

CURRICULUM VITAE

Yahya Shafiei Bavil Oliaei, DVM, PhD
Assistant Professor of Food Safety

Address

Department of Food Science and Technology
Khoy Branch, Islamic Azad University,
Km. 5 Khoy-Salmas Rd, Khoy,
West Azerbaijan Province, Iran.

Office: +98 44 36430001-6

Cell: +98 914 404 9042

Fax: +98 44 36430025

E-mail: shafieibavil@iaukhoy.ac.ir

Research Focus

- **Probiotics:** Development of novel method to enhance the survival of probiotics in foods and in the human gastrointestinal tract; Evaluation of emulsion technique for microencapsulation of *Lactobacillus plantarum* and its effect on survival of bacteria in yogurt and simulated gastrointestinal conditions; Probiotic and Synbiotic yogurt production.
- **Dairy Products:** Identification, description, and classification of Iranian traditional dairy products, particularly the Iranian traditional cheeses, and study on their microbiological, physicochemical and sensory properties.
- **Food Microbiology and Food Safety:** Study on Brucella, Coliforms, *E. coli* and Aflatoxin M₁ contaminations in milk, cheese, ice cream, and other dairy products; Development of a novel method for detection of food pathogens and their toxic metabolites in dairy products and development of new method for their treatment.

Affiliation

- Department of Food Science and Technology, Faculty of Agricultural Sciences and Natural Resources, Khoy Branch, Islamic Azad University, Khoy, Iran
- Department of Food Hygiene, Faculty of Specialized Veterinary Science, Science and Research Branch, Islamic Azad University, Tehran, Iran.

Academic Record

2006 **D.V.M.** (Doctor of Veterinary Medicine), Tabriz Branch, Islamic Azad University, Tabriz, Iran (Sep 2006).

2012 **Ph.D.** (Food Safety), Science and Research Branch of Tehran, Islamic Azad University, Tehran, Iran (Sep 2012).

Thesis Title: "Study on Thermal Death Time of Positive Coagulase and Negative Coagulase *Staphylococcus*"
Supervisor: Prof. V. Razavilar

Dissertation Title: "Effect of Microencapsulation on Survival of *Lactobacillus plantarum* PTCC 1058 in Simulated Gastrointestinal Conditions and in Yoghurt" Supervisor: Prof. V. Razavilar

Positions Held

Chairman of the Board of Arisan Tam Zarrin Tabriz Co., Food Industries Company	June 2017 - Present
Chief Executive Officer (CEO) of Afagh Andishan Danesh Pouya Co., Event Organization Company	June 2017 – Present
Invited Assistant Professor, Department of Food Hygiene, Faculty of Veterinary Medicine, Tabriz Branch, Islamic Azad University	Sep 2016 - Present
Head of Department of Food Science and Technology, Khoy Branch, Islamic Azad University	May 2013 - Jul 2014
Assistant Professor, Department of Food Science and Technology, Khoy Branch, Islamic Azad University	Sep 2012 - Present

Invited Lecturer, Department of Food Hygiene, Faculty of Veterinary Medicine,
Tabriz Branch, Islamic Azad University

Sep 2011 - Jan 2012

Full-time Faculty Member, Khoy Branch, Islamic Azad University

Feb 2009 - Present

Lecturer, Department of Food Science and Technology, Khoy Branch, Islamic Azad University Feb 2008-Feb 2009

Professional Awards and Honors

- Reviewer Certificate of Journal of the Science of Food and Agriculture 2017
- Award of Elsevier Reviewer Recognition, from the Journal of Food Engineering 2016
- 20th Festival of Student Yearbook Award, In the Category of Medical and Veterinary Sciences, Iranian Student Book Agency (ISBA), Tehran, Iran 2013
- Manfred Kroger Award Finalist (Dairy Food Division), Graduate Student Research Paper Oral Competition Finalist, IFT Annual Meeting & Food Expo, Las Vegas, USA 2012
- Outstanding Researcher of Khoy Branch, Islamic Azad University 2012
- Outstanding Ph.D. Student, Department of Food Hygiene, Faculty of Specialized Veterinary Science, Science and Research Branch of Tehran, Islamic Azad University 2008 - 2012
- First Rank of Board Exam, Department of Food Hygiene, Faculty of Specialized Veterinary Science, Science and Research Branch of Tehran, Islamic Azad University 2010
- First Rank of Ph.D. Entrance Exam, Department of Food Hygiene, Faculty of Specialized Veterinary Science, Science and Research Branch of Tehran, Islamic Azad University 2008
- Outstanding Graduate Student, Faculty of Veterinary Medicine, Tabriz Branch Islamic Azad University 2000 – 2006

Membership in Academic, Professional and Scholarly Societies

Board of Directors of World Wide Traditional Cheese Association (WwTCa); Member of Institute of Food Technologists (IFT); Society for Anaerobic Microbiology (SAM); Iranian Society of Microbiology (ISM); Young Researchers Club of Tabriz and Khoy; Shahid Fahmideh Elite Center, West Branch; Research Member of Tabriz Central Library

Teaching Experiences:

Course	Credit	Field	Level	Date		Institution
				From	To	
Milk Hygiene and Industries	3	Veterinary Medicine	D.V.M	2016	2017	Islamic Azad University of Tabriz Branch
Food Toxicology	2	Food Safety	B.S.	2016	2016	Islamic Azad University of Tabriz Branch
Meat and Poultry Hygiene and Inspection	3	Food Safety	B.S.	2016	2016	Islamic Azad University of Tabriz Branch
Screening and Isolation of Microorganisms	3	Food Biotechnology	M.S	2016	Present	Islamic Azad University of Khoy Branch
Industrial Microbiology	3	Food Biotechnology	M.S	2016	Present	Islamic Azad University of Khoy Branch
Food Biotechnology	3	Food Biotechnology	M.S	2016	Present	Islamic Azad University of Khoy Branch
Food Microbiology	3	Food Biotechnology	M.S	2015	Present	Islamic Azad University of Khoy Branch
General Microbiology	3	Food Science and Technology	B.S	2016	Present	Islamic Azad University of Khoy Branch
Food Microbiology	3	Food Science and Technology	B.S	2014	Present	Islamic Azad University of Khoy Branch
Food Safety and Hygiene	2	Food Science and Technology	B.S	2014	2014	Islamic Azad University of Khoy Branch
Statistics and Probability	3	Food Science and Technology	B.S	2014	2014	Islamic Azad University of Khoy Branch

Specialized Language	2	Food Science and Technology	B.S	2013	2014	Islamic Azad University of Khoy Branch
Hygiene and Safety in Plant	2	Food Science and Technology	B.S	2013	2013	Islamic Azad University of Khoy Branch
Seminar	1	Food Science and Technology	B.S	2013	2013	Islamic Azad University of Khoy Branch
Principles of Food Packaging	2	Food Science and Technology	B.S	2012	Present	Islamic Azad University of Khoy Branch
Quality Control and Food Hygiene	4	Veterinary Medicine	D.V.M	2011	2012	Islamic Azad University of Tabriz Branch
Meat and Fishery Industry	2	Food Science and Technology	A.S	2010	2011	Islamic Azad University of Khoy Branch
Dairy Industry 2	3	Food Science and Technology	B.S	2009	Present	Islamic Azad University of Khoy Branch
Meat and Fishery Industry	4	Food Science and Technology	B.S	2009	Present	Islamic Azad University of Khoy Branch
Training	2	Food Science and Technology	B.S	2009	Present	Islamic Azad University of Khoy Branch
Dairy Industry 1	3	Food Science and Technology	B.S	2008	Present	Islamic Azad University of Khoy Branch
Milk Industry and Dairy Products	2	Food Science and Technology	A.S	2008	2011	Islamic Azad University of Khoy Branch
Microbiology and Hygiene	2	Science	A.S	2008	2011	Islamic Azad University of Khoy Branch

Educational Experiences and Training

- Workshop on Whey Protein Chemistry, Functionality, and Application, International Conference on Food Chemistry and Hydrocolloids, Toronto, Canada 2016
- Symposium on New Techniques in Plant Protein Processing, International Conference on Food Chemistry and Hydrocolloids, Toronto, Canada 2016
- Acquaintance with the main student crisis. Islamic Azad University of Khoy Branch, Khoy, Iran 2012
- Introduction of SPSS Software (Advanced). Islamic Azad University of Khoy Branch, Khoy, Iran 2011
- Workshop on national and international patent. Shahid Fahmideh Elite Center, West Branch, Tabriz, Iran 2011
- Workshop on Defense patent. Shahid Fahmideh Elite Center, West Branch, Tabriz, Iran 2011
- Nep & Nes Francais. Institut de Langues d' Iran, Tabriz, Iran 2010-2013
- PCR Primer Design. Shahid Fahmideh Elite Center, West Branch, Tabriz, Iran 2010
- Skills of Education 1 (Teaching and Learning Patterns), Islamic Azad University of Khoy Branch, Khoy, Iran 2010
- Skills of Education 1 (Patterns to Plan and Develop Lesson). Islamic Azad University of Khoy Branch, Iran 2010
- Skills of Education 1 (Evaluation Patterns and Educational Progression). Islamic Azad University of Khoy Branch, Khoy, Iran 2010
- Basic Introduction of SPSS Software. Islamic Azad University of Khoy Branch, Khoy, Iran 2010
- HACCP (Hazard Analysis and Critical Control Point). Islamic Azad University of Tabriz Branch, Tabriz, Iran 2009
- Skills of Education 2. Islamic Azad University of Khoy Branch, Khoy, Iran 2009
- Skills of Education 3. Islamic Azad University of Khoy Branch, Khoy, Iran 2007
- ALC English Diploma (Advanced English courses). ATLAS Language Center, Tabriz, Iran 2004-2006

LANGUAGES

Turkish, English, French, Persian

Professional Activities and Services

1. Reviewer for Journals

Therapeutic Delivery (2017- Present); International Journal of Food Sciences & Nutrition (2017- Present); Journal of The Science of Food and Agriculture (2016 – Present); Journal of Food Engineering (2015 - Present); Journal of Dairy Science (2015 - Present); Journal of Microencapsulation (2013 - Present); Journal of Food Properties (2015-Present); Iranian Journal of Microbiology (2015 – Present); Journal of Agricultural

Science and Technology (2012 – Present); African Journal of Microbiology Research (2012 – Present); Food Hygiene (In Persian) (2014 – Present).

2. External Reviewer for Thesis/Dissertation

Reviewer for M.Sc. thesis for students from Sarab Branch, Islamic Azad University, Iran (2016); Mamaghan Branch, Islamic Azad University, Iran (2014); Ahar Branch, Islamic Azad University, Iran (2014).

3. Reviewer for Research Proposals

Reviewer and project advisor for some research proposals, College of Agricultural Sciences and Natural Resources, Khoy Branch, Islamic Azad University

4. Organizing Conferences

Organizing 1st Regional conference of Iranian Traditional Dairy Products, Islamic Azad University of Khoy Branch, Khoy, Iran, Feb 24, 2013. (Secretary and Scientific Secretary of Conference).

5. Scientific Committee Member of Conferences

- (i) 2015: 23rd National Congress on Food Science & Technology, Islamic Azad University of Quchan Branch, Quchan, Iran, Oct 14-15, 2015.
- (ii) 2014: 1st National conference of Nanochemistry and Nanotechnology, Islamic Azad University of Khoy Branch, Khoy, Iran, Feb 10, 2014.
- (iii) 2013: 1st Regional conference of Iranian Traditional Dairy Products, Islamic Azad University of Khoy Branch, Khoy, Iran, Feb 24, 2013.

6. Teaching Courses and Workshop

- (i) 2015: Advanced Dairy Industry Workshop. For undergraduate students. Islamic Azad University of Khoy Branch, Khoy, Iran.
- (ii) 2014: Workshop of Identification, description and classification of Iranian Traditional Cheeses. For Dairy Industry executives, directors, and technical assistants. Department of Industrial Estates of Ardabil Province, Ardabil, Iran.
- (iii) 2012: Workshop of Food Hygiene and Nutrition. For staff. Islamic Azad University of Khoy Branch, Khoy, Iran.
- (iv) 2010: Workshop of Public Health. For staff. Islamic Azad University of Khoy Branch, Khoy, Iran.

Research Emphasis and Publications

Refereed Publications

1. Shafiei, Y. 2016. Microencapsulation of *Lactobacillus plantarum* with Alginate/Resistant-Starch and Development of a New Method for Evaluating the Viability of Entrapped Bacteria. Journal of Experimental Food Chemistry, 2(3): 52.
2. Alilou, S., S. Mahdavi, and Y. Shafiei. 2016. Isolation and identification of Enterococcus species from fresh and pot cheeses in Khoy area (In Persian). J. Food Hygiene. 6 (23): 77-91.
3. Shafiei, Y., V. Razavilar, A. Javadi, and H. Mirzaei. 2012. Survivability of free and microencapsulated *Lactobacillus plantarum* with alginate and resistant starch in simulated gastrointestinal conditions. J. Food Agric. Environ. 10 (3&4): 207-212.
4. Shafiei, Y. 2016. The study of physico-chemical and sensory changes of probiotic yogurt containing *Lactobacillus plantarum* (PTCC 1058) free and microencapsulated during storage period (In Persian). J. Innov. Food Sci. Technol. 8 (1): 101-114.
5. Shafiei, Y. 2014. Changes in Sensory Properties of Probiotic Yogurt Containing Free or Microencapsulated *Lactobacillus Plantarum* during the Storage Period. J. Appl. Sci. & Agric. 9 (16): 6-11.
6. Shafiei, Y., V. Razavilar, H. Mirzaei, and A. Javadi. 2012. Differential cultivation and enumeration of *Lactobacillus plantarum* (PTCC 1058) in the presence of yogurt starter bacteria. Afr. J. Microbiol. Res. 6 (34): 6386-6391.

7. Shafiei, Y., V. Razavilar, and A. Javadi. 2011. Thermal Death Time of *Staphylococcus aureus* (PTCC=29213) and *Staphylococcus Epidermidis* (PTCC=1435) in Distilled Water. *Aust. J. Basic Appl. Sci.*, 5 (11): 1551-1554.

Published Books

1. Shafiei, Y. 2017. Dairy processing and Quality Assurance, Editors: R.C. Chandan, A. Kilara, and N.P. Shah, Blackwell Publishing (2008) (Under Translation from English to Persian).
2. Shafiei, Y. 2017. Zoonotic and Food Born Bacterial Disease (In Press).
3. Shafiei, Y. and Razavilar, V., 2013. Microencapsulation of *Lactobacillus plantarum* PTCC 1058 and its effect on survival of bacteria in simulated gastrointestinal conditions. Lambert Academic Publishing, Germany (Awarded in 20th Festival of Student Yearbook, Iranian Student Book Agency (ISBA))
4. Shafiei, Y. 2012. Probiotics and Prebiotics in Food (In Persian). Islamic Azad University of Khoy Branch, Khoy, Iran.
5. Shafiei, Y. 2012. Iranian Traditional Cheeses (Booklet). Islamic Azad University of Khoy Branch, Khoy, Iran.

Book Chapters

Contributor author

1. Shafiei, Y. 2017. Probiotic and Synbiotic Yogurt Production Using Free or Alginate/Resistant Starch Microencapsulated *Lactobacillus plantarum*. in: Grumezescu A.M. and Holban, A.M. (Ed) Handbook of Food Bioengineering, Academic Press (Elsevier).
2. Shafiei, Y. 2017. Using Alginate/Resistant Starch Mixed Gel for Microencapsulation of *Lactobacillus plantarum* in: Grumezescu A.M. and Holban, A.M. (Ed) Composites in Biomedical Engineering, Academic Press (Elsevier).
3. Shafiei, Y. 2016. Lighvan Paniri (Liqvan Pəniri), in: Donnelly C. (Ed.) The Oxford Companion to Cheese, Oxford University Press, USA.
4. Shafiei, Y. 2016. Kupa Paniri (Küpə Pəniri), in: Donnelly C. (Ed.) The Oxford Companion to Cheese, Oxford University Press, USA.
5. Shafiei, Y. 2016. Lor, in: Donnelly C. (Ed.) The Oxford Companion to Cheese, Oxford University Press, USA.
6. Shafiei, Y. 2016. Lighvan Motal Paniri, in: Donnelly C. (Ed.) The Oxford Companion to Cheese, Oxford University Press, USA.
7. Shafiei, Y. 2016. Ziraly Panir, in: Donnelly C. (Ed.) The Oxford Companion to Cheese, Oxford University Press, USA.
8. Shafiei, Y. 2016. Jajikhli Panir, in: Donnelly C. (Ed.) The Oxford Companion to Cheese, Oxford University Press, USA.
9. Shafiei, Y. 2016. Pot Cheeses, in: Donnelly C. (Ed.) The Oxford Companion to Cheese, Oxford University Press, USA.
10. Shafiei, Y. 2016. Sheep Skin Cheeses, in: Donnelly C. (Ed.) The Oxford Companion to Cheese, Oxford University Press, USA.
11. Shafiei, Y. 2016. Traditional Equipments, in: Donnelly C. (Ed.) The Oxford Companion to Cheese, Oxford University Press, USA.

12. Shafiei, Y. 2016. Iran, in: Donnelly C. (Ed.) The Oxford Companion to Cheese, Oxford University Press, USA.

Proceeding Articles

1. Shafiei, Y. 2016. Microencapsulation of *Lactobacillus plantarum* with Alginate/Resistant-Starch and Development of a New Method for Evaluating the Viability of Entrapped Bacteria. Proceedings of International Conference on Food Chemistry and Hydrocolloids, Toronto, Canada- August 11-12, 2016.
2. Shafiei, Y. 2013. Iranian Traditional Cheeses (In Persian). Proceedings of 1st Regional conference of Iranian Traditional Dairy Products, Khoy, Iran.
3. Shafiei, Y. 2013. Jortan and Shor; Traditional Dairy Products of Azerbaijan Region of Iran (In Persian). Proceedings of 1st Regional conference of Iranian Traditional Dairy Products, Khoy, Iran.
4. Shafiei Y. 2011. Jortan and Shor, Two Traditional Dairy Products which are Produced in Azerbaijan Region of Iran. Special Issue of International Dairy Federation, No. 1201, Brussels, Belgium. p. 66-69.
5. Shafiei Y., Naghib, B., Abbasi, N. 2011. Study on Rate of Brucella Contamination in milk of sheep flocks around the city of Urmia by Wright and Rose-Bengal test (In Persian). Proceedings of 1st National Seminar of Food Safety, Savad kooh, Iran.
6. Shafiei Y. 2009. Comparative Study of Chemical Composition and Micronutrients in Royal Jelly, Pollen and Honey (In Persian). Proceedings of 5th Regional Seminar of Food Safety, Savad kooh, Iran.

National and International Refereed Conferences:

Local/Regional/National

1. "Iranian Traditional Cheeses" (**Keynote lecture**), 1st Regional Conference of Iranian Traditional Dairy Products, Khoy, Iran. Feb 24, 2013.
2. "Jortan and Shor; Traditional Dairy Products of Azerbaijan Region of Iran" 1st Regional Conference of Iranian Traditional Dairy Products, Khoy, Iran. Feb 24, 2013.
3. "Study on Rate of Brucella Contamination in milk of sheep flocks around the city of Urmia by Wright and Rose-Bengal test" (**Lecture**), 1st National Seminar of Food Safety, Savad kooh, Iran. May 18-19, 2011.
4. "Study on nutritional value and therapeutical properties of royal jelly produced by honey bee" 6th Convention of Iranian Veterinary Clinicians, Tabriz, Iran. July 28-30, 2009.
5. "Comparative Study of Chemical Composition and Micronutrients in Royal Jelly, Pollen and Honey" (**Lecture**), 5th Regional Seminar of Food Safety, Savad kooh, Iran. Dec 16-17, 2009.
6. "Seroepidemiological study of brucellosis in slaughtered Sheep of Tabriz Slaughterhouse" National Seminar on Biology, Marand, Iran. May 16-17, 2007.
7. "Threatening strains of avian flu in human" (**Lecture**), 3rd Medical Conference of Young Researchers Club, Najaf abad, Iran. Dec 15-16, 2004.
8. Attendance (Without presentation). 6th Thinking Congress of Members of Young Researchers Club, Ardabil, Iran. Aug 21-27, 2004.

International

1. "Microencapsulation of *Lactobacillus plantarum* with Alginate/Resistant-Starch and Development of a New Method for Evaluating the Viability of Entrapped Bacteria" (**Invited Speaker**), International Conference on Food Chemistry and Hydrocolloids, Toronto, Canada- August 11-12, 2016.
2. "The Evaluation of Emulsion Technique for Microencapsulation of *Lactobacillus plantarum* with Alginate-Resistant Starch Capsules" 8th Probiotics, Prebiotics & New Foods - for microbiota and human health, Rome, Italy. Sep 13-15, 2015.
3. "Effect of Resistant Starch and Alginate Microencapsulation on Survivability of *Lactobacillus plantarum* in Yogurt" (**Oral Competition Finalist**) IFT Annual Meeting & Food Expo, Las Vegas, USA. June 25-28, 2012.
4. "Jortan and Shor, Two Traditional Dairy Products, Which Are Produced in Azerbaijan Region of Iran" IDF International Symposium on Sheep, Goat and Other non-Cow Milk, Athens, Greece. May 16-18, 2011
5. "Differential Culture and Enumeration of *Lactobacillus plantarum* in The Presence of Yogurt Starter Bacteria in Probiotic Yogurt" The 13th Iranian & The Second International Congress of Microbiology, Ardabil University of Medical Sciences, Ardabil, Iran. June 14-16, 2012.
6. "Resistance of *Lactobacillus plantarum* (PTCC 1058) in Acidic and Bile Conditions of Simulated Gastrointestinal Juice" The 13th Iranian & The Second International Congress of Microbiology, Ardabil University of Medical Sciences, Ardabil, Iran. June 14-16, 2012.
7. "Study on Association between Daily Average Consumption of Milk and Yogurt and Prevalence of Dental Caries" The 13th Iranian & The Second International Congress of Microbiology, Ardabil University of Medical Sciences, Ardabil, Iran. June 14-16, 2012.
8. "Probiotic Dairy Products as a Protective Factor of Dental Caries" The 13th Iranian & The Second International Congress of Microbiology, Ardabil University of Medical Sciences, Ardabil, Iran. June 14-16, 2012.
9. "Study on Thermal Death Time of *Staphylococcus aureus* (PTCC=29213) and *Staphylococcus epidermidis* (PTCC=1435)" 1st International Congress of Food Hygiene, Tehran, Iran. Apr 25-26, 2009.
10. "Study on Microbial properties and Shelf life of non vacuumed Frankfurter" 1st International Congress of Food Hygiene, Tehran, Iran. Apr 25-26, 2009.

Videoconferencing:

- WwTca- General Assembly-Electronic Meeting, World wide Traditional Cheese association, Italy, 16 Oct 2014.

Research Projects:

1. Changes in Physicochemical and Sensory Properties of Probiotic Yoghurt Containing Free and Microencapsulated *Lactobacillus plantarum* (PTCC 1058) During the Storage Period. Islamic Azad University of Khoy Branch (Finished) 2013
2. Study on Microbiological, Physicochemical and Sensory Properties of kupe Paniri (Küpe Pəniri) of Khoy City. Islamic Azad University of Khoy Branch (Unfinished) In progress

Graduate Students Supervisor

1. Yarmand, M (MS, 2017) Check fraud in milk and dairy products supplied in khoy city. Islamic Azad University of Tabriz. Tabriz, Iran (Unfinished).
2. Asadpour, K (MS, 2017) Check adulteration in milk and milk products marketed in Tabriz. Islamic Azad University of Mamaghan, Mamaghan, Iran (Unfinished).
3. Imani Mamaghani, D (MS, 2017) Mold contamination of raw and pasteurized milk marketed in Tabriz. Islamic Azad University of Mamaghan, Mamaghan, Iran (Unfinished).
4. Sarshar, F (MS, 2016) Evaluation of quality performance in food production units and audit processes according to the ISO 22000 standard. Islamic Azad University of Mamaghan, Mamaghan, Iran.

5. Jabbarvand Behrooz, S (MS, 2016) Comparison of physicochemical, microbial and sensory properties of Lighvan cheese produced of various mixtures of unpasteurized buffalo, sheep and goat milk. Islamic Azad University of Mamaghan, Mamaghan, Iran.
6. Rasouli, E (MS, 2016) Production of Lighvan cheese from buffalo milk and comparison of its microbial, physicochemical and sensory properties with sheep Lighvan cheese. Islamic Azad University of Mamaghan, Mamaghan, Iran.
7. Samadzadeh, J (MS, 2015) Determination of Aflatoxin M1 Level in Penjarli Panir of Khoy City by HPLC. Islamic Azad University of Tabriz. Tabriz, Iran (Unfinished).
8. Hajagha Gholizadeh Khiyavi, B (MS, 2014) Study on Coliform and Escherichia coli contamination in pasteurized and traditional ice creams marketed in Tabriz. Islamic Azad University of Mamaghan, Mamaghan, Iran (Unfinished).
9. Hamzeh Navasi, K (MS, 2014) Antimicrobial and antioxidant properties of Eryngium campestre extract and its effect on yogurt shelf life. Islamic Azad University of Nour Branch, Nour, Iran (Unfinished).

Graduate Students Advisor:

1. Alilou, S (MS, 2013) Isolation and Identification of *Enterococcus faecalis* and *Enterococcus faecium* from Pot Cheese in Khoy Town. Islamic Azad University of Maragheh, Maragheh, Iran.

External Reviewer for Graduate Students Thesis:

1. Sadeghi, S (MS, 2017) Formulation and evaluation of chemical, rheological, sensory and microbiological properties of Aloevera dairy dessert. Islamic Azad University of Sarab Branch, Sarab, Iran.
2. Jaafardookht, S (MS, 2017) Identification and determination of Sodium benzoate and Potassium sorbate from Cheese samples using high performance liquid chromatography. Islamic Azad University of Sarab Branch, Sarab, Iran.
3. Biabannavard, M (MS, 2017) Antioxidant effect of Mentha longifolia L. extract on stability of sunflower oil. Islamic Azad University of Sarab Branch, Sarab, Iran.
4. Mahmoudi Moghas, H (MS, 2017) Effect of different levels of Inulin and chitosan on the physicochemical, sensory properties and survival of probiotics in symbiotic buttermilk. Islamic Azad University of Sarab Branch, Sarab, Iran.
5. Kheyrjou, S (MS, 2016) Phylogeny study of *E. coli* in water sources of meshkin shahr city. Islamic Azad University of Ahar, Ahar, Iran.
6. Abdi, S (MS, 2016) Study of contamination to aflatoxin producing fungi in raisins distributed in Urmia, 2015. Islamic Azad University of Mamaghan, Mamaghan, Iran.
7. Najafi Kiya, R (MS, 2015) Functional honey production by adding flaxseed and investigating its chemical and sensory characteristics (Supervisor: Javadi A.). Islamic Azad University of Mamaghan, Mamaghan, Iran.
8. Nasirvand, L (MS, 2015) Effects of chitosan edible coatings on reduce oil uptake in fried eggplant. (Supervisor: Javadi, A. / Advisor: Azadmard Damirchi, S.). Islamic Azad University of Mamaghan, Mamaghan, Iran.
9. Karimi Livari, S (MS, 2015) Aflatoxin M₁ in camel milk, in Kerman province, 2014. (Supervisor: Javadi A.). Islamic Azad University of Mamaghan, Mamaghan, Iran.
10. Shekari, S (MS, 2015) Study on prevalence of *Yersinia enterocolitica* infection in poultry supplied in Ardabil city (Supervisor: Ghiyami Rad, M.). Islamic Azad University of Ahar, Ahar, Iran.

11. Abdian, Z (MS, 2015) The quality of bread produced in Sahand-city bakeries in terms of baking soda and salt (Supervisor: Javadi A.). Islamic Azad University of Mamaghan, Mamaghan, Iran.

Professional References:

1- **Dr. Vadood Razavilar**, Professor of Food Safety, Department of Food Hygiene, Faculty of Veterinary Medicine, University of Tehran, IRAN (E.mail: vrazavi@ut.ac.ir, Cell: +98 912 102 6502).

2- **Dr. Gunay Ozkan**, Professor of Chemistry, Department of Physical Science, College of Southern Nevada located in Las Vegas, Nevada, USA (E.mail: gunay.ozkan@csn.edu, Tel.: 702 651 7506).

3- **Dr. Giti Karim**, Professor of Food Safety, Department of Food Hygiene, Faculty of Veterinary Medicine, University of Tehran, IRAN (E.mail: gkarim@ut.ac.ir, Cell: +98 912 130 4161).

4- **Dr. Taghi Zahraei Salehi**, Professor of Microbiology, Department of Microbiology, Faculty of Veterinary Medicine, University of Tehran, USA (E.mail: tsalehi@ut.ac.ir, Cell: +98 912 159 7067).

-End-