

SAHAR JAZAERI

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HIGHLIGHTS OF QUALIFICATIONS

- 10+ years international experience in academic institutes and industries investigating food regulations, quality control and formulation/processing technologies
- Teaching instructor for over 7 courses (B Sc and PhD students) and advisory for M Sc students
- Performed resourcing course materials, applied evaluating strategies based on course, tracked students' progress /individual feedback, internationalization approach on education
- Experienced in online education-Teaching Assistance at Food Safety Management (Distant Education) and curriculum development
- Prepared project proposal, SOP, data analysis, budget report and final results presentation
- Recognized referee and reviewer for international journals (ISI, SCOPUS)
- Coordinated between government authorities, industries and educational institutes to meet regulations and financial outsourcing
- Experienced extensively in research strategies, governmental applications and formula optimization
- Familiar with sophisticated analytical instruments such as High Performance Liquid Chromatography (HPLC), Transmission Electron Micrograph (TEM) and Spectrophotometer
- Comprehensive experience and knowledge on HACCP requirements
- Comprehensive knowledge on cereal chemistry and vocational skills on bakery and confectionary
- Founder of " Safety Analysis and Functional Education", an educational and consultant company in food production

EDUCATION

PhD of Food Science-Post Doctoral Fellow University of Guelph, Guelph, Ontario	2010-2013
Masters of Food Science University of Guelph, Guelph, Ontario	2006-2009
Bachelor of Food Science and Technology Azad University, Varamin, Iran	1993-1996

PROFESSIONAL EXPERIENCE**Assistant Professor****2014-Present**

Shahid Beheshti University of Medical Sciences, Tehran, Iran

- **Teaching Experience**
 - Teaching and lecturing food science courses such as Food Safety and Sanitation, Fruit and Vegetable Processing/Canning, Food Processing and Nutritional Effect, Food Preservation Technology (B Sc students)
 - Instructor on Safety and Sanitation of fruit-vegetables, Plant Sanitations and regulation (Ph D students).
- **Advisory experience (Master Students)**
 - Analytical method development on acrylamide and hydroxy methyl furfural (HMF) evaluation in baked product
 - Feasibility of acrylamide mitigation in cookies by formulation (oil type impact)
 - HACCP efficiency on Hazards control in dairy plant
 - Comparison of MAP packaging and oxygen scavengers on nut's shelf life
 - Impact of salt reduction/substitution on dough rheology and flat bread textural properties
 - Utilizing rice bran wax to extend strawberry's shelf life
 - Application of ultrasonic on enhancement of wheat bran chemical and physical attributes
 - Investigation on antimicrobial and foaming attributes of *Acanthophyllum laxiusculum*
 - Multi components analysis approach in detection of orange juice adulterations: a study on AIJN guideline efficiency
 - Application of sugar alcohols on formulation of low calories cookies

Chief Executive Manager/Founder**2014-Present**

Safety Analysis and Functional Education , Tehran, Iran

- Established an educational company certified by Food and Drugs Administration of Iran
- Executed food production related workshops, seminars and courses
 - ISO 17025, Establishment of GMP, Dairy Additives, Processed Cheese Technology, Flour Milling Technology (basic to advanced), Sensory Analysis, Flour Quality (Brabender®), ...
- Consultant on food product development
 - Shelf life extension on sugar based bakery products (Coconut macaroon), Calcium fortification in spaghetti, Royal jelly shelf life extension,...

Project/Process Specialist**2013-2014**

Maple Leaf, Mississauga (ON), Canada

- Daily scheduling for processing of multiple products
- Record and monitoring process events and adjustment during product development
- Documented and reported process effect on product to maintain required food safety and quality

Reference Available Upon Request

Graduate Research Assistant/Post-Doctoral Fellow**2006-2013**

University of Guelph, Guelph (ON), Canada

- Independently executed a project on prediction of bread volume from flour blend by application of GlutoPeak/Brabender®
- Coordinated a collaborative study with H.J Heinz to validate a rapid method to determine solids content of tomatoes and tomato pastes/Ketchup
- Evaluated quantitative and qualitative data to assess fresh and processed tomatoes
- Extracted and characterized tomato pigment (lycopene)

Apprentice / Bakery**2005-2006**

Safe Way, Fort McMurray (AB), Canada

- Daily set up of bread process lines according to schedule
- Precisely optimized scale-up and packaging according to the production schedule
- Documented production activities to report to supervisor

R & D Manager / Bread production for franchised restaurant**2004-2005****Quality Assurance / Restaurant-ready production for franchised restaurant**

Asr Jadid Boofak, Tehran, Iran

- Formulated new bread product for distribution to over 30 fast-food restaurants
- Effectively developed project proposal and presented progress to management team
- Implemented company standards
- Cooperatively aided branches with consumer complaints; tracked to process line

Quality Assurance / Sesame Cookie Production**1997-2004****R & D Manager****Quality Controller**

Halva Shekari Tooti & Annab, Tehran, Iran

- Progressively developed and maintained Quality Assurance policies and documentations
- Matched marketing requirements by formulating two new products
- Independently conducted laboratory analysis (chemical and microbiological)
- Tactfully dealt with consumer complaints of sensory and physical nature of product

R & D Technician / Canned and Frozen Food Production**1996-1997**

Pichak, Tehran, Iran

- Tested different ingredients to align with marketing and sensory demands on mayonnaise production
- Provided technical support for laboratory analysts
- Professionally performed sensory evaluation of newly formulated product
- Diligently compared quality of competitor products with the company's product

PUBLICATIONS

- Acrylamide in cookie samples: analysis using an efficient co-derivatization coupled with sensitive microextraction method followed by gas chromatography-mass spectrometry.
M Elahi, M Kamankesh, A Mohammadi, **S Jazaeri**. *Food Analytical Methods* (2019) 1-9.
- An advanced microwave-assisted extraction-low density solvent based on a sensitive microextraction method coupled with reverse phase high-performance liquid chromatography for the simultaneous determination of heterocyclic aromatic amines in fried chicken nuggets. F Barzegar, N Omid, M Kamankesh, A Mohammadi, R Ferdowsi, **S Jazaeri**. *Analytical Methods* (2019) 11 942-949.
- Determination of polycyclic aromatic hydrocarbons in edible oil using fast and sensitive microwave-assisted extraction and dispersive liquid-liquid microextraction followed by gas chromatography-mass spectrometry.
A Mohammadi, S Malek-Mohammadi Jahani, M Kamankesh, **S Jazaeri**, M Eivani, S Esmaeili, S Abdi., *Polycyclic Aromatic Compound* (2018) <https://doi.org/10.1080/10406638.2018.1481110>.
- Application of Active Edible Coatings to Improve the Shelf-life of Cheese.
N Bagheripour, S Khoshgozaran-Abras, S Sohrabvandi, N Khorshidian, A M Mortazavian, N MollaKhalili, **S Jazaeri**. *Food Science and Technology Research* (2018) 24 6 949-962.
- A review on inactivation methods of *Toxoplasma gondii* in foods.
A Mirza Alizadeh, **S Jazaeri**, B Shemshadi, F Hashempour-Baltork, Z Sarlak, Z Pilevar, H Hosseini. *Pathogens and Global Health* (2018) <https://doi.org/10.1080/20477724.2018.1514137>
- Characterization of lycopene hydrocolloidal structure induced by tomato processing.
S Jazaeri, A Mohammadi, A Kermani, G Paliyath, Y Kakuda. *Food Chemistry* (2018) 245 958- 965.
- A simple, effective and highly sensitive analytical method used for the determination of caffeine in tea and energy drink samples, and method optimization using a central composite design.
S Yousefi, M Kamankesh, **S Jazaeri**, A Attaran, A Mohammadi, *Analytical Methods* (2017) 9 1665-1671.
- Viability of probiotic bacteria and some chemical and sensory characteristics in cornelian cherry juice during cold storage
A Nematollahi, S Sohrabvandi, A M Mortazavian, **S Jazaeri**, *Electronic Journal of Biotechnology* (2016) 21 49–53.
- Sensory, digestion and texture quality of commercial gluten-free bread: impact of broken rice flour type. E Feizollahi1 , L Mirmoghtadaie, M A Mohammadifar, **S Jazaeri**, H Hadaegh , B Nazari, S Lalegani. *Journal of texture studies* (2018) 49 4 395-403.
- Vitamin D3: Preconcentration and Determination in Cereal Samples Using Ultrasonic-Assisted Extraction and Microextraction Method.
M Kamankesh, A Mohammadi, A Mollahosseini, **S Jazaeri**. *Cereal Chemistry* (2017) 94 532-538.

PUBLICATIONS (Continue)

- Evaluation of the adequacy of GMP to control microbial hazards in dairy factories in Fars province/ Iran.
S Abdi, **S Jazaeri**, Z Amiri, F Zaeri, M Niakowsari. *Nutrition and Food Sciences Research* (2016) 3 3 31-36.
- Health-Related aspects of milk proteins.
S H Davoodi, R Shahbazic, S Esmaeilid, S Sohrabvandid, A M Mortazaviane, **S Jazayerie**, A Taslimi. *Iranian Journal of Pharmaceutical Research* (2016) 15 3 1-19.
- Structural modifications of gluten proteins in strong and weak wheat dough during mixing.
S Jazaeri, J E. Bock, M P. Bagagli, S lametti, F Bonomi, K Seetharaman. *Cereal Chemistry* (2015) 92 1 105–113.
- Effect of transglutaminase, citrate buffer, and temperature on a soft wheat flour dough system.
M P Bagagli, **S Jazaeri**, J E Bock, K Seetharaman, H H Sato. *Cereal Chemistry* (2014) 91 5 460–465.
- Comparison of two methods for determination of tomato paste solids: Vacuum oven versus microwave oven.
S Jazaeri, Y Kakuda, S Gismondi, D G Wigle. *Journal of AOAC* (2011) 94 4 1206-1210.
- Technical English-Advanced (For Food Science Students).Instructor’s Manuals.
S Jazaeri, M Zabihzadeh, S Abdi. **BOOK**, *Publication of Shaheed Beheshti University of Medical Sciences* (2016)

PRESENTATIONS and WORKSHOPS

- Instructor at Shahid Beheshti University of medical Sciences seminar/workshops (Measuring rheological properties of flour and dough by 3-phase Brabender® equipment, IRAN-2017 & 2018)
- Oral presentation at 2nd international food chemistry and nutrition (A tomato-processing induced lycopene-Pectin hydrocolloidal structure, CANADA-2017)
- Oral presentation at AACC international (Secondary structural changes in hard and soft wheat flours doughs during mixing,USA-2012)
- Co-author of poster presentation at AACC international (Sulphur application alters gluten functional characteristics and protein structure in Ontario soft wheats, USA-2012)
- Moderator at AACC international (Novel Grain Products: Technical, Scientific Initiative: Engineering & Processing session, USA-2012)
- Poster presentation at AACC international (Difference in gluten aggregation kinetics in flours with similar protein content, (USA-2011)
- Oral presentation at Ontario Cereal Industry Research Council meeting (OCIRC) (Application of GlutoPeak/Brabender® CANADA-2010, 2011, 2012)

CERTIFICATES**ISO 17025**

Issued by TUV NORD, Tehran, Iran **2013**

Recognition for Professional and Academic Skills Development**2013**

Issued by Faculty of Graduate Studies, Office of Dean, University of Guelph, Guelph, ON

Sausage and processed meat short course**2010**

Issued by Processed Meat Learning Centre, Hermann Laue spices company Inc., Uxbridge, ON

HACCP (I & II)**2009**

Issued by Guelph Food Technology Centre (GFTC), Guelph, ON

Technical Director License for Bread Products (Quality Assurance)**2004**

Issued by Ministry of Health Treatment and Medical Education, Tehran, Iran

1st and 2nd Grade Certification of Technical / Vocational Skill for Confectionery**2003**

Issued by Ministry of Labor and Social Affairs, Tehran, Iran

Technical Director License for Sweets and Confectionary Products**2000**

Issued by Ministry of Health Treatment and Medical Education, Tehran, Iran

Qualification as Quality Control Officer for Sweets and Confectionary Products**1998**

Issued by Institute of Standard and Industrial Research, Karaj, Iran

Affiliations

Faculty of *Shahid Beheshti University of Medical Sciences*

Member of *Canadian Society of Iranian Food & Nutritional Scientists* 2006

Member of *American Association of Cereal Chemists International* 2009

Member of *Canadian Institute of Food Science and Technology* 2012

Member of *Institute of Food Technologists* 2012