

باسمه تعالی

## خلاصه پرونده علمی نامزد عضویت

نام و نام خانوادگی: سید محمد علی ابراهیم زاده موسوی

تاریخ تولد (۱-۴-۱۳۳۹): محل تولد: قم

رشته تحصیلی: بیوتکنولوژی و مهندسی صنایع غذایی تخصص: بیوتکنولوژی و مهندسی صنایع غذایی

محل خدمت: دانشگاه تهران

نشانی پستی: کرج - دانشکدگان کشاورزی و منابع طبیعی دانشگاه تهران - گروه علوم و مهندسی صنایع غذایی

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### ۱- مدارک و مراتب علمی

#### ۱-۱- مدارک تحصیلی

عنوان پایان نامه	سال اخذ	محل اخذ	رشته تحصیلی	مدرک علمی
مدلسازی ریاضی انتقال جرم در سیستم های بسته بندی	۱۹۹۸	انستیتو پلی تکنیک لورن، نانسی - فرانسه	بیوتکنولوژی و مهندسی صنایع غذایی	دکترای تخصصی
مدلسازی انتقال ترکیبات فرار از بسته بندی به ماده غذایی مدل	۱۹۹۵	انستیتو پلی تکنیک لورن، نانسی - فرانسه	مهندسی صنایع غذایی و بیوتکنولوژی	کارشناسی ارشد
	۱۳۶۴	دانشکده کشاورزی دانشگاه تهران	مهندسی صنایع غذایی	کارشناسی

#### ۲-۱- مراتب علمی

آخرین پایه	از تاریخ	دانشگاه	مرتبۀ علمی
۴۳	۱۳۸۵	تهران	استاد
	۱۳۸۱	تهران	دانشیار
	۱۳۷۷	تهران	استادیار

#### ۲-۳-۱- سوابق همکاری

تا تاریخ	از تاریخ	سابقه همکاری با فرهنگستان‌ها
تاکنون	۱۴۰۳/۰۷/۰۳	عضو وابسته

### ۳- داشتن آثار، تحقیقات و مقالات معتبر علمی متعدد:

- تعداد مقاله‌های چاپ شده در نشریه‌های معتبر علمی داخلی: ۲۰ مقاله (عناوین پیوست است)
- تعداد مقاله‌های چاپ شده در نشریه‌های معتبر بین‌المللی: ۲۱۲ مقاله (عناوین پیوست است)
- تعداد مقاله‌های ارائه شده در همایش‌های بین‌المللی: ۱۳ مقاله (عناوین پیوست است)
- کتاب‌های تألیف شده ۲ جلد کتاب و بخشی از یک کتاب
- ۱- دانشنامه مهندسی کشاورزی، زیستی و غذا - انتشارات بنیاد دانشنامه نگاری ایران سال ۱۳۹۵
- ۲- دایره المعارف جامع کشاورزی (جلد ۵) - انتشارات علوم کشاورزی کاربرد سال ۱۳۹۸
- ۳- فصل کتاب (The role of Probiotic bacteria on bioavailability of functional ingredients under fermentation process) انتشارات Springer
- کتاب‌های ترجمه شده: یک جلد کتاب
- ۱- علم و فناوری بسته بندی فرآورده های غذایی - انتشارات دانشگاه تهران سال ۱۳۹۶ کتاب برگزیده سال ۱۳۹۷
- تعداد طرح‌های پژوهشی اجرا شده:
- ۱- تولید دانش فنی محصول و تجاری سازی محصولات جدید در شرکت زمزم بنام های تجاری کولامد، لیموناد، کلاسیک و...
- ۲- تولید دانش فنی محصول و تجاری سازی محصولات جدید در شرکت کشت و صنعت پروان بنام های سیتروناد، اکسیناد، مالتی مد و...
- ۳- تولید دانش فنی محصول و تجاری سازی محصولات جدید در شرکت لبنیات پاک بنام های پروبیوتیک
- ۴- تولید دانش فنی محصول و تجاری سازی محصولات جدید در شرکت تلاونگ
- ۵- تولید دانش فنی محصول و تجاری سازی محصولات جدید در شرکت زمزم بنام های تجاری کولامد، لیموناد، کلاسیک و...
- ۶- مشاوره در احداث کارخانه قند شهدای دزفول
- ۷- مشاوره در احداث کارخانه صنایع غذایی چیکا اصفهان
- ۸- مشاوره در احداث مجتمع کشت و صنعت پروان تهران
- ۹- مشاوره در احداث مجتمع صنایع غذایی مائده
- ۱۰- مشاوره در احداث مجتمع کشت و صنعت فدک، فردوس، اندیشه و...
- جایزه‌ها و نشان‌های علمی داخلی:
- ۱- پژوهشگر نمونه پردیس کشاورزی و منابع طبیعی دانشگاه تهران سال ۱۳۸۷
- ۲- پژوهشگر نمونه دانشگاه تهران سال ۱۳۸۷
- ۳- پژوهشگر برجسته دانشگاه تهران سال ۱۳۹۷
- ۴- استاد نمونه کشوری سال ۱۳۹۹
- ۵- منتخب ۱ درصد برترین دانشمندان جهان در سالهای ۱۴۰۰، ۱۴۰۱ و ۱۴۰۲
- ۶- سرآمد علمی استان البرز سال ۱۴۰۲
- ۷- برنده جایزه شیخ مفید ۱۴۰۳

• جایزه‌ها و نشان‌های علمی بین‌المللی:

منتخب ۱ درصد برترین دانشمندان جهان در سال‌های ۱۴۰۰، ۱۴۰۱ و ۱۴۰۲

۴- داشتن خدمات ارزشمند در سازندگی و ارتقای سطح علمی و پیشرفت کشور:

• سوابق و مسئولیت‌های علمی اجرایی:

- ۱- رئیس دانشکدگان کشاورزی و منابع طبیعی دانشگاه تهران (از سال ۱۴۰۱)
- ۲- رئیس کمیسیون تخصصی مشورتی کشاورزی و دامپزشکی دانشگاه تهران (از ۱۴۰۱)
- ۳- عضو حقیقی کمیسیون تخصصی کشاورزی، امنیت غذایی، آب و منابع طبیعی شورایی عالی عتف (در حال حاضر)
- ۴- مشاور رئیس پردیس کشاورزی و منابع طبیعی دانشگاه تهران (از سال ۱۳۹۴ تا ۱۳۹۷)
- ۵- عضو کمیته تدوین سند ملی امنیت غذایی شورای عالی انقلاب فرهنگی
- ۶- عضو شورای سیاست‌گذاری پارک علم و فناوری دانشگاه تهران
- ۷- رئیس هیئت مدیره بنیاد توسعه پردیس کشاورزی و منابع طبیعی دانشگاه تهران
- ۸- مدیر گروه علوم و مهندسی صنایع غذایی (از سال ۱۳۸۰ تا سال ۱۳۸۶ و ۱۳۹۰ تا ۱۳۹۴)
- ۹- نایب رئیس بنیاد حامیان پردیس کشاورزی و منابع طبیعی دانشگاه تهران
- ۱۰- عضو اندیشکده آب، غذا و محیط زیست مرکز الگوی اسلامی ایرانی پیشرفت (از سال ۱۳۹۷)
- ۱۱- عضو هیئت مدیره شرکت قند شهدای دزفول (۱۳۹۷-۱۳۹۹)
- ۱۲- مشاور علمی مدیرعامل هلدینگ کشاورزی و صنایع غذایی ستاد اجرایی ۱۳۹۹ تا ۱۴۰۲
- ۱۳- عضو هیئت مدیره هلدینگ کشاورزی و دامپروری فردوس پارس
- ۱۴- مشاور ارشد مدیر عامل سازمان صنایع غذایی و کشاورزی بنیاد مستضعفان (از سال ۸۳ تا ۹۳)
- ۱۵- مشاور گروه صنعتی پارس ارم (۱۳۹۶-۱۳۹۹)
- ۱۶- عضو هیئت مدیره هولدینگ کشاورزی کشت و صنعت تدبیر (۱۳۹۶-۱۳۹۸)
- ۱۷- عضو هیئت مدیره شرکت قند شهدای دزفول (۱۳۹۶-۱۳۹۷)
- ۱۸- عضو هیئت مدیره شرکت زمزم ایران (از سال ۱۳۷۸ تا ۱۳۸۷)
- ۱۹- عضو هیئت مدیره شرکت زمزم تهران (۱۳۷۸-۷۹)
- ۲۰- عضو هیئت مدیره شرکت گلوکزان (۸۳-۱۳۸۱)
- ۲۱- عضو هیئت مدیره زمزم شرق (۸۳-۱۳۷۹)
- ۲۲- عضو کمیته فنی قانونی وزارت بهداشت (۱۳۸۱ تا ۸۵)
- ۲۳- رئیس هیئت مدیره شرکت کشت و صنعت فردوس (۱۳۶۸-۱۳۷۱)
- ۲۴- معاون کشاورزی و صنایع غذایی بنیاد تعاون (۱۳۶۸-۱۳۷۲)
- ۲۵- مدیر گروه صنایع غذایی معاونت خودکفایی سپاه (۱۳۶۷-۱۳۶۸)
- ۲۶- رئیس هیئت مدیره شرکت مجتمع صنایع غذایی مائده (۱۳۶۸-۱۳۷۱)
- ۲۷- رئیس هیئت مدیره شرکت خدمات مهندسی اندیشه (۱۳۶۸-۱۳۷۱)
- ۲۸- مدیر عامل مجتمع کشت و صنعت فدک (۱۳۶۹-۱۳۷۲)
- ۲۹- رئیس هیئت مدیره شرکت مجتمع صنایع شیلاتی خلیج فارس (۱۳۶۸-۱۳۷۱)
- ۳۰- عضو هیئت مدیره هلدینگ کشاورزی و دامپروری فردوس پارس

• عناوین خدمات ارزشمند:

- ۱- تولید دانش فنی گوشت گیاهی

۲- تولید دانش فنی محصول و تجاری سازی محصولات جدید در شرکت زمزم بنام های تجاری کولامد، لیموناد، کلاسیک و...

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۸- مشاوره در احداث کارخانه صنایع غذایی چیکا اصفهان

۹- مشاوره در احداث مجتمع کشت و صنعت پروان تهران

۱۰- مشاوره در احداث مجتمع صنایع غذایی مائده

۱۱- مشاوره در احداث مجتمع کشت و صنعت فدک، فردوس، اندیشه و...

• عضویت در انجمن‌ها، مجامع و هیئت تحریریه مجله‌های علمی  
عضو انجمن صنایع غذایی امریکا (IFT)

۵- پرورش دانشجویان و یا پژوهشگران شایسته:

۱-۶- تعداد دانشجویان دکترای تخصصی:

پایان یافته ۵۰ نفر، در دست انجام ۳ نفر راهنمایی : ۵۳ نفر

پایان یافته ۵۲ نفر، در دست انجام ۸ نفر مشاوره : ۶۰ نفر

۲-۶- تعداد دانشجویان کارشناسی ارشد:

پایان یافته ۷۳ نفر، در دست انجام ۶ نفر تحت راهنمایی : ۷۹ نفر

پایان یافته ۴۰ نفر، در دست انجام ۶ نفر تحت مشاوره : ۴۶ نفر

## پیوست‌ها

- ۱- قاضی خوانساری، خاکسار، م.ر.، موسوی، س.م.، چراغعلی، ع. ۱۳۸۳ تعیین انتقال منومر استایرن از ظروف پلی استایرنی شفاف به نوشیدنیهای داغ. مجله دانشکده بهداشت و انستیتو تحقیقات بهداشتی دوره ۳ شماره ۳ (۹-۱۹)
- ۲- همایونی راد، ع.، احسانی، م.ر.، موسوی، م.، ولی زاده، م.، امام جمعه، ز. ۱۳۸۴. بهبود کیفیت بستنی کم چرب به کمک هیدرولیز نسبی پروتئینهای مخلوط بستنی با کیموزین (۱). مجله علوم کشاورزی ایران. جلد ۳۶ شماره ۳ (۷۶۵-۷۷۳)
- ۳- همایونی راد، ع.، احسانی، م.ر.، موسوی، م.، ولی زاده، م.، امام جمعه، ز. ۱۳۸۴. بهبود کیفیت بستنی کم چرب به کمک هیدرولیز نسبی پروتئینهای مخلوط بستنی با کیموزین (۲). مجله علوم کشاورزی ایران.
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- ۶- میرسعید قاضی، ح.، امام جمعه، ز.، موسوی، س.م.، رضایی، ک. ۱۳۸۴ مطالعه اثر زمان و دما بر جذب مواد طعمی دز سیستم های مدلی نوسابه توسط لاک قوطی بسته بندی. مجله علوم و صنایع غذایی ایران دوره ۲، شماره ۴، ۵۳-۵۹
- ۷- میرزایی، م.، مصاحبی، غ.، موسوی، س.م.، امین لاری، م. ۱۳۸۴ بررسی امکان جایگزینی سوکروز با شربت غنی از ذرت فروکتوز در نوشابه های غیر الکلی گازدار. مجله علوم کشاورزی ایران. جلد ۳۶ شماره ۳ (۷۷۵-۷۸۳)
- ۸- خدایان، ف.، موسوی، م.، ستوده قره باغ، ر. ۱۳۸۵. تأثیر بسته بندی در تغییرات خواص بیوفیزیکی و بیوشیمیایی سیب گلدن دلشش. مجله علوم کشاورزی ایران. جلد ۳۷ شماره ۵ ۷۶۵-۷۷۵
- ۹- میر حیدری، س.م.، امام جمعه، ز.، موسوی، س.م. ۱۳۸۵ بهینه سازی فرآیند استخراج روغنهای اساسی پوست تازه میوه نارنج به روش استخراج با کربن دی اکسید فوق بحرانی. نشریه شیمی و مهندسی شیمی ایران دوره ۲۵، شماره ۲ ۷۹-۸۶
- ۱۰- میر حیدری، س.م.، امام جمعه، ز.، موسوی، س.م. ۱۳۸۵ بهینه سازی فرآیند استخراج و شناسایی روغنهای اساسی پوست تازه میوه نارنج.  $\chi\iota\rho\nu\varsigma$   $\Delta\upsilon\rho\alpha\nu\tau\iota\upsilon\mu$  با روش پرس سرد و استخراج با کربن دی اکسید فوق بحرانی مجله علوم کشاورزی ایران. جلد ۳۷ شماره ۴ (۶۱۹-۶۲۷)
- ۱۱- صادقی، ر.، امام جمعه، ز.، ستوده قره باغ، ر.، موسوی، س.م.، وثوقی، م. ۱۳۸۵ تصفیه و رنگبری شربت گلوکز بوسیله اولترافیلتراسیون. مجله تحقیقات مهندسی کشاورزی جلد ۷ شماره ۲۸ (۱۱۹-۱۳۳)
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- ۱۳- سلامی، م.، امام جمعه، ز.، موسوی، س.م. رضایی، ک. ۱۳۸۵ اندازه گیری جذب عطر و طعم نوشابه گازدار پرتقالی در ظروف پلی اتیلن ترفتالات با استفاده از میکرو استخراج با فاز جامد-گاز کروماتوگرافی. نشریه شیمی و مهندسی شیمی ایران دوره ۲۵، شماره ۳ (۶۹-۷۵)
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