

Curriculum Vitae



Personal background:

Surname: Eskandari

First name: Mohammadhadi

Nationality: Iranian

Date of birth: 17/09/1977

Current Address: Number 4, Persana Building, Alley Number 3, Koohestan Street, Jomhoori Blvd. Shiraz, Iran

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E-mail: Eskandar@shirzau.ac.ir and Hadi_eskandari@yahoo.com

Language Skills: English, Persian

Hobbies: Swimming, Biking, Web surfing

Current job and position: Professor (full) at Shiraz University

H-index: 34 **i10-index:** 79 **Citations:** 3550 (December, 2022)

Education:

Pre-Professional education:

1984-1992 School, Salaar, Arsanjan, Iran

1993-1996 High school, St. Motaharri, Arsanjan, Iran

Professional Education:

1997-2003 School of Veterinary Medicine, Shiraz University, Shiraz, Iran
Degree received: Doctor of Veterinary Medicine (DVM)

Post Graduate Education:

2003-2007 Department of Food Hygiene, Faculty of Veterinary Medicine,
Shiraz University, Shiraz, Iran
Degree received: Ph.D. in Food Hygiene

Ph. D Dissertation: Cloning, expression and purification of caprine prochymosin in *E. coli*.

Short term researches:

2005-2006 Department of Biotechnology, **Lund University**, Sweden

2006, Department of Biology, **University of Groningen**, Netherlands

2018-2019, Invited professor, Department of Molecular Biotechnology, **Aachen RWTH University**, Germany

Positions and Participations:

2003-2006, Instructor, Department of Food Science and Technology, College of Agriculture Shiraz University, Shiraz, Iran.

2008-Cont. Asistant Professor, Department of Food Science and Technology, College of Agriculture, Shiraz University, Shiraz, Iran.

2003-Cont. Industrial consultant, Meat and Dairy industries.

2011-Cont. Member of Iranian Association of Food Hygiene

2012-2015 Cont. Head of Food Science and Technology Department, Shiraz University

2015-2016 Head of central laboratory, Shiraz University

2016-2017 Head of research affairs, Shiraz University

Research interests:

- 1- Biotechnology
- 2- Functional foods
- 3- Food safety and quality
- 4- Meat technology

Industrial experiences:

CEO and Founder of Pardis Roshd Mehrgan (Science based company)

Consultant of Setareh Yakhi Asia (BA-foods)

Consultant of Pegah Fars Dairy Company

Consultant of Emranina Trading Company

Consultant of Novin Protein Company

Projects participations:

- 1- Design and development of multi-peptide vaccine against atherosclerosis and hypercholesterolemia
- 2- Production of recombinant caprine prochymosin in *E. coli*.
- 3- Improvement fermentation condition for production of Biopolymer by *Halomonas boliviensis*.
- 4- Cloning and expression of *Halomonas boliviensis* polyhydroxyalkanoate biosynthesis gene in *E. coli*.
- 5- Cloning and expression of bacteriocin from *Streptococcus pneumonia* in *Lactococcus lactis*.
- 6- Aflatoxin M1 removal of milk by zeolites.
- 7- Yogurt supplementation for improvement viability of probiotic bacteria

Publications: <http://sess.shirazu.ac.ir/sess/3146487416385>

Selected publications:

1. Ghorbani, A., Samarfard, S., Jajarmi, M., Bagheri, M., Karbanowicz, T.P., Afsharifar, A., **Eskandari, M.H.**, Niazi, A. and Izadpanah, K., 2022. Highlight of potential impact of new viral genotypes of SARS-CoV-2 on vaccines and anti-viral therapeutics. *Gene Reports*, 26, p.101537.
2. Gahruie, H.H., Mirzapour, A., Ghiasi, F., **Eskandari, M.H.**, Moosavi-Nasab, M. and Hosseini, S.M.H., 2022. Development and characterization of gelatin and Persian gum composite edible films through complex coacervation. *LWT*, 153, p.112422.
3. Ghiasi, F., Golmakani, M.T., **Eskandari, M.H.** and Hosseini, S.M.H., 2022. Effect of sol-gel transition of oil phase (O) and inner aqueous phase (W1) on the physical and chemical stability of a model PUFA rich-W1/O/W2 double emulsion. *Food Chemistry*, 376, p.131929.
4. Ghorbani, A., Hadifar, S., Salari, R., Izadpanah, K., Burmistrz, M., Afsharifar, A., **Eskandari, M.H.**, Niazi, A., Denes, C.E. and Neely, G.G., 2021. A short overview of CRISPR-Cas technology and its application in viral disease control. *Transgenic Research*, 30(3), pp.221-238.
5. Ghorbani, A., Samarfard, S., Eskandarzade, N., Afsharifar, A., **Eskandari, M.H.**, Niazi, A., Izadpanah, K. and Karbanowicz, T.P., 2021. Comparative phylogenetic analysis of SARS-CoV-2 spike protein—possibility effect on virus spillover. *Briefings in bioinformatics*, 22(5), p.bbab144.
6. Ghiasi, F., **Eskandari, M.H.**, Golmakani, M.T., Rubio, R.G. and Ortega, F., 2021. Build-Up of a 3D Organogel Network within the Bilayer Shell of Nanoliposomes.

A Novel Delivery System for Vitamin D3: Preparation, Characterization, and Physicochemical Stability. *Journal of Agricultural and Food Chemistry*, 69(8), pp.2585-2594.

7. Hemmati, F., Hemmati-Dinarvand, M., Karimzade, M., Rutkowska, D., **Eskandari, M.H.**, Khanizadeh, S. and Afsharifar, A., 2021. Plant-derived VLP: a worthy platform to produce vaccine against SARS-CoV-2. *Biotechnology Letters*, pp.1-13.
8. Vahdat, M.M., Hemmati, F., Ghorbani, A., Rutkowska, D., Afsharifar, A., **Eskandari, M.H.**, Rezaei, N. and Niazi, A., 2021. Hepatitis B core-based virus-like particles: A platform for vaccine development in plants. *Biotechnology Reports*, 29, p.e00605.
9. Sabet-Sarvestani, N., **Eskandari, M.H.**, Hosseini, S.M.H., Niakousari, M., Hashemi Gahruie, H. and Khalesi, M., 2021. Production of synbiotic ice cream using *Lactobacillus casei*/*Lactobacillus plantarum* and fructooligosaccharides. *Journal of Food Processing and Preservation*, 45(5), p.e15423.
10. Ghiasi, F., Golmakani, M.T., **Eskandari, M.H.** and Hosseini, S.M.H., 2022. Effect of sol-gel transition of oil phase (O) and inner aqueous phase (W1) on the physical and chemical stability of a model PUFA rich-W1/O/W2 double emulsion. *Food Chemistry*, 376, p.131929.
11. Mahboudi, S., Moosavi-Nasab, M., Kazemi, B., Rahimpour, A., **Eskandari, M.H.**, Mohammadian, O. and Shams, F., 2021. Utilization of the human gamma-satellite insulator for the enhancement of anti-PCSK9 monoclonal antibody expression in Chinese hamster ovary cells. *Molecular Biology Reports*, 48(5), pp.4405-4412.
12. Golmakani, M.T., **Eskandari, M.H.**, Kooshesh, S. and Pishan, M., 2021. Investigation of the effects of pomegranate juice addition on physicochemical, microbiological, and functional properties of set and stirred yogurts. *Food Science & Nutrition*, 9(12), pp.6662-6671.
13. Shojaei Zinjanab, M., Golmakani, M.T., **Eskandari, M.H.**, Toh, M. and Liu, S.Q., 2021. Natural flavor biosynthesis by lipase in fermented milk using in situ produced ethanol. *Journal of Food Science and Technology*, 58(5), pp.1858-1868.
14. Ghorbani, A., Samarfard, S., Jajarmi, M., Bagheri, M., Karbanowicz, T.P., Afsharifar, A., **Eskandari, M.H.**, Niazi, A. and Izadpanah, K., 2022. Highlight of potential impact of new viral genotypes of SARS-CoV-2 on vaccines and anti-viral therapeutics. *Gene Reports*, 26, p.101537.
15. Ahmadi, A., Mazloom, Z., Eftekhari, M.H., Masoompour, S.M., Fararouei, M.,

Eskandari, M.H., Mehrabi, S., Zare, M. and Sohrabi, Z., 2021. Muscle mass and function are related to respiratory function in chronic obstructive pulmonary disease *Medical Journal of the Islamic Republic of Iran*, 35, p.34.

16. Ghiasi F, Golmakani M, **Mohammad hadi E**, Hosseini S (2020) A new approach in the hydrophobic modification of polysaccharide-based edible films using structured oil nanoparticles **Industrial Crops and Products** 154:112679-0
17. Hashemi Gahruie H, **Mohammad hadi E**, Mesbahi G (2019) Development of functional yogurt fortified with wheat germ and strawberry as functional ingredients **Progress in Nutrition** 21:388-398
18. Majzoobi M, Kamaliaghdam M, **Mohammad hadi E**, Farahnaky A (2019) Quality and microbial properties of symbiotic bread produced by straight dough and frozen part?baking methods **Journal of Texture Studies** 50:165-171
19. Khorsandi A, **Mohammad hadi E**, Aminlari M, Shekarforoush S, Golmakani M (2019) Shelf-life extension of vacuum packed emulsion-type sausage using combination of natural antimicrobials **Food Control** 104:139-146
20. Kazemi, Asma, Ahmad Ali Noorbala, Kamal Azam, Mohammad Hadi **Eskandari**, and Kurosh Djafarian. "Effect of probiotic and prebiotic vs placebo on psychological outcomes in patients with major depressive disorder: A randomized clinical trial." *Clinical Nutrition* 38, no. 2 (2019): 522-528.
21. Ghayour, Nazanin, Seyed Mohammad Hashem Hosseini, Mohammad Hadi **Eskandari**, Sara Esteghlal, Abdo-Reza Nekoei, Hadi Hashemi Gahruie, Mohsen Tatar, and Fakhraddin Naghibalhossaini. "Nanoencapsulation of quercetin and curcumin in casein-based delivery systems." *Food hydrocolloids* 87 (2019): 394-403.
22. Gahruie, Hadi Hashemi, Mohammad Hadi **Eskandari**, Paul Van der Meeren, and Seyed Mohammad Hashem Hosseini. "Study on hydrophobic modification of basil seed gum-based (BSG) films by octenyl succinate anhydride (OSA)." *Carbohydrate polymers* 219 (2019): 155-161.
23. Akbari, Mehdi, Mohammad Hadi **Eskandari**, and Zahra Davoudi. "Application and functions of fat replacers in low-fat ice cream: a review." *Trends in Food Science & Technology*(2019).
24. Shahamirian, Maryam, Mohammad Hadi **Eskandari**, Mehrdad Niakousari, Sara Esteghlal, Hadi Hashemi Gahruie, and Amin Mousavi Khaneghah. "Incorporation of pomegranate rind powder extract and pomegranate juice into frozen burgers: oxidative stability, sensorial and microbiological characteristics." *Journal of food science and technology* 56, no. 3 (2019): 1174-1183.
25. Khorsandi, Azita, Mohammad Hadi **Eskandari**, Mahmoud Aminlari, Seyed Shahram Shekarforoush, and Mohammad Taghi Golmakani. "Shelf-life extension of vacuum packed emulsion-type sausage using combination of natural

- antimicrobials." *Food Control* 104 (2019): 139-146.
26. Firuzi, Maryam Rafsanjani, Mehrdad Niakousari, Mohammad Hadi **Eskandari**, Malihe Keramat, Hadi Hashemi Gahruie, and Amin Mousavi Khaneghah. "Incorporation of pomegranate juice concentrate and pomegranate rind powder extract to improve the oxidative stability of frankfurter during refrigerated storage." *LWT* 102 (2019): 237-245.
 27. Ghiasi, Fatemeh, Mohammad Hadi **Eskandari**, Mohammad-Taghi Golmakani, and Seyed Mohammad Hashem Hosseini. "Development of highly stable colloidal dispersions of gelled-oil nanoparticles loaded with cuminaldehyde." *Journal of colloid and interface science* 541 (2019): 65-74.
 28. Golmakani, Mohammad-Taghi, Sabihe Soleimanian-Zad, Nasireh Alavi, Ehda Nazari, and Mohammad Hadi **Eskandari**. "Effect of Spirulina (*Arthrospira platensis*) powder on probiotic bacteriologically acidified feta-type cheese." *Journal of Applied Phycology* 31, no. 2 (2019): 1085-1094.
 29. Majzoobi, Mahsa, Mohammad Bagher Kamali Aghdam, Mohammad Hadi **Eskandari**, and Asgar Farahnaky. "Quality and microbial properties of symbiotic bread produced by straight dough and frozen part-baking methods." *Journal of texture studies* 50, no. 2 (2019): 165-171.
 30. Gahruie, Hadi Hashemi, Mohammad Hadi **Eskandari**, and Gholamreza Mesbahi. "Development of functional yogurt fortified with wheat germ and strawberry as functional ingredients." *Progress in Nutrition* 21, no. 1-S (2019): 388-398.
 31. Moayyedi, Mahsa, Mohammad Hadi **Eskandari**, Amir Hossein Elhami Rad, Esmaeil Ziaee, Mohammad Hossein Haddad Khodaparast, and Mohammad-Taghi Golmakani. "Effect of drying methods (electrospraying, freeze drying and spray drying) on survival and viability of microencapsulated *Lactobacillus rhamnosus* ATCC 7469." *Journal of functional foods* 40 (2018): 391-399.
 32. Baeghbali, Vahid, Mehrdad Niakousari, Michael O. Ngadi, and Mohammad Hadi **Eskandari**. "Combined ultrasound and infrared assisted conductive hydro-drying of apple slices." *Drying Technology* (2018): 1-13.
 33. Ziaee, Esmaeil, Maryam Razmjooei, Ehsan Shad, and Mohammad Hadi **Eskandari**. "Antibacterial mechanisms of *Zataria multiflora* Boiss. essential oil against *Lactobacillus curvatus*." *LWT* 87 (2018): 406-412.
 34. Khorsandi, Azita, Mohammad Hadi **Eskandari**, Mahmoud Aminlari, Seyed Shahram Shekarforoush, and Mohammad Taghi Golmakani. "Shelf-life extension of vacuum packed emulsion-type sausage using combination of natural antimicrobials." *Food Control* 104 (2019): 139-146.
 35. Khorsandi, Azita, Esmaeil Ziaee, Ehsan Shad, Maryam Razmjooei, Mohammad Hadi **Eskandari**, and Mahmoud Aminlari. "Antibacterial Effect of Essential Oils against Spoilage Bacteria from Vacuum-Packed Cooked Cured Sausages." *Journal of food protection* 81, no. 8 (2018): 1386-1393.

36. Oryan, Ahmad, Esmat Alemzadeh, and Mohammad Hadi **Eskandari**. "Kefir accelerates burn wound healing through inducing fibroblast cell migration in vitro and modulating the expression of IL-1ss, TGF-ss1, and bFGF genes in vivo." *Probiotics and antimicrobial proteins* (2018): 1-13.
37. Aminlari, Ladan, Seyed Shahram Shekarforoush, Saeid Hosseinzadeh, Saeed Nazifi, Javad Sajedianfard, and Mohammad Hadi **Eskandari**. "Effect of Probiotics Bacillus coagulans and Lactobacillus plantarum on Lipid Profile and Feces Bacteria of Rats Fed Cholesterol-Enriched Diet." *Probiotics and antimicrobial proteins* (2018): 1-9.
38. Shahbazi, Hossein, Hadi Hashemi Gahruie, Mohammad-Taghi Golmakani, Mohammad H. **Eskandari**, and Matin Movahedi. "Effect of medicinal plant type and concentration on physicochemical, antioxidant, antimicrobial, and sensorial properties of kombucha." *Food Science & Nutrition* 6, no. 8 (2018): 2568-2577.
39. Gahruie, Hadi Hashemi, Esmail Ziaee, Mohammad Hadi **Eskandari**, and Seyed Mohammad Hashem Hosseini. "Characterization of basil seed gum-based edible films incorporated with Zataria multiflora essential oil nanoemulsion." *Carbohydrate polymers* 166 (2017): 93-103.
40. Majlesi, Majid, Seyed Shahram Shekarforoush, Hamid Reza Ghaisari, Saeid Nazifi, Javad Sajedianfard, and Mohammad Hadi **Eskandari**. "Effect of probiotic Bacillus coagulans and Lactobacillus plantarum on alleviation of mercury toxicity in rat." *Probiotics and antimicrobial proteins* 9, no. 3 (2017): 300-309.
41. Hashemi Gahruie, Hadi, Seyed Mohammad Hashem Hosseini, Mohammad Hossein Taghavifard, Mohammad Hadi **Eskandari**, Mohammad-Taghi Golmakani, and Ehsan Shad. "Lipid oxidation, color changes, and microbiological quality of frozen beef burgers incorporated with Shirazi thyme, cinnamon, and rosemary extracts." *Journal of Food Quality* 2017 (2017).
42. Jafarpour, Dornoush, Seyed Shahram Shekarforoush, Hamid Reza Ghaisari, Saeed Nazifi, Javad Sajedianfard, and Mohammad Hadi **Eskandari**. "Protective effects of synbiotic diets of Bacillus coagulans, Lactobacillus plantarum and inulin against acute cadmium toxicity in rats." *BMC complementary and alternative medicine* 17, no. 1 (2017): 291.
43. Alirezalu, Kazem, Javad Hesari, Mohammad Hadi **Eskandari**, Hadi Valizadeh, and Mohammad Sirousazar. "Effect of green tea, stinging nettle and olive leaves extracts on the quality and shelf life stability of frankfurter type sausage." *Journal of food processing and preservation* 41, no. 5 (2017): e13100.
44. Amani, Elahe, Mohammad Hadi **Eskandari**, and Shahram Shekarforoush. "The effect of proteolytic activity of starter cultures on technologically important properties of yogurt." *Food science & nutrition* 5, no. 3 (2017): 525-537.
45. Mohammadi, Hesam, Seyed Mohammad Mazloomi, Mohammad Hadi **Eskandari**, Mahmoud Aminlari, and Mehrdad Niakousari. "The Effect of Ozone on Aflatoxin

- M1, Oxidative Stability, Carotenoid Content and the Microbial Count of Milk." *Ozone: Science & Engineering* 39, no. 6 (2017): 447-453.
46. Khajehie, Nastaran, Mohammad-Taghi Golmakani, Marzieh Eblaghi, and Mohammad Hadi Eskandari. "Evaluating the effects of microwave-assisted hydrodistillation on antifungal and radical scavenging activities of *oliveria decumbens* and *chaerophyllum macropodium* essential oils." *Journal of food protection* 80, no. 5 (2017): 783-791.
 47. Golmakani, Mohammad-Taghi, Maryam Farahmand, Armin Ghassemi, Mohammad Hadi Eskandari, and Mehrdad Niakousari. "Enrichment of citral isomers in different microwave-assisted extraction of essential oil from fresh and dried lemon verbena (*Aloysia citridora*) leaves." *Journal of food processing and preservation* 41, no. 6 (2017): e13215.
 48. Majlesi, Majid, Seyed Shahram Shekarforoush, Hamid Reza Ghaisari, Saeid Nazifi, Javad Sajedianfard, and Mohammad Hadi Eskandari. "Erratum to: effect of probiotic *Bacillus coagulans* and *Lactobacillus plantarum* on alleviation of mercury toxicity in rat." *Probiotics and antimicrobial proteins* 9, no. 2 (2017): 214-214.
 49. Majzoobi, Mahsa, Samaneh Talebanfar, Mohammad Hadi Eskandari, and Asgar Farahnaky. "Improving the quality of meat-free sausages using κ -carrageenan, konjac mannan and xanthan gum." *International Journal of Food Science & Technology* 52, no. 5 (2017): 1269-1275.
 50. Forghani, Zahra, Mohammad Hadi Eskandari, Mahmoud Aminlari, and Seyed Shahram Shekarforoush. "Effects of microbial transglutaminase on physicochemical properties, electrophoretic patterns and sensory attributes of veggie burger." *Journal of food science and technology* 54, no. 8 (2017): 2203-2213.
 51. Abhari, Khadijeh, Seyed Shahram Shekarforoush, Saeid Hosseinzadeh, Saeid Nazifi, Javad Sajedianfard, and Mohammad Hadi Eskandari. "The effects of orally administered *Bacillus coagulans* and inulin on prevention and progression of rheumatoid arthritis in rats." *Food & nutrition research* 60, no. 1 (2016): 30876.
 52. Akbari M, Mohammad Hadi E, Niakousari M, Bedeltavana A (2016) "The effect of inulin on the physicochemical properties and sensory attributes of low-fat ice cream " *International Dairy Journal* 57:52-55
 53. Eftekhari M, Mohammad Hadi E, Rezaianzadeh A, Sagheb M (2016) "Intradialytic Oral Protein Supplementation and Nutritional and Inflammation Outcomes in Hemodialysis: A Randomized Controlled Trial " *American Journal of Kidney Diseases* 68:122-130
 54. Eblaghi M, Khajeheie F, Golmakani M, Mohammad Hadi E (2016) "Investigating the effects of microwave-assisted hydrodistillation on antioxidant and antifungal

activities of *Tanacetum polycephalum* and *Artemisia chamaemelifolia* essential oils
" Journal of Essential Oil Research :-

55. Sedaghat H, **Mohammad Hadi E**, Moosavi-nasab M, Shekarforoush S (2016)
 "Application of non-starter lactic acid bacteria as biopreservative agents to control fungal spoilage of fresh cheese " **International Dairy Journal** 56:87-91
56. Abbasvali M, **Mohammad Hadi E**, Esmaeili Koutamehr M, Moshtaghi M (2015)
 "Effect of leaf extract of olive (*Olea europaea*) cultivars on *Staphylococcus aureus* " **Online Journal of Veterinary Research** 19:519-529
57. Abbasvali M,, Esmaeili Koutamehr M, Moshtaghi H, **Mohammad Hadi E** (2015)
 "Effect of olive leaf extracts on *Salmonella typhimurium* " **Online Journal of Veterinary Research** 19:632-641
58. Khajehei F, Niakousari M, **Mohammad Hadi E**, Sarshar M (2015)
 "PRODUCTION OF POMEGRANATE JUICE CONCENTRATE COMPLETE BLOCK CRYOCONCENTRATION PROCESS " **Journal of Food Process Engineering** 38:488-498
59. Khajehei F, Niakousari M, **Mohammad Hadi E**, Sarshar M (2015) "Production of pomegranate juice concentrate by complete block cryoconcentration process " **Journal of food process engineering** 38:488-498
60. 41- Hashemi Gahruei H, **Mohammad Hadi E**, Mesbahi G, Hanifpour MA (2015)
 "Scientific and technical aspects of yogurt fortification: A review " **Food science and human wellness** 4:1-8
61. Sohrabi Z, Eftekhari M, **Mohammad Hadi E**, Rezaeianzadeh A, Sagheb M (2015)
 "Malnutrition-Inflammation Score and Quality of Patients: Is There Any Correlation " **Nephrology Urology Monthly** 3:1-5
62. Goudarztalejerdi A, Tabatabaei M, **Mohammad Hadi E**, Mowla D, Iraj I (2015)
 "Evaluation of bioremediation potential and biopolymer production of pseudomonads isolated from " **International Journal of Environmental Science and Technology** 7:294-302
63. Izadi M, **Mohammad Hadi E**, Niakousari M, Shekarforoush S, Hanifpour MA , Izadi Z (2014) "Optimisation of pilot-scale spray drying process for probiotic yoghurt, using response surface methodology " **International journal of dairy technology** 62:211-219

64. Hashemi MB , Niakousari M, Saharkhiz M, **Mohammad Hadi E** (2014) "Stabilization of sunflower oil with Carum copticum benh & Hook essential oil " **Journal of food science and technology** 51:142-147
65. Moosavi-nasab M, Abedi O, Mousavinasab S, **Mohammad Hadi E** (2014) "Inhibitory Effect of Isolated Lactic Acid Bacteria from Scomberomorus commerson Intestines and their Bacteriocin on Listeria innocua " **Iran Agricultural Reseach** 33:43-52
66. Madadlou A, Jaberipour S, **Mohammad Hadi E** (2014) "Nanoparticulation of enzymatically cross-linked whey proteins to encapsulate caffeine via microemulsification/heat gelation procedure " **LWT - Food Science and Technology** 57:725-730
67. Rowshan zadeh S, **Mohammad Hadi E**, Shekarforoush S, Arsalan H (2014) "Phenotypic and genotypic diversity of dominant lactic acid bacteria isolated from traditional yogurts in tribes of Iran " **Iranian Journal of Veterinary Research** 15:347-352
- 68 . Zarei M, **Mohammad Hadi E**, Keshtkaran S (2014) "Survival of Normal and Chlorine-Stressed Pathogenic and Non-Pathogenic Vibrio parahaemolyticus Under Adverse Conditions " **Jundishapur journal of microbiology** 7:1-6
- 69 .Montaseri MH , **Mohammad Hadi E**, Taheri yeganeh A, Karami S , Mesbahi G, Niakousari M (2014) "Patulin in apple leather in Iran " **food additives and contaminants, part B** 7:106-109
70. **Mohammad Hadi E**, Pakfetrat S (2014) "Aflatoxins and heavy metals in animal feed in Iran " **food additives and contaminants, part B** 7:202-207
71. Majzoobi M, Pashangeh S, Farahnaky A, **Mohammad Hadi E**, Jamalian Nasr Abadi J (2014) "Effect of particle size reduction, hydrothermal and fermentation treatment on phytic acid content and some physicochemical properties of wheat bran " **Journal of Food Science and Technology** 51:2755-2761
72. Majzoobi M, Pashangeh S, Farahnaky A, **Mohammad Hadi E**, Jamalian Nasr Abadi J (2014) "Effect of particlesize reduction, hydrothermal and fermentation treatments on phytic acid content and some physicochemical properties of wheat bran " **Journal of food Science and Technology** 52:2755-

73. **Mohammad Hadi E**, Majlesi M, Gheisari H, Farahnaky A, Zabihollah K (2013) "Comparison of some physicochemical properties and toughness of camel meat and " **Journal of Applied Animal Research** 42:1-6
74. Alasvand zarasvand S, Shekarforoush S, Aminlari M, Kadevar M, **Mohammad Hadi E** (2013) "COMPARISON OF PHYSICOCHEMICAL AND SENSORY PROPERTIES OF EMULSION-TYPE SAUSAGES MADE WITH OSTRICH, BEEF AND TURKEY MEATS " **Advances in Food Sciences** 35:190-195
75. Zarei M, Basiri, S, Jamnezhad , **Mohammad Hadi E** (2013) "Prevalence of Escherichia coli O157:H7, Listeria monocytogenes and Salmonella spp. in Beef, Buffalo and Lamb Using Multiplex PCR " **Jundishapur journal of microbiology** 6:1-5
76. **Mohammad Hadi E**, Hosseinpour S, Mesbahi G, Shekarforoush S (2013) "New composite nitrite-free and low-nitrite meat-curing systems using natural colorants " **Food Science and Nutrition** 1:392-400
77. **Mohammad Hadi E**, Majlesi M, Gheisari H, Farahnaky A, Zabihollah K (2013) "Comparison of some physicochemical properties and thoghness of camel meat and beef " **Journal of Applied Animal Research** 42:1-6
78. Hosseinian S, Asasi K, Arsalan H, **Mohammad Hadi E**, Karimi madab M (2013) "Molecular cloning and expression of S1 glycoprotein gene of infectious bronchi9s virus (IBV) isolate IRFIBV32 in Lactococcus lactis " **Online Journal of Veterinary Research** 17:479-489
79. Moosavi-nasab M, Abedi O, Mousavinasab S, **Mohammad Hadi E** (2013) "Inhibitory effect of the isolated lactic acid bacteria from fish (Scomberomorus commerson) intestine and their bacteriocin on Listeria innocua " **Iran Agricultural Research** 33:43-52
80. Moraveji M, Arsalan H, Moghaddar N, Namavari M, **Mohammad Hadi E** (2012) "Development of latex agglutination test with recombinant NcSAG1 for the rapid detection of antibodies to Neospora caninum in cattle " **Veterinary Parasitology** 189:211-217
81. **Mohammad Hadi E**, Baroutkoub A, Roushan zamir M, Beglarian R,

Ghasemkhani I, Shekarforoush S (2012) "Effect of milk supplementation on growth and viability of starter and probiotic bacteria in yogurt during refrigerated storage " **Iranian Journal of Veterinary Research** 13:195-202

82. Mohammad Hadi E, Arsalan H, Alasvand zarasvand S, Aminlari M (2012) "Cloning, expression, purification and refolding of caprine prochymosin " **Food Biotechnology** 26:143-153

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88. Hanifpour M, Mirzaei A, Hatami M, Beglarian R, Roushan Zamir M, **Mohammad Hadi E** (2011) "Antibiotic resistance of Staphylococcus and Streptococcus Spp as determined by milk somatic cell count in healthy cows " **OJVR Online Journal of Veterinary Research** 15:124-130

89. Baroutkoub A, Roushan zamir M, Beglarian R, Joulayi H, Mazloomi S, Sohrabi Z, **Mohammad Hadi E** (2010) "Effects of probiotic yoghurt consumption on the serumcholesterol levels in hypercholestromic cases in Shiraz, southern Iran " **Scientific Research and Essays** 5:2206-2209

90. Zarei M, Mollaei, **Mohammad Hadi E**, Pakfetrat S , Shekarforoush S (2010) "Histamine and heavy metals content of canned tuna fish " **Global Veterinaria** 5:259-263
91. **Mohammad Hadi E**, Arsalan H, Aminlari M (2008) "Nucleotide sequencing of cDNA encoding for preprochymosin in native goat from Iran " **Iranian Journal of Veterinary Research** 9:262-265
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93. Arsalan H, Aminlari M, **Mohammad Hadi E** (1389) "Nucleotide sequence of cDNA encoding for preprochymosin in native goat (capra hircus) from iran " **Iraninan Journal of Veterinary Research** 9:262-267

Papers and Abstracts in Conference Proceedings

- 1-**Mohammad Hadi E**, Shekarforoush S, Monjazebl marvdashti L "isolation and Characterization of phytase by Aureobasidium pullulan " **First International e-conference on novel food processing** (2014)
- 2-**Mohammad Hadi E**, Shekarforoush S, Monjazebl marvdashti L "Isolation and Characterization of phytase by Aureobasidium pullulans " **1st International e-conference on novel food processing** (2013)
- 3-**Mohammad Hadi E**, Niakousari M, Rafsanjani firuzi M "comparative study on efficacy of pomegranate juice and dried powder " **nd International Congress of Food Hygiene** (2012)
- 4-Alasvand zarasvand S, Shekarforoush S, Aminlari M, Kadevar M, **Mohammad Hadi E** "COMPARISON OF PHYSICOCHEMICAL AND SENSORY PROPERTIES OF EMULSION-TYPE SAUSAGES MADE WITH OSTRICH MEAT, BEEF AND TURKEY MEAT " **58th international congress of meat science and technology** (2012)
- 5-Izadi M, Niakousari M, **Mohammad Hadi E**, Shekarforoush S, Hanifpoor M "Effect of spray drying parameters on properties of spray dried yoghurt powder "

International Food Congress!Novel Approaches in Food Industry, MAY 26!29, 2011 (2011)

6-Hashemi MB , Niakousari M, Saharkhiz M, **Mohammad Hadi E** "Antioxidant activity of plants essential oil in sunflowers oil during storage " **International Food Congress-Novel Approaches in Food Industry, (2011)**

7-Ravanfar R, **Mohammad Hadi E**, Niakousari M "The measurement of phenolic compounds, antioxidant and anthocyanin in nine varieties " **International Food Congress-Novel Approaches in Food Industry, MAY 26-29, 2011 (2011)**

8-**Mohammad Hadi E**, Ravanfar R, Niakousari M "the measurment of phenolic compounds antioxidant and anthocyanin in nine varieties of Iranian pomegranates " **International Food Congress, novel approaches in food industry (2011)**

9-Izadi M, Niakousari M, **Mohammad Hadi E**, Shekarforoush S, Hanifpour MA. "Effect of spray drying parameteres on properties of spray dried yoghurt powder " **International Food Congress, novel approaches in food industry (2011)**

10-Hashemi M, Niakousari M, Saharkhiz M, **Mohammad Hadi E** "Antioxidant activity of plants essential oil in sunflower oil during storage " **International Food Congress, novel approaches in food industry (2011)**

11-**Mohammad Hadi E**, Pakfetrat S, Karimi khorami N "Determination of Lead, Tin and potassium sorbate in Iraninan canned pickled cucumber " **2nd International Congress of Food Hygiene (2011)**

12-**Mohammad Hadi E**, Pakfetrat S, Karimi khorami N "Determination of some heavy metals in iranian canned fruit juices " **2nd International Congress of Food Hygiene (ICFH2oii) (2011)**

13-**Mohammad Hadi E**, Pakfetrat S, Karimikhorami F "Determination of Tin, lead and copper in soft (alcohol free) beer " **2nd International Congress of Food Hygiene (2011)**

14-Majlesi M, Gheisari H, **Mohammad Hadi E** "comparison of relationship between collagen content, sarcomere length and shear force in mature and immature beef and camel meat " **2nd International Congress of Food Hygiene (2011)**

15-**Mohammad Hadi E**, Niakousari M, Rafsanjani firuzi M "Comparative study on efficiacy of pomegranate juice and pomegranate rind powder extract as antioxidant

for frakfurter sausage model " **2nd International Congress of Food Hygiene** (2011)

16-**Mohammad Hadi E**, Roshan zade S, Jafarpour D, Shekarforoush S, Atabaki GH "Effects of Nisin and other additives on shelf-life of vacuum packed Iranian sausages " **2th international congress of food hygiene** (2011)

17-Farahnakhy A, Safari Z, Shojae Z, Majzoobi M, **Mohammad Hadi E** "Physicochemical properties of binary mixtures of xanthan, guar, pectin, CMC and HPMC in a milk system " **16th Gums and Stabilisers For The Food Industries Conference** (2011)

18-**Mohammad Hadi E**, Shekarforoush S, Alasvand , Jafarpour D, Roshan zade S, Amiri "Tracking specific spoilage microorganisms in blown pack of sliced sausages " **2th international congress of food hygiene** (2011)

19-**Mohammad Hadi E**, Hoseinpour S, Mesbahi G, Shekarforoush S, Farahnaky A "An investigation on producing nitrite-free and low nitrite frankfurter sausages " **2nd International Congress of Food Hygiene** (2011)

20-Izadi M, **Mohammad Hadi E**, Niakousari M, Hanifpour M "Investigating the drying rate and viability of starter culture of set yogurt during drying in a laboratory freeze-drier " **Proceedings of the 5th International Conference on Innovations in Food and Bioprocess Technology** (2010)

21-Hashemi M, **Mohammad Hadi E**, Niakousari M, Hanifpour M " Investigating the drying rate and viability of starter culture of set yogurt during drying in a laboratory freeze-drier " **5th International conference on innovations in food & bioprocess technology** (2010)

22-Niakousari M, Saharkhiz M, **Mohammad Hadi E** "Antioxidant activity of plants essential oil in sunflower oil during storage " **5th International conference on innovations in food & bioprocess technology** (2010)

23-Zarei M, Mollaei A, **Mohammad Hadi E** "Determination of Histamine Content in Canned Tuna Fish Marketed in Iran " **EHEDG 1st Hygienic Engineering and Design Conference for Food Factories** (2010)

24-Zarei M, **Mohammad Hadi E**, Pakfetrat S "Heavy Metals Content in Canned Tuna Fish Marketed in Iran " **EHEDG 1st Hygienic Engineering and Design Conference for Food Factories** (2010)

25-Majzoobi M, Ostovan R, Farahnaky A, Mesbahi G, **Mohammad Hadi E**
 "Textural characteristics and cooking quality of fresh spaghetti made from bread
 flour and gluten powder " **6th Food Science International Symposium** (2010)

Courses Taught



Bachelor's

- General Microbiology
- General Biochemistry
- Meat and Fishery Technology
- Dairy Technology
- Food Hygiene and Safety
- Dairy Technology(1)
- Dairy Technology(2)
- GENERAL MICROBIOLOGY

Master's

- New Laboratory Techniques in Food Science
- Advanced Meat Technology

PhD

- Genetic Engineering
- Enzyme Production and Application in Food Technology
- Effect of Processing on Food Quality

Master's

- Food Quality Evaluation Methods
- Advanced Meat Technology
- Research Techniques in Food Science
-
- New Laboratory Techniques

Graduate Thesis Advisor(42)



PhD

Student FullName	Subject	Defense Year
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<div> <div></div> <div> Ali Goudarztalejerdi </div> </div>	ISOLATION AND IDENTIFICATION OF POLYHYDROXYALKANOATE BIOPOLYMERS PRODUCING PSEUDOMONADS FROM DIFFERENT SOURCES AND OPTIMIZING CONDITION FOR MAXIMUM BIOPOLYMER PRODUCTION USING OILY HYDROCARBON COMPOUNDS	2014
MSc		
Student FullName	Subject	Defense Year
<div> <div></div> <div>Marzieh Behrooz</div> </div>	Antimicrobial and antioxidant activity of essential oil and different extracts of <i>Oliveria decumbens</i> Vent.	2016
<div> <div></div> <div>Hesam Mohammadi</div> </div>	Effect of ozone treatments on aflatoxin M ¹ in the milk	2016
<div> <div></div> <div>Edris Sangi</div> </div>	Application of modified atmosphere packaging (MAP) to increase shelf life of cream powder	2015
<div> <div></div> <div>Arash Ershadi</div> </div>	Investigating the effective parameters influencing the interaction between soy protein isolation and water-soluble fraction of Persian gum to develop nanometric delivery systems	2015
<div> <div></div> <div>ehsan shad</div> </div>	Using of nano composite packaging containing nano-silver particles for improving shelf life of sliced vacuum packed emulsion type sausages	2015
<div> <div></div> <div>Mozhdeh Moezzi</div> </div>	Effect of addition of aqueous extracts of pomegranate peel and kernel and paste on physicochemical properties of frozen Cutlet	2015
<div> <div></div> <div>Seyed ayoub Khademi</div> </div>	Effects of pomegranate peel extract addition on cream powder oxidation	2015
<div> <div></div> <div>Alireza Razavi</div> </div>	producing low calorie coaca milk dessert using partial replacement of sugar with stevia	2015
<div> <div></div> <div>Azita Khorsandh</div> </div>	Evaluation of combination effect of cinnamon oil, EDTA, and nisin on shelf life of vacuum-packed sliced emulsion type sausages	2015
<div> <div></div> <div>Saeedeh Hasheminasab</div> </div>	Effect of Different Ozone Concentration on Functional and Microbial Properties of Mechanically Recovered Chicken Meat	2015
<div> <div></div> <div>Zahra Forghani</div> </div>	Effect of Microbial Transglutaminase on the Physiochemical and Organoleptic Properties of Veggie Burger	2014
<div> <div></div> <div>Samaneh Talebanfard</div> </div>	Effect of some hydrocolloids on physicochemical and sensory characteristics of gluten-free vegan sausage	2014
<div> <div></div> <div>Seyyed Hossein Asadi yosef abad</div> </div>	Optimization of Batch and Fed-Batch fermentation for recombinant prochymosin production by <i>Escherichia coli</i>	2014
<div> <div></div> <div>Hadi Hashemi gahrui</div> </div>	Production of fortified yogurt using wheat germ as a functional food and evaluating its physicochemical and	2014

	sensory properties	
Shahrzaç Razmjoo bakhtiyari	Formulation, preparation and evaluation of physicochemical and sensory characteristics of dairy dessert using distilled aqueous extract of medicinal plants (with and without sugar)	2014
Somayeh Kooshesh	Preparation of pomegranate juice blended yogurt and evaluation of its physicochemical and sensory characteristics	2014
Maryam Shahamirian	Comparative efficacy of pomegranate juice and pomegranate rind powder extract as antioxidants in storage during of frozen hamburger	2013
Mehdi Roushan zamir	Study of effect of different levels of lactose in milk (ordinary milk, lactose reduced milk and lactose free milk) on growth and survival of yogurt probiotic bacteria and evaluation of their physicochemical and sensory characteristics	2013
Elahe Amani	Evaluation of the Microbial, Physicochemical and Sensory Properties of Yoghurts Produced by Starter Bacteria Isolated from Traditional Iranian Yoghurts	2013
Mehdi Akbari	The production and evaluation of some physicochemical properties of low-fat synbiotic ice cream, containing spores of bacillus coagulans and inulin	2013
Zahra Moghimi	Antioxidant and antimicrobial activity of Allium jesdianum extract	2012
Hossein Sedaghat	Study of protective effect of some antifungal lactic acid bacteria in Iranian white cheese	2012
Zahra Esfandiari darenjani	preparation of instant yoghurt powder and evaluation of its physicochemical properties	2012
Mohamadbagher Kamaliaghdam	Production of synbiotic bread using straight and part-baked methods	2012
Forough Khajehei	Concentrating Pomegranate Juice with Various Methods and Evaluating the Effect of Concentration Methods on Physicochemical Properties of Concentrates	2012
Esmail Ziaee	Optimizing the Batch and Fed-Batch Fermentation Conditions for Growth of Bacillus Coagulans and Production of Probiotic Powder Using Spray Drier	2011
Nastaran Khajehie	Isolation of polyhydroxyalkanoate-producing Bacilli and Lactic acid bacteria from soil and other sources and identification of optimum condition for biopolymer production	2011
Anita Razeghi	Production of analogue cheese containing olive oil & evaluating some of its physico chemical properties	2011
Leila Monjazebr marvdashti	Identification of phytase producing microorganisms from natural sources and Enzyme's characterization	2011
Arezoosadat	Evaluation effect of ultrasound treatment on functional	2011

Mirseifinegad naiini	properties of beef in different amount of sodium chloride	
• Maryam Rafsanjani firuzi	comparative efficacy of pomegranate juice concentrate and pomegranate rind powder extract as antioxidants in frankfurter sausage	2010
• Somayeh Keshtkaran	effect of chlorine stress on the growth and survival characteristics on pathogen and nonpathogen <i>Vibrio</i> parahaemolyticus	2010
• Javad Safari ronizi	effect of silver containing nano-composite antimicrobial packaging system on shelf-life of pasteurized milk	2010
• Ali reza Taheri yeganeh	Effect of processing stages of apple leather on patulin content and ozone application to decrease patulin level	2010
• Sanam Jaberipour	Preparation of whey protein nanoparticles through emulsification-enzymatic gelation method as vehicles for caffeine and herbal extract	2010
• Sanaz Roshan zade	Isolation of starter bacteria from traditional Iranian yogurts and identification of their phenotypic, genotypic and technological	2009
• Dornoush Jafarpour	Isolation and identification of antifungal lactic acid bacteria from natural sources	2009
• Ladan Aminlari	Cloning and expression of recombinant prochymosin enzyme in <i>Lactococcus lactis</i>	2010
• Masoumeh Izadi	Production of yogurt powder by spray drying and evaluation of microbial and physicochemical properties	2010
• Sara Hoseinpur	development of nitrite free and low nitrite frankfurter	
• Manizhe Negahdarifar	Optimization of vegetarian sausage formulation using different hydrocolloids and evaluating its physicochemical, microbiological, and sensory properties	2016