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Professor

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Professor in Chemical Engineering/ Bioprocess and Food Engineering	9-2012
Associate professor in Bioprocess and Food Engineering	7-2007
Assistant Professor in Bioprocess and Food Engineering	2-2003
Full Time Lecturer in Bioprocess and Food Engineering	2-2002

EDUCATION

Iowa State University, Ames, IA, USA
Ph.D. in Biosystems Engineering / Bioprocess and Food Engineering. **2001**
Declared Minor: Food Science and Technology

Dissertation: “Using Radio frequency spectral measurements for determination of corn mechanical damage”

Honors: Dissertation passed “with Distinction”
Iowa State University, Ames, IA, USA

M.Sc. in Biosystems Engineering / Bioprocess and Food Engineering **1998**

Thesis: “Comparison of the yield monitor and electronic scale for continuous yield measurement”
Iowa State University, Ames, IA, USA

AREA OF SPECIALIZATION

Bioprocess and Food Engineering:

- Post-Harvest Technology.
- Drying technology and energy utilization in food industry.
- Nano Applications of Food industry.
- Applications of Artificial Neural networks and Neural Fuzzy sets in modeling and classification of Food and Biological Systems
- Non-Newtonian Fluid Mechanics and Food Rheology.
- Applications of fluid Mechanics, thermodynamics, and heat transfer in Food and Biological systems.
- Design of food processing plants and equipment.

Bio-Instrumentation, Food quality and safety:

- Food waste treatment and utilization, composting, biogas production, and food wastes characterization.
- Physical and Engineering properties of biomaterials, HACCP and GMP for food plants.
- Development of instrumentation and sensors for food and Safety and Quality

AWARDS

- Research Excellence Award, Graduate college, Iowa State University, USA **2001**
- Teaching Excellence Award, Graduate college, Iowa State University, USA **1998**
- Outstanding Master's Student, Biosystems Engineering department, Iowa State University, USA **1998**

TEACHING EXPERIENCE

Iowa State University, USA

Teaching Assistant

1997-1999

Jordan University of Science and Technology, Irbid, Jordan

Assistant Professor	2002-2007
Associate professor	2007-2012
Full Professor	2013- now

King Saud University, Riyadh, Saudi Arabia

Associate professor	2012-2013
Full Professor	2013-2014

Undergraduate courses (2002-2013):

1. Fluid Mechanics
2. Thermodynamics
3. Heat Transfer
4. Engineering Mechanics (Statics and Dynamics)
5. Engineering Statics
6. Quality Control
7. Engineering Ethics
8. Unit Operations
9. Food Process Engineering
10. Statistics for Engineers
11. Biochemical Engineering
12. Fermentation Engineering
13. Food Processing Systems
14. Food Packaging and Sanitation
15. Harvesting Machinery
16. Biological Solid Wastes Treatment
17. Environmental Control of Plant and animal structures

Master's Students Supervised (2010)

Isra Kilani. Thesis title: Effect of Jam Processing on the physiochemical, phenolic compounds, antioxidants and anthocyanins of different fruit Jams during storage.

Senior Graduation Projects Supervised (2002-2012)

1. Design of automatic filling machine
2. Multi-purpose food processing unit
3. Design of a mixer
4. Dairy processing plant
5. Casketed heat exchanger design for milk pasteurization process
6. Applying solar energy to sesame roasting
7. Powder milk production
8. Peppermint oil extraction using steam distillation
9. Milk processing and dairy production.
10. Grain drying and Sesame dryer design
11. Evaluation of drinking water treated by RO for Ca content and its impact on calcium deficit.
12. HACCP on top fruit juice factory in Irbid.
13. Sugar syrup extraction from carob fruits.
14. Oil separation and rheological properties of Tahini
15. Energy -Exergy analysis of convective drying process of major food processing waste in Jordan : tomato pomace.
16. Design of poultry house HVAC system in extreme hot climates.
17. Environmental design of vegetables Green house in hot climates.

WORK EXPERIENCE

1. PROFESSIONAL EXPERIENCE

- **Vice Dean of Engineering, Faculty of Engineering**, Jordan University of Science and Technology, (2014-2017).
- Associate Professor at King Saud University (2012-2013).
- **Chairman of Biosystems Engineering department at Jordan University of Science and Technology (2005-2008).**
- **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 .
- Committee member for accreditation of Biosystems 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).
- Scientific research committee member at the department of Agricultural Engineering at King Saud University (2013).
- **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**).
- Graduate Student's Senator at Iowa State University (**1999-2000**).

2. CONSULTATIONS AND FUNDED PROJECTS

Projects funded by Industry: A total fund of 68,500 JD (100,000 US\$) was obtained to develop local food and process industries.

2002 - Present

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. 2017-2019. Total project balance about 900,000 EUR.

2. Food And Agriculture Organization (FAO) consultant and National Expert. (2009). 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).**

2. Injaz Corn Chips plant, Jarash, Jordan (2005):

Design and Development of scale up and automation for corn chips plant. Funded by **Higher counsel for Science and Technology (9,000 JD).**

3. Jawharat Alnassim for Potato chips production, Irbid, Jordan (2006)

Design of a ready to use half fried potato fingers plant. Funded by

Higher counsel for Science and Technology (8,500 JD).

4. Mesmar Dairy processing plant, Ramtha, Jordan (2003):

Design and Development of a scale up for white cheese processing plant including a steam generator, salting tank, two double-jacketed stainless steel tanks. Funded by **Higher counsel for Science and Technology (14,000 JD).**

5. Alsammah Dates processing Plant, Al-Mefreq, Jordan (2004).

Developing dates canning line improving the thermal processing conditions to avoid dates syrup deterioration and plant scale up. Funded by **Higher counsel for Science and Technology (8,000 JD).**

6. Alradaydeh Dairy Processing plant, Irbid, Jordan. (2006).

Design and Development of a scale up for dairy and cheese processing plant including a pasteurizer, semi-automatic packaging machine, and milk skimmer. Funded by **Higher counsel for Science and Technology (9,000 JD).**

7. Al-Beidoosy Tahini and Halva Processing Plant, Irbid, Jordan. (2005).

Development of HACCP and GMP plan for tahini and halva plant. **Funded by JUMP program, Faculty for Factory Program. (3,500 JD).**

8. Medmac Fertilizers and Pesticides plant. Irbid, Jordan (2006). Improving the existing ventilation system and design of conveyor and automation for production for Agricultural powder pesticides processing section. **Funded by JUMP program, Faculty for Factory program. (3,500 JD).**

9. Alte'awon corn chips plant. Jarash, Jordan. (2007). Development of chips extrusion and packaging process by improving processing and packaging line. **Funded by NAFES program, Faculty for Factory program. (3,500 JD).**

10. Jerash Plastic Bags Factory. Jerash, Jordan (2008). Developing the quality standards and using recycled plastic resins in production of plastic bags for variety of applications including food packaging. **Funded by NAFES program, Faculty for Factory initiative. (3,500 JD).**

11. Jordan Public Company for Bins and Supplies, Al-Ramtha, Jordan. (2007). Characterization and utilization of grain bins dust. **Funded by Jordan University of Science and Technology. (3000**

JD).

3. TRAINING COURSES AND WORKSHOPS.

- Three practical Training courses on **Dairy processing, fruits and vegetables processing and Technology** at Jordan University of Science and Technology, Jordan (2003-2007).
- **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. INDUSTRIAL EXPERIENCE.

1. Iowa State University, CASE-IH company, USDA, USA 1996-2001

Researcher:

- Evaluation of Ag Leader grain yield monitor for CASE-IH combines company.
- Developed an energy and economic analysis of corn wet milling byproduct drying.
- Worked on designing a safe snow blower using Pro-Engineer software.

2. Pella Corporation, Iowa, USA, 2001

- **Internship** as an **Advanced Material Development Engineer**, in Pella Corporation, manufacturer of windows, doors, and frames for buildings. Developing high strength, light weight, heat insulating polymers, to substitute aluminum frames.

RESEARCH AND PUBLICATIONS

1. REFEREED JOURNAL PAPERS.

1. **Majdi A. Al-Mahasneh, T.S. Colvin (2000).** Verification of yield monitor performance for on-the-go measurement of yield with an in-board electronic scale. *Transaction of ASAE*. **43(4):801-807.**
2. **Majdi. A. Al-Mahasneh, Rababah T.M. (2007).** Effect of moisture content on physical properties of green wheat. *Journal of Food Engineering*. **79, 1467-1473.**

3. **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.
4. **Majdi A. Al-Mahasneh**, Taha M. Rababah, Mohammad A. Al-Shbool, 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.
5. **Majdi A. Al-Mahasneh**, Nizar H. Samarah (2006). Effect of Mechanical Damage and Shriveling of Seed on Germination and Vigor of Two Wheat (*Triticum durum*) varieties. *Seed Research*. **34(2)**:191-195.
6. **Majdi A. Al-Mahasneh**, Hussein A. Ababneh, Taha M. Rababah. (2008). Some Engineering and Thermal properties of Black Cumin (*Nigella sativa L.*) Seed. *International Journal of Food Science and Technology*. **43**, 1047-1052.
7. **Majdi A. Al-Mahasneh**, T Rababah, H. Ababnah, M. Al-widyan, M. Al-Oudat, (2008). Grain Dust as Energy and Food source. *Natural Resources Research*. **17(1)**: 13-20.
8. **Majdi Al-Mahasneh**, Taha m. Rababah, Muhammad m. Al-u'datt , W. Yang (2010). Moisture adsorption thermodynamics of fractionated sesame hulls (*sesamum indicum l.*). *Journal of Food Process Engineering*.**33(2010)**: 802-819.
9. **Majdi Al-Mahasneh**, H. Mousa, H. Jalamneh, I. Bani Hani, M. Zawahreh (2010). Evaluation of calcium content of drinking water supplies and its effect on calcium deficit in Jordan. *Desalination and Water Treatment Journal*. **21 (2010)** 181–188
10. **Majdi A. Al-Mahasneh**, T. M. Rababah, M. M. Bani Amer, N. 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)** , pp. 70-80.
11. **Al-Mahasneh Majdi A.**, T .M. Rababah, A. S. Ma'abreh (2013). Evaluating the combined effect of temperature, shear rate and water content on wild-flower honey viscosity using adaptive neural fuzzy inference system and artificial neural networks. *Journal of Food*

Process Engineering. 36 (4): 510-520.

12. **Al-Mahasneh, M.A.** , Rababah, T.M., Amer, M., Al-Omoush, M (2014). Modeling Physical and Rheological Behavior of Minimally Processed Wild Flowers Honey. *Journal of Food Processing and Preservation*. 38(1), February 2014, 21-30.
13. **Al-Mahasneh, M.**, Alkoaik, F., Khalil, A., Al-Mahasneh, A., El-Waziry, A., Fulleros, R., Rababah, T. (2014). A generic method for determining moisture sorption isotherms of cereal grains and legumes using artificial neural networks. *Journal of Food Process Engineering*. Volume 37, Issue 3, June 2014, 308-316.
14. **M. Al-Mahasneh**, F. Al Koaik, A. I. Khalil, R. Fulleros and A. M. El-Waziry (2014). Effect of temperature on moisture sorption isotherms and monolayer layer moisture content of Bermuda grass (CYNODON DACTYLON). *Bulgarian Journal for Agricultural Sciences*. 20 (6):1289-1294.
15. **Majdi Al-Mahasneh**, Taha Rababah, Muhammad H. Alu'datt (2016). 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).
16. **Majdi Al-Mahasneh**, Mohannad Aljarrah, Taha Rababah, Muhammad Alu'datt (2016). Application of Hybrid Neural Fuzzy System (ANFIS) in Food Processing and Technology. *Food Engineering Reviews*. Pp 1-16.
17. **AL-MAHASNEH, M. A. J. D. I.**, AL-WDYAN, M. I., RABABAH, T., & ALU'DATT, M. U. H. A. M. M. A. D. (2017). Moisture sorption thermodynamic properties of Bermuda grass. *Bulgarian Journal of Agricultural Science*, 23(4), 682-687.
18. Rababah T. M., **M. A. Al-Mahasneh**, K.I. Ereifej (2006). Effect of Chickpea, Broad bean, or Isolated Soy Protein Additions on the Physiochemical and Sensory Properties of Biscuits. *Journal of food science*. 71(6): S438-S442.
19. Rababah T.M., K.I. Ereifej, **M. A. Al-Mahasneh**, and M. A. Al-Rababah (2006). Effect of plant extracts on physiological properties of chicken breast meat cooked using conventional oven and microwave. *Poultry Science*. 85:148-154

20. Ereifej K. I, **M. A. Al-Mahansneh** (2006). Effect of barley flour on quality of barely Bread. *International Journal of Food Properties*. **9**: 39-49.
21. Rababah T.M., K.I. Ereifej, **M. A. Al-Mahasneh**, K. Ismael, Al-Gutha Haidar, 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.
22. Taha M. Rababah, Khalil I. Ereifej, **Majdi A. Al-Mahasneh**, Mohammad N. Alhamad, Mohammad A. Alrababah, and Al-u'datt H. Muhammad (2008). The physiochemical composition of Acorns for two Mediterranean Quercus Soecies. *Jordan Journal of Agricultural Sciences*, **4**(2):131-137.
23. Mohamad Al-Widyan, **Majdi Al-Mahasneh**, Hussein Ababneh (2008). Heat recovery opportunities from a grain dust composting pile. *The Journal of Solid Waste Technology and management*. **34** (3): 140-148.
24. 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* **2011**; **91**: 1096–1102.
25. Taha M. Rababah, Sevil Yu" cel , Khalil I. Ereifej, Mohammad N. Alhamad, **Majdi A. Al-Mahasneh** , Wade Yang , Al-u'datt H. Muhammad, Khalid Ismael. (2011). Effect of Grape Seed Extracts on the Physicochemical and Sensory Properties of Corn Chips during Storage. *J Am Oil Chem Soc* (2011) **88**:631–637.
26. 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 Vol.9 (2) : 1 0 1 - 1 0 5 . 2 0 1 1*.
27. Taha m. Rababah, **Majdi a. Al-Mahasneh**, wade yang, rania esoh, mohammad n. Alhamad and muhammad al-u'datt, (2011). Optimizing the best concentration of additive flavors to corn chips by evaluating the physicochemical and sensory properties. *Journal of Food Processing and Preservation*. **36** (3), pp. 225-231

28. Taha M. Rababah, Khalil I. Ereifej, Mohammad N. Alhamad, Khaled M. Al-Qudah, Laith M. Rousan, **Majdi A. Al-Mahasneh**, Muhammad H. Al-u'datt & Wade Yang (2011). Effects of Green Tea and Grape Seed and TBHQ on Physicochemical Properties of Baladi Goat Meats. *International Journal of Food Properties*. 14 (6) , pp. 1208-1216
29. Rababah, T.M., Al-U'datt, M., Almajwal, A., Brewer, S., Feng, H., **Al-Mahasneh, M.**, Ereifej, K., Yang, W. (2012). Evaluation of nutraceutical, physiochemical and sensory properties of raisin jam. *Journal of food Science*. 77 (6) , pp. C609-C61.
30. Rababah, T.M. , Feng, H., Yang, W., **Al-Mahasneh, M.**, Ereifej, K., Al-U'Datt, M. (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) , pp. 325-332.
31. Rababah, Taha M.; Brewer, Susan; Yang, Wade; **Al-Mahasneh, Majdi**; Al-U'datt, Muhammad; Rababa, Shafeah; Ereifej, Khalil (2012). Physiochemical properties of fortified corn chips with broad beans, chickpea, or isolated soy protein. *Journal of Food Quality*. 35 (3) , pp. 200-206.
32. El-Waziry, A.M., AlKoaik, F., Khalil, A.I., Metwally, H., **Al-Mahasneh, M.A.** (2013). Estimation of degradability kinetics, energy and organic matter digestibility of date palm (*Phoenix dactylifera* L.) leaves silage by in vitro gas production technique. *Asian Journal of Animal and Veterinary Advances*. Volume 8, Issue 6, 2013, Pages 814-820.
33. El-Waziry, A.M., AlKoaik, F., Khalil, A.I., Metwally, H., **Al-Mahasneh, M.A.** (2013). Evaluation of tomato and cucumber wastes as alternative feeds for ruminants using gas production technique in vitro. *Asian Journal of Animal and Veterinary Advances*. Volume 8, Issue 6, 2013, Pages 821-826.
34. 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.

35. Rababah, T.M., Al-U'Datt, M., **Al-Mahasneh, M.**, Yang, W., Feng, H., Ereifej, K., Kilani, I., Ishmais, M.A. (2014). Effect of Jam processing and storage on phytochemicals and physiochemical properties of cherry at different temperatures. *Journal of Food Processing and Preservation*. 38(1), February 2014, Pages 247-254.
36. Rababah, T.M. , **Al-Mahasneh, M.**, Al-u'datt, M., Ereifej, K., Kilani, I., Almajwal, A., Brewer, S., Yang, W., Awaisheh, S. (2014). Effect of jam processing on physicochemical properties of different fruits during storage. *Journal of Food, Agriculture and Environment*. Volume 12, Issue 2, 2014, Pages 277-280.
37. F. Al Koaik, A. M. El-Waziry, A. I. Khalil, H. Metwally and **M. A. Al-Mahasneh** (2014). Evaluation of Conocarpus (*Conocarpus erectus*) Leaves and Bermuda Grass (*Cynodon dactylon* L.) Using Chemical Analysis and *In Vitro* Gas Production Technique. *Bulgarian Journal for Agricultural Sciences*. 20: 824-829.
38. Khalil, A.I., Alkoaik, F. N., **Al-Mahasneh, M.A.**, Fulleros, R.B. and El-Waziry, A.M. (2014). Physical, chemical and microbial changes during the composting of *Conocarpus erectus* residues. *Journal of Pure and Applied Microbiology*, V. 8, No. 6 611-622.
39. Alkoaik, F. N., Khalil, A.I., **Al-Mahasneh, M.A.**, Fulleros, R.B. and El-Waziry, A.M. (2014). Changes in Colour and Germination Index as Indicators for Compost Maturity. *Journal of Pure and Applied Microbiology*, V. 8, No. 5 409-417.
40. Taha M. Rababah , Muhammad Al-u'datt , Mohammad Alhamad , **Majdi Al-Mahasneh** , Khalil Ereifej , Juan Andrade , Bayan Altarifi , Ali Almajwal , Wade Yang (2015). Effects of drying process on total phenolics, antioxidant activity and flavonoid contents of common Mediterranean herbs. *Int J Agric & Biol Eng*. Vol. 8 No.2 pp 145-150.
41. Muhammad H. Alu'datt* , Taha Rababah, Khalil Ereifej, **Majdi Al-Mahasneh**, Mohammad N. Alhamad, Susan Brewer³, And Mervat Rawshdeh (2015). Optimization Extraction Conditions for Phenolic Compounds, Antioxidant and Inhibitory Activities of Angiotensin I-Converting Enzyme (ACE), α -Glucosidase and α -Amylase from *Mentha Spicata* L. *Journal of Food Biochemistry*. 40, no. 3 (2016): 335-344.

42. Muhammad H. Alu'datta, Taha Rababaha, Mohammad Alhamad, **Majdi A. Al-Mahasneh**, Ali Almajwal, Sana Gammoh, Khalil Ereifej, Ayman Johargy, Inteaz Alli (2016). A review of phenolic compounds in oil-bearing plants: Distribution, identification and occurrence of phenolic compounds. *Food Chemistry*. Volume 218, 1 March 2017, Pages 99–106
43. Alu'datt, M.H., Rababah, T., Alhamad, M.N., Alodat, M.D., **Al-Mahasneh, M.A.**, Gammoh, S., Ereifej, K., Almajwal, A. and Kubow, S., **2017**. Molecular characterization and bio-functional property determination using SDS-PAGE and RP-HPLC of protein fractions from two *Nigella* species. *Food chemistry*, 230, pp.125-134.
44. Alu'datt, M.H., Rababah, T., Alhamad, M.N., **Al-Mahasneh, M.A.**, Ereifej, K., Al-Karaki, G., Al-Duais, M., Andrade, J.E., Tranchant, C.C., Kubow, S. and 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), pp.3187-3197.

2. Book Chapters

1. Muhammad Hussein Alu'datt , Taha Rababah , Sana Gammoh ,Khalil Ereifej, **Majdi Al-Mahasneh**, Stan Kubow, Deia Tawalbeh (2016). Emulsified protein filaments: types, preparation, nutritional, functional, and biological properties of mayonnaise. *Emulsions, Chapter 16 (nanotechnology in the agri-food industry)*, volume 3, Pp 557-568 1st edition.

3. CONFERENCE PAPERS.

1. Richard, T.L., C.J. Bern, K. Rosentrater, R. Flores, A. Trenkle and **M. Al-Mahasneh**. **1998**. Development of value-added by-product alternatives for waste slurries from corn masa production. *Final report to the Recycling and Reuse Technology Transfer Center at The University of Northern Iowa. Cedar Falls, IA. USA.*
2. Tom Colvin, Dan Jayanes, Doug Karlen, Selcuk Arslan, **Majdi Al-Mahasneh**, Li Wangui, **1998**. Yield Monitor in Precision farming. **Publications of the USDA_ARS_National Tilth Laboratory, Ames, IA, USA.**

3. **Al-Mahasneh, M. A.**, T.L. Richard, C.J. Bern and A.H. Trenkle. **2000**. Energy and Cost Analysis of Corn Masa Byproduct Drying. *Paper No. 00612*. Presented at *the 2000 ASAE Annual International Meeting, Milwaukee, WI, July 2000, ASAE, St. Joseph, MI*.
4. **Majdi A. Al-Mahasneh**, S. J. Birrel, **2001**. Measurement of corn Mechanical damage using dielectric properties. Paper presented at *the 2001 ASAE International Meeting in Sacramento, CA, July 29-August 1, 2001*.
5. **Majdi A. Al-Mahasneh**, Taha M. Rababah (**2007**). Determining the best concentration of additive flavors of chips products by evaluation the microbial, physicochemical, and sensory properties. *2nd International Congress on Food and Nutrition. 24-26 October 2007. Istanbul, Turkey*.
6. **Majdi A. Al-Mahasneh (2008)**. Roasted green wheat sun drying analysis and kinetics. **3rd Internation conference on food and nutrition, Antalya, Turkey**.
7. **Majdi A. Al-Mahasneh (2009)**. Food and Agriculture Food Organization (FAO). Agro-Food Industries National Experts Meeting. Presenting a report discussing Regional Near East and North Africa national policies and priorities with respect to Agro-food industries. **Cairo, Egypt, 6-8 December, 2009**.
8. **Majdi Ali Al-Mahsaneh**, Taha Rababah (**2011**). Effect of Storage Time and Temperature on Bread Quality Deterioration in Arabic Flat Bread. 6th International CIGR Technical Symposium, **April 18-20, 2011, Nantes, France**.
9. **Majdi Ali Al-Mahsaneh (2012)**. Using artificial neural networks and neural fuzzy system in modeling honey viscosity. **International food and agricultural congress, Antalya, Turkey 15 -19 February 2012**.
10. **Majdi Ali Al-Mahsaneh (2014)**. Using artificial neural networks and neural fuzzy system in modeling honey viscosity. **The Seventh Jordan International Chemical Engineering Conference (JIChEC 07). 4th to 6th November 2014, Amman, Jordan**.
11. **Majdi Al-Mahasneh**, Taha Rababah (**2015**). Effect of Tehina Processing and Storage on the Total Phenolics, Antioxidant Activity, Anthocynins and Fatty Acid Analysis. **2nd International conference of Agriculture, Food and Gastronomy congress. 8-12/4/2015**.

Antalya, Turkey.

12. **Majdi Al-Mahasneh, Taha Rababah (2016).** Effect of Processing and Storage on the Physiochemical Characteristics of Dates, Carob and Pomegranate Molasses. **Pichia 2016 Conference, April 3-6 2016, Antalya, Turkey.**
13. **Majdi Ali Al-Mahasneh 2017.** Evaluating the various types of drinking water for calcium mineral availability and contribution to population calcium needs in Jordan. 2nd International Water and Health Congress. February 13-17, 2017 **Antalya, Turkey.**
14. **Majdi Ali Al-Mahasneh 2018.** Sustainability plan for JUST Food Quality and Safety center. **3rd management meeting of FOODQA project.** 22-26 January, 2018. **Porto , Portugal.**

3. Editorial board membership:

Applied Chemical Engineering Journal. EnPress Publisher

5. REVIEWER FOR THE FOLLOWING JOURNALS

1. Powder Technology.
2. The Journal of Engineering Research
3. Journal of Industrial Microbiology & Biotechnology.
4. Journal of Food Process Engineering.
5. Computer and Electronics in Agriculture.
6. New Zealand Journal of Crop and Horticultural Science.
7. International Energy.
8. International Journal of Food properties.
9. Journal of Natural Product research.
10. Food and Bioprocess Technology.
11. Journal of Food Processing and Preservation.
12. Journal of the Saudi Society of Agricultural Sciences
13. Jordan Journal of Agricultural Science.
14. Drying Technology Journal.
15. Journal of Textural measurements.

LANGUAGES

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

