

به نام خدا

- خلاصه زندگینامه علمی سید شهرام شکر فروش
- ۱- استاد پایه ۴۶ با ۳۶ سال سابقه هیات علمی
 - ۲- اچ ایندکس ۳۱ و جی ایندکس ۴۱ در اسکوپوس و اچ ایندکس ۳۶ در گوگل اسکولار
 - ۳- ایثارگر (رزمنده بسیجی و جانباز)
 - ۴- تربیت بیش از ۵۰ نفر دکترای مواد غذایی
 - ۵- دانشجوی نمونه دانشگاه تهران و دانشجوی نمونه کشوری در سال ۱۳۷۵ (در زمان تحصیل در دوره دکتری)
 - ۶- عضو فرهنگستان علوم به مدت ۱۵ سال (از سال ۱۳۸۸ تا کنون)
 - ۷- مجری یک طرح پژوهشی فرهنگستان علوم (نتیجه آن در ۴ مقاله چاپ شد)
 - ۸- سخنرانی در ۳ سمینار فرهنگستان علوم (بروسلوز، خشکسالی و میکروپلاستیک)
 - ۹- ۵ بار پژوهشگر برتر و استاد نمونه دانشگاه شیراز
 - ۱۰- پژوهشگر برتر کشور در سال ۱۳۹۶
 - ۱۱- پژوهشگران پر استناد ۲ درصد جهان در سال 2024
 - ۱۲- تالیف و ترجمه ۳ عنوان کتاب (انتشارات دانشگاه شیراز و فائو)
 - ۱۳- راهنمایی بیش از ۱۱۰ پایان نامه دکتری تخصصی، دکتری دامپزشکی و کارشناسی ارشد
 - ۱۴- مشاوره بیش از ۱۵۰ پایان نامه دکتری تخصصی، دکتری دامپزشکی و کارشناسی ارشد
 - ۱۵- چاپ ۲۳۸ مقاله در مجلات داخلی و خارجی (عمدتا ISI)
 - ۱۶- ارائه بیش از ۱۸۰ مقاله در کنگره های داخلی و خارجی
 - ۱۷- ۴۷ مورد ثبت اختراع (عمدتا ثبت ژن در بانک ژن)
 - ۱۸- عضو هیات تحریریه ۶ مجله علمی ISI و ISC
 - ۱۹- رئیس بخش و مدیرگروه آموزشی بیش از ۲۰ سال
 - ۲۰- معاون آموزشی و پژوهشی دانشکده به مدت ۲ سال
 - ۲۱- رئیس دانشکده دامپزشکی دانشگاه شیراز به مدت ۲ سال
 - ۲۲- عضو هیات ممیزه دانشگاه به مدت ۶ سال (۳ دوره)
 - ۲۳- راه اندازی شرکت دانش بنیان با حدود ۵۰ نفر پرسنل تمام وقت و تولید تجاری بیش از ۴۰ محصول بیولوژیک و پروبیوتیک در حوزه انسانی، دام طیور و آبزیان، صنایع غذایی و کشاورزی
 - ۲۴- اشتغال زایی و بکارگیری ۱۵ نفر از دانش آموختگان دانشگاه شیراز

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Education

Pre-Professional education:

1969-1977 School, Borhan, Shiraz
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Professional Education:

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Degree received: Doctor of Veterinary Medicine (DVM)

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Degree received: Ph.D. in food hygiene

Positions:

- 1990-1994 Instructor, Department of Food Hygiene and Public Health, School of Veterinary Medicine, Shiraz University, Shiraz, Iran.
- 1999-2004 Assistant Professor, Department of Food Hygiene and Public Health, School of Veterinary Medicine, Shiraz University, Shiraz, Iran.
- 2004-2008 Associate Professor, Department of Food Hygiene and Public Health, School of Veterinary Medicine, Shiraz University, Shiraz, Iran.
- 2008-Cont. Professor, Department of Food Hygiene and Public Health, School of Veterinary Medicine, Shiraz University, Shiraz, Iran.
- 1991-1994 Assistant Dean: Education and Research, School of Veterinary Medicine, Shiraz University, Shiraz, Iran.
- 2000- 2005 Member: Education and Research Committee, School of Veterinary Medicine, Shiraz University, Shiraz, Iran.
- 2001- 2005 Head, Department of Food Hygiene and Public Health, School of Veterinary Medicine, Shiraz University, Shiraz, Iran.
- 2001- 2007 Member: Graduate Studies Committee, School of Veterinary Medicine, Shiraz University, Shiraz, Iran.
- 2005-2007 Dean, School of Veterinary Medicine, Shiraz University, Shiraz, Iran.
- 2010- Cont. Head, Department of Food Hygiene and Public Health, School of Veterinary Medicine, Shiraz University, Shiraz, Iran.
- 2009- Cont. Member: The Academy of Science, Islamic Republic of Iran.

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2017 National top researcher award in veterinary science

Publications in journals:

1. Nazer, A.H.K., Shekarforoush, S.S. and Ghaneii, K. (1995). Detection of antibiotic residues in the carcasses of sheep by four plate test. *Research and Reconstruction*, 26: 180 – 183.
2. Shekarforoush, S.S. and Hoseinzadeh, S. (1995). Chronic advanced pyelonephritis in sheep (A case report). *Research and Reconstruction*, 26: 169 – 171.
3. Shekarforoush, S.S., Haghkhah, M. and Mousavie, S.J. (1995). Salmonella infection and contamination of sheep, a slaughterhouse survey. *Research and Reconstruction*, 26: 144–146.
4. Hoseinzadeh, S., Haghkhah, M., Shekarforoush, S.S. and Zehtab, H. (1995). A bacteriological survey of caseous lymph adenitis in sheep slaughtered at the Fars Industrial Meat Complex Abattoir. *Research and Reconstruction*, 27: 100 – 103.
5. Hoseinzadeh, S., Haghkhah, M., Zehtab, H. and Shekarforoush, S.S. (1996). The frequency of caseous lymphadenitis in sheep slaughtered in Shiraz abattoir. *J. Fac. Vet. Med. Univ. Tehran*, 51: 81 – 88.
6. Hoseinzadeh, S., Shekarforoush, S.S. and Khodakaram, A. (1998). An unusual case of cysticercosis in cattle: Cysts in salivary glands. *Tropical animal health and production*, 30: 91.
7. Razavilar, V. and Shekarforoush, S.S. (1999). Factorial growth of *C. perfringens* as affected by temperature, salt, pH, acid type and storage time. *J. Fac. Vet. Med. Univ. Tehran*, 54: 71-77.
8. Shekarforoush, S.S. and Rezaie, D. (2000). Use of methylen blue reduction test for evaluation of the bacterial quality of raw cow milk. *J. Fac. Vet. Med. Univ. Tehran*, 55: 33-38.

9. Moazeni, M., Shekarforoush, S.S. and Hadipoure, M.M. (2000). The first report of cattle infection with *Dictyocaulus viviparus* in Fars province. J. Fac. Vet. Med. Univ. Tehran, 55: 5-6.
10. Tahamtan, Y., Haghkhal, M. and Shekarforoush, S.S. (2000). Salmonella infection and contamination of cattle: A slaughterhouse survey. J. Fac. Vet. Med. Univ. Tehran, 55: 1 – 4.
11. Shekarforoush, S.S. and Arzani, P. (2001). The study of prevalence rate of *Linguatula serrata* nymph in liver of sheep, goat and cattle in Shahre-Kord. Iranian J. Vet. Res., 2: 57 – 62.
12. Mohebbi-Fani, M., Shekarforoush, S.S., Maleki, M. and Vahedi, N. (2002). Primary evaluation of methenamine as a NPN compound with probable effects on increasing ruminal escaped protein. J. Vet. Med. A 49: 239 – 243.
13. Shekarforoush, S.S., Zareie, M. and Mohebbi Fani, M. (2003). Efficacy of alcohol coagulation test for evaluation of bulk milk quality. J. Fac. Vet. Med. Univ. Tehran, 58 (2): 169-175.
14. Shekarforoush, S.S. and Alikhani, R. (2003). The infection rate of sarcocyst in slaughtered sheep in Esfahan by impression method. Research and Reconstruction, 58: 68 – 72.
15. Shekarforoush, S.S., Firozi, R. and Abbaszade, M. (2003). The effect of sodium chloride, pH and acid type on destruction of *Listeria monocytogenes* by microwave heating. J. Fac. Vet. Med. Univ. Tehran, 58 (4): 395 – 400.
16. Firouzi, R., Shekarforoush, S.S. and Hajikhani, F. (2003). Effect of microwave radiation on survival of some bacterial species. J. Appl. Anim. Res. 24: 207 – 211.
17. Razavi, S.M., Shekarforoush, S.S., Farahani, M. and Sarihi, K. (2003). Prevalence of sarcocyst in slaughtered sheep in Shiraz, Iran. J. Vet. Parasitology, 17 (2): 139-141.

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19. Razavi, S.M., Shekarforoush, S.S., Zobeiri, J. and Sadat-Shojaie, B. (2004). The study on latent infestation of sheep by *Psoroptes ovis*. *Research and Reconstruction*, 64: 100-101.
20. Rezakhani, A., Papahn, A.A. and Shekarforoush, S.S. (2004). Analysis of base apex lead electrocardiograms of normal dairy cows. *Veterinarski Arhiv*, 74 (5): 351 – 358.
21. Shekarforoush, S.S., Zareie, M., Mohebbi-Fani, M. and Nayeri, M.K. (2004). Relationship between milk quality ethanol stability of bovine casein micelles. *Iranian J. Vet. Res.*, 5 (1): 122 – 130.
22. Shekarforoush, S.S., Razavi, S.M. and Izadi, M. (2004). Prevalence of *Linguatula serrata* nymphs in sheep in Shiraz, Iran. *Small Ruminant Research*, 52: 99 – 101.
23. Razavi, S.M., Shekarforoush, S.S. and Izadi, M. (2004). Prevalence of *Linguatula serrata* nymphs in goats in Shiraz, Iran. *Small Ruminant Research*, 54: 213 – 217.
24. Mohebbi-Fani, M., Nazifi, S., Shekarforoush, S.S. and Fathi, S. (2005). Changes of protein fractions, lipoproteins, ceruloplasmin and urea nitrogen in serum of periparturient cows receiving dietary monensin. *Revue, Med. Vet.*, 156 (3): 170-174.
25. Shekarforoush, S.S., Razavi, S.M., Dehghan, S.A. and Sarihi, K. (2005). Prevalence of *Sarcocystis* species in slaughtered goats in Shiraz, Iran. *The veterinary record*, 156: 418-420.
26. Firouzi, R., Shekarforoush, S.S., and Mojaver, S. (2005). Destruction effect of microwave radiation on *Listeria monocytogenes* biotype 4a in milk. *Advances in Food Sciences*, 27 (3): 131-134.

27. Mohebbi-Fani, M., Shekarforoush, S.S., Nahid, S. and Dehdari, M. (2005). Changes in and correlation between some serum constituents and milk components from early to late lactation in a dairy herd with subclinical production disorders. *Iranian J. Vet. Res.*, 6 (2): 22-28.
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30. Nazifi, S., Mohebbi-Fani, M., Shekarforoush, S.S. and Moinizadeh, H. (2005). Assessing liver functions in high producing Holstein cows during transition period in an industrial dairy farm. *J. Fac. Vet. Med. Univ. Tehran*, 60 (2): 181-186.
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36. Tahamtan, Y., Porbakhsh, S.A. and Shekarforoush, S.S. (2006). PCR detection of *Escherichia coli* O157:H7 directed from slaughtered cattle in Shiraz, Iran. *Archives of Razi Institute*, 61: 1-6.
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40. Gheisari, H.R., Shekarforoush, S.S. and Aminlari, M. (2007). Comparative studies on calpine activity of different muscles of cattle, camel, sheep and goat. *Iranian J. Vet. Res.*, 8: 225-230.
41. Shekarforoush, S.S., Mohebbi-Fani, M., Nazifi, S., Nikbakhat, M. and Moghimi, N. (2007). Effects of oral administration of monensin on milk yield and milk components of Holstein-Friesian cows in early lactation. *J. Vet. Res.*, 62, 3: 191-195.
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43. Shekarforoush, S.S., Nazer, A.H.K., Firouzi, R. and Rostami, M. (2007). Effects of storage temperatures and essential oils of oregano and nutmeg on growth and survival of

Escherichia coli O157:H7 in barbecued chicken used in Iran. Food control, 18: 1428-1433.

44. Firouzi, R., Shekarforoush, S.S., Nazer, A.H.K., Borumand, Z. and Jooyandeh, A.R. (2007). Effects of essential oils of oregano and nutmeg on growth and survival of *Yersinia enterocolitica* and *Listeria monocytogenes* in barbecued chicken. J. Food protection, 70 (11): 2626-2630.
45. Mohebbi-Fani, M., Nazifi, S., Shekarforoush, S.S., Moghimi, N. and Nikbakhat, M. (2008). Effects of oral administration of monensin on serum glucose, AST and arginase of Holstein cows during transition period. J. Vet. Res., 63, 1: 1-5.
46. Hashemi, M. and Shekarforoush, S.S. (2008). Microbial and chemical changes of raw milk in various stages of production in traditional dairy farms of Fars province. Iranian Vet. J., 4 (3): 81-88.
47. Hashemi, M. and Shekarforoush, S.S. (2008). Microbial and chemical changes of raw milk at various stages of production in industrial dairy farms of Fars province during various seasons. J. Fac. Vet. Med. Univ. Tehran, 63 (4): 221-227.
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51. Gheisari, H. R., Shekarforoush, S.S. and Aminlari, M. (2008). Application of fresh, defrosted and actinidin-tenderized camel and cattle meat in the production of emulsion type sausage. Advances in Food Sciences. 30 (4): 1 – 6.

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60. Zarei, M., Shekarforoush, S.S. and Khajehali, E. (2010). Antibacterial activity of Lactoperoxidase system, Activated by two different recommended methods against *Escherichia coli* O157:H7 in raw milk. *Milk Science international*, 65 (3): 298-301.
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62. Mazloomi, S.M., Shekarforoush, S.S. and Sajedianfard, J. (2010). Effect of symbiotic yogurt on blood biochemical parameters in streptozotocin-induced diabetic rats. *Online J. Vet. Res.*, 14 (1): 66-74.
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69. Khodakaram-Tafti, A., Shirian, S., Shekarforoush, S.S., Fariman, H. and Daneshbod, Y. (2011). Aortic body chemodectoma in a cow: clinical, morphopathological and immunohistochemical study. *Comperative Clinical Pathology*, 20: 677-679.
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72. Alasvand Zarasvand, S., Aminlari, M., Kadivar, M. and Shekarforoush, S.S. (2013). A comparative study on the physicochemical and functional properties and protein electrophoretic pattern of ostrich meat and beef during frozen storage. *Journal of Food Biochemistry*, 37 (2): 237-245.
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چاپ کتاب

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- ۳- جعفرپور د، شکر فروش ش (۱۳۹۹). راهنمای عملی آزمایشگاه میکروبی شناسی عمومی. گردآوری، انتشارات دانشگاه آزاد اسلامی. شابک: ۹۷۸-۹۶۴-۱۰-۶۲۸۲-۰

International conferences presentations:

1. Izadi, M., Niakousari, M., eskandari,M.H., Shekarforoush, S. and Hanifpour, M.A. (2011). Effect of spray drying parameters on properties of spray dried yoghurt powder. International Food Congress, Izmir, Turkey.
2. Shekarforoush, S.S., Abbasvali, M. and Azizi-shirazi, A. (2011). Effects of modified atmosphere packaging on the shelf life of gutted rainbow trout (*Oncorhynchus mykiss*) stored at 3 °C. 57th International Congress of Meat Science and Technology, Gent, Belgium.
3. Khajehali, E., Shekarforoush, S.S., Nazer, A. H. K. and Hoseinzadeh, S. (2011). Combined effects of nisin and modified atmosphere packaging on chemical, microbial and sensory properties of emulsion-type sausages. 57th International Congress of Meat Science and Technology, Gent, Belgium.
4. Hosseinzadeh, S., Moghassem Hamidi, R., shekarforoush, S.S., Mirzakhani, S. and Berizi, E. (2011). Detection of Campylobacter in cattle carcasses slaughtered in Fars province using multiplex PCR. First international & 12th Iranian congress of microbiology, Kermanshah, Iran.
5. Shekarforoush S.S., Hosseinzadeh, S., Moghassem Hamidi, R., Sadeghi, V. and Berizi, E. (2011). Prevalence of Campylobacter in broiler chicken carcasses using multiplex PCR. First international & 12th Iranian congress of microbiology, Kermanshah, Iran.
6. Jalalipour, H., Salehi, M., Berizi, E., Shekarforoush, S.S. and Hosseinzadeh, S. (2011). Prevalence of type A *Clostridium perfringens* containing cpe genome confirmed in cattle carcasses. First international & 12th Iranian congress of microbiology, Kermanshah, Iran.
7. Eskandari, M.H., Shekarforoush, S.S., Alasvand, S., JafarPour, D., RoushanZadeh, S. and Amiri, M. (2011). Tracking specific spoilage microorganisms in blown pack of sliced sausages. 2nd international congress of food hygiene, Tehran, Iran.

8. Mazloomi, S.M., Shekarforoush, S.S., Ebrahimnejad, H. and Sajedianfard, J. (2011). Microbial and physicochemical properties of low fat probiotic and synbiotic yogurt. 2nd international congress of food hygiene, Tehran, Iran.
9. Arab Abousadi, M., Allahyari, S. and Shekarforosh, S.S. (2011). Effect of nanosilver supplementation on intestinal flora population and immune response in broiler chickens diets. 2nd international congress of food hygiene, Tehran, Iran.
10. Abbasvali, M., Shekarforoush, S.S. and Aminlari, M. (2011). Effects of different early postmortem rigor temperature on postmortem changes and meat quality of Iranian fat-tailed sheep carcasses. 2nd international congress of food hygiene, Tehran, Iran.
11. Hosseinzadeh, S., Pourmontaseri, M., Shekarforoush, S.S. and Saadati, M. (2011). Identification of different types of Clostridium botulinum in honey using multiplex PCR. 2nd international congress of food hygiene, Tehran, Iran.
12. Mohammadalipour, A., Hosseinzadeh, S., Shekarforoush, S.S. and Fazeli, M. (2011). Molecular identification of type A Clostridium perferingense isolated from sheep carcasses in Shiraz slaughterhouse, Fars province, Iran. 2nd international congress of food hygiene, Tehran, Iran.
13. Hosseinzadeh, S., Amirmoezzi, F., Shekarforoush, S.S. and Fazeli, M. (2011). Prevalence of campylobacter in broiler chicken in Fars province using mPCR. 2nd international congress of food hygiene, Tehran, Iran.
14. Hosseinzadeh, S., Esalatpanah Fard Jahromi, M., Shekarforoush, S.S. and Ansari-Lari, M. (2011). Prevalence and risk factors for Listeria monocytogenes in poultry broilers flocks of Shiraz. 2nd international congress of food hygiene, Tehran, Iran.
15. Hosseinzadeh, S., Setayesh, A., Shekarforoush, S.S. and Fazeli, M. (2011). Identification of Cysticercus bovis in beef carcasses using molecular based techniques. 2nd international congress of food hygiene, Tehran, Iran.

16. Alasvand Zarasvand, S., Kadivar, M, Aminlari, M. and Shekarforoush, S.S. (2011). Effect of Freezing on Functional Properties and Protein Electrophoretic Pattern of Ostrich Meat. 2nd international congress of food hygiene, Tehran, Iran.
17. Goudarزتalejerdi, A., Aminlari, M., Haghkhah, M. and Shekarforoush, S.S. (2011). An in-vitro model for investigating antimicrobial properties of egg white ovotransferrin as a natural food preservative. 2nd international congress of food hygiene, Tehran, Iran.
18. Eskandari, M.H., HoseinPur, S., Mesbahi, G.R., Shekarforoush, S.S. and Farahnaki, A. (2011). An investigation on producing Nitrite-Free and Low-Nitrite frankfurter sausages. 2nd international congress of food hygiene, Tehran, Iran.
19. Bina, Z., Hosseinzadeh, S., Shekarforoush, S.S. and Abhari, K. (2011). Identification of *Toxoplasma gondii* in sheep and goat carcasses: a comparison between serology and nested PCR. 2nd international congress of food hygiene, Tehran, Iran.
20. Abhari, K., Hosseinzadeh, S., Shekarforoush, S.S. and Bina, Z. (2011). Occurrence of *Toxoplasma gondii* in cattle carcasses slaughtered in Shiraz abattoir using nested PCR and ELISA. 2nd international congress of food hygiene, Tehran, Iran.
21. Ebrahimnejad, H., Sharafi, A., Sadrolhoseini, A.R., Shekarforoush, S.S. and Hosseinzadeh, S. (2011). A survey on causative agents of condemned cattle, sheep and goat carcasses in Fars province slaughterhouses in 2009. 2nd international congress of food hygiene, Tehran, Iran.
22. Eskandari, M.H., RoushanZadeh, S., Jafarpoor, D., Shekarforoush, S.S. and Atabaki, G.H. (2011). Effects of Nisin and other additives on shelf-life of vacuum packed Iranian sausages. 2nd international congress of food hygiene, Tehran, Iran.
23. Sorbi, M. and Shekarforoush, S.S. (2011). Occurrence of *Cysticercus bovis* in cattle slaughtered in two slaughter houses, Frialto and Minerva of Brazil. 2nd international congress of food hygiene, Tehran, Iran.

24. Khodakaram-Tafti, A., Shirian, S., Shekarforoush, S.S., Fariman, H. and Daneshbod, Y. (2010). Clinicopathological and immunohistochemical study of aortic body chemodectoma in a cow. 28th meeting of the European society of veterinary pathology and European college of veterinary pathologists, Belgrade, Serbia.
25. Majdinasab, M., Aminlari, M., Sheikhi, M.H., Niakousari, M. and Shekarforoush, S.S. (2010). Detection of *inv A* gene of *Salmonella* by DNA-gold nanoparticles biosensor and its comparison with PCR. International Congress on Nanoscience and Nanotechnology, Shiraz, Iran.
26. Alasvand Zarasvand, S., Kadivar, M., Aminlari, M. and Shekarforoush, S.S. (2010). A comparative study on the physico-chemical and functional properties of ostrich meat and beef during aging. 56th International Congress of Meat Science and Technology, Jeju, Korea.
27. Alasvand Zarasvand, S., Kadivar, M., Aminlari, M. and Shekarforoush, S.S. (2010). Studies on the physico-chemical and functional properties of ostrich meat during frozen storage. 56th International Congress of Meat Science and Technology, Jeju, Korea.
28. Abbasvali, M., Shekarforoush, S.S. and Aminlari, M. (2010). Combination effects of low voltage electrical stimulation and postmortem temperature conditioning on meat quality of Iranian fat-tailed sheep. 56th International Congress of Meat Science and Technology, Jeju, Korea.
29. Abbasvali, M., Shekarforoush, S.S. and Aminlari, M. (2010). Effects of electrical stimulation on total calpain activity and quality characteristics of Iranian fat-tailed sheep carcasses. 56th International Congress of Meat Science and Technology, Jeju, Korea.
30. Shekarforoush, S.S., Firouzi, R. and Kafshdouzan, K. (2010). Antimicrobial activities of oregano essential oil combined with emulsifier/stabilizer compound in ready-to-cook barbecued chicken. 56th International Congress of Meat Science and Technology, Jeju, Korea.

31. Safari, H., Mehrshad, S., Shekarforoush, S.S. and Ansarilari, M. (2010). Prevalence of *Salmonella* infection in broiler flocks in Shiraz, southern Iran. 2nd international veterinary poultry congress.
32. Hashemi, M. and Shekarforoush, S.S. (2009). Determining aflatoxin M₁ level in milk in Fars province, Iran. 1st international congress of food hygiene, Tehran, Iran.
33. Hashemi, M. and Shekarforoush, S.S. (2009). Relationship between microbial quality of raw milk and water using in dairy farms in Fars province, Iran. 1st international congress of food hygiene, Tehran, Iran.
34. Tahamtan, Y., Shekarforoush, S.S. and Pourbakhsh, A. (2009). A survey on *E.coli* O157. 1st international congress of food hygiene, Tehran, Iran.
35. Ebrahimnezhad, H., Shekarforoush, S.S., Firouzi, R., H.K.Nazer, A., Rostami, M., Borumand, Z., Varaa, M., Jouyandeh, A.R. and Malakzade, M. (2009). In vitro antibacterial activity of two essential oil and chitosan against food-borne bacteria. 1st international congress of food hygiene, Tehran, Iran.
36. Basiri, S. and Shekarforoush, S.S. (2009). Combined effect of oregano (*Origanum vulgare*) and chitosan on shelf-life of ready-to-barbecued chicken stored at 3°C. 1st international congress of food hygiene, Tehran, Iran.
37. Zarei, M., Hosseini, A. and Shekarforoush, S.S. (2009). Generation of bioluminescent *Morganella morganii* and potential implication for determining growth limits and histamine production. 1st international congress of food hygiene, Tehran, Iran.
38. Khejehali, E., Zarei, M., Shekarforoush, S.S. and H.K. Nazer, A. (2009). Antibacterial activity of the lactoperoxidase system against *Escherichia coli* O157:H7 in raw milk. 1st international congress of food hygiene, Tehran, Iran.
39. Eskandari, M.H., Zarei, M. and Shekarforoush, S.S. (2008). Aflatoxin M₁ removal of milk by zeolite. 1st Iran international Zeolite, Tehran, Iran.

40. Shekarforoush, S.S., Nazer, A.H.K., Firouzi, R. and Varrach, M. (2007). Effects of essential oils of oregano and nutmeg on the growth and survival of *Salmonella enteritidis* in barbecued chicken. The 15th congress & exhibition of the world veterinary poultry association, Beijing, China.
41. Tahamtan, Y., Pourbakhsh, A. and Shekarforoush, S.S. (2007). First report of prevalence of shiga-toxin producing *E. coli* O157 from sheep in Shiraz-Iran. 9th biennial conference of the STVM, Merida, Mexico.
42. Khodakaram-Tafti, A. and Shekarforoush, S.S. (2006). Mass-forming intrahepatic cholangiocarcinoma in a sheep. 24th meeting of European society of veterinary pathology, Edinburgh, Scotland.
43. Gheisari, H.R., Shekarforoush, S.S. and Aminlari, M. (2006). Comparative studies on calpain activity of different muscles of bovine, camel, sheep and goat. XIIth congress of the animal clinical biochemistry, Istanbul, Turkey.
44. Shekarforoush, S.S., Firouzi, R. and Nayeri, B. (2004). Effects of acidity, fat and solid non fat content of milk on destruction of *Listeria monocytogenes* biotype 4b by microwave radiation. ISOPOL XV, Uppsala. Sweden.
45. Firouzi, R., Shekarforoush, S.S. and Mojaver, S. (2004). Destruction effect of microwave radiation on *Listeria monocytogenes* biotype 4a in milk. ISOPOL XV, Uppsala. Sweden.
46. Fani, M.M., Shekarforoush, S.S. and Farsani, G.M. (1999). Effect of oral methenamine on some blood, serum and urine parameters in feedlot lambs. First international conference on sheep and goat disease, and productivity. Irbid, Jordan.
47. Shekarforoush, S.S., Fani, M.M. and Noori, N.V. (1999). Effect of oral methenamine on weight gain and carcass quality of Fattening lambs. First international conference on sheep and goat disease, and productivity. Irbid, Jordan.

48. Razavilar, V. and Shekarforoush, S.S. (1999). Factorial growth of *C. perfringens* as affected by temperature, salt, pH, acid type and storage time. 17th international conference of the international committee on food microbiology and hygiene. Veldhoven, The Netherlands.
49. Shekarforoush, S.S. and Razavilar, V. (1998). Probability of growth initiation of *Clostridium perfringens* type A in a model broth as affected by pH, temperature, sodium chloride, potassium sorbate and storage time. 4th world congress foodborne infection and intoxications, Berlin, Germany.
50. Shekarforoush, S.S., Haghkhah, S. and Tahamtan, Y. (1997). The isolation of salmonella from cattle at Shiraz abattoir. World congress on food hygiene, The Hague, The Netherlands.
51. Haghkhah, M., Shekarforoush, S.S. and Mousavie, S.J. (1997). Salmonella infection and contamination of sheep, a slaughterhouse survey. World congress on food hygiene, The Hague, The Netherlands.
52. Taheri, F., Shekarforoush, S.S. and Senemar, N. (1997). Detection of beef meat impurities by counter-immunoelectrophoresis. World congress on food hygiene, The Hague, The Netherlands.
53. Taheri, F., Shekarforoush, S.S. and Senemar, N. (1995). Detection of meat impurities by immunoprecipitation tests. World veterinary congress, Yokohama, Japan.
54. Haghkhah, M., Shekarforoush, S.S. and Karimi, I. ((1995). A survey on the incidence of the infection rate of sheep and goats milk with brucella in Shiraz. 8th International congress of Geographic medicine, Shiraz, Iran.

National conferences presentations:

- ۱- مجید هاشمی، سیدشهرام شکر فروش، حمیدرضا قیصری (۱۳۸۹) تعیین میزان آفلاتوکسین B₁ در خوراک دام مصرفی گاوداری‌های شیری استان فارس. چهارمین کنگره علوم دامی ایران.
- ۲- سید شهرام شکر فروش (۱۳۸۸) کیفیت شیر خام و روش‌های ارزیابی آن. همایش سراسری گاو شیری پرتولید: چالش‌ها و راهکارها، شیراز.
- ۳- محمدهادی اسکندری، مهدی زارعی، سید شهرام شکر فروش (۱۳۸۸) حذف آفلاتوکسین M₁ از شیر با استفاده از زئولیت و بنتونیت. سمینار سلامت شیر از تولید تا مصرف و اهمیت تغذیه‌ای آن، تهران.
- ۴- ساناز روشن‌زاده، محمدهادی اسکندری، سید شهرام شکر فروش، پروانه محسنی، درنوش جعفرپور (۱۳۸۸) طراحی و تولید کیت ارزیابی مواد ضد میکروبی در شیر خام و مایعات بیولوژیک. سمینار سلامت شیر از تولید تا مصرف و اهمیت تغذیه‌ای آن، تهران.
- ۵- امیر شاکریان، سید شهرام شکر فروش (۱۳۸۸) لینگواتولاسراتا به عنوان یک عامل بالقوه بیماری‌زا در شترهای کشتار شده در کشتارگاه نجف‌آباد. همایش منطقه‌ای اولویت‌های تحقیقاتی شتر، مشهد.
- ۶- مرجان مجدی‌نسب، محمود امین‌لاری، محمدحسین شیخی، مهرداد نیاکوثری، سیدشهرام شکر فروش (۱۳۸۷) Gold nanoparticle for detection of *Salmonella* spp. In foods. هجدهمین کنگره ملی علوم و صنایع غذایی، مشهد.

۷- حمیدرضا قیصری، محمود امین لاری، سید شهرام شکر فروش (۱۳۸۶) بررسی خصوصیات شیمیایی و الکتروفورز پروتئین‌های میوفیبریلار گوشت شتر به روش SDS-PAGE و مقایسه آن با گوشت گاو. دومین همایش ملی زیست‌شناسی سلولی و مولکولی، کرمان.

۸- مسعود سامی، سید شهرام شکر فروش، رؤیا فیروزی (۱۳۸۶) جداسازی و شناسایی اشیشیاکولی O157:H7 از شیر گاو به روش ایمونومگنتیک و واکنش زنجیره‌ای پلی‌مراز چندگانه. دومین همایش ملی زیست‌شناسی سلولی و مولکولی، کرمان.

۹- حمیدرضا قیصری، سید شهرام شکر فروش، محمود امین لاری (۱۳۸۶)
A comparative study on biochemical and functional properties of Camel and Cattle meat during frozen storage.
دومین همایش ملی زیست‌شناسی سلولی و مولکولی، کرمان.

۱۰- یحیی تهمتن، سید شهرام شکر فروش، علی پوربخش (۱۳۸۶)
Identification of Escherichia coli O157:H7 by Sorbitol MacConkey agar and TSB containing cefixime and tellurite and comparison with PCR.
اولین کنگره‌ی میکروبی‌شناسی بالینی ایران، شیراز.

۱۱- مجید هاشمی، شهرام شکر فروش، حمید رضا عادل (۱۳۸۶) بررسی اثر فصل بر بار میکروبی، اسیدیته و pH شیر خام دامداری‌های سنتی استان فارس در مراحل مختلف دوشش تا تحویل. دومین کنگره علوم دامی و آبزیان کشور، کرج.

- ۱۲- حمید رضا قیصری، محمود امین لاری، شهرام شکر فروش (۱۳۸۵) بررسی مقایسه ای تاثیر آنزیم اکتینیدین بر حلالیت و الگوی الکتروفور تیک پروتئین های گوشت گاو و شتر و محصولات گوشتی بدست آمده از آنها. دومین همایش و نمایشگاه بزرگ صنایع غذایی، اصفهان.
- ۱۳- خاطره کفشدوزان، شهرام شکر فروش، رویا فیروزی (۱۳۸۵) بررسی اثر ضدباکتریایی پونه کوهی و جوز هندی بر ماندگاری جوجه کباب آماده طبخ. هشتمین کنگره سراسری میکروب شناسی ایران، اصفهان.
- ۱۴- سوسن حیدری، محمد کارگر، فیروز عباسیان، شهرام شکر فروش (۱۳۸۵) ارزیابی روش های مختلف غنی سازی، میزان شیوع و مقاومت آنتی بیوتیکی اشرشیا کلی O157:H7 در شیر خام گاوهای شهرستان جهرم. هشتمین کنگره سراسری میکروب شناسی ایران، اصفهان.
- ۱۵- مهدی زارعی، شهرام شکر فروش (۱۳۸۴) استفاده بهینه از آب پنیر. دومین کنفرانس روشهای پیشگیری از اتلاف منابع ملی، تهران.
- ۱۶- مصطفی رضوی، شهرام شکر فروش، جعفر زبیری، محمد وحید صادقی (۱۳۸۴) مطالعه آلودگی مخفی لینوگناتوس اویلوس در گوسفندان حومه شیراز، خطری بالقوه در انتشار آلودگی. چهاردهمین کنگره دامپزشکی ایران، تهران.
- ۱۷- آرش عباسی فر، حمید رجائیان، شهرام شکر فروش، رضا عباسی فر (۱۳۸۴) بررسی میزان آلودگی آفلاتوکسین M1 در شیر گاوداری های صنعتی اطراف شیراز و یافتن منشا آن در خوراک دام با استفاده از روش الیزا. چهاردهمین کنگره دامپزشکی ایران، تهران.

- ۱۸- شهرام شکر فروش، سید محمد مظلومی (۱۳۸۴) کاربرد آب اوزونه در دامپزشکی و صنایع غذایی. چهاردهمین کنگره دامپزشکی ایران، تهران.
- ۱۹- رویا فیروزی، شهرام شکر فروش، عبدالله حسین خان ناظر، مجید ملک زاده (۱۳۸۴) بررسی اثر ضد میکروبی عصاره های پونه کوهی و جوز هندی بر استافیلوکوکوس آرنوس در فرآورده جوجه کباب آماده طبخ. چهاردهمین کنگره دامپزشکی ایران، تهران.
- ۲۰- حسن گندمی نصرآبادی، شهرام شکر فروش، ارسلان حسینی (۱۳۸۴) تشخیص تفریقی گوشت خام گاو، گاو میش، اسب و الاغ با استفاده از PCR و RFLP. چهارمین همایش ملی بیوتکنولوژی جمهوری اسلامی ایران، کرمان.
- ۲۱- مصطفی اخلاقی، محمد رضا تابنده، شهرام شکر فروش، حمید رجاییان (۱۳۸۴) بررسی تاثیر ضد عفونی کننده های متداول بر باکتری استرپتوکوکوس منطقه ای جدا شده از ماهیهای بیمار قزل آالی استان فارس در سالهای ۱۳۸۳-۱۳۸۱. چهارمین گردهمایی دامپزشکان علوم بالینی ایران، ارومیه.
- ۲۲- زهرا برومند، عبدالله حسین خان ناظر، شهرام شکر فروش، رویا فیروزی (۱۳۸۴) شناخت تاثیر ضد میکروبی عصاره پونه کوهی و جوز هندی بر لیستریا مونوسیتوزنز 4b در جوجه کباب آماده طبخ. چهارمین گردهمایی دامپزشکان علوم بالینی ایران، ارومیه.
- ۲۳- مریم رستمی، شهرام شکر فروش، عبدالله حسین خان ناظر، رویا فیروزی (۱۳۸۴) بررسی اسانسهای پونه کوهی و جوز هندی بر *E. coli* O157:H7 در جوجه کباب آماده طبخ. چهارمین گردهمایی دامپزشکان علوم بالینی ایران، ارومیه.

۲۴- مهدی محبی فانی، شهرام شکر فروش، محمد دهداری، سامان ناهید (۱۳۸۳) بررسی تغییرات چربی و پروتئین شیر گاوهای هولشتین پرتولید با جیره پرکنسانتره در هوای گرم. همایش تخصصی شیر و فرآورده‌های آن، شیراز.

۲۵- مجید هاشمی، شهرام شکر فروش، زهرا مطلوب‌نژاد (۱۳۸۳) بررسی برخی از فاکتورهای ارزیابی کیفیت شیر خام در مواعیل مختلف تولید در دامداری‌های استان فارس. همایش تخصصی شیر و فرآورده‌های آن، شیراز.

۲۶- مهدی زارعی، شهرام شکر فروش (۱۳۸۳) تأثیر فعال‌سازی سیستم لاکتوپراکسیداز در حفظ کیفیت میکروبی شیر خام. همایش تخصصی شیر و فرآورده‌های آن، شیراز.

۲۷- محمد هادی اسکندری، فریبا مکارمی، شهرام شکر فروش (۱۳۸۳) ویژگی‌های تغذیه‌ای و درمانی ماست. همایش تخصصی شیر و فرآورده‌های آن، شیراز.

۲۸- فاطمه اکرمی مهاجری، شهرام شکر فروش، سهیل اسکندری (۱۳۸۳) بررسی میزان آلودگی باکتریایی تخم‌مرغ‌های مصرفی شهرستان رفسنجان. همایش کشوری بهداشت و ایمنی غذا، یزد.

۲۹- رؤیا فیروزی، شهرام شکر فروش، سمیرا مجاور (۱۳۸۳) اثر تخریبی امواج مایکروویو بر لیستریا مونوسیتوزنز بیوتیپ 4a در شیر. همایش کشوری بهداشت و ایمنی غذا، یزد.

۳۰- امیر شاکریان، نوردهر رکنی، شهرام شکر فروش، اشکان کمال‌زاده (۱۳۸۳) تأثیر دمای پخت و مدت نگهداری سوسیس و کالباس در غلظت نیتريت سدیم در یکی از کارخانه‌های تولید فرآورده‌های گوشتی. همایش کشوری بهداشت و ایمنی غذا، یزد.

- ۳۱- محمد هادی اسکندری، مهدی زارعی، طالب واثقی، محمود امین لاری، شهرام شکر فروش (۱۳۸۳) اندازه‌گیری هیستامین در کنسرو ماهی تون به روش اسپکتروفلورومتری. همایش کشوری بهداشت و ایمنی غذا، یزد.
- ۳۲- مهدی زارعی، شهرام شکر فروش (۱۳۸۳) تأثیر فعال‌سازی سیستم لاکتوپراکسیداز در حفظ کیفیت میکروبی شیر خام. همایش کشوری بهداشت و ایمنی غذا، یزد.
- ۳۳- شهرام شکر فروش، مرضیه حیدریه (۱۳۸۳) بررسی آلودگی نانه‌ای ویفر سطح شهر شیراز به بوراکس. همایش کشوری بهداشت و ایمنی غذا، یزد.
- ۳۴- محمد هادی اسکندری، شهرام شکر فروش (۱۳۸۳) تولید سوخت و قند با استفاده از ضایعات گیاهی حاوی سلولز. روشهای پیشگیری از اتلاف منابع ملی، تهران.
- ۳۵- مهدی زارعی، شهرام شکر فروش (۱۳۸۳) استفاده بهینه از ضایعات نان، تأمین سلامت عمومی، صرفه‌جویی اقتصادی. روشهای پیشگیری از اتلاف منابع ملی، تهران.
- ۳۶- مجید هاشمی، شهرام شکر فروش، حمیدرضا مهدوی عادل (۱۳۸۲) بررسی وضعیت میکروبی شیر خام در مراحل مختلف تولید در فصل تابستان. سیزدهمین کنگره دامپزشکی ایران، تهران.
- ۳۷- شهرام شکر فروش، مسعود سامی (۱۳۸۲) ضرورت و راهکارهای عملی استفاده از روش تحریک الکتریکی برای سالم سازی و بهبود کیفیت لاشه‌های تولیدی در کشتارگاههای سنتی و نیمه صنعتی کشور. سیزدهمین کنگره دامپزشکی ایران، تهران.

- ۳۸- شهرام شکر فروش، سام ترکان (۱۳۸۱) بررسی میزان آلودگی آنتی بیوتیکی لاشه طیور ذبح شده در کشتارگاههای اصفهان، سومین سمینار بهداشت و بیماریهای طیور، شیراز.
- ۳۹- فرشاد زمانی دهکردی، عزت اله فتحی، شهرام شکر فروش (۱۳۸۱) بررسی علل حذف لاشه‌های طیور در کشتارگاههای صنعتی استان اصفهان، سومین سمینار بهداشت و بیماریهای طیور، شیراز.
- ۴۰- فاطمه اکرمی مهاجری، شهرام شکر فروش، سهیل اسکندری (۱۳۸۱) بررسی میزان آلودگی باکتریایی تخم مرغهای مصرفی شهرستان رفسنجان، سومین سمینار بهداشت و بیماریهای طیور، شیراز.
- ۴۱- مصطفی رضوی، شهرام شکر فروش، مریم فراهانی، کریم صریحی (۱۳۸۰) بررسی فراوانی سارکوسیست در گوسفندان کشتاری شیراز به روش هضمی، دوازدهمین کنگره دامپزشکی ایران، تهران.
- ۴۲- سینا صفایی، شهرام شکر فروش (۱۳۸۰) کشتار دام و معضلات و خسارات اقتصادی و بهداشتی ناشی از نارساییهای موجود. دوازدهمین کنگره دامپزشکی ایران، تهران.
- ۴۳- شهرام شکر فروش (۱۳۷۸) لزوم تدوین روش بازرسی و قضاوت کشتارگاهی بیماریهای مختلف دام و طیور. نخستین همایش جایگاه کشتارگاهها در بهداشت عمومی و اقتصاد ملی، تهران.
- ۴۴- مسعود حق خواه، شهرام شکر فروش، صمد مجدی (۱۳۷۶) بررسی کشتارگاهی آلودگی سالمونلایی گاومیشهای ذبح شده در کشتارگاه شیراز. اولین همایش پژوهشی بیماریهای گاومیش کشور، اهواز.
- ۴۵- عزیزاله خداکرم تفتی، شهرام شکر فروش (۱۳۷۶) گزارش اولین مورد هیپرپلازی ندولر لوزالمعده در گاومیش. اولین همایش پژوهشی بیماریهای گاومیش کشور، اهواز.

۴۶- فرامرز طاهری، شهرام شکر فروش، نادر سنمار (۱۳۷۵) تشخیص ناخالصی گوشت گوسفند به روش کانترایمیونوالکتروفورز، اولین سمینار پژوهشی گوسفند و بز کشور، کرج.

۴۷- شهرام شکر فروش، عزیزاله خداکرم تفتی، سعید حسین زاده (۱۳۷۵) مروری بر بیماری سیستی سرکوزیس و گزارش یک مورد آلودگی شدید گاو به آن، سومین کنگره ملی بیماریهای قابل انتقال بین انسان و حیوان، مشهد.

۴۸- شهرام شکر فروش، مسعود حق خواه، سید جواد موسوی (۱۳۷۳) بررسی میزان آلودگی سالمونلایی گوسفندان ذبح شده در کشتارگاه مجتمع صنعتی گوشت فارس و اهمیت بهداشتی آن. هفتمین کنگره ملی صنایع غذایی ایران، تهران.

۴۹- شهرام شکر فروش، عبدالله حسین خان ناظر، کریم قانعی (۱۳۷۳) استفاده از روش FPT جهت تعیین باقیمانده آنتی بیوتیک در لاشه گوسفند و مقایسه آن با روشهای معمول میکروبیولوژی، هفتمین کنگره ملی صنایع غذایی ایران، تهران.

۵۰- شهرام شکر فروش، مسعود حق خواه، یحیی تهمتن (۱۳۷۳) بررسی میزان آلودگی سالمونلایی لاشه گاوهای ذبح شده در کشتارگاه مجتمع صنعتی گوشت فارس. سومین کنگره تغذیه ایران، اصفهان.

۵۱- شهرام شکر فروش، بابک کفشچی (۱۳۷۲) بررسی سرولوژی و باکتریولوژی میزان شیوع آلودگی بروسلائی در گوسفندان کشتاری شیراز، کنگره ملی دامپزشکی، تهران.

۵۲- شهرام شکر فروش، محمد هاشم فاضلی (۱۳۷۲) بررسی اثر لوتئولیتیک مقادیر کم لوپروستیول به روش تزریق زیر مخاط واژن، کنگره ملی دامپزشکی، تهران.

Supervised the DVM student's thesis:

1. Occurrence of *Toxoplasma gondii* in cattle carcasses in Shiraz abattoir using nested PCR and ELISA (K. Abhari, 2010).
2. Detection of *Toxoplasma gondii* in sheep and goat slaughtered at Shiraz abattoir: a comparison between ELISA and nested PCR (Z. Bina, 2010).
3. Epidemiologic study of campylobacter infection in broiler flock in Shiraz, Iran using culture method (Berizi, 2010).
4. Detection of viable Salmonella in milk using a messenger RNA based RT-PCR technique (M. Dehghan, 2010).
5. Antimicrobial effects of chitosan and essential oil of oregano against *E. coli* O157:H7 and *Listeria monocytogenes* 4b in ready-to-cook barbecued chicken (H. Ebrahimnezhad, 2009).
6. Combined effect of oregano and chitosan on the shelf-life of ready-to-cook barbecued chicken (S. Basiri, 2008).
7. Antibacterial activity of lactoperoxidase system against *E. coli* O157:H7 in cow milk (E. khajeali, 2007).
8. Identification of the species of origin of cattle, water buffalo, horse and donkey cooked meat using PCR and PCR-RFLP (M. Moraveji, 2006).
9. Detection of *Listeria monocytigenes* in chicken meat using conventional bacteriologic methods and PCR (N. Davodian, 2006).
10. Antibacterial effects of essential oils of oregano (*Oreganum vulgare*) and nutmeg (*Myristica fragrans*) on shelf-life of barbecued chicken (K. Kafshdozan, 2005).

11. Antibacterial effects of essential oils of oregano (*Oreganum vulgare*) and nutmeg (*Myristica fragrans*) against *Listeria monocytogenes* 4b in barbecued chicken (Z. Boromand, 2004).
12. Antibacterial effects of essential oils of oregano (*Oreganum vulgare*) and nutmeg (*Myristica fragrans*) against *Salmonella enteritidis* in barbecued chicken (M. Varaa, 2004).
13. Identification of the species of origin of cattle, water buffalo, horse and donkey raw meat using PCR and PCR-RFLP (H. Gandomi N., 2004).
14. Incidence of blood and serous cysts on the atrioventricular valves of cattle slaughtered in Fars industrial meat complex (A. Katannejad, 2004).
15. The effect of the enzyme Actinidine on the solubility and electrophoretic of bovine myofibril and connective tissue proteins (L. Golestan, 2004).
16. Study on the occurrence of aflatoxin M1 in milk and aflatoxin B1 in dairy cattle's feed of industrial dairy farms in Shiraz (A. Abbasifar, 2004).
17. Antibacterial effects of essential oils of oregano (*Oreganum vulgare*) and nutmeg (*Myristica fragrans*) against *E.coli* O157:H7 in barbecued chicken (M. Rostami K., 2004).
18. Survey on the contamination of traditional Iranian ice cream in Shiraz (B. Jaafarpor, 2003).
19. Effect of Monensin on milk production and milk components in high producing cows (M. Niekbakht, 2003).
20. Comparative studies on the effect of the enzyme Ficin on the solubility and electrophoretic pattern of ovine and bovine muscle proteins (N. Sabbagh, 2003).
21. Efficacy of alcohol test for evaluation of quality of raw cow milk (M. Zareie, 2002).

22. The study on latent infestation of sheep by *Psoroptes ovis* (J. Zobeiri, 2002).
23. Effect of acidity, fat and milk solid non fat on destruction of *Listeria monocytogenes* by microwave (S. Mojaver, 2002).
24. The study on prevalence of *Sarcocystis* in slaughtered sheep in Esfahan by impression method (R. Alikhani, 2001).
25. The study on prevalence of *Sarcocystis* in slaughtered cattle in Esfahan abattoir (B. Ahmadi, 2001).
26. The study on prevalence of *Sarcocystis* in slaughtered goats in Shiraz by digesting method (S.A. Dehghan, 2001).
27. Effect of NaCl and pH on destruction of *Listeria monocytogenes* by microwave (M. Abbaszade, 2001).
28. The study on prevalence of *Linguatula serrata* nymph in liver of sheep and goat in Shiraz (M. Izadi A., 2000).
29. The study on antibiotic residues in slaughtered poultry in Esfahan by four plate test (S. Torkan, 2000).
30. The study on prevalence of *Sarcocystis* in slaughtered sheep in Shiraz by digestion method (M. H. Farahani, 2000).
31. The study on prevalence of *Sarcocystis* in slaughtered cattle in Shiraz by digestion method (H. Ahmadi, 2000).
32. Efficacy of methylen blue reduction test for evaluation of the bacterial quality of raw cow milk (D. Rezaie S., 1999).
33. The study of prevalence of *Linguatula serrata* nymph in liver of sheep, goat and cattle in Shahre-Kord (P. Arzani, 1999).

34. Pathological study of Johne's disease in sheep slaughtered in slaughterhouse of Fars industrial meat complex (A.A. Malakotikhah, 1994).
35. Effect of methenamine on weight gain and carcass quality in fattening lambs (N. Vahedi-Noori, 1994).
36. A survey on the infection rate of sheep and goats milk with Brucella in Shiraz (I. Karimi, 1994).
37. Study on Salmonella infection and contamination of water buffaloes slaughtered in slaughterhouse of Fars industrial meat complex (S. Majdii, 1994).
38. Study on Salmonella infection and contamination of sheep slaughtered in slaughterhouse of Fars industrial meat complex (S.J. Mousavie, 1993).
39. Study on Salmonella infection and contamination of cattle slaughtered in slaughterhouse of Fars industrial meat complex (Y. Tahamtan, 1993).
40. Antibiotic residues in the carcasses of sheep slaughtered in the casualty slaughterhouse of Fars industrial meat complex (K. Ghaneii, 1993).
41. Detection of cattle, donkey, sheep and dog meat impurities by immunoprecipitation, immunoelectrophoresis and counter current electrophoresis tests (N. Senemar, 1992).
42. Serological and bacteriological study on Brucella infection of sheep slaughtered in Shiraz slaughterhouse (B. Kafshchi, 1991).

Supervised the Postgraduate student's thesis:

1. Combined effects of nisin and modified atmosphere packaging on chemical, microbial and sensory properties of emulsion-type sausage (E. Khajehali, 2011).
2. Effects of electrical stimulation on postmortem changes and meat quality of the Iranian fat-tailed sheep (M. Abbasvali, 2010).
3. Production of Symbiotic Yogurt Containing *Lactobacillus acidophilus* and Inulin and Evaluation of Its Antidiabetic Effects in Streptozotocin-Induced Diabetic Rats (S.M. Mazlomi, 2010).
4. Bioluminescence-based detection of the inhibitory effect of chlorine and acetic acid on growth and histamine production by *Morganella morganii* in skipjack tuna at various storage temperatures (M. Zarei, 2006).
5. Detection of *E. coli* O157:H7 in dairy cow by IMS and M-PCR (M. Sami, 2006).
6. Detection of *E. coli* O157:H7 in beef and lamb by PCR (Y. Tahamtan, 2006).
7. Investigation on the biochemical and functional characteristics of camel's meat and meat products: comparison with beef (H.R. Ghaisari, 2006).

Research Projects (Either as the head researcher or in collaboration):

1. Combined effects of some spices essential oils and chitosan on safety and shelf-life of traditional meat products.
2. Antibacterial activity of lactoperoxidase system against food-borne bacteria.
3. Bioluminescence-based detection of the inhibitory effect of chlorine and acetic acid on growth and histamine production by *Morganella morganii* in skipjack tuna at various storage temperatures (2005- Cont.).
4. Detection of *E. coli* O157:H7 in dairy cow by IMS and M-PCR (2005- Cont.).
5. Effect of electrical stimulation on postmortem change of Iranian fat-tailed lamb (2005- Cont.).
6. Detection of *E. coli* O157:H7 in beef and lamb by PCR (2004- Cont.).
7. Identification of the species of origin of cattle, water buffalo, horse and donkey meat using PCR and PCR-RFLP (2004- Cont.).
8. Detection of *Listeria monocytogenes* in chicken meat using conventional bacteriologic methods and PCR (2004-Cont).
9. Investigation on the biochemical and functional characteristics of camel's meat and meat products: comparison with beef (2004-Cont.).
10. Effect of essential oil of oregano (*Oreganum vulgare*) and nutmeg (*Myristica fragrans*) on *Listeria monocytogenes*, *Staphylococcus aureus* and *Yersinia enterocolitica* in barbecued chicken (2004-Cont.).
11. Impact of monensin on indices of energy and protein metabolism, liver activity and milk quality in periparturient dairy cows (2002-2004).

12. Study on correlation between main milk constituents and indices of energy and protein metabolism in metabolic profile of mature Holstein cows (2000-2002).
13. The study of sarcocyst infection rate in food animals in Shiraz (2000-2001).
14. Salmonella infection and contamination of slaughtered animal in slaughterhouse of Fars industrial meat complex (1993-1994).
15. Effect of oral methenamine on weight gain and carcass quality of Fattening lambs (1992-1993)

Honors and Awards:

Distinguished postgraduate student of the Ministry of science, research and technology, 1997

Courses Taught:

Meat Hygiene & Inspection

Sea Food Hygiene & Inspection

Meat Science and Technology

Food Microbiology

Research Areas:

Food microbiology

Meat hygiene & inspection

Meat technology