CURRICULUM VITAE

Yosef Al Shoffe

163 Plant Science Building, Horticulture Section

School of Integrative Plant Science, Cornell University

Ithaca, NY 14853, USA.

607-279-6285

yas2@cornell.edu

Education and Certifications

- 2011; Ph.D., Horticulture, College of Agricultural Engineering, Damascus University, Syria
- 2005; M.Sc., Horticulture, College of Agriculture, Ain Shams University, Egypt
- 2002; Diploma in Higher Education, Horticulture, College of Agricultural Engineering, Damascus University, Syria
- 1999; B.Sc. Horticulture, College of Agricultural Engineering, Damascus University, Syria

Work and Research Experience

- 2022 to present, Senior Research Associate, Postharvest Physiology, School of Integrative Plant Science, Horticulture Section, Cornell University, Ithaca, NY 14853, U.S.A.
- 2016 to 2022, Research Associate, Postharvest Physiology, School of Integrative Plant Science, Horticulture Section, Cornell University, Ithaca, NY 14853, U.S.A.
- 2013- 2016, Postdoctoral Associate, Postharvest Physiology, School of Integrative Plant Science, Horticulture Section, Cornell University, Ithaca, NY 14853, U.S.A.
- 2011- 2013, Researcher, Postharvest Science, Chair of postharvest department, General Commission for Agricultural Research, Syria.
- 2007- 2011, Graduate Student (PhD) and Research Assistant, Postharvest Physiology, Horticulture, College of Agricultural Engineering, Damascus University, Syria.
- 2010, Ph.D. Student Fellow at Hohenheim University, Stuttgart, Germany, Crop Physiology of Specialty Crops (340 f), (3 Months) April- July/ 2010.
- 2002-2005, Horticulture, College of Agriculture, Ain Shams University, Egypt.

- 1999- 2002, Scientist in Biodiversity, Ministry of the Environment, Syria.

Professional Engagement

- 2021- Present: International Society for Horticultural Science ISHS (Member)
- 2020- Present: National Post-doctoral Association. (Member)
- 2018- Present: National Center of Faculty Development & Diversity (Member)
- 2018- Present: Extension Foundation (Member)
- 2017- Present: The New York Academy of Sciences (Member)
- 2016- Present: Great lakes Fruit Workers (Member)
- 2014 - Present: American Society for Horticultural Science
    - 2022-2025 Committee member partnership development committee
    - 2022- 2023 Chair of postharvest professional interest group
    - 2021- 2022 Chair-elect of postharvest professional interest group
    - 2021-2022 Chair of Intellectual Property Rights Professional Interest Group
    - 2020- 2021 Secretary of postharvest professional interest group

Honors and Awards

• 2014-15, Scholar Rescue fund (IIE-SRF) two years for post-doctoral fellowship in postharvest science, Cornell University.

• 2013, Islamic Development bank (IDB) one year Post-doctoral fellowship in postharvest science, Cornell University IDB.

• 2010, German Academic Exchange Service (DAAD) scholarship, three months Ph.D. Student Fellowship, Hohenheim University, Stuttgart, Germany.

• 2011, First class honor for Ph.D.

• 2002, Ministry of Higher Education Scholarship, three years M.Sc. program, Ain Shams University, Egypt.

Experience in Peer-Reviewed Scientific Journals

- 2022-2024: Editorial Board Member for Journal of Fruit Research.
- 2017- Present: Editorial Board Member for Journal of Plant Science and Horticulture.
- Reviewer for Manuscripts in Postharvest Biology and Technology, Food Chemistry, HortScience, HortTechnology, International Journal of postharvest technology and innovation (IJPTI), Food Science& Nutrition, Crystals, Agronomy, Foods, Pakistan Journal of Agricultural Research (PJAR), Journal of food processing and preservation, Scientia Horticulturae, Agriculture (MDPI), BMC Plant Biology, Asia-Pacific Journal of Science and Technology, New Zealand Journal of Crop&

Horticultural Science, PLOS ONE, Current Opinion in Biotechnology, Food quality and Safety, Latin American Applied Research - An International journal, Foods, Frontiers in Plant Science.

Experience in Grant Review

- Served on the 2021 SNIPS Small Grant Review Panel, SIPS, Cornell.

International Speaking Invitations

- 2022 October 26-27: 'Overview of the Dynamic Controlled Atmosphere Storage of fruit'. Food Safety and Nutrition, EXPO 2022, International conference on Emerging Trends in Food Safety and Nutrition, Pakistan.

National Speaking Invitations

- 2021 March 4: 'Development of Prediction Models for Bitter Pit in 'Honeycrisp' Apples'. Postharvest Professional Interest Group webinar's series, American Society for Horticultural Science (ASHS).

Statewide Speaking Invitations

- 2022 May 2: 'Managing Postharvest Physiological Disorders in some NY Apple Cultivars'. Cornell University, Horticulture Section seminar series.
- 2019 January 16: 'Bitter Pit Management in 'Honeycrisp' Apples'. Empire State Producers Expo, Syracuse, NY.

Refereed Journal

Park, D., Al Shoffe, Y., Algul, B., Christopher B. Watkins. 2022. Fermentative metabolism of three apple cultivars during storage at low oxygen. Postharvest Biol. Technol. 193: p. 112037. 10.1016/j.postharvbio.2022.112037

Jia, B., Chang, X., Fu, Y., Heng, W., Ye, Z., Liu, P., Liu, L., Al Shoffe, Y., Watkins, C.B., Zhu, L. 2022. Metagenomic analysis of rhizosphere microbiome provides insights into occurrence of iron deficiency chlorosis in field of Asian pears. BMC Microbiol 22, 18 (2022). doi.org/10.1186/s12866-021-02432-7

Algul, B.E., Al Shoffe, Y., Park, D.S., Miller, W.B., Watkins, C.B. 2021. Preharvest 1-methylcyclopropene treatment enhances stress-associated watercore loss in 'Jonagold' apples. Postharvest Biol. Technol. 181: 111689. doi.org/10.1016/j.postharvbio.2021.111689

Al Shoffe, Y., Nock, J.F., Zhang, Y., Watkins, C.B. 2021. Pre- and post-harvest γ-aminobutyric acid application in relation to fruit quality and physiological disorder

development in 'Honeycrisp' apples. Scientia Hortic. 289:110431. doi.org/10.1016/j.scienta.2021.110431

Al Shoffe, Y., Nock, J.F., Zhang, Y., Watkins, C.B. 2021. Physiological disorder development of 'Honeycrisp' apples after pre- and post-harvest 1-methycyclopropene (1-MCP) treatments. Postharvest Biol. Technol. 182: 111703. doi.org/10.1016/j.postharvbio.2021.111703

Al Shoffe, Y., Nock, F.N., Baugher, T.A., Marini, R., Watkins, C.B. 2020. Bitter pit and soft scald development during storage of unconditioned and conditioned 'Honeycrisp' apples in relation to mineral contents and harvest indices. Postharvest Biol. Technol. 160: 111044. doi.org/10.1016/j.postharvbio.2019.111044

Al Shoffe, Y., Nock, F.N., Zhang, Y., Zhu, L., Watkins, C.B. 2019. Comparisons of mineral and non-mineral prediction methods for bitter pit in 'Honeycrisp' apples. Scientia Hortic. 254:116-123. doi.org/10.1016/j.scienta.2019.04.073

Zhang, Y., Nock, J.F., Al Shoffe, Y., Watkins, C.B. 2019. Non-destructive prediction of soluble solids and dry matter concentrations in eight apple cultivars using portable near-infrared spectroscopy Postharvest Biol. Technol. 151:111-118. doi.org/10.1016/j.postharvbio.2019.01.009

Al Shoffe, Y., Shah, A.S., Nock, J.F., Watkins, C.B. 2018. Acetaldehyde and ethanol metabolism in relation to conditioning effects on soft scald development in 'Honeycrisp' apples. HortScience 53: 1347-1351. doi.org/10.21273/HORTSCI13167

Al Shoffe, Y., Watkins, C.B. 2018. Initial short-term storage at 33ºF reduces physiological disorder development in 'Honeycrisp' apples. HortTechnology. 28:481-484. doi:10.21273/HORTTECH04102-18

Conference Proceedings

Zhang, Y., Gao, H., Al Shoffe, Y., Nock, J.F., Watkins, C.B. 2021. γ-Aminobutyric acid (GABA) concentrations in relation to antioxidants in fresh-cut fruits and vegetables. Acta Horticulturae 1319:89-96. doi 10.17660/ActaHortic.2021.1319.11

Zhang, Y., Nock, J.F., Al Shoffe, Y., Watkins, C.B. 2020. Non-destructive prediction of soluble solids and dry matter concentrations in apples using near-infrared spectroscopy. Acta Horticulturae. 1275: 341-348 doi.org/10.17660/ActaHortic.2020.1275.47

Nock, J.F., Doerflinger, F.C., Sutanto, G. Gunes, N., Al Shoffe, Y., Zhang, Y., Wright, H., DeLong, J., Watkins, C.B. 2019. Managing stem-end flesh browning, a physiological disorder of 'Gala' apples. Acta Horticulturae 1256:163-168. doi 10.17660/ActaHortic.2019.1256.23

Doerflinger, F.C., Nock, J.F., Al Shoffe, Y., Shao, X., Watkins, C.B. 2016. Non-destructive maturity assessment of 'Empire' apples treated with preharvest inhibitors of ethylene production with a delta absorbance (DA) meter. Acta Horticulturae 1119:227-233. doi 10.17660/ActaHortic.2016.1119.32

Abstracts of Papers Presented at Professional Meetings

Al Shoffe, Y., Baugher, T.A., Beaudry, R., DeEll, J.R., Farcuh, M., Hanrahan, I., Perrault, M., Toress, C.A., Weber, D., Watkins, C. 2022. A North American Evaluation of the 'Passive' Prediction Method for Bitter Pit in 'Honeycrisp' Apples. HortScience.

Al Shoffe, Y., Nock, J.F., Watkins, C. 2022. CO2 Partial Pressures and 1-Methylcyclopropene Affect Stem End Flesh Browning Development in 'Gala' Apples during Controlled Atmosphere Storage. HortScience

Lane, C., Al Shoffe, Y., Kao-Kniffin, J.T., Watkins, C. 2022. AVG Effects on Snapdragon® Apple Quality and Surface Microbiome at Harvest and after Storage. HortScience

Jiang, X., Al Shoffe, Y., Park, D., Watkins, C., 2022. Aminoethoxyvinylglycine (Retain®) Affects Dissipation of Watercore of 'Fuji' Apple. HortScience

Park, D., Al Shoffe, Y., Algul, B., Watkins, C. 2022.The Impact of the Plant Growth Regulators Retain® and Harvista™ on Volatile Profiling of "Fuji" Apples in Different Storage Regimes. HortScience

Algul, B.E., Al Shoffe, Y., Park, D.S., Miller, W.B., Watkins, C. 2020. Harvista treatments enhance stress watercore loss in 'Jonagold' apples during shelf-life period. HortScience

Al Shoffe, Y., Tülin Öz, A.T., Nock, J.F., Watkins, C. 2020. Ethanol and acetaldehyde accumulation and physiological disorder development in 'Honeycrisp' apples in relation to storage temperature. HortScience

Cai, W., Park, D.S., Al Shoffe, Y., Watkins, C.B. Ethylene metabolism of Gala apples after 1-MCP and AVG treatments. HortScience

Park, D.S, Al Shoffe Y., Algul B.E., Tsai, S.D., Cai, W., Watkins, C. 2020. Metabolism of apple fruits during storage under low oxygen condition. HortScience

Al Shoffe, Y., Nock, J.F., Zhang, Y., DeLong, J., Watkins, C.B. 2019. Effect of delay with or without 1-MCP for CA and DCA-CF storage on fruit quality and physiological disorder development in apple fruit. HortScience 54(9): S127.

Watkins, C.B., Al Shoffe, Y., Nock, J.F. Zhang, Y. 2019. Harvista treatment effects on quality and storage disorders of 'Honeycrisp' apples. HortScience 54(9): S127.

Al Shoffe, Y., Nock, J., Cheng, L., Watkins, C. 2018. Prediction of bitter pit in 'Honeycrisp' apples by inducing symptoms before storage. 2018. HortScience 53(9): S174.

Nock, J., Doerflinger, F., Sutano, G., Al Shoffe, Y., Gunes, N., Zhang, Y. DeLong, J., Wright, H., Watkins, C. 2018. Managing stem-end flesh browning, a physiological disorder of 'Gala' apples. HortScience 53(9): S174.

Al Shoffe, Y., Nock, J., Zhang, Y., Watkins, C. 2016. Antioxidants in apple peel in relation to superficial scald development during storage. HortScience 51(9): S136.

Gunes, N., Nock, J., Al Shoffe, Y., Zhang, Y., Watkins, C. 2016. Browning disorders and DA meter readings in 'Gala' apples. HortScience 51(9): S166.

Nock, J., Al Shoffe Y., Gunes, N., Zhang, Y., Wright, H., DeLong, J., Watkins, C. 2016. Controlled atmosphere (CA) and dynamic CA-chlorophyll fluorescence (DCA-CF) storage of 'Gala' apples. HortScience 51(9): S166.

Zhang, Y., Nock, J., Al Shoffe, Y., Gunes, N., Watkins, C. 2016. Dry matter and soluble soids concentrations in apple cultivars at harvest and during storage. HortScience 51(9): S136.

Nock, J., Wright, H., DeLong, J., Al Shoffe, Y., Watkins, C.B. 2015. Controlled atmosphere and dynamic CA-chlorophyll fluorescence storage of 'McIntosh' and 'Delicious'. HortScience 50(9): S319.

Al Shoffe, Y., Nock, J.F., Watkins, C.B. 2014. Bitter pit and soft scald in 'Honeycrisp' during cold storage. HortScience 49(9): S203.

Grower Articles and Newsletters

Al Shoffe, Y., Park, D., Algul, B.E., Watkins, C.B. 2022. 'Storing 'Honeycrisp' at 33°F is a risky proposition'. Fruit Quarterly.

Watkins, C.B., Al Shoffe, Y., Park, D., Dando, R., Rudell, D.2022. Insight into the use of dynamic controlled atmosphere (DCA) storage technology based on results with organically grown apples. Fruit Quarterly 30(1):10-13.

Algul, B.E., Al Shoffe, Y., Park, D., Jiang, X., Cheng, L., Watkins, C.B. 2021. Harvista™ and ReTain® accelerate the dissipation of watercore in apple fruit after harvest. Fruit Quarterly 29(4):24-26.

Watkins, C.B., Nock, J.F., Al Shoffe, Y. 2021. Dynamic controlled atmosphere (DCA) storage delays development of flesh browning of 'Gala' apples. Fruit Quarterly 29(1):5-8.

Al Shoffe, Y., Watkins, C.B., Basedow, M. 2021. Common storage disorders of apple fruit. Tree Fruit News. 9(5):1-5.

Al Shoffe, Y., Nock, J.F., Watkins, C.B. 2020. Update on the passive method model to predict bitter pit in 'Honeycrisp' apples. Fruit Quarterly 28(3):5-7.

Al Shoffe, Y., Nock, J.F., Watkins, C.B. 2018. Non-mineral prediction of bitter pit in 'Honeycrisp' apples. Fruit Quarterly 26(2):21-23.

Al Shoffe, Y., Nock, J.F., Baugher, T.A., Watkins, C.B. 2017. Ethanol accumulation does not predict soft scald in 'Honeycrisp' apples. New York Fruit Quarterly 25(2):25-29.

Doerflinger, F., Sutano, G., Nock, J.F., Al Shoffe, Y., Zhang, Y., Watkins, C.B. 2017. Stem-end flesh browning of 'Gala' apples is decreased by preharvest 1-MCP (Harvista) and conditioning treatments. New York Fruit Quarterly 25(3):9-14.

Al Shoffe, Y., Nock, J.F., Baugher, T.A., Watkins, C.B. 2016. 'Honeycrisp' – to condition or not condition? New York Fruit Quarterly 24(2):19-23.