**السيرة الذاتية**

**CV of Dr Alsaed**

**Name :** Ali Kamil Yousif Alsaed **Status:** University Staff

**Profession:** Food Technologist **Nationality:** Jordanian

**Key Qualifications:**

Ali K. Yousif Alsaed , a university professor in Food Sci. & Technology, has diverse and wide expertise in the field of food processing. Dr. Alsaed has over 35 years of experience in food processing. He worked as a scientific researcher for 14 years in the Iraqi and Saudi Date Palm Research Centers. He has been a member staff in the Nutrition and Food Technology Department in the University of Jordan since 1991.

Dr. Alsaed is involved with many applied research topics related to food processing i.e. processing of dates, olive oil, grapes and carob; drying and concentration of whey and its utilization in bread making, food additives, food quality control as well as processing of foods on house-hold scale. Dr Alsaed has about 67 publications in food processing (Annex 1).

He provides consultancy to regional and local organizations in food processing and quality control issues. He participated in many international and regional workshops and conferences in food processing fields (Annex 2). He has been awarded many prizes in the last 30 years (Annex 3). He holds a Ph.D in food science and technology, University of London .

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**Education:**

**Ph.D.: (**Food Science) 1989, University of London, UK ; Major : Fruit&Vegetable Processing, Minor : Cereal Technology

**M.Sc:** (Food Science) 1975, University of Cairo, Egypt

**B.Sc. :**)Food Science) 1969, University of Cairo, Egypt

# Specialization

Fruit and Vegetable Processing, Cereal Technology, Food Additives, Food quality Control, Food Analysis, Sensory Evaluation of Food

## Professional Qualification

Member (Fellow grade) in the Institute of Food Science and Technology (UK) document 6L page 171, Jordanian Society for Quality, Jordanian Agricultural Engineers Association, Jordanian Society for Scientific Research and Jordanian Society for Sensory Evaluation of Food.

## Experiences

1/91–Present : Assistant, Associate Professor and then Professor of Food Science, The University of Jordan

12/83-12/90: Lecturer in Food Science, King Faisal University, Saudi Arabia

4/75-12/1983: Scientific researcher, Iraqi Scientific Research Council, Iraq.

Scope of Work

1. Teaching food science subjects including : Processing of fruits &vegetables, Quality control of food, Food additives, Sensory evaluation of food, Food product development. These food science subjects were being taught for both under and post graduate students.

2. Carrying out research work in several food processing areas such as: Processing of dates, processing of grapes, drying and concentration of whey and its use in bread making, food additives, food quality control, food processing on house-hold scale, processing of carob. In the last 12 years (2002-2013), research activities were focused on date processing, olive oil quality, and whey concentration, drying and utilization (Annex 4).

3. Supervised several M.Sc. and Ph.d students (annex 8 page 180-194).

4. Supervised or participated in more than 30 national and regional workshops and training courses (Annex 5).

5. Participating in a team work for qualifying five top Jordanian food companies to apply HACCP(1996-1997).

6. Working as a food processing consultant on national and regional scale

7. Heading the Nutrition and Food Technology Department in the University of Jordan from September 2005 to September 2007, annex 6.

8. Participating in several society services (annex 6).

**Publications (No.) :** **67**

**Annex 1. Papers published by Dr Alsaed**

**Please note the following:**

1. From 1982 to 2005 my publications were under the name Yousif, A. K.; after 2005 my publications were under the name Alsaed. A.K.
2. Number of published papers extracted from Ph.d and Msc. Thesis was 12 having the symbol (¥)
3. \* means that the paper was published in a national or Arabic refereed journal
4. \*\* means that the paper was published in an Arabic or international scientific conference
5. \*\*\* means that the paper was published in an international ISI refereed journal

**ملحق 1أ: قائمة بالأوراق العلمية المنشورة في مجال تصنيع التمور**

**Annex 1 a. List of Published Papers in the Field of Date Processing**

**1**.Yousif, A. K.; N. D. Benjamin; A. Kado; Sh. Mehi-Alddin and S. M. Ali. Chemical composition of Iraqi dates. Date Palm J\*. 1, 285-294, 1982.

**2**.Yousif, A. K.; Sh. Mehi-Alddin and H. H. Abdelridah . Protein rich food mixtures for feeding infants and preschool children . RAWR\*,1, (2), 88-97,1982.

**3**.Yousif, A. K.; M. Alshabibi and M. Abdelsahib. Production of a nutritious and refreshing drink from date juice and milk .RAWR\*, 1, 23-50,,1982 (Arabic).

**4**.Yousif, A. K.; H. Kh. Hassan; H. Abdelridah and K. Habib . Suitable varieties and conditions for the production of khalal matbuuk.Date Palm J\*. 2, (1), 5-27, 1983.

**5**.Yousif, A. K.; H. Kh. Hassan; B. T. Saed and M. E.Yousif .Effect of fruit picking time on the khalal matbuukh physico-chemical properties. Journal of Agri.and Water Resources Research (RAWR)\*, 2, (1), 55 - 71,1983 (Arabic).

6.Alnoori, F. F.; A. K.Yousif; M. Abdelmaseeh; M. E.Yousif and E. M. Khalil. Use of Dates in the formulation of some bakery products. Date Palm J\*.,3, (2), 45-62, 1984.

**7**. Yousif, A. K.; A. M. Hamad and W. A. Mirandella . Pickling of dates at the early khalal stage. J. Food Technology\*\*\*,20, (6), 697-702, 1985 .

**8.**Yousif, A. K.; S. Sh. Ahmad and W. A. Mirandella. Development of a nutritious beverage from concentrated date syrup and powdered milk. Proceedings of the 2nd Date Symposium\*\*,3-6 March 1986, Hofuf, Saudi Arabia .

**9**. Mustafa, A. I.; A. K.Yousif and A. N. Wahdan. Utilization of date paste in bakery products. Proceedings of the 2nd Date Symposium\*\*, 3-6 March 1986, Hofuf, Saudi Arabia .

**10**. Hamad. A. M. and A. K. Yousif. Evaluation of brine and salt stock pickling of two date varieties in the kemri stage. Proceedings of the 2nd Date Symposium\*\*, 3-6 March 1986, Hofuf, Saudi Arabia.

**11**.Yousif, A. K.; A. F. Alshawan; M. Z. Mininah and S. M. Eltaissan. Processing of date preserve, date jelly and date kutter. Date Palm J\*., 5, (1), 73-86, 1987. (Arabic).

**12.**Yousif, A. K.; M. Abdelmaseh; M. E. Yousif and B. T. Saed. Use of date paste in processing a nutritious candy bar. Date Palm J\*., 5, (1), 107 -116,,1987.

**13**. Yousif, A. K. Dates, their handling and storage. Proceedings of the Symposium on the transportation, handling and storing of food products\*\*, 26-28 Feb., 1989, Riyadh, Saudi Arabia (Arabic).

**14.** Yousif, A. K.; M. Abou Ali and A. Bou Idreese . Processing, evaluation and storability of date jelly. J. of Food Science and Technology\*\*\*, 27, 1-4, 1990.

**15**. Yousif, A. K.; I. D. Morton and A. I. Mustafa . Processing,evaluation and water relation of date paste. Tropical Science\*\*\*, 31, 147-158, 1991.

**16**. Yousif, A. K.; I. D. Morton and A. I. Mustafa. Effect of storage and packaging on the chemical and physical properties of date paste. Tropical Science\*\*\*, 31, 159-169,1991.

**17**. Yousif, A. K.; I. D. Morton and A. I. Mustafa. Functionality of date paste in bread making. Cereal Chemistry\*\*\*, 68, (1), 43-47, 1991.

**18**. Yousif, A. K.; and M. Abou Ali. Suitability of some Saudi dates at rutab stage for storage by cooling and freezing techniques. Proceedings of the 3rd Date Palm Symposium\*\*,17-20 Jan., 1993, Hofuf, Saudi Arabia (Arabic).

**19**. Yousif, A. K. Effect of adding date paste on the rheological properties of wheat flour. Iraqi J. of Agricultural Sciences\*, 25, 91-98, 1994.

**20**. Yousif, A. K.; I. D. Morton and A. I. Mustafa. Light and scanning electron microscopy of wheat-date paste dough and bread. Arab Gulf J. of Scientific Research\*, 13, (1), 275-292, 1995.

**21**. Yousif, A. K. Processing, shelf-life and evaluation of plain and chocolate coated date bars. Basrah J. of Agricultural Science\* , 9, (1), 1996.

**22**. Yousif, A. K.; A. S. Alghamdi; A. hamad and A. I. Mustafa. Processing and evaluation of a date juice-milk drink. Egyptian J.of dairy science\*, 24, 277-288, 1996.

**23**. Yousif, A. K. Processing, evaluation and storability of "date Katter"(A new product of date). Emirates J. of Agricultural Sciences\*, 6 (1), 34-41, 1996.

**24**. Yousif, A. K.; A. S. Alghamdi. Suitability of some date cultivars for jelly making, J. Food Sci. & Technol\*\*\* ., 36, 515-518, 1999.

**25**. Yousif, A. K.; A. S. Alghamdi. Suitability of some Saudi date cultivars for jam making. J. King Saud Univ\*., 12, 41-50, 2000.

**26**. Yousif, A. K. and M. A. Humaid. Preparation and evaluation of dates jams and jellies. Dirasat, Agricultural Sciences\*, 27, 221-228, 2000.

**27**. Yousif, A. K. Suitability of some Saudi date cultivars for candy making. Tropical Science\*\*\*, 41, 156-158, 2001.

**28**. Alsaed, A. K., Date Processing, Dar Majdalawi Publishing and Distribution, 42 pp (Arabic), 2009.

**29**. Alsaed, A. K., Mehyar, Gh. and Arar, A. Effect of harvesting and storage on the duration of Balah stage of Barhi dates. Italian Journal of Food Science\*\*\*, 25 (3), 15-23. (2013).

**ملحق 1 ب: قائمة بالأوراق العلمية المنشورة في مجال علوم الغذاء باستثناء تصنيع التمور**

**Annex 1 b. List of Published Papers in the Field of Food Processing Other than Date Processing**

1. Yousif, A. K. Evaluation of some common grape cultivars grown in Jordan for raisin production. Dirasat, Agricultural Sciences\*, 23, 219-225,1996.
2. Yousif,A.K. Evaluation of some local grape cultivars for juice production, Dirasat, Agricultural Sciences\*, 24, (1), 5-9, 1997.
3. Yousif, A. K. Physico-chemical properties of some grape cultivars grown in Jordan. Dirasat, Agricultural Sciences\*, 24, (1), 47-52, 1997.
4. Mihyar, G. F., Yamani, M. I.and Yousif, A. K. Rsistance of yeast flora of labaaneh to potassium sorbat and sodium benzoat. J. Dairy Science\*\*\*, 80 (10), 2304-2309, 1997(¥).
5. Yousif, A. K., M. A. Humaid and A. Sh. Amr. Drying of whey and its utilization in Arabic breadmaking. Dirasat, Agricutural Sciences\*, 24, 409-419, 1997.
6. Yousif, A. K. Evaluation of jellies made from grapes of five vine cultivars. Dirasat, Agricultural Sciences\*, 25 (2), 214-219, 1998.

**36**. Yousif, A. K. Evaluation of some local grape cvs for jam manufacturing. Dirasat, Agricultural Sciences\*, 25, 350-356, 1998.

**37**. Yousif, A. K., M. A. Abou-Eisha, M. A. Humaid and M. J. Altabaa .Concentration of acidic whey and its utilization in French type bread. International J. of Dairy Technology\*\*\*, 51, 72-76, 1998(¥).

**38**. Yousif, A. K.and M. A. Humaid. Preparation and evaluation of quince jams and jellies. Dirasat, Agricultural Sciences\*, 26, 268-276, 1999.

**39**. Mihyar, G. F., A. K. Yousif and M. I. Yamani. Determination of benzoic and sorbic acids in labaneh by high pressure liquid chromatography. J. Food Composition and Analysis\*\*\*, 12, 53-61, 1999(¥).

**40**. Yousif, A. K.and M. A. Humaid. Preparation and evaluation of figs jams and jellies. Dirasat, Agricultural Sciences\*, 26, 399-410, 1999.

**41**. Humaid, M. A. and A. K. Yousif. Preparation and evaluation of grapes jams and jellies. Dirasat, Agricultural Sciences\*, 27, 241-252, 2000.

**42**. Yousif, A. K.and H. M. Alghzawi. Processing and characterization of carob powder. Food Chemistry\*\*\*, 69, 283-287, 2000(¥).

**43.** Tawalbeh Y., Al-saed A., and AI-Ismail K. (2006). Influence of olive harvesting dates on the sensory and chemical characteristics of the Jordanian olive oil. Olivebioteq\*\* 2006 – November – 5th-10th – Mazara del Vallo, Marsala, Italy(¥).

**44**. Tawalbeh, Y., Al-Ismail, K., and Al-Saed, A. (2006). Influence of olive harvesting dates and olive varieties on oxidative stability of the Jordanian olive oil. *Olivebioteq\*\* 2006 – November – 5th-10th – Mazara del Vallo, Marsala, Italy*(¥)*.*

**45**. Alsaed, A. k., Amr, A. S. and Zubaidy, H. Production of dough sheets from hard red winter wheat. I. Rheological properties of wheat dough. Proceedings of the 5th international Congress on Food Technology\*\*, 9-11 March, 2007, Thesaloniki, Greece; Vol. 1, 493-501(¥).

**46**. Alsaed, A. K. Food Processing. (2009). Chapter in "Arabic Symposia of Food and Nutrition"\*\*, edited by Musagir, A.; Academia, Beirut (Arabic).

**47**. Khalid M. Al-Ismail1, Ali K. Alsaed1\*, Rafat Ahmad2, Maher Al- Dabbas1 . (2010). Detection of olive oil authenticity by GLC analysis of sterols using polar column. Food Chemistry\*\*\*, 121, 1255-1259.

**48.** Khalid M. Al-Ismail1, Ali K. Alsaed1\*, Rafat Ahmad2, Salam Ayoub. (2010). Influence of irrigation water quality on the chemical properties of olive oil**.***La rivista Italiana Delle Sostanze Grasse\*\*\* ,87, 82-88*.

**49**. Alsaed, A. K., Mohammad, A. Alumary and Khalid M., Al-Ismail (2010). The influence of olive cultivar, fruit diameter and harvesting date on the chemical and sensory properties of olive oil. Jordan Journal of Agriculture Sciences\*, 6, (4), 55-62.

**50**. Wail-Alomari, Malik Haddadin, Ali K. Alsaed and Khalid M., Al-Ismail (2011). Optimization of acidic labneh whey lactose hydrolysis with immobilized beta-galactosidase enzyme from *Kluyveromyces lactis*. Pakistan Journal of Nutrition\*\*\*, 10, (7), 675-679(¥).

**51**. Alsaed, A. K. Food Additives: New trends in their usage and safety aspects.(2011). Chapter in "Comprehensive Book of Food Safety &Hygiene"\*\*,edited by Musagir, A.; Arab Scientific Publishers Inc., Beirut (Arabic).

**52.** Alsaed, A. K., Shatat, F. Khalid M., Al-Ismail, Abu-Awad, A.and Salma Abdelquader (2011). Effect of withholding irrigation on the chemical and sensory properties of olive oil. Jordan Journal of Agriculture Sciences\*, 7, (4), 753-762.

**53.** Alsaed, A. K., Salam Ayub, Khalid M., Al-Ismail, Rafat Ahmad and Salma Abdelquader (2012). Influence of water quality used in irrigation on the sensory properties of olive oil. *La rivista Italiana Delle Sostanze Grasse\*\*\**, 89, 326-332.

**54.** Alsaed, A. K., Al-Groum, and Aldabbas, M.M. (2012). Implementation of HACCP in jameed production. Food Science and Technology International\*\*\*, 18 (3), 229-239(¥).

**55.** Alsaed, A. K., Khalid M., Al-Ismail and Deraniya, I.(2012). Chemical and sensory quality of olive oil stored at room temperature. Jordan Journal of Agriculture Sciences\*, 8, (1), 114-126.

**56.** Alsaed, A. K., Al-Ismail Kh. M., and Deraniya, I. (2012). Effect of the type of water used in irrigation of olive trees on the storability of olive oil at room temperature. Pakistan Journal of Nutrition\*\*\*, 11, 423-431..

**57**. Wail-Alomari, Ali K. Alsaed and Malik Haddadin, (2012). Utilization of acidic labneh whey lactose hydrolysed syrup in baking and confectionery. Pakistan Journal of Nutrition\*\*\*, 11, 525-534 (¥).

**58**. Ajo, R. Y., Tawalbeh, Y. H., Al-Rousan, W. M., Al-Qudah, Y. H., Alu''Dat, M. H., Alsaed, A. K. and Al-Ismail, K. M. (2012). Correlation between some chemical and sensory parameters of Jordanian Rumi and Balady olive oil samples abtained at different harvesting dates. Bull.Fac.Agric., Cairo Univ., 63: 44-51(¥).

**59**. Alsaed, A. K., Rafat Ahmad, Hayder Aldoomy, Salma Abdelquader, Duaa Saleh, Haneen Sakejha and Laila Mustafa (2013). Characterization, concentration and utilization of sweet and acid whey. Pakistan Journal of Nutrition\*\*\*, 12, (2), 172-177.

**60**.Laila, M. M., Alsaed, A. K., and Aldoomy, H. (2013). Drying of Sweet Whey Using Drum Dryer Technique and Utilization of the Produced Powder in French-Type Bread and Butter Cookies. Accepted for publication in Pakistan Journal of Biological Sciences**\*\*\***, (¥)**.**

**ملحق 1 ج: قائمة بالكتب المنشورة والمحكمة**

**Annex 1.c List of Refereed Published Books**

**61**. . Alsaed, A. K. Food Additives Handbook. Scientific Research Deanship. The University of Jordan\*, 1st edition., pp 310, 1995, Amman, Jordan (Arabic)

**62**. Alsaed, A. K. Food Analysis and Food Quality Control. Alquods Open University\*,PP 500,1997,Amman,Jordan (Arabic).

**63**. Alsaed, A. K. Food Quality Control. Scientific Research Deanship, The University of Jordan\*, 1st edition., pp 510, 2000, Amman, Jordan (Arabic).

**64**. Alsaed, A. K. Food Additives Handbook. 2nd eddition, Scientific Research Council, University of King Saud\*, Saudi Arabia, 2nd edition., pp 500, 2007, (Arabic).

**65**. Alsaed, A. K. (2009). Food Processing Seeries. Dar Majdalawi Publishing and Distribution\*, Amman, Jordan, (Arabic).

**66**. Alsaed, A. K. Fruit and Vegetables Processing. 1st edition, Scientific Research Council, University of King Saud\*, Saudi Arabia, pp 500, 2010, (Arabic).

**67**. Alsaed, A. K. (2014). Food Quality and Safety and their Management Systems. 1st edition, Under Evaluation, pp 500, (Arabic).

**ملحق 2: المؤتمرات المحلية والعربية والدولية التي تمت المشاركة بها بتقديم أوراق علمية مستلة من المشاريع البحثية ومصادر دعم حضور تلك المؤتمرات**

**Annex 2. Participating in International, Regional and National Scientific Conferences and Attendance Funding (1979-2013)**

* During the last 34 years, available documents show the attendance of 34 congress where 6 of them were national and 28 regional or international. The attendance of 14 regional or international conferences was funded by my employers, another 10 conferences were funded by the organizing country whereas the rest 4 conferences were funded by national research foundations.
* The attended scientific conferences were:

1. The 3rd Arabic Food Science and Technology Conference, 1981, Baghdad, Iraq; a paper titled " Use of dates in the formulation of protein rich foods" was presented.

2. The 1st Arabic Palm and Dates Conference, 1981, Baghdad; a paper titled " Use of dates in the formulation of healthy beverages " was presented.

3. The 1st Date Palm Symposium\*\*,23-25 March, 1982, Hofuf, Saudi Arabia; a paper titled " Use of dates in the formulation of some bakery products " was presented.

4. Symposium on Confectionery Industry in the Arab Countries, 19883, Amman; a paper titled " Use of dates in the formulation of some confectionery products " was presented.

5. The 2nd Date Palm Symposium\*\*,3-6 March., 1986, Hofuf, Saudi Arabia; a paper titled " Development of a nutritious beverage from concentrated date syrup and powdered milk " was presented.

6. Investment Opportunities in Palm and Date Industries, 1988, Dammam, Saudi Arabia; a paper titled ''Processing of dates and their products and the food industries that can be incorporated in" was presented.

7. Symposium on the transportation, handling and storing of food products\*\*, 26-28 Feb., 1989, Riyadh, Saudi Arabia (Arabic). a paper titled " Dates, their handling and storage " was presented.

8.The 3rd Date Palm Symposium\*\*,17-20 Jan., 1993, Hofuf, Saudi Arabia; a paper titled " Suitability of some Saudi dates at rutab stage for storage by cooling and freezing techniques " was presented.

9. 4th international food technology congress, 4-7 June 1994, IFST, London; a paper titled "Processing, evaluation and storability of dates confectionery" was presented.

10. Engineering and agricultural technology international congress, 15-18 Dec. 1997, Dhaka, Bangladesh; a paper titled "Concentration of acidic whey and its utilization in French-type bread" was presented.

11.1st international date palm conference, 8-10 March 1998, Alain, UAE; a paper titled "Suitability of some date cultivars for, jam, jelly and candy making" was presented.

1. International congress on nutrition and food technology, 12-14 April, Porto, Portugal, 2000; a paper titled "Developing natural and healthy foods containing carob" was presented.
2. The 3rd national scientific agricultural congress, 27-29 April 1999, Mute university, Karuk, Jordan; a paper titled "Utilization of carob powder in formulating some foods" was presented.
3. Risk analysis in food quality control Symposium, 16-18 October,2000, Higher science and technology council, Amman, Jordan; a paper titled "Food quality and safety and international trade." was presented.
4. 1st Saudi food safety symposium, 9-11 October, 2000, KFU, Hofuf, Saudi Arabia; a paper titled "Jordanian food industry practice in applying HACCP system" was presented.
5. 1st Jordanian food and nutrition congress, 11-12 July, 2001, The University of Jordan, Amman, Jordan; a paper titled "Effect of storage on some quality attributes of Halawani grapes" was presented.
6. Agricultur and water resources development symposium, 28-30 January, 2002, KFU, Hofuf, Saudi Arabia; a paper titled "Achievements in Saudi food industry" was presented.
7. 1st scientific congress on date palm, 16-19 Sep. 2003, KSU, Qaseem, Saudi Arabia; a paper titled "Developing of new food products from dates" was presented.
8. 3rd meeting on EU-Med food technology project, 25-28 April 2003, Tunis; a paper titled "Jordanian practice in drying fruits and vegetables" was presented.
9. 4th meeting on EU-Med food technology project, 15-18 October 2003, Italy; a paper titled "Jordanian practice in minimally processing of fruits and vegetables" was presented.
10. Symposium of processing and marketing of dates, 9-11 May, 2004, AEID, AL-Madinah Al-Munawarah, Saudi Arabia; a paper titled "Processing and marketing of dates" was presented.
11. International congress on date processing, 8-11 May 2006, Sultan Qaboos University, Muscat, Oman; a paper titled "New trends in processing and marketing of dates" was presented.
12. A visit was paid to University of Cordoba (Spain) and University of Foggia (Italy) to prepare for a joint tempus project dealing with capacity building in olive oil industry, 15-24 Nov. 2006.
13. 5th international food technology congress, 9-11 March, 2007, Thesaloniki, Greece; a paper titled "New trends in processing and marketing of dates" was presented.
14. The 6th national scientific agricultural congress, 9-12 April 2007, The University of Jordan, Amman, Jordan; a paper titled "Developing of natural liquid improvers for bread making" was presented.
15. 1st international congress on biotechnology and food processing, 25-27 Nov. 2008, Hums, Syria; a paper titled "Detection of olive oil authenticity using GC" was presented.
16. 1st Arabic congress on food hygiene and safety, 22-24 Dec. 2008, Manamah, Bahrain, a paper titled "New trends in food additives" was presented.
17. 2nd scientific date palm congress, 16-19 September 2009, University of Qaseem, Braidah, Saudi Arabia; a paper titled "Effect of storage on quality parameters of Barhi dates during Balah stage" was presented.
18. 3rd international Olivebiotech, 31/10-4/11, 2009, Tunisian olive institute, Sfakes, Tunis; a paper titled "Effect of irrigation water quality on the sensory quality of olive oil" was presented.
19. 11th international congress on engineering and food, 22-26 May 2011, Athens University of Technology, Athens, Greece; a paper titled "Characterization, concentration and utilization of acid and sweet whey" was presented.
20. 4th international Saudi agricultural society congress, 5-8 April, 2011, Hail, Saudi Arabia; a paper titled "Effect of holding irrigation of olive trees on the sensory and chemical quality of olive oil" was presented.
21. 4th international Olivebiotech, 31/10-4/11, 2011, Greece olive institute, Crete, Greece; a paper titled "Effect of irrigation water quality on the storability of olive oil at room temperature" was presented.
22. 1st international Halal food control, 12-14 Feb. 2012, Saudi FDA, Riyadh, Saudi Arabia,; no paper was presented.
23. International congress on agricultural technologies, 19-22 March 2013, KACSC, Riyadh, Saudi Arabia; a paper titled "Effect of irrigation olive trees with treated water on the sensory and chemical quality of olive oil" was presented

**ملحق 3: الجوائز التي تم الحصول عليها**

**Annex 3. The Achieved Awards and Prizes**

Annex 3. The Achieved Awards and Prizes

|  |  |  |  |
| --- | --- | --- | --- |
| Date | Awarding Organization | Prizes | Serial No. |
| 1983 | Arabic Federation for Food Industries | The best Arabic effort in scientific research and technological development in date palm. This prize was shared with Dr Hassan Shabana from Iraq | 1 |
| 2006 | Agricultural Engineers Association | The Food Additives Handbook achieved the 1st prize at the first competition for agricultural book, scientific research and extension | 2 |
| 2011 | Agricultural Engineers Association | The Fruit and Vegetables Handbook achieved the 1st prize at the 3rd competition for agricultural book, scientific research and extension | 3 |
| 2011 | The University of Jordan | Achieving the Distinguished researcher award | 4 |

**ملحق 4:المشاريع البحثية التي تم انجازها أو ما زالت مستمرة**

**Annex 4: Scientific Research Projects that have been done or Still Going on**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **Serial No.** | **Title of the research project** | **Research team** | **Funding organization** | **Funds amount in JD or $** | **Starting and Ending dates** |
| 1 | Developing of new date products | Ali Kamil Alsaed, Hasan Khalid Alogaidi | Iraqi Scientific research Council | 30000 $ | Starting:1979  Ending: 1982 |
| 2 | Date processing and developing of new date products on pilot scale | Abdullah Alghamdi, Ali Kamil Alsaed, Ahmad Hamad, Abdelmonem Mustafa | King Abdulaziz City for Science and Technology | 2 Million $ | Starting:1989  Ending: 1993 |
| 3 | Fate and effect of using 4CPA hormone on the quality of some fruits and vegetables | Mohammad Suwan & Ali Alsaed | Higher Council for Science &Technology | 10000 | Starting:1993  Ending: 1995 |
| 4 | Suitability of local grape cultivars for processing | Ali Alsaed | Deanship of the Scientific Research/The University of Jordan(UJ) | 21000 | Starting:1994  Ending: 1997 |
| 5 | Drying of whey and the effect of its addition on the quality of Arabic bread | Ali Alsaed, Mohammad Humeid and Ayed Amr | Deanship of the Scientific Research/The University of Jordan | 8000 | Starting:1994  Ending: 1996 |
| 6 | Food Additives Handbook | Ali Alsaed | Deanship of Scientific Research/The University of Jordan | 1500 | Starting:1993  Ending: 1995 |
| 7 | Food Processing on household scale | Ali Alsaed&  Mohammad Humeid | Deanship of Scientific Research/The University of Jordan | 10000 | Starting:1996  Ending: 1999 |
| 8 | Food Quality Control Handbook | Ali Alsaed | Deanship of Scientific Research/The University of Jordan | 1500 | Starting:1998  Ending: 2000 |
| 9 | Chemical, physical and sensory properties of local olive oil and their relation to adultration | Ali Alsaed, Khalid Al-Ismail and Rafat Ahmed | Deanship of Scientific Research/The University of Jordan | 31500 | Starting:2003  Ending: 2006 |
| 10 | Effect of irrigation water on the quality of olive oil | Ali Alsaed, Khalid Al-Ismail, Rafat Ahmed and Salam Ayoub | Deanship of Scientific Research/  The University of Jordan | 15000 | Starting:2006 Ending: 2008 |
| 11 | Effect of withholding irrigation for olive trees on the chemical and sensory properties of olive oil | Fahmi Shatat, Ali Alsaed, Khalid Al-Ismail and Ahmed Abouawad | Deanship of Scientific Research/The University of Jordan | 14000 | Starting:2007  Ending:2011 |
| 12 | Effect of olive cultivar and fruit diameter on the physico-chemical and sensory properties of olive oil | Mohammad Alomary, Ali Alsaed, Khalid Al-Ismail | Deanship of Scientific Research/The University of Jordan | 14000 | Starting: 2007  Ending: 2010 |
| 13 | Effect of irrigation water on the sensory quality and storability of olive oil | Ali Alsaed | Shoman Establishment | 15000 | Starting: 2009  Ending: 2011 |
| 14 | Concentration and drying of whey and its utilization in bakery and confectionery | Ali Alsaed&Rafat Ahmed | Ministry of Higher Education and Scientific research&UJ | 70000 | Starting: 2008  Ending: 2011 |
| 15 | Effect of harvesting date and storage on prolonging the Balah stage duration of Barhi dates | Ali Alsaed, Ghadeer Mehyar and Abdullah Arar | Higher Council for Science &Technology | 4000 | Starting: 2011  Ending: Going on |
| 16 | Capacity building of personnel in Jordanian olive industry | Ali Alsaed from The University of Jordan and another 3 Jordanian Universities and 4 EC Universities | Tempus project sponsored by EC Commission | 1 million $ | Starting December 2013 |

**ملحق 5: الدورات التدريبية**

**ملحق 5أ: الدورات التدريبية التي أشرفت عليها أو ساهمت بها**

**Annex 5a. Training Courses Supervised by Dr Alsaed (1997-2012)**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Date | Trainee's  Organization | Total Training Hours | Training Course Title | Serial No. |
| 2007, 2005  2001, 1998,  1997 | Jordanian Ministry of Health  Kuwaiti Ministry of Health  Agricultural Engineers Association  The University of Jordan (UJ) Consultation Center | 20 | Food Additives | 1 |
| 1997 | UJ Consultation Center | 20 | Food Control | 2 |
| 2005, 2004  2003, 2002  1998, 1997 | Saudi Quality Consultation Company  Kuwaiti Ministry of Health  UJ Consultation Center  Abou Gazaleh Consultation Group  Agricultural Engineers Association | 20 | Good Manufacturing Practice | 3 |
| 2004 | Agricultural Engineers Association | 20 | New Trends in Food Processing Administration | 4 |
| 2007, 2005  1998 | UJ Consultation Center  UNIDO | 20 | Processing of Fruits&Vegetables | 5 |
| 1998, 2002  2004, 2007 | UJ Consultation Center  Abou Gazaleh Consultation Group  Agricultural Engineers Association  Kuwaiti Ministry of Health | 20 | Food Quality Control | 6 |
| 2011, 2005  2002, 1999 | Jordan University for Science & Technology Consultation Center  Saudi Quality Consultation Company  Alyaser Trading Company  Palestinian's Distinguished Company | 20 | Hazard Analysis of Critical Control Points  (HACCP) | 7 |
| 2000 | UJ Consultation Center | 30 | Food Analysis | 8 |
| 2001, 2010  2009, 2008  2006, 2005  2000, 1998 | Jordan University for Science & Technology Consultation Center  Agricultural Engineers Association  Kuwaiti Ministry of Health  Jaber Ibn Hayyan International Labs  Kuwaiti Institute for Scientific Research Royal Scientific Society | 20 | Sensory Evaluation of Food | 9 |
| 2008, 2005  2003, 2001 | Jordanian Ministry of Health  Kuwaiti Ministry of Health  Agricultural Engineers Association  Jaber Ibn Hayyan International Labs | 20 | Food Sampling Techniques | 10 |
| 2001 | Arabic Organization for Agricultural Development | 30 | Developing of Official Specifications for Agricultural Commodities | 11 |
| 2004 | Hawaii University | 25 | Developing of Iraqi Higher Education in the Food Processing Area | 12 |
| 2007 | UNDP | 75 | Trainers Training | 13 |
| 2008 | Agricultural Engineers Association  UNIDO | 25 | Date Processing | 14 |
| 2012 | Kuwaiti Strategia Company for Developing Human Resources | 25 | Safe Food Handling | 15 |

**ملحق 5ب: الدورات التدريبية التي تم حضورها كمتدرب**

**Annex 5b. Training Courses Attended by Dr Alsaed as a Trainee**

**(1997-2012)**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Course Starting Date | Trainers | Training Hours | Training Course Title | Serial No. |
| 4-7/10/1997 | Jordanian Export Developing Center | 20 | Processing and Preservation of Fruits and Vegetables Products | 1 |
| 4/10/1998 | Higher Council for Science and Technology | 4 | Food Processing | 2 |
| 23-27/7/2000 | Human Resources Development Center at UJ | 30 | Using Internet | 3 |
| 21-24/11/2000 | The University of Jordan | 20 | Role of Academic Scientific Research in the Productive Project in the Arab States | 4 |
| ?2000 | Human Resources Development Center at UJ | 30 | Developing of Teaching Staff At UJ | 5 |
| 4-8/8/2002 | Lloyd's Register Quality Assurance Company | 40 | Auditor/Lead Auditor Training Course | 6 |
| 9-12/7/2003 | Water Research Institute at UJ | 30 | Training Trainers | 7 |
| 14-18/7/2003 | Water Research Institute at UJ | 30 | Scientific Research: Development and Strategies | 8 |
| 27-29/9/2003 | Agricultural Engineers Association | 30 | Organici Agriculture | 9 |
| 28-30/3/2004 | UJ | 30 | ICDL | 10 |
| 5-8/6/2004 | Arab Expert Company | 12 | Total Quality Management | 11 |
| 2006-2008 | International Olive Council | 75 | Sensory Evaluation of Olive Oil | 12 |
| 13/7/2010 | American Dairy Export Council | 6 | Whey Powder Utilization in Bakery and Confectionery | 13 |
| 2012 | International Olive Council | 25 | Organoleptic Assesment of Table Olives(I) | 14 |
| 17-19/9/2013 | International Olive Council | 25 | Organoleptic Assesment of Table Olives(II) | 15 |

**ملحق 6: خدمات المجتمع التي تم انجازها**

**Annex 6. Society Services Performed by Dr Alsaed**

**Society Services Performed by Dr Alsaed**

1. Participating for 3 years in the program called "Faculty For Each Factory".

In this program each teaching staff works in a specific factory or company in his specialization to solve a specific problem in the company during summer i.e for a duration of 3 months and for at least 10 hours weekly. The companies which I worked with them were:

1. Alqawafel agricultural company (June 2004)
2. Jordan Valley food industries company (June 2006)
3. Alia specialized industries company (June 2007), annex 6.
4. Participating in several Radio and TV sessions dealing with food processing
5. Participating in the food additive as well as fruit&vegetable processing committees at Jordanian FDA for more than 15 years
6. Working as a member for 5 years in the 3rd national team for the sensory evaluation of olive oil, this team was accredited for 4 successive years by the International Olive Council.
7. Working as consultant through UJ consultation center to the following establishments:
8. Alkawther Investment Company (1996-1997)
9. Association of Exports Development, to qualify 5 Jordanian food plants to apply HACCP system (1997-1998)
10. Jawdah Biscuit Company (Riyadh/Saudi Arabia) to apply HACCP system
11. TUV company to help them in the audit process for 5 food processing plants
12. Training 17 new graduated agricultural engineers (1997-2013) nominated by the Jordanian Agricultural Engineers Association by working in the research projects supervised by me and sponsored by different organizations
13. Supervising and participating in 15 training courses in the field of food processing during (1997-2013) on local and regional scale; many of these courses were repeated for several times and for several trainees (examples are enclosed in annex 5a).
14. Participating in 15 training courses in the field of food processing during (1997-2013) as a trainee (examples are enclosed in annex 5b).
15. Publishing more than 25 reports in the fields of fruit and vegetable processing, food additives …etc in some Arabic magazines and newspapers.
16. Participating in establishing the Jordanian Society of Sensory Evaluation of Food in 2010; this society started the dissemination of food quality and sensory evaluation culture focusing on olive oil. Now I am heading this society.
17. Working as a volunteer for 9 years; 3 years (2001-2004) heading the Nutrition and Food Processing section at the Jordanian Association of Agricultural Engineers, another 3 years (2004-2007) worked as a member in the administrative board of the Jordanian Association of Agricultural Engineers; in the last 3 years (June 2010-June 2013) I was elected as the head of the Jordanian Society of Sensory Evaluation of Food.
18. Publishing 7 refereed scientific books (about 500 pp each). Those books were written in Arabic language. One of them (Food analysis and quality control, 1997) were taken as a reference for Alquds Open university, the second (Food Additives, 2nd eddition, 2007) and the third (Processing of fruits and vegetables, 1st eddition, 2010) were taken as a reference for King Saud University, whereas the fourth (Food Additives 1st eddition, 1995) and the fifth (Food Quality Control, 1st eddition, 2000) were taken as a reference for The University of Jordan. The six book (Food Processing Series, 1st eddition, 2009) was puplished by Dar Majdalawi for Publishing and Distribution. The seventh book (Food Quality and Safety and their Management Systems. 1st edition, 2014) is still under evaluation. The above mentioned books are included in annex 1c.
19. .Publishing eight books each of about 60 pages in Arabic language dealing with food processing on house-hold scale. Those books were written in a very simple scientific Arabic language under the title of "Food Processing Series". The scientific material of these books were almost results of research projects conducted by the candidate aiming at science popularization. These books were oriented towards all Arab individuals. The above mentioned books are included in annex 7.
20. Participating as a member in the Higher Jordanian food control committee at JFDA for 4 years (2004-2007),
21. I am a member of the Jordanian societies for quality, scientific research and sensory evaluation of food as well as the British Institute of Food Science and Technology.
22. Heading the Nutrition and Food Technology Dept. at The University of Jordan for 2 years (9/2005-9/2007).
23. Refereeing papers to be published in national, regional or international journals.
24. Evaluating the scientific work and production for teaching staff from several universities for promotion purposes.

**ملحق 7: ملخصات للكتيبات الثمانية المؤلفة من قبل المرشح والتي تهدف الى نشر المعرفة في مجال علوم الأغذية باللغة العربية**

**Annex 7. Summaries of the 8 Books Written in Arabic Related to Food Processing and Aiming at Science Popularization**

**1. Food Colors: Utilization, Advantages and DisadvantagesBy**

**Dr. Ali Kamil Yousif Alsaed**

(B.Sc., M.Sc, Cairo Unersity)

(Ph.D., London University)

Professor of Food Science

The University of Jordan, Amman, Jordan

[akamil@ju.edu.jo](mailto:akamil@ju.edu.jo)

This book presents an illustration for research and studies conducted in the field of food colors. The first chapter deals with an introduction about food colors. The second chapter discusses the synthetic food colors with regard to their characteristics, forms available, classification and utilization. The third chapter deals with the natural food colors whereas the fourth deals with the inorganic food colors and the fifth chapter with food color fixatives and stabilizers. 1st edition 1429H/ 2008

**2. Food Poisoning and How to Protect Yourself and Family From It**

**By**

**Dr. Ali Kamil Yousif Alsaed**

(B.Sc., M.Sc., Ph.D(London University))

Professor of Food Science

The University of Jordan, Amman, Jordan

akamil@ju.edu.jo

This book presents an illustration for research and studies conducted in the field of food poisoning. The first chapter deals with food borne diseases; it covers terms and definitions aspects, causes behind transition of such diseases and the role of official authorities regarding their control. The second chapter discusses the food borne diseases with regard to the factors affecting them and the precautions to be taken to avoid them. The third chapter deals with the microbial food poisoning whereas the fourth deals with the chemical one and the fifth chapter with natural toxicants. 1st edition 1429H/2008

# 3. Processing of Jam, Jellies, Marmalade and Juices

**By**

**Dr. Ali Kamil Yousif Alsaed**

(B. Sc., M.Sc., Cairo university)

(Ph.D., London University)

(Professor of Food Science)

The University of Jordan, Amman, Jordan

[**akamil@ju.ed.jo**](mailto:akamil@ju.ed.jo)

This book presents an illustration for research and studies conducted in the field of processing of jam, jelly, marmalade and juices. The book covers two sections; the first deals with jam, jelly, and marmalade from several points of view i.e. terms and definition, ingredients, and composition, factors affecting the quality of these three products, determination of donness point, defects as well as household scale production. The seconed section deals with fruit and vegetable juices. It also covers different aspects with regard to juices such as nutritive value, types of juices, steps involved in juice processing, … etc. 1st edition 1429/2008

**4. Canning and Cold Industry of Fruit and Vegetables**

**By**

**Dr. Ali Kamil Yousif Alsaed**

(B.Sc., M.Sc., Cairo University)

(Ph.D., London University)

Professor of Food Science

The University of Jordan, Amman, Jordan

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This book presents an illustration for research and studies conducted in the field of canning and cold industry of fruit and vegetables. The book covers two sections; the first deals with canning operations from several points of view i.e steps included in commercial canning, canning of fruits and vegetables on household scale , spoilage of canned foods and how good manufacturing practice (GMP) deals with food canning. The second section deals with principles of food refrigeration and freezing, steps to be followed and factors to be considered during fruit and vegetable freezing and finally, GMP point of view regarding fruit and vegetable refrigeration and freezing. 1st edition 1430 H / 200**9G**

**5. Pickling and Vinegar Processing**

**By**

**Dr. Ali Kamil Yousif Alsaed**

(B.Sc., M.Sc., Cairo University)

(Ph.D., London University)

(Professor of Food Science

The University of Jordan, Amman, Jordan

akamil@ju.edu.jo

This book presents an illustration for research and studies conducted in the field of pickling and vinegar processing. The book covers three sections; the first deals with food fermentation from several points of view i.e. importance and benefits of food fermentation, microorganisms related to food fermentation and factors affecting food fermentation. The second section deals with fruit and vegetable pickling. It also covers different aspects with regard to pickling such as salting methods, steps included in pickling, pickling microbiology, pickling defects and examples on fruits and vegetables pickling. The third section deals with vinegar processing from several points of view i.e. vinegar definition and utilization, chemical and microbiological aspects of vinegar, steps to be followed in vinegar production, methods of vinegar production as well as vinegar defects. 1st edition 1430H/2009G

#### **6.Fruit and Vegetable Quality and their Drying Methods**

**By**

**Dr. Ali Kamil Yousif Alsaed**

(B.Sc., M.Sc., Cairo University)

(Ph.D., London University)

(Professor of Food Science )

The University of Jordan, Amman, Jordan

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#### This book presents an illustration for research and studies conducted in the field of fruit and vegetable quality and their drying methods. The book covers two sections; the first deals with fruit and vegetable quality from several points of view i.e. nutritional importance of fruits and vegetables, pre-harvest and post- harvest factors affecting the quality of fruits and vegetables, toxicity as well as therapeutic aspects are covered. The second section deals with drying of fruits and vegetables. It also covers different aspects such as drying pre-treatments, fruits and vegetables drying methods as well as storability of dried fruits and vegetables. 1st edition 1430H/2009G

#### **7. Dates Processing**

**By**

**Dr. Ali Kamil Yousif Alsaed**

(B.Sc., M.Sc., Cairo University)

(Ph.D., London University)

(Professor of Food Science

The University of Jordan, Amman, Jordan

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#### This book presents an illustration for research and studies conducted in the field of dates processing. The book covers many sections; the first deals with an introduction; the second with dates development stages; the 3rd and 4th with dates classification and their nutritive value; the 5th section deals with the role of dates in food security programs; the 6th section deals with dates processing steps and the 7th with their storage operations. The current situation of date palm in Jordan is covered in section 8. Dates and their products specification, what is new in dates processing, the scientific research work in the field of date palm planting, production and processing as well as recommendations to develop dates industry are also being covered in sections 10-14.

1st edition 1430H/2009G

#### **8. Olive Oil Industry**

**By**

**Dr. Ali Kamil Yousif Alsaed**

(B.Sc., M.Sc., Cairo University)

(Ph.D., London University)

(Professor of Food Science

The University of Jordan, Amman, Jordan

akamil@ju.edu.jo

#### This book presents an illustration for research and studies conducted in the field of olive oil industry. The book covers several sections; the first and 2nd sections deal with an introduction and the chemical composition of olive oil; olive oil quality parameters and its nutritional and healthy aspects are covered in sections 3 and 4. Sections 5 and 6 cover olive harvesting methods and post-harvest factors affecting the quality of olive oil; international statistics related to olive oil as well as its the local standard had been also included. 1st edition 1430H/2009G

**ملحق 8: رسائل الدكتوراة والماجستير التي أشرفت عليها**

**Annex 8. Ph.D and M.Sc Thesis in the Supervised by Dr. Alsaed**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| **No.** | **Student Name** | **Thesis Title** | **Level** | **Supervisor/s** | **Graduation year** |
| 1 | Layla S. Mustafa | Drying of sweet whey using drum dryer | M.Sc. | Ali K. Alsaed; Hader Aldoomy | 2013 |
| 2 | Wael Alumary | Hydrolysis of whey lactose | Ph.D | Ali K. Alsaed;  Malik Haddadin | 2010 |
| 3 | Yousif Tawalbeh | Sensory and chemical quality aspects of Rumi olive oil | Ph.D | Ali K. Alsaed; Khalid Alsamaeil | 2005 |
| 4 | Hafsa Zubaidi | Production of dough sheets from red winter wheat | M.Sc. | Ali K. Alsaed; Ayed Amr | 2003 |
| 5 | Amal Abdullah | Development of natural liquid bread improvers | M.Sc. | Ali K. Alsaed;  Mohammed Humaid | 2003 |
| 6 | Rania Algroum | Applying HACCP system in Jameed production | M.Sc. | Ali K. Alsaed | 2002 |
| 7 | Hussein Algnaid | Applying quality management systems in Yemeni food industries | M.Sc. | Ahmed Alreemawi; Ali K. Alsaed | 2001 |
| 8 | Ghadeer Mehyar | Using of benzowate and sorbate salts to preserve labeneh | M.Sc. | Mohammed Yamani; Ali K. Alsaed | 1996 |
| 9 | Hana'a Alghazawi | Using carob powder as a substitute for coca powder in some foods | M.Sc. | Ali K. Alsaed | 1996 |
| 10 | Maha Abu-Eisheh | Concentrating of acidic liquid whey and its use in breadmaking | M.Sc. | Ali K. Alsaed;  Mohammed Humaid | 1995 |