

IN THE NAME OF GOD

Curriculum Vitae



PERSONAL INFORMATION

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EDUCATIONAL RECORDS

Degree	Institution	Field	Date
B. Sc	Tehran University	Fisheries & Enviromental	Sep 1993
M.Sc.	Tarbit Modrres University	Fisheries	April 1996
Ph.D.	Tarbit Modrres University	Fish processing	Sep 2003

RESEARCH INTEREST

- 1) Seafood processing
- 2) Fishery waste technology and value-added product production

RESERCH PUBLICATION

Published in International Journals

1. Karim, B., Rezaei, M., Bahramifar, N., Naghdi, Sh. (2023). The comparison of some ecofriendly and conventional methods of extracting common kilka oil in terms of quantity and quality. Ecopersia. 11(3):241-253.

2. Naghdi, S., Rezaei, M., Tabarsa, M., Abdollahi, M. (2023). Ultrasonic-assisted enzymatic extraction of sulfated polysaccharide from Skipjack tuna by-products. *Ultrasonics Sonochemistry*. 95 doi.org/10.1016/j.ultsonch.2023.106385.
3. Alboofetileh, M., Rezaei, M., Tabarsa, M., & Cravotto, G. (2023). Sequential ultrasonic/microwave assisted extraction of fucoidan from *Nizamudinia zanardinii* and evaluation of its biological activities. *Iranian Journal of Fisheries Sciences*, 22(1), 84-98.
4. Naghdi, S., **Rezaei, M.**, Tabarsa, M., Abdollahi, M. (2023). Extraction of sulfated polysaccharide from Skipjack tuna (*Katsuwonus pelamis*) viscera using alcalase enzyme and rainbow trout (*Oncorhynchus mykiss*) visceral semi-purified alkalineproteases. *Sustainable Chemistry and Pharmacy*. 32, 1-14. <https://doi.org/10.1016/j.scp.2023.101033>
5. Naghdi, S., **Rezaei, M.**, Tabarsa, M., Abdollahi, M. (2023). Parallel Extraction of Sulfated polysaccharides and Protein Hydrolysate from Skipjack Tuna Head and Their Bioactive and Functional Properties. *Food and Bioprocess Technology*. (16), 1258–1279. <https://doi.org/10.1007/s11947-022-02988-w>
6. Naghdi, S., **Rezaei, M.**, Tabarsa, M., Abdollahi, M. (2023). Fish protein hydrolysate from sulfated polysaccharides extraction residue of tuna processing by-products with bioactive and functional properties. *Global Challenges*. Published Online <https://doi.org/10.1002/gch2.202200214> (2200214).
7. Alboofetileh, M., **Rezaei, M.**, Hamzeh, A., Tabarsa, Cravotto, G. (2022). Cellular antioxidant and emulsifying activities of fucoidan extracted from *Nizamuddinina zanardinii* using different green extraction methods. *Journal of Food Processing and Preservation*. [10.1111/jfpp.17238](https://doi.org/10.1111/jfpp.17238)
8. Alboofetileh, M., Rezaei, M., Hamzeh, A., Tabarsa, Giancarlo, C. (2023). The anticancer and immunomodulatory activities of fucoidan extracted by combined ultrasound/microwave. *Iranian Journal of Fisheries Sciences*. 22(1) 84-98.
9. Hasanzati Rostami, A., Motamedzadegan, A., Hosseini, S. E., Rezaei, M., & Kamali, A. (2022). A comparative study on some properties and antioxidant activity of Hypophthalmichthys molitrix (Valenciennes, 1844) protein hydrolysates produced by different hydrolysis methods. *Iranian Journal of Fisheries Sciences*, 21(5), 1204-1221.
10. Gharib Heidari, M., **Rezaei, M.** (2022). Extracted pepsin of trout waste and ultrasound-promoted method for green recovery of fish collagen. *Sustainable Chemistry and Pharmacy*. 30. <https://doi.org/10.1016/j.scp.2022.100854>
11. Jeddi, S., **Rezaei, M.**, Alboofetileh, M. (2022). Impact of green extraction methods on the structural, morphological, physico-mechanical, and thermal properties of alginate films of *Sargassum ilicifolium*. *Journal of food processing and preservation*. [10.1111/jfpp.17081](https://doi.org/10.1111/jfpp.17081).
12. Pezeshk, S., Rezaei, M. Hosseini, H., Abdollahi, M. (2022). Impact of ultrasound on extractability of native collagen from tuna by-product and its ultrastructure and physicochemical attributes. *Ultrasonics Sonochemistry*. (89). [10.1016/j.ultsonch.2022.106129](https://doi.org/10.1016/j.ultsonch.2022.106129).
13. Pezeshk, S., **Rezaei, M.** Hosseini, H., Abdollahi, M. (2022). Ultrasound-assisted alkaline pH-shift process effects on structural and interfacial properties of proteins isolated from shrimp by-products. *Food Structure*. (32). DOI [10.1016/j.foostr.2022.100273](https://doi.org/10.1016/j.foostr.2022.100273).
14. Naghdi, Sh., **Rezaei, M.**, Bahramifar, N., Kuswandi, B. (2022). Preparation and characterization of intelligent color-changing nanosensor based on bromophenol blue and GONH2 nanosheet for freshness evaluation of minced Caspian sprat (*Clupeonella cultriventris caspia*) stored at 4 °C. *Chemical Papers*. (76), 3133–3146.

15. Rabiei, S., Rezaei, M., Nikoo, M., Khezri, M., Rafieian-kopaei, M., Anjomshoa, M. (2022). Antioxidant properties of Klunzinger's mullet (*Liza klunzingeri*) protein hydrolysates prepared with enzymatic hydrolysis using a commercial protease and microbial hydrolysis with *Bacillus licheniformis*. *Food Science and Technology International*. 28 (3) 233-246.
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17. Pezeshk, S., **Rezaei, M.**, Hosseini, H., Abdollahi, M. (2021). Impact of pH-shift processing combined with ultrasonication on structural and functional properties of proteins isolated from rainbow trout by-products. *Food Hydrocolloids*. (118) (2).106768.
18. Naghdi, Sh., **Rezaei, M.**, Abdollahi, M. (2021). A starch-based pH-sensing and ammonia detector film containing betacyanin of paperflower for application in intelligent packaging of fish. *International Journal of Biological Macromolecules*.148 (191): 161-170.
19. Taghizadeh Andevvari, Gh., **Rezaei, M.**, Tabarsa, M., Rustad, T. (2021).Carotenoprotein from Banana Shrimp (*Fenneropenaeus Merguiensis*) by-product extracted using protease from rainbow trout waste: Antioxidant and angiotensin I-converting enzyme inhibitory activity. *Iranian Journal of Fisheries Sciences*. 20(5) 1510-1525.
20. Hosseini, F.,Soofi, M., Rezaei, M., (2021). Enhanced physicochemical stability of ω -3 PUFAs concentrates-loaded nanoliposomes decorated by chitosan/gelatin blend coatings. *Food Chemistry*. (345), 128865. <https://doi.org/10.10160>.
21. Khezri M., Rezaei M., Mohabbati Mobarez A., Zolfaghari M. (2021). The change in heat inactivation of *Escherichia coli* O157:H7 after entering into the viable but nonculturable state in salted silver carp. *Caspian Journal of Environmental Science*. 19 (4) 629-637.
22. Tabarsa, M., Dabaghian, E.H., You, S., Yelithao, K., Cao, R., Rezaei, M., Alboofetileh, M., Bitar, S.(2020).The activation of NF- κ B and MAPKs signaling pathways of RAW264.7 murine macrophages and natural killer cells by fucoidan from *Nizamuddinina zanardinii*. *International Journal of Biological Macromolecules*.148 (1): 56-67.
23. Khezri M., Rezaei M., Mohabbati Mobarez A., Zolfaghari M. (2020). Viable but non culturable state and expression of pathogenicgenes of *Escherichia coli* O157:H7 in salted silver carp.*Journal of Food Safety*. 40 (5). DOI: 10.1111/jfs.12843
24. Zolfaghari, M., Rezaei, M., Mohabbati Mobarez, A.,Forozandeh Moghaddam, M., Hosseini, H., Khezri, M. (2020).Virulence genes expression in viable but non-culturable state of *Listeria monocytogenes* in fish meat. *Food Science and Technology International* 26(3): 205–212.
25. Hamzeh, A., **Rezaei, M.**, Motamedzadegan, A., Khodabandeh, S., Noruzinia, M. (2019).Optimization of Antioxidant Peptides Production from the Mantle of Cuttlefish (*Sepia pharaonis*) Using RSM and Fractionation. *Journal of Aquatic Food Product Technology*. 28(4): 392-401.
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28. Jannat Alipour, H., **Rezaei, M.**, Bahareh Shabanpour, B., Tabarsa, M (2019). Edible green seaweed, *Ulva intestinalis* as an ingredient in surimi-based product: Chemical composition and physicochemical properties. *Journal of Applied Phycology*. (31): 2529–2539.
29. Jannat Alipour, H., **Rezaei, M.**, Bahareh Shabanpour, B., Tabarsa, M., Rafipour, F. (2019). Addition of seaweed powder and sulphated polysaccharide on shelf life extension of functional fish surimi restructured product. *Journal of Food Science and Technology*, 56(8):3777-3789.
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33. Alboofetileh, M., Rezaei, M., Tabarsa, M.(2019). Bioactivities of *Nizamuddinina zanardinii* sulfated polysaccharides extracted by enzyme, ultrasound and enzyme-ultrasound methods. *Journal of Food Science and Technology*.56 (3): 1212-1220.
34. Rabiei, S., **Rezaei, M.**, Asgharzade, S., Nikoo, M., Rafieian-kopaei, M.(2019). Antioxidant and cytotoxic properties of protein hydrolysates obtained from enzymatic hydrolysis of Klunzinger's mullet (*Liza klunzingeri*) muscle. *Brazilian Journal of Pharmaceutical Science*. 55. e18304.
<http://dx.doi.org/10.1590/s2175-97902019000218304>
35. Rabiei, S., Rezaei, M., Abasian, Z., Khezri, M., Nikoo, M., Rafieian-kopaei, M., Anjomshooa, M. (2019). The protective effect of *Liza klunzingeri* protein hydrolysate on carbon tetrachloride-induced oxidative stress and toxicity in male rats. *Iranian Journal of Basic Medical Sciences*. 22 (10):1203-1210.
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53. Ghanbari, M; **Rezaei, M**; Jami, M. **2007**. Isolation of lactobacilli from intestinal microflora of Persian sturgeon (*Acipenser persicus*) and bluga (*Huso huso*).Aquaculture Europe.Istanbul. Turkey.
54. Ojagh, S. M., M.A. Sahari and **M. Rezaei**. 2006. The effect of antioxidants on lipid hydrolysis in common kilka. Sixteenth National Congress of the food industry. Gorgan .Iran.
55. Mousapour, M., **Rezaei, M**. 2006. Evaluation of lipid quality changes in brine canned common kilka during cooking conditions. Sixteenth National Congress of the food industry. Gorgan .Iran.
56. Montazeri, N., **Rezaei, M.**, Mokhayer, B., Ershad, H., Parviz, M., Nazarinia, A. 2006. Evaluation of histamine and microbial change in rainbow trout during storage in ice. Sixteenth National Congress of the food industry. Gorgan .Iran.
57. Amir Khaloo, P., Rezaei, M., Ershad, H., Safari, R. 2005. Isolation of *Listeria* from cold smoked silver carp fish. The first national conference of fisheries and sustainable development. Ghaem shahr. Iran.
58. Naseri, M. and **M. Rezaei, 2005**. Determination of Heavy Metals (Fe, Zn and Cu) in *Liza dussumieri* Of Busher Costal. 15th National Congress of Food Industry. Tehran. Iran.
59. **Rezaei, M.**, Sahari, M.A, **2004** Comparative Study on Lipid Quality of Anchovy kilka (*Clupeonella engrauliformis*) Under Temporary and Chilled Two Transport and storage Methods. 7th Asian Fisheries Forum, Penang, Malaysia.
60. Heydari, M., A, Akhondzadeh, **M. Rezaei, 2004**. Study on Capability of Some Quality Control Chemical Methods in Comparison with Total Psychrotrophic Bacterial Count in Talang Queen Fish and Skipjack Tuna. The second Iranian Congress of Fish Health & Diseases. Tehran. Iran.

61. **Rezaei, M.** , Ahmadi. M.R. **2000** . Comparision of Food Value of Defferent Plant in Grass Carp (*Ctenophryngodon idella*) Culture. The First Iranian Congress of Fish Health & Diseases. Ahvaz. Iran.
62. **Rezaei M., Nazari, R.M., Kalbassi, M. 1998.** Determination of Artemia Nauplii Food Conversion in *Acipenser Stellatus* larvea Culture. First National Symposium on Sturgeon. Rasht. Iran.

PROJECT LEADER

1. **Rezaei M.** , Nikfetrat E. , Khaleghi, R. **1993** . Role of Aeration in Intensive Carp Culture. Fishery Organization . Ministry of Jihhad -e- Sazandegi , Iran.
2. **Rezaei, M.** Nazari R.M. , Kalbassi M. R. **1998.** Identification of Artemia (Nauplii) Nutritional Comparision and Food Conversion Rate *Acipenser Stellatus* larvea Culture. Fishery Department College of Marine Science, T. M. U , P: 49
3. Fisheries and Food Industry Training Standards. **2010.** Mazandaran Technical and Vocational Training Office.
4. Effects of different cooking methods on nutritional value of four different species. **2012.** Food and Drug Administration. Iran
5. Preparation, optimization and application of Gelatin-Chitosan Nanoparticles Bio-Nanocomposite Film incorporated with oregano essential oil on Shelf life Extension of Fresh Rainbow trout (*Oncorhynchus mykiss*) Fillet. **2012.** Iran National Science Foundation.
6. Algae paste production from microalgae and some methods for their quality control. **2013.** Iran National Science Foundation .
7. Considering of the possibility of entering *Listeria monocytogenes* in to viable but non culturable form and its virulence gene expression in seafood. **2015.** Iran National Science Foundation.
8. Application of inulin in the formulation of edible coatings of raw and frayed marine products, and its effects on the shelf-life and qualitical characteristics. **2016.** Research Institute of Food Science and Technology. Iran
9. Development and evaluation of active multilayer food packaging films based on polylactic acid (PLA). **2016.** Iran National Science Foundation.

Other projects to be added

RESEARCH STUDENTS SUPERVISED

1. Hosseini, V. 2004. Lipid Changes of Golden Mullet (*liza aurata*) and Kutum (*Rutilus frisii kutum*) Fishes in During Ice Storage. Tarbit Modarres University.
2. Javadian, R. 2005. Lipid Quality and Sensory Evaluation in Silver carp (*Hypophthalmichthys molitrix*) and Grass carp (*Ctenopharyngodon idella*) Fishes During Ice Storage. Lahijan Azad University.
3. Mosapour, M. 2005. Changes in Lipids During Different Cooking Conditions in Canning Kilka (*Clupeonella cultriventris caspia*). Tarbit Modarres University.
4. Naseri, M. 2005. Quality Difference Assessment in Canned Kilka (*Clupeonella cultriventris caspia*) by Fluorescence Method Tarbit Modarres University.
5. Jafary, H. 2005. Relation of Biogenic Amines with Microbial Changes of Southern Caspian Kutum (*Rutilus frisii kutum*) Stored in Ice. Tarbit Modarres University.
6. Amir Khanlo, P. 2005. The Effect of Smoking Time on *Listeria monocytogenes* in Whole and Guttled Silver Carp. Lahijan Azad University.
6. Montazeri Joebari, N. 2005. Relation of Biogenic Amines with Microbial Changes of Rainbow Trout (*Oncorhynchus mykiss*) Stored in Ice. Lahijan Azad University
7. Naseri, M. 2006. Quality Difference Assessment in Canned Kilka (*Clupeonella cultriventris caspia*) by Fluorescence Method. Tarbit Modarres University.
8. Hosseini, S. F. 2006. Effect of Pre-icing Duration on Quality Deterioration of iced Rainbow Trout (*Oncorhynchus mykiss*) During Ice Storage. Lahijan Azad University.
9. Ghanbari, M. 2006. Study of Usage of Gram Positive Bacilli From the Fish Intestine to Control *Listeria monocytogenes* Growth in the Smoked Kutum Roach (*Rutilus frisii kutum*) Tarbit Modarres University.
10. Babakhani, A. 2007. Effect of cooking methods on the proximate composition and fatty acids profile in muscle of kutum roach (*Rutilus frisii kutum*). Tarbit Modarres University.
11. Delfieh, P. 2007. Effect of cooking methods on the proximate composition and fatty acids profile in muscle of (*Fenneropenaeus indicus*). Khorramshahr Marine Science and Technology University
12. Nori, S. 2007. Effect of different methods of cooking on proximate composition and fatty acid profile in the muscle of *Otolithes ruber*. Khorramshahr Marine Science and Technology University
13. Etamadi, H. 2007. Effect of sodium acetate dip treatment and vacuum- packing on biochemical, microbiological and sensory changes of rainbow trout (*oncorhynchus mykiss*) during chill storage. Tarbit Modarres University.

14. Jami, M. 2006. Effect of Different Storage Temperature(4 & 20 ° C) on Sensorial, Chemical and Microbiological Changes of Cold-smoked Roch (*Rutilus frisii kutum*). Bandar Abass Azad University
15. Khorramgah, M. 2008. Effect of gutting on chemical and sensory properties of kutum (*Rutilus frisii kutum*) during frozen storage (-18 ° C). Tarbit Modarres University
16. Bahmani, Z. 2008. Effect of delayed icing on Quality deterioration of iced golden grey mullet (*Liza aurata*). Tarbit Modarres University.
17. Tabarsa, M. 2009. Nutritional Composition of Fresh Marine Seaweeds Gracilaria sp. And Ulva sp. And Changes of fatty Acids Content in their Various products. Tarbit Modarres University.
18. Mohammadzadeh, B. 2009. The Effect of Green Tea Extract on Chemical, Microbiological and Sensory Changes in Ice Stored Rainbow Trout (*Oncorhynchus mykiss*). Tarbit Modarres University.
19. Anvari, M. 2009. Effect of Smoking Time on Chemical changes and Fatty Acids in Whole and Guttled Smoked Kutum (*Rutilus frisii kutum*). Tarbit Modarres University.
20. Ojagh, S.M. (2010). Effect of Chitosan Coating Enriched with Cinnamon Essential Oil on Shelf Life and Quality of Refrigerated Rainbow Trout (*Oncorhynchus mykiss*) Fillet. Tarbit Modarres University.
21. Hamzeh, A. (2010). Application of Sodium Alginate Coating Enriched with Thyme Essential Oil for Rainbow Trout (*Oncorhynchus mykiss*) Fillet in Chilled Storage. Tarbit Modarres University.
22. Taghizadeh Andevari, Gh. (2010). Gelatin Coating incorporated with Cinnamon oil to Prolong Shelf-Life of Fresh Rainbow Trout (*Oncorhynchus mykiss*) Fillets. Tarbit Modarres University.
23. Esmaili, M. (2011). Extraction Optimization and Physicochemical Characterization of Shark (*Carcharodon carcharias*) Cartilage Gelatin. Tarbit Modarres University.
24. Ojagh, M. (2011). Effect of Chitosan Coating Enriched with Cinnamon Essential Oil on Shelf Life and Quality of Refrigerated Rainbow Trout (*Oncorhynchus mykiss*) Fillet. Tarbit Modarres University.
25. Naseri, M. (2011). Effect of different heating regimes and kind of filling media on lipid changes in silver carp (*Hypophthalmichthys molitrix*)canning. Tarbit Modarres University.
26. Abdollahi, M. (2011). Effect of Chitosan/Clay Nanocomposite Enriched with Rosemary Essential Oil as a Pack Preservation on quality of Silver Carp (*Hypophthalmic molitrix*) during Refrigerated Storage. Tarbit Modarres University.

27. Javadian, R. (2011). The effect of thawing methods on the physical, chemical, microbiological and sensory quality of Kutum (*Rutilus frisii kutum*) and Rainbow trout (*Oncorhynchus mykiss*). Azad University.
28. Abdollahzade, E. (2012). The antimicrobial effect of nisin and thyme essential oil to control *Listeria monocytogenes* in minced silver carp (*Hypophthalmichthys molitrix*). Tarbit Modarres University.
29. Khezri, M. (2012). Enhancement of the storage quality of refrigerated rainbow trout fillets by whey protein coating incorporating ascorbic acid and thyme essential oil. Tarbit Modarres University.
30. Zamani, A. (2012). Purification and biochemical characterization of trypsin from the viscera of Caspian Sprat (*Clupeonella cultriventris*). Tarbit Modarres University.
31. Babakhani, A. (2012). Optimazation of Different Extraction Methods (Soxhlet, Microwave-assisted and Ultrasound) for Algal Extracts from Three Brown Algal Spicies of Persian Gulf and Their Effects on The Shelf Life of Fish Oil and Mince. Tarbit Modarres University.
32. Bahram, S. (2012). Application of whey protein incorporation with cinnamon oil as a preservative in *Huso huso* fillet under chilled storage condition. Azad Uiversity.

The years 2013 to 2023 should be added

RESEARCH STUDENTS CO- SUPERVISED

1. Hashemi , Sh. 1998. Evulation of *Artemia uramiana* Cyst and Increase of Hatching Percent. Iran. Master Thesis , Tarbit Modarres University.
2. Taghezadeh , V. 1999 . An study on the Effect of Caviar Curring on the Fatty Acids Composition of Iranian and Russian Sturgeons (*Acipenser gueldenstaedti persicuse borodnic*). Tarbit Modarres University.
3. Hiadari, M. 2002 . Preliminary comparative study of Trimethyl amine, Hystamine. Total Volatile Nitrogen and Bacterial Total Count in Quality Control of Talang Queen Fish and Skipjack Tuna. Tarbiat Modarres University.
4. Ojagh, M. 2005. Applicability of B-carotene and tea poly phenols as antioxidants in preservation of common Kilka (*Clupeonella cultriventris caspia*). Tarbiat Modarres University.
5. Alavi Yeganeh, M. S. 2006. Effect of Marine and River Gammarus powerd as a supplementary diet on growth and resistance against enviromental stresses(Temperature & pH) in Rainbow trout larvae (*Oncorhynchus mykiss*). Tarbiat Modarres University.
6. Sourinezhad, I. 2006. Compartive Study of Gonad Development Growth Performance and Flesh quality in All Female Diploid and Triploid Rainbow Trout in the Second Year of Culture. Tarbiat Modarres University.

7. Nazemolroaya, S. 2006. Qualitative Changes of Narrow – barred Spanish Mackerel (*Scomberomous commerson*) and White Cheek Shark(*Carcharinus dussumieri*) Fillet during Frozen Storage. Tarbiat Modarres University.
8. Tahergorabi, R. 2007. Effeset of gamma irradiation on quality and shelf life extention of rainbow trout (*Oncorhynchus mykiss*) during storage. Lahijan Azad University.
9. Hosseini, V. 2009. Effect of Dietary Lipid Levels, Oil Sources and Antioxidant on Growth Performances and Quality of Beluga (*Huso huso*) during Frozen Storage. Tarbiat Modarres university.
10. Behnam, Sh. (2009).
11. Saghai, R. (2010). The effects of transglutaminase on the emulsifying and foaming properties of proteins obtained from silver carp (*Hypophthalmichthys molitrix*) fish flesh. Varamin Azad University.
12. Pezeshk, S. (2011). Combined effect of vacuum-packaging and shallot and turmeric extract on the shelf-life of rainbow trout (*Oncorhynchus mykiss*) in the refrigerated storage. Tarbiat Modarres university.
13. Ogifard, A. (2011). Effect of fish meal replacement with rice protein concentrate on growth performance and quality of pacific white shrimp during forezen torage.
14. Hajidoon, H. (2012). Effect of various additives on textural properties of Surimi prepared from common carp (*Cyprinus carpio*). Tarbiat Modarres university
15. Rabei
16. Javidi
17. Mohajer

The years 2013 to 2023 should be added

List of Terminated Research Plans:

The years 2016 to 2023 should be added

1. Application of inulin in the formulation of edible coatings of raw and frayed marine products, and its effects on the shelf-life and qualitical characteristics. (2016), Research Institute of Food Science and Technology. Iran
2. Development and evaluation of active multilayer food packaging films based on polylactic acid (PLA), 2016, Iran National Science Foundation.
3. Considering of the possibility of entering *Listeria monocytogenes* in to viable but non culturable form and its virulence gene expression in seafood, (2015), Iran National Science Foundation.

4. Algae paste production from microalgae and some methods for their quality control, 2013, Iran National Science Foundation.
5. Effects of different cooking methods on nutritional value of four different species, (2012), Food and Drug Administration. Iran
6. Preparation, optimization and application of Gelatin-Chitosan Nanoparticles Bio-Nanocomposite Film incorporated with oregano essential oil on Shelf life Extension of Fresh Rainbow trout (*Oncorhynchus mykiss*) Fillet. (2012), Iran National Science Foundation.
7. Fisheries and Food Industry Training Standards. (2010), Mazandaran Technical and Vocational Training Office.

ASSOCIATION MEMBER

1. Graduate Association of Tehran Univ.
2. Graduate Association of Tarbiat Modares Univ.
3. Iranian Food Science and Technology Association.
4. European Aquaculture Society.

SCIENTIFIC REFEREE

1. International Journal of Food Science and Technology
2. Iranian Scientific Fisheries Journal
3. Iranian Journal of Fisheries Science
4. Iranian Journal of Natural Resource
5. Journal of Food Quality
6. Journal of Agricultural Science and Technology
7. Gorgan Journal of Agricultural and Natural resource Science
8. Food Chemistry
9. Journal of Food Engineering

CITATIONS

1. First Grade in MSc., Dept. of Fisheries, Tarbiat Modarres University, 1996.
2. First Grade in Ph.D., Dept. of Fisheries, Tarbiat Modarres University, 2003.
3. First Grade in Lecturer of 15th National Congress of Food Industry. Tehran. Iran,2005.

PATENTS

1. Chitosen film Process with low affinity toward water. Iran intellectual property office, 61885, 2009 and confirmation in Iranian Research Organization for Science and Technology. 9200289, 2013.
2. Chitosan/ clay/ rosemary essential oil nanocomposite film for food packaging. Iran intellectual property office, 69886, (2011), and confirmation in Iranian Research Organization for Science and Technology. 9201424, 2013.
3. Preparation process of Agar/Nanocellulose Nanocomposite Enriched with Savory Essential Oil for food packaging. Iran intellectual property office, 85522, (2015) and confirmation in Iranian Research Organization for Science and Technology. 9401834, (2015).
4. Production of Nannochloropsis oculata paste and effects of Vitamin C & E on their shelf life duration cold storage. Iran intellectual property office, 83677, 2014, and confirmation in Iranian Research Organization for Science and Technology, ۹۴۰۳۴۹۸, (2015).

The years 2016 to 2023 should be added

SCIENTIFIC LECTURER

1. "Lipid deterioration of fish". Bureau of Food and Drug Laboratories, Tehran, Iran. 2001
2. " New Technology in Iranian Food Industry. Industrial Research & Training Center of Iran. Bushehr. 2002

Add other activities

ADMINISTRATIVE ACTIVITIES

1. Scientific committee member's of Fisheries Dept. Tarbit Modarres University.
2. Administrative of fish processing Lab.
3. Financial Deputy of Natural Resource and Marine Science Faculty. Tarbiat Modarres University
4. Library manager of Natural Resource and Marine Science Faculty. Tarbiat Modarres University.
5. Research committee member's of Natural Resource and Marine Science Faculty. Tarbiat Modarres University.
6. Editorial board of Iranian Journal of Marine Science.
7. Editorial board of International Journal of Natural Resource and Marine Science.
8. Head of Fisheries Department. Tarbit Modarres University.

Add other executive responsibilities

OTHERS

1. Workshop participation: “ *Verification & Auding of HACCP- Based System in the Fishery Industry*”. Food and Agriculture Organization of the United Nations-Ministry of Agricultural jihad.2004.
2. Workshop participation: “ *Literacy Information*”. Tarbiat Modares University. Ministry of Science, Research & Technology.2005.
3. Workshop Convener: “*Value added fish products*”. Tarbiat Modares University. Fisheries Department. 2008.
4. Workshop Convener: “*Fish paste product*”. Tarbiat Modares University. Fisheries Department. 2009.
5. Workshop Convener: “*Value added fish products*” and “*Surimi Product*”. Tarbiat Modares University. Fisheries Department. 2009.

Add other activities