



Reyad Rashid Shaker Obaid

CURRICULUM VITAE

Department of Clinical Nutrition and Dietetics (CND)
College of Health Sciences
University of Sharjah, UAE
Phone: +971 6 5057554
Fax: + 9716- 5057502
Email Address: robaid@sharjah.ac.ae

ORCID	http://orcid.org/0000-0002-8440-8307
Scopus Author ID	7103124899
Scopus	https://www.scopus.com/authid/detail.uri?authorId=7103124899
Scopus h- Index	26
Research Gate	https://www.researchgate.net/profile/Reyad_Shaker
LinkedIn	https://www.linkedin.com/in/reyad-shaker-obaid-62a0abb6/
Mendeley	https://www.mendeley.com/profiles/reyad-rashid-shaker-obaid/
Scholar Google	https://scholar.google.com/citations?user=1V55xqYAAAAJ&hl=en

	All	Since 2015
Citations	1649	964
h-index	32	18
i10-index	47	34

Position	Professor and Head of Department
Published Articles in Refereed Journal	106
Conferences	30
Workshops	52
Training courses	16
Master Students Supervision	12
Master Student Examine Committee	21
Doctoral Exam Committee	5

Academic Education

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

Academic Experience

Year	Position	Place
2014 – present	Head of Dept.	Department of Clinical Nutrition and Dietetics, College of Health Sciences, University of Sharjah.
2014 – 2015 One Semester	Acting Dean	College of Health Sciences, University of Sharjah.
1997 – 2004	Head of Dept.	Dept. of Nutrition and Food Technology, College of Agriculture, Jordan University of Science and Technology (JUST), Jordan.
2010 – Present	Professor	Department of Clinical Nutrition and Dietetics, College of Health Sciences, University of Sharjah, UAE
2008 – 2010	Professor	Dept. of Nutrition and Food Technology, College of Agriculture, JUST, Jordan.
2001 – 2008	Associate Professor	Dept. of Nutrition and Food Technology, College of Agriculture, (JUST).
1995 – 2000	Assistant Professor	Dept. of Nutrition and Food Technology, College of Agriculture, JUST, Jordan.
2001 – 2002	Researcher	Department of Food Science and Human Nutrition, Washington State University, USA.

Non- Academic experience

Year	Position	Place
1990 – 1994	Production Manager	Yemeni Company for Dairy and Food Products Ind. The Republic of Yemen.
1987 – 1990	Research Officer	Research Officer, New Zealand Dairy Research Institute, Palmerston North, New Zealand.

Teaching Experience

- **Courses taught at the University of Sharjah (2010 – Present):**
 - Principles of Food Science ■ Food Preparation and processing ■ Food Microbiology ■ Food Service Management ■ Practical Food Analysis ■ Nutrition Research Project ■ Food Safety and Quality ■ Environmental Microbiology ■ Health Awareness and Nutrition.

- **Courses taught at JUST (1994 – 2010):**
 - Principles of Food Science ■ Introductory Nutrition ■ Principles of Dairy Science ■ Food processing and preservation ■ Dairy Technology ■ Food Analysis ■ Food Service Management ■ Seminar ■ Food Microbiology ■ Field Training

Research Experience

e Nutrition and Food Research Group

Research Group

The group has an interdisciplinary oriented research approach to address pertinent food and nutrition concerns in order to improve the health of the UAE community. It was established in 2014. It is working under Research Institute of Medical and Health Sciences at UoS. The research group works to translate their research outcomes through the exchange of knowledge with public sector, nutritional and health professionals, industry and academia.

Main Research Area Title
Nutrition assessment of population groups <ul style="list-style-type: none">● Maternal and child nutrition● Nutritional intervention in school children
Clinical nutrition in obesity, metabolic syndrome and cancer
Food Safety and Analysis <ul style="list-style-type: none">● Surveillance and characterization of pathogenic organisms in foods● Analysis of nutrients (vitamins and minerals) in foods

Supervised Master Thesis

- El- Zraiy A.M., Manufacturing of Jameed using spray drying process, Dept. Chemical Engineering, JUST, 1999.
- Banat A., Microbial quality of Halloumi cheese and yogurt and the implementation of hazard analysis critical control points (HACCP) to its production. Dept. of Public Health, JUST, 2001.
- Khataibeh J.H., Study some of the factors affecting the shelf life of labneh. Dept. of Nutrition and Food Technology, JUST, 2005.
- Al-Omari W., Occurrence of *Enterobacter sakazakii* in milk powders, powdered infant formula and food production environments Dept. of Nutrition and Food Technology, JUST, 2005.
- Kaci H.M., Effect of milk source on the quality of Mozzarella cheese. Dept. of Nutrition and Food Technology, JUST, 2006.
- Olaimat A.N., Effect of acid, alkaline or sanitation stresses on thermal inactivation of *E. sakazakii* in re-hydrated infant milk formula. Dept. of Nutrition and Food Technology, JUST, 2007.
- Qadora K.M., The role of *Bacillus species* and bacterial proteinases in sweet curdling defect of UHT flavored milk. Dept. of Nutrition and Food Technology, JUST, 2007.
- Ayyash M.M., Impact of curd washing and type of starter culture on the browning of Mozzarella cheese during pizza baking. Dept. of Nutrition and Food Technology, JUST, 2007
- Abu Al-Hasan A., Effect of desiccation on thermal inactivation of *E. sakazakii* in re-hydrated infant milk formula. Dept. of Nutrition and Food Technology, JUST, 2007.

Research Grants

University Grants

- Determination of thermal inactivation parameters of foodborne pathogens in Camel meat burger: A preliminary study (2019). Funded by VCRGS, UoS.
- Assessment of microbiological quality of organic and conventional fresh leafy green vegetables consumed in United Arab Emirates, (2018). Funded by VCRGS, UoS.

- Determination of nutritional trace elements in date fruits by inductively coupled plasma–optical emission spectrometry (ICPES) and energy-dispersive X-ray fluorescence methods. University of Sharjah – 20,000 AED – 2012-2015. Principle investigator.
- Impact of Feeding Patterns on Adiposity and Cardio metabolic Markers in Baby and Mother: A Prospective Cohort Study. Al Jalila Foundation – 211,176 AED. 2015 – 2017. Co-investigator.
- Feeding Patterns and Adiposity in Sharjah City, United Arab Emirates: A Mother and Baby Cohort Study. University of Sharjah – 110,000 AED – 2015-2017. Co-investigator.
- Metabolomics Approach to Study Camel Milk Products: Yogurt and Cheese. UAEU Grant - 500,000 AED – 2015- 2018. Co-investigator.
- Effect of acid, alkaline or sanitation stresses on thermal inactivation of *E. sakazakii* in re-hydrated infant milk formula. Deanship of Scientific Research, JUST. Co-investigator (December 2006).
- The role of *Bacillus species* and bacterial proteinases in sweet curdling defect of UHT flavored milk Deanship of Scientific Research, JUST. Principle investigator (November 2006).
- Effect of desiccation on thermal inactivation of *E. sakazakii* in re-hydrated infant milk formula. Deanship of Scientific Research, JUST. Co-investigator (October 2006).
- Impact of curd washing and type of starter culture on the browning of Mozzarella cheese during pizza baking. Deanship of Scientific Research, JUST. Principle investigator (May 2006).
- Effect of milk source on the quality of Mozzarella cheese Deanship of Scientific Research, JUST. Principle investigator (January 2006)
- Study some of the factors affecting the shelf life of labneh. Deanship of Scientific Research, JUST. Principle investigator (January 2005).
- Study of some technical aspects of the manufacture of Jameed. Deanship of Scientific Research, JUST. Principle investigator (September 2004).
- Occurrence of *Enterobacter sakazakii* in milk powders, powdered infant formula and food production environments Deanship of Scientific Research, JUST. Principle investigator (June 2004).

- Implementation of HACCP system in the manufacture of plain yogurt. Deanship of Scientific Research, JUST. Co-investigator (March 2003).
- Establishing dairy plant at JUST. Principle investigator (August 1999). Deanship of Scientific Research funded the project. (\$100,000).
- Manufacture of Jameed using spray-drying process. Deanship of Scientific Research, JUST. Co-investigator (May 1999).

Community, University Services and Faculty Development

Community Services

1. Member of the Scientific Committee of Conference, 7th Dubai International Nutrition Congress, November 2021 organized by Dubai Health Authority November 2021. Member of the Scientific Committee of Conference مؤتمر صحي الثامن organized by Supreme Council for Family Affairs and University of Sharjah in collaboration with WHO. 24 – 26 November 2021.
2. Appeared on Sharjah TV on the Ammasy program “أماسي”. November 15, 2020.
3. Member of the Scientific Committee of Conference مؤتمر صحي الثامن organized by Supreme Council for Family Affairs and University of Sharjah in collaboration with WHO. 24 – 26 November 2020.
4. Food Hygiene Awareness in Kindergarten workshop. The workshop was organized by Continuous Centre Education, University of Sharjah. July 2020.
5. Sharjah City Humanitarian services Project: Influence of a multicomponent program: healthy eating environment and exercise on weight status of obese children with intellectual disability. Fall 2019/2020
6. Organizing the CND 2nd Preceptor orientation Workshop – January 25, 2018.
7. Participating with DHA community Nutrition Section " Winter Camp activity" مبادرة عزبتنا Feb-March 2018.
8. Interview in The National” newspaper : The mixed messages that drives youngsters to eating disorders”- September 11, 2017.
9. Workshop on Development of a National Action in Nutrition and Healthy Diet – Supreme Council for Family Affairs WHO regional office joint Workshop- 2 July 2017.

10. Invited Speaker to TV Show “Student Activities” taking about food safety in ready to eat foods. Sharjah TV Television. (April 2015).
11. Member of ad hoc committee in CN&D to develop a proposal for healthy meals in public schools (Sharjah Education Council), 2014.
12. Invited Speaker to TV Show “Good Morning Sharjah” taking about food safety in schools. Sharjah TV Television. (October 16, 2011).
13. Participating in Sharjah First Food Safety Forum, Sharjah Municipality and Sharjah Commerce Chamber, Sharjah, UAE. (April 19, 2011).
14. Participating in the Nutrition Month at CN&D department, College of Health Sciences, University of Sharjah, Sharjah, UAE. (March 2011)
15. Food Hygiene Awareness workshop. The workshop was organized by Jordan Food and Drugs Administration (JFDA) to the fast food restaurants. Amman, Jordan. (2009) About 10 Courses
16. Establishment of small scale dairy plant. The course has been organized in collaboration with Ministry of Planning under the project called "ERADA". Monthly activity is given to Women Associations members throughout the Kingdom. (January 2003 – September 2009) (Organizer)
17. Food Safety and Inspection. The course has been organized in collaboration with Ministry of Municipalities (The training course was given to health inspectors who work for municipalities in Jordan. (August 2002 – September 2005)
18. Rural extension and micro-industries workshop. Ministry of Planning, Amman. (12 – 14 March 2001) (Participant)

University Services:

1. Member of Central Committee for Promotion at the University of Sharjah (2018 – Present).
2. Member of Committee to Study Extraordinary Medical Cases at UoS. (2015 – Present).
3. Member of the Environmental and Restaurants Committee at UoS. Establish the university food safety roles for the food service institutions at UoS. (2012 – Present)
4. Member of University Catalog Committee: Responsible for updating the information of CHS programs in the catalogue. (2013-2014).
5. Member of University Study Plan and Curricula Committee (2013-2014).

- 6.** Member of CHS Promotion Committee: Reviewing CHS promotion of CHS faculty members (2015-2017).
- 7.** CHS study Plan, curricula committee: Revising and following up with CHS new study plans (2013-2014).
- 8.** Member of College Council, UoS. (2013 – present)
- 9.** Member of Dean Council, UoS. (September 2015 – March 2015)
- 10.** Member of Higher Committee for Promotion in the Medical and Health Science Colleges UoS. (2013 – 2014)
- 11.** Member of the Study Plan and Curriculum Committee, College of Health Sciences, UoS. (2011 - Present)
- 12.** Member of the Program Evaluation, Study Plan and Accreditation Committee, College of Health Sciences, UoS. (2010 – 2011)

Publications

Papers in Refereed Journals

2021/2022

1. Tareq Osaili, Anas A Al-Nabulsi, Balqees IH Albluwi, Amin Olaimat, **Reyad Shaker Obaid**, Sadi Taha, Mutamed Ayyash, Richard Holley (2022). Dairy industry employee knowledge, attitudes and practices in response to COVID-19 policies in Jordan, *British Food Journal*, <https://www.emerald.com/insight/0007-070X.htm>
2. Leila Cheikh Ismail, Salma Abu Qiyas, Maysm N Mohamad, Tareq Mohammed Ibrahim Osaili, **Reyad Rashid Shaker Obaid**, Sheima T Saleh, Hanin Kassem, Ayesha S Al Dhaheri, Rameez Al Daour, Radhiya Al Rajaby, Hayder Abbas Hasan, Mona Sharef Hashim (2022). Nutrition knowledge of caregivers working in health and education centers for children with special healthcare needs, *Advances in Biomedical and Health Sciences*, 1, 3: 144.
3. Nadia S. Alkalbani, Tareq M. Osaili, Anas A. Al-Nabulsi, **Reyad S. Obaid**, Amin N. Olaimat, Shao-Quan Liu and Mutamed M. Ayyash (2022). In Vitro Characterization and Identification of Potential Probiotic Yeasts Isolated from Fermented Dairy and Non-Dairy Food Products, *Journal of Fungi*, 8, 5: 544.
4. Hadia Radwan, Randa Fakhry, Godfred O Boateng, Nick Metheny, Wegdan Bani issa, MoezAllIslam E Faris, **Reyad Shaker Obaid**, Suad Al Marzooqi, Hessa Al Ghazal, Cindy-Lee Dennis ((2022). Translation and Psychometric Evaluation of the Arabic Version of the Breastfeeding Self-Efficacy Scale-Short Form Among Women in the United Arab Emirates, *Journal of Human Lactation*, <https://doi.org/10.1177/08903344221084623>
5. Tareq M Osaili, Maryam S Al Sallagi, Dinesh K Dhanasekaran, Wael AM Bani Odeh, Hajer J Al Ali, Ahmed ASA Al Ali, Hadia Radwan, **Reyad S Obaid**, Richard Holley (2022). Pesticide residues in fresh vegetables imported into the United Arab Emirates, *Food Control*, 133.
6. Tareq M Osaili, **Reyad S Obaid**, Russul Alqutub, Rawya Akkila, Ala Habil, Ahlam Dawoud, Serin Duhair, Fayeza Hasan, Mona Hashim, Leila Cheikh Ismail, Anas A Al-Nabulsi, Sadi Taha (2022). Food Wastage Attitudes among the United Arab Emirates Population: The Role of Social Media, *Sustainability*, 14, 3:1870.
7. Tareq M Osaili, Anas A Al-Nabulsi, Fayeza Hasan, Amin N Olaimat, Sadi Taha, Mutamed Ayyash, Dima S Nazzal, Ioannis N Savvaidis, **Reyad S Obaid**, Richard

Holley (2022). Antimicrobial effects of chitosan and garlic against *Salmonella* spp., *Escherichia coli* O157:H7, and *Listeria monocytogenes* in hummus during storage at various temperatures, *Journal of Food Science*, 87, 2: 833-844.

8. Leila Cheikh Ismail, Tareq M Osaili, Maysm N Mohamad, Amina Al Marzouqi, Carla Habib-Mourad, Dima O Abu Jamous, Habiba I Ali, Haleama Al Sabbah, Hayder Hasan, Hussein Hassan, Lily Stojanovska, Mona Hashim, Muna AlHaway, Radwan Qasrawi, **Reyad R Shaker Obaid**, Rameez Al Daour, Sheima T Saleh, Ayesha S Al Dhaheri (2022). Assessment of dietary and lifestyle responses after COVID-19 vaccine availability in selected Arab countries, *Frontiers in Nutrition*, 9, DOI: [10.3389/fnut.2022.849314](https://doi.org/10.3389/fnut.2022.849314)
9. Tarfa Abdalla, Hind Al-Rumaihi, T Osaili, Fayeza Hasan, **Reyad Obaid**, Aisha Abushelaibi, M Ayyash (2022). Prevalence, Antibiotic-Resistance, and Growth Profile of *Vibrio* spp. Isolated From Fish and Shellfish in Subtropical-Arid Area, *Frontiers in Microbiology*
10. Tareq M Osaili, Fayeza Hasan, Anas A Al-Nabulsi, Dinesh Kumar Dhanasekaran, **Reyad Shaker Obaid**, Mona S Hashim, Hadia M Radwan, Leila Cheikh Ismail, Haydar Hasan, Moez Al-Islam E Faris, Farah Naja, Ioannis N Savvaidis, Amin N Olaimat, Mutamed Ayyash, Richard Holley (2021). Effect of Essential Oils and Vacuum Packaging on Spoilage-Causing Microorganisms of Marinated Camel Meat during Storage, *Foods*, 10, 12:2980.
11. Hadia Radwan, Randa Fakhry, Nick Metheny, Wegdan Baniissa, Moez Al Islam E Faris, **Reyad Shaker Obaid**, Suad Al Marzooqi, Hessa Al Ghazal, Mahmoud ElHalik, Cindy-Lee Dennis (2021). Prevalence and multivariable predictors of breastfeeding outcomes in the United Arab Emirates: a prospective cohort study, *International Breastfeeding Journal*, 16, 1: 1-13.
12. Mona Hashim, Ayla Coussa, Ayesha S Al Dhaheri, Amina Al Marzouqi, Samer Cheaib, Anastasia Salame, Dima O Abu Jamous, Farah Naja, Hayder Hasan, Lily Stojanovska, Maysm N Mohamad, Mo'ath F Bataineh, Moez Al-Islam E Faris, Rameez Al Daour, **Reyad S Obaid**, Sheima T Saleh, Tareq M Osaili, Leila Cheikh Ismail (2021). Impact of coronavirus 2019 on mental health and lifestyle adaptations of pregnant women in the United Arab Emirates: a cross-sectional study, *BMC Pregnancy and Childbirth*, 21, 1: 1-11.
13. Tareq Osaili, **Reyad Shaker Obaid**, Sadi Taha, Sofia Kayyaal, Rima Ali, Manal Osama, Refaa Alajmi, Anas A Al-Nabulsi, Amin Olaimat, Fayeza Hasan, Mutamed Ayyash (2021). A cross-sectional study on food safety knowledge amongst domestic workers in the UAE, *British Food Journal*, 124, 3:
14. Hadia Radwan, Mona Hashim, Hayder Hasan, Nada Abbas, **Reyad R Shaker Obaid**, Hessa Al Ghazal, Farah Naja (2021). Adherence to the Mediterranean diet

during pregnancy is associated with lower odds of excessive gestational weight gain and postpartum weight retention: results of the Mother-Infant Study Cohort, *British Journal of Nutrition*, 128, 7:1401-1412. DOI: 10.1017/S0007114521002762

15. 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.
16. Leila Cheikh Ismail, Maysm N Mohamad, Mo'ath F Bataineh, Abir Ajab, Amina M 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, Ayesha S Al Dhaheri (2021). Impact of the coronavirus pandemic (COVID-19) lockdown on mental health and well-being in the United Arab Emirates, *Frontiers in Psychiatry*, 12, <https://doi.org/10.3389/fpsy.2021.633230>
17. MoezAllIslam E Faris, Hayder Hasan, Leila Cheikh Ismail, Haitham Jahrami, Dina Rajab, Afra Afra Almashgouni, Alanood Alshehhi, Asma Aljabry, Mariam Aljarwan, Moza Alnaqbi, Reyad Shaker Obaid (2021). Assessment of nutritional quality of snacks and beverages sold in university vending machines: A qualitative assessment, *British Food Journal*, 123, 7: 2449-2460. <https://doi.org/10.1108/BFJ-07-2020-0601>
18. Ismail L. C., Osaili T. M., Mohamad M. N., Al Marzouqi A., Jarrar A. H., Zampelas A., Habib-Mourad C., Abu Jamous D. O., Ali H. I., Al Sabbah H., Hasan H., Al Marzooqi L. M. R., Stojanovska L., Hashim M., Obaid R. R. S., Elfeky S., Saleh S. T., Shawar Z. A. M. and Al Dhaheri A. S. (2021). Assessment of Eating Habits and Lifestyle during Coronavirus Pandemic in the MENA region: A Cross-Sectional Study, *British Journal of Nutrition*, <http://dx.doi.org/10.1017/S0007114520004547>
19. Osaili T. M., Hasan F., Dhanasekaran D. K., Obaid R. S., Al-Nabulsi A. A., Ayyash M., Karam L., Savvaidis I. N. and Holley R. (2021). Effect of active essential oils added to chicken tawook on the behavior of *Listeria monocytogenes*, *Salmonella* spp. and *Escherichia coli* O157:H7 during storage. *International Journal of Food Microbiology*, 337, 16 January, <https://doi.org/10.1016/j.ijfoodmicro.2020.108947>.

2020

20. Ismail L. C., Osaili T. M., Mohamad M. N., Al Marzouqi A., Jarrar A. H., Abu Jamous D. O., Magriplis E. Ali H. I., Al Sabbah H., Hasan H., Al Marzooqi L. M. R., Stojanovska L., Hashim M., Obaid R. R. S., Saleh S. T. and Al Dhaheri A. S. (2020). Eating Habits and Lifestyle during COVID-19 Lockdown in the United Arab Emirates: A Cross-Sectional Study, *Nutrients*, 12, 3314; [doi:10.3390/nu12113314](https://doi.org/10.3390/nu12113314)
21. Tareq Osaili, Anas Al-Nabulsi, Dima Nazzal, Murad Al-Holy, Amin Olaimat, **Reyad Obaid** and Richard Holley. (2020). Effect of water activity and storage of tahini on the viability of stressed *Salmonella* serovars. *Food Science and Technology*, <https://doi.org/10.1590/fst.39219>.
22. Tareq M. Osaili, **Reyad S. Obaid**, Klaithem Alowais, Rawan Almahmood, Moza Almansoori, Noora Alayadhi, Najla Alowais, Klaithem Waheed, Dinesh Kumar Dhanasekaran, Anas A. Al-Nabulsi, Mutamed Ayyash & Stephen J. Forsythe. (2020). Microbiological quality of kitchens sponges used in university student dormitories. *BMC public health* 20 (1), 1-9.
23. Amin N Olaimat, Tareq M Osaili, AL Murad, 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*, 92, December, 103571, <https://doi.org/10.1016/j.fm.2020.103571>
24. Radwan H, Fakhry R, Bani Issa, Hanach N, **Obaid R**, Faris MAIE et al. (2020) Maternal mental health and infant feeding practices cohort protocol: Methodology and baseline characteristics. *Hamdan Medical Journal*, 13 (3), 141
25. Mbye M., Baig M. A., Abu Qamar S. F., El-Tarabily K. A., **Obaid R. S**, Osaili T. M., Al-Nabulsi A. A., Turner M. S., Shah N. P. and Ayyash M. M. (2021). 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* (Accepted).
26. Itani L., Radwan H., Hashim M., Hasan H., **Obaid R. S.**, Al Ghazal H., Al Hilali M., Rayess R., Jan Mohamed H. J., Hamadeh R., Al Rifai H., Naja F. (2020). Dietary patterns and their associations with gestational weight gain in the United Arab Emirates: results from the MISC cohort, *Nutrition journal* 19 (1), 1-12.
27. Ayyash M., Abu-Jdayil B., Itsaranuwat P., Galiwango E., Tamiello-Rosa C., Abdullah H., Esposito G., Hunashal Y., **Obaid R. S.** and Hamed F.. (2020). Characterization, bioactivities, and rheological properties of exopolysaccharide

produced by novel probiotic *Lactobacillus plantarum* C70 isolated from camel milk, *International Journal of Biological Macromolecules* 144, 938-946

28. Sadi T., Osaili T. M., Saddal N. K., Al-Nabulsi A. A., Ayyash M. M., and **Obaid R. S.** (2020). Food safety knowledge among food handlers in food service establishments in United Arab Emirates, *Food Control* <https://doi.org/10.1016/j.foodcont.2019.106968>
29. Al-Nabulsi, Anas A., Tareq M. Osaili, Amin N. Olaimat, Weam E. Almasri, Mutamed Ayyash, Murad A. Al-Holy, Ziad W. Jaradat, **Reyad S. Obaid**, and Richard A. Holley. (2020). Inactivation of *Salmonella* spp. in tahini using plant essential oil extracts, *Food Microbiology* <https://doi.org/10.1016/j.fm.2019.103338>.
30. Osaili, Tareq M., Anas A. Al-Nabulsi, Dinesh Kumar Dhanasekaran, Fayeza Hasan, Sowmya Rao, Hera Fatima, Mutamed Ayyash, Richard Holley, and **Reyad S. Obaid**. (2020). Growth behavior and thermal inactivation of *E. coli* O157: H7 and *Salmonella* spp. in ground lean camel meat. *International Journal of Food Microbiology* <https://doi.org/10.1016/j.ijfoodmicro.2019.108423>.
31. Osaili T. M., Hasan F., Dhanasekaran D. K., **Obaid R. S.**, Al-Nabulsi A. A., Rao S., Fatima H., Ayyash M., Savvaidis I. and Holley R. (2020). Thermal inactivation of *Escherichia coli* O157: H7 strains and *Salmonella* spp. in camel meat burgers." *LWT* 120: 108914. <https://doi.org/10.1016/j.lwt.2019.108914>
32. Mutamed Ayyash, Basim Abu-Jdayil, Amin Olaimat, Gennaro Esposito, Pariyaporn Itsaranuwat, Tareq Osaili, **Reyad Obaid**, Jaleel Kizhakkayil, Shao-Quan Liu. (2020). Physicochemical, bioactive and rheological properties of an exopolysaccharide produced by a probiotic *Pediococcus pentosaceus* M41 <https://doi.org/10.1016/j.carbpol.2019.115462>

2019

33. Mona Hashim, Hadia Radwan, Hayder Hasan, **Reyad Shaker Obaid**, Hessa Al Ghazal, Marwa Al Hilali, Rana Rayess, Noor Chehayber, Hamid Jan Jan Mohamed, Farah Naja. (2019). Gestational weight gain and gestational diabetes among Emirati and Arab women in the United Arab Emirates: results from the MISC cohort, *BMC Pregnancy and Childbirth*, 19, 1: 463.
34. Paul McJarrow, Hadia Radwan, Lin Ma , Alastair K.H. MacGibbon, Mona Hashim, Hayder Hasan, **Reyad Shaker Obaid**, Farah Naja, Hamid Jan Mohamed, Hessa Al Ghazal and Bertram Y. Fong (2019). Human Milk Oligosaccharide, Phospholipid, and Ganglioside Concentrations in Breast Milk from United Arab Emirates Mothers: Results from the MISC Cohort, *Nutrients*, 11, 2400; doi:10.3390/nu11102400

35. Belal M., Abulola H., Olaimat A., Abu Odeh R., Attlee A., Al-Nabulsi A., Osaili T., Al-Shami I., Ayyash M., **Obaid R.** (2019). Viability of *Escherichia coli* O157:H7 during fermentation and storage of plain and spiced Ayran. *Journal of Hygienic Engineering and Design*. UDC 637.146.3.065:579.842.11
36. Tareq M. Osaili, Amita Attlee, Hira Naveed , Huda Maklai, Menna Mahmoud, Noor Hamadeh, Tooba Asif, Hayder Hasan and **Reyad S. Obaid** (2019). Physical Status and Parent-Child Feeding Behaviors in Children and Adolescents with Down syndrome in The United Arab Emirates. *International Journal of Environmental Research and Public Health*. doi: 10.3390/ijerph16132264

2017 – 2018

37. Radwan H., Hashim M. and Obaid R. S. (2018). The Mother-Infant Study Cohort (MISC): Methodology, challenges, and baseline characteristics, *PLOS ONE*, 13 (5).
38. M Ayyash, B Abu-Jdayil, F Hamed, R Shaker. (2018). Rheological, textural, microstructural and sensory impact of exopolysaccharide-producing *Lactobacillus plantarum* isolated from camel milk on low-fat akawi cheese, *LWT-Food Science and Technology*, 87:423-431. (Impact Factor: 2.292, <https://doi.org/10.1016/j.lwt.2017.09.023>)
39. TM Osaili, AA Al-Nabulsi, DS Nazzal, RR Shaker. (2017). Effect of storage temperatures and stresses on the survival of *Salmonella* spp. in halva, *Letters in Applied Microbiology* DOI: 10.1111/lam.12791. (Impact Factor: 1.575).
40. Faris MA, H Jahrami, MM Al-Hilali, NJ Chehyber, SO Ali, SD Shahda, RS Obaid. (2017). Energy drink consumption is associated with reduced sleep quality among college students: a cross-sectional study, *Nutrition & Dietetics* 74 (3), 268-274.
41. A Attlee, A Haider, A Hassan, N Alzamil, M Hashim, RS Obaid. (2017). Dietary Supplement Intake and Associated Factors among Gym Users in a University Community, *Journal of Dietary Supplements*, 1-10.
42. Aisha Abusheliabi, Hind O. Al-Rumaithi, Amin N. Olaimat, Anas A. Al-Nabulsi, Tareq Osaili, **Reyad Shaker**, Mutamed M. Ayyash. (2017). Inhibitory effect of camel milk on *Cronobacter sakazakii*, *Journal of Food Safety*, DOI: 10.1111/jfs.12343. (Impact Factor: 0.948)
43. Hadia Radwan, Eman M. Faroukh and **Reyad Shaker Obaid**. (2017). Menu labeling implementation in dine-in restaurants: the Public's knowledge, attitude and practices. *PMC Archives of Public Health*, 75 (1), 8
44. Aisha Abusheliabi, Hind O Al-Rumaithi, Amin N Olaimat, Anas Al- Nabulsi, Tareq Osaili, Reyad Shaker, Mutamed M Ayyash. (2017). Inhibitory effect of camel milk on *Cronobacter sakazakii*, *Journal of Food Safety*, DOI: 10.1111/jfs.12343

2015– 2016

45. Anas A. Al-Nabulsi, Tareq M. Osaili, Ziad W. Jaradat , Amin N. Olaimat, **Reyad R. Shaker**, Noor A. Zain Elabedeen and Richard A. Holley (2015). Effects of osmotic pressure, acid, or cold stresses on antibiotic susceptibility of *Listeria monocytogenes*. *Food Microbiology*. Apr 7; 46:154-60.
46. Anas A Al-Nabulsi, Tareq M Osaili, Abi A Awad, Amin N Olaimat, **Reyad R Shaker** and Richard A Holley (2015). Prevalence and antibiotic susceptibility of *Listeria monocytogenes* isolated from raw and processed meat products in Jordan. *CyAT Journal of Food* 13(3):346-352. (Impact Factor: 0.50) · DOI: 10.1080/19476337.2014.982191
47. Al-Nabulsi AA, Olaimat AN, Osaili TM, Ayyash MM, Abushelaibi A, Jaradat ZW, **Shaker R**, Al-Taani M and Holley RA. (2015). Behavior of *Escherichia coli* O157:H7 and *Listeria monocytogenes* during fermentation and storage of camel yogurt. *Journal of Dairy Science* (Impact Factor: 2.57) (Accepted).
48. Anas A. Al-Nabulsi, Amin N. Olaimat, Tareq M. Osaili, Heba M. Obaidat, Ziad W. Jaradat, **Reyad R. Shaker**, Richard A Holley. 2015. Recovery and Behavior of Stressed *Escherichia coli* O157:H7 Cells on Rocket Leaf Surfaces Inoculated by Different Methods. *Italian Journal of Food science*. (Accepted April, 13th, 2015).
49. Amita Attlee, Shaimaa S. Altunaiji, Mariam Muayyad, Zainab Ali, Mona Hashim, Reyad S. Obaid (2016). Assessment of Body Composition, Endurance and Nutrient Intakes among Females Team Players in Sports Club. *Arab Journal of Nutrition and Exercise* (Accepted)
50. Amita Attlee, Hanin Kassem, Mona Hashim, **Reyad Shaker Obaid**. (2015). Physical status and feeding behavior in children with autism. *Indian Journal Pediatrics*. 82(8):682–687. DOI 10.1007/s12098-015-1696-4
51. Faris, M.A.I.E., Jahrami H., Al-Hilali M.M., Chehyber N.J., Ali S.O., Shahda S.D. and **Obaid R.S.** (2016). Energy Drink Consumption is Associated with Reduced Sleep Quality among College Students: A Cross-Sectional Study. *Nutrition and Dietetics*, Impact Factor=0.78)

2013– 2014

52. Anas A. Al-Nabuls, Tareq M. Osaili, Reyad R. Shaker, Amin N. Olaimat, Amita Attlee, Murad A. Al-Holy, Noor Zein Elabedeen, Ziad W. Jaradat and Richard A. Holley. (2013). Survival of *E. coli* O157:H7 and *Listeria innocua* in tahini (sesame paste). *Journal of Food Agriculture and Environment* 10/2013; 11(3&4):303-306. **(0.44 Impact Factor)**
53. Al-Rousan, W.M., Ajo, R.Y., Al-Ismail, K.M., Attlee, A., **Shaker, R.R.**, Osaili, T.M. (2013). Characterization of acorn fruit oils extracted from selected mediterranean quercus species. *Grasas y Aceites* 64 (5), 554-560.

54. Tareq M. Osaili, Anas A. Al-Nabulsi, **Reyad R. Shaker**, Ziad W. Jaradat, Mohammad Taha, Mohammed Al-Kherasha, Mervet Meherat, Richard Holley (2013). Prevalence of *Salmonella* serovars, *Listeria monocytogenes* and *Escherichia coli* O15H:H7 in traditional ready to eat meat products in Jordan, *Journal of Food Protection* 77 (1), 106-11 (DOI:10.4315/0362-028X.JFP-13-049).
55. Anas A. Al-Nabulsi, Bayan Obiedat, Rasha Ali, Tareq M. Osaili, Heba Bawadi, Aisha Abushelaibi, Reyad R. Shaker and Richard A Holley (2014). Know Ledge of Probiotics and Factors affecting their Consumption by Jordanian College Students, *International Journal of Probiotics and Prebiotics* Vol. 9, No. 3, pp. 77-86.
56. Tareq M. Osaili, Mahmoud Taani, Anas A. Al-Nabulsi, Amita Attlee, Ra'ed Abu Odeh, Richard A. Holley and **Reyad Shaker Obaid** (2013). Survival of *Escherichia coli* O157:H7 during the manufacture and storage of fruit yogurt, *Journal of Food Safety* 33 (3), 282-290.
57. Tareq M. Osaili, Anas A. Al-Nabulsi, **Reyad R. Shaker**, Amin Olimat, Ziad Jaradat (2013). Thermal Inactivation of Salmonella Typhimurium in Chicken Shawirma (Gyro), *International Journal of Food Microbiology* 166 (1), 15-20.
58. Anas A Al-Nabulsi, Tareq Osaili, Abi A. Awad, Amin Olaimat, **Reyad R. Shaker** and Richard A. Holley (2014). Occurrence and antibiotic susceptibility of *Listeria monocytogenes* isolated from raw and processed meat products in Amman, Jordan. *Journal of Food* 13(3):346-352. (Impact Factor: 0.50) · DOI: 10.1080/19476337.2014.982191.
59. Tareq Osaili, Anas Al-Nabulsi, **Reyad Shaker**, Amin Olimat, Mohamad Taha and Richard Holley. 2014. Survival of *Escherichia coli* O157:H7 during manufacture and storage of white brined cheese. *Journal of Food Science*.(9):M1750-5.
60. Anas Al-Nabulsi, **Reyad Shaker**, Tareq Osaili, Mahmoud Al-Taani, Amin Olaimat, Saddam Awaisheh and Richard A. Holley. 2014. sensory evaluation of flavored soy milk-based yogurt: a comparison between Jordanian and Malaysian consumers. *Journal of Food Science and Engineering*.(4), 27 -35.
61. Amita Attlee, Asma Nusralla, Rashida, Hanaa Said, Mona Hashim and **Reyad Shaker Obaid** (2014). Assessing polycystic ovary syndrome in university students. *International Journal of Fertility and Sterility*. Vol. 8, No. 3, 261-266.
62. Anas Al-Nabulsi, Tareq Osaili, Heba Obaidat, **Reyad Shaker**, Saddam Awaisheh, and Richard Holley (2014). Inactivation of stressed *E. coli* O157:H7 cells on the surface of rocka salad leaves by chlorine and peroxyacetic acid. *Journal of Food Protection*.78, (1), 32-39 (DOI: <http://dx.doi.org/10.4315/0362-028X.JFP-13-019>)

63. Tareq M Osaili, Anas A Al-Nabulsi, Ziad Jaradat, **Reyad R Shaker**, Dalia Z Alomari, Maher M Al-Dabbas, Akram R Alaboudi, Mohammad Q Al-Natour, Richard A Holley (2014). Survival and growth of *Salmonella* spp., *Escherichia coli* O157:H7 and *Staphylococcus aureus* in eggplant salad dip during storage. *International Journal of Food Microbiology*. 198C:37-42. DOI:10.1016/j.ijfoodmicro.2014.12.025. **(3.08 Impact Factor)**
64. Anas A Al-Nabulsi, Amin N Olaimat, Tareq M Osaili, **Reyad R Shaker**, Noor Zein Elabedeen, Ziad W Jaradat, Aisha Abushelaibi, Richard A Holley (2014). Use of acetic and citric acids to control *Salmonella* Typhimurium in tahini (sesame paste). *Food Microbiology* 15;42:102-108.
65. Attlee A, Abu Qiyas S, **Obaid R.** (2014). Assessment of nutrition knowledge of a university community in Sharjah, United Arab Emirates. *Malaysian Journal Nutrition* 20 (3): 327-337

2010- 2012

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

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

2008– 2009

74. Osaili, T., **Shaker, R.**, Ayyash, M., Al-Nabulsi, A. and Forsythe, S J. (2008) Survival and growth of Cronobacter species (*Enterobacter sakazakii*) in wheat-based infant follow on formulas. *Letters in Applied Microbiology* 48 (4), 408-412. **Shaker, R.R.**; Osaili, T.M.; Abu Al-Hasan, A.S.; Ayyash, M.M.; Forsythe, S.J. (2008). effect of desiccation, starvation, heat, and cold stresses on the thermal resistance of *enterobacter sakazakii* in rehydrated infant milk formula. *Journal of Food Science* (73) 7, M354 - M359.
75. **Shaker R.R.**, Osaili T.M., Ayyash M. and Forsythe S.F. (2008). Survival and growth of *Enterobacter sakazakii* in infant wheat formulas reconstituted with water, milk, grape juice or apple juice. *Journal of Food Science* (Accepted).
76. Osaili T., Al-Nabulsi A., **Shaker R.**, Ayyash M., Olaimat A., Abu Al-Hasan A., Kadora K and Holley R. (2008). Effect of environmental stresses on the sensitivity of *Enterobacter sakazakii* in powdered infant milk formula to gamma radiation. *Letters in Applied Microbiology* (47) 2, 79 - 84.
77. **Shaker R.R.**, Osaili T.M. and Ayyash M.M. (2008). Effect of Thermophilic lactic acid bacteria on the fate of *Enterobacter sakazakii* during processing and storage of plain yogurt. *Journal of Food Safety* 28: 170 – 182.
78. **Shaker R.R.**, Osaili T.M., Clark S., Harte F. M. and Barbosa-Canovas G.V. (2008). Rheological properties of rennet-induced milk gels as affected by high pressure treatment at different temperatures. *Journal of Food, Agriculture & Environment* 6: 86-91.
79. Osaili T.M, Al-Nabulsi A.A, **Shaker R.R.**, Ayyash M.M., Olaimat, A.N, Abu-Hasan A.S., Kadora K.A. and Holley R.A. (2008). Effects of extended dry storage of powdered infant milk formula on susceptibility of *Enterobacter sakazakii* to hot water and ionizing irradiation, *Journal of Food Protection* (71) 5, 934-939.
80. Osaili T.M., **Shaker R.R.**, Olaimat A.N., Al-Nabulsi A.A., Al-Holy M.A. and S.J. Forsythe S.J. (2008). Detergent and sanitizer stresses decrease the thermal resistance of *Enterobacter sakazakii* in infant milk formula. *Journal of Food Science* (73) 3, M154 – M157.
81. **Shaker R.R.**, Osaili T.M., Ayyash M.M and Holley R.A. (2008). Effect of *Bifidobacterium breve* on the growth of *Enterobacter sakazakii* in rehydrated infant milk formula. *Journal of Food Safety* 28: 34-46.

82. Al- Nabulsi A., Osaili T., **Shaker R.**, Olaimat A., Ayyash M., Holley R. (2009). Survival of *Cronobacter* species in reconstituted herbal infant tea and their sensitivity to bovine lactoferrin, *Journal of Food Science* 74 (9), M479-M484.
83. Chap J., Jackson P., Siqueira, R., Quintas, C., Gaspar, N., Park, J., Osaili, T., **Shaker, R.**, Jaradat, Z., Abdullah Sani, N., Eestuningsih, S. and S. Forsythe (2009). International survey of *cronobacter sakazakii* and other *cronobacter* spp. in follow up formulas and infant foods, *International Journal of Food Microbiology* 136 (2), 185-188.
84. Anas A. Al-Nabulsi , Tareq M. Osaili , Murad A. Al-Holy, **Reyad R. Shaker**, Mutamed M. Ayyash, Amin N. Olaimat and Richard A Holley (2009). Influence of desiccation on the sensitivity of *Cronobacter* spp. to lactoferrin or nisin in broth and powdered infant formula, *International Journal of Food Microbiology* 136 (2), 221-226.
85. Osaili T.; **Shaker R. R.**; Al-Haddaq M.; Al-Nabulsi A. and Holley R. (2009). Heat resistance of *Cronobacter* species (*Enterobacter sakazakii*) in milk and special feeding formula, *Journal of Applied Microbiology* 107, 928–935

2004– 2007

86. **Shaker R.R.**, Rabi A. and Banat A. (2004). Microbiological quality of Halloumi and the implementation of Hazard Analysis Critical Control Points plan to production line. *Egyptian J. of Dairy Science*, 32: 291– 301.
87. Rabi A.A., Banat A., **Shaker R.R.** and Ibrahim S.A (2004). Implementation of HACCP system to large scale processing line of plain set yogurt. *Italian Food and Beverages Technology*, 35: 12 – 17.
88. **Shaker R.R.**, Osaili T.M., Al Omary, W., Jaradat, Z. and Al Zuby, M. (2007). Isolation of *Enterobacter sakazakii* and other *Enterobacter* sp. from food production environments. *Food Control* 18: 1241- 1245.
89. Osaili T.M., **Shaker R.**, Abu Al- Hasan A., Ayyash M. and Martin E.M. (2007). Inactivation of *E. sakazakii* in infant milk formula by gamma irradiation: Determination of D₁₀-value. *Journal of Food Science* 72 3:85 – 88.

2002

90. **R.R. Shaker**, B. Abu-Jdayil, R.Y. Jumah and S.A. Ibrahim. (2002). Rheological properties of set yogurt as influenced by incubation temperature and homogenization. *Journal of Food Quality*. 25(5):409 - 418. DOI:10.1111/j.1745-4557.2002.tb01036.x • **0.84 Impact Factor**
91. Abu-Jdayil B., Jumah R. and **Shaker R.R.** (2002). Rheological properties of a concentrated fermented product, Labneh produced from bovine milk: effect of production method. *International J. of Food Properties*, 5: 667 – 679.

92. Shaker R.R., Obeidat B. and Abu Ishmais M.A. (2002). Influence of coagulum pH at draining on the quality and yield of concentrated yogurt (Labneh). *Egyptian Journal of Dairy Science*, 30: 27 – 34.

93. Shaker, R.R., Abu-Jdayil, B., Jumah, R.Y. and Ibrahim, S.A. (2002). Rheological properties of set yogurt during gelation process: II. Impact of incubation temperature. *Milchwissenschaft* 56:622–625.

2001

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

95. Jumah, R.Y., Shaker R.R. and Abu-Jdayil B. (2001). Effect of milk source on the rheological properties of yogurt during gelation process. *International Journal of Dairy Technology*, 54: 89–93.

2000

96. Abu-Jdayil, B., R.R. Shaker and R.Y. Jumah (2000) Rheological behavior of concentrated yogurt (Labneh). *International Journal of Food Properties*, 3, 2: 207 – 212.

97. Jumah, R.Y., B. Tashtoush, R.R. Shaker and A.F. Zrai (2000) Manufacturing parameters and quality characteristics of spray dried Jameed. *International Journal of Drying Technology*, (18): 967 – 984.

98. Shaker, R.R., R.Y. Jumah and B. Abu-Jdayil (2000) Rheological properties of plain yogurt during coagulation process: impact of fat content and preheat treatment of milk. *Journal of Food Engineering*, 44: 175 – 180.

99. Shaker, R.R. and B. Tashtoush (2000) Modeling of yogurt viscosity during coagulation process. *Egyptian Journal of Dairy Science*, 28: 49 – 57.

1999

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

Other publications

101. Shaker, R.R., M.M. Muwalla, M.Y. Harb, A.Y. Abudalla, J.P. Hanrahan and T.F. Crosby (1998) Effect of rumen un-degradable protein in the diet of lactating Awassi ewes on milk yield, milk composition and final ewe and lamb. *Czech Journal of Animal Science*, 43: 275 – 279.

102. Lelievre, J., R.R. Shaker and M.W. Taylor (1991). The influence of milk

powder characteristics on the properties of Halloumi cheese made from recombined milk. *Journal of the Society of Dairy Technology*, 44: 41 – 48.

103. Lelievre, J., **R.R. Shaker**, and M.W. Taylor (1990). The role of homogenization in the manufacture of Halloumi and Mozzarella cheese from recombined milk. *Journal of the Society of Dairy Technology*, 43: (1) 21 – 24.
104. **Shaker, R.R.**, J. Lelievre, M.W. Taylor, J.A. Anderson and J. Gilles (1987) Manufacture, composition and functional properties of Halloumi cheese from bovine milk. *New Zealand Journal of Dairy Science and Technology*, 22:181 – 189.
105. **Shaker, R.R.**, A. M. El-Tabey Shehata, A. S. Messallam and A. A. El-Banna (1980). Chemical composition of turnip-wheat Kishk and Tarkhina. *Journal of Agriculture Research*, 6:149 – 153.
106. **Shaker, R. R.**, A. El-Tabey Shehata, A. El-Banna and A. Mesallam. (1980) Microbiological and chemical changes during fermentation of turnip-wheat Kishk and Tarkhina. *Egyptian Society of Applied Microbiology*, 1: 381 – 385.

Conference Proceedings

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

Poster and Oral presentation

1. I. Jaber, H. Al Zahmi, A. Al Ketbi, S. Kittaneh, M. Al Khatri, A. Al Abdullah, T.M. Osaili, **R.S. Obaid** (2019). The efficiency of commonly used hygiene practices to disinfect household sponges. 33rd EFFoST International Conference, Rotterdam, Holland. 12-14 November 2019.
2. **Reyad S. Obaid**, Tareq M. Osaili, Dinesh K. Dhanasekaran and Sowmya Rao. (2019). Thermal Inactivation of Salmonella spp. in Camel Meat Burger. Nantes, France, Nantes, April, 24 – 26.
3. Hira Naveed, Huda Maklai, Menna Mahmoud, Noor Hamadeh, Tooba Asif, Tareq M. Osaili and **Reyad S. Obaid**. (2018). Physical growth, feeding behavior and dietary intake of the Down syndrome population in Sharjah and Dubai. *The 12th Dubai International Food Safety Conference, Dubai*, November 2018.
4. Russul Alqutub, Rawya Akkila, Ahlam Dawoud, Ala Habil, Serin Duhair. Advisers: Tareq M. Osaili and **Reyad S. Obaid**. (2018). Assessing the knowledge of families on food wastage in the UAE. *The 12th Dubai International Food Safety Conference, Dubai*, November 2018.
5. **Reyad R. Shaker Obaid** (2015). Halal Aspects in Food Nanotechnology and Synthetic Biology. Thailand Halal Assembly, Bangkok 25 – 27 December 2015.
6. Lubna Alardah, Asma Obaideen, Alaa Owais Bodour Jouda, **Reyad Shaker Obaid** and “Mo’ez Al-Islam” Faris. (2015). Food Safety in Hospital Catering Systems. 8th Dubai International Food Safety Conference, March, Dubai, UAE.
7. Araw Fozan Khalil, Nagham Nihad, May Ali Haneen Ismat, **Reyad Shaker Obaid** and Hadia Radwan. (2015). Integration between Halal and Food Safety. 8th Dubai International Food Safety Conference, March, Dubai, UAE.
8. **Reyad R. Shaker Obaid** (2015). GCC Regulation Standards and Halal Food. Halal International Conference – 9 – 11 September 2015, Bangkok, Thailand.
9. **Reyad R. Shaker**, Mahmoud Ta’ani, Amita Attlee Tareq M. Osaili and Anas A. Al-Nabulsi. (2012). Survival of *Escherichia coli* O157:H7 during the manufacture and storage of fruit yogurt. 7th Dubai International Food Safety Conference, March, Dubai, UAE.

10. **Reyad S Obaid.** (2014) Viability of *Escherichia coli* O157:H7 during Fermentation and Storage of Laban (Ayran) Manufactured with Different Spices. European Symposium on Food Safety, Budapest, Hungary.
11. Anas A. Al-Nabulsi, Tareq M. Osaili , Abi A Awad, **Reyad R. Shaker**, Ziad W. Jaradat and Richard A Holley. (2011). Prevalence and antibiotic susceptibility of *Listeria monocytogenes* isolated from raw and processed meat products in Jordan. 4TH Congress of European Microbiologists, June 26-30, Geneva, Switzerland.
12. Tareq M. Osaili, Anas A. Al-Nabulsi, **Reyad R. Shaker**, Zaid W Jaradat and Richard A Holley. (2011). Survival of *Salmonella* Enteritidis in Tahina (sesame paste) 4TH Congress of European Microbiologists, June 26-30, Geneva, Switzerland.
13. **Reyad R. Shaker**, Tareq M. Osaili, Amita Attlee and Mutamed Ayyash. (2011). Effect of lactic acid bacteria on the survival of Cronobacter (*Enterobacter sakazakii*) during processing and storage of plain yogurt 6th Dubai International Food Safety Conference, 28 February, Dubai, UAE.
14. Anas Al-Nabulsi1, Tareq Osaili, **Reyad Shaker**, Noor Zain El-deen, Ziad W. Jaradat and Richard Holley. (2010). Effect of chill, thermal and desiccation stresses on antibiotic susceptibility of *Cronobacter (Enterobacter) sakazakii* 110th General meeting of ASM, May 23-27, San Diego, Ca
15. Anas Al-Nabulsi1, Tareq Osaili, **Reyad Shaker**, Ziad W. Jaradat and Richard Holley (2009). Survival of *Cronobacter* species in reconstituted herbal infant tea formulas and their sensitivity to bovine lactoferrin. 109th General meeting of ASM, May, 17 – 21, Philadelphia, USA.
16. Chapa J., Jacksona P., Siqueirab R., Gasparc N., Quintasc C., Parkd J., Osaili T., **Shaker R.**, Jaradat Z., Hartantyog S., Sani A., Estuningsih S., and Forsythe S. (2009) International survey for Cronobacter and related organisms in infant foods and formulas. 1st International Conference on Cronobacter (*Enterobacter sakazakii*) 22 – 23 January, University College Dublin, Ireland.
17. Anas A. Al-Nabulsi, Tareq M. Osaili, **Reyad R. Shaker**, and Richard A Holley (2008) Effect of lactoferrin on the viability of *Enterobacter sakazakii* in broth system and reconstituted infant milk formula. The 21st International ICFMH Symposium “Evolving Microbial Food Quality and Safety, Sep, 1-4 Aberdeen, Scotland

18. T. Osaili, **R. Shaker**, A. Abu Al-Hassan, M. Ayyash & S. Forsythe (2008). Effect of desiccation, starvation, heat and cold stresses on the thermal resistance of *E. sakazakii* in rehydrated infant milk formula. Food Micro 2008 Conference and Exhibition, Aberdeen, Scotland.
19. **Reyad R. Shaker**, Tareq M. Osaili and Mohammed Al-Haddaq (2008). Heat resistance of *Enterobacter sakazakii* in milk and special feeding formula. Food Micro 2008 Conference and Exhibition, Aberdeen, Scotland.
20. **Reyad R. Shaker** and Tareq M. Osaili (2008). Isolation of *Enterobacter sakazakii* and other *Enterobacter sp.* from dry foods and production environments. 3rd International Conference of Food Science and Nutrition, Cairo, Egypt.
21. **Shaker R.R.** (2007). Age gelation in UHT milk. Annual Meeting of the Egyptian Society of Dairy Science, Cairo, Egypt.
22. **Shaker R.R.**, Osaili, T.M. and Ayyash, M. (2007). Effect of Thermophilic lactic acid bacteria on the fate of *Enterobacter sakazakii* during processing and storage of plain yogurt. The Sixth Jordanian Agricultural Scientific Conference, Amman, Jordan.
23. Osaili, T.M., **Shaker R.R.** and Abu Al- Hasan A. (2007). Inactivation of *Enterobacter sakazakii* in infant milk formula by Gamma irradiation: Determination of D₁₀-value. The Sixth Jordanian Agricultural Scientific Conference, Amman, Jordan.
24. **Shaker R.R.**, Osaili T.M., Al-Omari W. and El Zuby M. (2006). Occurrence of *Enterobacter sakazakii* in powdered infant formula, milk powders and food production environment. Annual Meeting of the European Federation of Food Science and Technology (EFFoST), The Hague, Holland.
25. **Shaker R.R.**, Khatabieh J. and Naser R. (2005). Application of Weibull hazard analysis to the determination of the shelf life of concentrated plain yogurt. Annual Meeting of the European Federation of Food Science and Technology (EFFoST), Valencia, Spain.
26. Ibrahim, S.A., **Shaker R.R.** and Sukhon, S. 2005. Effects of salt, acid, and milk solids on the survival and growth of *E. coli* 0157:H7, *Listeria monocytogenes* and *Salmonella tumphimurium*. Annual Meeting of the Institute of Food Technologists, July 15 – 20, New Orleans, Louisiana. USA.

27. **Shaker R.R.**, Osaili T.M., Clark S., Harte F.M., Barbosa-Canovas G.V. (2004). Impact of Hydrostatic pressure and heat treatment on milk gel properties: A comparative rheological study. International Food Conference on a safe and nutritious food chain for the consumer. EFFoST meeting, June 17 – 18, Dublin, Ireland.
28. Rabi, A., **Shaker, R.R.**, Banat, A., and Ibrahim, S.A. 2002. Implementation of HACCP system to large scale processing line of plain set yogurt. Annual Meeting of American Dairy Science Association, July 21 – 25, Quebec City, Canada. *Journal of Dairy Science*, Volume 85, 379.