

A Brief Curriculum Vitae

Update: 05/10/2025



Mehran Moradi, Urmia, Iran; 13.06.1979

Contact Information

- Department of Food Hygiene and Quality Control, Faculty of Veterinary Medicine, Urmia University, Nazloo Campus, P.O. Box 1177, Urmia, Iran Email: m.moradi@urmia.ac.ir; moradi.mehran@yahoo.com; mobile: 00989144432750; <http://facultystaff.urmia.ac.ir/m.moradi>

Education

- Doctor of Veterinary Medicine (D.V.M) /1997-2003; Urmia Islamic Azad University, Urmia, Iran
- Ph.D in Food Hygiene/2006-2011/ Urmia University, Urmia, Iran

Professional positions

- Member (invited) at Iranian Academy of Sciences (Since May 2024)
- Fellowship for Visiting Scientist (TUBITAK)/ Augst 2024- November 2022; Yildiz Technical University, Istanbul, Turkey
- Professor, Urmia University, 2023- present
- Associate Professor, Urmia University, 2018- 2023
- Visiting Professor/ March 2022- September 2022; University of Minho, Braga, Portugal
- Assistant Professor, Urmia University, 2014- 2018
- Research assistance at Department of Food Hygiene and Quality Control, Faculty of Veterinary Medicine, Urmia University, 2006-2010
- Researcher at Department of Biotechnology, Razi Vaccine and Serum Research Institute (RVSRI), Tehran, Iran

Current research interests

- Postbiotics; Food biopreservation; Functional Food; Antimicrobial food packaging; Intelligent food packaging; Nanomaterials

Awards

- Research excellence of Urmia University; 2023, 2025
- World's Top 2% Scientists; released by Stanford University, 2022-2024
- Iranian Top National Researcher (Awarded by Iranian Ministry of Science, Research, and Technology), 2021
- Top researcher of West Azerbaijan province, 2019

Management of scientific and pedagogic bodies

- Scientific secretary of 1st National Food and Drug Safety Congress, Urmia, 2023
- Member of research council of Food and Beverages Safety Research Center, Urmia University of Medical Sciences, 2016- now
- Executive secretary of National Congress of Food Hygiene, Urmia, 2018

International activities

- Associate Editor of Journal of Quality Assurance and Safety of Crops & Foods (since 2024)
- Associate Editor of Frontiers in Microbiology (Frontiers publication since 2021)
- Editor of Veterinary Research Forum (Urmia publication since 2022)
- Editorial board member of Veterinary Research Forum (Urmia publication since 2024), Foods (MDPI publication 2022-2024), Medicine in Microecology (Elsevier since 2021), Journal of Foods and Raw Materials (Russia since 2021)

Teaching, main courses

- Dairy Hygiene and Technology; Food Microbiology; Food Plant Sanitation; Food Sampling and Food Standards and Regulations

Projects, completed and ongoing

- Coordinator and PI of 9 complete projects and 2 ongoing

Experience as supervisor/advisor

- MSc- 59 completed and 2 ongoing
- PhD – 12 completed and 1 ongoing

Patents and entrepreneurship skills

- Founder of Fanavaran NanoZist Plast (Knowledge-based company at Urmia University) operating from March 2021, dedicated to the development of bacterial cellulose-based technologies

Publications and impact

- Scopus h- index: 43 (around 6131 citations)
- More than 144 published papers
- 4 published book chapters and 1 ongoing
- 4 published books in Persian language
- More than 90 congress presentations
- 350 peer reviews verified by Web of Science
- 2 invited International congress presentations

Web sites (Click on each logo)			
			
Scientific IDs	ORCID: 0000-0002-6004-6874 Web of Science ResearcherID: C-9909-2014		

Recent published and under review publications; 2022-2025 (the corresponding authors are underlined):

1. Sharafi, H., Rezaei, E., Farhadi, N., Alirezalu, A., Moradi, M. (2025). Lemon verbena nanoemulsion: A natural solution for improving quality and shelf life of Thomson Navel orange (*Citrus sinensis* L.). *Journal of Agriculture and Food Research*. **Under revision**. (ISI-IF: 4.8).
2. Hosseini, S.H., Sharafi, H., Emamjomeh, A., Nasri, F., Hosseini, A., Mardani, S., Moradi, M. (2025). Postbiotics and Parabiotics in Veterinary Medicine: A Market Overview. *Probiotics and Antimicrobial Proteins*. **Under revision**. (ISI-IF: 4.9).
3. Divsalar, E., Incili, G.K., Shi, C., Semsari, E., Hosseini, S.H., Ebrahimi Tirtashi, F., Toker, O.S., Mojgani, N., Liu, S-Q., Moradi, M. (2025). Challenges with the use of postbiotics/parabiotics in food industry. *Critical Reviews in Food Science and Nutrition*. **Under revision**. (ISI-IF: 7.3).
4. Mardani, S., Tajik, H., Divsalar, E., Moradi, M. (2025) Chia seed mucilage film with *Lactobacillus acidophilus* LA-5 postbiotics: Preparation and antimicrobial performance in ultra-filter cheese against *Escherichia coli* O157:H7. *International Journal of Biological Macromolecules*. 308, 142411 (ISI-IF: 7.7).
5. Mojgani, N., Bagheri, M., Ashique, S., Hosseini, S.H., Hussain, A., Mohraami, M., Zahmatekesh, A., Moradi, M. (2025). Probiotics and postbiotics: A promising prophylactic measure for American foulbrood and European foulbrood diseases of honeybees. *Veterinary Research Forum*. In press. (ISI-IF: 0.9).
6. Gholizadeh, S., Almasi, H., Amjadi, S., Moradi, M., Ghadiri Alamdari, N., Salmasi, S., Divsalar, E. (2025). Development and characterization of active packaging system based on zein nanofibers mat incorporated with geraniol-loaded nanoliposomes. *Food Science & Nutrition*. In press. (ISI-IF: 3.9).

7. Nasri, F., Alizadeh, A., İncili, G.K., Hayaloğlu, A.A. Moradi, M. (2025). Chemical composition, antimicrobial- antioxidant performance, and toxicity of postbiotics from *Lactobacillus acidophilus* LA-5 in classic and cheese whey media: A comparative approach. **Probiotics and Antimicrobial Proteins**. In press. (ISI-IF: 4.9).
8. Moigani, N., Ashique, S., Garg, A., Moradi, M., Kaushik, M., Bagheri, M., Taghizadeh-Hesary, F. (2025). Gut microbiota & postbiotics: biotic intervention for enhancing vaccine responses and personalized medicine for disease prevention **Probiotics and Antimicrobial Proteins**. In press. (ISI-IF: 4.9).
9. Divsalar, E., Moradi, M., Tajik, H., Molaei, R. Conte, A., M.A. Del Nobile. (2025). Synergistic effects of aerosolized lactic acid bacteria postbiotics and carbon dots in enhancing fresh pasta filata cheese shelf life. **Quality Assurance and Safety of Crops & Foods**. 17(2): 106–123. (ISI-IF: 4.6).
10. Molaei, R., Razavi, R., Omer, A.K.H., Lotfi, A., Ezati, P., Nikfarjam, N., Lim, L-T., Moradi, M. (2025). Hydrophobic carbon dots: An overview of the synthesis, purification, cytotoxicity, and potential applications in food safety and analytical chemistry. **Quality Assurance and Safety of Crops & Foods**. 17(2): 136–164. (ISI-IF: 4.6).
11. Mirmoeini, S.M., Moradi, M., Tajik, H., Almasi, H. (2025). Development of antimicrobial bioaerogel based on *Zataria multiflora* essential oil to extending ground meat shelf life. **Quality Assurance and Safety of Crops & Foods**. 17(1): 42–56. (ISI-IF: 4.6).
12. Sharafi, H., Razavi, R., Alipashaei Halabi, A., Hassani, D., Hosseini, S.H., Marhamati, H., Karimidastjerdi, A., Liu, S-Q., Moradi, M. (2025). *Lactiplantibacillus plantarum* postbiotics and thyme essential oil nanoemulsion-based edible spray: An innovative approach to extending the shelf life of rainbow trout fillets. **Journal of Food Measurement and Characterization**. 19, 876–885. (ISI-IF: 2.9).
13. Shirvani, Z., Aliakbarlu, J., Moradi, M. (2024). Application of bacterial nanocellulose film loaded with sodium nitrite, sumac, and black carrot extracts to reduce sodium nitrite, extend shelf life, and inhibit *Clostridium perfringens* in cooked beef ham. **International Journal of Biological Macromolecules**. 280, 135841. (ISI-IF: 7.7).
14. Omer, A.K., Tajik, H., Molaei, R., Moradi, M. (2024). Development of zeolite imidazole framework-based adsorbent for effective microextraction and preconcentration of histamine in food samples. **Foods**. 13, 2564. (ISI-IF: 4.7).
15. Lotfi Javid, A., Almasi, H., Molaei, R., Moradi, M. (2024). Basil essential oil-incorporated bacterial nanocellulose foam: Fabrication, characterization, and application in extending ground beef shelf life. **Journal of Agriculture and Food Research**. 18, 101453. (ISI-IF: 4.8).
16. Razavi, R., Tajik, H., Molaei, R., McClements, D.J., Moradi, M. (2024). Janus nanoparticles synthesized from hydrophobic carbon dots and carboxymethyl cellulose: Novel antimicrobial additives for fresh food applications. **Food Bioscience**. 62, 105171. (ISI-IF: 4.8).
17. Semsari, E., Tajik, H., Molaei, R., Moradi, M. (2024). Innovative aerosol technology using lemon peel-derived carbon dots for improving shelf life of beef. **Applied Food Research**. 4, 100499. (ISI-IF: 4.5).
18. Sharafi, H., Emamjomeh, A., Hosseini, A., Mousavi Khanghah, A., Moradi, M. (2024). Global prevalence and concentration of aflatoxins in meat and edible offal: A systematic review and meta-analysis. **Journal of Food Composition and Analysis**. 135, 106644. (ISI-IF: 4).
19. Mohammadzadeh, P., Ardebilchi Marand, S., Almasi, H., Zeynali, F., Moradi, M. (2024). Bacterial nanocellulose-based nanopaper activated by β -cyclodextrin/ *Salvia officinalis* essential oil complexes for shelf life extension of shrimp. **International Journal of Biological Macromolecules**. 275, 133354. (ISI-IF: 7.7).
20. Sharafi, H., Divsalar, E., Rezaei, Z., Liu, Sh-Q., Moradi, M. (2024). The potential of postbiotics as a novel approach in food packaging and biopreservation: A systematic review of the latest developments. **Critical Reviews in Food Science and Nutrition**. 64 (33), 12524–12554. (ISI-IF: 7.3).
21. Sohrabi, N., Almasi, H., Moradi, M. (2004). Controlled porosity intelligent aerogel based on chitosan nanofiber, anthocyanins and starch nanoparticles: Preparation, characterization and application in monitoring food spoilage. **Food Hydrocolloids**. 156, 110261. (ISI-IF: 11).
22. Martins, D., Khodamoradi, N., Gama, M., Moradi, M., Dourado, F. (2024). Effect of bacterial cellulose on the foaming properties of egg white and soy proteins. **Carbohydrate Polymer Technologies and Applications**. 7, 100517. (ISI-IF: 6.2).
23. Valipour, S., Tajik, H., Moradi, M., Molaei, R., Ghorbani, M. (2024). Anti-*Listeria* activity of postbiotics of *Lactiplantibacillus sakei* in beef fillet using aerosolization technique. **Veterinary Research Forum**. 15 (5), 223-229. (ISI-IF: 1).
24. Sadighara, P., Mofid, V., Mahmudiono, T., Rahmani, A., Tajdar-Oranj, B., Peivasteh-Roudsari, L., Farhangfar, A., Moradi, M., & Fakhri, Y., (2024). Concentration of heavy metals in canned tuna fish and probabilistic health risk assessment in Iran. **International Journal of Environmental Analytical Chemistry**. 104 (8), 1719–1729. (ISI-IF: 2.82).
25. Shafiei, H., Saei-Dehkordi, S.S., Moradi, M., Molaei, R. (2024). Preparation and antibacterial performance of bacterial nanocellulose pouch containing *Zataria multiflora* essential oil loaded halloysite nanotubes on *Escherichia coli* O157:H7 in cheese. **LWT**. 194, 115812. (ISI-IF: 6).
26. Sharafi, H., Alirezalu, A., Liu, S.Q., Karami, A., Moradi, M. (2024). Postbiotics-enriched flaxseed mucilage coating: A solution to improving postharvest quality and shelf life of strawberry. **International Journal of Biological Macromolecules**. 265(2), 131398. (ISI-IF: 8.2).
27. Karami-Eshkaftaki, Z., Saei-Dehkordi, S., Moradi, M., Saei-Dehkordi. (2024). Coated composite paper with nano-chitosan/cinnamon essential oil-nanoemulsion containing grafted ZnO NPs@CNC nanohybrid; synthesis, characterization and inhibitory activity on *Escherichia coli* biofilm developed on grey zucchini **International Journal of Biological Macromolecules**. 258, 128981. (ISI-IF: 8.2).

28. Hosseini, S.H., Farhangfar, A., Moradi, M., Dalir-Naghaddeh, B. (2024). Beyond probiotics: Exploring the potential of postbiotics and parabiotics in veterinary medicine. **Research in Veterinary Science**. 167, 105133. (ISI-IF: 2.4).
29. Divsalar, E., Moradi, M., Tajik, H., Molaei, R. (2023). Carbon dot-based photosensitizer: Synthesis, characterization and antimicrobial performance on foodborne pathogens. **Food Bioscience**. 56, 103220. (ISI-IF: 5.2).
30. Ghadiri Alamdari, N., Almasi, H., Moradi, M. Akhgari, M. (2023). Characterization of carbon quantum dots synthesized from vinasse and date seeds as agro-industrial wastes. **Waste and Biomass Valorization**. 14, 3689–3703. (ISI-IF: 3.44).
31. Ghorbani, M., Moradi, M., Tajik, H., Molaei, R. Alizadeh, A. (2023). Carbon dots embedded bacterial cellulose membrane as active packaging: Toxicity, in vitro release and application in minced beef packaging. **Food Chemistry**. 433, 137311. (ISI-IF: 9.23).
32. Oktay, C., Kahyaoglu, L. N., Moradi, M. (2023). Anthocyanins doped zeolitic imidazolate framework-8/polyvinyl alcohol based multilayer coated bacterial nanocellulose for food freshness monitoring. **Carbohydrate Polymers**. 319, 121184. (ISI-IF: 11.02).
33. Sharafi, H., Alizadeh, N., Moradi, M., Sharafi, K., Mousavi Khanghah, A. (2023). The prevalence and concentration of ochratoxin A in meat and edible offal: A global systematic review and meta-analysis. **Food and Chemical Toxicology**. 178, 113921. (ISI-IF: 5.57).
34. Lacivita, V., Tarantini, F., Molaei, R., Moradi, M. Conte, A., Del Nobile, M.A. (2023). Novel antimicrobial packaging with carbon dots from sour whey for fiordilatte cheese. **Food Research International**. 172, 113159. (ISI-IF: 7.4).
35. Hamed, L., Moradi, M., Ezati, p., O'Higgins, L., Meléndez-Martínez, A.L., Frleta, R., Simat, V., McClements, D.J., Jakobsen, A.N., Lerfall. (2023). Encapsulation of microalgal-based carotenoids: Recent advances in stability and food applications. **Trends in Food Science & Technology**. 138, 382–398. (ISI-IF: 16).
36. Mirmoeini, S.S., Hosseini, S.A., Lotfi Javid, A., Esmaeili Koutamehr, M., Sharafi, H., Molaei, R., Moradi, M. (2023). Development of *Thymus daenensis* Celak essential oil-loaded starch/cellulose aerogel for cheese antimicrobial packaging. **International Journal of Biological Macromolecules**. 244, 125356. (ISI-IF: 8.02).
37. Mirmoeini, S.M., Moradi, M., Tajik, H., Almasi, H., Gama, F.M. (2023). Cellulose/Salep-based intelligent aerogel with red grape anthocyanins: Preparation, characterization and application in beef packaging. **Food Chemistry**. 425, 136493. (ISI-IF: 9.23).
38. Esmaeili Koutamehr, M., Moradi, M., Tajik, H., Molaei, R. Khakbaz, M., Alizadeh, A. (2023). Sour whey-derived carbon dots; synthesis, characterization, and antimicrobial performance on foodborne pathogens. **LWT- Food Science and Technology**. 184, 114978. (ISI-IF: 6.05).
39. Moradi, M., Molaei, R., Kousheh, S.A., Guimarães, J.T. McClements, D.J. (2023). Carbon dots synthesized from microorganisms and food by-products: Active and smart food packaging applications. **Critical Reviews in Food Science and Nutrition**. 63:14, 1943-1959. (ISI-IF: 11.2).
40. Sharfi, H., Moradi, M., Sharafi, K. (2023). A systematic review and meta-analysis of the use of plant essential oils and extracts in the development of antimicrobial edible films for dairy application. **Veterinary Research Forum**. 14 (4) 179 - 194. (ISI-IF: 0.95).
41. Omidi Sarajar, B., Alizadeh, A., Moradi, M., Shafiei Irannejad, V. (2023). Effects of postbiotics from food probiotic and protective cultures on proliferation and apoptosis in HCT-116 colorectal cancer cells. **Applied Food Biotechnology**. 10 (2) 85-101. (ISI-IF: NA).
42. Sharafi, H., Moradi, M., Amiri, S. (2022). Application of cheese whey containing postbiotics of *Lactobacillus acidophilus* LA5 and *Bifidobacterium animalis* BB12 as a preserving liquid in high-moisture mozzarella. **Foods**. 11: 3387. (ISI-IF: 5.56).
43. Molaei, R., Moradi, M., Kahyaoglu, L.N., Forough, M. (2023). Application of bacterial nanocellulose decorated with zeolitic imidazolate framework (ZIF-L) as a platform for food freshness monitoring. **International Journal of Biological Macromolecules**. 223: 713–721. (ISI-IF: 8.02).
44. Mohammadi, R., Moradi, M., Tajik, H., Molaei, R. (2022). Potential application of postbiotics metabolites from bioprotective culture to fabricate antimicrobial packaging material. **International Journal of Biological Macromolecules**. 220. 528–536. (ISI-IF: 8.02).
45. Yilmaz, N., Özogul, F., Moradi, M., Ezgi Fadiloglu, E., Simat, V., Miguel Rocha, J. (2022). Reduction of biogenic amine formation by food-borne pathogens using postbiotics in lysine-decarboxylase broth. **Journal of Biotechnology**. 358. 118–127. (ISI-IF: 3.59).
46. Kuswandi, B., Moradi, M. Ezati, P. (2022). Food sensors: Off-package and on-package approaches. **Packaging Technology and Science**. 35: 847-862. (ISI-IF: 2.54).
47. Hassanpour, A.R., Moradi, M., Tajik, H., Molaei, R. (2022). Development of two types of intelligent indicators based on cellulose, black carrot, and grape anthocyanins for monitoring food freshness/spoilage. **Journal of Food Measurement and Characterization**. 16: 4295–4302. (ISI-IF: 2.43).
48. Azhdari, S., Moradi, M. (2022). Application of antimicrobial coating based on carboxymethyl cellulose and natamycin in active packaging of cheese. **International Journal of Biological Macromolecules**. 209: 2042-2049. (ISI-IF: 6.95).
49. Ghorbani, M., Tajik, H., Moradi, M., Molaei, R. Alizadeh, A. (2022). One-pot microbial approach to synthesize carbon dots from baker's yeast-derived compounds for the preparation of antimicrobial membrane. **Journal of Environmental Chemical Engineering**. 10: 107525. (ISI-IF: 5.90).
50. Almasi, H., Forghani, S., Moradi, M. (2022). Recent advances on intelligent food freshness indicators; an update on natural colorants and methods of preparation. **Food Packaging and Shelf Life**. 32: 100839. (ISI-IF: 6.42).
51. Moradi, M., Razavi, R., Omer, A.K., Farhangfar, A., McClements, D.J (2022). Interactions between nanoparticle-based additives and other food ingredients: A review of current knowledge. **Trends in Food Science and Technology**. 120: 75-87. (ISI-IF: 12.56).

52. Ghadiri Alamdari, N., Forghani, S., Salmasi, S., Almasi, H., Moradi, M. Molaei, R. (2022). *Ixiolirion tataricum* anthocyanins-loaded biocellulose label: Characterization and application for food freshness monitoring. **International Journal of Biological Macromolecules**. 200: 87-98. (ISI- IF: 6.95).
53. Mahmoudzadeh, P., Aliakbarlu, J., Moradi, M. (2022). Fabrication and antibacterial performance of cinnamon essential oil nanoemulsion on milk foodborne pathogens. **International Journal of Dairy Technology**. 75: 106-114. (ISI-IF: 4.37).