
Mohammed Saleh Alamri

P. O. Box 2460 Riyadh 11451 Saudi Arabia

Email: msalamri@ksu.edu.sa

PROFESSOR, Cereal Science and Technology
Department of Food Science and Nutrition
King Saud University

Professional Experiences:

- **Professor**, Department of Food and Nutrition Sciences - College of Food and Agriculture Sciences- King Saud University. From 16/5/2016.
- **Associate Professor**, Department of Food and Nutrition Sciences - College of Food and Agriculture Sciences- King Saud University. From 2/4 /2012 to 15/5/2016.
- **Assistant Professor**, Department of Food and Nutrition Sciences - College of Food and Agriculture Sciences-King Saud University. From 20/ 9/ 2009 to 1/4 /2012.

Education

- Ph.D. in Cereal and Food Science North Dakota State University, USA
- MS.C in Food Science King Saud University, Saudi Arabia
- BS.C in Food Science King Saud University, Saudi Arabia

Administrative Assignments

- | | | |
|---------------------------------------------------------------------------------|-----------------------------------------------|-------------------------|
| ▪ Dean, College of Food and environment Technology | Technical and Vocational Training Corporation | 18/10/2008 to 19/9/2009 |
| ▪ Supervisor of training programs for Peer Consultation and New faculty members | King Saud University | 12/6/2010 to 19/6/2013 |
-

- | | | |
|--------------------------------------------------------------------------|---------------------------|-----------------------|
| ▪ Chairman of Saudi Society for Food and Nutrition | King Saud University | 16/3/2013 to 1/1/2019 |
| ▪ Vice Dean of Nursing College for Grad. Studies and Scientific Research | King Saud University | 7/9/2014 to 11/8/2018 |
| ▪ Consultant & Deputy Governor | Saudi Grains Organization | 11/1/2016 to Date. |

Area of Interest

- Quality and Processing of Cereal and Oil Seeds.
- Cereal and Food Chemistry.
- Cereal Storage and Milling.

Teaching Activity

- | | |
|----------------------------------------------------|-------------------------------------|
| ▪ 103 FSN. Basic Principles in Food and Nutrition. | ▪ 456 FSN. Quality Control and |
| ▪ 202 FSN. Principles of Food Sciences. | Sensory Evaluation of Foods. |
| ▪ 352 FSN. Food Processing and Preservation. | ▪ 495 FSN. Special Studies. |
| ▪ 400 FSN. Cooperative Education. | ▪ 538 FSN. New Products Development |
| ▪ 437 FSN. Cereal Science and Technology. | and Food Sensory Evaluation. |

Graduate Student Supervision

1. Committee Member of Master Student: **Mohammed A. Q. Alsubaie** . (Content, Activity, and Stability of Antioxidant Compounds Extracted from Fruits, Juice and Peel of Pomegranate (Type Taif)). Dept. of Food Sciences& Nutrition, King Saud University. Riyadh, Saudi Arabia, April 14, 2013.
 2. Co-Advisor of Ph.D Student: **Morgan Echeverry-Solarte**. (The Genetic Basis and Character Association of Wheat Spike-Related, Agronomic, and Quality Traits). Plant Sciences at North Dakota State University, USA. March 25, 2014
 3. Committee Member of Ph.D Student: **Sepehr Mohajeri Naraghi**. (Genetics of End-use Quality Characteristics in Spring Wheat). Plant Sciences at North Dakota State University, USA. May, 03, 2014.
 4. Main Advisor of Master Student: **Aziza Al-mania**. (The Effect of Phenolic Substances Extracted from Brown Rice Bran on Diabetes Rates). Dept. of Food Sciences& Nutrition, King Saud University,. Riyadh, Saudi Arabia. April, 13, 2015.
 5. Main Advisor of Master Student: **Akram Ahmed Qassem**. (Effects of Okra Gum Extract on Physio-Chemical, Rheological and Sensory Properties of Sponge Cake and Pudding). Dept. of Food Sciences& Nutrition, King Saud University, Riyadh, Saudi Arabia. April, 22, 2015.
 6. Main Advisor of Master Student: **Kaisar Mahmood**. (Cordia myxa: Physico-Chemical Characterization and Bread Making). Dept. of Food Sciences& Nutrition, King Saud University, Riyadh, Saudi Arabia. April, 01, 2015.
 7. Committee Member of Master Student: **Mohammed S. N. Sallam** (Identification of QTLs Associated with Agronomic and Quality Traits in a Double Haploid Population of Wheat under Heat Stress). Dept. of Plant Production, King Saud University, Riyadh, Saudi Arabia. May 18, 2016.
 8. Committee Member of Master Student: **Majed D. M. Hawasheen** (Physicochemical, Microbiological and Sensory Evaluation of Beef Burger Formulated with Olive Cake Powder) Dept. of Food Sciences& Nutrition, King Saud University, Riyadh, Saudi Arabia. May, 16, 2017.
 9. Committee Member of Master Student: **Omar Nasser Alsomahi** (Quality of Stored Barhi Dates-Phoenix dactylifera- Utilizing Modified Atmosphere Packaging) Dept. of Food Sciences& Nutrition, King Saud University, Riyadh, Saudi Arabia. Oct., 11, 2018.
 10. Committee Member of Master Student: **Sayed Ali Shah zad** (Extraction and application of plant gums compared to commercial gum) Dept. of Food Sciences& Nutrition, King Saud University, Riyadh, Saudi Arabia. May, 07, 2019.
-

Scientific Societies Membership

- Saudi Society for Food and Nutrition, Saudi Arabia.
- American Association of Cereal Chemists, USA.
- Institute of Food Technologists, USA.

Committees Participation

- Head of Human Resources Committee, Department of Food Sciences and Nutrition, from 11/9 /2016 to date.
 - Member of Human Resources Committee, Department of Food Sciences and Nutrition, from 21/9 /2010 to 10/9/2016.
 - Head of the Cooperative Education Committee, Department of Food Sciences and Nutrition, from 10/ 9/2011 to 10/9/2016.
 - Head of Permanent Committee for Scientific Press, the Scientific Council of King Saud University, from 31/8/2015 to date.
 - Head of General Specifications Team, Saudi Food & Drug Authority, from 1/9/2015 to date.
 - Member of Permanent Committee for Resumption, Retirement, and Resign, the Scientific Council of King Saud University, from 4/1/2015 to 31/8/2015.
 - Member of Graduate Deanship Council of King Saud University, from 4/1/2015 to 15/8/2018.
 - Member of the Scientific Council of King Saud University, from 4/1/2015 to 15/8/2018.
 - Board Member of Directors of Saudi Society of Professional development in education, from 27/9/2011 to 25/12/2014.
 - Committee Member of Improving Nutritional Serveries of Prisoners, Ministry of Interior, from 25/10/ 2014 to date.
 - Member of the College Extension Council, College of Food and Agriculture Sciences, from 30/ 11/2010 to 27/11/2013.
 - Treasurer and Board Member of Directors of Saudi Society for Food and Nutrition, from 11/2/2010 to 15/3/2013.
 - Member of Academic Accreditation and Assessment Committee, Department of Food Sciences and Nutrition, from 3/1/2010 to 10/9/2012.
 - Member of the Graduation and Graduated Student Relation Affairs Committee, College of
-

Food and Agriculture Sciences, from 30/ 12/2009 to 1/12/2011.

- Member of the Cooperative Education Committee, Department of Food Sciences and Nutrition, from 3/ 1/2010 to 9/ 9/2011.
- Head of Student affairs Committee, Department of Food Sciences and Nutrition, from 21/9/2010 to 9 / 9 / 2011.
- Member of Student affairs Committee, Department of Food Sciences and Nutrition, from 10/ 9/2011 to 10/9/2012.
- Member of Food Sciences and Nutrition Department Council, College of Food and Agriculture Sciences, from 20/ 9/ 2009 to date.

Conferences, Symposiums & Training Programs

- IGC International Grains Council, Annual conference, London, UK, 11-12/06/2019.
 - IGC International Grains Council, Annual conference, Paris, France, 4 -5/12/2018.
 - Extrusion Processing: Technology & Commercialization Short Course, Manhattan-Kansas, USA, 7-10/08/2018.
 - Chairman of The 7th Saudi Conference of Food and Nutrition- Saudi Society for Food & Nutrition- King Saud University- Riyadh, Saud Arabia, 15-16/10/2018.
 - SFDA Annual Conference, Riyadh, Saudi Arabia, Sept, 25-27, 2018.
 - Emotional Intelligence for Academic Leaders, Ministry of Education, Riyadh, Saudi Arabia, 23/04/2018.
 - SFDA Annual Conference: Chairman of session (Food Industry Localization Future in Saudi Arabia). Riyadh, Saudi Arabia, Nov., 7-9, 2017.
 - International Conference on Food Safety and Health Care, Oral Presentation (Classification of food contaminants), Ministry of Health, Riyadh, Saudi Arabia, Oct., 29-31, 2017.
 - Food Defense Collaborative Exchange Program, Food Protection & Defense Institute, University of Minnesota, Minneapolis, USA, Dec. 5-9, 2016.
 - Genes and disease, 39th Scientific meetings, KACST, Riyadh, Saudi Arabia, Nov. 24, 2016.
 - The 3rd Symposium of Physical Activity, King Saud Medical City, Riyadh, Saudi Arabia,
-

April 19-20, 2016.

- Chairman of The 6th Saudi Conference of Food and Nutrition- Saudi Society for Food & Nutrition- King Saud University- Jeddah, Saud Arabia, 17-19/11/2015.
 - The 2nd Saudi Arabia International Biotechnology Conference, KACST, Riyadh, Saudi Arabia, Feb. 23-24, 2016.
 - The 9th International Conference on Predictive Modelling in Food, Rio de Janeiro, Brazil, September 8-12, 2015.
 - International Association for Food Protection 2015 Annual Meeting, Portland, Oregon, USA, July 25-28, 2015.
 - The 12th International Congress on Engineering and Food, Québec City, Canada, June 14-18, 2015.
 - The 50th International Journal of Food Science and Technology Conference, Christchurch, New Zealand, February 17-19, 2015.
 - International Sport & Exercise Nutrition Conference, Newcastle, UK, December 16-18, 2014.
 - The 16th Annual Practical Short Course " Food Extrusion: Cereals, Protein & other Ingredients "College Station, TX, USA, August 17- 22, 2014.
 - International Symposium on Bioactive Compounds in Cereal Grains and Foods, Vienna, Austria, April 24-25, 2014.
 - The 2nd International Conference and Exhibition on Probiotics & Functional Foods, Orlando, FL, USA, 23-25/10/2013.
 - The 2013 Experimental Biology Conference, Boston, MA, USA, 20-24/4/2013.
 - Presentation titled "Additives and Contaminants for Food Products" Which organized by GSO & SFDA in Riyadh 10/12/2012.
 - Project Management Fundamentals Program, King Saud Univ. (24-26/11/2012).
 - The AACC International Annual Meeting, Hollywood, FL, U.S.A., 30/9 - 3/10/2012.
 - The 5th International Dietary Fiber Conference (DF12), Rome, Italy, 7- 9/5/ 2012.
 - The 1st Int. Conference on Halal Food Control & Exhibition, Riyadh, KSA, 12-15/2/2012.
-

- The 5th International Symposium on Food Innovation and Development, Montevideo Uruguay, 11-13/10/ 2011.
 - The 3rd International Spring Meeting (Cereals & Europe), Freising - Weihenstephan, Germany, 11-13/4/ 2011.
 - Peer Consultation Program in Teaching (20 training hours) through the academic year (2010/2011).
 - The 6th Food Science International Symposium- Beijing, China, 5-11/8/2010.
 - Teaching Excellence& Integrating Technology into Your Teaching Program, University of Waterloo, Canada (12-23/7/2010).
 - The 5th Dubai International Food Safety Conference- Dubai Municipality, Dubai, United Arab of Emirates, 22-24 /2/2010.
 - The 5th Saudi Conference of Food and Nutrition “Food Processing, Controlling, and Nutritional Health”- Saudi Society for Food & Nutrition- King Saud University- Riyadh, Saud Arabia, 9-11/2/2010.
 - New faculty program (36 training hours) through the academic year (2009/2010).
 - Management of Higher Technical Institutions Program: the Irish System,Waterford, Ireland (27/7-7/8/2009).
 - Workshop on Fundamentals of applying HACCP in Kitchens at Food Facilities, Manama, Bahrain (23/12/2008).
 - The 1st Arab Conference on Food Safety and Hygiene, Manama, Bahrain (22-24/12/2008).
 - The 4th International Conference for Development and the Environment-King Saud University, Riyadh, Saudi Arabia (18-20/3/2008).
 - American Association of Cereal Chemists International Annual Conference, Orlando, FL. USA (11-14/ 9/2005).
 - The Food Safety Symposium " Citizen's and Authority's Role " - Dammam's Municipal with Arabic Institute for Cities Development, Dammam, Saudi Arabia (15-18/4/2001).
 - The 1st Symposium on Food Safety- King Faisal University, Al-Hassa, Saudi Arabia (9-11/10/2000).
 - First Scientific Meeting of Environmental Health on “summer and the Safety of Food”- Environmental Health, Ministry of Municipal, Riyadh Saudi Arabia (28-30/6/1999).
-

- The 3rd Saudi Symposium on Food and Nutrition- King Saud University, Riyadh, Saudi Arabia (26-29/11/1998).
- Marketing Through Out the Quality Symposium-Qatar Flour Mills Co., with Australian Wheat Commission, Doha, Qatar (19-22/ 4/1998).
- The 1st Saudi Agricultural Science Symposium- King Saud University, Riyadh, Saudi Arabia (25-27/3/1997).
- Calibration and Operation Training Program on Grain Moisture Meter (Sinar A92)- Tecator Co., Riyadh, Saudi Arabia (25-26/11/1995).
- The 9th International Feed & Oil Seeds Course-Canadian International Grains Institute, Winnipeg, Canada (20/4-14/5/1992).
- Supervisory Skills Program- Institute of Public Administration, Riyadh, Saudi Arabia (9/2-5/3/1992).
- The 1st Saudi Symposium on Food and Nutrition- King Saud University, Riyadh, Saudi Arabia (4-6/11/1989).
- Maintenance and Operation Training Program on Grain Analyzer (Infratec 1225) - Tecator Co., Hoganas, Sweden (9-13/9/1989).
- Workshop on Radiation and Environmental pollution-King Saud University, Riyadh, Saudi Arabia (18-29/ 5/1989).
- The 1st Arabic Conference on Feed Industry Improvement- Tripoli, Libya (8-11/ 7/1989).

Interaction with Media

- Press Report “Calories daily intake among Saudi People “Makkah Newspaper, May, 10, 2019.
 - TV interview, Saudi 24 Family, Health Council Program, Oct., 8, 2018.
 - Press Report "Negativity of some authorities toward fake food ads" Alwatan Newspaper, (April, 01, 2018).
 - Press Report “High level of Obesity in Saudi Arabia” Riyadh Newspaper, Article# 18002, Page 09 (Oct. 07, 2017).
-

- Press Report “High level of Obesity in Saudi Arabia” Riyadh Newspaper, Article# 17621, Page 22 (Sept. 21, 2016).
- Press Report "Acrylamide in Food Restaurants and Cancer Risk" Makkah Newspaper, Article# 600, Page 23 (Sept. 04, 2015).
- Press Report "Dietary supplements" Riyadh Newspaper, Article#17111, Page 09 (April 30, 2015).
- As a Chief in Assistant Agency for Medical Assistance Service (General Directorate of Nutrition) Symposium Theme: Nutrition Services and Nutritional Health Education, Panel Title Mode: Food Safety & Quality. Riyadh, Saudi Arabia, April 29-May 1, 2014.
- TV interview, MBC, Good Morning Arab (1375), March 4, 2014.
- Article # 916884 AlRiyadh Newspaper, Saudi Arabia, March 10, 2014 . Radio interview, Jeddah broadcast, Good Morning Country ,March 18, 2014.

Publication

1. Abdellatif Mohamed; **Mohammed Alamri**; Shahzad Hussain; Akram Abdo Qasem; Mohamed Ibraheem (2019). Dynamic rheological properties of corn starch-date syrup gels. *Journal of food science and technology*, 56(2):927–936.
 2. A. A. Mohamed, S. Hussain, **M. S. Alamri**, M. A Ibraheem, Akram, A.Abdo Qasem, Omar A. Alhaj, and Mohammad A. Alshuniaber (2019). Rheological and Structural Properties of Camel Milk/Sweet Potato Starch Gel. *Journal of Chemistry*, Article ID 4267829, 12 pages.
 3. Naraghi SM, Simsek S, Kumar A, Al Rabbi SMH, **Alamri MS**, Elias EM, and Mergoum M (2019). Deciphering the Genetics of Major End-Use Quality Traits in Wheat. *GENES, GENOMES, GENETICS*, 9(5):1405-1427.
 4. Mohamed, Abdellatif; HUssain, Shahzad; **Alamri, Mohammed**; Ibraheem, Mohamed; Abdo Qasem, Akram (2019). Effect of Dates Syrup and Sugars on the Flow and Pasting
-

Properties of Sweet Potato starch, *Journal of food science and technology*.(Accepted)

5. Abdellatif A Mohamed ; **Mohamed S Alamri** ; Mohamed A Ibraheem ; Akram A Abdo Qasem ; Mohamed F Serag El-Din ; Salah A Almaiman. Preparation and evaluation of wheat-millet flour cookies; physical, textural, sensory attributes and antioxidant potential. *LWT - Food Science and Technology* (2019 Under review).
6. Shahzad Hussain, **Mohammed Saleh Alamri**, Abdellatif Abdelhakim Mohamed, Mohamed Abdrabo Ibraheem, Akram Qasem, A Abdo (2018). Modification of starch pasting, textural and rheological attributes by blending wheat and chickpea starches. *Pakistan Journal of Agricultural Sciences*. 55(4):905-912
7. **MS Alamri**, AA Mohamed, S Hussain, MA Ibraheem, Abdo Qasem, A Akram (2018). Determination of Moisture Sorption Isotherm of Crosslinked Millet Flour and Oxirane Using GAB and BET. *Journal of Chemistry*, Article ID 2369762, 8 pages.
8. AA Mohamed, S Hussain, **MS Alamri**, MA Ibraheem, Akram A Abdo Qasem (2018) Amidolysis of oxirane: Effect of protein type, oils, and ZnCl₂ on the rheological properties of crosslinked protein and oxirane. *International Journal of Polymer Science*, Article ID 9670565, 11 pages.
9. Mohamed Barakat ; Abdullah Al-Doss; Khaled Moustafa; MOHAMED Motawei; **MOHAMED Alamri**; Ibrahim Al-Ashkar; MOHAMED Mergoum (2018). Mapping wheat QTLs for grain yield related traits under high temperature stress. *Acta Physiologiae Plantarum*
10. Kaiser Mahmood, **Mohammed Alamri**, Mohamed Abdellatif, Shahzad Hussain, Akram Qasem (2018). Wheat flour and gum cordia composite system: pasting, rheology and texture studies, *Food Science and Technology*, 38(4): 691-697.
11. Abdellatif Mohamed, Shahzad Hussain, **Mohammed Alamri**, M Ibraheem, Akram Abdo Qasem (2018). Specific Mechanical Energy and Thermal Degradation of Poly (lactic acid) and Poly (caprolactone)/Date Pits Composites. *International Journal of Polymer Science*, Article ID 7493545, 10 pages.
12. Akram A. Abdo Qasem, **M. S. Alamri**, A. A. Mohamed, S. Hussain, K. Mahmood, M. A. Ibraheem (2017). Soluble Fiber-Fortified Sponge Cakes: Formulation, Quality and Sensory Evaluation, *Food Measurement and Characterization*.,11(3):1516–1522.
13. Akram A. Abdo Qasem, **M. S. Alamri**, A. A. Mohamed, S. Hussain, K. Mahmood and M. A. Ibraheem. (2017). Effect of okra gum on pasting and rheological properties of cake-batter. *Journal of Food Measurement and Characterization*. 11(2): 827–834.

14. Mohamed Barakat; Abdullah Al-Doss; Khaled Moustafa; Mohamed Motawei; **Mohammed Alamri**; Ibrahim Al-Ashkar; Mohamed Mergoum (2017). The genetic basis of bread wheat yield components in plants exposed to high temperature stress. *Theoretical and Applied Genetics*.
 15. Ajay Kumar, E. E. Mantovani, R. Seetan, A. Soltani, M. Echeverry-Solarte, S. Jain, S. Simsek, D. Doehlert, **M. S. Alamri**, E. M. Elias, S. F. Kianian and M. Mergoum (2016). Dissection of Genetic Factors underlying Wheat Kernel Shape and Size in an Elite Nonadapted Cross using a High Density SNP Linkage Map. *The Plant Genome*, 9(1):1-22.
 16. Akram A. A. Qasem, **Mohammed S. Alamri**, Abdellatif Mohamed, Shahzad Hussain, Kaiser Mahmood, Mohamed Ibraheem and Ali Saleh. (2016). Whey Protein: by to bake products. *Agro FOOD Industry Hi Tech.*, 27(5):24-27.
 17. Akram. A. Abdo Qasem, **M.S. Alamri**, A.A. Mohamed, S. Hussain, K. Mahmood and M.A. Ibraheem (2016). High Soluble-Fiber Pudding: Formulation, Processing, Texture and Sensory Properties. *Journal of Food Processing and Preservation*. 41(3): 1-9.
 18. **Alamri, MS**; Hussain, S; Mohamed, AA; Qasem, AA; Mahmood, K. (2016). Effect of sodium phosphate on the pasting, thermal, and rheological properties of potato and chickpea starches. *Quality Assurance and Safety of Crops & Food*, 8 (2): 249-259.
 19. Abdellatif A. Mohamed, Victoria L. Finkenstadt, Sherald H. Gordon, **M. S. Alamri**, S Hussain (2016). Thermal and mechanical properties of compression-molded poly (lactic acid)/gluten/clays bio (nano) composites. *Polymers & Polymer composites*, 24 (5): 307-318.
 20. **Alamri, M. S.**, Hussain, S., Mohamed, A.A., Osman, M.A (2016). Wheat Flour Solvent Retention Capacity, Pasting, and Gel Texture. *Quality Assurance and Safety of Crops & Food*, 8(3): 439-445.
 21. **Alamri, Mohammed**, Al-Ruquie, Ibrahim, Hussain, Shahzad, Mohamed, Abdellatif, Mahmood, Kaiser (2015). Effect of Potassium Phosphate on the Thermal, Pasting, and Flowing Properties of Chickpea and Potato Starches. *Quality Assurance and Safety of Crops & Foods*, 7(4):431-440.
 22. **Alamri, M. S.**, Hussain S., Mohamed. A. Al-Ruquie, I. M.,and Qasem, A.A.A. (2015). Effect of Urea and Sodium Chloride on the Pasting Properties and Gelatinisation Kinetics of Corn Starches. *Quality Assurance and Safety of Crops & Foods*, 7(4): 449-457.
 23. Mahmood, Kaiser, **Mohamed S Alamri**, Abdellatif A Mohamed, Shahzad Hussain and Akram Abdo Qasem. (2015). Gum Cordia: Physico-Functional Properties and effect on Dough Rheology and Pan Bread Quality. *Quality Assurance and Safety of Crops & Foods*,
-

7(4): 569-579.

24. Hussain, S., Anjum, F.M., Butt, M.S., **Alamri, M.S.**, and Mohamed. A.A. (2015). Effect of Storage Time on the Antinutritional Factors, Stability, and Rheological Behaviours of Flaxseed Fortified Wheat Flours. *Quality Assurance and Safety of Crops & Foods*, 7(3): 335-341.
 25. Osman, M. A., **Alamri, M. S.**, Mohamed, A. A., Hussain, S., Gassem, M. A., and Abdel Rahman, I. E. (2015). Black Cumin-Fortified Flat Bread: Formulation, Processing and Quality. *Quality Assurance and Safety of Crops & Foods*, 7(2): 233-238.
 26. Morgan Echeverry-Solarte, Ajay Kumar, Shahryar Kianian, Senay Simsek, **Mohammed Alamri**, Eder E. Mantovani, Phillip E. McClean, Edward L. Deckard, Elias Elias, Blaine Schatz, Steven S. Xu, Mohamed Mergoum.(2015). New QTL alleles for quality-related traits in spring wheat revealed by RIL population derived from supernumerary \times non-supernumerary spikelet genotypes. *Theoretical and Applied Genetics*, 128(5): 893-912.
 27. **Alamri Mohammed**, Khalid Al-Numair and Aristatile Balakrishnan (2015). Docking studies on the interaction of flavonoids with fat mass and obesity associated protein. *Pakistan Journal of Pharmaceutical Sciences*, 28(5): 1647-1653.
 28. Kaiser Mahmood, **Mohammed Alamri**, Abdellatif Mohamed, Shahzad Hussain. (2015). Date pits (*Phoenix dictyolifera* (L.)) waste to best. *Agro FOOD Industry Hi Tech.*, 26(3): 47-50.
 29. Morgan Echeverry-Solarte, Ajay Kumar, Shahryar Kianian, Eder E. Mantovani, Phillip E. McClean, Edward L. Deckard, Elias Elias, Senay Simsek, **Mohammed S. Alamri**, Justin Hegstad, Blaine Schatz, and Mohamed Mergoum (2015). Genome-Wide Mapping of Spike-Related and Agronomic Traits in a Common Wheat Population Derived from a Supernumerary Spikelet Parent and an Elite Parent. *The Plant Genome*, 8(2):1-20.
 30. **Alamri, M. S.**, Al-Ruquie, I. M., Mohamed. A., Hussain S., and Jingyuan. Xu. (2015). Gelatinization Kinetics of Corn and Chickpea Starches using DSC, RVA, and Rheometry. *Quality Assurance and Safety of Crops & Foods*, 7(4): 459-468.
 31. **Alamri, M. S.**, Mohamed. A., Xu. J., Kalyanaraman. P., Rayas- Duarte (2014). Enthalpic Relaxation of Vital and Protease-Treated Wheat Gluten. *International Journal of Food Properties*, (17) 1:187-203.
 32. **Mohammed S. Alamri** (2014). Okra-gum fortified bread: Formulation and Quality. *Journal of Food Science and Technology*, 51(10): 2370-2381.
 33. Mohamed Mergoum, Senay Simsek, Shaobin Zhong, Maricelis Acevedo, Timothy L.
-

- Friesen, Pawan K. Singh, Tika B. Adhikari, **Mohammed S. Alamri**, and Richard C. Frohberg. (2014). 'Velva' Spring Wheat: An Adapted cultivar to North Central Plains of the USA with High Agronomic and Quality Performance. *Journal of plant Registration*, 8(1): 32-37.
34. Senay Simsek, Jae-Bom Ohm, Haiyan Lu, Mory Rugg, William Berzonsky, **Mohammed Alamri**, Mohamed Mergoum. (2014). Effect of Pre-harvest Sprouting on Physicochemical Changes of Proteins in Wheat. *J. of the Sci. of Food and Agriculture*, 94(2): 205-212.
35. Senay Simsek, Jae-Bom Ohm, Haiyan Lu, Mory Rugg, William Berzonsky, **Mohammed Alamri**, Mohamed Mergoum (2014). Effect of Pre-harvest Sprouting on Physicochemical Properties of Starch in Wheat. *Foods*, 3(2): 194-207.
36. **Alamri**, M., Mohamed, A., and Hussain, S., Alruqaie, I. M. (2014). Berhi Dates Pits-Enriched Bread: Effect on Dough Rheology, Bread Quality, and Shelf life. *Italian Journal of Food Science*, 1(26):62-73.
37. Morgan Echeverry-Solarte, Ajay Kumar, Shahryar Kianian, Eder E. Mantovani, Senay Simsek, **Mohammed S. Alamri**, and Mohamed Mergoum. (2014). Genome-Wide Genetic Dissection of Supernumerary Spikelet and Related Traits in Common Wheat. *The Plant Genome* 7(3):1-16.
38. **Alamri**, M., Mohamed, A., and Hussain, S (2014). High Fiber Date-Pits Pudding: Formulation, Processing, and Textural Properties. *European Food Research and Technology*, 239(5): 755-763.
39. Ahmed Eldoliefy, James Anderson, Karl Glover, Ajay Kumar, Chao Shiaoman, Elias Elias, Raed Seetan, **Mohammed Alamri** and Mohamed Mergoum (2014). 'GLENN': a new source of FHB resistance in USA hard red spring wheat. ASA-CSSA-SSSA International Annual Meeting, Crop Breeding and Genetics Session, Nov. 2-5, 2014, Long Beach, CA.
40. M. A. Osman, A. A. EL-Shamrany, **M. S. Alamri**, A. H. Al-Assaf, A. A. El-Othman, and E. E. Babiker (2014). Effect of Different Sources of Dietary Fiber on Growth, Apparent Digestibility of Protein, Fat and Energy and Protein Utilization in Rats. *The Journal of Animal & Plant Sciences*, 24(2): 425-429.
41. Mohamed Mergoum, Richard C. Frohberg, Robert W. Stack, Pawan K. Singh, Tika B. Adhikari, Jack B. Rasmussen, **Mohammed S. Alamri** and Timothy L. Friesen (2013). ND 803 Spring Wheat Germplasm Combining Resistance to Scab and Leaf Diseases with Good Agronomic and Quality Traits. *Journal of Plant Registrations*, 7(1):113-118.
42. Mohamed Mergoum, Richard C. Frohberg, Robert W. Stack, Senay Simsek, Tika B.
-

- Adhikari, Jack B. Rasmussen, Shaobin Zhong, Maricelis Acevedo, **Mohammed S. Alamri**, Pawan K. Singh, Timothy L. Friesen and James A. Anderson (2013). 'Prosper': A High-Yielding Hard Red Spring Wheat Cultivar Adapted to the North Central Plains of the USA. *Journal of Plant Registrations*, 7(1):75-80.
43. **Alamri, M.**, Mohamed, A., and Hussain, S (2013). Effects of alkaline-soluble okra gum on rheological and thermal properties of systems with wheat or corn starch. *Food Hydrocolloids*, 30(2): 541–551.
44. Ajay Kumar, Elias M. Elias, Farhad Ghavami, Xin Xu, Shalu Jain, Frank A. Manthey, Mohamed Mergoum, **Mohammed S. Alamri**, Penny M.A. Kianian, Shahryar F. Kianian (2013). A major QTL for gluten strength in durum wheat (*Triticum turgidum* L. var. durum). *Journal of Cereal Science*, 57(1):21-29.
45. **Alamri, M.**, Mohamed. A., Hussain S.,and Almanian, H. (2013). Legume Starches and Okra (*Abelmoschus esculentus*) Gum Blends: Pasting, Thermal, and Viscous Properties. *Food Science and Technology Research*, 19 (3): 381-392.
46. **Alamri, M.** (2013). Sweet Potato/Potato Starch and *Abelmoschus esculentus*-Gum Blends: Thermal and Textural Properties. *Starke/Starch*, 65: 1-10.
47. Hussain, S., Anjum, F. M., **Alamri, M.**, Mohamed. A., and Nadeem, M (2013). Functional Flaxseed in Baking. *Quality Assurance and Safety of Crops & Foods*, 5(4):375-385.
48. Hussain S., **Alamri, M.**, and Mohamed. A (2013). Rheological, thermal and textural properties of starch blends prepared from wheat and Turkish bean starches. *Food Science and Technology Research*, 19(6):1141-1147.
49. Mohamed, A. A., Alruqaie, I.M., **Alamri, M.S.**, and Shahzad, H (2013). Wheat Gluten Fractions: Hydrophobic, Surface, and Thermal Properties. *Int. Journal of Food Agriculture & Environment*, 11 (3&4): 477-483.
50. Magdi Osman, Abdelatif Eljassir, **Mohammed Alamri**, Mustafa Gasseem, and Elfadil Babiker (2013). Nutritional and antinutritional attributes of raw and cooked Saudi traditional dishes. *Int. Journal of Food Agriculture & Environment*, 11(3 &4):590-594.
51. Mohamed Mergoum, Vibin Harilal, Senay Simsek, **Mohammed S. Alamri**, Blaine G. Schatz, Shahryar Kianian, Elias Elias, Ajay Kumar, and Filippo M. Bassi. (2013). Agronomic and Quality QTL Mapping in Spring Wheat. *Journal of Plant Breeding and Genetics*, 1(1):19-33.
52. K. Hossain, C. Ulven, K. Glover, F. Ghavami, S. Simsek, **M.S. Alamri**, A. Kumar and M. Mergoum (2013). Interdependence of Cultivar and Environment on Fiber Composition in Wheat Bran. *Australian Journal of crop Sci.*, 7(4):525-531.
-

-
53. M. Mergoum, Harilal E. Vibin, P.K. Singh, T.B. Adhikari, A. Kumar, F. Ghavami, E. Elias, **M.S. Alamri**, and S.F. Kianian.(2013). Genetic analysis and mapping of seedling resistance to Septoria tritici blotch in ‘Steele-ND’/‘ND 735’ bread wheat population. *Cereal Research Communication*, 41 (2):199-210.
54. Alshatwi, A. A., Tarique, H., Shafi, G., Naveed, A. S., Al-Assaf, A., **Alamri, M.**, and Al-Khalifa, A. (2012). Validation of the Anti-proliferative Effects of Organic Extracts from the Green Husk of Juglans regia L. on PC-3 Human Prostate Cancer Cells by Assessment of Apoptosis-related Genes. *J. of Evidence-Based Complementary and Alternative Medicine*, Article ID 103026, 8 pages.
55. Hussain, S., Anjum, F. M., Butt, M.S., **Alamri, M.**, and Shabbir, M. A. (2012). Development and Evaluation of Nutritionally Superior Baked Products Containing Flaxseed. *Pakistan Journal of Nutrition*, 11 (2): 160-165.
56. **Alamri, M. S** (2012). Characterization of lupin seed oils extracted from bitter and sweet types. *Pakistan Journal of Food Sciences*, 22 (3): 161-167.
57. **Alamri, M. S.**, Mohamed. A., Hussain S. (2012). Effect of okra gum on the pasting, thermal, and viscous properties of rice and sorghum starches. *Carbohydrates Polymers*, (89):199-207.
58. Hussain, S., Anjum, F. M., Butt, M. S., **Alamri, M. S.**, and Khan, M. R. (2012). Biochemical and nutritional evaluation of unleavened flat breads fortified with healthy flaxseed. *International Journal of Agriculture & Biology*, 14(2): 190–196.
59. Huhn, M. R., Elias, M. E., Ghavami, F., Kianian, S. F., Chao, S., Zhong, S., **Alamri, M. S.**, Yahyaoui, A. and Mergoum, M. (2012). Tetraploid Tunisian wheat germplasm as a new source of fusarium head blight resistance. *Journal of Crop Science*, 52: 136-145.
60. Wesam A. AbuHammad, Elias M. Elias, Frank A. Manthey, **Mohammed S. Alamri** and Mohamed Mergoum (2012). A comparison of methods for assessing dough and gluten strength of durum wheat and their relationship to pasta cooking quality. *International Journal of Food Science & Technology*, 47 (12): 2561–2573.
61. **Alamri, M.**, Mohamed. A., Hussain S., and Jingyuan Xu (2012). Effect of Okra-Extract on Wheat, Corn, and Rice Starches. *Journal of Food, Agriculture & Environment*, 10(1): 217-222.
62. Shafey , Alodan , Al-Batshan , Abouheif , **Alamri** and Al-Ruqaie (2011). Performance, Egg Characteristics and Economic Impact of Laying Hens Fed Extruded Bakery Waste. *Journal of Animal and Veterinary Advances*, 10 (17) : 2248-2252.
63. Shafey, T. M., Alodan, M. A., Al-Batshan, H. A., Abouheif, M.A., **Alamri, M. S.**, and
-

- Al-Ruqaie, I. M. (2011). Performance, Egg Characteristics and Economic Impact of Laying Hens Fed Extruded Bakery Waste. *Journal of Animal and Veterinary Advances*, 10 (17): 2248-2252.
64. Hussain, S., Anjum, F. M. and **Alamri, M. S.** (2011). Fortification of pan bread with healthy flaxseed. *Australian Journal of Basic and Applied Sciences*, 5 (11): 978-983.
65. **Alamri, M.**, Manthey. F., Mergoum. M., Elias. E., and Khan. K (2010). The Effects of Reconstituted Semolina Fractions on Pasta Processing and Quality Parameters, and Relationship to Glutograph Parameters. *Journal of Food technology*, 8 (4): 159-168.
66. **Alamri, M.** (2010). Rheological, Chemical, Nutritional and Sensory Properties of Biscuits Based on Wheat-Millet Flours. *J. Saudi Soc. For Food and Nutrition*, 5 (2): 28-37.
67. **Alamri, M.**, Manthey. F., Mergoum. M., Elias. E., and Khan. K (2009). Use of the Glutograph Instrument in Durum Wheat Quality Evaluation. *Plant Sciences Research*, 2 (3): 23-32.
68. Al-Numair. K., Ahmed. S., Al-Assaf. A., **Alamri, M.** (2009). Hydrochloric acid extractable minerals and phytate and polyphenols contents of sprouted faba and white bean cultivars. *Food Chemistry*, 113: 997-1002.
69. **Alamri, M.** and El-Adawy. T. (2009). Extraction and Evaluation of Natural Antioxidants from Some Plants. *J. Saudi Soc. For Food and Nutrition*, Vol. 4. No.1: 13-31.
70. **Alamri, M.**, Manthey. F., Mergoum. M., Elias. E., and Khan. K. (2009). Assessing Spring Wheat Quality Using the Glutograph Instrument. *Cereal Foods World*, 54(3): 124-131.
71. El-Said, S., **Alamri, M.**, El-Barak, A., and Alsogair, O. (2009). Adsorptive Removal of Arsenite as (III) and Arsenate as (V) Heavy Metals from Waste Water Using *Nigella sativa* L. *Asian Journal of Scientific Research*, 2 (2): 96-104.
72. Bedeir, S. H. and **Alamri, M. S.** (2008). Effect of Adding Milled Defatted Roasted Wheat Germ on Chemical Composition, Nutritional Value and Quality of High Fiber Bread. *Egyptian Journal of Nutrition*, 23(2): 157- 176.
73. **Alamri, M.**, Manthey, F., Singh, K., Abuhammad, W. (2005). Extrusion of spaghetti products is affected by die and hydration. AACC International's 2005 Annual Meeting held on September 11-14 in Orlando, FL.
74. Almana, H. A. and **Alamri, M. S.** (1999). Effect of hard wheat flour cultivar grown in Saudi Arabia on performance of soft wheat flour and durum wheat semolina. *Arab Univ. J. Agric. Sci., Ain-Shams Univ.* 7(1):451-366.
75. Almana, H. A. and **Alamri, M. S.** (1999). Effect of flour from soft and durum wheat cultivars produced in Saudi Arabia on quality of pan bread. *Arab Gulf J. Scient. Res.*;
-

17(1):159-180. (Bahrain). In Arabic Language.