



#### PERSONAL INFORMATION:

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#### EDUCATION:

- 1998-2005, Ph.D., in Food Science and Technology, Department of Food Science & Technology, Ferdowsi University of Mashhad, Mashhad, IRAN
- 1991-1994, M.Sc. in Food Science and Technology, Department of Food Science & Technology, Tarbiat Modares University, Tehran, IRAN
- 1986 - 1990, B.Sc. in Food Science and Technology, Department of Food Science & Technology, Ferdowsi University of Mashhad, Mashhad, IRAN

#### RESEARCH INTEREST:

- Functional foods; Probiotic, prebiotic and symbiotic dairy products
- Microbiology of dairy products
- Isolation, and identification (biochemical and molecular) of lactic acid bacteria from traditional food products
- Lactic Acid Bacteria, Bifidobacterium, and Listeria monocytogenes
- Kombucha Microbiome and its SCOBY application
- Quorum sensing and quorum quenching system in foodborne bacteria
- Next generation probiotics
- Spoilage yeast and molds

## PUBLICATION:

- Kashaninejad, M., S. Rafiee, M. Maghsoudlou, and **M. Khomeiri**. 2007. Study of hydration kinetics and density changes of rice (Tarom mahali) during hydrothermal processing, *Journal of Food Engineering*, 79:1383-1390.
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- Falaki, M., Shams Shargh, M., Dastar, B., Zerehdaran, S. **Khomeiri, M.**, 2010. The investigation of intestinal microflora and growth response of young broilers given feed supplemented with different levels of probiotic and prebiotic. *Journal of Animal and Veterinary Advanced*. 10(3): 385-390
- Rafiee, Z., Jafari, S.M., Alami, M., and **Khomeiri, M.**, 2011. Microwave-assisted extraction of phenolic compounds from oliveleaves; a comparison with maceration. *The Journal of Animal & Plant Sciences*. 21(4): 738-745
- Rezaei, R., **Khomeiri, M.**, Kashaninejad, M., Aalami,M. 2011. Effects of guar gum and arabic gum on the physicochemical, sensory and flow behavior characteristics of frozen yoghurt. *International Journal of Dairy Technology*, 64(4): 563-568
- Rezaei,R., **Khomeiri, M.**, Kashaninejad, M., Aalami,M. 2011. Effect of inulin on the physicochemical properties, flow behavior and probiotic survival of frozen yogurt. *journal of food science and technology*.
- Shayanfar, Sh., Kashaninejad, M., **Khomeiri, M.**, Emam Djomeh, Z.and Mostofi, Y. 2011. Effect of MAP and Different Atmospheric Conditions on the Sensory Attributes and Shelf life Characteristics of Fresh Pistachio Nuts. *International Journal of Nuts and Related Sciences* 2(3): 47-57.
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- Maghsoudlou, A., Maghsoudlou, Y., **Khomeiri, M.**, and Ghorbani, M. 2012. Evaluation of Anti-Fungal Activity of Chitosan and its Effect on the Moisture Absorption and Organoleptic Characteristics of Pistachio Nuts . *Intern. Journal on Advanced Science, Eng. and Tech. Info*.
- Rafiee, Z., Jafari, S.M., Alami, M., and **Khomeiri, M.**, 2012. Antioxidant effect of microwave-assisted extracts of olive leaves on sunflower oil. *J. Agr. Sci. Tech.* Vol. 14: 1497-1509

- Rezaei, M, **Khomeiri, M.**, Aalami, M., Kashaninejad, M. 2012. Effect of inulin on the physicochemical properties, flow behavior and probiotic survival of frozen yogurt. *Journal of Food Science and Technology*
- Shams Shargh, M., B. Dastar S. Zerehdaran , **M. Khomeiri** and A. Morad. 2012. Effects of using plant extracts and a probiotic on performance, intestinal morphology, and microflora population in broilers. *Appl. Poult. Res.* 21:201–208
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- Sabaghi, M., Maghsoudlou, Y., **Khomeiri, M.**, Ziaifar, AM., 2015. Active edible coating from chitosan incorporating green tea extract as an antioxidant and antifungal on fresh walnut kernel. *Postharvest Biology and Technology* . 110: 224–228
- Zarei Yam, B., **Khomeiri, M.**, 2015. Microbiological and sensory properties of cherry and orange fortified camel milk for human nutrition. *Integrative Food, Nutrition and Metabolism*. Volume 2(2): 163-165
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- Shahrampour, D., **Khomeiri, M.**, Razavi, SMA., Kashiri, M., 2019. Development and characterization of alginate/pectin edible films containing Lactobacillus plantarum KMC 45. LWT - Food Science and Technology, Q1 [doi.org/10.1016/j.lwt.2019.108758](https://doi.org/10.1016/j.lwt.2019.108758)
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#### ACADEMIC TEACHING EXPERIENCE:

- Bachelor degree:
  - ✓ Food microbiology
  - ✓ Milk and Milk Products Technology 1
  - ✓ Milk and Milk Products Technology 2
  - ✓ Fermentation Industries
- Master degree:
  - ✓ Industrial microbiology
  - ✓ Microbial physiology
  - ✓ Modern Food Biotechnology
- Ph.D. degree:
  - ✓ Microbial Metabolites and
  - ✓ Effect of Stress on Microorganisms

#### SERVICE AND PROFESSIONAL MEMBERSHIP:

- ✓ Food Processing and Preservation Journal (in Persian). Gorgan University of Agricultural Science and Natural Resources, Gorgan, Iran, **Editor-in-Chief** (2020 – present).
- ✓ Iranian Food Science and Technology Association, **Member** (2010-present)
- ✓ Iranian Probiotics and Functional Foods Society, **Member** (2017-present)
- ✓ Journal of Food Science and Technology Research, (in Persian). Ferdowsi University of Mashhad, Iran, **Member of the Editorial board** (2017 – present)
- ✓ Food Processing and Preservation Journal (in Persian). Gorgan University of Agricultural Science and Natural Resources, Iran, **Member of the Editorial Board** (2016– present).

#### AWARDS:

- ✓ In 2004, my doctoral dissertation in Agricultural & Veterinarian Science was selected as the top dissertation at the national level.
- ✓ In 2021, our translated book, " Handbook of fermented functional foods", was selected as the best translated books in the University, Gorgan University of Agricultural Science and Natural Resources, Gorgan, Iran.

## Work Experiences

- 1996-1998 Head of the Department of Food Science and Technology, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran.
- 2002-2003 Visiting Scientist, Institut national de la recherche scientifique- INRS (National Institute of Scientific Research), Armand-Frappier Health and Biotechnology Research Center., Montreal, Quebec, Canada
- 2004-2006 Head of the Department of Food Science and Technology, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran.
- 2012-2013 Visiting Scientist, Canadian Research Institute for Food Safety (CRIFS), Department of Food Science, University of Guelph. Guelph, ON. N1G 2W,
- 2011-2014 Director of Entrepreneurship & Technology Affairs, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran, <http://vcr.gau.ac.ir/pages-159.html>
- 2014-2016 Academic Vice-Dean of the Faculty of Food Technology, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran.
- 1995- Present, Faculty Member, Department of Food Science, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran

## LANGUAGES:

- ✓ Persian
- ✓ English

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