Muhammad H. Al-u'datt

Professor of Nutrition and Food Chemistry (Analytical Chemistry and Medicinal Chemistry)

- Editor in Food Chemistry (Elsevier).
- Editor in Food Chemistry: X (Elsevier).
- Associate Editor in Journal of Food Science (IFT Wiley).
- Associate Editor in Frontiers in Nutrition-Nutrition and Food Science Technology Division.
- Editorial Board in Journal of Food Science (IFT Wiley).
- Editorial Board in Food Chemistry (Elsevier).
- Editorial Board in Molecules.
- Editorial Board in Food Chemistry: X (Elsevier).
- Editorial Board in Food Chemistry Advances (Elsevier).
- Editorial Board in Frontiers in Pharmacology-Ethnopharmacology Division.

Personal

Date of Birth: 18th Nov. 1977

Nationality: Jordanian/Canadian

Marital Status: Married

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Education

2003-2007 **Doctor of Philosophy** (Cumulative GPA: 4) Department of Food Science and Agricultural Chemistry, McGill University, Quebec, Canada.

Dissertation: Phenolic compounds in oil-bearing plants and their interactions with protein isolates.

2001-2003 **Master of Science** (Cumulative GPA: 4) Department of Food Science and Agricultural Chemistry, McGill University, Quebec, Canada.

Dissertation: Isolation and characterization of soybean and whey protein co-precipitates.

1995-1999 **Bachelor of Nutrition and Food Technology** (Cumulative Average: 85.3%, Excellent) Department of Nutrition and Food Technology, Faculty of Agriculture, Jordan University of Science and Technology, Jordan.
First in class, Faculty of Agriculture.

Experience

2023-Now **Full Professor Food Chemistry/**College of Life Sciences, Kuwait University, Box 5969, 13060 Safat, Kuwait.

2020-2023 **Full Professor Food Chemistry/**Department of Food Science and Nutrition, Jordan University of Science and Technology, Jordan.

2019-2020 **Associate Professor, Food Chemistry/**Department of Nutrition and Food Technology, Jordan University of Science and Technology, Jordan.

2016-2019 **Visiting Professor/Food Chemistry,** School of Dietetics and Human Nutrition, McGill University, Montreal, QC, Canada.

2015-2016 **Visiting Professor/Food Chemistry,** Department of Food Science and Agricultural Chemistry, McGill University, Quebec, Canada.

2015-2017 **Research Consultant for Dean of Nursing Faculty,** Umm Al-Qura University, Makkah 21955, Saudi Arabia.

2014-2015 **Visiting Professor, Medicinal Chemistry**/Human Nutrition, Umm Al-Qura University, Makkah 21955, Saudi Arabia.

2012-2014 **Associate Professor/Food Chemistry,** Department of Nutrition and Food Technology, Jordan University of Science and Technology, Jordan.

2011-2013 **Head of Department,** Department of Nutrition and Food Technology, Jordan University of Science and Technology, Jordan.

2007-2012 **Assistant Professor/Food Chemistry,** Department of Nutrition and Food Technology, Jordan University of Science and Technology, Jordan.

2002, 2003, 2005 **Graduate Teaching Assistant/Demonstrator,** Department of Food Science and Agricultural Chemistry, McGill University, Quebec, Canada.

2003-2006 **Chemical Analyst** (Casual) Department of Food Science and Agricultural Chemistry, McGill University, Quebec, Canada.

2001–2006 **Graduate Research Assistant,** Department of Food Science and Agricultural Chemistry, McGill University, Quebec, Canada.

1999-2001 **Research Assistant** (Food Chemistry Laboratory, Department of Nutrition and Food Technology, Faculty of Agriculture, Jordan University of Science and Technology, Jordan.

Research Interests

I have professional expertise in the area of:

- Protein chemistry.
- Developing nutritious food products.
- Food engineering and food processing.
- Food chemistry.
- Rheological properties.
- Food proteins.
- Phenolic compounds and lipids as pharmaceutical, and nutraceutical.
- Food chemistry (protein-protein interactions, lipid-phenolic interactions, and protein-phenolic interactions).
- Food biotechnology (synthesis of new compounds).
- Food enzymology (characterization and purification of enzymes).
- Functional food.
- Probiotics.
- Prebiotics.
- Human nutrition.
- In vitro study including allergic, diabetics, hypertension, and cancer.
- *In vivo* study including diabetics, hypertension, and cardiovascular disease.
- Sensory properties.
- Lipid technology.
- Develop nanoparticles from proteins and phenolic compounds and their roles in health.
- Encapsulate probiotics in food.
- Nutraceutical and pharmaceutical chemistry.
- Medicinal Chemistry.

My primary interest is in the area of Food Chemistry and Technology and their application in human nutrition including medicinal chemistry.

Research Grants

1. Scientific Research Support Fund (Ministry of Higher Education Jordan): ‘’Biological properties of black cumin *Nigella sativa* L.’’ 56,000 JD (2007-2012).
2. Jordan University of Science and Technology: ‘’Protein phenolic interactions in black cumin (*Nigella sativa* L.).’’ 2400 JD (2007-2009).
3. Jordan University of Science and Technology: ‘’Effect of supplementation of wheat flours with milk and soybean proteins on chemical, functional and sensory properties.’’ 7000 JD (2009-2011).
4. Jordan University of Science and Technology: ‘’Effect of egg yolk replacement using different plant protein on chemical, physicochemical, nutritional and therapeutic properties of mayonnaise.’’ 9100 JD (2011-2012).
5. Jordan University of Science and Technology: ‘’Anti-oxidant, anti-diabetic and anti-hypertensive effects of extracted phenolics from medicinal plants.’’ `6000 JD (2010-2011).
6. Jordan University of Science and Technology: ‘’Effects of extracted phenolics and peptides from royal jelly on anti-oxidant, anti-diabetic, anti-carcinogenic and anti-hypertensive properties.’’ 9000 JD (2011-2013).
7. Jordan University of Science and Technology: ‘’Nutritional management system for Jordanian food habits.’’ 8700 JD (2011-2013).
8. Yarmuk University: ‘’Production of photochemical compounds from *in vitro* growing *Rumex cyprius* L. and *Artemisia herba alba* L.’’ 5000 JD (2013-2015).
9. Jordan University of Science and Technology:‘’Characterization of camel milk.’’ 4200 JD (2007-2009)."
10. Jordan University of Science and Technology: "Producing emulsion liquid foods based on soybean-brewing protein co-precipitates with nutraceutical and functional properties by using nanotechnology’’. 6700 JD (2015-2017).
11. Jordan University of Science and Technology: ‘’Reduction of detected malachite green, leuco malachite green, crystal violet, leuco crystal violet and brilliant green residues in frozen fish by using whole fat milk.’’ 6500 JD (2014-2016).
12. Jordan University of Science and Technology: ‘’Effect of protein-phenolic interaction on the allergenicity of wheat proteins.’’ 7200 JD (2011-2015).
13. Jordan University of Science and Technology: ‘’Investigating the adulteration of dairy products, labneh and yogurt with low-quality milk powder by detecting the fatty acid profile, whey protein denaturation, plasmin, and ganglioside.’’ 6575 JD (2012-2014).

14. Jordan University of Science and Technology: ‘’Effect of storage of locally manufactured chocolate on the total phenolic contents, antioxidant activities, anthocyanins, flavonoids, and physicochemical properties.’’ 3600 JD (2012-2014).

15. Jordan University of Science and Technology: ‘’Effect of storage of locally manufactured Halawa Tehineh on the total phenolic contents, antioxidant activities, anthocyanins, and physicochemical properties.’’ 2200 JD (2012-2014).

16. Jordan University of Science and Technology: ‘’Effect of natural lipid phenolic interaction on biological properties of virgin olive oil.’’ 5000 JD (2012-2013).

17. Jordan University of Science and Technology: ‘’The effect of egg yolk replacement on the physicochemical and sensory properties of low-fat mayonnaise with using different types of dietary fibers.’’ 4000 JD (2012-2013).

18. Jordan University of Science and Technology: ‘’Effect of extracted phenolic compounds from some fruits and vegetables in Jordan on the total content of phenols, antioxidant, anti-diabetic and anti-hypertensive properties.’’ 5550 JD (2012-2013).

19. Jordan University of Science and Technology: ‘’Characterization and biological properties of Jameed manufactured by sun and freeze-drying.’’ 5650 JD (2011-2013).

20. Jordan University of Science and Technology: ‘’Effect of fortification of barley protein on chemical, functional and sensory properties of pita bread (Baladi bread).’’ 5200 JD (2008-2010).

21. Jordan University of Science and Technology: The effect of boron content in food and herbs on osteoporotic postmenopausal women 3900 JD (2013-2014).

22. Jordan University of Science and Technology: ‘’Isolated and production of bacterial starter culture for a fermented milk product.’’ 7300 JD (2013-2017).

23. Jordan University of Science and Technology: ‘’Effect of different locations in Jordan on the physiochemical, nutraceuticals, and sensory evaluation of olive oil. 7400 JD (2012-2014).

24. Jordan University of Science and Technology: ‘’Effect of isolated hydrolyzed peptides from goat meats on angiotensin I-converting enzyme (ACE) inhibitory activity.’’ 6000 JD. (2011-2015).

25. Jordan University of Science and Technology: ‘’Influence of desiccation and contamination level on the sensitivity of *Cronobacter spp.* to vanillin in broth and reconstituted infant formula.’’ 5890 JD (2011-2014).

26. Jordan University of Science and Technology: ‘’Effect of Lactobacillus *delbrueckii ssp. lactis* R0187 on biological properties of flaxseed protein fractions.’’ 13300 JD (2015-218).

27. Jordan University of Science and Technology: ‘’Effect of processing and storage on the physicochemical characteristics and phenol, antioxidants, and anthocyanins properties of dates, carob, and pomegranate molasses.‘’ 4350 JD (2012-2014).

28. Jordan University of Science and Technology: The effect of different substrates and cultivation methods on growth and nutrient content of purslane (*Portulaca oleraceae* L.) plants grown in a soilless culture system under greenhouse conditions. 8600 JD (2013-2015).

29. Jordan University of Science and Technology: Nutraceutical and biological properties of extracted free and bound phenolic compounds from different northern Jordanian Honey: Antidiabetic, antihypertensive and antioxidant properties, 5700 JD (2020-2022).

30. Jordan University of Science and Technology: Nano-encapsulation of phenolic extracts from truffle using protein-based film: Preparation, chemical, nutritional and bio-molecular characteristics, 11450 JD (2020-2022).

31. Jordan University of Science and Technology: Effect of orally-administered fermented bioactive peptides derived from royal jelly on diabetic cardiomyopathy rats, 6410 JD (2020-2022).

32. Jordan University of Science and Technology: Identification, characterization and extraction cellulase enzyme in olive and byproducts, 17050 JD (2020-2022).

33. Jordan University of Science and Technology: Implementation of quality assurance systems in a dairy farm and plant and extending the shelf life of pasteurized milk by using membrane filtration, 6500JD (2015-2018).

34. Jordan University of Science and Technology: Effect of bioactive peptides derived from sonication and fermentation of camel milk whey and casein proteins on the biological properties, 6500JD (2015-2018).

35. Jordan University of Science and Technology: Effect of bioactive peptides derived from camel milk on the biological properties and breast cancer cell line, 6500JD (2015-2018).

36. Jordan University of Science and Technology: Reduction of detected malachite green, leuco malachite green, crystal violet, leuco crystal violet, and brilliant green residues in frozen fish by using whole fat milk, 6500JD (2015-2017).

37. Jordan University of Science and Technology: Effect of an orally-administered bioactive peptide derived from fermented or sonicated royal Jelly on cardiomyopathy in an obese rat model induced by a high-fat diet, 6500 JD (2020-2022).

38. Jordan University of Science and Technology: Effect of selenium on the reduction of aflatoxin (B1, B2, G1, and G2), ochratoxin A, deoxynivalenol, and zearalenone in detected food samples, 6500 JD (2017-2019).
39. Jordan University of Science and Technology Nanoparticle-based protein derived from black cumin (*Nigella sativa*) as a complementary therapy for cardiac disease in the hypertensive rat model. " 6000 JD (2020-2022).
40. Jordan University of Science and Technology Nanoparticle-based protein derived from black cumin (*Nigella sativa*) as a complementary therapy for cardiac disease in the hypertensive rat model. " 6000 JD (2020-2022).
41. Jordan University of Science and Technology: Investigation of natural protein-phenolic interactions in Fenugreek and their effects on biological properties. 6000 JD (2019-2022).
42. Jordan University of Science and Technology: Nutraceutical and biological properties of extracted free and bound phenolic compounds from different northern Jordanian Honey: Antidiabetic, antihypertensive and antioxidant properties. 6500 JD (2019-2022).
43. Jordan University of Science and Technology: Nano-encapsulation of phenolic extracts from truffle using protein-based film: Preparation, chemical, nutritional and bio-molecular characteristics 11450 JD. (2019-2022).
44. Jordan University of Science and Technology: Identification, characterization and extraction cellulase enzyme in olive and byproducts. 9350 JD (2019-2022).
45. Jordan University of Science and Technology: Impact of a combination of ultrasonic-assisted extraction, pH shifting, or enzymatic modification on physical . chemical, sensory and biological properties of carob juice. 6500 JD (2023-2025).
46. Jordan University of Science and Technology: Optimization of date juice clarification using a combination of ultrasonic- or/and microwave- assisted extraction with pH shifting, or enzymatic treatment: Effect on physical chemical, sensory, and biologicals properties. 6500 JD (2023-2025).
47. Jordan University of Science and Technology: Effect of orally-administered fermented bioactive peptides derived from royal jelly on diabetic cardiomyopathy rats. 6500 JD (2023-2025).

Project and Research Grants from Industry

- Effects of supplementation of milk and soybean proteins on chemical, functional and sensory properties of wheat flours (2007). Funded by Faculty for Factory (FFF), 3400 JD.
- HACCP Implementation in Balsam Canning & Foodstuff Co. Ltd (2009). Funded by Faculty for Factory (FFF), 3400 JD.
- Chemical composition, physical properties, and sensory evaluation of fortified corn chips with high protein content (2010). Funded by Faculty for Factory (FFF), 3400 JD.

- Effect of fat constituent on the mayonnaise quality (2012). Funded by Faculty for Factory (FFF), 3400 JD.
- Optimization, characterization, and quantification of phenolic compounds in olive mill wastewater (OMW) (2011). Funded by Faculty for Factory (FFF), 3400 JD.
- Study the nutraceuticals and labeling of different types of honey in Northern Jordan (2013). Funded by Faculty for Factory (FFF), 3400 JD.

Teaching

✓ Undergraduate Courses

- Principles of Food Science.
- Food Chemistry and Analysis.
- Food Chemistry and Analysis (LAB).
- Seminar.
- Selected Topics.
- Nutrition in Health and Illness.
- Diet Therapy 1.
- Food Preservation.
- Fruits and Vegetables Processing.
- Fruits and Vegetables Processing (Lab).
- Summer Practical Training.
- Summer Training.
- Food Analysis.
- Food Quality Assurance.

✓ Graduate Courses

- Advanced Food Chemistry.
- Food Lipids and Oil.
- Food Proteins.
- Master Thesis.
- Comprehensive Exam.
- Seminar.
- Special Topics in Food (Flavor and Biotechnology).

Graduate (Master) Student Supervision

- Hana Alkhaldy (2008). Characterization of camel's milk in Jordan. (Graduated).

- Nather Massadeh (2010). Effect of fortification of barley protein on chemical, functional and sensory properties of pita bread (Baladi bread). (Graduated).
- Merfat Rawashedah (2011). Anti-oxidant, anti-diabetic, and anti-hypertensive effects of extracted phenolics from medicinal plants. (Graduated).
- Rami Althenabat (2012). Characterization and biological properties of Jameed manufactured by sun and freeze-drying. (Graduated).
- Haifa Al Zghoul (2012). Production of Phytochemical compounds from in vitro grown *Rumex cyprius* L. and *Artemisia herba alba* L. Department of Biological Sciences, Yarmouk University. (Graduated).
- Deia Tawalbeh (2013). Effect of egg yolk replacement using different plant proteins on chemical, physiochemical, nutritional, and therapeutic properties of mayonnaise. (Graduated).
- Wafa Ayyadi (2013). Effects of extracted phenolics and peptides from royal jelly on anti-oxidant, anti-diabetic, anti-carcinogenic, and anti-hypertensive properties. (Graduated).
- Kawther Alghozlan (2013). Effect of extracted phenolic compounds from some fruits and vegetables in Jordan on the total content of phenols, antioxidant, anti-diabetic, and anti-hypertensive properties. (Graduated).
- Ola Alnaiemi (2013). Effect of natural lipid phenolic interaction on biological properties of virgin olive oil. (Graduated).
- Wafa Ali (2014). Evaluating the effect of *Foeniculum vulgare* extracts on some physiological and biochemical parameters in experimental rats. (Graduated from Al al-Bayt University).
- Souded Aloubide (2014). Nutritional management system for Jordanian food habits. (Graduated).
- Neven Mustafa (2014). Effect of protein-phenolic interaction on the allergenicity of wheat proteins. (Graduated).
- Ali Alqaisi (2014). Effect of storage of locally manufactured Halawa Tehineh on the total phenolic contents, antioxidant activities, anthocyanins, and physicochemical properties. (Graduated).
- Ranad Alfakouri (2014). Effect of storage of locally manufactured chocolate on the total phenolic contents, antioxidant activities, anthocyanins, flavonoids, and physicochemical properties. (Graduated).
- Firas abou Rsheid (2013). The effect of egg yolk replacement on the physicochemical and sensory properties of low-fat mayonnaise with using different types of dietary fibers. (Graduated).
- .Hala Hindi (2014). Investigating the adulteration of dairy products, labneh, and yogurt with low-quality milk powder by detecting the fatty acid profile, whey protein denaturation, plasmin, and ganglioside. (Graduated).

- Mohammad Alrousan (2017). Reduction of detected malachite green, leuco malachite green, crystal violet, leuco crystal violet, and brilliant green residues in frozen fish by using whole fat milk (Graduated).
- Haya Banat (2017). Effect of bioactive peptides derived from sonication and fermentation of camel milk whey and casein proteins on the biological properties (Graduated).
- Sura Abou-Nasser (2017). Producing emulsion liquid foods based on soybean-brewing protein co-precipitates with nutraceutical and functional properties by using nanotechnology. Thesis in writing stage (Graduated).
- Haya Alzoubi (2018). Effect of bioactive peptides derived from camel milk on the biological properties and breast cancer cell line (Graduated).
- Ala'a Al-tawah (2018). Implementation of quality assurance systems in a dairy farm and plant and extending the shelf life of pasteurized milk by using membrane filtration (Graduated).
- Dania Malkawi (2019). Effect of selenium on the reduction of aflatoxin (B1, B2, G1, and G2), ochratoxin A, deoxynivalenol, and zearalenone in detected food samples (Graduated).
- Roa'a Alzoughoul (2020). Nano-encapsulation of phenolic extracts from truffle using protein-based film: Preparation, chemical, nutritional and bio-molecular characteristics.
- Dana Alkhateeb (2020). Effect of orally-administered fermented bioactive peptides derived from royal jelly on diabetic cardiomyopathy rats.
- Salsabeel Qatasheh, 2021, Investigation of natural protein-phenolic interactions in Fenugreek and their effects on biological properties
- Naser Olimat. Project under preparation.
- Hadeel Shedafat. Project under preparation.
- Haneen Alrashdan. Project under preparation. Nanoparticle-based protein derived from black cumin (Nigella sativa) as a complementary therapy for cardiac disease in a hypertensive rat model
- Ayeh Alasi. Project under preparation.
- Mohammad Dardadkah. Nutraceutical and biological properties of extracted free and bound phenolic compounds from different northern Jordanian Honey: Antidiabetic, antihypertensive, and antioxidant properties.
- Dana Abujalban. Optimization of date juice clarification using a combination of ultrasonic- or/and microwave- assisted extraction with ph shifting, or enzymatic treatment: Effect on physical chemical, sensory, and biologicals properties.
- Ayat Ayat Monged Shehadeh. Impact of a combination of ultrasonic-assisted extraction, ph shifting, or enzymatic modification on physical . Chemical, sensory and biological properties of carob juice.
- Rawan Alali. Under processing
- Farah Naoum. Under processing

- Tamara Smadi. Under processing

Supervising School Students from the Community

1. Supervisor for Intel International Science and Engineering fair 2010 (intel ISEF) for your encouragement of young researchers and dedicated support of "Ghayda Alhawamdeh" Fourth Place Grand Award Winner; in San Jose USA."61st Intel ISEF Finalist". Antimicrobial activity of a phenolic compound extracted from the rind of *Punica granatum* against *Klebsiella pneumoniae*, *Haemophilus influenzae,* and *Acinetobacter species.*
2. Supervisor for Intel International Science and Engineering fair 2011 (intel ISEF) for your encouragement of young researchers and dedicated support of "Gharam Alsalman''. Recognition in San Jose USA."62 Intel ISEF Finalist".'' The effect of phenolic extract from green coffee arabica on coagulation properties''.
3. Supervisor for Intel International Science and Engineering fair 2011 (intel ISEF) for your encouragement of young researchers and dedicated support of "Shatha Alsabah''. Recognition in San Jose USA."63 Intel ISEF Finalist".Examination of the antihepatotoxic and antioxidant properties of *Ocimum basilicum* in vivo and in vitro''.

Workshops and Leadership Participation

- Training courses on HACCP and ISO 22000 at Jordan University of Science and Technology.
- ISO 22000 workshop (held at the Consultative Center, JUST).
- HACCP workshop (held at the Consultative Center, JUST).
- Food Safety workshop (held at the Consultative Center, JUST).
- Supervising for Jordanian Food Drug Administration.
- Workplace hazardous material information system training (WHMIS, McGill University, Canada) (2016-2019).
- Biosafety training.

Editorial Responsibilities

- Editor in Food Chemistry (Elsevier Journal; Impact factor: 9.231).
- Editor in Food Chemistry: X (Elsevier Journal; Impact factor: 6.59).
- Associate Editor in Food Chemistry (Elsevier Journal; Impact factor: 9.231).
- Associate Editor in Food Chemistry: X (Elsevier Journal; Impact factor: 6.59).
- Associate Editor in Frontiers in Nutrition-Nutrition and Food Science Technology (Frontiers Journals; Impact Factor: 6.95).
- Editor in Food Chemistry: X (Elsevier Journal; Impact factor: 6.59).
- Editorial Board of Food Chemistry (Elsevier Journal; Impact factor: 9.231)

- Editor in Journal of Food Science (IFT; Wiley Journal, Impact factor: 3.693).
- Editorial Board of Food Chemistry: X (Elsevier Journal; Impact factor: 6.59).
- Editorial Board of Molecules (MDPI Journal; Impact factor: 4.927).
- Editorial Board of Food Chemistry Advances (Elsevier Journal).
- Guest Leading Editor for special issues in Journal of Food Quality (a collaboration between Hindawi and Wiley, Impact factor: 3.20; Biological and sensory properties of bioactive peptides and phenolic-derived plant proteins).
- Guest Leading Editor for special issues in Journal of Food Quality (a collaboration between Hindawi and Wiley, Impact factor: 3.20; Applications of phenolic profiles in quality indexes of plant-derived foods).
- Guest Editor for special issue in Food Chemistry: X (Elsevier Journal, Impact factor: 6.443; Guest Lea Food sustainability: Challenges and opportunities for the future)
- Editorial Board of Frontiers in Pharmacology-Ethnopharmacology Division (Frontiers Journals; Impact Factor: 5.988).
- -Associate Editor in Frontiers in Nutrition-Nutrition and Food Science Technology Division (Frontiers Journals; Impact Factor: 6.59).
- Guest Leading Editor for special issues in Molecules (MDPI Journal; Impact factor: 4.927; Study on physicochemical properties of food protein).
- Editor for Journal Computational Water, Energy, and Environmental Engineering.
- Member of Editorial Board for Austin Food Sciences Journal.
- Editor in International Journal of Advanced Research in Chemical Science.
- Annals of Nutrition and Food Science.
- Associate Editor in Annals of Food Processing and Preservation.

Refereeing Activity

- International Journal of Food Properties.
- Journal of Food Quality.
- Food and Chemical Toxicology.
- Journal of Natural Product Research.
- Jordan Journal of Agricultural Sciences.
- Journal of Food Science.
- Food Chemistry.
- Food Control.

- Food Bioscience.
- Trends in Food Science and Technology
- LWT-Food Science and Technology.
- Food Hydrocolloids.
- The Journal of Food Processing and Preservation.
- Food Research International.
- CyTA - Journal of Food.
- Journal of the American Oil Chemists' Society
- Journal of Food Quality.
- Journal of Agricultural and Food Chemistry.
- Medicinal Research Chemistry.
- Journal of the Science of Food and Agriculture.
- Reviewer for Jordan Institution for Standards and Metrology.
- Dirasat (Jordan).
- Chemosphere.
- Proposal Reviewer/Scientific Research Support Fund-Jordanian Ministry of Higher Education.
- Proposal Reviewer/Higher Council for Science and Technology industry-Jordan.
- Innovative Food Science and Emerging Technologies.
- Journal of Functional Foods.
- Journal of Food Science and Technology.
- Journal of Cereal Science.
- Journal of Food Composition and Analysis.
- Bioactive Carbohydrates and Dietary Fiber.
- Critical Reviews in Food Science and Nutrition.
- Food Chemistry Advances
- Food Chemistry: X

Food Industry and Nutrition Consultation

1. Ministry of Industry and Commerce, Department of Specifications and Standards. Amman, Jordan.
2. Developing and solving problems related food industry (F-program).
3. USDEC Seminar on U.S. Whey & Milk Powder-Sunday, June 26, 2011.

4. Food Industry Technical Expert/Professional Services/Consultant: Professional services/Consultant in Food Quality/Food Safety.
5. Trainer for Hazard Analysis Critical Control Point (HACCP) (2005-till now)
6. Trainer for Food Defense.
7. Food Safety Technical Expert.
8. Volunteer Consultant as Clinical and Human Nutrition (Al-Noor Specialized Hospital- Saudi Arabia).

Publications

Published Peer-Reviewed Journal Articles

1. Aqeel, A. M.; Hameed, K. M.; & **Alu'datt, M. H.** (2007). Effect of olive mill by-products on mineral status, growth, and productivity of faba bean. *Journal of Agronomy*. 6 (3), 403-408.

2. Rababah, T. M.; Ereifej, K. I.; Al-Mahasneh, M. A.; Alhamad, M. N.; Alrababah, M. A.; & **Alu'datt, M. H.** (2008). The physicochemical composition of acorns for two Mediterranean *Quercus* Species. *Jordan Journal of Agricultural Sciences*, 4(2), 131-137.

3. Al-Mahasneh, M. A.; Rababah, T. M.; **Alu'datt, M. H.**; & Yang, W. (2010). Moisture adsorption thermodynamics of fractionated sesame hulls (*Sesamum indicum* l.). *Journal of Food Process Engineering*, 33, 802–819.

4. **Alu'datt, M**.; Alli, I.; Ereifej, K.; Alhamad, M.; Alsaad, A.; & Rababeh, T. (2011). Optimization and characterization of various extraction conditions of phenolic compounds and antioxidant activity in olive seeds. *Natural Product Research*, 25 (9), 876–889.

5. Ereifej, K. I.; **Alu'datt, M. H.**; AlKhalidy, H. A.; Alli, I.; & Rababah, T. (2011). Comparison and characterization of fat and protein composition for camel milk from eight Jordanian locations. *Food Chemistry*, 127, 282-289.

6. **Alu'datt, M. H.**; Alli, I.; Ereifej, K.; Alhamad, M.; Al-Tawaha, A.; & Rababeh, T. (2010). Optimisation, characterisation, and quantification of phenolic compounds in olive cake. *Food Chemistry*, 123, 117-122.

7. **Alu'datt, M. H.**; Ereifej, K.; Alothman, A. M.; Almajwal, A.; Alkhalidy, H.; Al-Tawaha, A.; & Alli, I. (2010). Variations of physical and chemical properties and mineral and vitamin composition of camel milk from eight locations in Jordan. *Journal of Food, Agriculture and Environment*, 8 (3&4), 16-20.

8. Rababah, T. M.; Ereifej, K. I.; Alhamad, M. N.; Al-Qudah, K. M.; Rousan, L. M.; Al-Mahasneh, M. A.; **Alu'datt, M. H.**; & Yang, W. (2011). Effect of green tea and grape seed and TBHQ on

physicochemical properties of baladi goat meats. *International Journal of Food Properties*, 14 (6), 1208-1216.

9. Rababah, T. M.; Yucel, S.; Ereifej, K. I.; Alhamad, M. N.; Al-Mahasneh, M. A.; Yang, W.; **Alu'datt, M.**; & Ismaeal, K. (2011). Effect of grape seed extracts on the physicochemical and sensory properties of corn chips during storage. *Journal of the American Oil Chemists' Society*, 88 (5), 631-637.

10. Rababah, T. M.; **Alu'datt, M. H.**; Al-Mahasneh, M. A.; Feng, H.; Alothman, A. M.; Almajwal, A.; Yang, W.; Kilani, I.; Alhamad, M. N.; Ereifej, K.; & Abu- Darwish, M. (2011). Effect of storage on the physicochemical properties, total phenolic, anthocyanin, and antioxidant capacity of strawberry jam. *Journal of Food, Agriculture and Environment*, 9 (2), 101-105.

11. Rababah, T. M.; Ereifej, K. I.; Esoh, R. B.; **Alu'datt, M. H.**; Alrababah, M. A.; & Yang, W. (2011). Antioxidant activities, total phenolics, and HPLC analysis of the phenolic compounds of extracts from common Mediterranean plants. *Natural Product Research*, 25 (6), 596-605.

12. Rababah, T. M.; Al-Mahasneh, M. A.; Kilani, I.; Yang, W.; Alhamad, M. N.; Ereifej, K.; & **Alu'datt, M. H.** (2011). Effect of jam processing and storage on total phenolics, antioxidant activity, and anthocyanins of different fruits. *Journal of the Science of Food and Agriculture*, 91 (6), 1096–1102.

13. Odat, N.; Al Khateeb, W.; Muhaidat, R.; **Alu'datt, M. H.**; & Irshiad, L. (2011). The effect of exotic *Acacia saligna* tree on plant biodiversity of northern Jordan. *International Journal of Agriculture and Biology*, 13 (6), 823–826.

14. **Alu'datt, M. H.**; Ereifej, K.; Abu-zaiton, A.; Alrababah, M.; Almajwal, A., & Rababah, T.; anti-oxidant, anti-diabetic, and anti-hypertensive effects of extracted phenolics and hydrolyzed peptides from barley protein fractions, *International Journal of Food Properties*, 15 (4), 781-795.

15. **Alu'datt, M. H.**; Rababah, T.; Ereifej, K.; Alli, I.; Alrababah, M. A.; Almajwal, A.; Masadeh, N.; & Alhamad, M. N. (2012). Effects of barley flour and barley protein isolate on chemical, functional, nutritional and biological properties of Pita bread. *Food Hydrocolloids*, 26 (1), 135-143.

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103. Rababah, T., **Al-U'datt, M.**, Angor, M. M., Gammoh, S., Rababah, R., Magableh, G., Almajwal, A., Al-Rayyan, Y., & Al-Rayyan, N. (2023). Impact of COVID-19 pandemic on obesity among adults in Jordan. *Frontiers in Nutrition, 10*. *In Press.*

104. Tawalbeh, D., **Al-U'datt, M. H.**, Wan Ahmad, W. A. N., Ahmad, F., & Sarbon, N. M. J. M. (2023). Recent advances in in vitro and in vivo studies of antioxidant, ace-inhibitory and anti-inflammatory peptides from legume protein hydrolysates. *Molecoules*, 28(6), 2423. *In Press.*

105. Al-U'datt, D. G. F., Tranchant, C. C., **Alu'datt, M.**, Abusara, S., Al-Dwairi, A., AlQudah, M., Al-shboul, O., Hiram, R., Altuntas, Y., Jaradat, S., & Alzoubi, K. H. (2023). Inhibition of transglutaminase 2 (TG2) ameliorates ventricular fibrosis in isoproterenol-induced heart failure in rats. *Life Sci*., 321, 121564. *In Press.*

106. Alu'datt, M. H., Tranchant, C. C., Alhamad, M. N., Rababah, T., Al-U'datt, D., Gammoh, S., Alrosan, M., Alkandari, S., & Zghoul, R. (2023). Impact of ultrasonication on the contents, profiles and biofunctional properties of free and bound phenolics from white desert truffle (Tirmania nivea) and its protein fractions. *Food Research International*. 174, In press.

107. Rababah, T., **Al Udatt, M.**, Angor, M., Gammoh, S., Almahasneh, M., Magableh, G., Abu Kayed, A., Almajwal, A., & Al-Rayyan, N. (2023). Nutraceutical and functional properties of lupin protein extracts obtained via a combined ultrasonication and microwave-assisted process. *Processes*. 2023;11, In press.

108. Tawalbeh, D., **Al-U'datt, M. H.**, Ahmad, W., Ahmad, F., & Sarbon, N. M. (2023). Recent advances in *in vitro* and *in vivo* studies of antioxidant, ACE-inhibitory and anti-inflammatory peptides from legume protein hydrolysates. *Molecules*. 2023;28. In press.

109. Rababah, T. M., **Al-U'datt, M. H.**, Angor, M., Gammoh S., Abweni, F., Magableh, G., Almajwal, A., Yücel, S., Al-Rayyan, Y., & Al-Rayyan, N. (2023). Effect of drying and freezing on the phytochemical properties of okra during storage. *ACS Omega*, In press.

110. Gammoh, S., **Alu'datt, M. H.**, Alhamad, M. N., Tranchant, C. C., Rababah, T., Kanakri, K, Ammari, Z., Malkawi, D., Alrosan, M., Tan, T. C., & Alzoubi, H. (2023). Determination of mycotoxins in nuts, cereals, legumes, and coffee beans and effectiveness of a selenium-based decontamination treatment. *Journal of Food Safety*. In press.

111. Al-U'datt, D. G. F., **Alu'datt, M. H.**, Tranchant, C. C., Al-Dwairi, A., Al-shboul, O., Almajwal, A., Elsalem, L., Jaradat, S., Alzoubi, K. H., Faleh, B. G., Ahmed, Y. B., & Alqbelat, J. (2023). Royal jelly mediates fibrotic signaling, collagen cross-linking and cell proliferation in cardiac fibroblasts. *Biomedicine and Pharmacotherapy*,164.

Journal Articles Under Review

1. Gammoh, S.; **Alu'datt, M. H.**; Rababah, T.; & Alhamad, M. N. (2018). Implementation of quality assurance systems in a dairy farm and plant, milk microbial quality and shelf life extension of pasteurized milk by microfiltration. *Journal of Dairy Research. Under review.*
2. Gammoh, S.; **Alu'datt, M. H.**; Alhamad, M. N.; Rababah, T.; Ammari, Z.; Maghaydah, S.; & Malkawi, D. (2020). Analysis of aflatoxins, ochratoxin a, deoxynivalenol and zearalenone in certain grains, legumes and nuts by LC-MS/MS and effect of selenium on mycotoxins compounds. Journal of *Food Science.* Under review.
3. Al-Duais, M. A.; Bartzsch, C.; **Al-u'datt, M. H.;** Tranchant, C. C.; Melgar-Quiñonez; H. A.; & Jetschke, G. (2020). Determination of the key flavor compounds in Cyphostemma digitatum by solid-phase microextraction and influence of thermal processing. *Food Chemistry*. Under review.
4. **Al-u'datt, M. H.;** & Alli, I. (2020). Impact of elimination of free and bound phenolic compounds on molecular weight of peptide-derived proteolysis of flaxseed and soybean protein isolates. *Food Hydrocolloids.* Under review.
5. Alrosan, M.; Tan, T. C.; Easa, A. M.; Gammoh, S.; & **Alu'datt, M. H.** (2022) Water kefir seed fermented quinoa proteins: Evaluation of the protein quality, nutrient, and protein structure. *Food Food Chemistry*. Under review.
6. Al-U'datt, D. G. F.; **Alu'datt, M.**; Tranchant, C. C.; Hiram, R., Al-Dwairi; A., AlQudah, M.; Al-shboul, O.; Elsalem, L.; Jaradat, S.; & Alqbelat, J. (2022). Ultrasonically enhanced cardioprotective effects of royal jelly targeting molecular and cellular signaling in cardiac fibroblasts. *Phytomedicine, Under review*.
7. Tawalbeh, D.; **Alu'datt, M. H.**; Sengupta, S.; Wan Amir Nizam, W. A.; Ahamad, F.; & Sarbon, N. M. Recent Advances of *In-vitro* and *In-vivo* studies of antioxidant and ACE inhibitory peptides isolated from legume protein hydrolysates: A narrative prospects for potential therapeutic supplements. *Food Research International*, Under review.
8. Alrosan, M.; Tan, T.-C.; Mat Easa, A.; Gammoh, S.; & **Alu'datt, M. H.** (2022). Quality enhancement of lentil protein through conjugation with quinoa protein utilizing water kefir-assisted fermentation. *Food Chemistry*, under review.
9. Yang, Y.; Yan, H.; Binyan, L.; Alrosan, M.; Mat Easa, A.; **Alu'datt, M. H.**; & Tan, T. (2022). Optimisation of ultrasonic-assisted extraction for Zhenghe white tea flavonoids using response surface methodology. *Journal of Food Science and Technology*, Under review.

10. **Alu'datt, M. H.**; Alrosan, M.; Gammoh, S.; Tranchant, C. C.; Alhamad, M. N.; Rababah, T., Alrosan, M., & Tan, T.-C. (2022). Current perspectives on bioactive compounds derived from fenugreek and their potential impact on human health: A review of recent insights into functional foods and other high-value applications. *Food Chemistry,* Under Review.
11. Alrosan, M.; Tan, T.-C.; Mat Easa, A.; Gammoh, S.; & **Alu'datt, M. H.** (2022). Improving the functionality of lentil-casein protein complexes through structural interaction and water kefir-assisted fermentation. Food Chemistry: X. Under review.

Published Chapter Book

1. Al Tawaha, A. R., McNeil, D., Yadav, S., Turk, M., Ajlouni, M., Abu Darwish, M., Al-Ghzawi, A. L., **Aludatt, M.,** & Aladaileh, S. (2010). Integrated Legume Crops Production and Management Technology. In, (pp. 325-349).
2. Rababah, T. M., **Al-u'datt, M. H.,** & Brewer, S. (2015). Chapter 82 - Jam Processing and Impact on Composition of Active Compounds. In V. Preedy (Ed.), *Processing and Impact on Active Components in Food*, (pp. 681-687). San Diego: Academic Press.
3. **Aludatt, M.,** Rababah, T., Gammoh, S., Ereifej, K., Al-Mahasneh, M., Kubow, S., & Tawalbeh, D. (2016). Emulsified protein filaments: types, preparation, nutritional, functional, and biological properties of mayonnaise. In, (pp. 557-572).
4. **Alu'datt, M. H.,** Rababah, T., Alhamad, M. N., Gammoh, S., Ereifej, K., Al-Mahasneh, M. A., Al-u'datt, D. a., Naimi, O., Hussein, N., & Kubow, S. (2017). Chapter 10 - Application of Olive Oil as Nutraceutical and Pharmaceutical Food: Composition and Biofunctional Constituents and Their Roles in Functionality, Therapeutic, and Nutraceutical Properties. In A. M. Grumezescu & A. M. Holban (Eds.), *Soft Chemistry and Food Fermentation*, (pp. 265-298): Academic Press.
5. **Alu'datt, M. H.,** Rababah, T., Alhamad, M. N., Gammoh, S., Al-Mahasneh, M. A., Tranchant, C. C., & Rawshdeh, M. (2018). Chapter 15 - Pharmaceutical, Nutraceutical and Therapeutic Properties of Selected Wild Medicinal Plants: Thyme, Spearmint, and Rosemary. In A. M. Grumezescu & A. M. Holban (Eds.), *Therapeutic, Probiotic, and Unconventional Foods*, (pp. 275-290): Academic Press.
6. **Alu'datt, M. H.,** Rababah, T., Sakandar, H. A., Imran, M., Mustafa, N., Alhamad, M. N., Mhaidat, N., Kubow, S., Tranchant, C., Al-Tawaha, A. R., & Ayadi, W. (2018). Fermented food-derived bioactive compounds with anticarcinogenic properties: Fermented royal jelly as a novel source for compounds with health benefits. In *Anticancer plants: Properties and Application*, vol. 1 (pp. 141-165).
7. **Alu'datt, M. H.,** Rababah, T., Alhamad, M. N., Gammoh, S., Alkhaldy, H. A., Al-Mahasneh, M. A., Tranchant, C. C., Kubow, S., & Masadeh, N. (2019). 9 - Fermented Malt Beverages and Their Biomedicinal Health Potential: Classification, Composition,

Processing, and Bio-Functional Properties. In A. M. Grumezescu & A. M. Holban (Eds.), *Fermented Beverages*, (pp. 369-400): Woodhead Publishing.

8. **Alu'datt, M. H.,** Rababah, T., Alhamad, M. N., Al-Mahasneh, M. A., Gammoh, S., Al-Duais, M., Tranchant, C. C., Kubow, S., & Alli, I. (2018). Protein-lipid-phenolic interactions during soybean and flaxseed protein isolation. In *Encyclopedia of Food Chemistry*, pp. 621-632).
9. **Alu'datt, M. H.**, Rababah, T., Alhamad, M. N., Gammoh, S., Al-u'datt, D. G., Kanakri, K., Alrosan, M., Kubow, S., & Al Khateeb, W. (2023). Chapter-21002 Pesticides residues in food safety and security. In A G. Smithers (Eds.) *Encyclopedia of Food Safety, Second Edition.* In Press.
10. **Alu'datt, M. H.**, Rababah, T., Alhamad, M. N., Gammoh, S., Al-u'datt, D. G., Dardakeh, Abujelban, D., M. Alrosan, M., Kubow, S., & Al Khateeb, W. (2023). Chapter-4 Physiochemical, bioactive compounds and aroma profile analysis of honey: application of nano-technology in honey. In G. Nayik (Eds.). *Advanced Techniques of Honey Analysis: Characterization, Authentication, and Adulteration.* In Press.

Conference Presentations

1. **Alu'datt, M. H.**; Alli, I.; Ngadi, M.; Raghavan, G. S. V. (2003). Effect of Physico-chemical factors on the formation of whey protein and soy protein co-precipitates. Paper presented at the Annual Meeting of the CSAE. July, 6-9, Ste-Anne-de-Bellevue, Quebec, Canada.
2. **Alu'datt, M. H.**; Alli, I.; Kermasha, S. (2004). Distribution of phenolic compounds in oil seeds. Paper presented at the XX II International Conference in Polyphenols (ICP). August, 24-29, Helsinki, Finland.
3. **Alu'datt, M. H.**; Alli, I.; Kermasha, S. (2005). Phenolic-protein interactions in oil-seed protein isolates. Paper presented at the Annual Meeting of the IFT. July, 13 - 21, New Orleans, Louisiana, US.
4. **Alu'datt, M. H.**; Alli I. (2006). Molecular characterization of phenolic-protein interactions in oil-seed protein isolates. Paper presented at the Annual Meeting of the CIFST. May, 29, Montreal, Canada.
5. **Alu'datt, M. H.**; Alli I. (2007). Isolation, characterization and distribution of phenolic compounds in olive by products. Paper presented at the 2nd International Congress on Food and Nutrition. October, 24-26, Istanbul, Turkey.
6. Ereifej, K.; **Alu'datt, M. H.**; Owies, L. (2007). Chemical composition and mineral content of wild edible plants grown in Jordan. Paper presented at the 2nd International Congress on Food and Nutrition. October, 24-26, Istanbul, Turkey.

7. **Alu'datt, M. H.**; Ereifej, K.; Alrababeh, T.; Al-tawaha, A. (2008). Effects of supplementation of milk and soybean proteins on chemical, functional and baking properties of Jordanian wheat flours. Paper presented at the CSNS Annual Scientific Meeting. May, 29-31, Toronto, Canada.
8. **Alu'datt, M. H.**; Ereifej K. I.; Alkhaldi, H. A. (2009). Comparison and characterization of vitamin, fat and protein composition for camel's milk from eight Jordanian locations. Paper presented at the 3nd International Congress on Food and Nutrition. April, 22-25, Antalya-Turkey.
9. **Alu'datt, M. H.**; Alli, I.; Ereifej K. I. (2009). Optimization and characterization of various extraction conditions for phenolic compounds in olive seed. Paper presented at the 5th International Conference on Polyphenol Applications: Malta Polyphenols. October, 29-30, Malta.
10. **Alu'datt, M. H.**; Ereifej K. I.; Alrababeh, T.; Masadeh, N. (2010). Effects of barley flour and barley protein isolate on chemical, functional, nutritional and therapeutic properties of pita bread. Paper presented at the Annual Meeting of the CIFST. May, 30-June, 1, Winnipeg, Manitoba, Canada.
11. **Alu'datt, M. H.**; Ereifej, K. I. (2009). Optimization, characterization and quantification of phenolic compounds in olive cake. Paper presented at the The 4th International Conference on Polyphenols and Health (ICPH). December, 7– 10, Yokshire, England.
12. Ereifej, K. I.; Rababah, T. M.; **Alu'datt, M. H.**; Tashtoush, S. (2010). Gross chemical analysis, minerals concentrations and the microbiological status in ten spices marketed at Jordan. Paper presented at the 5th Dubai International Food Safety Conference. February, 21-24, Dubai, UAE.
13. **Alu'datt, M. H.** (2011). Isolation and characterization of protein fractions from black cumin (*Nigella sativa*). Paper presented at the Annual Meeting of the CSC Conference-Congrès SCC. June, 5-9, Montreal, QC, Canada.
14. **Alu'datt, M. H.** (2011). Effect of barley additions on the physiochemical and sensory properties of bread. Paper presented at the conference European Biotechnology Congress: Military Museum and Cultural Center. 28 September- 1 October, Istanbul, Turkey.
15. **Alu'datt, M. H.** and Ereifej, K. I. (2013). Characterization and biological properties of dry fermented product (Jameed) manufactured from cow milk: Comparison of sun and freeze – drying. Paper presented at the conference of Eurofoodchem XVII: Military Museum and Cultural Center. May, 7-10, Istanbul, Turkey.
16. Ereifej, K. I.; **Alu'datt, M. H.** (2013). Effects of sun and freeze-drying techniques on molecular, fatty acids and therapeutic properties of fermented goat milk product. Paper presented at the conference of Eurofoodchem XVII: Military Museum and Cultural Center. May 7-10, Istanbul, Turkey.
17. **Alu'datt, M. H.**; Ereifej, K. I. (2013). New technology for preparation of mayonnaise from extracted plant protein isolates from chickpea, broad bean and lupine flour: Chemical, physiochemical, nutritional and therapeutic properties. Paper presented at the conference of 11th

Euro Fed Lipid Congress, Oils, Fats and Lipids: New Strategies for a High Quality Future. October, 27- 30, Antalya, Turkey.

18. **Alu'datt, M. H.** (2014). Effect of removal of free and bound phenolic compounds on molecular, chemical and biological properties of separated peptides from hydrolyzed protein fractions from black cumin. Paper presented at the conference of Protein Engineering. June, 20-22, Ottawa, Ontario, Canada.
19. **Alu'datt, M. H.** (2015). The investigation of natural lipid-phenolic interactions on biological properties of virgin olive oil. Paper presented at 12th International Congress on Engineering and Food (ICEF12). June, 14-18, Québec City Convention Centre, Québec City, Quebec, Canada.
20. **Alu'datt, M. H.**; Alli, I. (2016). Isolation, preparation and biological properties of soybean flaxseed protein co-precipitates. Paper presented at the ICFBNS: 18th International Conference on Food, Bioprocessing and Nutrition Sciences. June, 13-14, Toronto, Ontario, Canada.
21. **Alu'datt, M. H.** (2019). Nutritional and Functional Properties of Wheat Flour and Wheat Flour Protein Fractions. Paper presented at the 15th PARIS International Conference on Advances in Agricultural, Biological and Medical Sciences (AABMS-19). Nov. 12-14, 2019, Paris, France.
22. **Alu'datt, M. H.** (2019) Contents, profiles and bioactive properties of free and bound phenolics extracted from selected fruits of the Oleaceae and Solanaceae families. 6th international conference on computational and experimental science and engineering (iccesen-2019), 23-27 october 2019, antalya-turkey.
23. **Alu'datt, M. H.** (2021). Development nutritional management system for selected jordanian food dishes. International conference on gastronomy, food and nutrition (ICGAFON) to be held in Antalya, turkey on November 5-8, 2021.
24. **Alu'datt, M. H.** (2021). Development nutritional management system for selected Jordanian food dishes. International conference on gastronomy, food and nutrition (ICGAFON) to be held in Antalya, turkey on November 5-8, 2021.
25. **Alu'datt, M. H.**, Al-u'datt, D. G., Alwedyan, Y. (2022). P072-Effect of nanoparticles derived from royal jelly on cardiomyopathy in an obese rat model induced by a high-fat diet. *Turk J Biochem*., 2022; 50 (S3); TBS International Biochemistry Congress 2022 - 33rd National Biochemistry Congress. Izmir; Antalya.

Conference Committees

1. Organizing committee as member in Scientific Committee "The 1st International Symposium on Medicinal Plants, Their Cultivation and Aspects of Uses" held from 3 to 4 November 2010 at the Petra Marriott Hotel in Petra, Jordan.

2. Organizing committee as member in Scientific Committee "The 2nd International Symposium on Medicinal Plants, Their Cultivation and Aspects of Uses" held from 19 to 23 November 2011 at the Petra Marriott Hotel in Petra, Jordan.
3. Organizing committee as member in Scientific Committee "The 3rd International Symposium on Medicinal Plants, Their Cultivation and Aspects of Uses" held from 19 to 24 November 2012 at the Petra Marriott Hotel in Petra, Jordan.
4. Organizing committee as member in Scientific Committee ''Seventh Scientific Agricultural Conference (SSAC-2012)'' Faculty of Agriculture of Jordan University of Science and Technology in Irbid, Jordan, during the period 8-10 October 2012. SSAC-2012.
5. Organizing committee for workshop ''The Food Defense Awareness'' from the United States Government, in cooperation with Jordan Food and Drug Administration and the Jordan University Science and Technology. 16-17/5/2012, USDA.
6. Organizing committee as member in International Committee & Review Board " International Conference on Agricultural and Food Science (ICAFS2018).'' ICAFS2018, October 28-30, 2018 Istanbul, Turkey.

Administration

Member of Promotion and Graduate Committees

- Promotion from Assistant Professor to Associate Professor (Dr. Anas Al-nabulsi, Dr. Sofyan Maghaideh, Dr. Khaili Jawaserh).
- Promotion for Associate Professor from B to A (Dr. Kamal Zouhdi and Dr. Leith Alrousan).
- External Examiner for PhD Students.
- External Examiner for Master Students.

University Administration/Committees

• Department Head	2011-2013
• Chair Department/Graduate Committee	2011-2013
• Chair Department/Curriculum Committee	2011-2013
• Member Department/Graduate Committee	2011-2013
• Member Faculty/Curriculum Committee	2011-2013
• Member Faculty/Curriculum Committee (Umm Al-Qura University)	2014-2015
• Member Faculty/Conference Committee	2011-2012
• Technical committee member at Jordan Food and Drug Administration	2011-2012
• Department Representative in Faculty Committee	2010-2013
• Department Representative in Faculty Committee (Umm Al-Qura University)	2014-2015

- Member Department/Graduate Committee 2009-2010, 2013-2014
- Member Department/Graduate Committee (Umm Al-Qura University) 2014-2015
- Member Department/Research committee (Umm Al-Qura University) 2014-2015
- Member Department/Graduate Committee 2019-2020
- Chair Department/Curriculum Committee 2019-2020
- Chair Department/Curriculum Committee 2020-2021
- Member Department/Graduate Committee 2021-2022
- Chair Department/Curriculum Committee 2021-2022
- Member Department/Graduate Committee 2021-2022
- Member Faculty/Graduate Committee 2021-2022
- Member Department/Graduate Committee 2022-2023
- Member Department/Research committee 2022-2023
- Representative for Professor in Faculty Council (Kuwait University) 2022-2023
- Chair for Departmental Special Promotion Committee (Kuwait University) 2022-2023
- Member for Research and Graduate Studies (Kuwait University) 2022-2023
- Member for Appointment and Contract Renewal (Kuwait University) 2022-2023
- Member for Social and Public Seminar (Kuwait University) 2022-2023

Other Skills

Languages

- **Arabic:** Native language.
- **English:** Speaks fluently and reads/writes with high proficiency.
- **French:** Basic.

Computer Skills

- **Languages**: FORTRAN, BASIC.
- **Applications**: MS Word, MS Excel, MS PowerPoint.
- **Statistical Software:** SAS, JMP.

Professional Affiliations

- Member of Institute of Food Technologists (IFT) / USA (2005).
- Agricultural Engineer Association/Jordan (1999).
- Canadian Institute of Food Science and Technology (CIFST) (2006).

Scholarship and Awards

- **2020-2021** Abdul Hameed Shoman Arab Researchers Award, Jordan

- **2016-2017** Distinguished Scholar Award/Arab fund Fellowship from the Arab Fund for Economic and Social Development, Kuwait.
- **2015-2016** Merit Scholarship Program for High Technology, Islamic Development Bank, King Saudi Arabia.
- **2005-2006** Assistantship from McGill University.
- **2001-2006** Scholarship from the Jordan University of Science and Technology to undertake Graduate Studies (Master's and Ph.D.) in Canada.
- **1997-1999** Undergraduate Scholarship, Ministry of Higher Education, Jordan.
- **1995-1999** Undergraduate partial Scholarship from Jordan University of Science and Technology.

Honor List

- Ministry of Higher Education Honor List (Jordan 1997, 1998, and 1999).
- Faculty Honor List for Years (1997, 1998, and 1999).
- University Honor List for Years (1998 and 1999).
- Honored by Princess (1999) (Princess Aisha Al-Hussein).
- Honored by Queen of Jordan (1999) (Queen Rania Al-Abdallah).
- Honored by the Principal of the Jordan University of Science and Technology (1996, 1997, 1998, and 1999).
- Award Plaques Food Chemistry Grad Poster Competition (2005) Annual Meeting of the IFT. New Orleans, Louisiana, US.

WorkShop and Sessions

- Modern University Instructional Methods (12-14, May 2008).
- Testing and Evaluation (25-26, March 2009).
- Self-evaluation of Academic Programs (20, June 2013).
- Statistical Package for Social Sciences (26-27, May 2014).
- E-Learning: Open Education Resources (4-5, June 2014).
- Train the Trainer (27 April -2 May 2013).

References

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3. Dr. Sana Gammoh
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4. Dr. Carole C. Tranchant
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