

Prof. Khaled Hassan Abu-Alruz

Personal Information

- Marital status: Married
- Nationality: Jordanian
- Place & Date of Birth: Saudi Arabia in 13th.Jul.1974

Education

PhD in Food Science and Nutrition (Food Processing/ New Food Product Development)

The University of Jordan 1999 - 2004
Amman - Jordan

Thesis title: Study on the Development of Vegetable-Based Milk from Decorticated Sesame (*Sesamum indicum*) and its Utilization

M.Sc in Food Science (Food Processing)

The University of Jordan 1996 - 1999
Amman - Jordan

Thesis title: Canning of Nabulsi as a Method for Preservation with Emphasis on Hemophilic and Halotolerant Bacteria

B. Sc in Food Science and Nutrition

Applied Science University 1991 - 1995
Amman – Jordan

Professional experience

2023 – current

Vice-dean of the Faculty of Agriculture
Faculty of Agriculture
Mutah University

2023

Full professor
Department of Nutrition and Food Technology
Faculty of Agriculture
Mutah University

2019 – 2023

The head of the Nutrition and Food Technology Department
Faculty of Agriculture
Mutah University

2016 – 2023

Associate professor
Department of Nutrition and Food Technology
Faculty of Agriculture
Mutah University

2011 –2016

Assistant professor

Department of Nutrition and Food Technology
Faculty of Agriculture
Mutah University

2008 – 2011

The head of the Food Science and Nutrition Department
Faculty of Allied Medical Sciences
Applied Science University.

2004 – 2007

Assistant Professor
Faculty of Allied Medical Sciences
Applied Science University.

1999 - 2002

Amman - Jordan
Chains Trading Company "Factory specialized in pickles and olives production)
Job Title: Research and Development Manager
Activities:
- Development of a documentation system for the production department
- Creation of the quality control department
- Fulfillments the requirements needed from the company to be ISO and HACCP certified
- Performing research needed to solve technical problems

Languages

Arabic: very good.
English: very good.

Published papers

1. Al-Atiyat, R. M., Suliman, G. M., **Abu-Alruz, K.**, Al-Zyoud, F., Mankagh, A., El-Waziry, A. M., ... & Khan, R. U. (2024). Multivariate Discriminant Analysis on Differentiating Sheep Breeds Based on Live Body and Carcass Measurements. *Pakistan J. Zool*, 56(2), 571-578.
2. **Abu-Alruz, K.** (2024). Effects of milk type, pasteurization, and in-container heating on Nabulsi cheese yield, chemical composition, and texture. *Potravinarstvo Slovak Journal of Food Sciences*, 18, 1–19. <https://doi.org/10.5219/1909>
3. Al-Atyat, R. M., Alrawashdeh, M., **Abu-Alruz, K.**, Salameh, N., Alasasfe, M., Nawaiseh, F., Al-Khamaiseh, S, and Tabbaa, M. J. (2023). Analysis of genetic diversity for village chickens of Jordan: phenotypic characterization of indigenous in comparison with ancient and commercial breeds for conservation and utilization. *Online Journal of Animal and Feed Research. Online J. Anim. Feed Res*, 13(6), 416-425.
4. Alrahaife, A. J., & **Abu-Alruz, K.** (2023). Effects of incorporation of lupin flour on the quality attributes of beef burger. *Online J. Anim. Feed Res*, 13(5), 328-339.
5. Al-Atiyat, R., Al-Nawaisah, F., **Abu-Alruz, K.**, Mankagh, A., Salameh, N., Alasasfa, M., ... & Al-Massad, M. (2023). The Role of Geographical Proximity, Climate Change and Topographical Conditions in Determining Different Types of Jordanian Village Chickens in Al-Kark and Other Arid

Regions of Jordan. *The Arab World Geographer*, 26(2), 227-244.

6. Almaayta A, Al-Maseimi O, **Abu-Alruz K.** Enrichment of Taboun Bread with Quinoa Seeds as a Functional Ingredient. *Curr Res Nutr Food Sci* 2023; 11(2).
7. **ABU-ALRUZ, K.** (2023). Quality of White-Brined Nabulsi Cheese Made with Different Proportions of Sheep's and Cows' Milk. *Current Research in Nutrition & Food Science*, 11(1).
8. **Abu-Alruz, K.** (2023). Effects of using composite flour containing wheat flour with different levels of green banana pulp flour on the quality of saj flatbread. *Potravinarstvo Slovak Journal of Food Sciences*, 17, 419–432. <https://doi.org/10.5219/1879>
9. **Abu-Alruz, K.,** & Salameh, N. (2023). Evaluation of commercial rice grains present in the Amman market. *Potravinarstvo Slovak Journal of Food Sciences*, 17, 132–147. <https://doi.org/10.5219/1834>
10. Suliman, G. M., Al-Atiyat, R. M., **Abu-Alruz, K. H.**, Mamkagh, A. M., Al-Zyouf, F. A., Al-Owaimer, A. N., & Alshamiry, F. A. (2022). Application of multivariate discriminant analysis for differentiation between Saudi sheep (*Ovis aries*) breeds based on physical and histochemical meat characteristics. *Veterinary World*, 15(11), 2665.
11. Alrawashdeh, H., & **Abu-Alruz, K.** (2022). Development of High-Fiber, Low Fat Chicken Nuggets. *International Journal of Food Studies*, 11(2).
12. Haddad, M. A., Yamani, M., & **Abu-Alruz, K.** (2015). Development of a Probiotic Soft White Jordanian Cheese. *American-Eurasian Journal of Agricultural and Environmental Sciences. Sci*, 15(7), 1382-1391.
13. **Abu-Alruz, K.**, 2015. Effect of Frying Time and Falafel Ball Size on Fat Uptake during Deep Fat Frying of Falafel Balls. Sent for publishing.
14. **Abu-Alruz, K.**, 2013. Effect of pre drying and using hydrocolloid system on frying characteristics of fried potato. *Am. J. Agric. Biol. Sci.*, 8: 282-286.
15. Afaneh, I., **Abu-Alruz, K.**, Quasem, J. M., Sundookah, A., Abbadi, J., Alloussi, S., & Sawalha, S. (2011). Effect of critical processing variables on sesame milk quality. *American Journal of Agricultural and Biological Science*.
16. **Abu-Alruz, K.**, Afaneh, I. A., Quasem, J. M., Hmidat, M. A., Abbady, J. and Mazahreh, A. S. 2010. Factors Affecting D-7-Stigmastenol in Palestinian Olive Oil. "Journal of Applied Sciences". Accepted on: December 08, 2010.
17. Quasem, J. M., Mazahreh, A. S., & **Abu-Alruz, K.** (2009). Development of vegetable-based milk from decorticated sesame (*Sesamum indicum*). *American Journal of Applied Sciences*, 6(5), 888.
18. Quasem, J. M., Mazahreh, A. S., **Abu-Alruz, K.**, Afaneh, I. A. and Al-Muhtaseb, A. H. 2009. Effect of Methyl Cellulose Coating and Pre-treatment on Oil Uptake, Moisture Retention and Physical Properties of Deep-fat Fried Starchy Dough System. *American Journal of Agricultural and Biological Science* 4(2): 156-166.
19. El-Qudah, J. M., Dababneh, B. F., Al-Bakheit, A. A., Al-Qudah, M. M., Al-Rawashdeh, A., Khataibeh, M, **Abu-Alruz,**

K. and Ereifej, K. I. 2008. Nutrient Contents Per Serving of Twelve Varieties of Cooked Rice Marketed in Jordan. American Journal of Agricultural and Biological Sciences 3 (3): 617-622.

20. Al-Widyan, O., Khataibeh, M. H. And **Abu-Alruz, K.** 2008. The Use of Xylanases From Different Microbial Origins in Bread Baking and Their Effects on Bread Qualities. Journal of Applied Sciences 8 (4): 672-676.

21. Khataibeh, M., **Abu-Alruz, K.**, Al-Widyan, O., Abu-Samak, M. and Al-Qudah, J. 2007. Combined Supplementation of Soy and Garlic Modulate Biochemical Parameters of 7,12-dimethylbenz [alpha]anthracene Induced Mammary Cancer in Female Albino Rats. Pakistan Journal of Biological Sciences, 10(14), 2308-2313.

Current research activities Development of new food products with emphasis on traditional foods. Rheological properties of foods. Functional foods.

Conferences and workshops Third National Conference for Food and Drug Industry (Food and Drug Security)/2021

First scientific conference for graduate students/2023
Faculty of graduate studies
Al-zaytoonah university of Jordan
Poster: Development of frozen falafel balls with low anti-nutritional factors content

First scientific conference for graduate students/2022
Faculty of graduate studies
Mutah university
Presenting the following seminar: Production of Functional Katayef Using Date Seeds Powder
Faculty of Agriculture, Mut'ah University, Karak, Jordan
May 26-27, 2022
Presenting the following seminar: New food products: definition, challenges, and current trends

Eighth Scientific Agricultural Conference (ESAC-2018)
Faculty of Agriculture, Mut'ah University, Karak, Jordan
October 15-17, 2018
Presenting the following seminar: Use of Rapid Visco Analyzer to measure Nabulsi cheese stretchability
The First Scientific Meeting of Biochemical Sciences. Al-Balqa Applied University. Amman-Jordan (May 2007).
Presenting a paper entitled: Imitated dairy products from sesame milk.

The Twenty-sixth General Conference of the Union of Arab Pharmacists. Amman - Jordan (April 2008). Type of participation: Display a poster entitled: sesame milk.
Workshop: The Quality of Imported Food in the Local Market -

University of Applied Sciences (Jan 2008).

Presenting a paper entitled: The role of international standards in the control of imported food in the local market.

The First Jordanian Conference on Nutrition: University of Petra (April 2010). Attendance.

Taught courses

Food processing
Fruits and vegetable processing
Food chemistry
Food sanitation and hygiene
Food analysis
Food quality control
Cereal processing
New food product development
Advanced food chemistry
Research methodology
Advanced Functional foods

**Supervised
students' master
theses**

1. Hamza Alrawashdeh. 2018. development of low-fat, high-fiber chicken nuggets.
2. Randa Al-Qarraleh. 2019. effects of adding sesame seed flours as a functional ingredient on pan bread quality.
3. Rwaidah Abdullah. 2019. production of low fat spreadable cheese using protein and carbohydrate based fat replacers.
4. Moath Al-Dalain. 2019. using green banana bulb flour as a functional ingredients in the processing of pita bread.
5. Ohoud Al-Thunibat. 2020. effect of using carob powder on the textural and sensory properties of cupcake.
6. Ahmad AlMaitah. 2020. enrichment of taboun bread with quinoa seeds as a functional ingredients
7. Farah Al-Soub. 2020. production of functional katayef using date seeds powder.
8. Ahmad Al-Rahifeh. 2020. Effects of adding lupin flower on the quality of beef burger.
9. Tareq Ziad. 2021. effects of using wheat and pretreated moringa seeds on the quality of pan bread.
10. Lina Al-Maitah. 2021. Development of frozen falafel balls with low anti-nutritional factors.
11. Hadeel Thiab. 2021. Factors affecting inpatients' satisfaction with services provided by military hospitals in Jordan