

Curriculum Vitae



Basic personal information

Full name: Amir M. Mortazavian

Gender: Male

Date of Birth: 1978

Nationality: Iranian

Marital status: Married

Technical language: English

Scientific degree: Full professor (teaching professor)

Affiliation: Department of Food Science and Technology, Faculty of Nutrition Sciences, Food Science and Technology/National Nutrition and Food Technology Research Institute, Shahid Beheshti University of Medical Sciences, P.O. Box 19395-4741, Tehran, Iran.

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Education

Ph.D. in Food Science and Technology; University of Tehran (Iran), 2003-2007.

MSc. in Food Science and Technology; University of Tehran (Iran), 2000-2002.

BSc. in Food Science and Technology; Azad Islamic University (Iran), 1996-2000.

Researcher profile (by Scopus)

Number of articles: 124

H-index: 26

Total citations to articles: 1580

Professions and scientific interests

Dairy science and technology

Functional foods

Probiotic technology

Food culture and ethics

Teaching chairs

Ph.D: Food product development; Bioactive compounds in food; Safety of dairy products; Food flavor.

MSc: Dairy technology; Advanced food chemistry.

BSc: Food chemistry (1 and 2).

Main achievements and honors

- 1% top ESI (Essential Science Indicators) (The most 1% world cited scientist in research area of Agriculture and Biological Sciences) (March 2018).
- First scientist in Iran in the field of Food Safety and Hygiene (2018).
- Member of the 'National Elites Foundation' in Iran.
- Distinguished researcher of National 'Razi Medical Sciences Festival' (first grade) as the principal of 'Student Research Committee' in Shahid Beheshti University of Medical Sciences (2017; Tehran, Iran).
- Distinguished researcher of National 'Razi Medical Sciences Festival' (first grade) as the principal of 'Student Research Committee' in Shahid Beheshti University of Medical Sciences (2016; Tehran, Iran).
- Distinguished researcher of national 'Razi Medical Sciences Festival' (first grade) as the principal of 'Student Research Committee' in Shahid Beheshti University of Medical Sciences (2015; Tehran, Iran).
- Distinguished researcher of national 'Razi Medical Sciences Festival' (first grade) as the principal of 'Student Research Committee' in Shahid Beheshti University of Medical Sciences (2014; Tehran, Iran).
- Distinguished researcher of national 'Razi Medical Sciences Festival' (first grade) as the principal of 'Student Research Committee' in Shahid Beheshti University of Medical Sciences (2013; Tehran, Iran).
- Distinguished researcher of national 'Razi Medical Sciences Festival' (first grade) as young innovator (2012; Tehran, Iran).
- Distinguished researcher of year among associate professors in Shahid Beheshti University of Medical Sciences (2013; Tehran, Iran).
- Distinguished inventor of year in Shahid Beheshti University of Medical Sciences (2012; Tehran, Iran).
- The greatest promotion score from assistant professor to associate professor in Shahid Beheshti University of Medical Sciences (2012; Tehran, Iran).
- Distinguished teacher of year in Shahid Beheshti University of Medical Sciences (2011; Tehran, Iran).
- Distinguished researcher of year among assistant professors in Shahid Beheshti University of Medical Sciences (2010; Tehran, Iran).
- Awarded project in national 'Young Kharazmi Festival' (2008; Tehran, Iran).
- Distinguished researcher of year among Ph.D students in University of Tehran (2007; Tehran, Iran).
- Distinguished researcher of year among Ph.D students in Faculty College of Agriculture and Natural Resource (2007; University of Tehran, Tehran, Iran).
- Distinguished Ph.D dissertation of year among graduated Ph.D students in University of Tehran (2007; Tehran, Iran).
- Distinguished talented student of year among Ph.D students of University of Tehran (2007; Tehran, Iran).
- 1st grade-graduated student in Ph.D in University of Tehran (2007; Tehran, Iran).
- Distinguished researcher of year in Azad Islamic University, Amol branch (2005; Amol, Iran).
- Distinguished talented student of year among MSc. students of University of Tehran (2003; Tehran, Iran).
- 1st grade-graduated student in MSc. in University of Tehran (2003; Tehran, Iran).
- 1st grade-graduated student in BSc. in Azad Islamic University, Science and Research Branch (1999; Tehran, Iran).

Main executive positions and memberships

- Deputy of the dean of INSO (Iran National Standard Organization) in the 'National Endorsement Committees' of food and microbiology (2006- ...).

Vice Chancellor of the 'Iran Codex Committee on Milk and Milk Products' (ICCMMP) (2015- ...).

Director of the CCNE (Codex Committee of Near East) in Iran (Iran as coordinator) (20016-2018).

Scientific consultant of the general manager of Iran Food and Drug Organization (Hygiene Ministry) on functional foods and dairy science (2009- ...).

Scientific consultant of the general manager of Iran Food and Drug Organization Laboratories (Hygiene Ministry) on dairy products (2010- 2012).

Scientific consultant of the 'Community Nutrition Improvement Office' (Ministry of Health, Iran) in food technology (2015- ...).

Principal of 'Student Research Office' in Shahid Beheshti University of Medical Sciences (Tehran, Iran, 2010- ...).

Member of the 'Policy-making Council' of the 'Student Research Center' in the Ministry of Health (Iran) (2012-...).

Vice chancellor of educational affairs in the Faculty of Nutrition Sciences and Food Technology/National Nutrition Sciences and Food Technology Research Institute (Shahid Beheshti University of Medical Sciences, Iran) (2012- ...).

Member of the national 'Technical Board' in educational affairs of the Hygiene Ministry of Iran in the fields of 'Food Science and Technology' and 'Food Safety and Hygiene' (2013- ...).

Member of the 'Food Technology Council' in the Ministry of Hygiene (Iran, 2016- ...).

Member of the 'Executive Committee' of 'Research Council' of Shahid Beheshti University of Medical Sciences (Iran, 2010- ...).

Member of the 'Research Council' of National Nutrition Sciences and Food Technology Research Institute (Shahid Beheshti University of Medical Sciences, Iran) (2013- ...).

Member of the 'Educational Council' of Shahid Beheshti University of Medical Sciences (Iran, 2012- ...).

Member of the 'Food Safety Research Center' (Shahid Beheshti University of Medical Sciences; Iran, 2016- ...).

Member of the 'Surveillance Committee on Student Journals) (Vice Chancellor of Cultural and Student Affairs, Shahid Beheshti University of Medical Sciences (Iran, 2017- ...).

Member of the 'Surveillance Committee on Student Scientific Societies) (Vice Chancellor of Cultural and Student Affairs, Shahid Beheshti University of Medical Sciences (Iran, 2017- ...).

Member of the 'Research Center of religion and Health' (Shahid Beheshti University of Medical Sciences (Iran, 2014- ...).

Member of the board of directors in the 'Iran Society of Probiotics and Functional Foods' (2012- ...).

Member of the board of directors in the 'Scientific Society of Food and Nutrition Supporting Health of Iran' (2010-2012).

Referee of the Iran Elites Foundation Festivals (2014- ...).

Responsible of National PhD interview (Ministry of Hygiene Universities, Iran) for fields of Food Technology and Food Safety (2016, 2017 and 2018).

Knowledge-based industrial experiences

Tek-gen Co. (Tehran, Iran): Production of probiotic strains for foods and supplements; Design and production of specific-claimed supplements and food products.

Scientific secretary of international/national congresses

6th AFSLAB (Asian Federation of Societies for Lactic Acid Bacteria) International Symposium (2018), Tehran, Iran. Coordinator: Iran Society of Probiotics and Functional Foods.

4th International Congress of Probiotics and Functional Foods (2018), Tehran, Iran.
Coordinator: Iran Society of Probiotics and Functional Foods.
1th National Congress of Probiotics and Prebiotics (2012), Tehran, Iran. Coordinator:
National Nutrition and Food technology research Institute.

Editorial board of journals

World Journal of Gastrointestinal Pharmacology and Therapeutics (WJGPT) (2010- ...).
Iranian Journal of Food Science and Industry (IJFSI) (2012- ...).
Nutrition and Food Sciences Research (NFSR) (2015).
Applied Food Biotechnology (AFB) (2016).
Foods (2018- ...).

Reviewer of journals (ISI indexed)

Comprehensive reviews in Food Science and Food Safety
Journal of Dairy Science
Journal of Dairy Research
International Journal of Dairy Technology
Food Research International
Journal of Functional Food
Food Bioscience
Italian Journal of Food Science
Food Chemistry
Journal of Food Science
Food Science and Biotechnology
African Journal of Biotechnology
Iranian Journal of Biotechnology
Journal of Agricultural and Food Chemistry
Food-Borne Pathogens and Diseases
International Journal of Food Science and Technology
Veterinary Worlds
BMC Microbiology
Journal of Applied Physiology

Supervision of post-graduate thesis

Ph.D:

- Khorshidian, N. (ongoing). Lab-scale production of drinking water enriched with microencapsulated galactagogue herbs extract and determination of qualitative and clinical characteristics of final product. Ph.D. dissertation. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Arab, M. (ongoing). Designing and lab scale production of functional flavored milks containing canthaxantin microencapsulation. Ph.D. dissertation. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Mollakhalili Meybodi, N. (ongoing). Optimizing the condition of lysine fortification in wheat bread by adding defatted soy flour and transglutaminase enzyme. Ph.D. dissertation. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Delshadian, Z. (2018). Iron fortification of infant's milk formula by using bioactive casein phosphopeptides. Ph.D. dissertation. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Ghanbari, M. (2017). Lab-scale formulation of nutritious prebiotic cereal-based dairy dessert with acceptable sensory properties. Ph.D. dissertation. Shahid Beheshti University of Medical Sciences, Tehran, Iran.

- Jafari, M. (2015). Studing the possibility of probiotic emulsion sausage containing bacillus coagulans and bacillus subtilis spores and determination of its quality characteristics. Ph.D. dissertation. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Mohammadi, R. (2015). Extraction optimization of collagen from eggshell membrane and determination of qualitative properties of edible film produced from extracted collagen. Ph.D. dissertation. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Soha, S. (2014). The compilation of global method to determine milk fat products adulteration, emphasizing butter adulteration. Ph.D. dissertation. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.

MSc:

- Amir Hasani, F. (ongoing). Effect of native Iranian probiotic strains and inoculation order in comparison with commercial strains on viability and quality characteristic of probiotic doogh. MSc. thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Sarmadi, B. (2017). Lab-scale production of sugar-free regular flaxseed drink and flaxseed-lemonade drink with appropriate physical stability and shelf-life. MSc. thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Sasanian, N. (2017). The effect of lipase addition to commercial Doogh in order to generate specific traditional flavor. MSc. thesis. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Ebrahimi, B. (2016). Lab-scale production and considering quality parameters of carboxymethyl cellulose-based edible film containing probiotic bacteria. MSc. thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Khanniri, E. (2016). Designing an efficient and cost-effective stabilizer mixture for physical stability of non-fat unfizzy Doogh. MSc. thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Sheidaee, Z. (2016). Formulation of non-fat and non-added sugar dairy dessert using stabilizer and high inulin content. MSc. thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Alimiri, T. (2015). The effect of the presence of heat and direct light on stability of vitamin D₃ in heated Doogh during storage. MSc. thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Khodadadi, E. (2015). Lab-scale production of non-fat set yogurt using formulated powder containing mixture of inulin and hydrocolloids. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Sadri, S. (2014). Investigate of physic-chemical, antioxidant and sensory properties of probiotic yogurt fortified with pomegranate juice concentrate. MSc. Thesis. Azad Islamic University, Shahre Qods branch, Tehran, Iran.
- Souhani, M. (2014). Determine of the optimal formula containing inulin with Iota and Kappa carageneenan stabilizer on textural and sensory characteristics of ultrafiltrated feta cheese. MSc. Thesis. Azad Islamic University, Khorasegan branch, Isfahan, Iran.
- Bagheri, N. (2013). Identification of microorganisms in Iranian industrial Doogh. MSc. thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Jamshidi, N. (2013). Viability of several probiotic strains in non-alcoholic beer during storage period. MSc. thesis. Azad Islamic University, Varamin (Pishva) branch, Varamin, Iran.
- Yahyanejad, F. (2013). The effect of addition of two kinds of prebiotic compounds lactulose and betaglucan on microbiological, textural and sensory characteristics of probiotic UF cheese. MSc. thesis. Azad Islamic University, Varamin (Pishva) branch, Varamin, Iran.
- Ehsani, J. (2012). Effects of artichoke extract addition on microbiological and physiochemical properties of probiotic yogurt. MSc. thesis. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.

- Vesal, H. (2012). Validation of HPLC methodology for determination of sorbat and benzoate in Doogh and determination of these compounds in Doogh samples consumed in Tehran market. MSc. thesis. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Karimi, R. (2011). Production of UF cheese using probiotic strains and partial replacement of sodium chloride by potassium chloride. MSc. thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Ahmadi, E. (2010). Viability of two Iranian isolated species of bifidobacteria in doogh. MSc. thesis. Azad Islamic University, Science and Research branch, Tehran, Iran.
- Beheshtipour, H. (2010). Effect of *Chlorella vulgaris* and *Spirulina platensis* on viability of probiotics in yoghurt and its biochemical properties. MSc. thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Heydari, S. (2010). Prebiotic yogurt. MSc. thesis. Azad Islamic University, Science and Research branch, Tehran, Iran.
- Gorbanipour, S. (2010). Studying combined effects of inoculation level and incubation temperature on qualitative aspects of probiotic yogurt. MSc. thesis. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Roostafar, M. (2010). Production of probiotic fruity soy yoghurt with satisfactory qualitative properties. MSc. thesis. Azad Islamic University, Varamin (Pishva) branch, Varamin, Iran.
- Roohi, R. (2010). Formulation of probiotic chocolate milk with D-tagatose as a sugar replacer. MSc. thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Sadaghdar, Y. (2010). Experimental production of probiotic flavoured drink based on fermented milk. MSc. thesis. Azad Islamic University, Azad Islamic University, Science and Research branch, Tehran, Iran.
- Shahbaspour, Z. (2010). Production of probiotic flavored fermented soymilk with satisfactory qualitative properties. MSc. thesis. Azad Islamic University, Varamin (Pishva) branch, Varamin, Iran.
- Mohammadi, R. (2010). Lab-scale production of probiotic soy-doogh with satisfactory qualitative properties using milk and soy milk. MSc. thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Chelehdavan, S. (2009). Topic on probiotic Doogh (Iranian drink based on fermented milk). MSc. thesis. Shahid Beheshti University of Medical Sciences, Tehran, Iran.
- Shafiee, G. (2009). Combined effect of dry matter content, final pH of fermentation and incubation temperature on viability of probiotic microorganisms in fermented milks. MSc. thesis. National Branch of Shahid Beheshti University of Medical Sciences, Tehran, Iran.

Publications

Books and chapter of books

- Mortazavian, A. M., Khorshidian, N. (Eds.) (2017). Aflatoxin in milk and milk products. Lamber Academic Publishing, Germany.
- Mortazavian, A. M., Moslemi, M., Sohrabvandi, S. (2016). Microencapsulation of Probiotics and Applications in Food Fermentation. In: Fermented foods, part I: Biochemistry and Biotechnology. CRC.
- Meybodi, N., Ebrahimi, M.T., Mortazavian, A.M. (2016). Ethnic fermented foods and beverage of Iran. In: Ethnic Fermented Foods and Alcoholic Beverages of Asia. Springer, India.
- Sohrabvandi, S. and Mortazavian, A. M. (2014). The Science of non-alcoholic beer. Shahid Beheshti University of Medical Sciences Press, Iran.
- Mortazavian, A. M., Mohammadi, R. and Sohrabvandi, S. (2012). Delivery of probiotic microorganisms into gastrointestinal tract by food products. In: New Advances in the Basic and Clinical Gastroenterology. InTech, Croatia.

- Korbekandi, H., Mortazavian, A. M. and Iravani, S. (2011). Technology and stability of probiotic in fermented milks. In: Probiotic and Prebiotic Foods: Technology, Stability and Benefits to the human health. N. Shah (Ed.). Nova Science Publishers, Inc, New York.
- Mortazavian, A. M., Mohammadi, M. and da Cruz, A. (2011). Technology and stability of probiotic and prebiotic dairy desserts. In: Probiotic and Prebiotic Foods: Technology, Stability and Benefits to the human health. N. Shah (Ed.). Nova Science Publishers, Inc, New York.
- Mortazavian, A. M. and Sohrabvandi, S. (2006). Probiotics and Food Probiotic Products, A.M. Mortazavian (Ed.). Eta Publication, Iran [In Persian].
- Mortazavian, A. M. and Sohrabvandi, S. (2004). Sensory Characteristics of Yogurt, A.M. Mortazavian (Ed.). Eta Publication, Iran [In Persian].

Original articles (ISI/Scopus indexed) (*corresponding author)

- Khanniri, E., Sohrabvandi, S., Arab, S.M., Shadnoush, M. and Mortazavian, A.M.* (2018). Development of an efficient stabilizer mixture for physical stability of non-fat unfizzy Doogh. *International Journal of Dairy Technology*. Accepted for publication.
- Sasanian, S., Mortazavian, A. M.*, Hosseini, H., Mohammadi, R., Nayebzadeh, K. and Sasanian, N. (2018). Development of traditional flavour in commercial Doogh by addition of lipase. *International Journal of Dairy Technology*. Accepted for publication.
- Taghizadeh, M., Mohammadifar, M. A., Sadeghi, E., Rouhi M., Mohammadi, R., Askari, F., Mortazavian, A. M., Kariminejad, M. Photosensitizer-induced cross-linking: A novel approach for improvement of physicochemical and structural properties of gelatin edible films. *Food Research International*. Accepted for publication.
- Mehraliha, M., Nateghi, L., Sohravvandi, S. and Khorshidian, N. (20018). Effect of guar and xanthan gum on rheological properties of salt-reduced Ashi noodles. *Carpathian Journal of Food Science and Technology*. Accepted for publication.
- Arab, M., Sohrabvandi, S., Khorshidian, N. and Mortazavian, A. M.* (2018). Combined Effects of Salt-Related Variables on Physical, Microbiological, Rheological and Sensory Characteristics of Probiotic Doogh. *Current Nutrition & Food Science*. Accepted for publication.
- Bagheripoor, N., Khoshgozaran-Abras, S., Sohrabvandi, S., Khorshidian, N., Mortazavian, A. M.*, MollaKhalili, N. and Jazaeri, S. (2018). Application of antimicrobial incorporated edible coatings to improve the shelf-life of cheese. *Food Science and Technology*. Accepted for publication.
- Massoud, R., Khosravi-Darani, K., Bagheri, S. M. H., Mortazavian, A. M., Sohrabvandi, S. (2018). Vitamin B₁₂: From Deficiency to Biotechnological Solution. *Current Nutrition & Food Science*. Accepted for publication.
- Heydari, S., Amiri-Rigi, A., Ehsani, M. R., Mohammadifar, M. A., Khorshidian, N., Koushki, M. R., Mortazavian, A. M.*. (2018). Rheological characteristics, syneresis and sensory properties of probiotic yogurt containing various prebiotic compounds. *International Journal of Dairy Technology*, 71, 175-184.
- Silva, H.L.A., Balthazar, C.F., Esmerino, E.A., Neto, R.P.C., Rocha, R.S., Moraes, J. Cavalcanti, R.N., Franco, R.M., Tavares, M.I.B., Santos, J.S., Granato, D., Costa, R.G.B., Freitas, M.Q., Silva, M.C., Raices, R.S.L., Senaka Ranadheera, C., Nazzaro, F., Mortazavian, A.M., Cruz, A.G. (2018). Partial substitution of NaCl by KCl and addition of flavor enhancers on probiotic Prato cheese: A study covering manufacturing, ripening and storage time. *Food chemistry*, 248, 192-200.
- Delshadian, Z., Mortazavian, A.M.*, Tabarzad, M., Hosseini, S.M., Mohammadi, R., Rouhi, M., Salami, M., Khosravi-Darani, K. (2018). Optimisation of experimental conditions for binding of divalent iron to bioactive casein phosphopeptides. *International Journal of Food Science and Technology*, 53(3), 784-793.

- Mohammadi, R., Mohammadifar, M.A., Rouhi, M., Kariminejad, M., Mortazavian, A.M*, Sadeghi, E., Hasanvand, S. (2018). Physico-mechanical and structural properties of eggshell membrane gelatin- chitosan blend edible films. *International Journal of Biological Macromolecules*, 107, 406-412.
- Ebrahimi, B., Mohammadi, R., Rouhi, M., Mortazavian, A.M*, Shojaee-Aliabadi, S., Koushki, M.R. (2018). Survival of probiotic bacteria in carboxymethyl cellulose-based edible film and assessment of quality parameters. *LWT - Food Science and Technology*, 87, 54-60.
- Khanniri, E., Sohrabvandi, S., Mortazavian, A. M., Khorshidian N. and Malganji, S. (2017). Effect of Fermentation, Cold Storage and Carbonation on the Antioxidant Activity of Probiotic Grape Beverage. *Current Nutrition & Food Science*, 13, 1-6.
- Khorshidian, N., Yousefi, M., Shadnoush, M., Mortazavian, A. M. (2017). An Overview of β -Glucan Functionality in Dairy Products. *Current Nutrition & Food Science*, 13, 1-13.
- Mohammadi, M., Kamankesh, M., Hadian, Z., Mortazavian, A. M. , Mohammadi, A. (2017). Determination of Biogenic Amines in Cheese Using Simultaneous Derivatization and Microextraction Method Followed by Gas Chromatography–Mass Spectrometry. *Chromatographia*, 80, 119-126.
- Atefi, M., Nayebzadeh, K., Mohammadi, A., Mortazavian, A.M. (2017). Using β -cyclodextrin and arabic gum as wall materials for encapsulation of saffron essential oil. *Iranian Journal of Pharmaceutical Research*, 16 (1), 93-102.
- Khanniri, E., Sohrabvandi, S., Arab, S.M., Shadnoush, M., Mortazavian, A.M*. (2017). Effects of stabilizer mixture on physical stability of non-fat Doogh, an Iranian traditional drink. *Koomesh*, 19(1), 144-153.
- Abedi, A.-S., Rismanchi, M., Shahdoostkhany, M., Mohammadi, A., Mortazavian, A.M. (2017). Microwave-assisted extraction of *Nigella sativa* L. essential oil and evaluation of its antioxidant activity. *Journal of Food Science and Technology*, 54(12), 3779-3790.
- Mohammadi, R., Zabihzadeh, M., Hasanvand, S., Sarlak, Z., Mortazavian, A.M*, Shadnoosh, M., Monfared, A.B. (2017). Effects of type and concentration of dry matter and final pH of fermentation on biochemical, microbial and sensory properties of probiotic doogh. *Koomesh*, 19(4), 798-811.
- Moosavy, M.-H., Esmaili, S., Mortazavian, A.M., Mostafavi, E. , Habibi-Asl, B., Hosseini, H., Khatibi, S.A. (2017). Behaviour of *Listeria monocytogenes* in Lighvan cheese following artificial contamination during making, ripening and storage in different conditions. *International Journal of Dairy Technology*, 70(3), 365-371.
- Mohammadi, R., Yousefi, M., Sarlak, Z., Shah, N.P., Mortazavian, A.M*, Sadeghi, E. Khajavi, M.Z. (2017). Influence of commercial culture composition and cow milk to soy milk ratio on the biochemical, microbiological, and sensory characteristics of a probiotic fermented composite drink. *Food Science and Biotechnology*, 26(3), 749-757.
- Ahmadi, N., Khosravi-Darani, K., Mortazavian, A. M*, Mashayekh, S.M. (2017). Effects of Process Variables on Fed-Batch Production of Propionic Acid. *Journal of Food Processing and Preservation*, 41(2), e12853.
- Ghanbari, M., Ghasemi, J.B., Mortazavian, A.M.* (2017). Comparison of three sensory characterization methods based on consumer perception for the development of a novel functional cereal-based dessert. *AIMS Agriculture and Food*, 2 (3), 258-278.
- Sarlak, Z., Rouhi, M., Mohammadi, M., Khaksar, R., Mortazavian*, A.M., Sohrabvandi, S., Garavand, F. (2017). Probiotic biological strategies to decontaminate aflatoxin M1 in a traditional Iranian fermented milk drink (Doogh). *Food Control*, 71, 152-159.
- Jafari, M., Mortazavian, A.M., Hosseini, H., Safaei, F., Mousavi Khaneghah, A., Sant'Ana, A.S. (2017). Probiotic *Bacillus*: Fate during sausage processing and storage and influence of different culturing conditions on recovery of their spores. *Food Research International*, 95, 46-51.
- Mohammadi, R., Mohammadifar, M. A., Mortazavian. A.M., *, Rouhi, M., Ghasemi, J., Delshadian, Z. (2016). Extraction optimization of pepsin-soluble collagen from eggshell membrane by response surface methodology (RSM). *Food Chemistry*, 190, 186–193.

- Jafari, M., Alebouyeh, M., Hosseini, H., Mortazavian*, A. M., Ghanati K., Zali, M. R., (2016). Recovery of *Bacillus coagulans* as a probiotic sporeformer in the raw batter of cocktail sausage as influenced by chopping, formulation and surfactant. *International Journal of Life Sciences and Pharma Research*, 2, 39-48.
- Nematollahi, A., Sohrabvandi, S., Mortazavian*, A. M., Jazaeri, S. (2016). Viability of probiotic bacteria and some chemical and sensory characteristics in cornelian cherry juice during cold storage. *Electronic Journal of Biotechnology*, 21, 49-53.
- Ahmadi, N., Khosravi-Darani, K., Mortazavian, A. M., Mashayekh, S. M. (2016). Effects of process variables on fed-batch production of propionic acid. *Journal of Food Processing and Preservation*, 41.
- Khosravi-Darani, K., Koller, M., Akramzadeh, N., Mortazavian, A. M. (2016). Bacterial Nanocellulose: Biosynthesis and Medical Application. *Biointerface Research in Applied Chemistry*, 6, 1511-1516.
- Sarlak, Z., Mohammadi, R., Abdolmaleki, K., Mortazavian, A.M.*, (2016). Shadnoosh, M. Effects of addition of different probiotic strains on the biochemical and microbiological properties of Aloe vera drink. *Koomesh*, 18, 117-127.
- Rouhi, M., Mohammadi, R., Mortazavian, A.M., Sarlak, Z. (2015). Combined effects of replacement of sucrose with D-tagatose and addition of different probiotic strains on quality characteristics of chocolate milk. *Dairy Science & Technology*, 95, 115-133.
- Sohrabvandi, S., Vesal, H., Mortazavian, A. M.,* Mohammad, A. R. (2015). Simultaneous Determination of Potassium Sorbate and Sodium Benzoate in Doogh Using High Performance Liquid Chromatography. *Oriental Journal of Chemistry*, 31, 1793-1799.
- Ahmadi, N., Khosravi-Darani, K., Zarean-Shahraki, S., Mortazavian, A. M.*, Mashayekh, S. M. (2015). FED-Batch Fermentation for Propionic, Acetic and Lactic Acid Production. *Oriental Journal of Chemistry*, 31, 581-590.
- Mohammadi, M., Azizi, M. H., Neyestani, T. R., Hosseini, H., Mortazavian, A. M. (2015). Development of gluten-free bread using guar gum and transglutaminase. *Journal of Industrial and Engineering Chemistry*, 21, 1398-1402.
- Soha, S., Mortazavian, A. M.*, Piravi-Vanak, Z., Mohammadifar, M. A., Sahafar, H., Nanvazadeh, S. (2015). Adequacy of the Measurement Capability of Fatty Acid Compositions and Sterol Profile to Determine Authenticity of Milk Fat Through Formulation of Adulterated Butter. *Recent Patents on Food, Nutrition & Agriculture*, 7, 2, 134-140.
- Ehsani, J., Mortazavian, A. M.*, Khomeiri, M., Ghasem Nejad, A. (2015). Effects of artichoke (*Cynara scolymus* L.) extract addition on microbiological and physico-chemical properties of probiotic yogurt. *Journal of Microbiology, Biotechnology and Food Science*, 4, 6, 536-541.
- Khanbagi Dogahe, M., Khosravi-Darani, K., Tofighi, A., Dadgar, M., Mortazavian, A. M. (2015). Effect of Process Variables on Survival of Bacteria in Probiotics Enriched Pomegranate Juice. *British Biotechnology Journal*, 5:1.
- Delshadian, Z., Mohammadi, R., Cheledavan, S., Shadnosh, M., Ahmadi, E., Mortazavian, A. M.*. (2015). Combined effects of incubation temperature, type of starter bacteria and final pH of fermentation on microbiological, biochemical and sensory characteristics of probiotic doogh (Iranian drink based on fermented milk). *Koomesh*, 16, 636-647.
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International standards

Reginal standard on Doogh (Typical Iranian drink based on fermented milk). Codex Alimentarius Commission; Codex Committee of Near East (started in 2008, finalized in 2018).

National standards

Iran National Standard for plain yogurt (No. 695); Secretary.

Iran National Standard for probiotic yogurt (No. 11325); Secretary.

Iran National Standard for plain Doogh (No. 2453); Secretary.

Iran National Standard for probiotic Doogh (No. 11324); Secretary.

Iran National Standard for Doogh-Code of practice (No. 10528); Chair.

Iran National Standard for kefir drink (No. 11177); Secretary.

Iran National Standard for dairy spreads (No. 10084); Chair.

Leisure activities and interests

Music:

Performance: Classic piano.

Composition: Piano and child-music.

Teaching: Piano performance and classic music theory.

Publication: Two published books (in Persian).

Poem:

A published book (Poem complex).