

1. Name

Name: Majdi Ali Al-Mahasneh

Rank: Professor

e-mail: mmajdi@just.edu.jo

2. Education

Degree	Discipline	Institution	Year
PhD	Food Engineering	Iowa State University-USA	2001
MSc	Biosystems Engineering	Iowa State University-USA	1998
BSc	Biosystems Engineering	Jordan University of Science and Technology-	1995

3. Academic experience – institution, rank, title (chair, coordinator, etc. if appropriate), when (e.g., 2002-2007), full-time or part-time

Institution	Rank	Title	Period	FT/PT
JUST	Professor	Vice Dean of Engineering	2014-2017	FT
JUST	Professor	Chemical Engineering	2012-now	FT
KING SAUD UNIVERSITY	Professor	Biosystems Engineering	2013-2014	FT
JUST	Associate Professor	Chemical Engineering	2008-2012	
JUST	Associate Professor	Chairman of Biosystems Engineering	2006-2008	FT
JUST	Assistant Professor	Biosystems Engineering	2002-2006	FT

4. Non-academic experience – company or entity, title, brief description of position, when (e.g., 2008-2012), full-time or part-time

Company/Entity	Title	Position Description	Period	FT/PT
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PELLA CORPORATION- USA	

5. Certifications or professional registrations

- **Phi Kappa Phi** American academic honor society.
- **Alpha Epsilon** American academic honor society.
- Member of Institute of Food Technologists (**IFT**).
- Member of American Society of Agricultural Engineers (**ASAE**).
- Member of Jordan Engineer's Association, Mechanical Engineering Branch (**JEA**).

6. Current membership in professional organizations

- Member of Jordan Engineer's Association, Mechanical Engineering Branch (**JEA**).

7. Honors and awards

- Research Excellence Award, Graduate college,
Iowa State University, USA
- Teaching Excellence Award, Graduate college,
Iowa State University, USA
- Outstanding Master's Student, Biosystems
Engineering department, Iowa State University,
USA

2001

8. Service activities (within and outside of the institution)

- Food And Agriculture Organization (FAO) consultant and National Expert. (2009)
- Committee member of Accreditation Board of Engineering and Technology (**ABET**) in Engineering faculty at Jordan University of Science and Technology. Three practical Training courses on **Dairy processing, fruits and vegetables processing and Technology** at Jordan University of Science and Technology, Jordan (2003-2007).
- Committee member for accreditation of Agricultural Engineering program by Saudi National Commission for Academic Accreditation & Assessment (NCAAA) at King Saud University.
- Department representative in College of Engineering council at Jordan University of Science and Technology for 6 years.
- Engineering faculty promotion committees at Jordan University of Science and Technology.
- Scientific research committee member at the department of chemical Engineering at Jordan University of Science and Technology (2011-2012).
- Scientific research committee member at the department of biosystems Engineering at Jordan University of Science and Technology (2005-2008).

9. Briefly list the most important publications and presentations from the past five years – title, co-authors if any, where published and/or presented, date of publication or presentation

- **Al-Mahasneh, M.**, Aljarrah, M., Rababah, T., & Alu'datt, M. (2016). Application of hybrid neural fuzzy system (ANFIS) in food processing and technology. *Food engineering reviews*, 8(3), 351-366.
- Rababah, T. M., **Al-Mahasneh, M.**, Obaidat, M., Almajwal, A., Odeh, A., Brewer, S., & Yang, W. (2016). Effect of tehina processing and storage in the physical-chemical quality. *International Journal of Agricultural and Biological Engineering*, 9(5), 218-226.
- Alu'Datt, M. H., Rababah, T., Alhamad, M. N., **Al-Mahasneh, M. A.**, Ereifej, K., Al-Karaki, G., ... & Ghozlan, K. A. (2017). Profiles of free and bound phenolics extracted from Citrus fruits and their roles in biological

systems: content, and antioxidant, anti -diabetic and anti-hypertensive properties. *Food & function*, 8(9), 3187-3197.

- **Al-Mahasneh, M.**, al-wdyan, M, rababah, T., & alu'datt, M . (2017). Moisture sorption thermodynamic properties of bermuda grass. *Bulgarian Journal of Agricultural Science*, 23(4), 682-687.
- Alu'datt, M. H., Rababah, T., Alhamad, M. N., Gammoh, S., Ereifej, K., **Al-Mahasneh, M. A.**, ... & Kubow, S. (2017). Application of Olive Oil as Nutraceutical and Pharmaceutical Food: Composition and Biofunctional Constituents and Their Roles in Functionality, Therapeutic, and Nutraceutical Properties. In *Soft Chemistry and Food Fermentation* (pp. 265-298). Academic Press.
- Alu'datt, M. H., Rababah, T., Alhamad, M. N., **Al-Mahasneh, M. A.**, Almajwal, A., Gammoh, S., ... & Alli, I. (2017). A review of phenolic compounds in oil-bearing plants: Distribution, identification and occurrence of phenolic compounds. *Food chemistry*, 218, 99-106.
- **Al-Mahasneh, M.**, Rababah, T., & Alu'Datt, M. (2017). Effect of Palm Oil (PO) and Distilled Mono -Glycerid (DMG) on Oil Separation and Rheological Properties of Sesame Paste. *Journal of Food Processing and Preservation*, 41(3), e12896.
- Alu'datt, M. H., Rababah, T., Alhamad, M. N., Alodat, M. D., **Al-Mahasneh, M. A.**, Gammoh, S., ... & Kubow, S. (2017). Molecular characterization and bio-functional property determination using *Food chemistry*, 230, 125-134.

- Rababah, Taha, M. AL-U'DATT, **M. AL-MAHASNEH**, ALADDIN ODEH, THAER AJOULY, and HAO FENG. "Effect of processing and storage at different temperatures on the physicochemical and minerals content of sesame seeds and tehina." *Bulgarian Journal of Agricultural Science* 23, no. 5 (2017): 851-859.
- Alu'datt, M. H., Rababah, T., Alhamad, M. N., Gammoh, S., **Al-Mahasneh, M. A.**, Tranchant, C. C., & Rawshdeh, M. (2018). Pharmaceutical, Nutraceutical and Therapeutic Properties of Selected Wild Medicinal Plants: Thyme, Spearmint, and Rosemary. In *Therapeutic, Probiotic, and Unconventional Foods* (pp. 275-290). Academic Press.
- Al-Widyan, M. I., Rababah, T. M., & **Al-Mahasneh, M.** (2018). A Combined System of Ground Well and Composted Olive Cake for Hot Water Production at Olive Mills. *Journal of food quality*, 2018.
- **Al-Mahasneh, M.**, Aljarrah, M., Rababah, T., & Alu'datt, M. (2018). Using MR-FTIR and Texture Profile to Track the Effect of Storage Time and Temperature on Pita Bread Staling. *Journal of food quality*, 2018.
- Gammoh, S., Alu'datt, M. H., Alhamad, M. N., Rababah, T., **Al-Mahasneh, M.**, Qasaimeh, A., ... & Hussein, N. M. (2018). The effects of protein-phenolic interactions in wheat protein fractions on allergenicity, antioxidant activity and the inhibitory activity of angiotensin I-converting enzyme (ACE). *Food bioscience*, 24, 50-55.
- Alu'datt, Muhammad H., Taha Rababah, Mohammad N. Alhamad, **Majdi A. Al-Mahasneh**, Sana Gammoh, Mohammed Al-Duais, Carole C. Tranchant, Stan Kubow, and Intez Alli. "Protein –Lipid–Phenolic Interactions During Soybean and Flaxseed Protein Isolation." (2019): 621-632.
- Alu'datt, Muhammad H., Taha Rababah, Mohammad N. Alhamad, Sana Gammoh, Hana A. Alkhaldy, **Majdi A. Al-Mahasneh**, Carole C. Tranchant, Stan Kubow, and Nather Masadeh. "Fermented Malt Beverages and Their Biomedical Health Potential: Classification, Composition, Processing, and Bio-Functional Properties." In *Fermented Beverages*, pp. 369-400. Woodhead Publishing, 2019.

- Rababah, Taha, Muhammad Alu'Datt, **Majdi Al-Mahasneh**, Sana Gammoh, Hana'A. Mahili, Tha'Er Ajouly, Carole C. Tranchant, and Vaida Bartkute-Norkuniene. "Sensory properties of green table olives prepared by different fermentation processes." *CyTA-Journal of Food* 17, no. 1 (2019): 997-1005.
- Rababah, Taha, Muhammad Alu'Datt, **Majdi Al-Mahasneh**, Sana Gammoh, Hana'A. Mahili, Tha'Er Ajouly, Carole C. Tranchant, and Vaida Bartkute-Norkuniene. "Sensory properties of green table olives prepared by different fermentation processes." *CyTA-Journal of Food* 17, no. 1 (2019): 997-1005.

10. Briefly list the most recent professional development activities

1. **Food Quality Expert representing Jordan University of Science and Technology. Erasmus plus project Funded by European Union and titled**" Fostering the relationship between academia and food industry," **FoodQA**" project. **2017-2020. Total project balance about 900,000 EUR**
2. **Consultant and National Expert.** Representative of Jordan Agro-industries during the period 2006-2009. A report discussing agro-food industry sector priorities and policies was discussed in a regional FAO expert's workshop that was held in **Cairo, Egypt December 5-8 -2009**, with participants from **MENA countries** (Jordan, Syria, Lebanon, Egypt, Algeria and Morocco). **FAO (3200JD).**
3. **Pump Guide and Selection** training course. Held by cooperation with Engineer Omar Nemer form **Sadara Investment Company**, Amman, Jordan and in cooperation with King Abdullah Fund for Development at Jordan University of Science and Technology (**2009**).
4. **ISO 9001:2015 Quality management system training course** for Chemical Engineering senior students . Jordan University of Science and Technology students 28-4 to 2-5 2019.
5. **ISO 9001:2015 Quality management system training** course for college of Agriculture senior students. Jarash University 19-5 to 22-5 2019.

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