

# **Taha M. Rababah, Prof. and Head Dept. of Nutrition and Food Technology**

## **PERSONAL**

- **Date and place of birth:** Jordan, 1972
- **Nationality:** Jordanian
- **Marital status:** married

## **MAIL ADDRESS**

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## **EDUCATION BACKGROUND**

- 2004, PhD. Degree in Food Science, University of Arkansas/ Fayetteville (USA) Dissertation" Maintenance of raw and cooked ready-to-eat product quality of infused poultry meats with selected plant extracts during electron beam irradiation and after storage"
- 1998, M.Sc. Degree in Food Science, University of Jordan (Jordan) Thesis" Improvement of the quality of halawa tahinia with special emphasis on the problem of oil separation"
- 1994, B.Sc. Degree in Food Technology, University of Baghdad (Iraq) COURSES

## **TAUGHT**

- Food Technology ( NF 375)
- Advanced Food Technology ( NF 762)
- Food Engineering (Special topics NF 792)
- Advanced Food Chemistry ( NF 758)
- Food Proteins ( NF 768)
- Advanced Cereal Technology (NF 774)
- Graduated Seminar (NF 791)
- Sensory Evaluation (Special topics NF 792)
- Flavor Chemistry (Special topics NF 792 )
- Principles of Food Science (NF 275)
- Fruits and Vegetables Processing (NF 376)
- Undergraduate Seminar ( NF 491)

## **RESEARCH INTERESTS**

Research interests in food processing engineering and flavor chemistry; design and fabrication of food processing in different factories; chemical and physical food processing engineering; extraction, isolation, identification, product application to

prevent lipid oxidation; identification and characterization of phenolic compounds and antioxidant capacity in different plants; Food flavor (aroma) characterization and food flavor quality determination by using instrumental and sensory methods; sensory science and rheology.

## **EXPERIENCE**

1995, Jan Lecturer, Ajlun College/ Jordan

1995, June Statistical Researcher at the Dep. of General Statistics/ Jordan

1996-2000 lecturer and Lab technicians, Ministry of Health/ Jordan

2001-2004 Research assistant, University of Arkansas/ Fayetteville

2004-2009 Assistant Prof., Jordan University of Science and Technology

2009- Feb2011 Associate Prof., Jordan University of Science and Technology

Feb2011- Feb2012 Visiting research scholar at University of Illinois at Urbana-Champaign

Feb2012- Present Assistant Dean of Faculty of Agriculture and Associate Prof., Jordan University of Science and Technology

## **LANGUAGES**

- Arabic- native language.
- English- speaks fluently and read/ write with high proficiency.

## **COMPUTER SKILLS**

- Engineering drafting: AUTO CAD 2002.
- Statistical Software: SAS, JMP
- Word Processing: MS word, Excel, Power point, and Access.

## **PROFESSIONAL AFFILIATIONS**

1. Member of Institute of Food Technologists (IFT) / USA (2001 - 2004).
2. Agricultural Engineer Association/Jordan (1995-present)

## **FELLOWSHIPS AND GRANTS: RESEARCH AWARDS**

1. Research Fellowship, Jordan University of Science and Technology, 2001-2004.
2. Research Fellowship, University of Arkansas/ Fayetteville, 2002-2004.
3. Using of egg alternatives in cake making. Deanship of Scientific Research (2005).
4. The levels of phenolics, anthocyanins, antioxidant activity, gross chemical composition, minerals concentrations and the microbiological status of spices marketed in Jordan. Deanship of Scientific Research (2005).
5. Gross chemical composition, mineral analysis, phenolic compounds, anthocyanins and antioxidants activity determination in wild edible plants grown in Jordan. Deanship of Scientific Research (2005).
6. Determination of phenolic compounds, antioxidant activity and anthocyanins in medicinal plants from Jordan. Deanship of Scientific Research (2005).
7. Total phenolics, antioxidant activities, and anthocyanins of different grape seed cultivars grown in Jordan. Deanship of Scientific Research (2005).

8. Gross chemical composition, mineral content, phenolics, anthocyanins and antioxidants determination in chamomile grown in different areas in Jordan. Deanship of Scientific Research (2006).
9. Biological properties of black cumin (*Nigella sativa* L). Deanship of Scientific Research (2007).
10. Protein- phenolic interactions in black cumin (*Nigella sativa* L). Deanship of Scientific Research (2007).
11. Identification and extraction of antioxidants from local medical plants. Deanship of Scientific Research (2008).
12. Effect of fortifications of barley proteins on chemical, functional and sensory properties of Arabic bread. Deanship of Scientific Research (2008).
13. Gross chemical composition, mineral content, phenolic, anthocyanin and antioxidants determination in honey from different locations in Jordan. Deanship of Scientific Research (2008).
14. Effect of jam processing on the physiochemical, phenolic compounds, antioxidants, and anthocyanins of different fruit jams during storage. Deanship of Scientific Research (2009).
15. Effect of tehina processing and storage at different temperatures on the physiochemical characteristics, phenol compounds, antioxidant activities, and anthocyanins Deanship of Scientific Research (2010).
16. Effect of drying and different types of packaging on physiochemical characteristics, antioxidant activities, phenolic and flavonoids compounds in herbs. Deanship of Scientific Research (2012).
17. Effect of different locations in Jordan on the physiochemical, Nutraceuticals, and sensory evaluation of olive oil. Deanship of Scientific Research (2012).

### **FOOD INDUSTRY CONSULTATION & RESEARCH GRANTS**

1. Consultant (1995-2000), Balsam Canning & Foodstuff Co. Ltd, Amman/ South Marka.
2. Responsible for developing 10 food factories with fund provided by The Higher Council of Sciences and Technology with JUST consultative Center cooperation.
3. Improvement of halva and tahinia products of Balsam Canning & Foodstuff Co. Ltd, Funded by Faculty for Factory (FFF), 2005, 3400 J. D.
4. Determination the best storage conditions of olive oil using three types of packaging (Glass, tin, and plastic bags) by evaluation the physicochemical and sensory properties, fund provided by The Higher Council of Sciences and Technology, 2005, 5000 J. D.
5. Determine the best concentration of additive flavors of chips products by evaluation the physicochemical and sensory properties, Funded by Faculty for Factory (FFF), 2006, 3400 J. D.
6. Determine the best texture, aroma, color, and crunchiness of chips products by evaluation the physicochemical and sensory properties, fund provided by Tatweer (USAID), 2006, 4000 J.D.

7. Evaluation the microbial examinations and physicochemical and sensory properties of corn chips products, fund provided by The Higher Council of Sciences and Technology, 2006, 4000 J.D.
8. Determination of lipid oxidation during storage by evaluation the physicochemical and sensory properties, fund provided by Tatweer (USAID), 2006, 4000 J.D.
9. Effect of chickpea, broad bean, or soy protein additions on the physicochemical and sensory properties of corn chips, Funded by Faculty for Factory, 2007, 3400 J. D.
10. Combination of water well, storage water tank and fermentation of olive cake to produce hot water, fund provided by The Higher Council of Sciences and Technology, 2007, 7000 J.D.
11. Evaluation the physicochemical and sensory properties of raisin jam, Funded by Faculty for Factory (FFF), 2008, 3400 J. D.
12. Evaluation the composition and physicochemical properties and treatments of wastewater from the olive-oil extraction process, fund provided by Tatweer (USAID), 2008, 6000 J.D.
13. Overcoming undesirable organoleptic properties of vitamins and mineral fortified wheat flour, Funded by Faculty for Factory (FFF), 2009, 3400 J. D.
14. Effect the type of packaging on quality characteristics of olive oil, Funded by Faculty for Factory (FFF), 2010, 3400 J. D.
15. ISO 22000 implementation in Haritna Dairy Company, Funded by Faculty for Factory (FFF), 2012, 3400 J. D.
16. Novel food fortification systems to combat Vitamin D deficiency in Saudi Arabia, Funded by National Plan for Science, Technology and Innovation (NPST) at KSU

### **TRAINING COURSES AND WORKSHOPS**

- Practical training courses on sensory evaluation techniques at Jordan University of Science and Technology.
- Practical training courses on HACCP and ISO 22000 at Jordan University of Science and Technology.
- Practical training courses on food inspection at Jordan University of Science and Technology.
- Practical training courses on food safety & thermal processing at Jordan University of Science and Technology.
- Practical training courses on food additives at Jordan University of Science and Technology.
- Practical training courses on food defense at the United States government, in cooperation with Jordan Food and Drug Administration and Jordan University of Science and Technology.

### **GRADUATE STUDIES**

Supervising graduate students, their thesis titles are:

1. Using of egg alternatives in cake making.
2. The levels of phenolics, anthocyanins, antioxidant activity, gross chemical composition, minerals concentrations and the microbiological status of spices marketed in Jordan.

3. Gross chemical composition, mineral analysis, phenolic compounds, anthocyanins and antioxidants activity determination in wild edible plants grown in Jordan.
4. Determination of phenolic compounds, antioxidant activity and anthocyanins in medicinal plants from Jordan.
5. Effect of tehina processing and storage at different temperatures on the physicochemical characteristics, phenol compounds, antioxidant activities, and anthocyanins
6. Effect of jam processing on the physicochemical, phenolic compounds, antioxidants, and anthocyanins of different fruit jams during storage.
7. Effect of drying and different types of packaging on physicochemical characteristics, antioxidant activities, phenolic and flavonoids compounds in herbs.
8. The effect of egg yolk replacement on the physicochemical and sensory properties of low - fat mayonnaise with using different types of dietary fibers.

### **AWARD**

- Award from USAID and Tatweer for Dr. Rababah valuable contribution to the faculty for factory program (FFF).
- Islamic Development Bank (IDB) scholarship (Feb2011-Feb2012) as Visiting research a/Professor at University of Illinois at Urbana-Champaign. JOURNAL EDITORIAL

### **BOARDS**

- International Journal of Agricultural and Biological Engineering (2011-present) REFEREEING ACTIVITIES
- Journal of Food Science (2004 – present)
- Journal of Agricultural and Food Chemistry (2006 – present)
- International Journal of Food properties (2006 – present)
- Jordan Journal of Agricultural Sciences (2006 – present)
- Natural Product Research (2008 – present)
- Dirasat (2009 – present)
- Journal of the American Oil Chemists' Society (2010 – present)
- J Sci Food Agric (2010 – present) COMMITTEE MEMEBERS
- Permanent committee member of high committee at Jordanian standard specifications (2005- present)
- Committee member of faculty for factory program (FFF) at JUST (2005)
- Supervising of food laboratories of Jordan Food and Drug Administration at JUST in the periods of 12/2006 to 5/2007, 6/2010 to12/2010, and 6/2012 to1/2013
- Technical committee member at Jordan Food and Drug Administration (5/2012-present)
- Committee member of scientific research at the Dept. of Nutri & Food Technol at JUST in the periods of 9/2004 to 9/2005 and 9/2007 to 9/2008
- Committee member of library and purchasing at the Dept. of Nutri & Food Technol and Facility of Agricultures at JUST in the periods of 9/2004 to 9/2005, 9/2007 to 9/2008, 9/2008 to 9/2009 and 9/2012 to present
- Committee member of Graduate studies at the Dept. of Nutri & Food Technol at JUST in the periods of 9/2008 to 9/2009 and 9/20127 to present
- Committee member of curriculums studies at Private Ajloun University (2005)

- Committee member of scientific committee at The 3rd International Symposium on Medicinal Plants, Their Cultivation and Aspects of Uses ( 21 to 23 November 2012, Petra – Jordan).

## **PUBLICATIONS**

1. TAHA RABABAH, NAVAM HETTIARACHCHY, RONNY HORAX. 2004. Total Phenolics and Antioxidant Activities of Fenugreek, Green Tea, Black Tea, Grape Seed, Ginger, Rosemary, Gotu Kola, and Ginkgo Extracts, Vitamin E, and tertbutylhydroquinone, *Journal of Agricultural and Food Chemistry*, 52(16); 5183-5186.
2. TAHA RABABAH, NAVAM HETTIARACHCHY, RONNY HORAX, SATCHITHANANDAM ESWARANANDAM, ANDRONIKOS MAUROMOUSTAKOS, JAMES DICKSON, AND STEVEN NIEBUHR. 2004. Effect of electron beam irradiation and storage at 5 degrees C on thiobarbituric acid reactive substances and carbonyl contents in chicken breast meat infused with antioxidants and selected plant extracts. *Journal of Agricultural and Food Chemistry*, 52(26):8236-41.
3. TAHA M. RABABAH, KHALIL I. EREIFEJ, AND L. HOWARD. 2005. Effect of Ascorbic Acid and Dehydration on Concentrations of Total Phenolics, Antioxidant Capacity, Anthocyanins, and Color in Fruits. *Journal of Agricultural and Food Chemistry*, 53, 4444-4447.
4. K. I. Ereifej, T. M. Rababah, and M. A. Al-Rababah. 2005. Quality attributes of halva by utilization of proteins, non-hydrogenated palm oil, emulsifiers, gum arabic, sucrose, and calcium chloride. *International Journal of Food Properties*, 8: 415–422.
5. TAHA RABABAH, NAVAM S. HETTIARACHCHY, SATCHITHANANDAM ESWARANANDAM, JEAN F. MEULLENET, AND BRAD DAVIS. 2005. Sensory Evaluation of Irradiated and Nonirradiated Poultry Breast Meat Infused with Plant Extracts. *Journal of Food Science*, 70(3):S228-235.
6. T. Rababah, N. S. Hettiarachchy, R. Horax, M. J. Cho, B. Davis, and J. Dickson. 2006. Thiobarbituric Acid Reactive Substances and Volatile Compounds in Chicken Breast Meat Infused with Plant Extracts and Subjected to Electron Beam Irradiation. *Poultry Science*, 85:1107–1113.
7. T. M. Rababah, K. I. Ereifej, M. A. Al-Mahasneh, and M. A. Al-Rababah. 2006. Effect of plant extracts on physicochemical properties of chicken breast meat cooked using conventional electric oven or microwave, *Poultry Science*, 85:148-154.
8. TAHA M. RABABAH, MAJDI A. AL-MAHASNEH, AND KHALIL I. EREIFEJ. 2006. Effect of Chickpea, Broad Bean, or Isolated Soy Protein Additions on the Physicochemical and Sensory Properties of Biscuits. *Journal of Food Science* 71(6):S438-442.
9. K. I. Ereifej; M. A. Al-Mahasneh; and T. M. Rababah. 2006. Effect of barley flour on quality of balady bread. *International Journal of Food Properties*, 9: 39–49.
10. P. Wambura, W. Yang, L. Williams, H. Feng, T. M. Rababah. 2007. Shelf life extension of roasted peanuts by surface lipid removal, *Transactions of the American Society of Agricultural and Biological Engineers*, 50(4): 1315-1321.
11. Majdi A. Al-Mahasneh, Taha M. Rababah. 2007. Effect of moisture content on some physical properties of green wheat. *Journal of Food Engineering* 79, 1467–1473.

12. Majdi A. Al-Mahasneh, Taha M. Rababah, W. Yang. 2007. Moisture sorption thermodynamics of defatted sesame meal (DSM). *Journal of Food Engineering*, 81: 735–740
13. MAJDI A. AL-MAHASNEH, TAHA M. RABABAH, MOHAMMAD A. AL-SHBOOL and W. YANG. 2007. Thin-layer drying kinetics of sesame hulls under forced convection and open sun drying, *Journal of Food Process Engineering*, 30, 324–337.
14. Taha M. Rababah, Khalil I. Ereifej, Majdi A. Al-Mahasneh, Khalid Ismaeel, Al-Gutha Hidar, and W. Yang. 2008. Total phenolics, antioxidant activities, and anthocyanins of different grape seed cultivars grown in Jordan, *International Journal of Food Properties*, 11: 472–479.
15. Majdi Al-Mahasneh, Mohamad Al-Widyan, Hussein Ababneh, Taha Rababah, and Khalil Ereife. 2008. Grain Dust as an Energy and Food Resource. *Natural Resources Research*, Vol. 17, No. 1, 13- 20.
16. Yongsheng Wang, Wade Yang, Lloyd T. Walker, Taha M. Rababah. 2008. Enhancing the accuracy of area extraction in machine vision-based pig weighing through edge detection, *International Journal of Agricultural and Biological Engineering*, 1(1): 37 –42.
17. Taha M. Rababah, Khalil I. Ereifej, Majdi A. Al-Mahasneh, Mohammad N. Alhamad, Mohammad A. Alrababah and Al-u'datt H. Muhammad. 2008. The physicochemical Composition of Acorns for Two Mediterranean Quercus Species, *Jordan Journal of Agricultural Sciences*, 4 (2), 131-137.
18. M.A. AL-MAHASNEH, T.M. RABABAH, M.H. AL-U'DATT and W. YANG. 2010. Moisture sorption thermodynamics of fractionated sesame hulls (*sesamum indicum* L.). *Journal of Food Process Engineering*, 33: 802– 819
19. MOHAMAD I. AL-WIDYAN, TAHA M. RABABAH, AHMAD MAYYAS, MOH'D AL-SHBOOL and W. YANG. 2010. Geometrical, Thermal, and Mechanical Properties of Olive Fruits. *Journal of Food Process Engineering*, 33(2): 257-271
20. Majdi A. Al-Mahasneh, Hussein A. Ababneh & Taha Rababah. 2008. Some engineering and thermal properties of black cumin (*Nigella sativa* L.) seeds, *International Journal of Food Science & Technology*, Volume 43, Issue 6: 1047- 1052.
21. Wade Yang, Vishnu K. Ajapur, Kathiravan Krishnamurthy, Hao Feng, Ruijin Yang, Taha M. Rababah. 2009. Expedited extraction of xylan from corncob by power ultrasound. *International Journal of Agricultural and Biological Engineering*, 2(4): 76 – 83.
22. Taha M. Rababah, Khalil I. Ereifej, Mohammad N. Alhamad<sup>1</sup>, Khaled M. Al-Qudah, Laith M. Rousan, Majdi A. Al-Mahasneh, Muhammad H. Al-u'datt, and Wade Yang. 2011. Effect of Green Tea and Grape Seed and TBHQ on Physicochemical Properties of Baladi Goat Meats. *International Journal of Food Properties*. 14:1208–1216
23. Jason Liu, Weihua Wade Yang, Yongsheng Wang, Taha M. Rababah, and Lloyd T. Walker. (2011). Optimizing Machine Vision Based Weighing of Agricultural Products by Artificial Neural Network. *International Journal of Food Engineering*, 7 (3), art. no. 11.

24. Taha M. Rababah, Khalil I. Ereifej, Ranya B. Esogh, Muhammad H. Al-u'datt, Mohammad A. Alrababah & W. Yang. (2010). Antioxidant activities, total phenolics, and HPLC analysis of the phenolic compounds of extracts from common Mediterranean plants, *Natural Product Research*, 25 (6), 596-605.
25. Muhammad H. Alu'datt, Inteaz Alli, Khalil Ereifej, Mohammad Alhamad, bdel Rahman Al-Tawaha, Taha Rababah. (2010). Optimisation, Characterisation and Quantification of Phenolic Compounds in Olive Cake, *Food Chemistry*, 123: 117-122.
26. Muhammad H. Alu'datt, Inteaz Alli, Khalil Ereifej, Mohammad N. Alhamad, Ahmad Alsaad & Taha Rababah. (2011). Optimisation and characterization of various extraction conditions of phenolic compounds and antioxidant activity in olive seeds. *Natural Product Research*. 25 (9): 876–889.
27. S. Eswaranandam, N.S. Hettiarachchy, T. Sivarooban, Rababah, M. Taha, K. Over and M.G. Johnson. 2010. Plant extracts, natural antimicrobials and irradiation to improve microbial safety and quality of meat products. Chap. 19, pp 259-269. In: *Perspectives on Food Safety Issues of Food Animal Derived Foods*, S.C. Ricke and F.T. Jones (eds.) University of Arkansas Press, Fayetteville, AR (ISBN 978-1-55728-919-3 [hardback: alk. paper] -- In press).
28. Muhammad H. Alu'datt, Khalil Ereifej, Ahmed Abu-Zaiton, Mohammad Alrababah, Ali Almajwal, Taha Rababah, and Wade Yang. 2012. 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.
29. Taha M. Rababah, Fawzi Banat, Anfal Rababah, Khalil Ereifej, and Wade Yang. 2010. Optimization of Extraction Conditions of Total Phenolics, Antioxidant Activities and Anthocyanin of Oregano, Thyme, Terebinth, and Pomegranate. *Journal of Food Science*, 75 (7): C626–C632.
30. Taha M. Rababah, Sevil Yu'cel, Khalil I. Ereifej, Mohammad N. Alhamad, Majdi A. Al-Mahasneh, Wade Yang, Al-u'datt H. Muhammad, Khalid Ismaeel. 2011. Effect of Grape Seed Extracts on the Physicochemical and Sensory Properties of Corn Chips during Storage. *Journal of the American Oil Chemists' Society*. 88:631–637.
31. Ereifej Khalil, Ranya Esogh, Taha Rababah and Muhammad H. Alu'datt. 2011. Minerals, proximate composition and their correlations of medicinal plants from Jordan, *Journal of Medicinal Plants Research* Vol. 4(14), pp. xxx-xxx
32. Taha M. Rababah, Majdi A. Al-Mahasneh, Isra Kilani, Wade Yang, Mohammad N. Alhamad, Khalil Ereifej and Muhammad Al-u'datt. 2011. Effect of jam processing and storage on total phenolics, antioxidant activity, and anthocyanins of different fruits, *J Sci Food Agric*; 91: 1096–1102
33. Khalil I. Ereifej, Muhammad H. Alu'datt, Hana A. AlKhalidy, Inteaz Alli, Taha Rababah. 2011. Comparison and characterisation of fat and protein composition for camel milk from eight Jordanian locations. *Food Chemistry*; 127: 282–289.
34. M.A. Al-Mahasneha, M.M. Bani Amer, T.M. Rababah. 2012. Modeling moisture sorption isotherms in roasted green wheat using least square regression and neural fuzzy techniques, *Food and Bioproducts Processing*, 90: 165–170.
35. T. Rababah, K. Over, N.S. Hettiarachchy, R. Horax, S. Eswaranandam, B. Davis, J. Dickson, and S. Niebuhr. 2010. Infusion of Plant Extracts During Processing To Preserve

- Quality Attributes Of Irradiated Chicken Breasts Over 9 Months Storage At -20 C.  
*Journal of Food Processing and Preservation* 34: 287–307.
36. B.S. Obeidata, M.A. Alrababah, A.Y. Abdullah, M.N. Alhamad, M.A. Gharaibeh, TM. Rababah, M.A. Abu Ishmais. (2011). Abu Ishmais. Growth performance and carcass characteristics of Awassi lambs fed diets containing carob pods (*Ceratonia siliqua* L.). *Small Ruminant Research* 96: 149–154.
37. Jason Liu, Weihua Wade Yang, Yongsheng Wang, Taha M. Rababah, and Lloyd T. Walker. 2011. Optimizing Machine Vision Based Applications in Agricultural Products by Artificial Neural Network. *International Journal of Food Engineering*. 7 (3), art. no. 11
38. TAHA M. RABABAH, MAJDI A. AL-MAHASNEH, WADE YANG, RANIA ESOH, MOHAMMAD N. ALHAMAD and MUHAMMAD AL-U'DATT. 2012. Optimizing the best concentration of additive flavors to corn chips by evaluating the physicochemical and sensory properties. *Journal of Food Processing and Preservation*. 36: 225–231
39. Taha M. Rababah, Muhammad H. Al-u'datt, Majdi A. Al-Mahasneh, Hao Feng, Abdulaziz M. Alothman, Ali Almajwal, Wade Yang, Isra Kilani, Mohammad N. Alhamad, Khalil Ereifej and Mohammad Abu-Darwish. 2011. Effect of storage on the physicochemical properties, total phenolic, anthocyanin, and antioxidant capacity of strawberry jam. *Journal of Food, Agriculture & Environment*. 9 (2): 101 - 105.
40. Muhammad H. Alu'datt, Taha Rababah, Khalil Ereifej, Intez Alli, Mohammad A. Alrababah, Ali Almajwal, Nather Masadeh, Mohammad N. Alhamad. 2012. Effects of barley flour and barley protein isolate on chemical, functional, nutritional and biological properties of Pita bread. *Food Hydrocolloids*. 26: 135-143
41. Wade W. Yang & Nasson R. Mwakatage & Renee Goodrich-Schneider & Kathiravan Krishnamurthy & Taha M. Rababah. 2011. Mitigation of Major Peanut Allergens by Pulsed Ultraviolet Light. *Food Bioprocess Technol*, 5: 2728– 2738. 10
42. K. M. Al-Ismail, R. Ahmad, M. Al-Dabbas, R. Y. Ajo, T. Rababah. 2011. Some physicochemical properties of olive and olive oil of three Jordanian olive varieties. *Rivista Italiana delle Sostanze Grasse (SSOG)*. VOL. LXXXVI II: 191-198.
43. Taha M. Rababah, Hao FENG, Wade YANG, Majdi AL-MAHASNEH., Khalil EREIFEJ, Muhammad ALU'DATT. 2012. Effect of grape seed extracts on physicochemical and sensory properties of goat meat cooked by conventional electric or microwave ovens. *Food Science and Technology Research*, 18 (3): 325- 332
44. Taha M. Rababah, Hao Feng, Wade Yang, Khalil Eriefej, Mohamad Al-Omoush. 2011. Effects of type of packaging material on physicochemical and sensory properties of olive oil. *International Journal of Agricultural and Biological Engineering*, 4(4): 66–72.
45. Taha M. Rababah, Hao Feng, Wade Yang, Sevil Yu` cel. 2012. Fortification of potato chips with natural plant extracts to enhance their sensory properties and storage stability. *Journal of the American Oil Chemists' Society*. 89(8): 1419-1425
46. TAHA M. RABABAH, SUSAN BREWER, WADE YANG, MAJDI ALMAHASNEH, MUHAMMAD AL-U'DATT, SHAFEAH RABABA and KHALIL EREIFEJ. 2012. PHYSICOCHEMICAL PROPERTIES OF FORTIFIED CORN CHIPS WITH BROAD BEAN FLOUR, CHICKPEA FLOUR OR ISOLATED SOY PROTEIN. *Journal of Food Quality*. 35: 200–206

47. Taha M. Rababah, Muhammad Al-u'datt, Ali Almajwal, Susan Brewer, Hao Feng, Majdi Al-Mahasneh, Khalil Ereifej, and Wade Yang. 2012. Evaluation of the Nutraceutical, Physiochemical and Sensory Properties of Raisin Jam. *Journal of Food Science*. 77 (6): C609- C613.
48. Bhaskar Janve, Wade Yang, Austin Kozman, Charles Sims, Arthur Teixeira, Michael Gunderson and Taha M. Rababah. 2012. Enhancement of Corn Nixtamalization by Power Ultrasound, *Food Bioprocess Technology*. DOI: 10.1007/s11947-012-0816-7
49. Wade W. Yang, Sandra K. Shriver, Si-yin Chung, Susan Percival, Melanie J. Correll and Taha M. Rababah. 2012. In Vitro Gastric and Intestinal Digestions of Pulsed Light-Treated Shrimp Extracts. *Applied Biochemistry and Biotechnology*. 166:1409–1422.
50. TAHA M. RABABAH, MUHAMMAD AL-U'DATT, MAJDI AL-MAHASNEH, WADE YANG, HAO FENG, KHALIL EREIFEJ, ISRA KILANI and MAJDI ABU ISHMAIS. 2012. Effect of jam processing and storage on phytochemicals and physiochemical properties of cherry at different temperatures, *Journal of Food Processing and Preservation*. doi:10.1111/j.1745-4549.2012.00770.x. In press
51. MAJDI A. AL-MAHASNEH, TAHA M. RABABAH, MASHOURBANI AMER and MOHAMAD AL-OMOUSH. 2012. Modeling physical and rheological behavior of minimally processed wild flowers honey. *Journal of Food Processing and Preservation*. In Press.
52. Leonard L. Williams, Weihua Wade Yang, Tyrico English, N'jere English, Jacqueline U. Johnson, Taha Rababah, Janak Khatiwada. 2012. Disinfection of *Salmonella* spp. on tomato surface by pulsed ultraviolet light and selected sanitizers. *International Journal of Food Engineering*, 8 (1), art. no. 21
53. Taha M. Rababah, Mohamad Al-Omouh, Susan Brewer, Wade Yang, Mohammad Alhamad, Mohammad Alrababah, Abd Al-Majeed Al-Ghzawi, Muhammad Al- u'datt, Khalil Ereifej, Fawzi Alsheyab, Ranya Esoh. 2012. Total Phenol, antioxidant activity, flavonoids, anthocyanins and color of honey as affected by floral origin found in the arid and semi-arid Mediterranean areas. *Journal of Food Processing and Preservation*. Accepted for publication
54. Muhammad H. Alu'datta, Ghaid J. Al-Rabadi, Inteaz Alli, Khalil Ereifej, Taha Rababah, Mohammad N. Alhamad, Peter J. Torley. 2012. Protein co-precipitates: A review of their preparation and functional properties. *Food and Bioproducts Processing*. In press
55. Muhammad H. Alu'datt, Taha Rababah, Khalil Ereifej, Inteaz Alli. Distribution, antioxidant and characterisation of phenolic compounds in soybeans, flaxseed and olives. *Food Chemistry*. Accepted for publication
56. Mohammad N. Alhamad, Taha M. Rababah, Muhammad Al-u'datt, Khalil Ereifej, Ranya Esoh, Hao Feng, Wade Yang. 2012. The physicochemical properties, total phenolic, antioxidant activities, and phenolic profile of fermented olive cake. *Arabian Journal of Chemistry*. In press.
57. Contributed Chapter: Taha M. Rababah, Muhammad Al- u'datt, and Susan Brewer. 2012. Jam Processing and Impact on Composition of Active Compounds. In *Processing and Impact Active Components in Food* edited by Victor R. Preedy. Elsevier. Submitted for publication

58. Al-Mahsaneh, M.A., Rababah, T. 2011. Effect of storage time and temperature on bread quality deterioration in Arabic flat bread, 6th International CIGR Technical Symposium - Towards a Sustainable Food Chain: Food Process, Bioprocessing and Food Quality Management.
59. Mohammad Sanad Abu Darwish<sup>1</sup>, Taha M. Rababah, Bayan Abdulhaq, Kyslychenko V.S., Andrey. I. Popik., Korol V.V., Ranya B. 2012. Determination of Minerals and Amino Acids Contents, Anti-Inflammatory and Hepatoprotective Effects of *Syringa vulgaris* L. Extracts. International Journal of Medical and Biological Sciences. Accepted for publication
60. M. A. Al-Mahasneh , T. M. Rababah, M.M. Bani-Amer, N.M. Al- Omari & M. K. Mahasneh. 2013. Fuzzy and conventional modeling of open sun drying kinetics for roasted green wheat. International Journal of Food Properties, 16 (1): 70-80.
61. Taha M. Rababah, Muhammad Al-u'datt, Khalil Ereifej, Ali Almajwal, Majdi Al-Mahasneh, Susan Brewer, Fawzi Alsheyab, Wade Yang. 2013. Chemical, Functional and Sensory Properties of Carob Juice. Journal of Food Quality 36(4): 238–244.
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#### **SCIENTIFIC PRESENTATIONS (POSTERS & ORAL)**

1. Meullenet, J-F.; Cavitt, L. C.; Devabhaktuni, M. K.; Doan, De Feliz, T.; E. A.; Gandhapuneni, R. K.; Han, A.; Lenjo, M.; Rababah, M. Taha; Saleh, M. I.; Youm, G. W.; and Owens, C. 2003. Acceptability of broiler Pectoralis tenderness as affected by deboning time and its correlation to descriptive analysis. 2003 IFT Annual Meeting Book of Abstract (Chicago, IL).
2. Rababah, M. Taha; Hettiarachchy, N. S.; and Horax, R, DH, Z.; Dickson M.G.; and Niebuhr S. 2003. Maintenance of raw and cooked ready-to-eat product quality of infused poultry meats with selected plant extracts during electron beam irradiation and after storage, In: The Food Safety Consortium Annual Meeting; Oct. 12-14, Fayetteville, AR, p 64-74.
3. Rababah, M. Taha, N.S. Hettiarachchy, R. Horax, M.G. Johnson, J. Dickson and S. Niehburg. 2003. "Preparation and evaluation of selected plant extracts for total phenolics and antioxidant activities." Food Safety Consortium Annual Meeting, Oct. 12-14, Fayetteville, AR.
4. Rababah, M. Taha., N.S. Hettiarachchy, R. Horax, D.H. Zhu, M.G. Johnson, J. Dickson and S. Niehburg. 2003. "The effect of electron beam irradiation and storage at 5°C on thiobarbituric acid reactive substances (TBARS) and carbonyl contents in chicken breast meat infused with antioxidants and selected plant extracts." Food Safety Consortium Annual Meeting, Oct, Fayetteville, AR

5. Rababah, M. Taha, M. Humaid and N.S. Hettiarachchy. 2003. "Evaluation of halva improvement with proteins, nonhydrogenated palm oil, emulsifiers, gum Arabic, sugar powder, and calcium chloride." IFT Annual Meeting. Chicago, Illinois. July. Abstract # 14F-19,p.39-40.
6. Rababah, M. Taha; Howard, L. R.; Threlfall, R. T.; and Brownmiller C. R. Antioxidant capacity and phenolic content of dehydrated fruit. 2003 IFT Annual Meeting Book of Abstract (Chicago, IL).
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9. Rababah, M. Taha; Hettiarachchy, N. S.; and Eswaranandam, S. Sensory evaluation of irradiated and nonirradiated poultry breast meat infused with plant extracts. 2005 IFT Annual Meeting Book of Abstract (New Orleans-Louisiana). (<http://ift.confex.com/ift/2005/techprogram/ata glance.htm>).
10. Hettiarachchy, N.S.; Horax, R.; and Rababah, M. Taha. International conference on "antioxidant and free radicals in health-nutrition and radio-protectors" and iv annual conference of the society for free radical research in india" (SFRR), total phenolics, phenolic acid constituents, antioxidant and antimutagenic activities of selected plant extracts including bitter melon (Bitter Gourd). St. John's National Academy of Health Sciences Bangalore, India, January 2005, 10-12.
11. Rababah, M. Taha. Effect of Green Tea and Grape Seed Extracts / Combination, and TBHQ on Physicochemical Properties of Baldi Goat Meats on Storage at 5 OC for 9 Days. 1st European Chemistry Congress, 27-31 August 2006 – Budapest.
12. Rababah, M. Taha. Evaluation of tahinia quality improvement with mono and diglyceride, citric acid, sorbitol, and glycerol, 2nd International congress on food and nutrition, October 24-26, 2007, Istanbul-Turkey.
13. Rababah, M. Taha. Determine the best concentration of additive flavors of chips products by evaluation the microbial, physicochemical, and sensory properties. International conference on industrial microbiology and applied biotechnology, October 9-11, 2008, Galati-Romania.
14. Rababah, M. Taha. Evaluation the microbiological and sensory properties of raisin jam. Antalya-Turkey. 3rd International congress on food and nutrition, April 22-25, 2009.
15. Khalil I. Ereifej, Rababah, M. Taha, Sufyan H. Tashtoush. Gross Chemical Analysis, Minerals Concentrations and the Microbiological Status in Ten Spices Marketed at Jordan. UAE- Dubai. 5th Dubai International Food Safety Conference Feb 21-24, 2010.
16. Yang, W., Collins, J., Goodrich, R., Gourley, R., Suratt, T., Rababah, T. (2011). Electrolyzed Cluster Water: A Potential Gas for New Energy, Human Health and Agri-

Food Applications. Paper No. 1111560, American Society of Agricultural and Biological Engineers 2011 Annual International Meeting, Galt House, Louisville, KY, August 7-10, 2011.

17. Gulcin Yıldız, Taha Rababah, and Hao Feng. 2012. Effect of Ultrasonic Cutting on Surface Topography and Quality of Cheddar, Mozzarella, and Swiss Cheeses. 2012 IFT Annual Meeting (Las Vegas, NV).