

Curriculum Vitae



Personal History

First Name: Abdol-Samad

Last Name: Abedi

Academic Rank: Ph.D in Food Science and Technology, major in Food Quality Control

Institution: National Nutrition and Food Technology Research Institute (NNFTRI), Faculty of Nutrition Sciences and Food Technology, Shaheed Beheshti university of Medical Sciences.

Departments: Food and Nutrition Policy and Planning Research

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Educational History

Current Situation: Graduated

Major: Food science and technology (Food quality control)

Degree: PhD

University: Shaheed Beheshti University of Medical Science

City: Tehran

Country: Iran

From: (year) ۲۰۱۱

To: (year) ۲۰۱۶

Educational History

PhD Theses

Title: Microencapsulation of black cumin essential oil containing thymoquinone with modified starch and maltodextrin using spray drying and fortification of yoghurt with its microcapsules.

Supervisor(s): Dr. Abdoreza Mohammadi

MSc Theses

Title: Effect of fortification with NaFeEDTA on physicochemical and sensory properties of biscuit.

Supervisor(s): Dr. Mohammad Hossain Azizi

Professional History

Job Title: Food quality control expert

Site of Activity: Food Supervision Laboratory, Shahid Beheshti University of Medical Sciences, ۲۰۱۰-۲۰۱۶

Job Title: Researcher

Site of Activity: National Research Center of Medical Sciences; ۲۰۱۶-۲۰۲۰

Job Title: Researcher, Faculty member of the Food and Nutrition Policy and Planning Research Group

Site of Activity: National Research Center of Medical Sciences; ۲۰۲۰ up to now.

Honors and Awards

۱. Earning the first rank of the ph.D exam, Ministry of Health and Medical Education, Tehran, ۲۰۱۱.
۲. Earning the title of Talented Student, Shaheed Beheshti University of Medical Sciences, Tehran, ۲۰۱۱.

Educational activities

- Teaching Undergraduate courses include: Theoretical and practical food analysis and practical food quality control.

Approved Projects & Proposals

No.	Title of project	Role	Organization	year	Current condition of project
۱	Heavy metal determination in black tea samples distributed in Tehran and risk assessment of the heavy metals delivered from their aqueous extract	PI	NNFTRI	۲۰۲۱	Ongoing
۲	Evaluation of heavy metal, nitrate and nitrite concentrations in breast milk in rural areas of Hamadan province and their risk assessment in infants (up to six months)	PI	NNFTRI	۲۰۲۱	Ongoing
۳	A systematic review and meta-analysis of the prevalence of Brucella spp. in dairy products in Iran	PI	NNFTRI	۲۰۲۰	Ongoing
۴	A Review of Bread Salt Reduction Strategies and Its Impact on Product Technological Features	PI	NNFTRI	۲۰۲۱	Ongoing
۵	Overview of the effect of radiation on microbial, nutritional and technological properties of cereals	PI	NNFTRI	۲۰۲۱	Ongoing
۶	The effect of gamma radiation on residual nitrite, fat oxidation, fatty acid profile and sensory evaluation in four groups of meat products heated during storage at ۴ ° C	CI	NNFTRI	۲۰۱۰	Finished
۷	Optimization of a new micro-extraction method with gas chromatography-mass spectrometry for extraction and measurement of acrylamide in different types of bread offered in Tehran	CI	NNFTRI	۲۰۱۶	Finished
۸	Measurement of lead, cadmium, iron and zinc in sausages marketed in chain stores in Tehran	CI	NNFTRI	۲۰۰۸	Finished

No.	Title of project	Role	Organization	year	Current condition of project
۹	Systematic review and meta-analysis of lead and cadmium contamination in cow's milk in Iran and risk assessment of these metals on human health	CI	NNFTRI	۲۰۲۰	Finished
۱۰	National Plan for Monitoring the Nutritional Factors of Non-Communicable Diseases in Industrial and Non-industrial Meat Products of Iran, ۲۰۱۷-۲۰۱۸	CI	NNFTRI	۲۰۱۷	Finished
۱۱	National Program for Monitoring the Level of Sugar, Salt, Saturated and Trans Fatty Acids in Industrial and Trade Foods of Iran - ۲۰۱۶	CI	NNFTRI	۲۰۱۷	Finished
۱۲	National plan for monitoring the amount of sugar, salt and saturated and trans fatty acids in industrial and non-industrial foods containing edible oils and fats, Iran, ۲۰۱۶	CI	NNFTRI	۲۰۱۷	Finished
۱۳	National plan for monitoring the amount of sugar, salt and saturated and trans fatty acids in cereals and industrial and industrial flour products of Iran, ۲۰۱۶	CI	NNFTRI	۲۰۱۷	Finished
۱۴	The effect of nano-clay and nano-silica on the migration of Airganox ۱۰۱۰ from polyethylene packaging into fatty food simulants	CI	NNFTRI	۲۰۱۷	Finished
۱۵	Feasibility study of reducing sugar content in high-consumption beverages in Iran using new technologies	CI	NNFTRI	۲۰۱۷	Finished

PI: Principal Investigator

CI: Co-Investigator

NNFTRI: National Nutrition & Food Technology Research Institute

Referee of articles for journals

Nutrition and Food Sciences Research (NFSR)

Human, health and Halal Metrics

Scientific articles in ISI Journals

۱. Abedi A, Ferdousi R, Eskandari S, Seyyedahmadian F, Khaksar R. Determination of lead and cadmium content in sausages from Iran. *Food Additives and Contaminants: Part B*. ۲۰۱۱;۴(۴):۲۵۴-۸.
۲. Abedi AS, Rismanchi M, Moosavi MH, Khaneghah AM, Mohammadi A, Mahmoudzadeh M. A Mixture of Modified Starch and Maltodextrin for Spray Drying Encapsulation of Nigella sativa Seeds Oil Containing Thymoquinone. *Starch-Stärke*. ۲۰۲۱;۷۳(۳-۴):۱۹۰۰-۲۵۵.
۳. Abedi AS, Rismanchi M, Shahdoostkhany M, Mohammadi A, Hosseini H. Microencapsulation of Nigella sativa seeds oil containing thymoquinone by spray-drying for functional yogurt production. *International Journal of Food Science & Technology*. ۲۰۱۶;۵۱(۱۰):۲۲۸۰-۹.
۴. Abedi A-S, Hashempour-Baltork F, Alizadeh AM, Beikzadeh S, Hosseini H, Bashiry M, et al. The prevalence of Brucella spp. in dairy products in the Middle East region: A systematic review and meta-analysis. *Acta tropica*. ۲۰۲۰;۲۰۲:۱۰۵۲۴۱.
۵. Abedi A-S, Hosseini H, Mohammadi A, Abdollahi Z, Hajifaraji M, Mousavi Khaneghah A. Fatty acid (FA) compositions and trans content of frequently consumed edible oils and fats from Iran's market. *Current Nutrition & Food Science*. ۲۰۱۶;۱۲(۱):۵۶-۶۴.
۶. Abedi A-S, Khaksar R, Ferdousi R, Komeilifanood R, Azadnia E, Eskandari S. Influence of radiation processing of cooked beef sausage on its lipids. *Journal of the American Oil Chemists' Society*. ۲۰۱۴;۹۱(۳):۴۲۱-۷.
۷. Abedi A-S, Mohammadi A, Azadnia E, Mortazavian AM, Khaksar R. Simultaneous determination of sorbic and benzoic acids in milk products using an optimised microextraction technique followed by gas chromatography. *Food Additives & Contaminants: Part A*. ۲۰۱۴;۳۱(۱):۲۱-۸.
۸. Abedi A-S, Nasser E, Esfarjani F, Mohammadi-Nasrabadi F, Moosavi MH, Hoseini H. A systematic review and meta-analysis of lead and cadmium concentrations in cow milk in Iran and human health risk assessment. *Environmental Science and Pollution Research*. ۲۰۲۰;۲۷(۱۰):۱۰۱۴۷-۵۹.
۹. Abedi A-S, Rismanchi M, Shahdoostkhany M, Mohammadi A, Mortazavian AM. Microwave-assisted extraction of Nigella sativa L. essential oil and evaluation of its antioxidant activity. *Journal of food science and technology*. ۲۰۱۷;۵۴(۱۲):۳۷۷۹-۹۰.
۱۰. Baghdadi M, Ahmadi S, Farhoodi M, Abedi A-S, Omidi N. The effect of high-density polyethylene active packages containing rosemary extract powder on oxidative stability of sunflower oil. *Journal of Food Measurement and Characterization*. ۲۰۱۹;۱۳(۴):۲۹۱۰-۲۰.
۱۱. Beikzadeh S, Shojaee-Aliabadi S, Dadkhodazade E, Sheidaei Z, Abedi A-S, Mirmoghtadaie L, et al. Comparison of Properties of Breads Enriched with Omega-۳ Oil Encapsulated in β -Glucan and *Saccharomyces cerevisiae* Yeast Cells. *Applied Food Biotechnology*. ۲۰۱۹;۷(۱):۱۱-۲۰.

۱۲. Cheraghali F, Shojaee-Aliabadi S, Hosseini SM, Mirmoghtadaie L, Mortazavian AM, Ghanati K, et al. Characterization of microcapsule containing walnut (*Juglans regia* L.) green husk extract as preventive antioxidant and antimicrobial agent. *International journal of preventive medicine*. ۲۰۱۸;۹.
۱۳. Khajavi MZ, Ahmadi S, Abedi A-S, Mohammadi R, Farhoodi M. A model study on the migration of Irganox ۱۰۱۰ from low density polyethylene into a fatty food simulant as a function of incorporated spherical and plate-like nanoparticles. *Food Packaging and Shelf Life*. ۲۰۱۹;۲۲:۱۰۰-۳۳۳.
۱۴. Mohammadi M, Abedi AS, Azizi MH, Ahmadian FS, Pouraram H. Development of fortified biscuit using NaFeEDTA. *Journal of the Science of Food and Agriculture*. ۲۰۱۱;۹۱(۱۱):۱۹۸۴-۹.
۱۵. Zabihzadeh Khajavi M, Mohammadi R, Ahmadi S, Farhoodi M, Abedi AS. Evaluating the potential of nanoparticles for controlling zinc stearate release from low-density polyethylene into food simulants. *Packaging Technology and Science*. ۲۰۱۹;۳۲(۴):۱۷۵-۸۳.
۱۶. Zokaei M, Kamankesh M, Abedi A-S, Moosavi MH, Mohammadi A, Rezvani M, et al. Reduction in acrylamide formation in potato crisps: application of extract and hydrocolloid-based coatings. *Journal of food protection*. ۲۰۲۰;۸۳(۵):۷۵۴-۶۱.
- ۱۷- Omidi N, Barzegar F, Abedi A-S, Kamankesh M, Ghanati K, Mohammadi A. Response Surface Methodology of Quantitative of Heterocyclic Aromatic Amines in Fried Fish Using Efficient Microextraction Method Coupled with High-Performance Liquid Chromatography: Central Composite Design. *Journal of Chromatographic Science*. ۲۰۲۱;۵۹(۵):۴۷۳-۸۱.

Scientific articles in Pub Med, Scopus Journals

۱. Abedi A, Ferdowsi R, Fazelifard R, Zabihzadeh M, Eskandari S, Shah-Hosseini G. Effects of Gamma Irradiation on Residual Nitrite, Lipid Oxidation, Total Volatile Nitrogen and Color in Meat Products with Various Meat Contents. *Iranian Journal of Nutrition Sciences & Food Technology*. ۲۰۱۹;۱۴(۳):۱۱۷-۲۷.
۲. Khoshtinat K, Beigmohammadi Z, Komeili Fanood R, Abedi A, Kazemzadeh M, Zand Rajabi H, et al. Monitoring Risk Factors in Industrial and Guild Fried Products of the Country. *Iranian Journal of Nutrition Sciences & Food Technology*. ۲۰۱۹;۱۴(۳):۹۷-۱۰۸.
۳. Abedi A, Ferdowsi R, Fonood R, Mohammadi A, Hosseini H. Effect of gamma irradiation on lipid oxidation, fatty acid composition and color of German sausage. *Iranian Journal of Nutrition Sciences & Food Technology*. ۲۰۱۶;۱۰(۴):۸۳-۹۲.
۴. Abedi A, Hosseini H, Khaksar R, Ashabi A. Technological functions of salt in meat products and strategies for salt reduction. *Iranian Journal of Nutrition Sciences & Food Technology*. ۲۰۱۳;۷(۵).

Lectures presented in National Congress & Seminars

- Technological functions of salt in meat products and Strategies for salt reduction. The first national conference on salt, Semnan, Iran; ۲۰۰۸.

Skills

- Instrumental food analysis and method development (GC-FID, GC-MS and HPLC-UV)
- Chemical Food analysis
- Functional food formulation
- Food safety
- Meta-analysis

Working with softwares

- Stata
- CMA
- SPSS
- EXEL
- Minitab