

# CURRICULUM VITAE

## Basic personal information

**Full name:** Saeedeh Shojaee-Aliabadi

**Gender:** Female

**Date of Birth:** 1979

**Nationality:** Iranian

**Marital status:** Married

**Technical language:** English

**Scientific degree (rank):** Associate professor (teaching professor)

**Address:** 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-quality control; Shahid Beheshti University of Medical Sciences (Iran), 2009-2013.

MSc in Food Science and Technology-quality control; Shahid Beheshti University of Medical Sciences (Iran), 2004-2008.

BSc. in Food Science and Technology-quality control; Shahid Beheshti University of Medical Sciences (Iran), 1998-2002.

## Teaching experiences

PhD: Advanced Food Microbiology, Safety and hygiene of Meat.

MSc: Advanced Food Microbiology (Lab), Advanced Quality Control, Seminar.

BSc: Basic Food Microbiology, Meat Science and Technology.

## Industrial experiences

R & D Manager and consultant at Shiva Co. (Shiba) (Tehran, Iran): Production of confectionary products (e.g. jelly gums).

## Publications (papers)

Original articles	Index
<p>1-Title: <u>Release kinetic modeling of Satureja Khuzestanica Jamzad essential oil from fish gelatin/succinic anhydride starch nanocomposite films: The effects of temperature and</u></p> <p>Journal , VOL, NO Food Chemistry, 2024, 439, Pages 138-152</p> <p>Authors Samira Dakhili, Reza Yekta, Somaye Vali Zade, Abdorreza Mohammadi, Seyede Marzieh Hosseini, Saeedeh Shojaee-Aliabadi*</p>	ISI
<p>2-Title: <u>Effect of sage seed gum film incorporating Zataria multiflora Boiss essential oil on the storage quality and biogenic amine content of refrigerated Otolithes ruber fillets</u></p> <p>Journal , VOL, NO International Journal of Biological Macromolecules, 2023, 238, Pages</p> <p>Authors Mansoureh Mohammadi, Hedayat Hosseini, Farzaneh Shahraz, Seyede Marzieh Hosseini, Adel Mirza Alizadeh, Mansoureh Taghizadeh, Abdorreza Mohammadi, Saeedeh Shojaee-Aliabadi*</p>	ISI
<p>3-Title <u>Effect of dual physical modifications on structural and functional properties of gluten and whey protein: Ultrasound and microwave</u></p> <p>Journal , VOL, NO Food Science and Technology International,, 2023, 40, Pages 1216-1228</p> <p>Authors Sayeh Mastani, Fereshte Bahmanyar, Saeedeh Shojaee-Aliabadi, Leila Mirmoghtadaie, Seyede Marzieh Hosseini</p>	ISI
<p>4-Title: <u>Investigation of structural and physicochemical properties of microcapsules obtained from protein-polysaccharide conjugate via the Maillard reaction containing Satureja khuzestanica essential oil</u></p> <p>Journal, VOL, NO International Journal of Biological Macromolecules,2023, 252, Pages</p> <p>Authors Nafise Aminikhah, Leila Mirmoghtadaie, Saeedeh Shojaee-Aliabadi, Faezeh Khoobakht, Seyede Marzieh Hosseini</p>	ISI
<p>5-Title: <u>Antimicrobial and physicochemical properties of plasma treated bio-coating polypropylene films containing satureja hortensis essential oil</u></p> <p>Journal , VOL, NO Iranian Journal of Chemistry and Chemical Engineering, 2021, 40, Pages 1216-1228</p> <p>Authors Zohreh Honarvar, Mehdi Farhoodi, Mohammad Reza Khani, Abdorreza Mohammadi, Babak Shokri, Narges Jannatiha, Saeedeh Shojaee-Aliabadi</p>	ISI
<p>6-Title: <u>Production of Gluten-Free Cakes Using Carrot Pomace Powder</u></p> <p>Journal , VOL, NO Iranian Journal of Nutrition Sciences &amp; Food Technology, 2021, 16, Page 123-132</p> <p>Authors Z Afsharian, S Shojaee-Aliabadi, H Hosseini, M Hosseini, L Mirmoghtadaie</p>	ISI

<p>7-Title: <u>Treatment of starch films with a glow discharge plasma in air and O<sub>2</sub> at low pressure</u></p> <p>Journal , VOL, NO Food Science and Technology International, 2021, 27, Pages 276-285</p> <p>Authors Zhian Sheikhi, Seyede Marzieh Hosseini, Mohammad Reza Khani, Mehdi Farhoodi, Khadije Abdolmaleki, Babak Shokri, Saeedeh Shojaee-Aliabadi, Leila Mirmoghtadaie</p>	ISI
<p>8-Title: <u>Characterization of physicochemical and antimicrobial properties of plasma-treated starch/chitosan composite film</u></p> <p>Journal , VOL, NO Packaging Technology and Science, 2021, 34, Pages 385-392</p> <p>Authors Zhian Sheikhi, Leila Mirmoghtadaie, Khadije Abdolmaleki, Mohammad Reza Khani, Mehdi Farhoodi, Ehsan Moradi, Babak Shokri, Saeedeh Shojaee-Aliabadi*</p>	ISI
<p>9-Title: <u>Development and validation of TaqMan real-time PCR assays for quantification of chicken adulteration in hamburgers</u></p> <p>Journal , VOL, NO Journal of Food Composition and Analysis, 2022, 106, Pages</p> <p>Authors Z Sarlak, S Shojaee-Aliabadi, N Rezvani, H Hosseini, M Rouhi, Zahra Dastafkan</p>	ISI
<p>10-Title <u>Characterization of a novel antimicrobial film based on sage seed gum and <i>Zataria multiflora</i> Boiss essential oil</u></p> <p>Journal , VOL, NO Journal of Food Measurement and Characterization, 2023, 17, Pages 167-177</p> <p>Authors Mansoureh Mohammadi, Reza Yekta, Hedayat Hosseini, Farzaneh Shahraz, Seyede Marzieh Hosseini, Saeedeh Shojaee-Aliabadi, Abdorreza Mohammadi</p>	ISI
<p>11-Title: <u>Characterization of synbiotic films based on carboxymethyl cellulose/<math>\beta</math>-glucan and development of a shelf life prediction model</u></p> <p>Journal , VOL, NO Food Bioscience, 2023, 51, Pages</p> <p>Authors Sahar Seyedzadeh-Hashemi, Vahid Mofid, Seyede Marzieh Hosseini, Seyed Mohammad Taghi Gharibzahedi, Amir Mohammad Mortazavian, Saeedeh Shojaee-Aliabadi</p>	ISI
<p>12-Title: <u>A normalized model based on Taqman real-time PCR assay for quantitative comparison of chicken adulteration in raw and heat-treated hamburgers</u></p> <p>Journal , VOL, NO Journal of Food Measurement and Characterization, 2023, Pages 1-9</p> <p>Authors: Zahra Sarlak, Nayebali Rezvani, Milad Rouhi, Saeedeh Shojaee-Aliabadi, Hedayat Hosseini</p>	ISI
<p>13-Title: <u>Application of cold plasma to develop carboxymethyl cellulose-coated polypropylene films containing essential oil</u></p> <p>Journal , VOL, NO: Carbohydrate polymers, 2017, 176, Pages 1-10</p> <p>Authors: Zohreh Honarvar, Mehdi Farhoodi, Mohammad Reza Khani, Abdorreza Mohammadi, Babak Shokri, Ruhollah Ferdowsi, <u>Saeedeh Shojaee-Aliabadi*</u></p>	ISI
<p>14-Title: <u>Comparing mechanical, barrier and antimicrobial properties of Nanocellulose/CMC and Nanochitosan/CMC composite film</u></p> <p>Journal , VOL, NO: International journal of biological macromolecules, 2020, 164, 2323-2328</p>	ISI

Authors: Narges Jannatyha, <u>Saeedeh Shojaee-Aliabadi*</u> , Maryam Moslehishad*, Ehsan Moradi	
15-Title: <u>Development and characterisation of chitosan or alginate-coated low density polyethylene films containing Satureja hortensis extract</u> Journal , VOL, NO: International journal of biological macromolecules, 2017, 105, Pages 121-130 Authors: Bahareh Rahmani, Hedayat Hosseini, Mohammadreza Khani, Mehdi Farhoodi, Zohreh Honarvar, Ehsan Feizollahi, Babak Shokri, <u>Saeedeh Shojaee-Aliabadi*</u>	ISI
16-Title: <u>Development and characterization of a novel edible film based on Althaea rosea flower gum: Investigating the reinforcing effects of bacterial nanocrystalline cellulose</u> Journal , VOL, NO: International Journal of Biological Macromolecules, 2020, 158, 327-337 Authors: Reza Yekta, Leila Mirmoghtadaie, Hedayat Hosseini, Sahar Norouzbeigi, Seyede Marzieh Hosseini*, <u>Saeedeh Shojaee-Aliabadi*</u>	ISI
17-Title: <u>Prolonging shelf life of chicken breast fillets by using plasma-improved chitosan/low density polyethylene bilayer film containing summer savory essential oil</u> Journal , VOL, NO: International Journal of Biological Macromolecules, 2020, 156, 321-328 Authors : Ehsan Moradi, Motahareh Hashemi Moosavi, Seydeh Marzieh Hosseini, Leila Mirmoghtadaei, Maryam Moslehishad, Mohammad Reza Khani, Narges Jannatyh*, <u>Saeedeh Shojaee-Aliabadi*</u>	ISI
18-Title: <u>Survival of probiotic bacteria in carboxymethyl cellulose-based edible film and assessment of quality parameters</u> Journal , VOL, NO: LWT Food Science and Technology, 2018, 87, 54-60 Authors: Behzad Ebrahimi, Reza Mohammadi, Milad Rouhi, Amir Mohammad Mortazavian*, <u>Saeedeh Shojaee-Aliabadi*</u> Mohammad Reza Koushki	ISI
19-Title: Effects of replacing soy protein and bread crumb with quinoa and buckwheat flour in functional beef burger formulation Journal, VOL, NO: Meat Science, 2020, 172 Authors: Fereshte Bahmanyar, Seyede Marzieh Hosseini, Leila Mirmoghtadaie*, <u>Saeedeh Shojaee-Aliabadi*</u>	ISI
20-Title: <u>Characterization of nanobiocomposite kappa-carrageenan film with Zataria multiflora essential oil and nanoclay</u> Journal , VOL, NO: : International journal of biological macromolecules, 2014, 69, 282-289 Authors: <u>Saeedeh Shojaee-Aliabadi</u> , Mohammad Amin Mohammadifar, Hedayat Hosseini, Abdorreza Mohammadi, Mehran Ghasemlou, Seyede Marzieh Hosseini, Mehrdad Haghshenas, Ramin Khaksar	ISI
21-Title: <u>Physicochemical characterization of argon plasma-treated starch film</u> Journal , VOL, NO: Journal of Agricultural Science and Technology, 2020, 22, 999-1008 Authors : Zh Sheikhi, L Mirmoghtadaie, MR Khani, M Farhoodi, S Beikzadeh, Kh Abdolmaleki, F Kazemian-Bazkiaee, B Shokri, <u>S Shojaee-Aliabadi*</u>	ISI

<p>22-Title: <u>Carboxymethyl cellulose film incorporating Satureja khuzistanica and Zataria multiflora essential oils for extending the shelf life of chicken legs</u></p> <p>Journal , VOL, NO: Journal of Medicinal Plants and By-products (<u>Accepted</u>, online)</p> <p>Authors: Narges Janatyha, <u>Saeedeh Shojaee-Aliabadi*</u>, maryam moslehisad, Motahareh Hashemi Moosavi, Masoumeh Moslemi, Nazanin Mosleh, Fatemeh Andacheh, Ruhollah Ferdowsi</p>	ISI
<p>23-Title: Effect of ultrasound treatments on functional properties and structure of millet protein concentrate</p> <p>Journal , VOL, NO: Ultrasonics Sonochemistry, 2018, 41, Pages 382-388</p> <p>Authors : Bahman Nazari, Mohammad Amin Mohammadifar, <u>Saeedeh Shojaee-Aliabadi</u>, Ehsan Feizollahi, Leila Mirmoghtadaie</p>	ISI
<p>24-Title: <u>Ultrasonic-assisted extraction and dispersive liquid-liquid microextraction combined with gas chromatography-mass spectrometry as an efficient and sensitive method for ...</u></p> <p>Journal , VOL, NO: Food Chemistry, 2017, 234, Pages 55-61</p> <p>Authors: Maryam Zokaei, Abdol-Samad Abedi, Marzieh Kamankesh, <u>Saeedeh Shojaee-Aliabadi</u>, Abdorreza Mohammadi</p>	ISI
<p>25-Title: <u>Preparation and characterization of alginate and alginate-resistant starch microparticles containing nisin</u></p> <p>Journal , VOL, NO: Carbohydrate polymers, 2014, 69, Pages 282-289</p> <p>Authors: Seyede Marzieh Hosseini, Hedayat Hosseini, Mohammad Amin Mohammadifar, J Bruce German, Amir Mohammad Mortazavian, Abdorreza Mohammadi, <u>Saeedeh Shojaee-Aliabadi</u>, Ramin Khaksar</p>	ISI
<p>26-Title: <u>Development of new active packaging film made from a soluble soybean polysaccharide incorporated Zataria multiflora Boiss and Mentha pulegium essential oils</u></p> <p>Journal , VOL, NO: Food Chemistry, 2014, 146, Page 614-622</p> <p>Authors: Davoud Salarbashi, Sima Tajik, <u>Saeedeh Shojaee-Aliabadi</u>, Mehran Ghasemlou, Hamid Moayyed, Ramin Khaksar, Mostafa Shahidi Noghabi</p>	ISI
<p>27-Title: <u>Antioxidant and antimicrobial carboxymethyl cellulose films containing Zataria multiflora essential oil</u></p> <p>Journal , VOL, NO: : International journal of biological macromolecules, 2015, 72, Pages 606-613</p> <p>Authors: Alireza Dashipour, Vadood Razavilar, Hedayat Hosseini, <u>Saeedeh Shojaee-Aliabadi</u>, J Bruce German, Kiandokht Ghanati, Mansour Khakpour, Ramin Khaksar</p>	ISI
<p>28-Title: <u>Effect of Zataria multiflora Boiss. Essential oil, time, and temperature on the expression of Listeria monocytogenes virulence genes in broth and minced rainbow trout</u></p> <p>Journal , VOL, NO: Food control, 2020, 109, 106-114</p> <p>Authors : Zahra Pilevar, Hedayat Hosseini, Esmail Abdollahzadeh, <u>Saeedeh Shojaee-Aliabadi</u>, Elahe Tajedin, Mojtaba Yousefi, Akbar Bahrami, Nader Karimian Khosroshahi</p>	ISI

<p>29-Title: <u>Characterization and oxidative stability of purslane seed oil microencapsulated in yeast cells biocapsules</u></p> <p>Journal , VOL, NO: Journal of the Science of Food and Agriculture, 2018, 98 (7), 2490-2497</p> <p>Authors: Maryam Kavosi, Abdorreza Mohammadi, <u>Saeedeh Shojaee-Aliabadi</u>, Ramin Khaksar, Seyede Marzieh Hosseini</p>	<p>ISI</p>
<p>30-Title: Yeast Cell Microcapsules as a Novel Carrier for Cholecalciferol Encapsulation: Development, Characterization and Release Properties</p> <p>Journal , VOL, NO: Food biophysics, 2018, 13 (4), 404-411</p> <p>Authors : Elahe Dadkhodazade, Abdorreza Mohammadi, <u>Saeedeh Shojaee-Aliabadi</u>, Amir Mohammad Mortazavian, Leila Mirmoghtadaie, Seyede Marzieh Hosseini</p>	<p>ISI</p>
<p>31-Title: <u>Reduction in Acrylamide Formation in Potato Crisps: Application of Extract and Hydrocolloid-Based Coatings</u></p> <p>Journal , VOL, NO: Journal of Food Protection, 2020, 83, 754-761</p> <p>Authors: Maryam Zokaei, Marzieh Kamankesh, Abdol-Samad Abedi, Motahareh Hashemi Moosavi, Abdorreza Mohammadi*, Mehdi Rezvani, <u>Saeedeh Shojaee-Aliabadi</u>, Amin Mousavi Khaneghah*</p>	<p>ISI</p>
<p>32-Title: <u>Study of macromolecular interactions in low-fat brined cheese modified with Zedu gum</u></p> <p>Journal , VOL, NO: International Journal of Dairy Technology, 2018, 71 (2), 382-394</p> <p>Authors : Fatemeh Baghdadi, Mehrnaz Aminifar, Mehdi Farhoodi, <u>Saeedeh Shojaee-Ali Abadi</u></p>	<p>ISI</p>
<p>33-Title: Characterization of microcapsule containing walnut (Juglans regia L.) green husk extract as preventive antioxidant and antimicrobial agent</p> <p>Journal , VOL, NO: International journal of preventive medicine 9, 2018</p> <p>Authors : Fatemeh Cheraghali, <u>Saeedeh Shojaee-aliabadi</u>, Seyeh Marzieh Hosseini, Leila Mirmoghtadaie, Amir Mohammad Mortazavian, Kiandokht Ghanati, Abdol-Samad Abedi</p>	<p>ISI</p>
<p>34-Optimization of physical properties of new gluten-free cake based on apple pomace powder using starch and xanthan gum</p> <p>Journal , VOL, NO: Food Science and Technology International, 2020</p> <p>Authors: Masoumeh Azari, <u>Saeedeh Shojaee-Aliabadi</u>, Hedayat Hosseini, Leila Mirmoghtadai, Seyede Marzieh Hosseini</p>	<p>ISI</p>
<p>35-Title: <u>Evaluating the protective effect of edible coatings on lipid oxidation, fatty acid composition, aflatoxins levels of roasted peanut kernels</u></p> <p>Journal , VOL, NO: Journal of Food Measurement and Characterization, 2020, 14, 1025-1038</p> <p>Authors : Fatemeh Kazemian-Bazkiaee, Arezoo Ebrahimi, Seyede Marzieh Hosseini, <u>Saeedeh Shojaee-Aliabadi</u>, Mehdi Farhoodi, Behzad Rahmatzadeh, Zhian Sheikhi</p>	<p>ISI</p>
<p>36-Title: Nisin-loaded alginate-high methoxy pectin microparticles: preparation and physicochemical characterisation</p> <p>Journal , VOL, NO: International Journal of Food Science &amp; Technology, 2014, 49 (9), 2076-2082</p>	<p>ISI</p>

Authors: Ramin Khaksar, Seyede Marzieh Hosseini, Hedayat Hosseini, <u>Saeedeh Shojaee-Aliabadi</u> , Mohammad Amin Mohammadifar, Amir Mohammad Mortazavian, Kianoosh khosravi-Darani, Nasrin Haji Seyed Javadi, Rozita Komeily	
37-Title: <u>Changes in the Structure of Brined Cheese Modified with Basil Seed Gum Based on Protein-Polysaccharide Interactions</u> Journal , VOL, NO: Journal of Agricultural Science and Technology, 2018, 20 (4), 695-708 Authors : Fatemeh Baghdadi, Mehrnaz Aminifar, Mehdi Farhoodi, <u>Saeedeh Shojaee-Aliabadi</u>	ISI
38-Title: <u>Comparison of Properties of Breads Enriched with Omega-3 Oil Encapsulated in <math>\beta</math>-Glucan and Saccharomyces cerevisiae Yeast Cells</u> Journal , VOL, NO: Applied Food Biotechnology, 2019, 7(1), 11-20 Authors : Samira Beikzadeh, <u>Saeedeh Shojaee-Aliabadi</u> , Elahe Dadkhodazade, Zhaleh Sheidaei, Abdol-Samad Abedi, Leila Mirmoghtadaie, Seyede Marzieh Hosseini	ISI
39-Title: Production and Characterization of Antimicrobial Carboxymethyl Cellulose (CMC) Films Containing Essential Oils of Satureja khuzistanica, Zataria multiflora, Allium sativum and Bunium persicum Journal , VOL, NO: Journal of Medicinal Plants and By-products, 2020, 1, 35-45 Authors : Fatemeh Andacheh, Maryam Moslehisad, <u>Saeedeh Shojaee-aliabadi</u> , Narges Janatyha	ISI
40-Title: <u>Comparison the effect of carboxymethyl cellulose films containing Thymus vulgaris and Zataria multiflora on shelf life of chicken meat</u> Journal , VOL, NO: Journal of Pharmaceutical & Health Sciences, 2017, 5 (3), Pages 225-229 Authors: Narjes Janatiha, <u>Saeedeh Shojaee Aliabadi*</u> , Maryam Moslehi Shad	DO AJ
<b>Review Articles</b>	
41-Title: <u>Quinoa protein: Composition, structure and functional properties</u> Journal , VOL, NO: Food chemistry, 2020, 299, Pages 1025-1038 Authors : Fatemeh Kazemian-Bazkiaee, Arezoo Ebrahimi, Seyede Marzieh Hosseini, <u>Saeedeh Shojaee-Aliabadi</u> , Mehdi Farhoodi, Behzad Rahmatzadeh, Zhian Sheikhi	ISI
42-Title: Recent approaches in physical modification of protein functionality Journal , VOL, NO: Food chemistry, 2016, 199, 619-627 Authors : Leila Mirmoghtadaie*, <u>Saeeseh Shojaee Aliabadi</u> , Seyede Marzieh Hosseini	ISI
43-Title: Gluten-free products in celiac disease: Nutritional and technological challenges and solutions Journal , VOL, NO: Journal of research in medical sciences: the official journal of Isfahan, 2018, 23 Authors : SM Hosseini, N Soltanzadeh, P Mirmoghtadaee, P Banavand, Leila Mirmoghtadaie*, <u>Saeedeh Shojaee-Aliabadi*</u>	Scopus
44-Title: <u>Drug resistance and the prevention strategies in food borne bacteria: An update review</u>	Scopus

Journal , VOL, NO: Advanced pharmaceutical bulletin, 2020, 9, Pages 335-347	
Authors : Fataneh Hashempour-Baltork, Hedayat Hosseini, <u>Saeedeh Shojaee-Aliabadi</u> , Mohammadali Torbati, Adel Mirza Alizadeh, Matin Alizadeh	

### Publications (Books)

Title	Year	Publisher
Hosseini, H., <u>Shojaee-Aliabadi, S.</u> , Hosseini, S., Mirmoghtadaie, L., <u>2017</u> . Nanoantimicrobials in Food Industry, Nanotechnology Applications in Food. Elsevier, pp. 223-243.	2017	Elsevier
<u>Shojaee-Aliabadi, S.</u> , Hosseini, S.M., Mirmoghtadaie, L., <u>2017</u> . Antimicrobial Activity of Essential Oil. Essential Oils in Food Processing: Chemistry, Safety and Applications, 191-229.	2017	Wiley