

Taha M. Rababah, Associate Prof. C.V.

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 (Food Processing and Food Chemistry), 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

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

RESEARCH INTERESTS

Research interests in food processing 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; Development of process flavors; 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- Present Associate Prof., Jordan University of Science and Technology
Feb2011- Feb2012 Visiting research scholar at University of Illinois at Urbana-Champaign

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).

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.

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.

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 physiochemical characteristics, phenol compounds, antioxidant activities, and anthocyanins
6. Effect of jam processing on the physiochemical, phenolic compounds, antioxidants, and anthocyanins of different fruit jams during storage.

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.

REFEREEING ACTIVITIES

- Journal of Food Science (2004 – present)
- Journal of Agricultural and Food Chemistry (2006 – present)
- Jordan Journal of Agricultural Sciences (2006 – present)
- Natural Product Research (2008 – present)
- Journal of the American Oil Chemists' Society (2010 – present)

PUBLICATIONS

1. **Rababah, M. Taha;** Hettiarachchy, N. S.; and Horax, R. 2004. Total Phenolics and Antioxidant Activities of Fenugreek, Green Tea, Black Tea, Grape Seed, Ginger, Rosemary, Gotu Kola, and Ginkgo Extracts, Vitamin E, and *tert*-butylhydroquinone, *Journal of Agricultural and Food Chemistry*, 52(16); 5183-5186.
2. **Rababah, M. Taha;** Hettiarachchy N; and Horax R. 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. **Rababah, M. Taha;** Ereifej, I. Khalil; and Howard, L. 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. Ereifej, I. Khalil; **Rababah, M. Taha;** and Al-Rababah, A. Mohammad. 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. **Rababah, M. Taha;** Hettiarachchy, N. S; Eswaranandam, S; Meullenet, J. F; and Davis B. 2005. Sensory Evaluation of Irradiated and Nonirradiated Poultry Breast Meat Infused with Plant Extracts. *Journal of Food Science*, 70(3):S228-235.
6. **Rababah, M. Taha;** Hettiarachchy, N. S; Horax, R.; Cho, M. J.; Davis, B.; and Dickson, J. 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. **Rababah, M. Taha;** Ereifej, I. Khalil; Al-Mahasneh, A. Majdi; 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. **Rababah, M. Taha;** Al-Mahasneh, A. Majdi; and Ereifej, I. Khalil. 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. Ereifej, I. Khalil; Al-Mahasneh, A. Majdi; and **Rababah, M. Taha.** 2006. Effect of barley flour on quality of balady bread. *International Journal of Food Properties*, 9: 39–49.
10. Wambura, P; Yang, W; Williams, L; Feng, H; and **Rababah, M. Taha.** 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. Al-Mahasneh, A. Majdi and **Rababah, M. Taha.** 2007. Effect of moisture content on some physical properties of green wheat. *Journal of Food Engineering* 79, 1467–1473.
12. Al-Mahasneh, A. Majdi; **Rababah, M. Taha;** and Yang, W. 2007. Moisture sorption thermodynamics of defatted sesame meal (DSM). *Journal of Food Engineering*, 81: 735–740
13. Al-Mahasneh, A. Majdi; **Rababah, M. Taha;** Al-shbool A. Mohammad; and Yang, W. 2007. Thin-layer drying kinetics of sesame hulls under forced convection and open sun drying, *Journal of Food Process Engineering*, 30, 324–337.
14. **Rababah, M. Taha;** Khalil I. Ereifej; Al-Mahasneh, A. Majdi; Ismaeal, Khalid, Al-Gutha A. Hidar; and Yang, W. 2008. Total phenolics, antioxidant activities, and anthocyanins of different grape seed cultivars grown in Jordan, *International Journal of Food Properties*, 11: 472–479.

15. Al-Mahasneh, A. Majdi; Al-Widyan, Mohamad; Ababneh, Hussein; **Rababah, M. Taha**; and Ereifej, I. Khalil. 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; and **Rababah, M. Taha**. 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. **Rababah, M. Taha**; Ereifej, I. Khalil; Al-Mahasneh, A. Majdi; Alhamad N. Mohammad; and Al-Rababah A. Mohammad; 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. Al-Mahasneh, A. Majdi; **Rababah, M. Taha**; Al-u'datt H. Muhammad; Yang, W. 2008. Moisture sorption thermodynamics of fractionated sesame hulls (*sesamum indicum* l.). *Journal of Food Process Engineering*. **Accepted for publication.**
19. Al-widyan I. Mohamad; **Rababah, M. Taha**; Mayyas Ahamd; Al-shbool A. Mohammad; and Yang, W. 2010. Geometrical, Thermal, and Mechanical Properties of Olive Fruits. *Journal of Food Process Engineering*, 33(2): 257-271
20. Al-Mahasneh, A. Majdi; Ababneh A. Hussein; **Rababah, M. Taha**. 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, **Rababah, M. Taha**. 2009. Expedited extraction of xylan from corncob by power ultrasound. *International Journal of Agricultural and Biological Engineering*, 2(4): 76 - 83.
22. **Rababah, M. Taha** , Khalil I. Ereifej, Mohammad N. Alhamad, Khaled M. Al-Qudah, Laith M. Rousan, Majdi A. Al-Mahasneh, Al-u'datt H. Muhammad, Wade Yang. 2010. Effect of Green Tea and Grape Seed and TBHQ on Physicochemical Properties of Baladi Goat Meats. *International Journal of Food Properties*. **Accepted for publication.**
23. Jason Liu, Weihua Wade Yang, Yongsheng Wang, **Rababah, M. Taha**, and Lloyd T. Walker. (2009). Optimizing Machine Vision Based Weighing of Agricultural Products by Artificial Neural Network. *International Journal of Food Engineering*, **Accepted for publication.**
24. **Rababah, M. Taha**, Khalil I. Ereifej, Ranya B. Esoh, mohammad alrababah, Muhammad H. Al-u'datt , 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, Abdel Rahman Al-Tawaha, **Rababah, M. Taha**. (2010). Optimisation, Characterisation and Quantification of Phenolic Compounds in Olive Cake, *Food Chemistry*, 123: 117-122.
26. Alu'datt M. Alli A., Ereifej K., Alhamad M., Alsaad A., **Rababah, M. Taha**. (2010). Optimization and characterization of various extraction conditions of phenolic

- compounds and antioxidant activity in olive seeds. *Natural Product Research*. **In press**.
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. Aludatt, Khalil Ereifej, Ahmad Abou-zaitoun , Mohammad Al-Rababah, Ali Almajwal, **Taha Rababeh** and Wade Yang. 2010. Anti-oxidant, anti-diabetic and anti-hypertensive effects of extracted phenolics and hydrolyzed peptides from barley protein fractions. *International Journal of Food Properties*. **Accepted for publication**.
 29. M. A. Al-Mahasneh, **Rababah, M. Taha**, M. M. Bani Amer, N. M. Al-Omaril, M. K.Mahasneh. 2010. Fuzzy and conventional modeling of open sun drying kinetics for roasted green wheat. *International Journal of Food Properties*. **Accepted for publication**.
 30. **Rababah, M. Taha**, 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.
 31. **Taha M. Rababah**, Sevil Yücel, Khalil I. Ereifej, Mohammad N. Alhamad, Majdi A. Al-Mahasneh, Wade Yang, Al-u'datt H. Muhammad, Khalid Ismaeal. 2010. 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
 32. Ereifej Khalil, Ranya Esah, **Taha Rababah** and Muhammad H. Alu'datt. 2010. Minerals, proximate composition and their correlations of medicinal plants from Jordan, *Journal of Medicinal Plants Research* Vol. 4(14), pp. xxx-xxx
 33. **Taha M. Rababah**, Majdi A. Al-Mahasneh, Isra Kilani, Wade Yang, Mohammad N. Alhamad, Khalil Ereifeja 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: 0
 34. Khalil I. Ereifej, Muhammad H. Alu'datt , Hana A. AlKhalidy , Inteaz Alli , **Taha Rababah**. 2011. Corrigendum to “Comparison and characterization of fat and protein composition for camel milk from eight Jordanian locations”. *Food Chemistry*; **In press**
 35. M.A. Al-Mahasneha, M. M. Bani Amerb, **T. M. Rababah**. 2011. Modeling moisture sorption isotherms in roasted green wheat using least square regression and neural-fuzzy techniques *Food and Bioproducts Processing*, **In press**.
 36. **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.
 37. B.S. Obeidat, M.A. Alrababah, A.Y. Abdullah, M.N. Alhamad, M.A. Gharaibeh, **T.M. Rababah**, M.A. (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.
38. 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*. DOI: 10.2202/1556-3758.1745.
 39. **Rababah, Taha**, Al-Mahasneh, Majdi; Esoh, Rania; Yang, Weihua ; Alu'datt, Muhammad. 2011. Optimizing the best concentration of additive flavors to corn chips by evaluating the physicochemical and sensory properties. *Journal of Food Processing and Preservation*. Accepted for publication
 40. **Taha M. Rababah**, Muhammad H. Al-u'datt, Majdi A. Al-Mahasneh, Hao Feng, Abdulaziz M. Allothman, Ali Almajwal, Wade Yang, Isra Kilani1, Mohammad N. Alhamad, Khalil Ereifej, 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*. In press
 41. Muhammad H. Alu'datt, **Taha Rababah**, Khalil Ereifej, Inteaz Alli, Mohammad A. Alrababah, Ali Almajwal, Nather Masadeh, Mohammad N. Alhamad. 2011. Effects of barley flour and barley protein isolate on chemical, functional, nutritional and biological properties of Pita bread. *Food Hydrocolloids*. In press
 42. 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*, DOI 10.1007/s11947-011-0615-6.
 43. K. M. Al-Ismael, R. Ahmad, M. Al-Dabbas, R. Y. Ajo, T. Rababah. 2011. Some physicochemical properties of olive and olive oil of three Jordanian olive varieties. *SSOG*. Accepted for publication.

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. Nieburg. 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. Nieburg. 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).
 7. **Rababah, M. Taha**; Hettiarachchy, N. S.; and Horax, R. 2004. Total phenolics and antioxidant activities of selected plant extracts. IFT Annual Meeting Book of Abstract (Las Vegas). <http://ift.confex.com/ift/2004/techprogram/ataglance.htm>.
 8. **Rababah, M. Taha**; Hettiarachchy, N. S.; Horax, R.; Zhu, D.; Johnson, M. G.; Dickson, J.; and Niebuhr S. 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. 2004 IFT Annual Meeting Book of Abstract (Las Vegas, NV).
 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/ataglance.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 °C 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, physiochemical, 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.** (2001). 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.

PROFESSIONAL REFERENCES

Name	Position	Address, Tel & Fax No., e-mail address
Prof. Khalil Ereifej	Dean of agriculture at Jordan university of science and technology	P.O Box 3030- Irbid 22110- Jordan deanagr@just.edu.jo Tel: +962-7201000 ext. 22200
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