

Curriculum Vitae



Basic personal information

Full name: Amir M. Mortazavian

Gender: Male

Date of Birth: 1978

Nationality: Iranian

Marital status: Married

Technical language: English

Scientific degree (rank): Full professor (teaching professor); Class: 21.

Affiliation: Department of Food Science and Technology, Faculty of Nutrition Sciences, Food Science and Technology/National Nutrition and Food Technology Research Institute, Shahid Beheshti University of Medical Sciences, P.O. Box 19395-4741, Tehran, Iran.

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Education

PhD in Food Science and Technology; University of Tehran (Iran), 2003-2007.

MSc in Food Science and Technology; University of Tehran (Iran), 2000-2002.

BSc. in Food Science and Technology; Azad Islamic University (Iran), 1996-2000.

Researcher profile (by Scopus)

Number of articles: 139

H-index: 29

Total citations to articles: 1988

Professions and scientific interests

Dairy science and technology (esp., fermented milks)

Functional foods

Probiotics and prebiotics in food products

Food chemistry (esp., food ingredient interactions)

Teaching chairs

PhD: Food product development; Bioactive compounds in food; Safety of dairy products; Food flavor; Seminar.

MSc: Advanced dairy science and technology; Advanced food chemistry.

BSc: Food chemistry (1 and 2).

Main achievements and honors

- 1% top ESI** (Essential Science Indicators) (The most 1% world cited scientist in research area of Agriculture and Biological Sciences) (March 2018).
- First scientist in Iran in the field of Food Safety and Hygiene (2018).
- Member of the 'National Elites Foundation' in Iran.
- Top published article of year among articles published in Shahid Beheshti University of Medical Sciences (2019; Tehran, Iran).
- 1st grade 'Student Research Committee' of Shahid Beheshti Medical University (I am its principal) among all medical universities in Iran, in National 'Razi Medical Sciences Festival' (2018; Tehran, Iran).
- 1st grade 'Student Research Committee' of Shahid Beheshti Medical University (I am its principal) among all medical universities in Iran, in National 'Razi Medical Sciences Festival' (2017; Tehran, Iran).
- 1st grade 'Student Research Committee' of Shahid Beheshti Medical University (I am its principal) among all medical universities in Iran, in National 'Razi Medical Sciences Festival' (2016; Tehran, Iran).
- 1st grade 'Student Research Committee' of Shahid Beheshti Medical University (I am its principal) among all medical universities in Iran, in National 'Razi Medical Sciences Festival' (2015; Tehran, Iran).
- 1st grade 'Student Research Committee' of Shahid Beheshti Medical University (I am its principal) among all medical universities in Iran, in National 'Razi Medical Sciences Festival' (2014; Tehran, Iran).
- 1st grade 'Student Research Committee' of Shahid Beheshti Medical University (I am its principal) among all medical universities in Iran, in National 'Razi Medical Sciences Festival' (2013; Tehran, Iran).
- Distinguished researcher of national 'Razi Medical Sciences Festival' (first grade) as young innovator (2012; Tehran, Iran).
- Distinguished researcher of year among associate professors in Shahid Beheshti University of Medical Sciences (2013; Tehran, Iran).
- Distinguished inventor of year in Shahid Beheshti University of Medical Sciences (2012; Tehran, Iran).
- The greatest promotion score from assistant professor to associate professor in Shahid Beheshti University of Medical Sciences (2012; Tehran, Iran).
- Distinguished teacher of year in Shahid Beheshti University of Medical Sciences (2011; Tehran, Iran).
- Distinguished researcher of year among assistant professors in Shahid Beheshti University of Medical Sciences (2010; Tehran, Iran).
- Awarded project in national 'Young Kharazmi Festival' (2008; Tehran, Iran).
- Distinguished researcher of year among PhD students in University of Tehran (2007; Tehran, Iran).
- Distinguished researcher of year among PhD students in Faculty College of Agriculture and Natural Resource (2007; University of Tehran, Tehran, Iran).
- Distinguished PhD dissertation of year among graduated PhD students in University of Tehran (2007; Tehran, Iran).
- Distinguished talented student of year among PhD students of University of Tehran (2007; Tehran, Iran).
- 1st grade-graduated student in PhD in University of Tehran (2007; Tehran, Iran).
- Distinguished researcher of year in Azad Islamic University, Amol branch (2005; Amol, Iran).
- Distinguished talented student of year among MSc students of University of Tehran (2003; Tehran, Iran).
- 1st grade-graduated student in MSc in University of Tehran (2003; Tehran, Iran).
- 1st grade-graduated student in BSc. in Azad Islamic University, Science and Research Branch (1999; Tehran, Iran).

Main executive positions and memberships

- Deputy of the dean of INSO (Iran National Standard Organization) in the ‘National Endorsement Committees’ of food and microbiology (2006- ...).
- Vice Chancellor of the ‘Iran Codex Committee on Milk and Milk Products’ (ICCMMP) (2015- ...).
- Director of the CCNE (Codex Committee of Near East) in Iran (Iran as coordinator) (20016-2018).
- Scientific consultant of the general manager of Iran Food and Drug Organization (Hygiene Ministry) on functional foods and dairy science (2009- ...).
- Scientific consultant of the general manager of Iran Food and Drug Organization Laboratories (Hygiene Ministry) on dairy products (2010- 2012).
- Scientific consultant of the ‘Community Nutrition Improvement Office’ (Ministry of Health, Iran) in food technology (2015- ...).
- Principal of ‘Student Research Office’ in Shahid Beheshti University of Medical Sciences (Tehran, Iran, 2010- ...).
- Member of the ‘Policy-making Council’ of the ‘Student Research Center’ in the Ministry of Health (Iran) (2012-...).
- Vice chancellor of educational affairs in the Faculty of Nutrition Sciences and Food Technology/National Nutrition Sciences and Food Technology Research Institute (Shahid Beheshti University of Medical Sciences, Iran) (2012-2018).
- Member of the national ‘Technical Board’ in educational affairs of the Hygiene Ministry of Iran in the fields of ‘Food Science and Technology’ and ‘Food Safety and Hygiene’ (2013- ...).
- Member of the ‘Food Technology Council’ in the Ministry of Hygiene (Iran, 2016- ...).
- Member of the ‘Executive Committee’ of ‘Research Council’ of Shahid Beheshti University of Medical Sciences (Iran, 2010- ...).
- Member of the ‘Research Council’ of National Nutrition Sciences and Food Technology Research Institute (Shahid Beheshti University of Medical Sciences, Iran) (2013- ...).
- Member of the ‘Educational Council’ of Shahid Beheshti University of Medical Sciences (Iran, 2012- ...).
- Member of the ‘Food Safety Research Center’ (Shahid Beheshti University of Medical Sciences; Iran, 2016- ...).
- Member of the ‘Surveillance Committee on Student Journals) (Vice Chancellor of Cultural and Student Affairs, Shahid Beheshti University of Medical Sciences (Iran, 2017- ...).
- Member of the ‘Surveillance Committee on Student Scientific Societies) (Vice Chancellor of Cultural and Student Affairs, Shahid Beheshti University of Medical Sciences (Iran, 2017- ...).
- Member of the ‘Research Center of religion and Health’ (Shahid Beheshti University of Medical Sciences (Iran, 2014- ...).
- Member of the board of directors in the ‘Iran Society of Probiotics and Functional Foods’ (2012- ...).
- Member of the board of directors in the ‘Scientific Society of Food and Nutrition Supporting Health of Iran’ (2010-2012).
- Referee of the Iran Elites Foundation Festivals (2014- ...).
- Responsible of National PhD interview (Ministry of Hygiene Universities, Iran) for fields of Food Technology and Food Safety (2016, 2017 and 2018).

Knowledge-based industrial experiences

Tak-gen Co. (Tehran, Iran): Production of probiotic strains for foods and supplements; Design and production of specific-claimed supplements and food products.

Scientific secretary of international/national congresses

6th AFSLAB (Asian Federation of Societies for Lactic Acid Bacteria) International Symposium (2018), Tehran, Iran. Coordinator: Iran Society of Probiotics and Functional Foods.

4th International Congress of Probiotics and Functional Foods (2018), Tehran, Iran. Coordinator: Iran Society of Probiotics and Functional Foods.

1th National Congress of Probiotics and Prebiotics (2012), Tehran, Iran. Coordinator: National Nutrition and Food technology research Institute.

Editorial board of journals

World Journal of Gastrointestinal Pharmacology and Therapeutics (WJGPT) (2010- ...).

Iranian Journal of Food Science and Industry (IJFSI) (2012- ...).

Nutrition and Food Sciences Research (NFSR) (2015).

Applied Food Biotechnology (AFB) (2016).

Foods (2018- ...).

Reviewer of peer reviewing journals

Critical Reviews in Food Science and Nutrition

Comprehensive Reviews in Food Science and Food Safety

Food Reviews International

Journal of Dairy Science

Journal of Dairy Research

International Journal of Dairy Technology

Food Research International

Journal of Functional Foods

Food Bioscience

Italian Journal of Food Science

Food Chemistry

Journal of Food Science

Food Science and Biotechnology

Iranian Journal of Biotechnology

Journal of Agricultural and Food Chemistry

Food-Borne Pathogens and Diseases

International Journal of Food Science and Technology

Veterinary World

BMC Microbiology

Journal of Applied Physiology

Food Control

Journal of Food Processing and Preservation

Probiotics and Antimicrobial Proteins

Applied Microbiology and Biotechnology

Carbohydrate Polymers

LWT-Food Science and Technology

Food Hydrocolloids

International Journal of Biological Macromolecules

Journal of the American College of Nutrition

Iranian Journal of Pharmaceutical Research

Journal of Food Biochemistry

Ultrasonics - Sonochemistry

European Journal of Pharmacology

Animal Physiology and Animal Nutrition

Supervision of post-graduate thesis

PhD:

- Khorshidian, N. (ongoing). Lab-scale production of drinking water enriched with microencapsulated galactagogue herbs extract and determination of qualitative and clinical characteristics of the final product. PhD dissertation. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Molaiee, M. (ongoing). Lab-scale design and production of paraprobiotic yogurt and assessing its qualitative characteristics. PhD dissertation. Azad Islamic University, Science and Research branch, Tehran, Iran.
- Arab, M. (ongoing). Designing and lab scale production of functional flavored milks containing canthaxantin microcapsules. PhD dissertation. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Mollakhalili Meybodi, N. (ongoing). Optimizing the condition of lysine fortification in wheat bread by adding defatted soy flour and transglutaminase enzyme. PhD dissertation. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Mojtahedi, P. (ongoing). The role of encapsulated vitamin C and α -tocopherol with whey protein concentrate and chitosan on nitrite reduction in the kielbasa. PhD dissertation. Azad Islamic University, Science and Research branch, Tehran, Iran.
- Heydari, S. (ongoing). Extraction and identification of bioactive peptides in probiotic yogurt and determination of their antioxidant and antimutagenic activity. PhD dissertation. Azad Islamic University, Science and Research branch, Tehran, Iran.
- Haghani, H. (ongoing). Determination of adulteration markers in pasteurized and sterilized milk produced by milk powder reconstruction method and method validation for their measurement. PhD dissertation. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Delshadian, Z. (2018). Iron fortification of infant's milk formula by using bioactive casein phosphopeptides. PhD dissertation. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Ghanbari, M. (2017). Lab-scale formulation of nutritious prebiotic cereal-based dairy dessert with acceptable sensory properties. PhD dissertation. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Jafari, M. (2015). Studying the possibility of probiotic emulsion sausage containing *Bacillus coagulans* and *Bacillus subtilis* spores and determination of its qualitative characteristics. PhD dissertation. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Mohammadi, R. (2015). Extraction optimization of collagen from eggshell membrane and determination of qualitative properties of edible film produced from extracted collagen. PhD dissertation. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Soha, S. (2014). The compilation of global method to determine milk fat products adulteration, emphasizing butter adulteration. PhD dissertation. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.

MSc:

- AmirHasani, F. (2018). Effect of native Iranian probiotic strains and inoculation order in comparison with commercial strains on viability and quality characteristics of probiotic Doogh. MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Moghanloo, S. (2018). Effects of fat content and homogenization conditions on qualitative characteristics of pasteurized milk and cream during storage. MSc thesis. Azad Islamic University, Science and Research branch, Tehran, Iran.
- Sarmadi, B. (2017). Lab-scale production of sugar-free regular flixweed drink and flixweed-lemonade drink with appropriate physical stability and shelf-life. MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.

- Sasanian, N. (2017). The effect of lipase addition to commercial Doogh in order to generate specific traditional flavor. MSc thesis. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Ebrahimi, B. (2016). Lab-scale production and considering quality parameters of carboxymethyl cellulose-based edible film containing probiotic bacteria. MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Khanniri, E. (2016). Designing an efficient and cost-effective stabilizer mixture for physical stability of non-fat unfizzy Doogh. MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Sheidaee, Z. (2016). Formulation of non-fat and non-added sugar dairy dessert using stabilizer and high inulin content. MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Alimiri, T. (2015). The effect of the presence of heat and direct light on stability of vitamin D₃ in heated Doogh during storage. MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Khodadadi, E. (2015). Lab-scale production of non-fat set yogurt using formulated powder containing mixture of inulin and hydrocolloids. MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Sadri, S. (2014). Investigation of physicochemical, antioxidant and sensory properties of probiotic yogurt fortified with pomegranate juice concentrate. MSc Thesis. Azad Islamic University, Shahre Qods branch, Tehran, Iran.
- Souhani, M. (2014). Determination of the optimal formula containing inulin with Iota and Kappa carageneenan stabilizer on textural and sensory characteristics of ultrafiltrated feta cheese. MSc Thesis. Azad Islamic University, Khorasegan branch, Isfahan, Iran.
- Bagheri, N. (2013). Identification of microorganisms in Iranian industrial Doogh. MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Jamshidi, N. (2013). Viability of several probiotic strains in non-alcoholic beer during storage period. MSc thesis. Azad Islamic University, Varamin (Pishva) branch, Varamin, Iran.
- Yahyanejad, F. (2013). The effect of addition of two kinds of prebiotic compounds lactulose and beta-glucan on microbiological, textural and sensory characteristics of probiotic UF cheese. MSc thesis. Azad Islamic University, Varamin (Pishva) branch, Varamin, Iran.
- Ehsani, J. (2012). Effects of artichoke extract addition on microbiological and physicochemical properties of probiotic yogurt. MSc thesis. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Vesal, H. (2012). Validation of HPLC methodology for determination of sorbate and benzoate in Doogh and determination of these compounds in Doogh samples consumed in Tehran market. MSc thesis. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Karimi, R. (2011). Production of UF cheese using probiotic strains and partial replacement of sodium chloride by potassium chloride. MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Ahmadi, E. (2010). Viability of two Iranian isolated species of bifidobacteria in doogh. MSc thesis. Azad Islamic University, Science and Research branch, Tehran, Iran.
- Beheshtipour, H. (2010). Effect of *Chlorella vulgaris* and *Spiurulina platensis* on viability of probiotics in yogurt and its biochemical properties. MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Heydari, S. (2010). Prebiotic yogurt. MSc thesis. Azad Islamic University, Science and Research branch, Tehran, Iran.
- Gorbanipour, S. (2010). Studying the combined effects of inoculation level and incubation temperature on qualitative aspects of probiotic yogurt. MSc thesis. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Roozitalab, M. (2010). Production of probiotic fruity soy yogurt with satisfactory qualitative properties. MSc thesis. Azad Islamic University, Varamin (Pishva) branch, Varamin, Iran.
- Roohi, R. (2010). Formulation of probiotic chocolate milk with D-tagatose as a sugar replacer. MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.

- Sadaghdar, Y. (2010). Experimental production of probiotic flavored drink based on fermented milk. MSc thesis. Azad Islamic University, Science and Research branch, Tehran, Iran.
- Shahabbaspour, Z. (2010). Production of probiotic flavored fermented soymilk with satisfactory qualitative properties. MSc thesis. Azad Islamic University, Varamin (Pishva) branch, Varamin, Iran.
- Mohammadi, R. (2010). Lab-scale production of probiotic soy doogh with satisfactory qualitative properties using milk and soy milk. MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Chelehdivan, S. (2009). Topic on probiotic Doogh (Iranian drink based on fermented milk). MSc thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Shafiee, G. (2009). Combined effects of dry matter content, final pH of fermentation and incubation temperature on viability of probiotic microorganisms in fermented milks. MSc thesis. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.

Publications

Books and chapter of books

- Mortazavian, A. M., Khorshidian, N. (Eds.) (2017). Aflatoxin in milk and milk products. Lamber Academic Publishing, Germany.
- Mortazavian, A. M., Moslemi, M., Sohrabvandi, S. (2016). Microencapsulation of Probiotics and applications in food fermentation. In: Fermented foods, part I: Biochemistry and biotechnology. CRC.
- Meybodi, N., Ebrahimi, M.T., Mortazavian, A.M. (2016). Ethnic fermented foods and beverage of Iran. In: Ethnic fermented foods and alcoholic beverages of Asia. Springer, India.
- Sohrabvandi, S. and Mortazavian, A. M. (2014). The Science of non-alcoholic beer. Shahid Beheshti University of Medical Sciences Press, Iran.
- Mortazavian, A. M., Mohammadi, R. and Sohrabvandi, S. (2012). Delivery of probiotic microorganisms into gastrointestinal tract by food products. In: New Advances in the basic and clinical gastroenterology. In Tech, Croatia.
- Korbekandi, H., Mortazavian, A. M. and Irvani, S. (2011). Technology and stability of probiotic in fermented milks. In: Probiotic and prebiotic foods: technology, stability and benefits to the human health. N. Shah (Ed.). Nova Science Publishers, Inc, New York.
- Mortazavian, A. M., Mohammadi, M. and da Cruz, A. (2011). Technology and stability of probiotic and prebiotic dairy desserts. In: Probiotic and prebiotic foods: technology, stability and benefits to the human health. N. Shah (Ed.). Nova Science Publishers, Inc, New York.
- Mortazavian, A. M. and Sohrabvandi, S. (2006). Probiotics and food probiotic products, A.M. Mortazavian (Ed.). Eta Publication, Iran [In Persian].
- Mortazavian, A. M. and Sohrabvandi, S. (2004). Sensory characteristics of yogurt, A.M. Mortazavian (Ed.). Eta Publication, Iran [In Persian].

Original articles (ISI/Scopus indexed) (*corresponding author)

- Arab, M., Hosseini, S.M., Nayebzadeh, K., Khorshidian, N., Yousefi, M., Razavi, S.H. and Mortazavian, A.M.* (2019). Microencapsulation of microbial canthaxanthin with alginate and high methoxyl pectin and evaluation the release properties in neutral and acidic condition. *International Journal of Biological Macromolecules*, 121, 691-698.
- Dadkhodazade, E., Mohammadi, A., Shojaee-Aliabadi, S., Mortazavian, A.M., Mirmoghtadaie, L. and Hosseini, S.M. (2018). Yeast Cell Microcapsules as a Novel Carrier for Cholecalciferol Encapsulation: Development, Characterization and Release Properties. *Food Biophysics*. In press.

- Khanniri, E., Sohrabvandi, S., Arab, S.M., Shadnoush, M. and Mortazavian, A.M.* (2018). Development of an efficient stabilizer mixture for physical stability of non-fat unfizzy Doogh. *International Journal of Dairy Technology*. In press.
- Sasanian, S., Mortazavian, A.M.*, Hosseini, H., Mohammadi, R., Nayebedeh, K. and Sasanian, N. (2018). Development of traditional flavour in commercial Doogh by addition of lipase. *International Journal of Dairy Technology*. In press.
- Sasanian, N., Sari, A.A. and Mortazavian, A.M. (2018). Effects of *Thymus daenensis* and *Satureja hortensis* L. essential oils on quality properties of Iranian Doogh. *Journal of Food Safety*. Accepted for publication.
- Arab, M., Sohrabvandi, S., Khorshidian, N. and Mortazavian, A.M.* (2018). Combined effects of salt-Related variables on physical, microbiological, rheological and sensory characteristics of probiotic Doogh. *Current Nutrition & Food Science*, 14, 1-9.
- Massoud, R., Khosravi-Darani, K., Bagheri, S.M.H., Mortazavian, A.M. and Sohrabvandi, S. (2018). Vitamin B₁₂: From deficiency to biotechnological solution. *Current Nutrition & Food Science*. Accepted for publication.
- Taghizadeh, M., Mohammadifar, M.A., Sadeghi, E., Rouhi M., Mohammadi, R., Askari, F., Mortazavian, A.M. and Kariminejad, M. (2018). Photosensitizer-induced cross-linking: A novel approach for improvement of physicochemical and structural properties of gelatin edible films. *Food Research International*, 112, 90-97.
- Hafez, A.A., Naserzadeh, P., Ashtari, K., Mortazavian, A.M. and Salimi, A. (2018). Protection of manganese oxide nanoparticles-induced liver and kidney damage by vitamin D. *Regulatory Toxicology and Pharmacology*, 98, 240-244.
- Heydari, S., Amiri-Rigi, A., Ehsani, M.R., Mohammadifar, M.A., Khorshidian, N., Koushki, M.R. and Mortazavian, A.M.* (2018). Rheological characteristics, syneresis and sensory properties of probiotic yogurt containing various prebiotic compounds. *International Journal of Dairy Technology*, 71, 175-184.
- Silva, H.L.A., Balthazar, C.F., Esmerino, E.A., Neto, R.P.C., Rocha, R.S., Moraes, J. Cavalcanti, R.N., Franco, R.M., Tavares, M.I.B., Santos, J.S., Granato, D., Costa, R.G.B., Freitas, M.Q., Silva, M.C., Raices, R.S.L., Senaka Ranadheera, C., Nazzaro, F., Mortazavian, A.M. and Cruz, A.G. (2018). Partial substitution of NaCl by KCl and addition of flavor enhancers on probiotic Prato cheese: A study covering manufacturing, ripening and storage time. *Food chemistry*, 248, 192-200.
- Delshadian, Z., Mortazavian, A.M.*, Tabarzad, M., Hosseini, S.M., Mohammadi, R., Rouhi, M., Salami, M. and Khosravi-Darani, K. (2018). Optimisation of experimental conditions for binding of divalent iron to bioactive casein phosphopeptides. *International Journal of Food Science and Technology*, 53, 784-793.
- Mohammadi, R., Mohammadifar, M.A., Rouhi, M., Kariminejad, M., Mortazavian, A.M.*, Sadeghi, E. and Hasanvand, S. (2018). Physico-mechanical and structural properties of eggshell membrane gelatin- chitosan blend edible films. *International Journal of Biological Macromolecules*, 107, 406-412.
- Ebrahimi, B., Mohammadi, R., Rouhi, M., Mortazavian, A.M.*, Shojaee-Aliabadi, S. and Koushki, M.R. (2018). Survival of probiotic bacteria in carboxymethyl cellulose-based edible film and assessment of quality parameters. *LWT - Food Science and Technology*, 87, 54-60.
- Ghanbari, M., Mortazavian, A.M.*, Ghasemi, J., Mohammadi, A., Hosseini, H. and Neyestani, T. (2017). Formulation and development of a new prebiotic cereal-based dairy dessert: rheological, sensory and physical attributes. *Food Science and Technology Research*, 23, 637-649.
- Khanniri, E., Sohrabvandi, S., Mortazavian, A.M., Khorshidian N. and Malganji, S. (2017). Effect of fermentation, cold storage and carbonation on the antioxidant activity of probiotic grape beverage. *Current Nutrition & Food Science*, 13, 1-6.
- Khorshidian, N., Yousefi, M., Shadnoush, M. and Mortazavian, A.M.* (2017). An Overview of β -Glucan functionality in dairy products. *Current Nutrition & Food Science*, 13, 1-13.

- Mohammadi, M., Kamankesh, M., Hadian, Z., Mortazavian, A.M. and Mohammadi, A. (2017). Determination of biogenic amines in cheese using simultaneous derivatization and microextraction method followed by gas chromatography–mass spectrometry. *Chromatographia*, 80, 119-126.
- Atefi, M., Nayebyzadeh, K., Mohammadi, A. and Mortazavian, A.M. (2017). Using β -cyclodextrin and arabic gum as wall materials for encapsulation of saffron essential oil. *Iranian Journal of Pharmaceutical Research*, 16, 93-102.
- Khanniri, E., Sohrabvandi, S., Arab, S.M., Shadnoush, M. and Mortazavian, A.M.* (2017). Effects of stabilizer mixture on physical stability of non-fat Doogh, an Iranian traditional drink. *Koomesh*, 19(1), 144-153.
- Abedi, A.-S., Rismanchi, M., Shahdoostkhany, M., Mohammadi, A., Mortazavian, A.M. (2017). Microwave-assisted extraction of *Nigella sativa* L. essential oil and evaluation of its antioxidant activity. *Journal of Food Science and Technology*, 54(12), 3779-3790.
- Mohammadi, R., Zabihzadeh, M., Hasanvand, S., Sarlak, Z., Mortazavian, A.M.*, Shadnoush, M. and Monfared, A.B. (2017). Effects of type and concentration of dry matter and final pH of fermentation on biochemical, microbial and sensory properties of probiotic doogh. *Koomesh*, 19(4), 798-811.
- Moosavy, M.H., Esmaili, S., Mortazavian, A.M., Mostafavi, E., Habibi-Asl, B., Hosseini, H. and Khatibi, S.A. (2017). Behaviour of *Listeria monocytogenes* in Lighvan cheese following artificial contamination during making, ripening and storage in different conditions. *International Journal of Dairy Technology*, 70(3), 365-371.
- Mohammadi, R., Yousefi, M., Sarlak, Z., Shah, N.P., Mortazavian, A.M.*, Sadeghi, E. and Khajavi, M.Z. (2017). Influence of commercial culture composition and cow milk to soy milk ratio on the biochemical, microbiological, and sensory characteristics of a probiotic fermented composite drink. *Food Science and Biotechnology*, 26(3), 749-757.
- Ahmadi, N., Khosravi-Darani, K., Mortazavian, A. M.* and Mashayekh, M. (2017). Effects of process variables on fed-batch production of propionic acid. *Journal of Food Processing and Preservation*, 41(2), e12853.
- Ghanbari, M., Ghasemi, J.B. and Mortazavian, A.M.* (2017). Comparison of three sensory characterization methods based on consumer perception for the development of a novel functional cereal-based dessert. *AIMS Agriculture and Food*, 2 (3), 258-278.
- Sarlak, Z., Rouhi, M., Mohammadi, M., Khaksar, R., Mortazavian, A.M.*, Sohrabvandi, S. and Garavand, F. (2017). Probiotic biological strategies to decontaminate aflatoxin M₁ in a traditional Iranian fermented milk drink (Doogh). *Food Control*, 71, 152-159.
- Jafari, M., Mortazavian, A.M.*, Hosseini, H., Safaei, F., Mousavi Khaneghah, A. and Sant'Ana, A.S. (2017). Probiotic *Bacillus*: Fate during sausage processing and storage and influence of different culturing conditions on recovery of their spores. *Food Research International*, 95, 46-51.
- Mohammadi, R., Mohammadifar, M.A., Mortazavian, A.M.*, Rouhi, M., Ghasemi, J. and Delshadian, Z. (2016). Extraction optimization of pepsin-soluble collagen from eggshell membrane by response surface methodology (RSM). *Food Chemistry*, 190, 186–193.
- Jafari, M., Alebouyeh, M., Hosseini, H., Mortazavian, A.M.*, Ghanati K. and Zali, M.R., (2016). Recovery of *Bacillus coagulans* as a probiotic spore former in the raw batter of cocktail sausage as influenced by chopping, formulation and surfactant. *International Journal of life Sciences and Pharma Research*, 2, 39-48.
- Nematollahi, A., Sohrabvandi, S., Mortazavian, A.M.* and Jazaeri, S. (2016). Viability of probiotic bacteria and some chemical and sensory characteristics in cornelian cherry juice during cold storage. *Electronic Journal of Biotechnology*, 21, 49-53.
- Ahmadi, N., Khosravi-Darani, K., Mortazavian, A.M. and Mashayekh, M. (2016). Effects of process variables on fed-batch production of propionic acid. *Journal of Food Processing and Preservation*, 41.
- Khosravi-Darani, K., Koller, M., Akramzadeh, N. and Mortazavian, A.M. (2016). Bacterial Nanocellulose: Biosynthesis and medical application. *Biointerface Research in Applied Chemistry*, 6, 1511-1516.

- Sarлак, Z., Mohammadi, R., Abdolmaleki, K., Mortazavian, A.M.* and Shadnoosh, M. (2016). Effects of addition of different probiotic strains on the biochemical and microbiological properties of Aloe vera drink. *Koomesh*, 18, 117-127.
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International standards

Reginal standard for Doogh (Typical Iranian drink based on fermented milk) (CXS 332R-2018). Codex Alimentarius Commission (started in 2008, published in 2018).

National standards

Iran National Standard for plain yogurt (No. 695); Secretary [in Persian].

Iran National Standard for probiotic yogurt (No. 11325); Secretary [in Persian].

Iran National Standard for plain Doogh (No. 2453); Secretary [in Persian].

Iran National Standard for probiotic Doogh (No. 11324); Secretary [in Persian].

Iran National Standard for Doogh-Code of practice (No. 10528); Chair [in Persian].

Iran National Standard for kefir drink (No. 11177); Secretary [in Persian].

Iran National Standard for dairy spreads (No. 10084); Chair [in Persian].

Leisure activities and interests

Music:

Performance: Classic piano.

Composition: Piano and child-music.

Teaching: Piano performance and classic music theory.

Publication: Two published books [in Persian].

Poem:

A published book (Poem complex) [in Persian].