

## 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: 24.

**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.

### **Research Profile (by Scopus)**

Number of articles: 206

H-index: 42

Total citations to articles: 4370

### **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**

- 2% top world Scientists** of the field (based on Stanford University ranking) (2019-...).
- 1% top ESI** (Essential Science Indicators) (The most 1% world cited scientist in research area of Agriculture and Biological Sciences) (2018-...).
- 1st grade ‘Student Research Committee’ of Shahid Beheshti Medical University (I am its principal) among all medical universities in Iran, in 25th National ‘Razi Medical Sciences Festival’ (2020; Tehran, Iran).
- Distinguished researcher of year among full professors in Shahid Beheshti University of Medical Sciences (2020; Tehran, Iran).
- 1st grade ‘Student Research Committee’ of Shahid Beheshti Medical University (I am its principal) among all medical universities in Iran, in 25th National ‘Razi Medical Sciences Festival’ (2019; Tehran, Iran).
- 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).
- First scientist in Iran in the field of Food Safety and Hygiene (2018).
- 1st grade ‘Student Research Committee’ of Shahid Beheshti Medical University (I am its principal) among all medical universities in Iran, in 24th 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 23th 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 22th 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 21th 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 20th 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 19th National ‘Razi Medical Sciences Festival’ (2013; Tehran, Iran).
- Distinguished researcher of 18th 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**

Dean of ‘National Nutrition and Food Technology Research Institute, Faculty of Nutrition Sciences and Food Technology’ (Shahid Beheshti University of Medical Sciences, Iran) (2020- ...).  
Member of the ‘Technical committee’ of the ‘Auditory Board’ in Shahid Beheshti University of Medical Sciences (Iran) (2020- ...).  
Dean of the ‘Strategic Council of Technology and Innovation in Food Industry’ (Vice Chancellor of the Science and Technology of Presidency) (2020- ...).  
Member of ‘Strategic Committee’ in Iran Food and Drug Organization (2019- ...).  
Member of technical committee in Iran Dairy Association (2019- ...).  
Director of the CCNE (Codex Committee of Near East) in Iran (Iran as coordinator) (20016-2018).  
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).  
Responsible for National PhD interview Examination (Ministry of Hygiene Universities, Iran) for fields of Food Technology and Food Safety (2016, 2017 and 2018).  
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 ‘Food Technology Council’ in the Ministry of Hygiene (Iran, 2016- ...).  
Member of the ‘Food Safety Research Center’ (Shahid Beheshti University of Medical Sciences; Iran, 2016- ...).  
Vice Chancellor of the ‘Iran Codex Committee on Milk and Milk Products’ (ICCMMP) (2015- ...).  
Scientific consultant of the ‘Community Nutrition Improvement Office’ (Ministry of Health, Iran) in food technology (2015- ...).  
Member of the ‘Research Center of religion and Health’ (Shahid Beheshti University of Medical Sciences (Iran, 2014- ...).  
Referee of the Iran Elites Foundation Festivals (2014- ...).  
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 ‘Policy-making Council’ of the ‘Student Research Center’ in the Ministry of Health (Iran) (2012-...).  
Member of the ‘Educational Council’ of Shahid Beheshti University of Medical Sciences (Iran, 2012- ...).  
Member of the board of directors in the ‘Iran Society of Probiotics and Functional Foods’ (2012- ...).  
Scientific consultant of the general manager of Iran Food and Drug Organization Laboratories (Hygiene Ministry) on dairy products (2010-2012).

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 board of directors in the ‘Scientific Society of Food and Nutrition Supporting Health of Iran’ (2010-2012).  
Member of the ‘Executive Committee’ of ‘Research Council’ of Shahid Beheshti University of Medical Sciences (Iran, 2010- ...).  
Principal of ‘Student Research Office’ in Shahid Beheshti University of Medical Sciences (Tehran, Iran, 2010- ...).  
Scientific consultant of the general manager of Iran Food and Drug Organization (Hygiene Ministry) on functional foods and dairy science (2009- ...).  
Deputy of the dean of INSO (Iran National Standard Organization) in the ‘National Endorsement Committees’ of food and microbiology (2006- ...).

### **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. Also, production of starter cultures for fermented milk (ongoing project).

### **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.

### **Editor/Editorial Board of Peer Reviewing Journals**

*Current Opinion in Food Science* (COFS): Guest editor (2020)  
*Current Opinion in Food Science* (COFS): Editorial board  
*World Journal of Gastroenterology* (WJG): Editorial board  
*World Journal of Gastrointestinal Pharmacology and Therapeutics* (WJGPT): Editorial board  
*Iranian Journal of Food Science and Industry* (IJFSI): Editorial board  
*Nutrition and Food Sciences Research* (NFSR): Editorial board  
*Applied Food Biotechnology* (AFB): Editorial board  
*Foods*: Editorial board  
*Iranian Journal of Microbiology* (IJM): Editor in Chief  
*Food Science and Technology* (FST): Editorial board

### **Active Reviewer of Peer Reviewing Journals**

*Comprehensive Reviews in Food Science and Food Safety*  
*Critical Reviews in Food Science and Nutrition*  
*Trends in Food Science and Technology*  
*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*  
*Current Research in Food Technology and Nutritional Sciences*  
*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*  
*Journal of Colloid and Interface Science*  
*Toxicology Report*  
*World Journal of Gastroenterology*  
*Polycyclic Aromatic Compounds*  
*Current Opinion in Food Science*  
*Electronic Journal of Biotechnology*  
*Journal of Genetic Engineering and Biotechnology*  
*Journal of Microencapsulation*  
*Journal of Genetic Engineering and Biotechnology*  
*Processed biotechnology*  
*Current Microbiology*  
*Complementary therapeutics in Clinical Practices*  
*Biotechnology and applied Biochemistry*  
*International Journal of Food Properties*  
*Journal of Diabetes and Metabolic Disorders*  
*Frontiers Veterinary Sciences*  
*Genomics*

## **Supervision of Post-graduate Thesis**

PhD dissertation: 15

MSc thesis: 33

## **Publications**

### **Book**

### **Monograph or Editor**

- Mortazavian, A.M., Yari, Z. and Khorshidian, N. (ongoing). Effects of Healthful Bioactive Compounds on Gastrointestinal Tract Health. Nova Science Publishing Ltd.
- Cruz, A.G., Ranadheera, C.S., Nazzaro, F. and Mortazavian, A.M. [Eds.] (2022). Dairy Foods. Elsevier Inc.
- Mortazavian, A.M., Khorshidian, N. and Cruz, A.G. [Eds.] (2021). *In Vitro* Functionality of Probiotics in Food Products. Nova Science Publishing Ltd.
- Cruz, A.G., Ranadheera, C.S., Nazzaro, F. and Mortazavian, A.M. [Eds.] (2021). Probiotics and Prebiotics in Foods: Challenges, Innovations and Advances. Elsevier Inc.
- Mortazavian, A.M. and Khorshidian, N. (Eds.) (2017). Aflatoxin in Milk and Milk Products. Lamber Academic Publishing, Germany.
- Sohrabvandi, S. and Mortazavian, A. M. (2014). The Science of Non-alcoholic Beer. Shahid Beheshti University of Medical Sciences Press, Iran.
- Mortazavian, A.M. and Sohrabvandi, S. (2006). Probiotics and Food Probiotic Products. 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].

### Chapter of Book

- Khorshidian, N., Yousefi, M., Mortazavian, A.M. (2021). Detoxification properties of microorganisms in foods, pp. 81-105. In: *Microbial Biotechnology in Food and Health*. R. Ray (Ed.). Elsevier Academic Press, United States.
- Khorshidian, N., Yousefi, M., Mortazavian, A.M. (2020). Fermented milk: The most popular probiotic food carrier, pp. 91-114. In: *Probiotic and Prebiotics in Foods: Challenges, Innovations and Advances*. A.G. Cruz et al. (Eds). Elsevier Academic Press, United States.
- Mortazavian, A.M., Moslemi and M., Sohrabvandi, S. (2016). Microencapsulation of Probiotics and applications in food fermentation. In: *Fermented foods, part I: Biochemistry and biotechnology*. CRC Press.
- Meybodi, N., Ebrahimi, M.T. and Mortazavian, A.M. (2016). Ethnic fermented foods and beverage of Iran. In: *Ethnic fermented foods and alcoholic beverages of Asia*. J.P. Tamang (Ed.). Springer Nature, India.
- 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 Iravani, 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.

### Original Article (ISI/Scopus indexed) (\*corresponding author)

- Javanmardi, F., Nayebzadeh, K., Saidpour, A., Barati and M., Mortazavian, A.M.\* (2021). Optimization of a functional food product based on fibers and proteins: Rheological, textural, sensory properties, and in vitro gastric digestion related to enhanced satiating capacity. *LWT*, 147, 111586.
- Mohammadi, M., Nouri, L., Mortazavian, A.M. (2021). Development of a functional synbiotic beverage fortified with different cereal sprouts and prebiotics. *LWT*, 144, 111177.
- Norouzbeigi, S., Vahid-Dastjerdi, L., Yekta, R., Farhoodi, M., Mortazavian, A.M.\* (2021). Effects of using different O<sub>2</sub> scavengers on the qualitative attributes of bifidus yogurt during refrigerated storage. *Food Research International*, 140, 109953.
- Yousefi, M., Shadnoush, M., Khorshidian, N., Mortazavian, A.M. (2021). Insights to potential antihypertensive activity of berry fruits. *Phytotherapy Research*, 35, 846–863.

- Yousefi, L., Habibi Najafi, M.B., Edalatian Dovom, M.R., Mortazavian, A.M. (2021). Production of angiotensin-converting enzyme inhibitory peptides in Iranian ultrafiltered white cheese prepared with *Lactobacillus brevis* KX572382. *International Journal of Food Science and Technology*, 56, 2530-2538.
- Khedri, S., Sadeghi, E., Rouhi, M., ..., Mortazavian, A.M., Fallah, M., Mohammadi, R. (2021). Bioactive edible films: Development and characterization of gelatin edible films incorporated with casein phosphopeptides, *LWT*, 138, 110649.
- Khanniri, E., Yousefi, M., Mortazavian, A.M., ..., Arab, M., Koushki, M.R. (2021). Effective removal of lead (II) using chitosan and microbial adsorbents: Response surface methodology (RSM). *International Journal of Biological Macromolecules*, 178, 53-62.
- Molae Parvarei, M., Khorshidian, N., Fazeli, M.R., ..., Mortazavian, A.M.\*, Sarem Nezhad, S., Mortazavi, S.A. (2021). Comparative effect of probiotic and paraprobiotic addition on physicochemical, chemometric and microstructural properties of yogurt. *LWT*, 144, 111177.
- Molae Parvarei, M., Fazeli, M.R., Mortazavian, A.M.\*, Sarem Nezhad, S., Mortazavi, S.A. (2021). Comparative effect of probiotic and paraprobiotic addition on rheological and sensory properties of yoghurt. *International Journal of Dairy Technology*, 74, 95-106.
- Molae Parvarei, M., Fazeli, M.R., Mortazavian, A.M.\*, ..., Golabchifar, A.A., Khorshidian, N. (2021). Comparative effects of probiotic and paraprobiotic addition on microbiological, biochemical and physical properties of yogurt. *Food Research International*, 140, 110030.
- Ebrahimi, A., Zabihzadeh Khajavi, M., Mortazavian, A.M., ..., Farhoodi, M., Ahmadi, S. (2021). Preparation of novel nano-based films impregnated by potassium permanganate as ethylene scavengers: An optimization study. *Polymer Testing*, 2021, 93, 106934.
- Zendeboodi, F., Jannat, B., Sohrabvandi, S., Mortazavian, A.M., ..., Sarmadi, B., Javadi, N.H.S. (2021). Detection of non-alcoholic beer spoilage microorganisms at critical points of production by polymerase chain reactio. *Biointerface Research in Applied Chemistry*, 11, 9658-9668.
- Yousefi, M., Khanniri, E., Shadnoush, M., Khorshidian, N., Mortazavian, A.M. (2020). Development, characterization and in vitro antioxidant activity of chitosan-coated alginate microcapsules entrapping *Viola odorata* Linn. extract. *International Journal of Biological Macromolecules*, 163, 44-54.
- Massoud, R., Khosravi-Darani, K., Golshahi, M., Sohrabvandi, S., Mortazavian, A.M. (2020). Assessment of process variables on Vitamin B12 production in fermented dairy product including propionic acid. *Current Nutrition and Food Science*, 16, 155-161.
- Khoshgozaran-Abras, S., Fallah, N., Sohrabvandi, S., Mortazavian, A.M.\* (...), Bahrami, R., Gholian, M.M. (2020). Isolation and identification of contaminant microorganisms in industrial and non-industrial iranian fermented milk (Doogh). *Biointerface Research in Applied Chemistry*, 10, 5923-5931.
- Taghizadeh, M., Aryan, S., Rouhi, M., (...), Mohammadi, R., Mortazavian, A.M. (2020). Photo-crosslinked gelatin-polyvinyl alcohol composite films: UV-riboflavin treatment for improving functional properties. *Journal of Food Processing and Preservation*, 44, 14550.
- Zendeboodi, F., Jannat, B., Sohrabvandi, S., Mortazavian, A.M., (...), Amirabadi, P.E., Esmaeili, S. (2019). Monitoring of ethanol content in non-alcoholic beer stored in different packages under different storage temperatures. *Biointerface Research in Applied Chemistry*, 9, 4642-4628.
- Yousefi, M., Khorshidian, N., Mortazavian, A.M.\*, Khosravi-Darani, K. (2019). Preparation optimization and characterization of chitosan-tripolyphosphate microcapsules for the encapsulation of herbal galactagogue extract. *International Journal of Biological Macromolecules*, 140, 920-928.
- Arab, M., Razavi, S.H., Hosseini, S.M., (...), Mardi, P., Mortazavian, A.M.\* (2019). Production and characterization of functional flavored milk and flavored fermented milk using microencapsulated canthaxanthin. *LWT*, 114, 108373.
- Khorshidian, N., Mahboubi, A., Kalantari, N., (...), Mortazavian, A.M.\* and Mahdavi, F.S. (2019). Chitosan-coated alginate microcapsules loaded with herbal galactagogue extract: Formulation optimization and characterization. *Iranian Journal of Pharmaceutical Research*, 18, 1180-1195.

- Haghani-Haghighi, H., Mortazavian, A.M.\*, Hosseini, H., (...), Khosravi-Darani, K. and Khorshidian, N. (2019). Method validation and determination of hydroxymethyl furfural (HMF) and furosine as indicators to recognize adulterated cow's pasteurized and sterilized milks made by partial reconstitution of skim milk powder. *Biointerface Research in Applied Chemistry*, 9, 3842-3848.
- Khosravi-Darani, K., Zarean, S., Ahmadi, N., Hadian, Z. and Mortazavian, A.M. (2019). Fed-batch production of a fermented beverage containing vitamin B<sub>12</sub>. *Iranian Journal of Chemistry and Chemical Engineering*, 38, 183-192.
- Haghani-Haghighi, H., Mortazavian, A.M.\*, Hosseini, H., Khosravi-Darani, K. and Khorshidian, N. (2019). Method validation and determination of hydroxymethyl furfural (HMF) and furosine as indicators to recognize adulterated cow's pasteurized and sterilized milks made by partial reconstitution of skim milk powder. *Biointerface Research in Applied Chemistry*, 9, 3842-3848.
- Khorshidian, N., Mahboubi, A., Kalantari, N., Mortazavian, A.M.\* and Mahdavi, F.S. (2019). Chitosan-coated alginate microcapsules loaded with herbal galactagogue extract: Formulation optimization and characterization. *Iranian Journal of Pharmaceutical Research*, 18 1180-1195.
- Arab, M., Razavi, S.H., Hosseini, S.M., Mardi, P. and Mortazavian, A.M.\* (2019). Production and characterization of functional flavored milk and flavored fermented milk using microencapsulated canthaxanthin. *LWT*, 114,108373.
- Yousefi, M., Khorshidian, N., Mortazavian, A.M.\* and Khosravi-Darani, K. (2019). Preparation optimization and characterization of chitosan-tripolyphosphate microcapsules for the encapsulation of herbal galactagogue extract. *International Journal of Biological Macromolecules*, 140, 920-928.
- Zendeboodi, F., Jannat, B., Sohrabvandi, S., Amirabadi, P.E. and Esmaeili, S. (2019). Monitoring of ethanol content in non-alcoholic beer stored in different packages under different storage temperatures. *Biointerface Research in Applied Chemistry*, 9, 4642-4628.
- 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.
- Yousefi, M., Shariatifar, N., Tajabadi Ebrahimi, M., Mortazavian, A.M., Mohammadi, A., Khorshidian, N., Arab, M. and Hosseini, H. (2019). In vitro removal of polycyclic aromatic hydrocarbons by lactic acid bacteria. *Journal of Applied Microbiology*, 126, 954-964.
- Mostafai, R., Nachvakc, S.M., Mohammadi, R., Rocha, R.S., da Silva, M.C., Esmerino, E.A., Nascimento, K.O., Cruz, A.G. and Mortazavian, A.M. (2019). Effects of vitamin D-fortified yogurt in comparison to oral vitamin D supplement on hyperlipidemia in pre-diabetic patients: A randomized clinical trial. *Journal of Functional Foods*, 52, 116-120.
- Ashrafi Hafez, A., Naserzadeh, P., Mortazavian, A.M., Mehravi, B., Ashtari, K., Seydi, E. and Salimi, A. (2019). Comparison of the effects of MnO<sub>2</sub>-NPs and MnO<sub>2</sub>-MPs on mitochondrial complexes in different organs. *Toxicology Mechanisms and Methods*, 29, 86-94.
- Arab, M., Sohrabvandi, S., Khorshidian, N. and Mortazavian, A.M.\* (2019). Combined effects of salt-Related variables on qualitative characteristics of probiotic fermented milk. *Current Nutrition & Food Science*, 15, 234-242.
- Ahmadi, E., Mohammadi, R., Hasanvand, S., Rouhi, M., Mortazavian, A.M.\* and Sarlak, Z. (2019). Effects of fermentative factors on biochemical, microbiological and sensory characteristics of probiotic Iranian fermented milk (Doogh). *Current Nutrition & Food Science*, 15, 40-47.
- Khanniri, E., Sohrabvandi, S., Arab, S.M., Shadnoush, M. and Mortazavian, A.M.\* (2019). Development of an efficient stabilizer mixture for physical stability of non-fat unfizzy Doogh. *International Journal of Dairy Technology*, 72, 8-14.



- Massoud, R., Khosravi-Darani, K., Bagheri, S.M.H., Mortazavian, A.M. and Sohrabvandi, S. (2019). Vitamin B<sub>12</sub>: From deficiency to biotechnological solution. *Current Nutrition & Food Science*, 15, 318-326.
- Mollakhalili Meybodi, N.M., Mortazavian, A.M.\*, Mirmoghtadaie, L., Azizi, M.H. and Nodoushan, S.M. (2019). Effects of microbial transglutaminase and fermentation type on improvement of lysine availability in wheat bread: A response surface methodology. *Applied Food Biotechnology*. 6, 151-164.
- 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*, 13, 404-411.
- 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.
- Sasanian, S., Mortazavian, A.M.\*, Hosseini, H., Mohammadi, R., Nayebzadeh, K. and Sasanian, N. (2018). Development of traditional flavour in commercial Doogh by addition of lipase. *International Journal of Dairy Technology*, 71, 934-943.
- 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*, 38, e12527.
- 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.
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### **Review Article (ISI/Scopus indexed) (\*corresponding author)**

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#### **Other Indexed Articles** (\*corresponding author)

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## Writing International Standards

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

## Writing 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:**

Poem collection book [in Persian].