

Curriculum Vitae

Amin N. Eleimat (Olaimat)



Contact information

Department of Clinical Nutrition and Dietetics
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Summary of Qualification

- Ten years of research and teaching experience in the field of food safety and microbiology.
- Excellent experience in current microbiology techniques, analysis and sampling of food and environmental samples, design of experiments and analysis of results.
- Experience in Good Manufacturing and Agricultural Practices, HACCP system, ISO 22000 and food regulations.
- Head and member of several academic and national committees at the Hashemite University, Jordan.
- **Current Position:**
Assistant Professor of Food Safety and Hygiene.
- **Administration:**
 - Assistant Dean Sep. 2016 – Sept-2017
Faculty of Applied Medical Sciences, the Hashemite University.
- **Publications:**
 - Journal articles..... 47
 - Book Chapters.....1
 - Conferences23
- **Teaching experience:**
 - Undergraduate courses taught9
- **Master students:**
 - Co-advisor 1

- Committee member3
- **Funded research:**
 - Deanship of Research / the Hashemite University3 (Principle investigator)
 - Co-investigator.....2

- **Citation Source:**

- **Google Scholar**

Citation indices	All	Since 2014
Citations	1219	1070
h-index	16	13
i10-index	24	22

- **Scopus h-index: 13**

Educational Background

- PhD of Food Science, University of Manitoba, Canada (2015).
GPA: Excellent.
Thesis Title: Use of Oriental mustard and allyl isothiocyanate to control *Salmonella*, *Campylobacter*, and *L. monocytogenes* in poultry meat.
Supervisor: Prof. Richard A. Holley.
- M.Sc. Food Technology, Jordan University of Science and Technology, Jordan (2008).
GPA: Very good.
Thesis Title: Effect of acid, alkaline, chlorine and ethanol stresses on the thermal inactivation of *Enterobacter (Cronobacter) sakazakii* in infant milk formula.
Supervisor: Prof. Tareq M. Osaili.
- B.Sc. Nutrition and Food Technology, Jordan University of Science and Technology, Jordan (2005)
GPA: very good

Research Interests

- Risk analysis and studying the microbial quality and safety of traditional foods.
- The development, use and evaluation of natural antimicrobials to enhance the safety and extend the shelf-life of foods.
- Studying the mechanism of action and resistance of natural antimicrobials and antibiotics.
- Development of active packaging materials to improve the quality and safety of foods.
- Use of 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.
- Development of functional products and study the sensory characteristics.

Professional and Industrial Experience

• Administration Experience

- **Assistant Dean:** 09/2016- 09/2017
Faculty of Allied Health Sciences, Hashemite University, Zarqa, Jordan.

• Academic, research and industrial experience

- **Assistant professor:** Sep 13, 2015- present:
Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, Hashemite University, Zarqa, Jordan.
- **Full Time Lecturer:** June 19 – Sep 13, 2015
Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, Hashemite University, Zarqa, Jordan.
- **Supervisor of research students:** 09/2012-05/2015
(3 BSc. students and 2 school students) Department of Food Science, University of Manitoba, Winnipeg-Canada.
- **Teaching and Research Assistant:** 01/2011-05/2015
Department of Food Science, University of Manitoba, Winnipeg-Canada.
- **Research Assistant:** 2008-2011:
Food Microbiology Laboratory in Jordan University of Science and Technology-Irbid-Jordan.
- **Quality Control-Quality Assurance Supervisor:** 1/12/2008-10/2/2009
ZAD for Industries and Service- Amman-Jordan.
- **Quality Engineer:** 1/9/2008-30/11/2008:
Arabian Trade & Food Industries (AL WADI for meat processing) - Amman-Jordan.
- **Teaching and Research Assistant** 01/2005-01/2008
Department of Nutrition and Food Technology in Jordan University of Science and Technology:
 - Spring Semester 2005-2006: Food microbiology lab.
 - Fall Semester 2006-2007: Food microbiology lab.
 - Spring Semester 2006-2007: Food microbiology lab and dairy technology lab
 - Fall Semester 2007-2008: Food microbiology lab.

Research Grants

A. Principle investigator

Title	Amount	From-to	Funding Organization
Survival, growth and inhibition of major foodborne pathogens and spoilage microorganisms in Mediterranean vegetable salads	\$ 18000	2018-2020	The Hashemite University
Control of <i>Salmonella</i> and spoilage microorganisms on chicken by washing solutions containing organic acids	\$ 6200	2017-2018	The Hashemite University
Use of essential plant oils to control <i>Salmonella</i> spp., <i>Shigella</i> spp., <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> in hummus	\$ 6200	2016-2017	The Hashemite University

B. Co-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	2016-2018	Jordan University of Science and Technology

Courses Taught

- Food Safety and Hygiene (140502335).
- Food Science (140502220).
- Food Microbiology (140502332)
- Nutrition and Health (140502254).
- Health Promotion and Nutrition (110108130)
- Research Methodology in Clinical Nutrition and Dietetics (140502473)
- Food Chemistry and Analysis/Lab (140502337)
- Food Microbiology Lab (140502333)
- Food Preparation Lab. (140502324)

Member of graduate student thesis examining committees

- Mohammad Omar Nour. M.Sc., Department of Nutrition and Food Technology, Jordan University of Science and Technology, 2019 Sep.- now.
- We'am E. Almasri. M.Sc., Department of Nutrition and Food Technology, Jordan University of Science and Technology, awarded 2017.
- Alyaa Amer Mohammed. M.Sc., Department of Nutrition and Food Technology, University of Jordan, awarded 2017.
- Roaa AlNaser, M.Sc., Department of Nutrition and Food Technology, Jordan University of Science and Technology, awarded 2017.

Publications:

Published articles

2020

1. Mutamed Ayyash, **Amin N. Olaimat**, Anas A.Al-Nabulsi, Shao-Quan Liu (2019). Bioactive properties of novel probiotic *Lactococcus lactis* fermented camel sausages: cytotoxicity, angiotensin converting enzyme inhibition, antioxidant capacity, and antidiabetic activity. *Food Science of Animal Resources* (Accepted).
2. Anas A.Al-Nabulsi, Tareq M. Osaili1, **Amin N. Olaimat**, Weam E. Almasri, , Mutamed Ayyash, Murad A. Al-Holy, Ziad W. Jaradat, Richard A. Holley (2020). Inactivation of *Salmonella* spp. in tahini using plant essential oil extracts. *Food Microbiology* 86: 103338.
3. Anas A.Al-Nabulsi1, Tareq M. Osaili, **Amin N. Olaimat**, Weam E. Almasri, Murad A. Al-Holy, Ziad W. Jaradat, Mutamed Ayyash, Saddam S. Awaisheh, Richard A. Holley. (2019). Inhibitory effects of thyme and cinnamon essential oils against *E. coli* O157:H7 in tahini. *Food Science and Technology* (Accepted).

2019

4. **Amin N. Olaimat**, Murad Al-Holy, Mahmoud Abu Ghoush, Haneen Abu Hilal, Anas A. Al-Nabulsi, Tareq M. Osaili, Barbara A. Rasco (2019). Population dynamics of *Salmonella* spp. and *Shigella* spp. in ready-to-eat Mediterranean vegetable salads. *Journal of Food Safety* e12734. <https://doi.org/10.1111/jfs.12734>.
5. Mutamed Ayyash, Basim Abu-Jdayil, **Amin Olaimat**, Gennaro Esposito, Pariyaporn Itsaranuwat, Tareq Osaili, Reyad Obaid, Jaleel Kizhakkayil, Shao-Quan Liu (2019). Physicochemical, bioactivities and rheological properties of an exopolysaccharide produced by a probiotic *Pediococcus pentosaceus* M41. *Carbohydrate Polymers* doi.org/10.1016/j.carbpol.2019.115462 (Accepted).

6. Tareq M. Osaili, Borhan A. Albiss, Anas A. Nabulsi, Rawan F. Alromi, **Amin N. Olaimat**, Murad Al-Holy, Ioannis Savvaidis, Richard Holley (2019). Effects of metal oxide nanoparticles with plant extract on viability of foodborne pathogens. *Journal of Food Safety* 39:e12681.
7. Mohammed Belal, Hatim Abulola, **Amin N. Olaimat**, Raed Abu Odeh, Amita Attlee, Anas A. Al-Nabulsi, Tareq M. Osaili, Islam Al-Shami, Mutamed M. Ayyash, Reyad Shaker Obaid (2019). Survival of *Escherichia coli* O157:H7 during fermentation and storage of plain and spiced Ayran. *Journal of Hygienic Engineering and Design* 29: 21-25.
8. **Amin N. Olaimat**, Murad Al-Holy, Mahmoud Abu Ghoush, Anas A. Al-Nabulsi, Tareq M Osaili, Richard A. Holley (2019). Inhibitory effects of cinnamon and thyme essential oils against *Salmonella* spp. in hummus (chickpea dip). *Journal of Food Processing and Preservation* 43:e13925. <https://doi.org/10.1111/jfpp.13925>.
9. Mutamed Ayyash, Shao-Quan Liu, Aysha Al Mheiri, Mouza Aldhaheri, Bakhita Raeisi, Anas Al-Nabulsi, Tareq Osaili, **Amin N. Olaimat** (2019). *In vitro* investigation of health-promoting benefits of fermented camel sausage by novel probiotic *Lactobacillus plantarum*: A comparative study with beef sausages. *LWT-Food Science and Technology* 99, 346-354.
10. Ala A. Qatatsheh, Rula Amr, Murad A. Al-Holy, Sharaf Omar, **Amin N. Olaimat** (2019). Identification of single nucleotide polymorphisms in selenium-glutathione peroxidase (GPX1) gene. *Current Research in Nutrition and Food Science* 7(3). <https://bit.ly/33c340N>

2018

11. **Amin N. Olaimat**, Murad Al-Holy, Hafiz M. Shahbaz, Anas A. Al-Nabulsi, Mahmoud Abu Ghoush, Tareq Osaili, Mutamed Ayyash, Richard A. Holley (2018). Emergence of antibiotic resistance in *Listeria monocytogenes* isolated from food products: A comprehensive review. *Comprehensive Reviews in Food Science and Food Safety* 17, 1277-1292.
12. Tareq M. Osaili, Anas A. Nabulsi, Taqwa Al Jaafreh, **Amin N. Olaimat** (2018). Use of gamma radiation to inactivate stressed *Salmonella* spp., *Escherichia coli* O157:H7 and *Listeria monocytogenes* in tahini halva. *LWT-Food Science and Technology* 98, 438-443.
13. **Amin N. Olaimat**, Murad Al-Holy, Mahmoud Abu Ghoush, Anas A. Al-Nabulsi, Ala A. Qatatsheh, Hafiz M. Shahbaz, Tareq M. Osaili, Richard A. Holley (2018). The use of malic and acetic acids in washing solution to inhibit *Salmonella* spp. on chicken breast. *Journal of Food Science* 83, 2197-2203.

14. **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abu-Ghoush, Anas A. Al-Nabulsi, Richard A. Holley (2018). Control of *Salmonella enterica* and *Listeria monocytogenes* in hummus using allyl isothiocyanate. *International Journal of Food Microbiology* 278, 73-80.
15. Momna Rubab, Hafiz M. Shahbaz, **Amin N. Olaimat**, Deog-Hwan Oh (2018). Biosensors for rapid and sensitive detection of *Staphylococcus aureus* in food. *Biosensors and Bioelectronics* 105, 49-57.
16. Ghadeer Mehyar, Anas Al-Nabulsi, Mohammed Saleh, **Amin N. Olaimat**, Rick Holley (2018). Effects of chitosan coating containing lysozyme or natamycin on shelf-life, microbial quality and sensory properties of Halloumi cheese brined in normal and reduced salt solutions. *Journal of Food Processing and Preservation* 42, e13324. <https://doi.org/10.1111/jfpp.13324>
17. Walid M. Al-Rousan, **Amin N. Olaimat**, Tareq M. Osaili, Anas A. Al-Nabulsi, Radwan Y. Ajo, Richard A. Holley (2018). Use of acetic and citric acids to inhibit *Escherichia coli* O157:H7, *Salmonella* Typhimurium and *Staphylococcus aureus* in tabbouleh salad. *Food Microbiology* 73, 61-66.

2017

18. **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abu-Ghoush, Tareq M. Osaili, Anas A. Al-Nabulsi, Barbara A. Rasco (2017). Inhibition of *Shigella sonnei* and *Shigella flexneri* in hummus using citric acid and garlic extract. *Journal of Food Science* 82, 1908-1915.
19. **Amin N. Olaimat**, Anas A. Al-Nabulsi, Tareq M. Osaili, Murad Al-Holy, Mutamed M. Ayyash, Ghadeer F. Mehyar, Ziad W. Jaradat, Mahmoud Abu Ghoush (2017). Survival and inhibition of *Staphylococcus aureus* in commercial and hydrated tahini using acetic and citric acids. *Food Control* 77, 179-186.
20. Aisha Abusheliabi, Hind O. Al-Rumaithi, **Amin N. Olaimat**, Anas A. Al-Nabulsi, Tareq Osaili, Reyad Shaker, Mutamed M. Ayyash (2017). Inhibitory effect of camel milk on *Cronobacter sakazakii*. *Journal of Food Safety* 37:e12343DOI: 10.1111/jfs.12343
21. Anas A. Al-Nabulsi, Tareq M. Osaili, Kamel M. Zuhadi, Mutamed M. Ayyash, **Amin N. Olaimat**, Reyad R. Shaker, Richard A. Holley (2017). Modeling the combined effect of NaCl and pH against *Cronobacter* spp. using response surface methodology. *Journal of Food Safety* 37:e12303. DOI: 10.1111/jfs.12303

2016

22. **Amin N. Olaimat**, Richard A. Holley (2016). Inhibition of *Listeria monocytogenes* on cooked cured chicken breasts by acidified coating containing allyl isothiocyanate or deodorized oriental mustard extract. *Food Microbiology* 57:90-95.
23. Anas A. Al-Nabulsi, **Amin N. Olaimat**, Tareq M. Osaili, Mutamed M. Ayyash, Aisha Abushelaibi, Ziad W. Jaradat, Reyad R. Shaker, Mahmoud K. Al Ta'ani, 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.
24. 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 behavior of stressed *Escherichia coli* O157:H7 cells on rocket leaf surfaces inoculated by different methods. *Italian Journal of Food Science* 28:57-63.

2015

25. Sana M. Janakat, Anas A. Al-Nabulsi, Sabika Allehdan, **Amin N. Olaimat**, Richard A. Holley (2015). Antimicrobial activity of *Amurca* (Olive Oil Lees) against selected foodborne pathogens. *Food Science and Technology* 35:259-265.
26. Anas A. Al-Nabulsi, Saddam S. Awaisheh, Tareq M. Osaili, **Amin N. Olaimat**, 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.
27. **Amin N. Olaimat**, Richard A. Holley (2015). Control of *Salmonella* on fresh chicken breasts by κ -carrageenan/chitosan-based coatings containing allyl isothiocyanate or deodorized oriental mustard extract plus EDTA. *Food Microbiology* 48:83-88.
28. 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 Jordan. *CyTA-Journal of Food* 13:346-352.
29. 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.

2014

30. **Amin N. Olaimat**, Babak Sobhi, Richard A. Holley (2014). Influence of temperature, glucose and iron on sinigrin degradation by *Salmonella* and *L. monocytogenes*. *Journal of Food Protection* 77:2133-2138.

31. 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:M1750-M1755.
32. **Amin N. Olaimat**, Yuan Fang, Richard A. Holley (2014). Inhibition of *Campylobacter jejuni* on fresh chicken breasts by κ -carrageenan/chitosan-based coatings containing allyl isothiocyanate or deodorized oriental mustard extract. *International Journal of Food Microbiology* 187:77-82.
33. 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.
34. **Amin N. Olaimat**, Richard A. Holley (2014). Inhibition of *Listeria monocytogenes* and *Salmonella* by combinations of oriental mustard, malic acid and EDTA. *Journal of Food Science* 79:M614-621.
35. Anas Al-Nabulsi, Reyad Shaker, Tareq Osaili, Mahmoud Al-Taani, **Amin Olaimat**, Saddam Awaisheh, 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.

2013

36. 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 & Environment* 11 (3&4):303-306.
37. **Amin N. Olaimat**, Richard A. Holley (2013). Effects of changes in pH and temperature on the inhibition of *Salmonella* and *Listeria monocytogenes* by allyl isothiocyanate. *Food Control* 34(2):414-419.
38. Tareq M. Osaili, Anas A. Al-Nabulsi, Reyad R. Shaker, **Amin N. Olaimat**, Ziad W. Jaradat, Richard A. Holley (2013). Thermal inactivation of *Salmonella* Typhimurium in chicken shawirma (Gyro). *International Journal of Food Microbiology* 166(1):15-20.

2012

39. **Amin N. Olaimat**, Richard A. Holley (2012). Factors influencing the microbial safety of fresh produce: a review. *Food Microbiology* 32(1):1-19.

40. Marta Lara-Lledo, **Amin Olaimat**, R.A. Holley (2012). Inhibition of *Listeria monocytogenes* on bologna sausages by an antimicrobial film containing mustard extract or sinigrin. *International Journal of Food Microbiology* 156(1):25-31.

Before 2011

41. **Amin N. Olaimat** (2011) Effect of acid, alkaline, chlorine and ethanol stresses on the thermal inactivation of *E. sakazakii* in infant milk formula (Abstract). *Arab Journal of Food & Nutrition* 11(25): 125.
42. Tareq M. Osaili, Anas A. Al-Nabulsi, Reyad R. Shaker, Murad M. Al-Holy, Mohammed S. Al-Haddaq, **Amin N. Olaimat**, 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(10):1913-1918.
43. 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 sensitivity of *Cronobacter* spp. to lactoferrin or nisin in broth and powdered infant formula. *International Journal of Food Microbiology* 136(2):221-226.
44. 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(9): M479-M484.
45. Tareq M. Osaili, Reyad R. Shaker, **Amin N. Olaimat**, Anas A. Al-Nabulsi, Murad A. Al-Holy, Forsythe SJ. (2008). Detergent and sanitizer stresses decrease the thermal resistance of *Enterobacter sakazakii* in infant milk formula. *Journal of Food Science* 73(3):M154–M157.
46. 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(2):79-84.
47. 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(5):934–939.

Book Chapters

48. **Amin N. Olaimat**, Pascal J. Delaquis, Richard A. Holley (2017). Impact of materials handling at pre- and post-harvest operations on the microbial ecology of foods of

vegetable origin. In: *Quantitative Microbiology in Food Processing: Modeling the Microbial Ecology* (ed. Anderson de Souza Sant'Ana). John Wiley & Sons, Ltd., England.

Submitted articles

1. Azmat Ullah, Waqas Ahmad, Farhan Saeed, Muhammad Sohaib, **Amin N. Olaimat**, Hafiz M. Shahbaz (2019). Determinants of food safety knowledge among Pakistani university students: A cross-sectional study. *Journal of Food Safety*.
2. Tareq Osaili, Anas Al-Nabulsi, Dima Nazal, Reyad Shaker, Abdalla Elbashir, **Amin N. Olaimat**, Murad Al-Holy (2019). Survival of stressed *Salmonella* spp. in tahini with different a_w levels during storage. *Journal of Food Protection*.
3. Tareq M. Osaili, Anas A. Al-Nabulsi, Yasmeen M. Al Sheikh, Akram R. Alaboudi, **Amin N. Olaimat**, Murad Al-Holy, Walid M. Al-Rousan, Richard Holley (2019). Inactivation of *Salmonella* spp., *Escherichia coli* O157:H7 and *Listeria monocytogenes* in tahini by microwave heating. *Food Science and Technology*
4. Waleeja Naeem, Hafiz Muhammad Shahbaz, Amin N. Olaimat, Asad Nawaz, Kashif Akram, Chathudina J. Liyanage, Agung Wahyono, Ghulam Mueen-ud-din, Farah Javed, Nihal Rafique, Jiyong Park, Hafiz Ansar Rasul Suleria (2020). Commercial progress of high pressure processing technology: A review. *Trends in Food Science & Technology*
5. Nayab Fatima, Hafiz Muhammad Shahbaz, Amin N. Olaimat, Momna Rubab, Kashif Rasool , Jiyong Park, Hafiz Ansar Rasul Suleria (2020). Alternative protein sources: opportunities and challenges.
6. Amin N. Olaimat, Tareq M. Osaili, Murad AL-Holy, Anas A. Al-Naublsi, Reyad S. Obaid, Akram R. Alaboudi, Mutamed Ayyash, Richard Holley (2020). Microbial safety of oily low water activity food products: A review.

Current projects

- Inhibition of foodborne pathogens in traditional food products using natural antimicrobials.

Conferences

1. **Amin N. Olaimat** (2019). Importance of food safety in ensuring food security. The 2nd Smart Food Conference and Expo- Functional Food. Amman Jordan. December 13-15, 2019. (Oral presentation).

2. Murad A. Al-Holy, **Amin N. Olaimat**, Mahmoud H. Abu-Ghoush (2019). Survival of *Staphylococcus aureus* and *Listeria monocytogenes* in ready-to-eat Mediterranean vegetable salads. The 6th International Conference on Food Security and Nutrition. Barcelona, Spain. April 8-, 2019. (Oral presentation).
3. **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abu-Ghoush, Haneen Abu Hilal (2019). Survival of *Shigella* and *Salmonella* in ready-to-eat Mediterranean vegetable salads. The 7th International Conference on Nutrition, Food Science and Technology (Food Science 2019). London, UK. March 7-9, 2019. (Oral presentation).
4. Mahmoud Abu Ghoush, **Amin N. Olaimat**, Murad Al-Holy (2019). Use of plant essential oils to inhibit *Salmonella enterica* in hummus. The 2nd International Conference on Food Safety and Hygiene. London, UK. March 7-9, 2019. (Oral presentation).
5. **Amin N. Olaimat** (2018). Health benefits of probiotic, fermented foods. Scientific day- Recent Approaches in Nutrition and Health. Amman Jordan. November 1, 2018. (Oral presentation).
6. Mahmoud Abu Ghoush, **Amin N. Olaimat**, Murad Al-Holy, Saja Hamed (2018). Inhibitory effect of sesame oil and chitosan against *Salmonella* in mayonnaise and their effect on mayonnaise particles size and their distribution. The 20th International Conference on Nutrition, Food Science and Technology Dubai, UAE, April 16-17, 2018. (Oral presentation).
7. **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abu-Ghoush, Anas A. Al-Nabulsi; Richard A. Holley (2018). Control of *Salmonella* and *Listeria monocytogenes* in Hummus Using Allyl isothiocyanate. The 2nd International Conference on Agriculture, Forest, Food Sciences and Technologies. Çeşme-İzmir, Turkey, April 2-5, 2018. (Oral presentation).
8. Mahmoud H. Abu-Ghoush, Murad A. Al-Holy, **Amin N. Olaimat** (2017). Developing New Spreadable Halawa (Sesame Sweet): Rheological and Sensory Properties. The 2nd International Conference on Food and Agricultural Economics, Alanya, Turkey, April 27-28, 2017. (Oral presentation).
9. Mahmoud H. Abu-Ghoush, Murad A. Al-Holy, **Amin N. Olaimat** (2017). Improvement Quality and Safety Properties of the Carossan. The 2nd International Conference on Food and Agricultural Economics, Alanya, Turkey, April 27-28, 2017. (Oral presentation).
10. **Amin N. Olaimat**, Murad A. Al-Holy, Mahmoud H. Abu-Ghoush, Tareq M. Osaili, Anas A. Al-Nabulsi (2017). Control of *Shigella sonnei* and *Shigella flexneri* in hummus (Chickpea dip) using citric acid and garlic extract. The 8th International Conference on

Food Engineering and Biotechnology, Kuala Lumpur, Malaysia, April 24-26, 2017. (Oral presentation).

11. Aisha Abusheliabi, Hind O. Al-Rumaithi, **Amin N. Olaimat**, Anas A. Al-Nabulsi, Tareq Osaili, Rick Holley, Mutamed M. Ayyash (2016) Behaviour of Foodborne Pathogens in Raw and Pasteurized Camel Milk: *Listeria monocytogenes* and *Cronobacter Sakazakii*. The 1st International Dubai Conference on Applied Nutrition. Dubai, UAE, November 7-8, 2016. (Oral presentation).
12. **Amin N. Olaimat**, Anas A. Al-Nabulsi, Richard A. Holley (2016) Control of *Salmonella* on chicken breast using a washing solution containing acetic and malic acids. The 18th World Congress of Food Science and Technology, Dublin, Ireland, August 21-24, 2016 (Oral presentation).
13. Mutamed Ayyash, Anas A. Al-Nabulsi, Aisha Abushelaibi and **Amin N. Olaimat** 2015. Behavior of *E. coli* O157:H7 and *Listeria monocytogenes* in fermented camel milk. The 4th International Conference on Agricultural Science, Biotechnology, Food and Animal Science (ABIFA15), Dubai, UAE, February 22-24, 2015 (Poster).
14. **Amin N. Olaimat** and Richard A. Holley 2015. Inhibition of *L. monocytogenes* on cooked, cured chicken breasts by malic or acetic acid- κ -carrageenan/chitosan-based coatings containing allyl isothiocyanate or deodorized Oriental mustard extract. Prairie University Biology Symposium, University of Winnipeg, MB, Canada, Feb 19-21, 2015 (Oral presentation).
15. **Amin N. Olaimat**, Yuan Fang and Richard A. Holley 2014. Inhibition of *Campylobacter jejuni* on fresh chicken breasts by κ -carrageenan/chitosan-based coating containing allyl isothiocyanate or Oriental mustard extract. The 17th World Congress of Food Science and Technology, Montreal, Canada, August 17-21, 2014 (Oral presentation).
16. **Amin N. Olaimat**, Babak Sobhi and Richard A. Holley 2014. Antimicrobial action of phenolic compounds in Oriental mustard (*Brassica juncea*) against major foodborne pathogens. Functional Foods and Natural Health Products Graduate Research Symposium 2014. Winnipeg, MB, Canada, May 21-23, 2014 (Oral presentation).
17. **Amin N. Olaimat** 2014. Use of Oriental mustard and allyl isothiocyanate to control *Salmonella*, *Campylobacter* and *L. monocytogenes* in poultry meat products. Canadian Meat Council's 94th Annual Conference, Toronto, ON, Canada, May 7-9, 2014 (Oral presentation).
18. Anas A. Al-Nabulsi, Tareq M. Osaili, Reyad R. Shaker, **Amin N. Olaimat**, Amita Attlee, Murad A. Al-Holy, Noor Zein Elabedeem, Richard A. Holley (2013). Survival of *E. coli* O157:H7 and *Listeria innocua* in Tahina (sesame paste). The 8th Dubai International Food Safety Conference, Dubai, UAE, November 17-19, 2013 (Poster).

19. **Amin N. Olaimat**, Babak Sobhi and Richard A. Holley. 2013. Influence of temperature, glucose and iron on glucosinolate (sinigrin) degradation by *Salmonella* and *L. monocytogenes*. The 8th Annual International FoodHACCP Conference, Las Vegas, Nevada, USA, November 4-8, 2013 (Poster, second place prize).
20. **Amin N. Olaimat**, Babak Sobhi and Richard A. Holley. 2013. Degradation of sinigrin by *Salmonella* or *L. monocytogenes* and activity of myrosinase-like action at different pH values. Functional Foods and Natural Health Products Graduate Research Symposium 2013. Winnipeg, MB, Canada, March 22, 2013 (Oral presentation).
21. **Amin N. Olaimat**, Babak Sobhi and Richard A. Holley. 2013. Effect of glucose concentration on sinigrin degradation by *Pediococcus pentosaceus* at 10 and 25°C. Functional Foods and Natural Health Products Graduate Research Symposium 2013. Winnipeg, MB, Canada, March 22, 2013 (Oral presentation).
22. Marta Lara-Lledo, **Amin Olaimat**, R.A. Holley. 2012. Development of an active film containing mustard extracts to inhibit pathogenic and spoilage bacteria in cooked-cured meat products. IAPRI World Packaging Conference, San Luis Obispo/CA, USA June 17-21, 2012 (Oral presentation).
23. **Amin N. Olaimat** and Richard A. Holley. 2012. Effects of changes in pH and temperature on the inhibition of *Salmonella* and *Listeria monocytogenes* by allyl isothiocyanate. Functional Foods and Natural Health Products Graduate Research Symposium 2012. Winnipeg, MB, Canada, June 4-6, 2012 (Oral presentation).

Scholarships and Awards

- Conference Grant (3/2019). The Hashemite University, Jordan.
- Conference Grant (4/2018). The Hashemite University, Jordan.
- Conference Grant (4/2017). The Hashemite University, Jordan.
- Conference Grant (8/2016). The Hashemite University, Jordan.
- Conference Grant (4/2015). University of Manitoba Graduate Students' Association, Canada.
- Conference Grant (10/2014). University of Manitoba Graduate Students' Association, Canada.
- Graduate Student Travel Award (06/2014). University of Manitoba, Canada
- Percy Gitelman Memorial Scholarship (05/2014). Canadian Meat Science Association, Associate Members of the Canadian Meat Council and Newly Weds Foods, Inc., Canada.
- Conference Grant (05/2014). Canadian Meat Science Association. Canada.
- Graduate Student Travel Award (08/2013). University of Manitoba, Canada.
- Ph.D Fellowship (06/2013-06/2015). The Hashemite University, Jordan.

- University of Manitoba Graduate Fellowship (05/2013-12/2014). University of Manitoba, Canada.
- James W. Barlow Graduate Fellowship (09/2012-04/2013). University of Manitoba, Canada.
- International Graduate Student Scholarship (09/2012-12/2012). University of Manitoba, Canada.
- International Graduate Student Entrance Scholarship (01/2011-12/2011). University of Manitoba, Canada.
- University of Manitoba Assistantship (12/2010-05/2015). University of Manitoba, Canada.
- Graduate Fellowship (Teaching Assistant) for four semesters (Spring Semester 2005-2006 to Fall Semester 2007-2008). Jordan University of Science and Technology, Jordan.

Professional Activities

International

- Moderator of the 7th International Conference on Nutrition, Food Science and Technology (Food Science 2019). London, UK. March 7-9, 2019.
- Participation in the 1st Queen's University Belfast-Jordan Research Forum, Amman Ahliyyah University, January 8-9, 2019 Amman, Jordan.
- Member of the technical committee of the 7th International Conference on Nutrition and Food Sciences (ICNFS), May 13-15, 2018, Lisbon, Portugal.
- Member of the Organizing Committee of the International Conference on Virology, Bacteriology & Infectious Diseases. November 26-28, 2018, Rome, Italy.
- Participation in Wikipedia Education Program by supervision of undergraduate students in contributing and publishing Arabic materials on Wikipedia, The Hashemite University, Jordan, 2017.
- Member of Canadian Meat Science Association (2012-present)
- Social Vice-president of Food Science Graduate Student Association committee (2011-2012)

National (Jordan)

- Liaison officer of health and food sector between the Hashemite University and the Higher Council for Science and Technology in Jordan (2017-2018).
- Member of the Constituent Assembly of Al-Dulail youths sport club, 2016-present.

- Member of Students Union at Jordan University of Science and Technology (Representative of Food Science Department) and president of agricultural Committee (2004)
- Member of Jordan Youths parliament (2004).

The Hashemite University

- Moderator of the Scientific Day “Live Healthy” in the Faculty of Applied Medical Sciences, the Hashemite University, April 12, 2018.
- Member of the Organizing Committee of the Scientific Day “Live Healthy” in the Faculty of Applied Medical Sciences, the Hashemite University, April 12, 2018.
- Member of the University Council at The Hashemite University (Sep 2015-Aug 2016)
- Member of the Social affairs committee at The Hashemite University (Sep 2016-Aug 2017).

Faculty Committees

- Faculty council (Sep 2015-Aug 2016)
- Students' affairs committee (Sep 2015-Aug 2017)
- Library committee (Sep 2015-Aug 2016)
- Cultural committee and, workshops and conferences (Sep 2015- Aug 2016, Sep 2017-present)
- Field training Committee (Sep 2016-Aug 2018)
- Social work committee (Sep 2017-Aug 2018)
- Studies and consultations committee (Sep 2016-Aug 2017)
- Industrial communication committee (Sep 2017-Aug 2018)
- Website committee (Sep 2018- Aug 2019)
- Alumni Communication Committee (Sep 2018- Aug 2019)
- Graduate studies committee (Sep 2018-present)
- Committee of studies, consulting and networking with the industrial sector (Sep 2018-present)
- Sport committee (Sep 2018-present)
- Communication and media committee (Sep 2019-present)

Department Committees

- Departmental council (Sep 2015-present)
- Cultural committee and, workshops and conferences (Sep 2015- present)
- Scientific research committee (Sep 2015-Aug 2017; Sep 2018-present)
- Curriculum development and accreditation committee (Sep 2015-presnt)
- Course planning committee (Sep 2015-Aug 2017; Sep 2018-present)

- Field training committee (Sep 2015-Aug 2017)
- Employment and promotion committee (Sep 2017-present)
- Tenders and supplies Committee (Sep 2018-present)
- Library and scientific journal (Sep 2019- present)
- Social work committee (Sep 2019- present)

Research Collaborators

Jordan

- Prof. Murad Al-Holy (Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, Hashemite University).
- Prof. Mahmoud H. Abu Ghoush (Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, Hashemite University).
- Prof. Anas A. Al-Nabulsi (Department of Nutrition and Food Technology, Jordan University of Science and Technology).
- Prof. Tareq M. Osaili (Department of Nutrition and Food Technology, Jordan University of Science and Technology).

International

- Prof. Richard A. Holley (Department of Food and Nutritional Sciences, University of Manitoba, Canada).
- Barbara A. Rasco (College of Agriculture and Natural Resources, University of Wyoming, Laramie, USA)
- Dr. Hafiz M. Shahbaz (Department of Food Science and Human Nutrition, University of Veterinary and Animal Sciences, Lahore, Pakistan).
- Dr. Mutamed Ayyash (Department of Food Science, United Arab Emirate University).

Editor for Scientific Journals

- Journal of Applied Microbiological Research
- CPQ Nutrition
- CPQ Microbiology

Reviewer for Scientific Journals

- LWT- Food Science and Technology
- Journal of Food Engineering
- Food Microbiology
- Journal of Food Science
- Frontiers in Microbiology
- Journal of Food Processing and Preservation

- European Journal of Nutrition
- Journal of Food Safety
- CyTA- Journal of Food
- Journal of Ginseng Research
- Poultry Science
- Polish Journal of Microbiology
- Current Pharmaceutical Biotechnology
- Journal of Food Quality
- Journal of Chemistry
- Infection and Drug Resistance
- International Journal of Microbiology
- Current Research in Nutrition and Food Science Journal
- Asian Pacific Journal of Tropical Biomedicine
- Asian Journal of Agriculture and Food Sciences
- Journal of Microbiology Research
- International Journal of Food Science and Nutrition Engineering
- The International Arabic Journal of Antimicrobial Agents
- The Open Microbiology Journal
- Food and Public Health
- Microbiology Research International
- American Journal of Food and Nutrition
- CPQ Nutrition
- Jordan Journal of Agricultural Sciences
- Jordan Journal of Earth and Environmental Sciences

Courses

- Training of Trainers, American British Training Center Academy Company, Irbid, Jordan, (April 18, 2017).
- Human Resource Management, American British Training Center Academy Company, Irbid, Jordan, (May 04, 2017).
- Communication Skills, American British Training Center Academy Company, Irbid, Jordan, (June 10, 2017).
- Preparing for the Labor Market, American British Training Center Academy Company, Irbid, Jordan, (June 10, 2017).
- Time Management, American British Training Center Academy Company, Irbid, Jordan, (July 10, 2017).

- International Computer Driving License (IT, Windows, Word, Excel, Access, PowerPoint, Internet), American British Training Center Academy Company, Irbid, Jordan, (May 15, 2018).
- University Teaching, the Hashemite University, Zarqa, Jordan, (2015/2016).
- Transportation of Dangerous Goods (ground and air transport), University of Manitoba, Winnipeg, MB, Canada, (February 10, 2015)
- HACCP Coordinator Challenges and Solutions, Growing Assurance - Food Safety Processing and Distribution, Canadian Institute of Food Science and Technology, Winnipeg, MB, Canada, (February 18, 2014,)
- Predictive Microbiology, FOODHACCP, Las Vegas, ND, USA (November 05, 2013).
- Risk Assessment and Root Cause Analysis in Practice, FOODHACCP, Las Vegas, ND, USA (November 04, 2013).
- Transportation of Dangerous Goods (ground and air transport), University of Manitoba, Winnipeg, MB, Canada, (December 14, 2011)
- Bio-safety in Laboratories, University of Manitoba, Winnipeg, MB, Canada, (January 21, 2011)
- Food Hygiene; Introduction to HACCP System, Sama Jordan for Technical Consultations, Amman, Jordan, (13 December 2008).
- Training Course in Microbiology and Chemical laboratory of Jordan Food and Drug Association, (2004).
- Training Course in Department of Nutrition, Educational Basma Prince Hospital, Irbed, Jordan, (2004).
- Project of Life, (one of Injaz programs to promote the economic opportunity to Jordanian youths), Irbed, Jordan, (2004).

Skills

- Computer's skills (ICDL certificate, 40 hours).
- Communication skills (course certificate, 20 hours).

References

- Prof. Richard Holley, Department of Food and Human Nutritional Sciences, University of Manitoba, Winnipeg, Canada.
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- Prof. Anas Al-Nabulsi, Department of Nutrition and Food Technology, Jordan University of Science and Technology, Irbid, Jordan.
Email: anas_nabulsi@just.edu.jo ----- Tel: (+962-(2) 7201000, Ext.: 22251
- Prof. Murad Al-Holy, Department of Clinical Nutrition and Dietetics, Faculty of Applied Medical Sciences, Hashemite University, Zarqa, Jordan.

Email: murad@hu.edu.jo ----- Tel: +962-(5)-3903333, Ext.: 5389

- Prof. Mahmoud Abu Ghoush, Dean of the Faculty of Applied Medical Sciences, Hashemite University, Zarqa, Jordan.
Email: abulaith@hu.edu.jo ----- Tel: +962-(5)-3903333, Ext.: 5350

Personal information:

Date of birth: 25th May 1983.
Nationality: Jordanian
Mortal status: Married, three kids
Native language: Arabic
Foreign language: English