

Curriculum Vitae

1. Personal Information	
Name	Khaled Hassan Abu-Alruz
Nationality	Jordanian
Contact Information	Department of Nutrition and Food Processing Faculty of Agriculture Mutah University Karak-Jordan Email: kabu_ruz@mutah.edu.jo khaledabualruz@yahoo.com

2. Academic Qualifications				
	University	Year	Country	Major
B. Sc	Applied Science University	1995	Jordan	Food Science and Nutrition
M. Sc	Jordan University	1999	Jordan	Food Science
Ph.D	Jordan University	2004	Jordan	Food Science and Nutrition

3. Research and Teaching Interests	
Rheological properties of food	
Effect of processing on physical properties of food	
Development of new products from traditional foods	

4. Publication	
A. Books	

B. Articles				
Title	journal	Date	Vol. & No.	Pages
Effect of different types of milk on physical properties of Nabulsi cheese	Under publication			
Pasting profile of rice available in Jordan market	Under publication			
Effect of Frying Time and Falafel Ball Size on Fat Uptake during Deep Fat Frying	American-Eurasian J. Agric. & Environ. Sci.	2015	15 (8)	1648-1654
Development of a probiotic soft white	American-Eurasian J. Agric. & Environ.	2015	15 (7)	1382-1391

Jordanian cheese	Sci.			
Effect of pre drying and using hydrocolloid system on frying characteristics of fried potato	Am. J. Agric. Biol. Sci.	2013	8 (4)	282-286
Factors affecting D-7-stigmastenol in Palestinian olive oil	Journal of Applied Sciences	2011	11 (5)	797-805
Effect of methyl cellulose coating and pretreatment on oil uptake, moisture retention and physical properties of deep-fat fried starchy dough system	Am. J. Agric. Biol. Sci.	2009	4 (2)	156-166
The use of xylanases from different microbial origin in bread baking and their effects on bread qualities	Journal of Applied Sciences	2008	8 (4)	672-676
Combined supplementation of soy and garlic modulate biochemical parameters of 7,12-dimethylbenz[α]anthracene induced mammary cancer in female Albino rats	Pak. J. Biol. Sci.	2007	10 (14)	2308-2318

5. Patents

1382-1391	15 (7)	2015	American-Eurasian J. Agric. & Environ.	Development of a probiotic soft white
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			Sci.	Jordanian cheese
282-286	8 (4)	2013	Am. J. Agric. Biol. Sci.	Effect of pre drying and using hydrocolloid system on frying characteristics of fried potato
797-805	11 (5)	2011	Journal of Applied Sciences	Factors affecting D-7-stigmastenol in Palestinian olive oil
156-166	4 (2)	2009	Am. J. Agric. Biol. Sci.	Effect of methyl cellulose coating and pretreatment on oil uptake, moisture retention and physical properties of deep-fat fried starchy dough system
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2308-2318	10 (14)	2007	Pak. J. Biol. Sci.	Combined supplementation of soy and garlic modulate biochemical parameters of 7,12-dimethylbenz[α]anthracene induced mammary cancer in female Albino rats