

Curriculum Vitae

Dr. Anas A. Al-Nabulsi

Contact Information

Department of Nutrition and Food Technology
Faculty of Agriculture
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Education:

- **Ph.D. Food Microbiology and Safety**
University of Manitoba, Canada .2006.
Dissertation: Use of lactoferrin to inhibit the growth of foodborne pathogens and spoilage bacteria in meat and meat products. (Supervised by Prof. Richard A Holley)
- **Certification in Higher Education Teaching**
University of Manitoba, Canada .2006.
- **Master of Food Science. Dairy Microbiology.**
Department of Nutrition and Food Science, University of Jordan, Amman -Jordan. 1996.
Thesis: Isolation of salt tolerant lactic acid bacteria from ovine and bovine milks for use in the production of Nabulsi cheese. (Supervised by Prof. Mohammad Yamani)
- **Bachelor of Nutrition and Food Science.**
Department of Nutrition and Food Science, University of Jordan. Amman -Jordan. 1993.

Research Interests:

- Risk analysis and evaluation of safety of traditional foods
- The development, use and evaluation of natural antimicrobials to enhance the safety and extend shelf-life of fresh food and processed food products
- The mechanism of action and resistance of antimicrobials and antibiotics
- The development of active packaging materials to delay spoilage and improve product safety
- Using lactic acid bacteria as biological control agents to inhibit a wide range of spoilage and foodborne pathogens
- Bacterial stress response in food environment and its impact on the irradiation and thermal inactivation of foodborne pathogens.

Professional and Industrial Experience

• **Academic Experience**

➤ **Administration**

- **Department Chair: Sep. 01, 2014 – Present**

Faculty of Agriculture, Jordan University of Science and Technology

In the department 12 faculty members, 5 technicians, 430 undergraduate students and 60 graduate students.

- **Assistant Dean: Sep. 01, 2009 – Aug. 31, 2011**

Faculty of Agriculture, Jordan University of Science and Technology

In charge of IFT (Institute of Food Technologist) accreditation of undergraduate food science program.

➤ **Academic experience**

- **Associate Professor of Food Microbiology. Oct. 2011- Present**

Department of Nutrition and Food Science, Faculty of Agriculture, Jordan University of Science and Technology.

- **Associate Professor of Food Microbiology. 25th. Aug. 2013 - 31st.Aug. 2014**

Department of Food Science, Collage of Agriculture, United Arab Emirate University.

In charge of developing and implementation of program and course assessment plan for IFT (Institute of Food Technologist) accreditation of undergraduate food science program.

- **Assistant Professor of Food Microbiology. Oct. 2006- Oct. 2011**

Department of Nutrition and Food Science, Faculty of Agriculture, Jordan University of Science and Technology

- **Full Time Lecturer. Sept, 19 – Oct, 18, 2006**

Department of Nutrition and Food Science, Faculty of Agriculture, Jordan University of Science and Technology

• **Industrial Experience**

➤ **Production Manager.**

National Poultry (Fresh Del Monte Produce, Inc.), Amman- Jordan. Aug/ 2000- April/ 2001 & May /1997 – May/1999.

➤ **Development and Quality Assurance Manager.**

International Poultry, Amman- Jordan. July/1999- June/ 2000.

Research Grants

A. Principle investigator

Title	Amount	From-to	Funding Organization
Use of essentials oil to inactivate <i>Salmonella</i> spp. in Tahini	\$ 9200	2016-2017	Jordan University of Science and Technology
Inactivation of <i>Salmonella</i> spp. , <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> in hummus by gamma radiation	\$ 10500	2015-2017	Jordan University of Science and Technology
Physicochemical, sensory properties and consumer acceptance of yogurt manufactured from camel milk or mixture of cows' and camel milk"	\$70000	2014-2016	UPAR Grant Application United Arab of Emiratis University
Behavior of <i>E.coli</i> O157:H7 in Yogurt Produced From Camel Milk	\$ 7000	2013-2014	United Arab of Emiratis University
Assessment of the knowledge and beliefs regarding probiotic consumption among Jordanian	\$ 2000	2013	Jordan University of Science and Technology
Effects of environmental stresses (osmotic, cold, starvation stresses) on the ability of <i>E. coli</i> O157:H7 to attach to surface of rocket leaves (Jarjeer)	\$ 5000	2011	Jordan University of Science and Technology
Effects of environmental stresses (osmotic pressure, acid, or cold stresses) on antibiotic susceptibility of <i>Listeria monocytogenes</i>	\$ 6500	2011	Jordan University of Science and Technology
Occurrence of antibiotic-resistant foodborne pathogens in effluents of wastewater treatment plants in Jordan	\$ 56000	2010	Higher Council for Science and Technology
Characterization of <i>Listeria monocytogenes</i> isolated from raw meat and meat products in Jordan using PCR technique	\$ 11900	2010	Jordan University of Science and Technology
Effects of acid, alkaline, desiccation, heat or cold stresses on antibiotic susceptibility of <i>Cronobacter sakazakii</i>	\$ 13400	2009-2010	Jordan University of Science and Technology
Effect of bovine lactoferrin and probiotic bacteria on the viability of <i>E. sakazakii</i> in and broth system and infant milk formula	\$ 8600	2007-2009	Jordan University of Science and Technology

B. Co-Investigator

Title	Amount	From-to	Funding Organization
Survival of stressed <i>Salmonella</i> spp. in tahini and tahini based products during storage at different temperatures	\$ 8500	2015-2017	Jordan University of Science and Technology
Metabolomics Approach to Study Camel Milk Products: Yogurt and Cheese	\$ 135,000	2015-2017	THE UAEU RESEARCH STARTUP GRANT COMPETITION United Arab of Emiratis University
Effect of partial replacement of salt in brine solution of Halloumi cheese with chitosan coating or chitosan coating contains lysozyme or natamycine on microbial quality of the cheese.	\$ 15000	2014-2016	University of Jordan
Occurrence of <i>Cronobacter sakazakii</i> and other <i>Enterobacteriaceae</i> members in neonatal enteral feeding tubes in intensive care unit in King Abdullah Hospital	\$ 8500	2011-2012	Jordan University of Science and Technology
The effect of vegetation water (amurca) on viability of selected food-borne pathogens and spoilage bacteria	\$ 8650	2010-2011	Jordan University of Science and Technology
Microbial risk assessment of foodborne pathogens (<i>Salmonella</i> , <i>Listeria monocytogenes</i> and <i>E. coli</i> O157:H7) in ready to eat foods sold in restaurants in Jordan.	\$ 56000	2009-2011	Higher Council for Science and Technology
The effect of cold storage and carcass weight on the shelf life and quality characteristics of whole carcass and deboned broiler breast meat.	\$ 7000	2010-2011	Jordan University of Science and Technology
Microbial safety of shawirma sold in Jordan	\$ 5600	2007-2009	Jordan University of Science and Technology
Effect of environmental stresses on sensitivity of <i>E. sakazakii</i> in infant milk formula to gamma radiation	\$ 5150	2007-2009	Jordan University of Science and Technology
Use of lactoferrin to inhibit <i>Escherichia coli</i> O157:H7 strains during dry sausage manufacture following its microencapsulation.	\$13000	2005-2006	Glanbia Nutritionals (Munroe, WI), USA
Microencapsulation to enhance antimicrobial potency of Lactoferrin against bacteria in meat products	\$ 33000	2004-2005	Agri-Food Research and Development Initiative (ARDI), Canada
Use of lactoferrin to inhibit the growth of foodborne pathogens and spoilage bacteria in meat and meat products	\$ 21000	2003-2004	Agri-Food Research and Development Initiative (ARDI), Canada

Graduate Student

Name	Type of Degree	Years Supervised or Co-supervised	Title of Thesis
We'am Al Masri.	Master's Degree	Supervised From 2014	Use of essentials oil to inactivate <i>Salmonella</i> spp. in Tahini.
Dima Nazal.	Master's Degree	Co-Supervised 2014	Survival of stressed <i>Salmonella</i> spp. in tahini and tahini based products during storage at different temperatures.
Saliau Adam	Master's Completed	Co-Supervised 2014	Inactivation of Salmonella spices in Tahini using gamma radiation
Rasha Ali	Master's Completed	Supervised 2012	Assessment of the knowledge and beliefs regarding probiotic consumption among Jordanian College Students and its associated factors.
Heba Obiedat	Master's Completed	Supervised 2012	Effects of environmental stresses (osmotic, cold, starvation stresses) on the ability of <i>E. coli</i> O157:H7 to attach to surface of rocket leaves (Jarjeer)
Mohammad Taha	Master's Completed	Co-Supervised 2010	Occurrence and antibiotic susceptibility of <i>Listeria monocytogenes</i> isolated from white cheese in Jordan
Mohammad Jamama	Master's Completed	Co-Supervised 2010	The effect of cold storage and carcass weight on the shelf life and quality characteristics of whole carcass and deboned broiler breast meat.
Noor Zein Alabdeen	Master's Completed	Supervised 2010	Effects of acid, alkaline, desiccation, heat or cold stresses on antibiotic susceptibility of <i>Cronobacter sakazakii</i>
Abi Adnan Awad	Master's Completed	Supervised 2010	Characterization of <i>Listeria monocytogenes</i> isolated from raw meat and meat products in Jordan using PCR technique
Sabika Allehdan	Master's Completed	Supervised 2009	The effect of vegetation water (amurca) on viability of selected food-borne pathogens and spoilage bacteria

Reviewer to International Journals

- International Journal of Food Microbiology

I have been awarded Outstanding Reviewer Status for being from the top 10th percentile in terms of the number of reviews completed in the past two years. (Jan, 2016)

- Journal of Food Science
- Journal of Food Science and Technology
- Journal of Applied Microbiology
- Journal of Food Safety
- Letters in Applied Microbiology
- Innovative Food Science and Emerging Technologies

Awards, Scholarships and Fellowships

- Feb. 2016 Distinguished Arab Researcher for the year 2015 in the Field of Agricultural and Veterinary Science (First Place)
Association of Arab Universities
- Feb. 2005 Percy Gitelman Memorial Scholarship
Canadian Meat Science Association
- Sept. 2004- April, 2005 James W. Barlow Graduate Fellowship
University of Manitoba
- May, 2001- April, 2005 Ph.D Scholarship
Jordan University of Science and Technology
- August, 2005 Faculty of Graduate Studies Travel Award
University of Manitoba
- April, 2005 Complimentary one-year Student Membership
International Association for Food Protection (IAFP)
- August, 2004 Faculty of Graduate Studies Travel Award
University of Manitoba
- May, 1995 Mango Scholarship
University of Jordan
- Sept. 1989- June, 1993 Ministry of Higher Education Scholarship
University of Jordan

Invited Symposium

- Addressing food safety during manufacturing process through HACCP. April, 13, 2016. Fostering Jordanian food processing and Beverage sector exports to EU and GCC markets. International Labour organization. Amman-Jordan.
- Health benefits of probiotics. Feb. 18, 2015. FAIT's Academic Seminar. Rajamongala University of Technology Tawan-ok, Chanthaburi campas, Thailand
- Developing functional food. Feb. 17, 2015. Dept of Product Development and Management. Faculty of Agro-Industrial Technology. Rajamongala University of Technology Tawan-ok, Chanthaburi campas, Thailand
- Basics of food microbiology. Feb. 15, 2015. Dept of Food Technology. Faculty of Agro-Industrial Technology. Rajamongala University of Technology Tawan-ok, Chanthaburi campas, Thailand
- Impact of environmental stress on antibiotic susceptibility of foodborne pathogen Feb. 23ed, 2012. College of Health Sciences, University of Sharjeh, United Arab of Emirates
- Technical Symposium, Canadian Meat Science Association, Gatineau, Qu, Feb, 2, 2005. Research presentation on use of lactoferrin to inhibit the growth of foodborne pathogens and spoilage bacteria in meat and meat products.

Teaching Experience

- **Certificate in Higher Education and Training, University of Manitoba. 2006**
- **Courses taught at the University of Science and Technology since Sep. 2006**

Course No	Course Name	Credit Hours
NF 377	Food Microbiology	3
NF 754	Advanced Food Microbiology	3
NF 177	Principle of Food Preservation	3
NF 302	Summer Training Course	3
NF 473	Food Packaging	3
NF477	Food Safety	3
NF 491	Seminar	1
NF 791	Graduate Seminar	1
NF374	Principles of Dairy Science	3
NF 479	Dairy Technology	3

- **Courses taught at the United Arab Emirate University (UAEU) for the academic year 2013/2014.**

Course No	Course Name	Credit Hours
FDSC 340	Food Microbiology	3
FDSC 351	Food Safety	3
FDSC 458	Principles of Dairy Technology	3
FDSC 480	Senior Project	1
FDSC 250	Contemporary in Food Science and Nutrition	3

- **Research Assistant**, Dairy Microbiology. Sep. 1995- Dec. 1995. University of Jordan
Dr. M. S. Hadaddin, Department of Dairy Science.
- **Research Assistant**, Food Microbiology. Jan 1996- May, 1996. University of Jordan
Evaluation of safety and microbiological quality of local Jordanian food product.
Dr.M. I. Yamani , Department of Dairy Science.

Publications

1. **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. 99: 1802-1811.
2. Tareq M. Osaili and **Anas Al-Nabulsi**. 2016. Inactivation of stressed *Escherichia coli* O157:H7 in tahini (sesame seeds paste) by gamma irradiation. Food Control. 69:221-226
3. **Anas A. Al-Nabulsi**, Amin N. Olaimat, Tareq M. Osaili, Heba M. Obaidat, Ziad W. Jaradat, Reyad R. Shaker, Richard A. Holley. 2016. Recovery and Behaviour of Stressed *Escherichia coli* O157:H7 Cells on Rocket Leaf Surfaces Inoculated by Different Methods. Italian Journal of Food science. 28: 57-63.
4. Tareq M. Osaili, **Anas A. Al-Nabulsi**, Salisu A. Abubakar, Akram R. Alaboudi and, Murad A. AL-Holy. 2016. Feasibility of using gamma irradiation for inactivation of starvation, heat and cold stressed *Salmonella* in tahini. Journal of Food Protection. 79: 963-969
5. 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

6. Sana M. Janakat, **Anas A. Al-Nabulsi**, Sabika Allehdan, Amin N. Olaimat, Richard A. Holley. 2015. Antimicrobial Activity of *Amurca* (Olive Oil Lees) Extract against Selected Foodborne Pathogens. *Food Science and Technology (Campinas)*.35(2): 259-265
7. **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. 2015. Inactivation of *Cronobacter sakazakii* in Reconstituted Infant Milk Formula by Plant Essential Oils. *Journal of Applied Botany and Food Quality*. 88: 97 – 101.
8. **Anas A. Al-Nabulsi**, Tareq M. Osaili, Ziad W. Jaradat , Amin N. Olaimat, Reyad R. Shaker, Noor A. Zain Elabedeen and Richard A. Holley. 2015. Effects of Osmotic Pressure, Acid, or Cold Stresses on Antibiotic Susceptibility of *Listeria monocytogenes*. *Food Microbiology*.46: 154-160.
9. Sana M. Janakat, **Anas A. Al-Nabulsi**, Fawzia J. Hammad and Richard A. Holley. 2015. Effect of *AMURCA* on olive oil quality during storage. *Journal of Food Science and Technology*. 52:1754-1759
10. **Anas A Al-Nabulsi**, Tareq M Osaili, Abi A Awad, Amin N Olaimat, Reyad R Shaker and Richard A Holley. 2015. Prevalence and Antibiotic Susceptibility of *Listeria monocytogenes* Isolated from Raw and Processed Meat Products in Jordan. *CyAT Journal of Food*. 13: 346–352
11. Tareq Osaili, **Anas Al-Nabulsi**, Reyad Shake, Amin Olimat, Mohamad Taha and Richard Holley. 2014. Survival of *Escherichia coli* O157:H7 during Manufacture and Storage of White Brined Cheese" *Journal of Food Science*. 79 (9): M 1750-1755.
12. **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
13. **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.
14. **Anas Al-Nabulsi**, Reyad Shaker, Tareq Osaili, Mahmoud Al-Taani, Amin Olaimat, Saddam Awaisheh Aisha Abushelaib and Richard Holley. 2014. Sensory Evaluation of Flavored Soy milk-Based Yogurt: A Comparison between Jordanian and Malaysian Consumers. *Journal of Food Science and Engineering*. 4: 27-35.
15. Ziad W Jaradat, Waseem Al Mousa, Ahmed Elbetieha, **Anas Al Nabulsi**, and Ben D Tall. 2014. *Cronobacter*, an opportunistic food borne pathogen; a review of its virulence and environmental adaptive traits. *Journal of Medical Microbiology*. 63:1023-1037.

16. Ziad W. Jaradat, Leena Abedel Hafiz, Mustafa M. Ababneh, Qotaibah O. Ababneh, Waseem Al Mousa, **Anas Al- Nabulsi**, Tareq M. Osaili and Richard Holley. 2014. Comparative analysis of virulence and resistance profiles of *Salmonella* Enteritidis isolates from poultry meat and foodborne outbreaks in Northern Jordan. *Virulence*. 5:610-601.
17. **Anas Al-Nabulsi** , Tareq Osaili, Heba Obaidat, Reyad Shaker, Saddam Awaisheh and Richard Holley. (2014). Inactivation of Stressed *E. coli* O157:H7 cells on the Surface of Rocket Salad Leaves by Chlorine and Peroxyacetic Acid. *Journal of Food Protection*. 77:32-39.
18. Tareq Osaili, **Anas Al-Nabulsi**, Reyad Shaker, Ziad Jaradat , Mohammad Taha Mohammed Al-Kherasha, Mervet Meherat and Richard Holley. (2014). Prevalence of *Salmonella* Serovars, *Listeria monocytogenes* and *Escherichia coli* O15H:H7 in Mediterranean Ready to Eat Meat Products in Jordan. *Journal of Food Protection*: 77: 106-111.
19. **Anas A. Al-Nabulsi**, Tareq M. Osaili, Reyad R. Shaker, Amin N. Olaimat, Amita Attlee, Murad A. Al-Holy, Noor Zein Elabedeem, 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.
20. Tareq Osaili, **Anas Al-Nabulsi**, Reyad Shake, Amin Olimat, Ziad Jaradat and Richard Holley. (2013) Thermal Inactivation of *Salmonella* Typhimurium in Chicken Shawirma (Gyro). *International Journal of Food Microbiology*. 166:15-20.
21. Saddam S. Awaisheh, Anas A. Al-Nabulsi, Tareq M. Osaili, Salam Ibrahim and Richard Holley. (2013) Inhibition of *Cronobacter sakazakii* by heat labile bacteriocins produced by Probiotic LAB isolated from healthy infants. *Journal of Food Science*: 78:M1416-20.
22. Tareq M. Osaili, Mahmoud Taani, **Anas A. Al-Nabulsi**, Amita Attlee, Richard A. Holley and 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.
23. **Anas Al-Nabulsi**, Reyad Shaker, Tareq Osaili, Stephanie Clark, Federico Harte and 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
24. Tareq M. Osaili, **Anas A. Al-Nabulsi**, Mohammad H. Taha, Murad A. Al-Holy, Akram R. Alaboudi, Walid M. Al-Rousan, and Reyad R. Shaker (2012). Occurrence and antimicrobial susceptibility of *Listeria monocytogenes* isolated from brined white cheese in Jordan. *Journal of Food Science*.77: M528–M532.
25. Murad A. Al-Holy, **Anas A Al-Nabulsi**, Tareq M. Osaili, Mutamed M. Ayyash and Reyad R. Shaker (2012). Inactivation of *Listeria innocua* in brined white cheese by a combination of nisin and heat. *Food Control*. 23: 48-53.

26. Reyad R. Shaker, Amita Attlee, Humaid Kasi, Tareq M. Osaili, **Anas A. Al-Nabulsi** and 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 (2): 89-93
27. **Anas A Al-Nabulsi**, Tareq M Osaili, Noor A Zain Elabedeen, Zaid W Jaradat, Reyad R Shaker , Khalid A. Kheirallah, Yaser H. Tarazi and 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.
28. 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, and 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.
29. Tareq M Osaili, Mutamed M Ayyash, **Anas A Al-Nabulsi**, Reyad R Shaker and Nagendra P Shah. (2010) Effect of Curd Washing Level on Proteolysis and Functionality of Mozzarella cheese made with Galactose-Fermenting Culture. *Journal of Food Science* 75:C406-C412
30. **Anas A Al-Nabulsi** , Tareq M Osaili, Murad A Al-Holy, Reyad R Shaker, Mutamed M Ayyash, Amin N Olaimat and 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
31. **Anas A Al-Nabulsi**, Tareq M Osaili, Reyad R Shaker, Amin N Olaimat, Mutamed M Ayyash and 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-M484
32. Tareq M Osaili, Reyad R Shaker, Mohammed S Al-Haddaq, **Anas A Al-Nabulsi**, and Richard A Holley.(2009). Heat resistance of *Cronobacter* species (*Enterobacter sakazakii*) in milk and special feeding formula. *Journal Applied Microbiology*. 103:928-935
33. Tareq M Osaili, Reyad R Shaker, Mutamed M Ayyash, **Anas A Al-Nabulsi**, and 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.
34. Tareq M Osaili, **Anas A Al-Nabulsi**, Reyad R Shaker, Mutamed M Ayyash, Amin N Olaimat, Ashraf S Abu Al-Hasan, Khaled M Kadora and Richard A. Holley. (2008). Effect of environmental stresses on the sensitivity of *Enterobacter sakazakii* in powdered infant milk formula to gamma radiation. *Letters of Applied Microbiology*. 47:79-84.
35. Tareq M Osaili, **Anas A Al-Nabulsi**, Reyad R Shaker, Mutamed M Ayyash, Amin N Olaimat, Ashraf S Abu Al-Hasan, Khaled M Kadora and 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
36. Tareq M Osaili, Reyad R Shaker, Amin N Olaimat, **Anas A Al-Nabulsi**, Murad A Al-Holy and 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-M157.
 37. **Anas A Al-Nabulsi** and Richard A Holley. (2007). Activity of bovine lactoferrin against *Escherichia coli* O157:H7 strains and meat starter cultures in broth and during dry sausage manufacture following its microencapsulation. *International Journal of Food Microbiology*. 113:84-91
 38. **Anas A Al-Nabulsi**, Jung H. Han, Zhiqiang Liu, Evangelina T. Rodrigues-Vieira, and Richard A Holley. (2006) Temperature-Sensitive Microcapsules Containing Lactoferrin and Their Action Against *Carnobacterium viridans* on Bologna. *Journal of Food Science*, 71(6): M 208-M 214..
 39. **Anas A Al-Nabulsi** and Richard A Holley. (2006). Enhancing the bactericidal effects of lactoferrin against *E.coli* O157:H7 by chelation, temperature and NaCl. *Journal Applied Microbiology*. 100: 244-255.
 40. **Anas A Al-Nabulsi** and Richard A Holley. (2005). Effect of bovine lactoferrin against *Carnobacterium viridans*. *Food Microbiology*. 22: 179-187.

Before 2004

41. Yamani, M.I., **Al-Nabulsi, A.A.**, M.S. Hadaddin and Robinson, R.K. (1998). The isolation of salt tolerant lactic acid bacteria from ovine and bovine milks for use in the production of nabulsi cheese. *International Journal of Dairy Technology*. 51(3): 86-89.

Technical Report

1. **Anas A. Al-Nabulsi**. (2004). Use of lactoferrin to inhibit the growth of foodborne pathogens and spoilage bacteria in meat and meat products. *Canadian Meat Science Association Newsletter* March, pp 7-8.

Book Chapter

1. **Al-Nabulsi, A. Anas**; Saddam S. Awaisheh; Salam A. Ibrahim, Saeed A Hayek and Jafar M. El-Qudah. 2014. Benefits of Symbiotic Functional Food Products. Chapter 22, pp 395-412. In: *Beneficial Ed Microbes in Fermented and Functional Foods*. Ed. (Ravishankar, RV and Jamuna, AB). CRC Press.
2. Tareq M. Osaili, **Anas Al-Nabulsi** and 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.

3. Fathi Saleh, Zakaria Al-Hazena, Reyad Shaker, Tareq Osaili and **Anas Al-Nabulsi**. (2008). Practical Guide for Hygienic Restaurant (in Arabic). First edition, Directorate of Food Control, Jordan Food and Drug Administration, Amman, Jordan

Thesis:

1. **Anas A Al-Nabulsi** (2006). Use of the milk protein lactoferrin as a natural antimicrobial in meat products. Ph.D Thesis, University of Manitoba.
2. **Anas A Al-Nabulsi** (1996). The use of salt tolerant lactic acid bacteria in the production of white boiled cheese. MSC Thesis, University of Jordan

Abstracts and Presentations

1. Tareq Osaili and **Anas Al-Nabulsi**. 2016. Inactivation of stressed *Escherichia coli* O157:H7 in tahini (sesame seeds paste) by gamma irradiation. 15th International Cereal and Bread Congress. April, 18-21, Istanbul – Turkey.
2. **Anas Al-Nabulsi**. 2015. Control of *Salmonella* Typhimurium in Tahini (Sesame Paste). Food and Drug: Current Challenges and Future Demand. Oct. 25-29. Amman-Jordan.
3. Tareq M. Osaili, **Anas Al-Nabulsi**, Salisu A. Abubakar. 2015. Inactivation of stressed *Salmonella* in tahini by gamma irradiation. II International Food Agriculture and Gastronomy Congress, April 8-12, Antalya, Turkey.
4. **Anas Al-Nabulsi**. 2014. Behavior of *E.coli* O157:H7 and *Listeria monocytogenes* in yogurt produced from camel milk. 2nd International Congress on Food Technology. Nov. 5-7. Kuşadası, Turkey.
5. **Anas Al-Nabulsi** , Tareq Osaili, Heba Obaidat, Reyad Shaker, and Richard Holley. (2014). Inactivation of Stressed *E. coli* O157:H7 cells on the Surface of Rocket Salad Leaves by Chlorine and Peroxyacetic Acid. IAFP's European Symposium on Food Safety. May 7-9. Budapest, Hungary.
6. Reyad Shaker Obaid, Mohammed Belal, Hatim Abulola, Amita Attlee and Raed Abu Odeh, **Anas Al-Nabulsi** 2014. Viability of *Escherichia coli* O157:H7 During Fermentation and Storage of Laban (Ayrán) Manufactured with Different Spices IAFP's European Symposium on Food Safety. May 7-9. Budapest, Hungary
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