

Hedayat Hosseini

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EDUCATION

PhD University of Tehran, PhD in food Safety & quality control January 2005
Dissertation: “Study of Hydroxyproline & Collagen as Quantitative Indexes for quality control of meat products”
Committee: Dr. Nordahr Rokni (chair), Dr. Abolfazl Kamkar, Dr. Shahram Shekarfrosh

DVM University of Tehran, Doctorate in Veterinary Medicine (D.V.M) October 1998
Thesis: “Incidence of Vibrio spp. in shrimp caught off the south coast of Iran ”
Advisor: Dr. Vadood Razavilar

Fellowship Vienna University

Molecular Food Microbiology 2010
The fellowship was focused on dairy products molecular microbiology in Vienna University for 3 months from July to September 2010.

AWARDS AND GRANTS

Title of Award

Higher Status in Technopreneurship Festival of National Elites Foundation, 2010
Higher Status in Technopreneurship Festival of National Elites Foundation, 2012
Higher Status Technopreneurship Festival of National Elites Foundation, 2013
Top Inventor Award of Shahid Beheshti University of Medical Sciences, 2012
Top Inventor Award of National Institute for Medical Research Development, Ministry of Health of Iran, 2017
Top Inventor Award of National Institute for Medical Research Development, Ministry of Health of Iran, 2018
Top Inventor Award of National Institute for Medical Research Development, Ministry of Health of Iran, 2019

Title of Grant

- Effects of turmeric, shallot extracts and their combination on 2010
chemical, microbiological and sensory attributes of vacuum-packaged rainbow trout,
10000 US\$.

- Effect of way of cooking on Minerals, Vitamins and Nutritional Quality Indices of some species of fish, 15000 US\$. 2012
- Study the effect of polymer used in the preparation of iron microcapsules on the bioavailability of iron and calcium in infant formula, 12000 US\$. 2014
- The effect of *Carum Copticum* and *Achillea millefolium* essential oils on the Enterohemorrhagic *Escherichia coli* virulence genes expression, 20000 US\$. 2015
- Ability of native and commercial strains of LAB and probiotics in decreasing of polycyclic aromatic hydrocarbon (PAHs), 18000 US\$. 2016
- Response evaluation of different strains of *listeria monocytogenes* to enter into viable but non-culturable in simulated cheese Lighvan, 20000 US\$. 2016
- The effect of *Zataria multiflora* Boiss. essential oil on growth indicators and virulence genes expression of *Listeria monocytogenes* in broth culture medium and rainbow trout fillet, 10000 US\$. 2017
- Study on gene expression of *Listeria monocytogenes* in shrimp broth culture medium and shrimp meat, 610000 US\$. 2018

AFFILIATIONS

- Full Professor of Food Science and Technology Department, Faculty of Nutrition sciences & Food Technology, National Nutrition & Food Technology Research Institute, Shahid Beheshti University of Medical Sciences, Tehran, Iran, from 2014.
- Associate professor of Food Science and Technology Department, Faculty of Nutrition sciences & Food Technology, National Nutrition & Food Technology Research Institute, Shahid Beheshti University of Medical Sciences, Tehran, Iran, from 2009 until 2014.
- Assistant professor of Food Control Department, Food & Drug lab Research Center, Ministry of Health & Medical Education, Tehran, Iran, from 2005 until 2009.

TEACHING EXPERIENCE

School of Natural Resources & Marine Sciences, Tarbiat Modares University.

- Marine product safety and technology
Teaching 12 Master of Science students every year since 2003 to 2007.

Faculty of Nutrition Sciences & Food Technology, Shahid Beheshti University of Medical Sciences.

- Basic Food Microbiology
Teaching 40 Bachelor of Science students every semester since 2005.

- Advanced Food Microbiology
Teaching 15 Master of Science students every year since 2007
- Food Safety
Teaching 15 Master of Science students every year since 2007.
- Meat Science and Technology
Teaching 40 Bachelor of Science students every semester since 2005.
- Advanced Meat Science and Technology
Teaching 12 Master of Science students every year since 2007.
- Food Toxicology
Teaching 5 PhD students every semester every year since 2008.

For each course in addition to teaching, developing course materials, extra lecturing, grading and developing the syllabus is performing.

Post Doctorate and PhD Students Advised

- PhD Student Name: Mahmood Naseri, Title: The effect of heat treatment and filling medium on fat changes of silver carp (*Hypophthalmichthys molitrix*) in canning process, Date of graduation 2011.
- PhD Student Name: Marzieh Hosseini, Title: The comparative antimicrobial effect of free and encapsulated nisin on listeria monocytogenes in brined sheep's cheese, Date of graduation 2013.
- PhD Student Name: Maryam Ataei, Title: Effect of *Zataria multiflora* Boiss. Essential Oil on Growth Curve and Shiga toxin 2 Production of Enterohemorrhagic Escherichia Coli O157:H7, Date of graduation 2013.
- PhD Student Name: Maryam Azizkhani, Effects of *Zataria multiflora* Boiss. essential oil on growth and gene expression of enterotoxins A, C and E in *Staphylococcus aureus*, Date of graduation 2013.
- PhD Student Name: Masoumeh Moslemi, Title: Study the effect of polymer used in the preparation of iron microcapsules on the bioavailability of iron and calcium in infant formula, Date of graduation 2014.
- PhD Student Name: Alireza Dashipour, Title: Production and study of physicochemical and antimicrobial characteristics of carboxymethyl cellulose edible film incorporated with two essential oils, thyme or clove and their effects on chicken breast meat shelf life in 4C°, Date of graduation 2014.
- PhD Student Name: Maryam Mahmoodzadeh, Title: The effect of Carum Copticum essential oil on virulence gene(stx1, stx2) expression in Escherichia coli O157:H7 in broth medium and minced beef, Date of graduation 2015.
- PhD Student Name: Mojtaba Jafari, Title: Studying the possibility of producing a probiotic emulsion sausage containing *Bacillus coagulans* and *Bacillus subtilis* spores and determination of its quality characteristics, Date of graduation 2015.
- PhD Student Name: Mehdi Zolfaghari, Title: Design a nanobiosensor based on DNA and gold nanoparticles for detection of active and viable but non culturable of *listeria monocytogenes* in rainbow trout (*oncorhynchus mykiss*), Date of graduation 2016.

- PhD Student Name: Esmail Abdollahzadeh, Title: Prevalence of *Listeria monocytogenes* species in marine products of Iran and determination of genetic virulence factors, Date of graduation 2016.
- PhD Student Name: Fatemeh Esfarjani, Title: Determinants and predictive modeling of home food safety practice in households of Tehran, using mixed methods approach, Date of graduation 2016.
- PhD Student Name: Mahsa Yeghaneh, Title: Evaluation of potential of cellular assimilation and flocculation of food born enteropathogenic bacteria and synergistic effect of this ability by aborigin probiotic bacteria and yeasts as a mechanism for virulence decreasing in vitro and daily products, Date of graduation 2017.
- Post Doctorate Student Name: Hamed Ahari, Title of Post doctorate: *Staphylococcus aureus* exotoxin detection using potentiometric method based nano biosensor approach with effect of pH and temperature, Date of graduation 2017.
- PhD Student Name: Mojtab Yousefi Asli, Title: Ability of native and commercial strains of LAB and probiotics in decreasing of polycyclic aromatic hydrocarbon (PAHs), Date of graduation 2018.
- PhD Student Name: Nasim Khorshidian, Title: Production of aromatic fortified water, Date of graduation 2018.
- PhD Student Name: Hamid Sayehvand, Title: Health consequences of traditional Doogh consumption versus industrial Doogh products in Iran, Date of graduation 2018.
- PhD Student Name: Kiandokht Ghanati, Title: Effect of three different cooking methods on heavy metals (lead, cadmium, copper, chromium, nickel, aluminum and arsenic) of wheat grain: Assessment of potential health risk through their consumption, Date of graduation 2018.
- Post Doctorate Student Name: Esmail Abdollahzadeh, Title of Post doctorate: Secondary modelling for food and clinical isolates of *Listeria monocytogenes* in liquid media as a function of temperature and NaCl, Date of graduation 2018.
- PhD Student Name: Hameed Haghani, Title: Determination of adulteration markers in pasteurized and sterilized milk produced by milk powder reconstruction method and method validation for their measurement, Date of graduation 2019.
- Post Doctorate Student Name: Maryam Abhari, Title of Post doctorate: Application of probiotics in health promotion of fatty liver disease, Date of graduation 2019.
- PhD Student Name: Ehsan Shamlo, Title: Response evaluation of *listeria monocytogenes* enter into viable but non-culturable in the condition simulated Lighvan cheese, Date of graduation 2019.
- PhD Student Name: Naimeh Kramzadeh, Title: Identification of mechanically deboned chicken meat origin in chicken burger production by determination of chemical properties,anserine and and carnosine dipeptides, Date of graduation 2019.
- PhD Student Name: Farzaneh Bakhtiary, Title: Effect of some Iranian herbal essential oils and extracts on *Clostridium difficile* isolated from meat, Date of graduation 2019.
- PhD Student Name: Shabnam Asadinejad, Title: Design and fabrication of nanoemulsion-based delivery systems of essential oils using ultrasound emulsification and its application as natural preservative for fruit juice, Date of graduation 2019.
- PhD Student Name: Atefeh Fooladi Moghadam, Title: Assessment of risk associated with Aflatoxin M1 in milk in Iran, Date of graduation 2019.

Masters Students Advised

- Name: Samaneh Pezeshk, Title: Effects of turmeric, shallot extracts and their combination on quality characteristics of vacuum-packaged rainbow trout stored at 4 ± 1 °C, Date of graduation 2010.
- Name: Nader Karimian Khosroshahi, Title: Effect of different cooking methods on Minerals, Vitamins and Nutritional Quality Indices of rainbow trout (*Oncorhynchus mykiss*), Date of graduation 2011.
- Name: Masoumeh Fekri, Title: Histological study of sausages in point of unpermitted edible tissues assessment and its relationship to collage and hydroxyprolin of product, Date of graduation 2011.
- Name: Mahdieh Abbasi, Histology and connective tissue chemical factors comparison of industrial and handmade hamburgers, Date of graduation 2012.
- Name: Naeimeh akramzadeh, Title: Production and determination of shelf life of heated protein crops feasibility based on non meat protein, Date of graduation 2012.
- Name: Ameneh Shirai Kasmai, Title: Antioxidant and antibacterial effects of parsley extract (*Petroselinum crispum*) on silver carp (*Hypophthalmichthys molitrix*) fillets during refrigeration (4 ± 1 °C), Date of graduation 2012.
- Name: Esmail Abdollahzadeh, The antimicrobial effect of nisin and thyme essential oil to control *Listeria monocytogenes* in minced silver carp (*Hypophthalmichthys molitrix*), Date of graduation 2012.
- Name: Mahdi Al-Bofitileh, Title: Preparation Alginate/Clay Nanocomposite Enriched With Plant Essential Oils To Control the Growth of *Listeria monocytogenes* In Vitro and Rainbow Trout (*Oncorhynchus mykiss*) Fillet, Date of graduation 2013.
- Name: Roghayeh amini sarteshnizi, Title: Study the effect of Beta-glucan and resistant starch prebiotics on physicochemical, sensory and microbial properties of sausage, Date of graduation 2013.
- Name: Niloofar Bagheripoor Fallah, Title: Identification of microorganisms in Iranian industrial Doogh, Date of graduation 2013.
- Name: Farzaneh Froughi, Title: Effects of Turmeric and Shallot extract on the shelf life of silver carp (*Hypophthalmichthys molitrix*) mince at frozen storage, Date of graduation 2013.
- Name: Marzieh gholamzadeh, Title: The effects of Black Cumin, Black Caraway extracts, and their combination on shelf life extension of silver carp (*Hypophthalmichthys molitrix*) during storage in refrigerator, Date of graduation 2013.
- Name: Soghra Rabiee, Title: The Inhibitory Effect of *Bunium persicum* and *Carum copticum* Essential Oils on *Listeria monocytogenes* Growth in Simulated Broth Culture Model and Filet of kutum (*Rutilus frisii kutum*), Date of graduation 2013.
- Name: Mehrdad Haghshenas, Title: Production of prebiotic functional shrimp nuggets using β -glucan and reduction of oil absorption by carboxymethyl cellulose: impacts sensory and physical properties, Date of graduation 2013.
- Name: Freshteh Dalvandi, Title: Effect of active edible coating containing extracts of black pepper seeds (*Piper Nigrum*) and Turmeric (*Curcuma Longa*) and vacuum packaging on the shelf life of chicken fillet, Date of graduation 2013.

- Name: Roya Afshari, Title: Studying the effects of adding inulin, β -glucan and bread crumb on the physical and sensory properties of low-fat beef burgers containing vegetable oils, Date of graduation 2014.
- Name: Moein Bashiry, Title: Effects of curing materials and cooking methods on biogenic polyamines of turkey meat, Date of graduation 2014.
- Name: Roghieh Yazdani, Title: The effect of curing additives on nitrosamine formation in cured beef and cooking stage, Date of graduation 2014.
- Name: Mahin Ebrahimi, Title: Comparison of antimicrobial activity of *Zataria multiflora* Bioss. essential oil against *E. coli* O157:H7 in meat broth and minced beef before and after encapsulation in liposome, Date of graduation 2014.
- Name: Bahareh Khalili, Title: The effects of Mechanically Deboned chicken on physicochemical, Microbial and Rheological Properties of Produced Sausages, Date of graduation 2015.
- Name: Zahra Pilevar, Title: Chemical composition and antibacterial activity of *Echinophora platyloba* and liquid smoke alone and in combination against *Staphylococcus aureus*, Date of graduation 2015.
- Name: Maryam Soleimani, Title: Genetic diversity, toxigenic gene profile and expression of *Bacillus cereus* isolated from industrial hamburgers marketed in Iran, Date of graduation 2015.
- Name: Zahara Ramazani, Title: The effect of different chicken meat carcass on physicochemical and microbial properties of mechanically deboned chicken, Date of graduation 2016.
- Name: Leila Ansari Moghadam, Title: Comparison of the Growth Rate of Food and Clinical Listeria Monocytogenes Geno-Serotypes in Different Concentrations of Sodium chloride, Date of graduation 2018.

RESEARCH EXPERIENCE

International Projects:

- Joint project and collaboration with WHO as Principle project officer for Develop generic model for fish safety products in Iran MOH, 2008.
- Joint project and collaboration with WHO as Principle project officer for Develop generic model for Dairy products in Iran MOH, 2008.
- Joint project and collaboration with WHO as facilitator in complaining system on food safety based on ISO 10002:2004 in Iran MOH, 2009.
- Joint project and collaboration with WHO as program manager for food labeling in Iran MOH, 2009.
- Joint project and collaboration with WHO as Principle project officer for assessment of trans and saturated fatty acids in food products of Iran, MOH, 2014.

- Joint project and collaboration with FAO as National consultant for Capacity Building for Food Loss Reduction in the Near East, Meat Value Chain Losses in Iran, 2016.
- Joint project on *Clostridium difficile* molecular microbiology to Department for Nutritional Research, University of Vienna, 2018.
- Joint project on molecular microbiology of *Dough* in Department for Nutritional Research, University of Vienna, 2018.

National Projects:

- Grading of food manufacturing sites of Iran
Organization: IR. Food & Drug Administration, Tehran 2006 to 2007
Position: Principal Instructor.
- Implementation of food health and safety symbol
Organization: IR. Food & Drug Administration, Tehran 2006 to 2007
Position: Co-Instructor.
- Comprehensive assessment of food safety system in Iran
Organization: Ministry of Health, Tehran 2008 to 2009
Position: Principal Instructor.
- Designing food safety integrated system in Iran:
Ministry of Health and Medical education, Tehran 2010 to 2011
Position: Principal instructor.
- National health scientific comprehensive map: Ministry of Health and
Medical education, Tehran 2010 to 2011
Position: Co-Instructor.
- National health evolution comprehensive map: Ministry of Health and
Medical education, Tehran 2010 to 2011
Position: Co-Instructor.
- Implementation of traffic light in food labeling
Organization: IR. Food & Drug Administration, Tehran 2013 to 2014
Position: Co-Instructor.

Academic Projects and Dissertations:

- Effects of turmeric, shallot extracts and their combination on quality characteristics of vacuum-packaged rainbow trout stored at 4 ± 1 °C, 2010.
- Effect of different cooking methods on Minerals, Vitamins and Nutritional Quality Indices of rainbow trout (*Oncorhynchus mykiss*), 2011.
- The effect of heat treatment and filling medium on fat changes of silver carp (*Hypophthalmichthys molitrix*) in canning process, 2011.
- Histological study of sausages in point of unpermitted edible tissues assessment and its relationship to collage and hydroxyprolin of product, 2011.

- Histology and connective tissue chemical factors comparison of industrial and handmade hamburgers, 2012.
- Production and determination of shelf life of heated protein crops feasibility based on non meat protein, 2012.
- Antioxidant and antibacterial effects of parsley extract (*Petroselinum crispum*) on silver carp (*Hypophthalmichthys molitrix*) fillets during refrigeration ($4\pm 1^{\circ}\text{C}$), 2012.
- Study the effect of Beta-glucan and resistant starch prebiotics on physicochemical, sensory and microbial properties of sausage, 2013.
- Title: Identification of microorganisms in Iranian industrial Doogh, 2013.
- Effects of Turmeric and Shallot extract on the shelf life of silver carp (*Hypophthalmichthys molitrix*) mince at frozen storage, 2013.
- The effects of Black Cumin, Black Caraway extracts, and their combination on shelf life extension of silver carp (*Hypophthalmichthys molitrix*) during storage in refrigerator, 2013.
- The Inhibitory Effect of *Bunium persicum* and *Carum copticum* Essential Oils on *Listeria monocytogenes* Growth in Simulated Broth Culture Model and Filet of kutum (*Rutilus frisii kutum*), 2013.
- The comparative antimicrobial effect of free and encapsulated nisin on *listeria monocytogenes* in brined sheep's cheese, 2013.
- Production of prebiotic functional shrimp nuggets using β -glucan and reduction of oil absorption by carboxymethyl cellulose: impacts on sensory and physical properties, 2013.
- Effect of active edible coating containing extracts of black pepper seeds (*Piper Nigrum*) and Turmeric (*Curcuma Longa*) and vacuum packaging on the shelf life of chicken fillet, 2013.
- Studying the effects of adding inulin, β -glucan and bread crumb on the physical and sensory properties of low-fat beef burgers containing vegetable oils, 2014.
- Effects of curing materials and cooking methods on biogenic polyamines of turkey meat, Date of graduation 2014.
- The effect of curing additives on nitrosamine formation in cured beef and cooking stage, 2014.
- Study the effect of polymer used in the preparation of iron microcapsules on the bioavailability of iron and calcium in infant formula, 2014.
- Production and study of physicochemical and antimicrobial characteristics of carboxymethyl cellulose edible film incorporated with two essential oils, thyme or clove and their effects on chicken breast meat shelf life in 4°C , 2014.
- Comparison of antimicrobial activity of *Zataria multiflora* Bioss. essential oil against *E. coli* O157:H7 in meat broth and minced beef before and after encapsulation in liposome, 2014.
- The effects of Mechanically Deboned chicken on physicochemical, Microbial and Rheological Properties of Produced Sausages, 2015.
- The effect of *Carum Copticum* essential oil on virulence gene (*stx1*, *stx2*) expression in *Escherichia coli* O157:H7 in broth medium and minced beef, 2015.

- Studying the possibility of producing a probiotic emulsion sausage containing *Bacillus coagulans* and *Bacillus subtilis* spores and determination of its quality characteristics, 2015.
- Chemical composition and antibacterial activity of *Echinophora platyloba* and liquid smoke alone and in combination against *Staphylococcus aureus*, 2015.
- Genetic diversity, toxigenic gene profile and expression of *Bacillus cereus* isolated from industrial hamburgers marketed in Iran, 2015.
- The effect of different chicken meat carcass on physico-chemical and microbial properties of mechanically deboned chicken, 2016.
- Prevalence of *Listeria monocytogenes* species in marine products of Iran and determination of genetic virulence factors, 2016.
- Prevalence, molecular identification and characterization of *Bacillus cereus* isolated from beef burgers, 2017.
- Physico-chemical properties of novel non-meat sausages containing natural colorants and preservatives, 2017.
- Risk assessment of Polycyclic aromatic hydrocarbons (PAHs) content of edible vegetable oils in Iran: study, 2017.
- Design equation model for home food safety practice based on the PRECEDE model, 2017.
- The effect of *Zataria multiflora* Boiss. essential oil on growth indicators and virulence genes expression of *Listeria monocytogenes* in broth culture medium and rainbow trout fillet, 2017.
- Study on gene expression of *Listeria monocytogenes* in shrimp broth culture medium and shrimp meat, 2018.
- Survival of *Listeria monocytogenes* in High pH and salt concentrations stress Conditions, 2018.
- In vitro removal of polycyclic aromatic hydrocarbons by lactic acid bacteria, 2018.
- Effects of non-digestive polymers used in iron encapsulation on calcium and iron apparent absorption in rats fed by infant formula, 2018.

PUBLICATIONS

Books

1- Mohammadi, M., Hosseini, H., Sausage manufacture, Principles and Practice, National nutrition & food technology research institute, Shahid Beheshti Medical Science University press, (2009).

2- Hosseini, H., et al., Principles of food and dietary supplements labeling, Food & Drug Research Center, Ministry of Health & Medical Education of Iran press, (2009).

3- Hosseini, H., et al., Technical, Hygienic principles and safety management system of edible oil production, Food & Drug Research Center, Ministry of Health & Medical Education of Iran press (2009).

- 4- Hosseini, H., et al., Technical, Hygienic principles and safety management system of food with animal origin production, Food & Drug Research Center, Ministry of Health & Medical Education of Iran press,(2009).
- 5- Hosseini, H., et al., Technical, Hygienic principles and safety management system for processing and packaging of dried fruits, vegetable and nuts, Food & Drug Research Center, Ministry of Health & Medical Education of Iran press,(2009).
- 6- Hosseini, H., et al., Technical, Hygienic principles and safety management system for processing and packaging of tea, Food & Drug Research Center, Ministry of Health & Medical Education of Iran, press(2009).
- 7- Hosseini, H., et al., Technical, Hygienic principles and safety management system of confectionary production, Food & Drug Research Center, Ministry of Health & Medical Education of Iran press, (2009).
- 8- Hosseini, H., et al., Technical, Hygienic principles and safety management system of food stuff packaging, Food & Drug Research Center, Ministry of Health & Medical Education of Iran press,(2009).
- 9- Hosseini, H., et al., Technical, Hygienic principles and safety management system of beverages and canned food, Food & Drug Research Center, Ministry of Health & Medical Education of Iran press,(2009).
- 10- Hosseini, H., et al., Iran food additives, Ministry of Health & Medical Education of Iran press,(2009).
- 11- Ahari Hamed, Behrouz Akbari, Hedayat Hosseini, Amirali Anvar, Quality control of food industry by nano bio-sensors, National nutrition& food technology research institute, Shahid Beheshti Medical Science University press, (2015).
- 12- Ahari Hamed, Hedayat Hosseini, Mahsa Ale Ebrahim, Amirali Anvar, Quality control of food industry by nano bio-sensors, National nutrition& food technology research institute, Shahid Beheshti Medical Science University press, (2017).
- 13- Mehrdad Mohammadi, Tirang Reza Neyestani, Hedayat Hosseini, Atefeh Fooladi Moghadam, National program of food fortification, National nutrition& food technology research institute, Shahid Beheshti Medical Science University press, (2018).

Chapter of Books

- 14- Esmail Abdollahzadeh, Hedayat Hosseini: Listeriosis Outbreaks: Symptoms, Risk Factors and Treatment. 02/2019; NOVA., ISBN: 978-1-53615-227-2
- 15- Hedayat Hosseini, S. Shojaee-Aliabadi, S.M. Hosseini, L. Mirmoghtadaie: Nanotechnology Application in Food Chapter 11 Nanoantimicrobials in Food Industry. First 04/2017; Academic Press., ISBN: 978-0-12-811942-6, DOI:10.1016/B978-0-12-811942-6.00011
- 16- M. Yousefi, Hedayat Hosseini: Aflatoxin in Milk and Milk Products Chapter 4 - Detoxification of AFM1 in milk and milk products. First edited by Amir M. Mortazavian Nasim Khorshidian, 02/2017; LAP LAMBERT Academic Publishing., ISBN: 978-3-330-04874-4

Journal Publications

Article in National journals:

1. Kamkar, A., Bokaei, s., Hosseini, H. (2002).Determination of Hydroxyproline as measure of collagen content in meat products by colorimetric method.Journal of the faculty of Veterinary Medicine University of Tehran, 57(2): 83-87. [In Persian]
2. Kamkar, A., Hosseini, H., Abuhossein, G. (2003).A study of histamine content of canned tuna and sardine of Iran.Journal of Pajouhesh-va-Sazandegi in animal & Fisheries Science, 60: 44-50. [In Persian]
3. Hosseini, S.V., Rezaei, M.,Sahari, M.A., Hosseini, H. (2004). The effect of ice storage on lipid quality and sensory evaluation of Golden Mullet (*Liza aurata*).Iranian Journal of Marine Science,3(1): 31-40. [In Persian]
4. Kamkar, A., Hosseini, H., Alavy, S., Bahonar, A. (2004). The study of nitrite residue in meat products consumed in Tehran in 2003.Journal of Pajouhesh-va-Sazandegi in animal & Fisheries Science, 63: 60-65. [In Persian]
5. Heydari, M., Akhondzadeh, A., Rezaei, M., Hosseini, H. Saffarian, A.R. (2004). Study on capability of some quality control methods in comparison with total psychrophilic count in some in some species of frozen bony fish. Journal of the faculty of Veterinary Medicine University of Tehran, 59(4): 385- 390. [In Persian]
6. Hosseini, S.V., Rezaei, M., Sahari, M.A., Hosseini, H. (2005). Lipid quality changes of Katum (*Rutilus farsii kutum*) during ice storage. Iranian Journal of food science and technology, 2(2):39-49. [In Persian]
7. Kamkar, A., Hosseini, H., Bahonar, A. (2005).Assessment of chemical composition of produced sausages in Iran, Journal of Pajouhesh-va-Sazandegi in animal & Fisheries Science,69, 18(4): 36-41. [In Persian]
8. Naseri, M., Rezaei, M., Hosseini, H., Abbasi, M., Sabzvari, A. (2005). A comparison conventional and fluorescence detection method of cooking-induced damaged to common Kilka (*Clupeonella cultriventris*). Iranian Journal of Marine Sciences and technology, 4(1, 2): 75-82. [In Persian]
9. Naseri, M., Rezaei, M., Sabzvari, A., Hosseini, H., Mousapoor, M., (2006).Comparison impact of filling media on common (*Clupeonella cultriventris*) canned quality by fluorescence detection. Iranian Journal of food science and technology, 3(3):37-47. [In Persian]
10. Hosseini, H. Rokini, N., Kamkar, A. (2007).Hydroxyproline, collagen and related indexes, Valuable quantitative factors for quality control of sausages & bologna.Iranian Journal of food science and technology, 3(4): 23-31. [In Persian]
11. Hosseini, H., Keshavarz, S.A., Pirali, P., Khaksar, R., Abasi, M., Fekri, M., Safaian,S., Bagherzadeh,Z., Tahmoozi,S. (2007). Study of Histamine content in canned Tuna fish products in Iran by Elisa Method. Iranian Journal of food science and technology, 4(2): 77-84. [In Persian]
12. Khaksar, R., Hosseini, H., Ferdowsi, R., Akhavan,H., Ahmadi,H., Abbasi, M. (2007). Nitrite residual changes in four types of heated red meat products during storage at 4 degrees centigrad. Iranian Journal of nutrition & food technology, 2(2): 45-50. [In Persian]

13. Hosseini, H., Khaksar, R., Shemshadi, B. (2008). Study of Sarcocyst in raw, ready to sell Hamburgers in Tehran. *Iranian Journal of food science and technology*, 4 (4):65-71. [In Persian]
14. Asgarzadeh, A., Shabanpour, B., Hosseini, H., Abbasi, M., Gafari, F. (2008). Comparison of chemical characteristics of sorimi & minced muscle of *Hypophthalmichthys molitrix* as a raw material. *Journal of Pajouhesh-va-Sazandegi in animal & Fisheries Science*, 78: 197-200. [In Persian]
15. Safaeian, S., Hosseini, H., Farmohammadi, S., Mohtarami, A., Abaspour, A. (2008). First record of marine sponge species of Nay Band & Bandar Bustaneh, Persian Gulf, Iran. *Journal of marine science and technology research*, 3 (2): 1-14. [In Persian]
16. Hosseini, H., Ahmadi, H., Akhavan, H., Ferdowsi, R., Khaksar, R., Shahrzad, F., Kamran, M. (2008). Growth pattern of aerobic mesophilic and psychrotrophic microorganisms, mould and yeast in four red-meat product groups during storage. *Iranian Journal of nutrition & food technology*, 9 (3): 33-40. [In Persian]
17. Hosseini, H., Safaeian, S., Sadeghi, H. (2008). Bacteriological and chemical changes of *Rutilus frisii katum* in temperature 4 °C and -18 °C storage. *Journal of Marine Science and Technology Research*, 3(3): 40-49. [In Persian]
18. Naseri, M., Rezeai, M., Abasy, M., Hosseini, H., Sabzvari, O. (2008). Effect of primary cooling on fat quality of fillet and filler medium of canned *Clupeonella cultiventris*, *Journal of Agricultural Sciences & Technology and Natural Resources*, 46(A): 291-300. [In Persian]
19. Yeganeh, S., Shabanpour, B., Hosseini, H., Imanpour, M.R., Shabany, A., Moeini, M., Motalebi, A.A. (2009). Seasonal variation of chemical composition and fatty acid profile of ovary in wild common carp (*Cyprinus carpio*) of southeast Caspian Sea, *Iranian scientific fisheries journal*, 18(1): 151-160. [In Persian]
20. Tavakoli, H., Hosseini, H., Khaksar, R. (2009) Bacteriologic quality evaluation of salted fishes that are produced traditionally in the north of Iran. *Iranian Journal of food science and technology*, 6 (2):105-111. [In Persian]
21. Shahrzad, F., Kamran, M., Khaksar, R., Hosseini, H., Kargar, S., Enteshari, M. (2009). Assessment of the microbiological quality of packed spices in the chain stores, Shahrvand, in Tehran. *Iranian Journal of food science and technology*, 6 (2):125-131. [In Persian]
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191. Fooladi Moghaddam, M. Rychlik, H. Hosseini, B. Janat, H. Yazdanpanah, M.H. Shojaee AliAbadi. (2019). Risk associated with the intake of aflatoxin M 1 from milk in Iran. *World Mycotoxin Journal*; 12(2):1-10., DOI:10.3920/WMJ2018.2368.
192. Ramin Radfar, Ismail Ghasemi, Mehdi Farhoodi, Farzaneh Shahraz, Hedayat Hosseini, Amin Mousavi Khaneghah. (2019). Assessment of phenolic content, antioxidant and antibacterial activities of extracts from four varieties of Iranian date palm seeds (*Phoenix dactylifera* L) as a valuable agriculture byproduct.

Conference Papers

1. Hedayat Hosseini, Maryam Rezaian, Bahar Shemshadi, Ramin Khaksar, Ali shamsai, Development a new Histometric method for quality control of meat products, *Innovations In Traditional Foods, European Federation food Science & Technology, Spain, 25-28 Oct.2005.*
2. Bahar Shememshadi, Hedayat Hosseini, Sarcocyst in raw ready to sell hamburgers, 13th. World congress of food science & Technology, 17-21 Sep.2006, France.
3. Hedayat Hosseini, Azadeh Mahnoodi, Mahdieh Abasi, Study of chemical differences between flesh of wild and farming *Acipenser persicus* of Caspian sea in different seasons, 13th. World congress of food science & Technology, 17-21 Sep.2006, France.
4. Bahar Shememshadi, Hedayat Hosseini, Rohollah Ferdossi, Preservative residue in beef & chicken sausages and bolognas marketed in Iran, 13th. World congress of food science & Technology, 17-21 Sep.2006, France.
5. Hedayat Hosseini, Noordahr Rokni, Abolfazl Kamkar, Hydroxyproline, Collagen and related indexes valuable quantitative factors for quality control of sausages & bologna, 13th. World congress of food science & Technology, 17-21 Sep.2006, France.
6. Ramin Khaksar, Hedayat Hosseini, Rohollah Ferdosi, Hamid Akhavan, Hamed Ahmadi, Study of nitrite residual change in four groups of heated meat products during storage at 4°C, 53rd. International congress of meat science and technology, 14-17 sep.2007, China.
7. Hedayat Hosseini, Bahar Shememshadi, Ramin Khaksar, Study of Chemical composition of mineral waters in the north area of Iran, *European Federation food Science & Technology*, 14-16 Nov 2007, Portugal.

8. S.V Hosseini, M Rezaei, A Abedian-Kenari, M.A Sahari, H Hosseini, R. Tahergorabi: The effect of ice storage on lipid quality of kutum, rutilus frisii kutum and golden mullet, liza aurata. Aquaculture Europe, June 2007, Istanbul. Turkey.
9. Bahar Shememshadi, Hedayat Hosseini, Stability of *Cryptosporidium parvum* oocysts against chlorine for treatment of water, 21st. International conference of the world association for the advancement parasitology, 19-23 Aug 2007, Belgium.
10. Hedayat Hosseini, Ramin Khaksar, Application of *zataria multiflora* & *saureja hortensis* essential oil against total viable bacteria and *listeria monocytogenes* in minced beef packaging, 54th International congress of meat science & technology, 10-15 Aug 2008, South Africa.
11. Maryam Shahnia, Ramin Khaksar, Ali khanlarkhani, Hedayat Hosseini, Growth response and modeling the effects of *Carum copticum*, pH, temperature and NaCl on *Escherichia coli*, *Listeria monocytogenes* and *Staphylococcus aureus* by optimized computational neural networks, 7th International conference on predictive modeling of food quality and safety, September 12–15, 2011, Dublin, Ireland.
12. Maryam Shahnia, Ramin Khaksar, Farzaneh Shahraz, Hedayat Hosseini, Antibacterial effects of two Iranian plant extracts and their synergistic effect on the growth of *Enterococcus faecalis* in laboratory medium, 7th IAFP European conference on Food Safety, May 18-20, 2011, Ede, Netherlands.
13. Rezaei, Ojagh, Razavi, Hosseini: Development and evaluation of a novel biodegradable film made from chitosan and cinnamon essential oil with low affinity toward water. May 2010, Rimini, Italy.
14. Hedayat Hosseini, Masoud Rezaei, Samaneh Pezeshk, Investigation of Antibacterial and Antioxidant Activity of Shallot Extract (*Allium ascalonicum*) on Rainbow Trout (*Oncorhynchus mykiss*) during Chilled Storage ($4 \pm 1^\circ\text{C}$), 7th IAFP European conference on Food Safety, May 18-20, 2011, Ede, Netherlands.
15. Hedayat Hosseini, Mohamad Imani, Ramin Khaksar, Separation and Identification of Imidazole-based Antifungal Residues in Pasteurized Milk of Iran, 7th IAFP European conference on Food Safety, May 18-20, 2011, Ede, Netherlands.
16. Roya Afshari, Hedayat Hosseini: Atmospheric pressure plasma technology: A new tool for food preservation. 2012 International Conference on Environment, Energy and Biotechnology; January 2012, Malaysia.
17. Hassan Joulaie, Hedayat Hosseini, Saba Afifi and Kamran B Lankarani, Food Health & Safety Symbol in Iran, 3rd Asia Pacific Conference on Public Health, 14-15 November, 2011, Malaysia.
18. Hassan Joulaie, Rasoul Dinarvand, Hedayat Hosseini, Saba Afifi and Kamran B. Lankarani, Iran's experience on reduction of Tran's Fatty Acid Content in edible oils, 3rd Asia Pacific Conference on Public Health, 14-15 November, 2011, Malaysia.
19. Shahnia M., Khaksar R., Radmehr B., Hosseini H, Predicting the Growth Rate and Lag-Time of *Staphylococcus aureus* under the effects of *Carum copticum* essential oil, pH, temperature, and NaCl, International Conference on Predictive Modelling in Food, 16-20 September, 2013 Paris, France.
20. Hedayat Hosseini: Impact of *Listeria monocytogen* on global food safety. The 1st International & the 13th Iranian Nutrition Congress; December 2014, Tehran, Iran.
21. Mehdi Zolfaghari, Masoud Rezaei, Mehdi Forozandeh, Ashraf Mohebbati, Hedayat Hosseini: Assessment Syto9/PI fluorescent stain for detection of viable but non-culture

- able state of *Listeria monocytogenes*. 15 TH International & Iranian Congress of Microbiology, August 2014, Tehran, Iran.
22. Mehdi Zolfaghari, Masoud Rezaei, Mehdi Frozandeh, Ashraf Mohebbati Hedayat Hosseini: Detection of *Listeria monocytogenes* in viable but non-culturable state by 16S rRNA gene expression. 15 TH International & Iranian Congress of Microbiology, August 2014, Tehran, Iran.
 23. Hedayat Hosseini, Benefits and drawbacks of using Whole Genome Sequencing in food safety system, The 2nd International & the 14th Iranian Nutrition Congress, September 2016, Tehran, Iran.
 24. Maryam Soleimani, Mahbobeh Soleimani, Zahra Ghisarian, Hedayat Hosseini, Bahar Shemshadi: Antimicrobial effect of Iranian natural honey against pathogenic food-borne bacteria. National Conference on Honey Bee Products: Biology, Health and Economy, April 2018, Isfahan –Iran.
 25. Hedayat Hosseini: Application of Whole Genome Sequencing in Food Safety Management System. 4th International Congress & Expo on Biotechnology and Genetic Engineering, September 2018, Madrid, Spain.
 26. Adel Mirza Alizadeh, Hedayat Hosseini: Evaluation of microbial quality of Siahmazgi cheese produced in northwestern Iran, The 19 th International Congress of Microbiology, September 2018, Tehran, Iran.

PATENTS

1. Hosseini, H., Akramzadeh, N. “Production of heated protein product base on none meat proteins,” Iran Patent, No. 71395.
2. Akramzadeh, N., Hosseini, H. “Production of none meat sausages without preservative,” Iran Patent, No. 74781.
3. Hosseini, H., Haghshenas, M. “Production of functional nugget using prebiotics,”Iran Patent, No. 74502.
4. Amini, R., Hosseini, H., Mohebi, z. “Fortification of legume snack using concentrated cheese powder,” Iran Patent, No. 74166.
5. Hosseini, H., Pezeshk, S., Rezaei, M. “Application of Curcuma extract for extension of fish shelf life,” Iran Patent, No. 67412.
6. Pezeshk, S., Hosseini, H., Rezaei, M. “Application of Shallot extract for extension of fish shelf life,” Iran Patent, No. 67409.
7. Hosseini, H., Rezaei, M., Albofetileh, M. “Production of nano-composite clay-alginate film for food packaging,” Iran Patent, No. 85353.
8. Hosseini, H., Amini, R. “Production of functional sausages using prebiotics,” Iran Patent, No. 76554.
9. Hosseini, H., Afshari, R. “Application of *Ferulago angulata* essential oil and extract in extension of food shelf life,” Iran Patent, No. 76558.
10. Hosseini, H., Afshari, R. “Production of functional hamburger using prebiotics,” Iran Patent, No. 76554.
11. Hosseini, H., Afshari, R. “Production of functional hamburger using healthy oil substitute,” Iran Patent, No. 76554.

PROFESIONAL TRAINING

- Training course on Determination of Antibiotic Residue in meat and new methods in food microbiology, IPH, 2006, Belgium.
- Training course on GMP and Quality Assurance system within colors, cultures, flavors, enzymes and health products including training on making Yoghurt products, 2005, Denmark.
- Training course on Risk Analysis in food industries, Ministry of health & Medical Education and TUV Academy Iran-Germany, 2008, Tehran.
- Training course on Internal Audit of Food Safety Management System based on ISO22000:2005, Ministry of health & Medical Education and TUV Academy Iran-Germany, 2009, Tehran.
- Training course on Internal Audit of Food Safety Management System based on British Retail Consortium (BRC), Ministry of health & Medical Education and TUV Academy Iran-Germany, 2009, Tehran.
- Training course on Internal Audit of Food Safety Management System based on International Food Standard (IFS), Ministry of health & Medical Education and TUV Academy Iran-Germany, 2009, Tehran.
- Training course on principles of Food Safety Management System based on ISO22000:2005, Ministry of health & Medical Education and TUV Academy Iran-Germany, 2009, Tehran.
- Training course on molecular food microbiology (PCR, DGGE), Vienna University, 2010, Austria.
- Training course on Whole genome sequencing in food safety management system, 2016, FAO, Italy.

PROFESSIONAL EMPLOYMENT HISTORY

- Secretariat and Member of scientific Board of food safety and food science & technology, Ministry of Health, Tehran, Iran, from 2010 to now.
- Head of country commission for food safety management system (FSMS), Ministry of Health, Tehran, Iran, from 2008 until 2010 and from 2013 to now.
- Member of foundation board of Food & Drug research center, Ministry of Health, Tehran, Iran, from 2005 to now.
- Member of Research council of National Nutrition & food Technology Research Institute from 2006 until now.
- Member of editorial board of Iranian Journal of Nutrition Sciences & Food Technology from 2011 until now.
- Member of editorial board of Iranian Journal of Veterinary Microbiology, from 2006 until now.

- Member of editorial board of American Journal of Food and Nutrition from 2013 until now.
- Research Deputy of National Nutrition & Food Technology Research Institute from 2006 to 2008 and from 2011 to 2013.
- Secretary for food security in High council of Health & food security, Ministry of Health, Tehran, Iran, from 2007 until 2010.
- Head of livestock origin food Department of food & Drug research center, Ministry of Health from 2005 until 2010.
- Director of National Nutrition & Food Technology Research Institute from 2015.
- Dean of Faculty of Nutrition & Food Technology, Shahid Beheshti University of Medical Sciences from 2015 until now.
- Member of the academy of science of IR. IRAN from 2015 until now.
- Member of the academy of medical science of IR. IRAN from 2016 until now.
- Director of World Health Organization (WHO) Collaborating Center for Research on Nutrition and Food Technology in Iran from 2016 until now.

PROFESSIONAL SERVICES

International Congress Co-Organizer

First Iranian Nutrition Conference, 2014

Second Iranian Nutrition Congress, 2016

National Congress Co-Organizer

23TH National Congress of Food Science and Technology, 2015

2TH National Congress of Food Safety and Hygiene, 2011

Peer-Reviewed Articles for:

- Journal of Meat Science
- Journal of Food Safety
- Journal of Food and Nutrition Research
- Nutrition and Food Sciences Research
- Applied Food Biotechnology
- Food Research International
- Iranian Scientific Fisheries Journal

COMMUNITY SERVICES AND MEMBERSHIPS

Interview in media for public health and food safety, Many times from 2005.

Memberships:

Asia-Pacific Chemical, Biological & Environmental Engineering Society (APCBEES)

International Association for Food Protection (IAFP)

Iranian Association for Food Sciences & Technology (IAFST)

Iranian Association for Food Hygiene and Safety (IAFHS)

Iranian Society of Probiotics and Functional Foods (ISPPF)

LANGUGES

Persian: Native

English: Full professional proficiency

CAMPUTER SKILLS

Applications: Excellent in basic computer skills, Microsoft Word, Excel, Power point, Outlook Express