

CURRICULUM VITAE



Name: Afshin Akhondzadeh Basti

Qualification: D.V.M., Ph.D.

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Education:

1- University of Tehran, Iran, Doctor of Veterinary Medicine(D.V.M.) (1985-1991).

Thesis: The effects of GnRh and prostaglandin in fertility of cow

2- Department of Food Hygiene, Faculty of Veterinary Medicine, University of Tehran, Iran, Ph.D.

(Food Hygiene) (1994 - 1997).

Thesis: Model for a combined effect of temperature, pH, K-sorbate, salt and storage time on probability of growth initiation of *Salmonella typhimurium*

3- Fellowship (in molecular genetics, use of transposon mutagenesis to create mutants in virulence plasmid of verotoxigenic *E.coli* O157:H7), Laboratory of professor Carlton Gyles, Department of Pathobiology, Ontario Veterinary College, University of Guelph and a graduate course was called “Rapid Methods in Food Microbiology” which was presented by Professor Griffith, Department of Food Science (University of Guelph) (1997-1998).

4- Professional training course was called “Globalization of trade and international quality standards: new technical and voluntary standards in infections disease control” in the following subjects: Risk analysis, Border control, Epidemiology, Descriptive statistics, Immunology, Laboratory management and safety, Adapted serological techniques, Test validation and interpretation, PCR workshop. This course was given by Department of International Animal Health, Free University of Berlin and DSE-Food and Agriculture Development Center (Germany) (2001-2002).

Work Experience:

1- Instructor of Department of Food Hygiene, Faculty of Veterinary Medicine, University of Tehran, Tehran. Iran (teaching marine food microbiology) (1991 - 1994).

2- Assistant Professor of Department of Food Hygiene, Faculty of Veterinary Medicine, University of Tehran, Tehran. (teaching meat hygiene and marine food microbiology) (1998-2004).

3- Head of Department of Food Hygiene (2003-2007).

4- Associate Professor of Department of Food Hygiene, Faculty of Veterinary Medicine, University of Tehran, Tehran (teaching meat hygiene, marine food microbiology and food infection and intoxication) (2004-2010).

5- Professor of Department of Food Hygiene, Faculty of Veterinary Medicine, University of Tehran, Tehran. (teaching meat hygiene, marine food microbiology and food infection and intoxication) (since 2010).

6- Director General for foreign students, International Office, University of Tehran (since 2014).

Interests:

Swimming and music

Research Interests:

- Predictive Microbiology, Growth response and modeling of bacterial foodborne pathogens in defined system.

- Modelling the effectiveness of plant (*Zataria multiflora* Boiss., a plant belonging to the Lamiaceae family that geographically grows in Iran, Pakistan and Afghanistan) essential oil on *Salmonella* Typhimurium, *Staphylococcus aureus*, *Listeria monocytogenes*, *Vibrio parahaemolyticus* and *Bacillus cereus* in defined system.

- Marine food microbiology (with interest to *Listeria monocytogenes* and *Vibrio parahaemolyticus*)

-Meat Hygiene

Publications:

Papers:

1- Dayyani, A., Akhondzadeh Basti A., & Bokaie, S. (2001). Study of coliform, yeast and mold contamination of yogurt in Ghaemshar in Iran. ***Periodicum Biologorum***. 103 (2): 183-186.

2- Akhondzadeh Basti, A., & Taghi Zahrae Salehi (2003). The incidence of *Listeria monocytogenes* in rainbow trout in Tehran fish markets (Iran). In Proceeding book of the Third Word Fisheries Congress. ***American Fisheries Society Publication***, USA.

3- Akhondzadeh Basti, A., Zahrae, S. T., & Bokaie, S. (2004). Some bacterial pathogens in the intestine of cultivated silver carp and common carp. ***Developments in Food Science. 42. Elsevier publication***.

4- Akhondzadeh Basti, A., & Razavilar, V. (2004). Growth response and modeling of the effects of selected factors on the time-to-detection and probability of growth initiation of *Salmonella typhimurium*. ***Food Microbiology***. 21(4): 413-438.

5- Akhondzadeh Basti, A., Misaghi, A., Zahrae S. T., & Kamkar A. (2006). Bacterial pathogens in fresh, smoked and salted fish Iranian fish. ***Food Control***. 17:183-188.

6. Akhondzade Basti, A., Misaghi, A., & Khaschabi, D. (2007). Growth response and modelling of the effects of *Zataria multiflora* Boiss. essential oil, pH and temperature on *Salmonella* Typhimurium and *Staphylococcus aureus*. ***LWT- Food Science and Technology***. 40: 973-981

7. Misaghi, A., & Akhondzade Basti, A., (2007). Effects of *Zataria multiflora* Boiss. essential oil and nisin on *Bacillus cereus* ATCC 11778, ***Food Control***. 18: 1043-1049.

8. Akhondzade Basti, A., Moshiri, E. Noorbala, A-A., Jamshidi, A-H. Abbasi, S. H & Akhondzadeh, A. (2007). Comparison of petal of *Crocus sativus* and fluoxetine in the treatment of depressed outpatient: A pilot double-blind randomized trial. ***Progress in Neuro-Psychopharmacology***. 31:439-442.

9. Moshiri, E., Akhondzade Basti, A., Noorbala, A-A., Jamshidi A-H., Abbasi, S. H., & Akhondzadeh S., (2007). *Crocus sativus* L.(petal) in the treatment of mild -to-moderate depression: A double-blind, randomized and placebo-controlled trial. ***Phytomedicine***. 13: 607-611.

10. Moosavy, M-H., Akhondzade Basti, A., Misaghi, A., Salehi, T. Z., Abbasifar, A., Mousavi, H. A. E. Alipour, M., Razavi, N. E., Gandomi, H., & Noori, N. (2008). Effect of *Zataria multiflora* Boiss. Essential oil and nisin on *Salmonella typhimurium* and *Staphylococcus aureus* in a food model system

and on the bacterial cell membranes. *Food Research International* 41, 1050-1057.

11. Mousavy, T., Karim, G., Akhondzadeh Basti, A. (2008). Study of behaviour and enterotoxin production of *Staphylococcus aureus* during the manufacture and ripening of Iranian white brined cheese. *Journal of Infectious Diseases*. 12, 212.

12. Arash ABBASIFAR, Akhondzadeh Basti, A., Guiti KARIM, Saeed BOKAIE, Reza ABBASIFAR, Argentina ALANIS VILLA, Ali MISAGHI², Amir Hossein JAMSHIDI, Hassan GANDOMI, Ashkan Jebeli JAVAN (2009). Effect of *Zataria multiflora* Boiss. essential oil and starter culture on *Staphylococcus aureus* and *Listeria monocytogenes* during the manufacture, ripening, and storage of white brined cheese. *Milchwissenschaft* 64 (4).

13. Gghandomi, H., Misaghi, a. Akhondzade Basti, A., Bokaie, S. (2009). Effect of *Zataria multiflora* Boiss. essential oil on growth and aflatoxin formation by *Aspergillus flavus* in culture media and chesse. *Food and Chemical toxicology* 47 : 2397–2400.

14. Mahnoosh Parsaeimehr, Afshin Akhondzadeh Basti, Behrad Radmehr, Ali Misaghi, Arash Abbasifar, Ghity Karim, Nourdahr Rokni, Mohammad Sobhani Motlagh, Hassan Gandomi, Negin Noori, and Ali Khanjar. (2010). Effect of *Zataria multiflora* Boiss. Essential Oil, Nisin, and Their Combination on the Production of Enterotoxin C and α -Hemolysin by *Staphylococcus aureus*. *FOODBORNE PATHOGENS AND DISEASE* Volume 7, Number 3.

15. Mohammad Reza Raoufy , Shahryar Gharibzadeh, Reza Abbasifar , Behrad Radmehr , Afshin Akhondzadeh Basti , Arash Abbasifar , Ramin Khaksar. 2010. Modeling the growth of *Salmonella typhimurium* under the effect of *Zataria multiflora* essential oil, pH, and temperature by artificial neural networks **Comp Clin Pathol**.


16. Mohamad Reza Pajohi, Hossein Tajik, Amir Abbas Farshid, Afshin Akhondzadeh Basti and Mojtaba. Effects of *Mentha longifolia* L. Essential Oil and Nisin Alone and in Combination on *Bacillus cereus* and *Bacillus subtilis* in a Food Model and Bacterial Ultrastructural Changes *FOODBORNE PATHOGENS AND DISEASE*, Volume 8, Number 2, 2011

17. Gghandomi, H., Misaghi, a. Akhondzade Basti, A. (2011). Morphological and ultrastructural study of the antifungal activity of *Zataria multiflora* Boiss. essential oil on *Aspergillus flavus*. **Mycoses**. Vol 54 Issue 5

18. HASSAN EKHTIARZADEH, AFSHIN AKHONDZADEH BASTI, ALI MISAGHI, ABBASALI SARI, ALI KHANJARI, NOURDAHR ROKNI, SEPIDEH ABBASZADEH , RAZIEH PARTOVI. 2012 . GROWTH RESPONSE OF *VIBRIO PARAHAEMOLYTICUS* AND *LISTERIA MONOCYTOGENES* IN SALTED FISH FILLETS AS AFFECTED BY *ZATARIA MULTIFLORA* BOISS. ESSENTIAL OIL, NISIN, AND THEIR COMBINATION. *Journal of Food Safety* Volume 32, Issue 3, pages 263–269, \

19. Maryam Azizkhani, Afshin Akhondzadeh Basti, Ali Misaghi and Fahimeh Tooryan. 2012 Effects of *Zataria multiflora* Boiss., *Rosmarinus officinalis* L. and *Mentha longifolia* L. Essential Oils on Growth and Gene Expression of Enterotoxins C and E in *Staphylococcus aureus* ATCC 29213 (pages

508–516). [Journal of Food Safety](#) Volume 32, Issue 4.

20. Negin Noori, Ramak Yahyaraeyat, Alireza Khosravi, Parinaz Atefi, Afshin Akhondzadeh Basti, Fateme Akrami, Alireza Bamonar and Ali Misaghi. 2012.  Effect of *Zataria multiflora* Boiss. Essential Oil on Growth and Citrinin Production by *Penicillium citrinum* in Culture Media and Mozzarella Cheese (pages 445–451). *Journal of Food Safety* Volume 32, Issue 4

21 Afshin Akhondzadeh Basti, Hamidreza Haddadzadeh, Hossein Tajik, Bahador Hajimohammadi, Saloomesh Shirali, Mohammad Hemati, and Emad Ahmadiara . Effect of different temperature conditions on survival time of *Linguatula serrata* nymphs. **HVM Bioflux**, 2011, Volume 3, Issue 2.

22. EHSAN SADEGHI, AFSHIN AKHONDZADEH BASTI, NEGIN NOORI, ALI KHANJARI, RAZIEH PARTOVI , EFFECT OF CUMINUM CYMINUM L. ESSENTIAL OIL AND LACTOBACILLUS ACIDOPHILUS (A PROBIOTIC) ON STAPHYLOCOCCUS AUREUS DURING THE MANUFACTURE, RIPENING AND STORAGE OF WHITE BRINED CHEESE. *Journal of Food Processing and Preservation* 37 (2013) 449–455 © 2012 Wiley Periodicals, Inc

23. EFFECTS OF ZATARIA MULTIFLORA BOISS. ESSENTIAL OIL, NISIN, pH AND TEMPERATURE ON VIBRIO PARAHAEEMOLYTICUS ATCC 43996 AND ITS THERMOSTABLE DIRECT HEMOLYSIN PRODUCTION
ALI KHANJARI , ALI MISAGHI, AFSHIN AKHONDZADEH BASTI, HOSSEIN ESMAEILI, NARJES CHERGHI, RAZIEH PARTOVI, MOHAMMAD-REZA MOHAMMADIAN and NASRIN CHOEBKAR. *Journal of Food Safety* 33 (2013) 340–347 © 2013 Wiley Periodicals, Inc

24. Maryam Azizkhani, Afshin Akhondzadeh Basti, Ali Misaghi, Hassan Gandomi Nasrabadi, Hedayat Hosseini , Effects of *Zataria multiflora* Boiss. Essential Oil on Growth and Gene Expression of Enterotoxins A, C and E in *Staphylococcus aureus* ATCC 29213, **International Journal of Food Microbiology**, *In Press, Accepted Manuscript, Available online 6 March, 2013*

25. Effect of autochthonous starter cultures isolated from Siahmazgi cheese on physicochemical, microbiological and volatile compound profiles and sensorial attributes of sucuk, a Turkish dry-fermented sausage. Mina Kargozari, Sohrab Moini, Afshin Akhondzadeh Basti, Zahra Emam-Djomeh, Hassan Gandomi, Isabel Revilla Martin, Mehran Ghasemlou, Ángel A. Carbonell-Barrachina . *Meat Science* 97 (2014) 104–114.

Book Chapter:

Akhondzadeh Basti, A., Zahrae, S. T., & Bokaie, S. (2004). Some bacterial pathogens in the intestine of cultivated silver carp and common carp. ***Developments in Food Science. 42. Elsevier publication.***

Books:

1. Aquatic Animal Food Hygiene (2008), University of Tehran Press
2. Principles of meat and abattoirs hygiene (2011), University of Tehran Press

3. Safety in Fish Processing (2014), University of Tehran Press

Other Communications:

A number of full papers, oral and poster presentations in Iranian journals and international and national congresses.

Referee of International Scientific Journals:

Food control
Food safety
Food and Chemical toxicology
Foodborne Pathogens and Disease

Editorial Board of International Journals:

Veterinary Research Forum

Teaching Profile:

- A- teaching meat hygiene, marine food microbiology and food infection and intoxication
- B- Supervising more than 50 theses for DVM and Ph.D. degree in Food Hygiene so far that all of them have been published in national and international journals.