dept. Biotechnology and Genetic Engineering, Faculty of Science and Arts, JUST.
- Prof. Borhan Elbs, Dept. Physics, Faculty of Science, JUST.
- Dr. Hiba Bawadi, Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST.
- Dr. Bayan Obeidat, Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST.
- Prof. Abbas Jamali, Dept. Plant Production, Faculty of Agriculture, JUST.
- Prof. Murad Al Holy, Dept. Clinical Nutrition and Dietetics, Faculty of Allied Health Sciences, Hashemite University.
- Prof. Reema Tayyeme, Dept. Clinical Nutrition and Dietetics, Faculty of Allied Health Sciences, Hashemite University.
- Prof. Hamza Qadari, Dept. Nutrition and Food Technology, Faculty of Agriculture, University of Jordan.
- Prof. Maher Al-Dabbas, Dept. Nutrition and Food Technology, Faculty of Agriculture, University of Jordan.
- Dr. Mohammed Al-Kerashah, Jordan Food and Drugs Administration (JFDA).
- Dr. Mervat Al-Mhirat, Great Amman Municipality.

7.3.2 International

- Prof. Richard A. Holley, Dept. of Food Science, University of Manitoba, Canada.
- Prof. Stephen J. Forsythe, School of Biomedical and Natural Sciences, Nottingham Trent University, Nottingham, UK.
- Dr. Elisabeth M. Martin, Dept. of Biological and Agricultural Engineering, University of Arkansas, Fayetteville, USA.
- Dr. John Marcy, Dept. of Poultry Science, University of Arkansas, Fayetteville, USA.
- Ioannis Savvaidis, Department of Chemistry, University of Ioannina, Greece.

7.4 Referee:

- BMC Research Note (**Associate Editor**)
- BMC Microbiology
- Food Microbiology
- Frontiers Microbiology
- International Journal of Food Microbiology
- Food Control
- Journal of Food Protection
- Journal of Food Science

- Journal of Food Safety
- Letters in Applied Microbiology
- Journal of Dairy Science
- Journal of Cleaner Production
- Foodborne Pathogens and Disease
- Journal of the Science of Food and Agriculture
- Epidemiology and Infection
- BMC Public Health
- Journal of the Science of Food and Agriculture
- Italian Journal of Food Science
- International Journal of Hospitality Management
- International Food Research Journal
- Journal of Taibah University for Science
- African Journal of Food Science
- Yonsei Medical Journal
- Quality Assurance and Safety of Crops and Foods
- Microbiology Insights
- Open Veterinary Journal
- Pakistan Journal of Scientific and Industrial Research
- Journal Mutah
- Jordan Journal of Agricultural Sciences
- Jordan Journal of Biological Sciences

7.5 Professional conferences

1. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Dima S. Nazzal, and Reyad R. Obaid. Effect of water activity and storage of tahini on the viability of stressed *Salmonella* serotypes. 12th Dubai International Food Safety Conference. 29th-31st of October, 2018, Dubai, UAE.
2. Russul Alqutub, Rawya Akkilia, Ala Habil, Ahlam Dawoud, Serin Duhair, **Tareq M. Osaili** and Reyad S. Obaid. Assessing the knowledge of UAE households on food waste. 12th Dubai International Food Safety Conference. 29th-31st of October, 2018, Dubai, UAE
3. **Tareq Osaili**, Anas Al-Nabulsi, Dima Nazzal, Reyad Shaker. Effect of storage temperatures and stresses on the survival of *Salmonella spp.* in Halva. 11th Dubai International Food Safety Conference. 19th-20th November, 2017, Dubai, UAE.
4. Aysha Jamal, Fayeza Hasan, Hadil Saeed, Hera Rahman and Reham Ahmad, Reyad Shaker Obaid, **Tareq M. Osaili**. Comparison between microbial quality of fresh organic and conventional green leafy vegetables from the Emirates of Dubai & Sharjah. 11th Dubai International Food Safety Conference. 19th-20th of November, 2017, Dubai, UAE.

5. Anas Al-Nabulsi and **Tareq Osaili**. 2017. Food safety perspective of antibiotic resistance. International Conference for Building Human and Animal Health Capacity “Transformation Through Improving Livelihoods”. Amman- Jordan. Oct. 17-19.
6. **Tareq M. Osaili**. Inactivation of stressed *Escherichia coli* O157:H7 in tahini (sesame seed paste) by ionization radiation. 15th International Cereal and Bread Congress, Istanbul, Turkey, April 18-21, 2016.
7. **Tareq M. Osaili**, A. Al Nabulsi Salisu A. Abubakar. Inactivation of stressed *Salmonella* in tahini by gamma irradiation. II International Food Agriculture and Gastronomy Congress, Antalya, Turkey, April 8-12, 2015.
8. **Tareq M. Osaili**, A. Al Nabulsi. Survival and growth of *Salmonella* Typhimurium, *Escherichia coli* O157:H7 and *Staphylococcus aureus* in eggplant dip during storage. 2nd International Congress on Food Technology, Kusadasi, Turkey, November 05-07, 2014.
9. Reyad R. Shaker, Anas A. Al-Nabulsi, **Tareq M. Osaili**, Amita Attlee. Survival of *Escherichia coli* O157:H7 during the manufacture and storage of brined white cheese. IAFP European Symposium on Food Safety, Marseille, France, May 15-17, 2013.
10. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Reyad R. Shaker, Ziad W. Jaradat and Richard A. Holley. Effects of osmotic pressure, acid, or cold stresses on antibiotic susceptibility of *Listeria monocytogenes*. The Seventh Dubai International Food Safety Conference and IAFP's First Middle East Symposium on Food Safety, Dubai, UAE, February 21-23, 2012.
11. **Tareq M. Osaili**, A.A. Al-Nabulsi, R.R. Shaker, Z.W. Jaradat, R.A. Holley. Survival of *Salmonella* Enteritidis in tahina (sesame paste). The 4th Congress of European Microbiologists (FEMS), Geneva, Switzerland, June 26-30, 2011.
12. A.A. Al-Nabulsi, **Tareq M. Osaili**, A.A. Awad, R.R. Shaker, Z.W. Jaradat, R.A. Holley. Prevalence and antibiotic susceptibility of *Listeria monocytogenes* isolated from raw and processed meat products in Jordan. The 4th Congress of European Microbiologists (FEMS), Geneva, Switzerland, June 26-30, 2011.
13. Z.W. Jaradat, M. Khwaileh, A.A. Nabulsi, **Tareq M. Osaili**. Occurrence of methicillin resistant *Staphylococcus aureus* MRSA in fomites in public facilities and their analysis by VNTR fingerprinting. The 4th Congress of European Microbiologists (FEMS), Geneva, Switzerland, June 26-30, 2011.
14. Reyad R. Shaker, **Tareq M. Osaili**, Mutamed M. Ayyash, Amita Attlee. Effect of thermophilic lactic acid bacteria on the fate of *Enterobacter sakazakii* during processing and storage of plain yogurt. Sixth Dubai International Food Safety

- Conference, 27 Feb-1 March, 2011. (*The poster won the second prize in the international category for poster competition*).
15. **Tareq M. Osaili**, Bayan A. Obeidat, Dima O. Abu Jamous and Hiba A. Bawadi. 2010. Food safety knowledge and practices among college female students in north of Jordan. 1st International Congress on Food Technology, Antalya, Turkey, November 3-6, 2010.
 16. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Reyad R. Shaker, Stephen J. Forsythe. Efficacy of the thin agar layer method for the recovery of stressed *Cronobacter* strains. 110th General Meeting of American Society for Microbiology, San Diego, California, USA, May 23-27, 2010.
 17. Anas Al-Nabulsi, **Tareq Osaili**, Reyad Shaker, Noor Zain El-deen, Ziad W. Jaradat and Richard Holley. Effect of chill, thermal and desiccation stresses on antibiotic susceptibility of *Cronobacter (Enterobacter) sakazakii*. 110th General meeting of American Society for Microbiology, San Diego, California, USA, May 23-27, 2010.
 18. Reyad Shaker, **Tareq Osaili**, Mahmoud Taani , Anas Al-Nabulsi and Ziad W. Jaradat. Survival of *Escherichia coli* O157:H7 during the manufacture and storage of fruit yogurt. 110th General meeting of American Society for Microbiology, San Diego, California, USA, May 23-27, 2010.
 19. **Tareq M. Osaili** and Dima O. Abu Jamous. *Cronobacter* spp. in infant milk and food formulas. The First Nutrition Forum, University of Kalamoon, Syria, March 31-April 1, 2010.
 20. J. Chap, P. Jackson, R. Siqueira, N. Gaspar, C. Quintas, P. Jon, **T. Osaili**, R. Shaker, Z. Jaradat, S. Hartantyo, N. Sani, S. Estuningsih, S. J. Forsythe. International survey for *Cronobacter* spp. (*Enterobacter sakazakii*) and related organisms in infant foods and formulas. 109th General Meeting of American Society for Microbiology, Philadelphia, Pennsylvania, USA, May 17-21, 2009.
 21. Anas Al-Nabulsi, **Tareq Osaili**, Reyad Shaker, Ziad Jaradat, Richard Holley. Survival of *Cronobacter* species in reconstituted herbal infant formulas and their sensitivity to bovine lactoferrin. 109th General Meeting of American Society for Microbiology, Philadelphia, Pennsylvania, USA, May 17-21, 2009.
 22. **Tareq Osaili** and Steve Forsythe. Desiccation and persistence of *Cronobacter* spp. (*E. sakazakii*) in infant formula. 1st International Conference on *Cronobacter*, Dublin, Ireland, January 22-23, 2009.
 23. **Tareq Osaili**, Dema Abu Jamous and Mohammed Al-Haddaq. *Enterobacter sakazakii* in infant milk formula: risks and control. First Arab Conference on Food Safety and Hygiene, Al-Manama, Bahrain, December 22-24, 2008.

24. Hiba Bawadi, **Tareq Osaili**, Bayan Obeidat and Reema Tyym. Food safety knowledge and practices among house hold women in Jordan. First Arab Conference on Food Safety and Hygiene, Al-Manama, Bahrain, December 22-24, 2008.
25. Reyad R. Shaker and **Tareq M. Osaili**. Isolation of *Enterobacter sakazakii* and other *Enterobacter sp.* from dry foods and production environments. Third International Conference of Food Science and Nutrition, Cairo, Egypt, November. 3-5, 2008.
26. **Tareq Osaili**, Reyad Shaker, Ashraf Abu Al-Hassan, Mutamed Ayyash and Stephen Forsythe. Effect of desiccation, starvation, heat and cold stresses on the thermal resistance of *E. sakazakii* in rehydrated infant milk formula. The 21st International ICFMH Symposium "Evolving Microbial Food Quality and Safety", Aberdeen, Scotland, September 1-4, 2008.
27. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Reyad R. Shaker, Murad Al-Holey and Richard A Holley. 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", Aberdeen, Scotland, September 1-4, 2008.
28. Reyad R. Shaker, **Tareq M. Osaili** and Mohammed Al-Haddaq. Heat resistance of *Enterobacter sakazakii* in milk and special feeding formula. The 21st International ICFMH Symposium "Evolving Microbial Food Quality and Safety", Aberdeen, Scotland, September 1-4, 2008.
29. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Reyad R. Shaker, and Richard A Holley. Effect of starvation on the resistance of *E. sakazakii* in powdered infant milk formula to ionizing radiation. 2nd International Congress on Food and Nutrition, Istanbul, Turkey, October 24-26, 2007.
30. Ashraf Abu Al-Hassan, **Tareq Osaili**, Reyad Shaker. Inactivation of *Enterobacter sakazakii* in infant milk formula by gamma irradiation: Determination of D₁₀-value. The Sixth Jordanian Agricultural Scientific Conference. "Safe Agriculture to Human Health and Environment. Faculty of Agriculture Science, Jordan University, Amman, Jordan, April 09 -12, 2007.
31. Mutamed Ayyash Reyad Shaker, **Tareq Osaili**. 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. "Safe Agriculture to Human Health and Environment. Faculty of Agriculture Science, Jordan University, Amman, Jordan, April 09 -12, 2007.

32. **Tareq Osaili**, R Shaker. Effect of *Bifidobacterium breve* on the survival and growth of *Enterobacter sakazakii* in rehydrated infant milk formula. Sustainability of the Agri-Food Chain - 2006 EFFoST Conference, The Hague, Holland, 7-9 Nov, 2006.
33. Ayed Amr, **Tareq Osaili**. International Conference on Food Refrigeration, University of Jordan, Amman, Jordan, March 2005.
34. **Osaili, T.M.** and R.Y. Murphy. Thermal inactivation of *Salmonella* and *Listeria monocytogenes* in ground chicken dark meat and skin. 49G-10. IFT Annual Meeting, Las Vegas, NV, USA, June 12-16, 2004.
35. **Osaili, T.M.** and R.Y. Murphy. Thermal inactivation D and z values of *Salmonella* Senftenberg in chicken dark muscle meat. 60C-22. IFT Annual Meeting, Chicago, IL, USA, June 12-16, 2003.
36. **Osaili, T.M.** and R.Y. Murphy. Thermal inactivation of *Salmonella* and *Listeria* in chicken leg quarters during steam and air impingement cooking. 85-3. IFT Annual Meeting, Chicago, IL, USA, June 12-16, 2003.
37. **Osaili, T.M.** and R.Y. Murphy. Thermal inactivation of *Salmonella* Senftenberg and *Listeria innocua* in chicken leg quarters during impingement cooking. Food Safety Consortium. Manhattan, KS, USA, October 14, 2002.

7.6 Publications

7.6.1 Summary of published output

Total number of publications: 90

h-index: 18

Total citation (Scopus): 1027

Book Chapters	Publisher	Number
	Wiley-Blackwell	2
	Springer	1

Books	Publisher	Number
	Dar Al Manahaj	1
	Arab Center for Nutrition	1
	Jordan Food and Drug Administration	1

Journal	Publisher	Scimago Ranking	Papers	Papers Impact Factor 2017
Comprehensive Reviews in Food Science and Food Safety	Wiley-Blackwell	Q1	1	7.028
Food Microbiology	Elsevier	Q1	7	4.090
Virulence	Landes Bioscience	Q1	1	3.947
Food Control	Elsevier	Q1	9	3.667
International Journal of Food Microbiology	Elsevier	Q1	7	3.451
LWT - Food Science and Technology	Elsevier	Q1	2	3.129
Meat Science	Elsevier	Q1	1	2.821
Journal of Dairy Science	Elsevier	Q1	1	2.749
Foodborne Pathogens and Disease	Mary Ann Liebert Inc.	Q1	1	2.476
Food Additives and Contaminants Part B	Taylor & Francis	Q1	1	2.407
Poultry Science	Oxford University Press	Q1	1	2.216
Animal Feed Science and Technology	Elsevier	Q1	2	2.143
Journal of Food Science	Wiley-Blackwell	Q1	15	2.018
Journal of Food Protection	International Association for Food Protection	Q1	9	1.510
Journal of Applied Microbiology	Wiley-Blackwell	Q2	1	2.16
International Journal of Food Properties	Marcel Dekker Inc.	Q2	1	1.845
Journal of Food Processing and Preservation	Wiley-Blackwell	Q2	1	1.51
Letters in Applied Microbiology	Wiley-Blackwell	Q2	3	1.471
CyTA-Journal of Food	Taylor & Francis	Q2	1	1.371
Journal of Food Safety	Wiley-Blackwell	Q2	5	1.275
International Journal of Dairy Technology	Wiley-Blackwell	Q2	1	1.225

Journal of Applied Botany and Food Quality	Liddy Halm	Q2	1	1.115
Italian Journal of Food Science	PagePress	Q3	2	0.615
Journal of Food Agriculture and Environment	WFL Publisher	Q3	4	
Grasas Y Aceites	CSIC Consejo Superior de Investigaciones Cientificas	Q3	1	0.564
International Journal of Probiotics and Prebiotics	New Century Health Publishers	Q4	1	0.59
Malaysian Journal of Microbiology	Malaysian society for Microbiology	Q4	1	0.012
Journal of Food Science and Engineering	David Publishing Company		1	
Arab Journal Food and Nutrition	Arab Center for Nutrition		2	

7.6.2 Published articles

1. Mutamed Ayyash, Shao-Quan Liu, Aysha Al Mheiri, Mouza Aldhaheri, Bakhita Raeisi, Anas Al-Nabulsi, **Tareq Osaili**, Amin Olaima. 2019. In vitro investigation of health-promoting benefits of fermented camel sausage by novel probiotic *Lactobacillus plantarum*: A comparative study with beef sausages. *LWT - Food Science and Technology*, 99: 346-354.
2. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Taqwa F. Aljaafreh, Amin N. Olaimat. 2018. Use of gamma radiation to inactivate stressed *Salmonella* spp., *Escherichia coli* O157:H7 and *Listeria monocytogenes* in tahini halva. *LWT - Food Science and Technology*, 98: 438-443.
3. Amin N. Olaimat , Murad A. Al-Holy, Hafiz M. Shahbaz, Anas A. Al-Nabulsi , Mahmoud H. Abu Ghoush, **Tareq M. Osaili** , Mutamed M. Ayyash , and Richard A. Holley. 2018. Emergence of antibiotic resistance in *Listeria monocytogenes* isolated from food products: A comprehensive review. *Comprehensive Reviews in Food Science and Food Safety*, 17: 1277-1292.
4. Amin N. Olaimat, Murad A. Al-Holy, Mahmoud H. Abu Ghoush, Anas A. Al-Nabulsi, Ala A. Qatatsheh, Hafiz M. Shahbaz, **Tareq M. Osaili**, and Richard A.

- Holley. 2018. The use of malic and acetic acids in washing solution to control *Salmonella* spp. on chicken breast. *Journal of Food Science*, 83: 2197-2203.
5. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Taqwa F. Aljaafreh. 2018. Use of gamma radiation for inactivating *Salmonella* spp., *Escherichia coli* O157:H7 and *Listeria monocytogenes* in tahini halva. *International Journal of Food Microbiology*, 278: 20-25.
 6. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Heba Daif Allah Krasneh. 2018. Food safety knowledge among foodservice staff at the universities in Jordan. *Food Control*, 89:167-176.
 7. **Tareq M. Osaili**, Akram R. Alaboudi, Heba N. Al-Quran, Anas A. Al-Nabulsi. 2018. Decontamination and survival of *Enterobacteriaceae* on shredded iceberg lettuce during storage. *Food Microbiology*, 73:129-136.
 8. Walid M. Al-Rousan , Amin N. Olaimat, **Tareq M. Osaili**, Anas A. Al-Nabulsi, Radwan Y. Ajo, Richard A. Holley. 2018. Use of acetic and citric acids to inhibit *Escherichia coli* O157:H7, *Salmonella* Typhimurium and *Staphylococcus aureus* in tabbouleh salad. *Food Microbiology*, 73:61-66.
 9. Maria I. Tsiraki, Hany M. Yehia, Tahra Elobeid, **Tareq M. Osaili**, Hercules Sakkas, Ioannis N. Savvaidis. 2018. Viability of and *Escherichia coli* O157:H7 and *Listeria monocytogenes* in a delicatessen appetizer (yogurt-based) salad as affected by citrus extract (Citrox[®]) and storage temperature. *Food Microbiology*, 69:11-17.
 10. **Tareq M. Osaili**, A.A. Al-Nabulsi, D.S. Nazzal and R.R. Shaker. 2017. Effect of storage temperatures and stresses on the survival of *Salmonella* spp. in halva. *Letters in Applied Microbiology*, 65:403-409.
 11. Amin N. Olaimat, Murad A. Al-Holy, Mahmoud H. Abu-Ghoush, **Tareq M. Osaili**, Anas A. Al-Nabulsi, Barbara A. Rasco. 2017. Inhibition of *Shigella sonnei* and *Shigella flexneri* in hummus using citric acid and garlic extract. *Journal of Food Science*, 82:M1908-1915.
 12. **Tareq M. Osaili**, Bayan A. Obeidat, Wafaa A. Hajeer, Anas A. Al-Nabulsi. 2017. Food safety knowledge among food service staff in hospitals in Jordan. *Food Control*, 78:1-7.
 13. Amin N. Olaimat, Anas A. Al-Nabulsi, **Tareq M. Osaili**, Murad Al-Holy, Mutamed M. Ayyash, Ghadeer F. Mehyar . Ziad W. Jaradat. Mahmoud Abu Ghoush, Richard A. Holley. 2017. Survival and inhibition of *Staphylococcus aureus* in commercial and hydrated tahini using acetic and citric acids. *Food Control*, 77:179-186.

14. Aisha Abusheliabi, Hind O. Al-Rumaithi, Amin N. Olaimat, Anas A. Al-Nabulsi, **Tareq M. Osaili**, Reyad Shaker, Mutamed M. Ayyash. 2017. Inhibitory effect of camel milk on *Cronobacter sakazakii*. Journal of Food Safety 37, DOI: 10.1111/jfs.12343.
15. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Kamel Mahmoud, Mutamed Ayyash, Amin Olaimat, Reyad Shaker, Richard Holley. 2016. Modeling the combined effect of NaCl and pH against *Cronobacter* spp. using response surface methodology. Journal of Food Safety 37, DOI 10.1111/jfs.12303.
16. Ziad W Jaradat, Qutaiba O Ababneh, Shahd Saraireh, Thamer Abdullhalim, Waseem Al Mousa, Yaser Tarazi, **Tareq M Osaili**, Anas Al- Nabulsi , and Ismail Saadoun. 2016. Analysis of genetic heterogeneity of *Staphylococcus aureus* strains isolated from food and clinical samples from northern Jordan Using VNTR, toxin profiles and antibiograms. Malaysian Journal of Microbiology, 12: 254-264.
17. Mohammad Q. Al-Natour, Akram R. Alaboudi, **Tareq M. Osaili**. Mohammad M. Obaidat, 2016. Resistance of *Campylobacter jejuni* isolated from layer farms in northern Jordan using microbroth dilution and disc diffusion techniques. Journal of Food Science, 81:M1749-M1753.
18. **Tareq M. Osaili**, Anas Al-Nabulsi. 2016. Inactivation of stressed *Escherichia coli* O157:H7 in tahini (sesame seed paste) by ionization radiation. Food Control, 69: 221-226.
19. **Tareq M. Osaili**, Abbas F. Al Jamali, Ibrahim M. Makhadmeh, Mohammad Taha and Sukiena K. Jarrar. 2016. Heavy metals concentrations in vegetables sold in the local market in Jordan. Food Additives and Contaminants Part B, 9: 223-229.
20. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Salisu A. Abubakar, Akram R. Alaboudi, Murad A. Al-Holy. 2016. Feasibility of using gamma irradiation for inactivating of starvation, heat and cold stressed *Salmonella* in tahini. Journal of Food Protection, 79:963-969.
21. Akram R. Alaboudi, Mustafa Ababneh, **Tareq M. Osaili**, Khalaf Al Shloul. 2015. Detection, identification, and prevalence of pathogenic *Vibrio parahaemolyticus* in fish and coastal environment in Jordan. Journal of Food Science, 81:M130-134.
22. Anas A. Al-Nabulsi, Amin N. Olaimat, **Tareq M. Osaili**, Mutamed M. Ayyash, Aisha Abushelaibi, Ziad W. Jaradat, Reyad Shaker Mahmoud Al-Taani, Richard A. Holley. 2016. Behavior of *Escherichia coli* O157:H7 and *Listeria monocytogenes* during fermentation and storage of camel yogurt. Journal of Dairy Science, 81:M130-M134.

23. Anas A. Al-Nabulsi, Amin N. Olaimat, **Tareq M. Osaili**, Heba M. Obaidat, Ziad W. Jaradat, Richard A. Holley. 2016. Recovery and behavior of stressed *Escherichia coli* O157:H7 cells on rocket leaf surfaces inoculated by different methods. *Italian Journal of Food Science* 28: 57-63.
24. **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. 2015. Survival and growth of *Salmonella* Typhimurium, *Escherichia coli* O157:H7 and *Staphylococcus aureus* in eggplant dip during storage. *International Journal of Food Microbiology*, 198: 37-42.
25. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Reyad R. Shaker, Amin N. Olaimat, Ziad W. Jaradat, Noor A. Zain Elabedeen, Richard A. Holley. 2015. Effects of osmotic pressure, acid, or cold stresses on antibiotic susceptibility of *Listeria monocytogenes*. *Food Microbiology*, 46: 154-160.
26. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Abi A. Awad, Amin N. Olaimat, Reyad R. Shaker, Richard A. Holley. 2015. Occurrence and antibiotic susceptibility of *Listeria monocytogenes* isolated from raw and processed meat products in Amman, Jordan. *CyTA-Journal of Food*, 13: 346–352.
27. Murad Al Holy, Kefah Sabbah, **Tareq M. Osaili**, Ala A. Qatatsheh. 2015. Inactivation of *Cronobacter sakazakii* in infant formula and infant cereals using chitosan and lactic acid. *Journal of Food Processing and Preservation*, 39: 1229-1234.
28. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Amin N. Olaimat, Reyad R. Shaker, Mohammad Taha, Richard A. Holley. 2014. Survival of *Escherichia coli* O157:H7 during manufacture and storage of white brined cheese. *Journal of Food Science*, 79: M 1750-1755.
29. Anas A. Al-Nabulsi, Saddam S. Awaisheh, **Tareq M. Osaili**, Amin N. Olaimat, Razan J. Rahahaleh, Fawzi M. Al-Dabbas, Lina A. Al-Kharabsheh, Rabin Gyawali, Salam A. Ibrahim. 2014. Inactivation of *Cronobacter sakazakii* in reconstituted infant milk formula by plant essential oils. *Journal of Applied Botany and Food Quality*, 88: 97-101.
30. Ziad W Jaradat, Leena Abdel Hafeez, Mustafa M Ababneh, Qotaibah O Ababneh, Waseem Al Mousa, Anas A Nabulsi, **Tareq M. Osaili**, Richard Holley. 2014. Comparative analysis of virulence and resistance profiles of *Salmonella* Enteritidis isolates from poultry meat and foodborne outbreaks in Northern Jordan. *Virulence*, 5:1-10.

31. Maher M. Al-Dabbas, Mohammed Saleh, Mahmoud H. Abu- Ghoush, Khalid Al-Ismail, **Tareq M. Osaili**. 2014. Influence of storage, brine concentration and in-container heat treatment on the stability of white brined Nabulsi cheese. *International Journal of Dairy Technology*, 67: 427–436.
32. 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*, 42:102–108.
33. Anas A Al-Nabulsi, Bayan Obiedat, Rasha Ali, **Tareq M Osaili**, Heba Bawadi, Aisha Abushelaibi, Reyad R Shaker, Richard A Holley. 2014. Knowledge of probiotics and factors affecting their consumption by Jordanian students. *International Journal of Probiotics and Prebiotics*, 9: 77-86
34. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Reyad R. Shaker, Ziad W. Jaradat, Mohammad Taha, Mohammed Al-Kherasha, Mervet Meherat, Richard Holley. 2014. Prevalence of *Salmonella* serovars, *Listeria monocytogenes* and *Escherichia coli* O157:H7 in Mediterranean ready-to-eat meat products in Jordan. *Journal of Food Protection*, 77:106-111.
35. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Heba M. Obaidat, Reyad R. Shaker, Saddam S. Awaisheh, Richard A. Holley. 2014. Inactivation of stressed *Escherichia coli* O157:H7 cells on the surface of rocket salad leaves by chlorine and peroxyacetic acid. *Journal of Food Protection*, 77:32-39.
36. Anas Al-Nabulsi, Reyad Shaker, **Tareq Osaili**, Mahmoud Al-Taani, Amin Olaimat, Saddam Awaisheh, Aisha Abushelaibi, Richard Holley. 2014. Sensory evaluation of flavored soymilk-based yogurt: a comparison between Jordanian and Malaysian consumers. *Journal of Food Science and Engineering*, 4:27-35.
37. Walid M. M. Al-Rousan, Radwan Y. Ajo, K. M. Al- Ismail, A. Attlee, Reyad R. Shaker, **Tareq M. Osaili**. 2013. Characterization of oil extracted from three Jordanian quercus Species. *Grasas Y Aceites*, 64: 554-560.
38. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Reyad R. Shaker, Amin N. Olaimat, Amita Attlee, Murad A. Al-Holy, Noor Zein Elabedeen, Ziad W. Jaradat, Richard A. Holley. 2013. Survival of *E. coli* O157:H7 and *Listeria innocua* in tahina (sesame paste). *Journal of Food Agriculture and Environment*, 11: 303-306.
39. **Tareq M. Osaili**, Mahmoud Taani, Anas A. Al-Nabulsi, Amita Attlee, Ra'ed Abu Odeh, Richard A. Holley, Reyad Shaker Obaid. 2013. Survival of *Escherichia coli* O157:H7 during the manufacture and storage of fruit yogurt. *Journal of Food Safety*, 33:282–290.

40. Murad Al-Holy, **Tareq Osaili**, Sabry El-Sayed, Ibrahim Ashankyty. 2013. Microbial quality of leafy green vegetables sold in the local market of Saudi Arabia. *Italian Journal of Food Science*, 25:446-452.
41. Saddam S. Awaisheh, Anas A. Al-Nabulsi, **Tareq M. Osaili**, Salam Ibrahim, Richard Holley. 2013. Inhibition of *Cronobacter sakazakii* by heat labile bacteriocins produced by probiotic LAB isolated from healthy infants. *Journal of Food Science*, 78: M1416–1420.
42. **Tareq M. Osaili**, Dima O. Abu Jamous. 2014. Microbial contamination of infant milk and wheat formula. *Arab Journal Food and Nutrition*, 32: 182-199. (In Arabic).
43. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Reyad R. Shaker, Amin Olimat, Ziad Jaradat, Richard Holley. 2013. Thermal inactivation of *Salmonella* Typhimurium in chicken shawirma (gyro). *International Journal of Food Microbiology*, 166: 15-20.
44. **Tareq M. Osaili**, Akram R. Alaboudi, Majdi Rahahlah. 2013. Prevalence and antimicrobial susceptibility of *Escherichia coli* O157:H7 on beef cattle slaughtered in Amman abattoir. *Meat Science*, 93: 463-468.
45. **Tareq M. Osaili**, Dima O. Abu Jamous, Bayan A. Obeidat, Hiba A. Bawadi, Reema F. Tayyem, Hadil S. Subih. 2013. Food safety knowledge among food workers in restaurants in Jordan. *Food Control*, 31: 145-150.
46. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Mohammad H. Taha, Murad A. Al-Holy, Akram R. Alaboudi, Walid M. Al-Rousan, Reyad R. Shaker. 2012. Occurrence and antimicrobial susceptibility of *Listeria monocytogenes* isolated from brined white cheese in Jordan. *Journal of Food Science*, 77: M528-532.
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