

Curriculum Vita

Tareq M. Osaili, PhD

**Nationality and date of birth:**

Jordanian, December 23, 1975.

Marital status:

Married with two kids.

Address (work):

Department of Nutrition and Food Technology

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Education

- **PhD**, Food Science, University of Arkansas, Fayetteville, Arkansas, USA, Dec, 2004.
- **MSc**, Nutrition and Food Science, University of Jordan, Amman, Jordan, Aug, 1999.
- **BSc**, Nutrition and Food Technology, Jordan University of Science and Technology, Irbid, Jordan, Jun, 1997.

Experience

Administration

- **Head of the Nutrition and Food Technology Department**, Jordan University of Science and Technology, **Sep 1, 2007-Aug 31, 2011**. In the department 14 faculty members, 360 undergraduate students and 40 graduate students.

Academic experience

- Professor of Food Safety at Jordan University of Science and Technology, January 2016
- Associate Professor of Food Safety at Jordan University of Science and Technology, September 2013-January 2016.
- Associate Professor, University of Hail, Hail, Saudi Arabia, September 2011-August 2012 (Sabbatical leave).
- Associate Professor of Food Safety at Jordan University of Science and Technology, January 2010-August 2011.
- Assistant Professor of Food Safety at Jordan University of Science and Technology, January 2005- January 2010.
- Research Specialist, Dept. Biological Engineering, University of Arkansas, Fayetteville, Arkansas, USA, 2004-2005.
- Research Assistant, Dept. Food Science, University of Arkansas, Fayetteville, Arkansas, USA, 2002-2004.

Teaching and graduate studies

Courses taught

Graduate and undergraduate courses		
Course number	Course name	Credit hours
CLN 203	Health Psychology	2
CLN 205	Vocational Health and Safety	2
CLN 326	Management of Nutrition Services and Dietetics	3
CLN 415	Advanced Topics in Food Science and Nutrition	2
NF 275	Principles of Food Science	3
NF 300	Summer Training	3
NF 400	Summer Training	6
NF 377	Food Microbiology	3
NF 385	Foodservice Institution Management	3

AGR 404	Graduation Project	4
NF 477	Food Safety	3
NF 491	Seminar	1
NF 492	Special Topics: Food Safety and Sanitation	3
NF 754	Advanced Food Microbiology	3
NF 791	Seminar	1

Awards

- 2016: Best Published Manuscript Award, Al Balqa Applied University, As Salt, Jordan. The award is for published manuscript in International Journal of Food Microbiology entitled: "Survival and growth of *Salmonella* Typhimurium, *Escherichia coli* O157:H7 and *Staphylococcus aureus* in eggplant dip during storage".

- 2015: Creativity and Excellence Award for Scientific Achievements, Hashemite University.
- 2014: Khalil Al-Salem Award (Best book in Nutrition and Food Processing)
- 2012: Abdul Hameed Shoman Award for Young Arab Researchers (For scientific achievement from 2010-2012).
- 2010: Most cited paper of 2007: Journal of Food Science
- Doctoral Fellowship, Jordan University of Science and Technology, Jordan. Sep 2001 – Jan 2005.

Research and publication

Research interest

- Thermal and non-thermal inactivation of foodborne pathogens in food system.
- Detection of foodborne pathogens in animal origin products.
- Using metal oxide nanoparticles in controlling foodborne pathogens
- Detection of *Cronobacter sakazakii* in infant formulas
- Rapid methods of detecting of foodborne pathogens.
- Antibiotic resistance of foodborne pathogens.
- Survival/growth of foodborne pathogens in foods.
- Developing procedures for recovery of injured foodborne pathogens.
- Assessment of food safety knowledge and practices of the local community.
- Microbial safety of fresh produces (leafy vegetables and fruits).

Submitted and published papers

1. **Tareq M. Osaili**, Anas Al-Nabulsi. 2016. Inactivation of stressed *Escherichia coli* O157:H7 in tahini (sesame seed paste) by ionization radiation. Food Control 69: 221-226.
2. **Tareq M. Osaili**, Abbas F. Al Jamali, Ibrahim M. Makhadmeh, Mohammad Taha and Sukiena K. Jarrar. 2016. Heavy metals concentrations in vegetables sold in the local market in Jordan. Food Additives and Contaminants Part B. (Accepted)
3. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Kamel Mahmoud, Mutamed Ayyash, Amin Olaimat, Reyad Shaker, Richard Holley. 2016. Modeling the combined effect of NaCl and pH against *Cronobacter* spp. using response surface methodology. (Revision).

4. Mohammad Q. Al-Natour, Akram R. Alaboudi, Mohammad M. Obaidat, **Tareq M. Osaili**. 2016. Antimicrobial resistance of *Campylobacter jejuni* isolated from layer farms in Jordan using broth dilution and disc diffusion techniques. Journal of Food Science (Accepted).
5. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Salisu A. Abubakar, Akram R. Alaboudi, Murad A. Al-Holy. 2016. Feasibility of using gamma irradiation for inactivating of starvation, heat and cold stressed *Salmonella* in tahini. Journal of Food Protection 79: 963-969.
6. Akram R. Alaboudi, Mustafa Ababneh, **Tareq M. Osaili**, Khalaf Al Shloul. 2015. Detection, identification, and prevalence of pathogenic *Vibrio parahaemolyticus* in fish and coastal environment in Jordan. Journal of Food Science, 81:M130-134.
7. Anas A. Al-Nabulsi, Amin N. Olaimat, **Tareq M. Osaili**, Mutamed M. Ayyash, Aisha Abushelaibi, Ziad W. Jaradat, Reyad Shaker, Mahmoud Al-Taani, Richard A. Holley. 2016. Behavior of *Escherichia coli* O157:H7 and *Listeria monocytogenes* during fermentation and storage of camel yogurt. Journal of Dairy Science, 81:M130-M134.
8. Anas A. Al-Nabulsi, Amin N. Olaimat, **Tareq M. Osaili**, Heba M. Obaidat, Ziad W. Jaradat, Richard A. Holley. 2015. Recovery and behavior of stressed *Escherichia coli* O157:H7 cells on rocket leaf surfaces inoculated by different methods. Italian Journal of Food Science 28: 57-63.
9. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Ziad Jaradat, Reyad R. Shaker, Dalia Z. Alomari, Maher M. Al-Dabbas, Akram R. Alaboudi, Mohammad Q. Al-Natour, Richard A. Holley. 2015. Survival and growth of *Salmonella* Typhimurium, *Escherichia coli* O157:H7 and *Staphylococcus aureus* in eggplant dip during storage. International Journal of Food Microbiology, 198: 37-42.
10. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Reyad R. Shaker, Amin N. Olaimat, Ziad W. Jaradat, Noor A. Zain Elabedeen, Richard A. Holley. 2015. Effects of osmotic pressure, acid, or cold stresses on antibiotic susceptibility of *Listeria monocytogenes*. Food Microbiology, 46: 154-160.
11. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Abi A. Awad, Amin N. Olaimat, Reyad R. Shaker, Richard A. Holley. 2015. Occurrence and antibiotic susceptibility of *Listeria monocytogenes* isolated from raw and processed meat products in Amman, Jordan. CyTA-Journal of Food, 13: 346–352.
12. Murad Al Holy, Kefah Sabbah, **Tareq M. Osaili**, Ala A. Qatatsheh. 2015. Inactivation of *Cronobacter sakazakii* in infant formula and infant cereals using

- chitosan and lactic acid. *Journal of Food Processing and Preservation*, 39: 1229-1234.
13. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Amin N. Olaimat, Reyad R. Shaker, Mohammad Taha, Richard A. Holley. 2014. Survival of *Escherichia coli* O157:H7 during manufacture and storage of white brined cheese. *Journal of Food Science*, 79: M 1750-1755.
 14. Anas A. Al-Nabulsi, Saddam S. Awaisheh, **Tareq M. Osaili**, Amin N. Olaimat, Razan J. Rahahaleh, Fawzi M. Al-Dabbas, Lina A. Al-Kharabsheh, Rabin Gyawali, Salam A. Ibrahim. 2014. Inactivation of *Cronobacter sakazakii* in reconstituted infant milk formula by plant essential oils. *Journal of Applied Botany and Food Quality*, 88: 97-101.
 15. Ziad W Jaradat, Leena Abedel Hafeez, Mustafa M Ababneh, Qotaibah O Ababneh, Waseem Al Mousa, Anas A Nabulsi, **Tareq M. Osaili**, Richard Holley. 2014. Comparative analysis of virulence and resistance profiles of *Salmonella* Enteritidis isolates from poultry meat and foodborne outbreaks in Northern Jordan. *Virulence*, 5:1-10.
 16. Maher M. Al-Dabbas, Mohammed Saleh, Mahmoud H. Abu- Ghoush, Khalid Al-Ismael, **Tareq M. Osaili**. 2014. Influence of storage, brine concentration and in-container heat treatment on the stability of white brined Nabulsi cheese. *International Journal of Dairy Technology*, 67: 427–436.
 17. Anas A. Al-Nabulsi, Amin N. Olaimat, **Tareq M. Osaili**, Reyad R. Shaker, Noor Zein Elabedeen, Ziad W. Jaradat, Aisha Abushelaibi, Richard A Holley. 2014. Use of acetic and citric acids to control *Salmonella* Typhimurium in tahini (Sesame Paste). *Food Microbiology*, 42:102–108.
 18. Anas A Al-Nabulsi, Bayan Obiedat, Rasha Ali, **Tareq M Osaili**, Heba Bawadi, Aisha Abushelaibi, Reyad R Shaker, Richard A Holley. 2014. Knowledge of probiotics and factors affecting their consumption by Jordanian students. *International Journal of Probiotics and Prebiotics*, 9: 77-86
 19. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Reyad R. Shaker, Ziad W. Jaradat, Mohammad Taha, Mohammed Al-Kherasha, Mervet Meherat, Richard Holley. 2014. Prevalence of *Salmonella* serovars, *Listeria monocytogenes* and *Escherichia coli* O157:H7 in Mediterranean ready-to-eat meat products in Jordan. *Journal of Food Protection*, 77:106-111.
 20. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Heba M. Obaidat, Reyad R. Shaker, Saddam S. Awaisheh, Richard A. Holley. 2014. Inactivation of stressed *Escherichia coli* O157:H7 cells on the surface of rocket salad leaves by chlorine and peroxyacetic acid. *Journal of Food Protection*, 77:32-39.

21. Anas Al-Nabulsi, Reyad Shaker, **Tareq Osaili**, Mahmoud Al-Taani, Amin Olaimat, Saddam Awaishah, Aisha Abushelaibi, Richard Holley. 2014. Sensory evaluation of flavored soymilk-based yogurt: a comparison between Jordanian and Malaysian consumers. *Journal of Food Science and Engineering*, 4:27-35.
22. Walid M. M. Al-Rousan, Radwan Y. Ajo, K. M. Al- Ismail, A. Attlee, Reyad R. Shaker, **Tareq M. Osaili**. 2013. Characterization of oil extracted from three Jordanian quercus Species. *Grasas Y Aceites*, 64: 554-560.
23. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Reyad R. Shaker, Amin N. Olaimat, Amita Attlee, Murad A. Al-Holy, Noor Zein Elabedeen, Ziad W. Jaradat, Richard A. Holley. 2013. Survival of *E. coli* O157:H7 and *Listeria innocua* in tahina (sesame paste). *Journal of Food Agriculture and Environment*, 11: 303-306.
24. **Tareq M. Osaili**, Mahmoud Taani, Anas A. Al-Nabulsi, Amita Attlee, Ra'ed Abu Odeh, Richard A. Holley, Reyad Shaker Obaid. 2013. Survival of *Escherichia coli* O157:H7 during the manufacture and storage of fruit yogurt. *Journal of Food Safety*, 33:282–290.
25. Murad Al-Holy, **Tareq Osaili**, Sabry El-Sayed, Ibrahim Ashankyty. 2013. Microbial quality of leafy green vegetables sold in the local market of Saudi Arabia. *Italian Journal of Food Science*, 25:446-452.
26. Saddam S. Awaishah, Anas A. Al-Nabulsi, **Tareq M. Osaili**, Salam Ibrahim, Richard Holley. 2013. Inhibition of *Cronobacter sakazakii* by heat labile bacteriocins produced by probiotic LAB isolated from healthy infants. *Journal of Food Science*, 78: M1416–1420.
27. **Tareq M. Osaili**, Dima O. Abu Jamous. 2014. Microbial contamination of infant milk and wheat formula. *Arab Journal Food and Nutrition*, 32: 182-199. (In Arabic).
28. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Reyad R. Shaker, Amin Olimat, Ziad Jaradat, Richard Holley. 2013. Thermal inactivation of *Salmonella* Typhimurium in chicken shawirma (gyro). *International Journal of Food Microbiology*, 166: 15-20.
29. **Tareq M. Osaili**, Akram R. Alaboudi, Majdi Rahahlah. 2013. Prevalence and antimicrobial susceptibility of *Escherichia coli* O157:H7 on beef cattle slaughtered in Amman abattoir. *Meat Science*, 93: 463-468.
30. **Tareq M. Osaili**, Dima O. Abu Jamous, Bayan A. Obeidat, Hiba A. Bawadi, Reema F. Tayyem, Hadil S. Subih. 2013. Food safety knowledge among food workers in restaurants in Jordan. *Food Control*, 31: 145-150.

31. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Mohammad H. Taha, Murad A. Al-Holy, Akram R. Alaboudi, Walid M. Al-Rousan, Reyad R. Shaker. 2012. Occurrence and antimicrobial susceptibility of *Listeria monocytogenes* isolated from brined white cheese in Jordan. *Journal of Food Science*, 77: M528-532.
32. Walid M. M. Al-Rousan, Radwan Y. Ajo, Malak M. Angor, **Tareq Osaili**, and Nabeel M. Bani-Hani. 2012. Impact of different irrigation levels and harvesting periods on the quantity and quality of Navel oranges (*Citrus sinensis*) and fruit juice. *Journal of Food, Agriculture and Environment*, 10: 115-119
33. Belal S. Obeidat, Hosam Al-Tamimi, **Tareq M. Osaili**, Mefleh S. Awawdeh, Majdi A. Abu Ishmais. 2012. Broiler litter as an alternative feedstuff for Awassi ewes: Effect on nursing performance and their lambs' performance. *Animal Feed Science and Technology*, 174: 148-153.
34. Anas Al-Nabulsi, Reyad Shaker, **Tareq Osaili**, Stephanie Clark, Federico Harte, Gustavo Barbosa-Cánovas. 2012. Impact of high hydrostatic pressure and heat treatments on milk gel properties: a comparative rheological study. *International Journal of Food Properties*, 15: 613-627.
35. Reyad R. Shaker, Amita Attlee, Humaid Kasi, **Tareq M. Osaili**, Anas A. Al Nubulsi Hussain A. Ababneh. 2012. Comparison of the quality of low moisture mozzarella cheese made from bovine, ovine and caprine milks. *Journal of Food, Agriculture and Environment*, 10: 89-93.
36. **Tareq M. Osaili**, Akram R. Alaboudi, Rani R. Al-Akhras. 2012. Prevalence and antibiotic susceptibility of *Campylobacter* spp. in live and dressed chicken in Jordan. *Foodborne Pathogens and Disease*, 9: 54-58.
37. Mohammad Q. Al-Natour, Akram R. Alaboudi, Nashat A. Al-Hatamelh, **Tareq M. Osaili**. 2012. *Escherichia coli* O157:H7 facilitates the penetration of *Staphylococcus aureus* into table eggs. *Journal of Food Science*, 71: M29-34.
38. Murad A. Al-Holy, Anas Al-Nabulsi, **Tareq M. Osaili**, Mutamed M. Ayyash, Reyad R. Shaker. 2012. Inactivation of *Listeria innocua* in brined white cheese by combination of nisin and heat. *Food Control*, 23: 48-53.
39. **Tareq M. Osaili**, Akram R. Alaboudi, Ehab A. Nesiari. 2011. Prevalence of *Listeria* spp. and antibiotic susceptibility of *Listeria monocytogenes* isolated from raw chicken and ready-to-eat chicken products in Jordan. *Food Control*, 22: 586-590.
40. Anas A Al-Nabulsi, **Tareq M Osaili**, Noor A Zain Elabedeen, Zaid W Jaradat, Reyad R Shaker, Khalid A. Kheirallah, Yaser H. Tarazi, Richard A Holley 2011. Impact of environmental stress desiccation, acidity, alkalinity, heat or cold on

- antibiotic susceptibility of *Cronobacter sakazakii*. International Journal of Food Microbiology, 146: 137-143.
41. **Tareq Osaili**, Dima Abu Jamous, Mohammed Al-Haddaq. 2011. *Enterobacter sakazakii* in infant milk formula: risks and control. Arab Journal Food and Nutrition (In Arabic), 11:103-123.
 42. Belal S. Obeidat, Mefleh S. Awawdeh, Abdullah Y. Abdullah, Marwan M. Muwalla, Majdi A. Abu Ishmais, Baradis T. Telfah, A. J. Ayrout, Selman K. Matarnah, Hadel. S. Subih, **Tareq Osaili**. 2011. Effects of feeding broiler litter on performance of Awassi lambs fed finishing diets. Animal Feed Science and Technology, 165: 15-22.
 43. **Tareq M. Osaili**, Bayan A. Obeidat, Dima O. Abu Jamous, Hiba A. Bawadi. 2011. Food safety knowledge and practices among college female students in north of Jordan. Food Control, 22: 269-276.
 44. Murad Al-Holy, J-H Shin, **Tareq M. Osaili**, Barbara Rasco. 2011. Evaluation of a new enrichment broth for detection of *Cronobacter* spp. in powdered infant formula. Journal of Food Protection, 74: 387–393.
 45. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Reyad R. Shaker, Murad M. Al-Holy, Mohammed S. Al-Haddaq, Amin N. Olimat, Mutamed M. Ayyash, Mahmoud K. Al Ta'ani, Stephen J. Forsythe. 2010. Efficacy of the thin agar layer method for the recovery of stressed *Cronobacter* spp. (*Enterobacter sakazakii*). Journal of Food Protection, 73: 1913-1918.
 46. **Tareq M. Osaili**, Mutamed M. Ayyash, Anas A. Al-Nabulsi, Reyad R. Shaker, Nagendra P. Shah. 2010. Effect of curd washing level on proteolysis and functionality of low moisture mozzarella cheese made with galactose-fermenting culture. Journal of Food Science, 75: C406-C412.
 47. **Tareq M. Osaili**, S. Forsythe. 2009. Desiccation resistance and persistence of *Cronobacter* species in infant formula. International Journal of Food Microbiology, 136: 214-220.
 48. Chap, P. Jackson, R. Siqueira, N. Gaspar, C. Quintas, J. Park, **T. Osaili**, R. Shaker, Z. Jaradat, S.H.P. Hartantyo, N. Abdullah Sani, S. Estuningsih, S.J. Forsythe. 2009. International survey of *Cronobacter sakazakii* and other *Cronobacter* spp. in follow up formulas and infant foods. International Journal of Food Microbiology, 136: 185–188.
 49. Anas A. Al-Nabulsi, **Tareq M. Osaili**, Reyad R. Shaker, Amin N. Olaimat Mutamed M. Ayyash, Richard A Holley. 2009. Survival of *Cronobacter* species in reconstituted herbal infant teas and their sensitivity to bovine lactoferrin. Journal of Food Science, 74: M479- 484.

50. Anas A. Al-Nabulsi, **Tareq M. Osaili** , Murad A. Al-Holy, Reyad R. Shaker, Mutamed M. Ayyash, Amin N. Olaimat, Richard A Holley. 2009. Influence of desiccation on the sensitivity of *Cronobacter* spp. to lactoferrin or nisin in broth and powdered infant formula. *International Journal of Food Microbiology*, 136: 221-226.
51. **Tareq M. Osaili**, Reyad R. Shaker, Mohammed S. Al-Haddaq, Anas A. Al-Nabulsi, Richard A. Holley. 2009. Heat resistance of *Cronobacter* species (*Enterobacter sakazakii*) in milk and special feeding formula. *Journal of Applied Microbiology*, 107: 928–935.
52. **Tareq M. Osaili**, Reyad R. Shaker, Mutamed M. Ayyash, Anas A. Al-Nabulsi, Stephen J. Forsythe. 2009. Survival and growth of *Cronobacter* species (*Enterobacter sakazakii*) in wheat-based infant follow on formulas, *Letters in Applied Microbiology*, 48: 408-412. (*The Editor has highlighted this paper as being of significant interest to the wider general public and has requested to produce a press release to issue to the scientific and international media*)
53. Reyad R. Shaker, **Tareq M. Osaili**, Ashraf S. Abu Al-Hasan, Mutamed M. Ayyash, Stephen J. Forsythe. 2008. Effect of desiccation, starvation, heat and cold stresses on the thermal resistance of *Enterobacter sakazakii* in rehydrated infant milk formula. *Journal of Food Science*, 73: M354-359.
54. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Reyad R. Shaker, Mutamed M. Ayyash, Amin N. Olaimat, Ashraf S. Abu Al-Hasan, Khaled M Kadora, Richard A. Holley. 2008. Effect of environmental stresses on the sensitivity of *Enterobacter sakazakii* in powdered infant milk formula to gamma radiation. *Letters in Applied Microbiology*, 47:79-84.
55. **Tareq M. Osaili**, Anas A. Al-Nabulsi, Reyad R. Shaker, Mutamed M. Ayyash, Amin N. Olaimat, Ashraf S. Abu Al-Hasan, Khaled M. Kadora, Richard A Holley. 2008. Effects of extended dry storage in powdered infant milk formula on susceptibility of *Enterobacter sakazakii* to hot water or ionizing irradiation. *Journal of Food Protection*, 71:934-939.
56. Reyad R. Shaker, **Tareq M. Osaili**, Mutamed M. Ayyash. 2008. Effect of thermophilic lactic acid bacteria on the fate of *Enterobacter sakazakii* during processing and storage of plain yogurt. *Journal of Food Safety*, 28: 170-182
57. **Tareq M. Osaili**, Reyad R. Shaker, Amin N. Olaimat, Anas A. Al-Nabulsi, Murad A. Al-Holy, Stephen J. Forsythe. 2008. Detergent and sanitizer stresses decrease the thermal resistance of *Enterobacter sakazakii* in infant milk formula. *Journal of Food Science*, 73: M154-157

58. Reyad R. Shaker, **Tareq M. Osaili**, Stephanie Clark, Federico M. Harte, Gustavo V. Barbosa-Canovas. 2008. Rheological properties of rennet-induced milk gels as affected by high pressure treatment at different temperatures. *Journal of Food, Agriculture and Environment*, 6: 86-91.
59. **Tareq M. Osaili**, Reyad R. Shaker, Mutamed M. Ayyash, Richard A. Holly. 2008. Effect of *Bifidobacterium breve* on the growth of *Enterobacter sakazakii* in rehydrated infant milk formula. *Journal of Food Safety*, 28:34-46.
60. **Tareq M. Osaili**, Reyad R. Shaker, Ashraf S. Abu Al-Hassan, Mutamed M. Ayyash, Elizabeth M. Martin. 2007. Inactivation of *Enterobacter sakazakii* in infant milk formula by gamma irradiation: Determination of D₁₀-value. *Journal of Food Science*, 72:M85-M88. (*The authors received certificates of recognition from the IFT as this paper has been cited more than any other paper published in Food Microbiology Safety section in 2007*).
61. **Tareq M. Osaili**, C. L. Griffis, E. M. Martin, B. L. Beard, A. E. Keener, J. A. Marcy. 2007. Thermal inactivation of *Escherichia coli* O157:H7, *Salmonella*, and *Listeria monocytogenes* in breaded pork patties. *Journal of Food Science*, 72: M56-61.
62. Reyad Shaker, **Tareq M. Osaili**, Wail Al-Omary, Ziad Jaradat, Mahmoud Al-Zuby. 2007. Isolation of *Enterobacter sakazakii* and other *Enterobacter* sp. from food and food production environments. *Food Control*, 18: 1241-1245.
63. **Tareq M. Osaili**, Carl L. Griffis, Elizabeth M. Martin, Edward E. Gbur, John A. Marcy. 2006. Modeling cooking time to inactivate *Salmonella* in chicken leg quarters cooked in an air–steam impingement oven. *Journal of Food Science*, 71: M146-149.
64. **Tareq M. Osaili**, C. L. Griffis, E. M. Martin, B. L. Beard, A. Keener, J. A. Marcy. 2006. Thermal inactivation studies of *Escherichia coli* O157:H7, *Salmonella*, and *Listeria monocytogenes* in ready-to-eat chicken-fried beef patties. *Journal of Food Protection*, 69: 1080-1086.
65. Murphy R.Y., **Tareq M. Osaili**, B.L. Beard, J. A. Marcy, L. K. Duncan. 2005. Application of statistical process control, sampling, and validation for producing *Listeria monocytogenes*-free chicken leg quarters processed in steam followed by impingement cooking. *Food Microbiology*, 22: 47-52.
66. Murphy, R.Y., **Tareq M. Osaili**, L.K. Duncan, J. A. Marcy. 2004. Effect of sodium lactate on thermal inactivation of *Listeria monocytogenes* and *Salmonella* in ground chicken thigh and leg meat. *Journal of Food Protection*, 67: 1403-1407.

67. Murphy R.Y., **Tareq M. Osaili**, L.K. Duncan, J. A. Marcy. 2004. Thermal inactivation of *Salmonella* and *Listeria monocytogenes* in ground chicken thigh/leg meat and skin. Poultry Science 83: 1218-1225.
68. Murphy R.Y., K. H. Driscoll, L. K. Duncan, **Tareq M. Osaili**, J. A. Marcy. 2004. Thermal lethality of *Salmonella* in chicken leg quarters processed via an air/steam impingement oven. Journal of Food Protection, 67(3):493-498.
69. Murphy, R.Y., B.L. Beard, E.M. Martin, A.E. Keener, **Tareq M. Osaili**. 2004. Predicting process lethality of *Escherichia coli* O157:H7, *Salmonella* and *Listeria monocytogenes* in ground, formulated and formed beef/turkey links cooked in an air impingement oven. Food Microbiology, 21:493-499.

6.7 Books and book chapters

1. Tareq M. Osaili, Akram R. Alaboudi. 2016. Antimicrobial resistance of *Campylobacter* sp. In: Foodborne Pathogens and Antibiotic Resistance. Ed. Om V. Singh. Wiley-Blackwell, UK. (Accepted).
2. Reema Tayyem, Hiba Bawadi, **Tareq M. Osaili**, Mahmoud Abu Ghoush. 2014. Maintaining the Safety and Nutritional Value of the Foods (In Arabic). Ed (Reema Tayyem). Dar Al Manahaj, Amman, Jordan.
3. **Tareq M. Osaili**. 2012. Developments in Thermal Processing of Food. Chapter 10, pp 211-230. In: Progress in food Preservation. Ed. Rajeev Bhat, Abd Karim Alias, and Gopinadhan Paliyath. Wiley Blackwell, UK.
4. **Tareq M. Osaili**, Anas Al-Nabulsi, Reyad R. Shaker. 2011. Microbial Contamination. Chapter 2, pp 29-50. In: Food Safety (In Arabic). Ed. (Abdul Rahman Musaiqir). Arab Center for Nutrition, Bahrain.
5. Carl Griffis, **Tareq Osaili**. 2009. Control of Thermal Meat Processing. Chapter 9, pp 229-253. In: Safety of Meat and Processed Meat. Ed. Fidel Toldra. Food Microbiology and Food Safety Series, Springer, New York, USA.
6. Fathi Saleh, Zakaria Al-Hazena, Reyad Shaker, **Tareq Osaili**, Anas Al-Nabulsi. 2008. Practical Guide for Hygienic Restaurant (in Arabic). First edition, Directorate of Food Control, Jordan Food and Drug Administration, Amman, Jordan.