

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

- Marine Food Chemistry
- Fish Processing Tecnology
- Seafood Quality

RESERCH PUBLICATION

1. Jokar Borazjani, N., Tabarsa, M., you, S., Rezaei, M. (2017). Effects of extraction methods on molecular characteristics, antioxidant properties and immunomodulation of alginates from *Sargassum angustifolium*.. International Journal of Biological Macromolecules (101) 703–711.
2. Rostami, Z., Tabarsa, M., Rezaei, M. (2017). Relationship between molecular weights and biological properties of alginates extracted by different methods from *Colpomenia peregrine*. Process Biochemistry. (Final Accept).
3. Abdollahi, M., Rezaeia, M., Jafarpour, A., Undeland, I. (2017). Dynamic rheological, microstructural and physicochemical properties of blend fish protein recovered from kilka (*Clupeonella cultriventris*) and silver carp (*Hypophthalmichthys molitrix*) by the pH-shift process or washing-based technology. Food Chemistry. (229): 695-709.
4. Entesarian M.R., Rezaei M., Motamedzadegan, A., Daryaei, A. (2016). Assessment of extraction variables on agar gelling properties from cultural alga (*Gracilariopsis persica*) by RSM. Iranian Scientific Fisheries Journal. 24(4), 9-21.

5. Khezri Ahmadabad, M., Rezaei, M., Zolfaghari, M. (2016). Studying the possibility of using the extract of *Entomomorpha intestinalis* in order to control some food-borne pathogens. *Iranian Journal of Food Science and Technology*. 58(13), 81-91.
6. Kazemi, S. M., Rezaei, M. (2016). Physical-mechanical and antimicrobial properties of fish gelatin-alginate films incorporated with oregano (*Origanum vulgare* L.) essential oil. *Journal of Fisheries Science and Technology*. 5(2), 123-135.
7. Hamzeh, A., Rezaei, M., Khodabandeh, S., Motamedzadegan, A., Norozinia, M. (2016). Optimization of Persian Gulf cuttlefish (*Sepia pharaonis*) muscle hydrolysate production by RSM. *Journal of Fisheries Science and Technology*. 5(1), 69-82.
8. Rostami, Z., Tabarsa, M., Rezaei, M. (2016). Chemical structure and biological effects of sulfated polysaccharides extracted from green seaweeds. *Journal of Fisheries Science and Technology*. 5(1), 97-116.
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10. Tabari, F., Rezaei, M., Aryaee, P., Abdollahi, M. (2016). Evaluation of some Physical and Mechanical Properties of Carboxymethyl cellulose/ Tragacanth Edible Film. *Iranian Food Science and Technology Research Journal*. 12(1), 88-97.
11. Zolfaghari, M., Rezaei, M., Forozandeh Moghaddam, M., Mohebbati Mobarez, A., Hosseini, H. (2016). Study of entering of *Listeria monocytogenes* into Viable But Non Culturable form during heat treatment process of foods. *Iranian Journal of Food Science and Technology*. 58(13), 69-80.
12. Alinejad, M., Motamedzadegan, A., Rezaei, M. (2016). Functional properties and antioxidant activities of protein hydrolysates from whitecheek shark (*Carcharhinus dussumieri*) meat. *Journal of Food Science and Technology*. 50 (13), 159-169.
13. Entesarian, M. R., Rezaei, M., Motamedzadegan, A., Daryaei, A. R. (2016). Study the effect of extraction conditions on textural properties of agar extracted from cultural alga (*Gracilariopsis persica*) using RSM. *Journal of Food Science and Technology*. 50 (13), 103-114.
14. Hosseini, F., **Rezaei, M.**, Zandi, M., Farahmand Ghavi, F. (2016). Preparation and characterization of chitosan nanoparticles-loaded fish gelatin-based edible films. *Journal of Food Process Engineering*. 39 (5) 521–529).
15. Khezri Ahmadabad, M., **Rezaei, M.**, Ojagh, M. (2015). The effect of whey protein edible coating on microbial quality of rainbow trout fillet during cold storage. *Iranian Journal of Food Science & Technology*. 49(12), 11-20.
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19. Atef, M., **Rezaei, M.**, Rabi B. (2015). Characterization of physical, mechanical, and antibacterial properties of agar-cellulose bionanocomposite films incorporated with savory essential oil. *Food Hydrocolloids*.(45)150-157.
20. Hosseini, F., Rezaei, M., Zandi, M., Farahmand Ghavi, F. (2015). Bio-based composite edible films containing *Origanum vulgare* L. essential oil. *Industrial Crops and Products*. (67):403–413.
21. Behnam, S., Anvari, M., **Rezaei, M.**, Soltanian, S., Safari, R. (2015). Effect of nisin as a biopreservative agent on quality and shelflife of vacuum packaged rainbow trout (*Oncorhynchus mykiss*) stored at 4 °C. *Journal of Food Science and Technology*. 52(4):2184–2192.
22. Kazemi, M., Rezaei, M. (2015) Antimicrobial effectiveness of gelatin-alginate film containing oregano essential oil for fish preservation. *Journal of food Safety*. 35(4): 482–490.
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27. Ojagh, M., **Rezaei, M.**, Razavi, H. (2014). Improvement of the storage quality of frozen rainbow trout by chitosan coating Incorporated with cinnamon oil. *Journal of Aquatic Food Product Technology*, 23(2), 146-154.
28. Zamani, A., **Rezaei, M.**, Madani, R., Habibi Rezaie, M. (2014). Trypsin Enzyme from Viscera of Common Kilka (*Clupeonella cultriventris caspia*): Purification, Characterization and Its Compatibility with Oxidants and Surfactants. *Journal of Aquatic Food Product Technology*, 23 (3), 237-252.
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the Flesh Lipid Quality of Beluga Sturgeon (*Huso huso*) During Frozen Storage *Journal of Aquatic Food Product Technology*, 23:394–408.

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40. Garmsiri, E., Rezaei, M., Shaviklo, A.R., Babakhani, A. (2014). Efficiency of Microwave Radiation on Antioxidant Compounds Extracted from Red Algae “*Hypnea hamulosa*” and Optimal Extraction Conditions Using Response Surface Methodology (RSM). *Iranian Food Science and Technology Research Journal*. 10(2), 148-155.
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47. Rabiati, S., Hosseini, H. **Rezaei, M.** (2013). The hurdle effect of bunium persicum essential oil, smoke and nacl for controlling the *Listeria monocytogenes* growth in fish model systems. *Journal of Food Safety*. 33: 137–144.

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55. Anvari, M., **Rezaei, M.** King, S. M.(2013). Effects of previous gutting on biochemical changes and profile of long-chain polyunsaturated fatty acids in cold-smoked kutum (*Rutilus frisii kutum*) stored at room temperature ($25 \pm 2^{\circ}\text{C}$). *Journal of Food Biochemistry*, 37 (6): 742-747.
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1. **Rezaei M. , Nikfetrat E. , Khaleghi, R. 1993 .** Role of Aeration in Intensive Carp Culture. Fishery Organization . Ministry of Jihad -e- Sazandegi , Iran.
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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.
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6. Amirkhanlo, P.2005. The Effect of Smoking Time on *Listeria monocytogenes* in Whole and Gutted Silver Carp. Lahijan Azad University.
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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 frissi 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

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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 Changesof 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
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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 Uiversity.
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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 Species 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 University.

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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 gueldenstaaedti 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. Compative 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. Effesct 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. Pezeshk, S. (2011). Combined effect of vacuum-packaging and shallot and turmeric extract on the shelf-life of rainbow trout (*Oncorhynchus mykiss*) in the refrigrated storage. Tarbiat Modarres university.
12. Hajidoon, H. (2012). Effect of various additives on textural properties of Surimi prepared from common carp (*Cyprinus carpio*). 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. 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.
15. Rabei
16. Javidi

17. Mohajer

18.

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
5. Iranian Journal of Natural Resource
6. Journal of Food Quality
7. Journal of Agricultural Science and Technology
8. Gorgan Journal of Agricultural and Natural resource Science
9. Food Chemistry
10. 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.

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

ADMINISTRATIVE ACTIVITIES

1. Scientific committee member's of Fisheries Dept. Tarbiat 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. Tarbiat Modarres University.

OTHERS

1. Workshop participation: "Verification & Auditing 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.