Osaili Tareq

Publication List

(as of August 2016)

Published papers

Anas A. Al-Nabulsi, **Tareq M. Osaili**, Kamel Mahmoud, Mutamed Ayyash, Amin Olaimat, Reyad Shaker, Richard Holley. 2016. Modeling the combined effect of NaCl and pH against *Cronobacter* spp. using response surface methodology. Journal of Food Safety (Accepted).

Ziad W Jaradat, Qutaiba O Ababneh, Shahd Saraireh, Thamer Abdullhalim, Waseem Al Mousa, Yaser Tarazi, **Tareq M Osaili**, Anas Al-Nabulsi, Ismail Saadoun. 2016. Analysis of genetic heterogeneity of *Staphylococcus aureus* strains isolated from food and clinical samples from northern Jordan using VNTR, toxin profiles and antibiograms. Malaysian Journal of Microbiology (Accepted).

Mohammad Q. Al-Natour, Akram R. Alaboudi, **Tareq M. Osaili**. Mohammad M. Obaidat. 2016. Resistance of *Campylobacter jejuni* isolated from layer farms in northern Jordan using microbroth dilution and disc diffusion techniques. Journal of Food Science, 81: M1749-M1753.

Tareq M. Osaili, Anas Al-Nabulsi. 2016. Inactivation of stressed *Escherichia coli* O157:H7 in tahini (sesame seed paste) by ionization radiation. Food Control, 69: 221-226.

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Tareq M. Osaili, Anas A. Al-Nabulsi, Ziad Jaradat, Reyad R. Shaker, Dalia Z. Alomari, Maher M. Al-Dabbas, Akram R. Alaboudi, Mohammad Q. Al-Natour, Richard A. Holley. 2015. Survival and growth of *Salmonella* Typhimurium, *Escherichia coli* O157:H7 and *Staphylococcus aureus* in eggplant dip during storage. International Journal of Food Microbiology, 198: 37-42.

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