

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.
- **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 Safety and Quality
- 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. Tasneem Al-jaberi, Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST.
2. Maryam Hani Shosharah. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2020
3. Saba Basam Okdah. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2020.
4. Fadia Milhem. Effect of *Amurca* (olive oil lees) on gut microbiota in the rat Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2018.
5. 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.
6. Yasmin Al Shakh. Inactivation of *Salmonella* species in tahini by microwaves. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2018.
7. 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.
8. 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.

9. 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.
10. 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.
11. 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.
12. Hiba Qouran. Survival and decontamination *Enterobacteriaceae* on Iceberg lettuce. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2017.
13. We'am Al Masri. Use of essentials oil to inactivate *Salmonella* spp. in Tahini. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST, 2017.
14. 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.
15. 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.
16. Salisu A. Abubakar. Inactivation of *Salmonella* species in tahini by gamma radiation. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. 2014.
17. 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.
18. 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
19. 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
20. 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

21. 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
22. Zain Al-Abedeem, 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.
23. 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.
24. 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.
25. 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.
26. 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.
27. 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
28. 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. Development of an Active Edible Chitosan Coating Containing Date Seeds Extract for Inhibition of *Salmonella* spp. and *Campylobacter jejuni* on Chicken Meat or *Vibrio* spp. on Shrimp. University of Sharjah, UAE. Principle investigator (December 2020). \$22000.
2. 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.
3. Determination of thermal inactivation parameters of foodborne pathogens in camel meat burger: a preliminary study. University of Sharjah, UAE. Principle investigator (April 2018). \$11000.
4. 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.
5. Food safety knowledge and practices among foodservice staff at the Universities in Jordan. Deanship of Scientific Research, JUST. Principle investigator (January 2017). \$2000.
6. 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.
7. 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.
8. 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.
9. Inactivation of *Salmonella* species in tahini by microwaves. Dept. Nutrition and Food Technology, Faculty of Agriculture, JUST. Principle investigator (November 2016). \$9000.
10. Behavior of *Staphylococcus aureus* in white brine cheese. Deanship of Scientific Research, JUST. Co-investigator (2016). \$8000.
11. Use of essential oils to inactivate *Salmonella* spp. in tahini Deanship of Scientific Research, JUST. Co-investigator (February 2016). \$ 9200.
12. Survival of stressed *Salmonella* during storage in tahini and halva at different temperatures. Deanship of Scientific Research, JUST. Principle investigator (February 2016). \$6000.

13. 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.
14. Antibacterial activities of plant extracts and metal oxide nanoparticles for food application. Deanship of Scientific Research, JUST. Principle investigator (September 2015). \$10000.
15. Survival and decontamination of *Campylobacter jejuni* on Iceberg lettuce during storage. Deanship of Scientific Research, JUST. Principle investigator (September 2015). \$10000.
16. Food safety knowledge and practices among foodservice staff in healthcare institutions in Jordan. Deanship of Scientific Research, JUST. Principle investigator (April 2015). \$2200.
17. Inactivation of *Salmonella* species in tahini by gamma radiation. Deanship of Scientific Research, JUST. Principle investigator (July 2014). \$7000
18. 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
19. Occurrence and antibiotic susceptibility of *Listeria monocytogenes* isolated from white cheese in Jordan. Deanship of Scientific Research, JUST. Principle investigator (April 2011). \$13000.
20. 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.
21. 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
22. 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.
23. 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).
24. 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

25. 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).
26. 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.
27. 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.
28. Isolation and characterization of *Campylobacter jejuni* and *Campylobacter coli* from live and dressed chickens in Amman slaughterhouse. Co-investigator (May 2009). \$10000
29. Effects of acid, alkaline, desiccation, heat or cold stresses on antibiotic susceptibility of *Cronobacter sakazakii*. Deanship of Scientific Research, JUST. Co-investigator (2009). \$13400
30. Survival of *Escherichia coli* O157:H7 during the manufacture and storage of fruit yogurt. Deanship of Scientific Research, JUST. Co-investigator (December 2008). \$5000
31. New Techniques in the manufacture of Jameed. King Abdullah II Fund for Development – KAFD. Co-investigator (August 2008) \$21,000.
32. 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
33. Detection microbial safety of shawirma sold in Jordan. Deanship of Scientific Research, JUST. Principle investigator (November 2007). \$6000
34. 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
35. 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
36. 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.

37. 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
38. Effect of desiccation on thermal inactivation of *E. sakazakii* in rehydrated infant milk formula. Deanship of Scientific Research, JUST. Principle investigator (October 2006). \$5000
39. 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
40. 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
41. 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. Klaithem Alowais, Rawan Al Mahmood, Moza Al Mansouri, Noora Al Ayadhi, Najla Alowais, Klaithem Waheed, Dinesh Kumar Dhanasekaran, **Tareq M. Osaili**, Reyad S. Obaid. Your kitchen sponge is not as clean as you think. 13th Dubai International Food Safety Conference. 11-13 November 2019, Dubai, UAE.
2. Anas Al-Nabulsi, **Tareq Osaili** and Roa Abu Naser. The effect of starter culture addition and brine concentration on the survival of *Staphylococcus aureus* during storage of white brined cheese. 13th Dubai International Food Safety Conference. 11-13 November 2019, Dubai, UAE.
3. The Efficiency of commonly used hygiene practices to disinfect household sponges. Israa Jaber, Hessah Al Zahmi, Alia Al Ketbi, Sara Kittaneh, Maryam Al Khatri, Amna Al Abdullah, Dinesh Kumar Dhanasekaran, **Tareq M. Osaili**, Reyad S. Obaid. The 33rd EFFoST International Conference 2019. 12-14 November 2019, Rotterdam, The Netherlands.
4. **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.
5. 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
6. **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.
7. 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.
8. 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.

9. **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.
10. **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.
11. **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.
12. 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.
13. 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.
14. **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.
15. 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.
16. 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.
17. 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*).
18. **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.

19. **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.
20. 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.
21. 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.
22. **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.
23. 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.
24. 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.
25. **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.
26. **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.
27. Hiba Bawadi, **Tareq Osaili**, Bayan Obeidat and Reema Tyyem. 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.
28. 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.

29. **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.
30. 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.
31. 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.
32. 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.
33. 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.
34. 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.
35. **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.
36. Ayed Amr, **Tareq Osaili**. International Conference on Food Refrigeration, University of Jordan, Amman, Jordan, March 2005.
37. **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.

38. **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.
39. **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.
40. **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 Articles

1. Balsam Qubais Saeed, **Tareq M. Osaili**, Sadi Taha. 2021. Foodborne diseases risk factors associated with food safety knowledge and practices of women in Sharjah-United Arab Emirate. *Food Control*, 125, 108024. doi.org/10.1016/j.foodcont.2021.108024
2. Leila Cheikh Ismail, Maysm N. Mohamad, Mo'ath F. Bataineh, Abir Ajab, Amina Al Marzouqi, Amjad H. Jarrar, Dima O. Abu Jamous, Habiba I. Ali, Haleama Al Sabbah, Hayder Hasan, Lily Stojanovska, Mona Hashim, Reyad R. Shaker Obaid, Sheima T. Saleh, **Tareq M. Osaili**, and Ayesha S. Al Dhaheri. 2021. Impact of the Coronavirus Pandemic (COVID-19) Lockdown on Mental Health and wellbeing in the United Arab Emirates. *Frontiers in Psychiatry* (in press), doi: 10.3389/fpsyt.2021.633230
3. Amin N. Olaimat, Mahmoud Abu Ghoush, Murad Al-Holy, Haneen Abu Hilal, Anas A. Al-Nabulsi, **Tareq M. Osaili**, Mutamed Ayyash, Richard A. Holley. 2021. Survival and growth of *Listeria monocytogenes* and *Staphylococcus aureus* in ready-to-eat Mediterranean vegetable salads: impact of storage temperature and food matrix. *International Journal of Food Microbiology*, 109149.
4. Amal S. Albedwawi, Mark S. Turner, Amin N. Olaimat, **Tareq M. Osaili**, Anas A. Al-Nabulsi, Shao-QuanLiu, Nagendra P. Shah, Mutamed M. Ayyash. 2021. An overview of microbial mitigation strategies for acrylamide: Lactic acid bacteria, yeast, and cell-free extracts: Microbial mitigation of acrylamide. *LWT- Food Science and Technology*, 143, 111159.
5. **Tareq M. Osaili**, Fayeza Hasan, Dinesh Kumar Dhanasekaran, Reyad S. Obaid, Anas A. Al-Nabulsi, Layal Karam, Ioannis N. Savvaidis, Amin N. Olaimat, Mutamed Ayyash, Murad Al-Holy, Richard Holley. 2021. Effect of yogurt-based marinade combined with essential oils on the behavior of *Listeria monocytogenes*, *Escherichia coli* O157:H7 and

Salmonella spp. in camel meat chunks during storage. International Journal of Food Microbiology, 343, 109106.

6. Faour-Klingbeil, D., **Osaili, T.M.**, Al-Nabulsi, A.A., Jemni, M., Todd, E.C.D. 2021. The public perception of food and non-food related risks of infection and trust in the risk communication during COVID-19 crisis: A study on selected countries from the Arab region. Food Control, 121, 107617.
7. **Tareq M. Osaili**, Fayeza Hasan, Dinesh Kumar Dhanasekaran, Reyad S. Obaid, Anas A. Al-Nabulsi, Mutamed Ayyash, Layal Karam, Ioannis N. Savvaidis, Richard Holley. 2021. Effect of active essential oils added to chicken tawook on the behaviour of *Listeria monocytogenes*, *Salmonella* spp. and *Escherichia coli* O157:H7 during storage. International Journal of Food Microbiology, 337, 108947.
8. Hayder Hasan, Veena Raigangar , **Tareq Osaili**, Noorieh E. Neinavaei, Amin N. Olaimat, and Iman Aolymat. 2021. A cross-sectional study on university students' knowledge, attitudes, and practices toward COVID-19 in the United Arab Emirates. American Journal of Tropical Medicine and Hygiene, 104, 75-84.
9. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Saba B. Oqdeh, Amin N. Olaimat, Ziad W. Jaradat, Mutamed Ayyash. 2021. Antagonistic effects of *Lactobacillus reuteri* against *Escherichia coli* O157:H7 in white-brined cheese under different storage conditions. Journal of Dairy Science, 104, 2719-2734.
10. Faour-Klingbeil, D., **Osaili, T.M.**, Al-Nabulsi, A.A., Jemni, M., Todd, E.C.D. 2021. An on-line survey of the behavioral changes in Lebanon, Jordan and Tunisia during the COVID-19 pandemic related to food shopping, food handling, and hygienic practices. Food Control, 2021, 125, 107934.
11. Leila Cheikh Ismail, **Tareq M Osaili**, Maysm N Mohamad, Amina Al Marzouqi , Amjad H Jarrar , Dima O Abu Jamous , Emmanuella Magriplis , Habiba I Ali, Haleama Al Sabbah, Hayder Hasan, Latifa M R AlMarzooqi, Lily Stojanovska, Mona Hashim, Reyad R Shaker Obaid, Sheima T Saleh, Ayesha S Al Dhaherii. 2020. Eating habits and lifestyle during covid-19 lockdown in the united arab emirates: A cross-sectional study. Nutrients, 29;12 (11): 3314.
12. Amin N. Olaimat, Iman Aolymat, Murad Al-Holy, Mutamed Ayyash, Mahmoud Abu Ghoush, Anas A. Al-Nabulsi, **Tareq Osaili**, Vasso Apostolopoulos, Shao-Quan Liu and Nagendra P. Shah. 2020. The potential application of probiotics and prebiotics for the prevention and treatment of COVID-19. *npj Science of Food*, 4, Article number: 17.
13. Anas Al-Nabulsi, **Tareq Osaili**, Amani Sawalha, Amin N. Olaimat, Borhan Aldeen Albiss, Ghadeer Mehyaar, Mutamed Ayyash, Richard Holley. 2020. Antimicrobial activity of

chitosan coating containing ZnO nanoparticles against *E. coli* O157:H7 on the surface of white brined cheese. *International Journal of Food Microbiology*, 334, 108838.

14. Loyal Karam, Rayane Chehab, **Tareq M. Osaili**, Ioannis N. Savvaidis. 2020. Antimicrobial effect of thymol and carvacrol added to a vinegar-based marinade for controlling spoilage of marinated beef (Shawarma) stored in air or vacuum packaging. *International Journal of Food Microbiology*, 332: 108769.
15. Tareq M. Osaili¹, Reyad S. Obaid, Klaithem Alowais, Rawan Almahmood, Moza Almansoori, Noora Alayadhi, Najla Alowais, Klaithem Waheed, Dinesh Kumar Dhanasekaran, Anas A. Al-Nabulsi, Mutamed Ayyash and Stephen J. Forsythe. 2020. Microbiological quality of kitchens sponges used in university student dormitories. *BMC Public Health*, 20:1322
16. Amin N. Olaimat, **Tareq M. Osaili**, Murad AL-Holy, Anas A. Al-Nabulsi, Reyad S. Obaid, Akram R. Alaboudi, Mutamed Ayyash, Richard Holley. 2020. Microbial safety of oily, low water activity food products: a review. *Food Microbiology*, 12: 103571.
17. Sadi Taha, **Tareq M. Osaili**, Anu Vij, Ahmad Albloush, Abdelrahim Nassour. 2020. Structural modelling of relationships between food safety knowledge, attitude, commitment and behavior of food handlers in restaurants in Jebel Ali Free Zone, Dubai, UAE. *Food Control*, 118: 107431.
18. Mutamed Ayyash, Constantinos Stathopoulos, Basim Abu-Jdayil, Gennaro Esposito, Mohammad Baig, Mark S. Turner, Ahmad Salihin Baba, Vasso Apostolopoulos, Anas Al-Nabulsi, **Tareq Osaili**. 2020. Exopolysaccharide produced by potential probiotic *Enterococcus faecium* MS79: Characterization, bioactivities and rheological properties influenced by salt and pH. *LWT - Food Science and Technology*, 131: 109741.
19. Mustapha Mbye, Mohd Affan Baig, Synan F. AbuQamar, Khaled A. El-Tarabily, Reyad S. Obaid, **Tareq M. Osaili**, Anas A. Al-Nabulsi, Mark S. Turner, Nagendra P. Shah, Mutamed M. Ayyash. 2020. Updates on understanding of probiotic lactic acid bacteria responses to environmental stresses and highlights on proteomic analyses. *Comprehensive Reviews in Food Science and Food Safety*, 19: 1110-1124.
20. **Tareq M. Osaili**, Anas A. AlNabulsi, Deema Nazzal, Amin N. Olaimat, Murad A. Al-Holy, Reyad S. Obaid, Richard A. Holley. 2020. Effect of water activity and storage of tahini on the viability of stressed *Salmonella* serovars. *Food Science and Technology*. (In press).
21. Anas Al-Nabulsi, **Tareq M. Osaili**, Roa AbuNaser, Amin Olaimat, Mutamed Ayyash, Murad A. Al-Holy, Khaled Kadora, Richard Holley. 2020. Factors affecting the viability of *Staphylococcus aureus* and production of enterotoxin during processing and storage of white-brined cheese. *Journal of Dairy Science*, 103: 6869-6881.

22. Anas A. AL-Nabulsi, **Tareq M. Osaili**, Amin N. Olaimat, Weam E. AL-Masri, Murad A. Al-Holy, Ziad W. Jaradat, Mutamed Ayyash, Saddam S. Awaisheh, Richard A. Holley. 2020. Inhibitory effect of thyme and cinnamon essential oils against *E. coli* O157:H7 in Tahini. *Food Science and Technology*, 40: 885–893.
23. Akram R. Alaboudi, Ismail M. Malkawi, **Tareq M. Osaili**, Ehab A. Abu-Basha, Javier Guitian. 2020. Prevalence, antibiotic resistance and genotypes of *Campylobacter jejuni* and *Campylobacter coli* isolated from chickens in Irbid governorate, Jordan. *International Journal of Food Microbiology*, 327: 108656.
24. **Tareq M. Osaili**, Anas A. Nabulsi, Dinesh Kumar Dhanasekaran, Fayeza Hasan, Sowmya Rao, Hera Fatima, Mutamed Ayyash, Richard Holley, Reyad S. Obaid. 2020. Growth behaviour and thermal inactivation of *E. coli* O157:H7 and *Salmonella* spp. in ground lean camel meat. *International Journal of Food Microbiology*, 316: 108423.
25. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Amin N. Olaimat, Weam E. Almasri, Mutamed Ayyash, Murad A. Al-Holy, Ziad W. Jaradat, Reyad S. Obaid, Richard A. Holley. 2020. Inactivation of *Salmonella* spp. in tahini using plant essential oil extracts. *Food Microbiology*, 86: 103338.
26. Ayyash, M, Abu-Jdayil, B., Olaimat, A, Esposito, G., Itsaranuwat, P., **Tareq M. Osaili**, Obaid, R., Kizhakkayil, J., Liu, S.-Q. 2020. Physicochemical, bioactive and rheological properties of an exopolysaccharide produced by a probiotic *Pediococcus pentosaceus* M41. *Carbohydrate Polymers*, 229: 115462.
27. Taha, S., Wilkins, S., Juusola, K., **Tareq M. Osaili**. 2020. Food safety performance in food manufacturing facilities: The influence of management practices on food handler commitment. *Journal of Food Protection*, 83: 60-67.
28. Amin N. Olaimat, Murad A. Al-Holy, Mahmoud H. Abu Ghoush, Haneen M. Abu Hilal, Anas A. Al-Nabulsi, **Tareq M. Osaili** and Barbara A. Rasco. 2020. Population dynamics of *Salmonella* spp. and *Shigella* spp. in ready-to-eat Mediterranean vegetable salads. *Journal of Food Safety*, 40: e12734
29. Leila Cheikh Ismail, **Tareq M. Osaili**, Maysm N. Mohamad, Amina Al Marzouqi, Amjad H. Jarrar, Antonis Zampelas, Carla Habib-Mourad, Dima Omar Abu Jamous, Habiba I. Ali, Haleama Al Sabbah, Hayder Hasan, Latifa Mohammed Rashid AlMarzooqi, Lily Stojanovska, Mona Hashim, Reyad R. Shaker Obaid, Samar ElFeky, Sheima T. Saleh, Zahieh A. M. Shawar and Ayesha S. Al Dhaheri. 2020. Assessment of Eating Habits and Lifestyle during Coronavirus Pandemic in the MENA region: A Cross-Sectional Study. *British Journal of Nutrition*, 1 of 10
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2020. Thermal inactivation of *Escherichia coli* O157:H7 strains and *Salmonella* spp. in camel meat burgers. *LWT - Food Science and Technology*, 120: 108914.
32. **Tareq M. Osaili**, Borhan A. Albiss, Anas A. Nabulsi, Rawan F. Alromi, Amin N. Olaimat, Murad Al-Holy, Ioannis Savvaidis, Richard Holley. 2019. Effects of metal oxide nanoparticles with plant extract on viability of foodborne pathogens. *Journal of Food Safety*, 39: e12681.
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37. Mutamed Ayyash, Shao-Quan Liu, Aysha Al Mheiri, Mouza Aldhaheri, Bakhita Raeisi, Anas Al-Nabulsi, **Tareq M. Osaili**, Amin Olaimat. 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.
38. **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.
39. 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.

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7.6.2 Books and book chapters

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