



PERSONAL INFORMATION:

Full Name: Seyedmahdi Ojagh

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EDUCATION:

- Doctorate of Fisheries Products Processing
- University: Tarbiat Modares University 2006 - 2010
- Master of Fisheries Products Processing
- University: Tarbiat Modares University 2003 - 2005
- Bachelor of Fishery
- University: Mazandaran University 2000 - 2003.

RESEARCH INTEREST:

Green technology in fisheries:

- Production of biodegradable films and coatings in the packaging and storage of aquatic animals and their product
- Production of a value-added product from aquatic plants and animals and their waste (hydrolyzed protein, gelatin, collagen, alginate, carrageenan, etc.)
- Sea food safety and preservation
- Modeling Sea food safety and preservation

PUBLICATION:

Publications(<https://scholar.google.com/citations?user=QScebscAAAAJ&hl=en&authuser=1>)

- 1- Ojagh, S. M., Sahari, M. A., Rezaei, M., & Hosseini, S. V. (2011). Applicability of β -carotene and green tea polyphenols as two natural antioxidants in preservation of common kilka (*Clupeonella cultriventris caspia*) with ice. *International Journal of Agriculture: Research and Review*, 1(4), 174-181.
- 2- Ojagh, S. M., Rezaei, M., Razavi, S. H., Hosseini, S. M. H. (2010). Effect of chitosan coatings enriched with cinnamon oil on the quality of refrigerated rainbow trout. *Food Chemistry* 120, 193–198.
- 3- Ojagh, S. M., Rezaei, M., Razavi, S. H., Hosseini, S. M. H. (2010). Development and evaluation of a novel biodegradable film made from chitosan and cinnamon essential oil with low affinity toward water. *Food Chemistry* 122, 161–166.
- 4- Mahdi Ojagh, Ruth Núñez-Flores, M. Elvira López-Caballero, M. Pilar Montero, M.Carmen Gomez-Guillen (2011). Lessening of high-pressure-induced changes in Atlantic salmon muscle by the combined use of a fish gelatin-lignin film. *Food Chemistry*, 125, 595–606.
- 5- Ojagh, S. M., Rezaei, M., & Razavi, S. 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.
- 6- Saeedeh Shojaee-Aliabadi, Hedayat Hosseini, Mohammad Amin Mohammadifar, Abdorreza Mohammadi, Mehran Ghasemlou, Seyed Mahdi Ojagh, Seyede Marzieh Hosseinia, Ramin Khaksara(2013). Characterization of antioxidant-antimicrobial k-carrageenan films containing *Satureja hortensis* essential oil. *International Journal of Biological Macromolecules*. 52, 116– 124
- 7- Nozari, F., Shabanpour, B., and Ojagh, S.M.(2013).Comparison of chitosan-galatin coating, film and bilayer film effect on the quality of refrigerated rainbow trout. *J. Food chemistry*. 141, 1667–1672
- 8- Bahram, S., Rezaei, M., Soltani, M., Kamali, A., Ojagh, S.M., Abdollahi, M. (2014).Whey protein concentrate edible film activated with cinnamon essential oil. *Journal of Food Processing and preservation*. doi:10.1111/jfpp.12086
- 9-S. Izadi & S. M. Ojagh & K. Rahmanifarah &B. Shabanpour & B. K. Sakhale(2015). Production of low-fat shrimps by using hydrocolloid coatings. *J Food Sci Technol*. DOI 10.1007/s13197-014-1632-z.

- 10- Zeinab noori hashemabad, Seyed Mehdi Ojagh, alireza alishahi(2014).A comprehensive surviving on application and diversity of biofilms in seafood (review). International Journal of Biosciences (IJB).
- 11- Rostamzad, H., peighambari, Y., Shabanpour, B. & Ojagh, S. M. (2014). Characteristics of a biodegradable protein based films from Silver carp (*Hypophthalmichthys molitrix*) and their application in Silver carp fillets packaging. International Food Research Journal 22(6): 2318-2326.
- 12- P. raofi, S. M. Ojagh. Shabanpour, eighani(2015). Effects of catching methods on quality changes of *Rutilus kutum* during storage in ice. Applied ichthyology, 31: 729-732.
- 13- Sara Raeisi, Ali Reza Alishahi, Bahareh Shaban-Pour, Seyed Mehdi Ojagh, Javad Sharifi-Rad, Marcello Iriti(2015). Nutritional Composition and Antioxidant Activity of Vobla-roach(*Rutilus rutilus caspicus*) Muscle Tissue Exposed to Heavy Metals. Bulletin of Environment, Pharmacology and Life Sciences. 4(2):83-90.
- 14- Reisi, S. Sharifieani, Shabanpour, B. Ojagh, S. M. and Alishahi, A.(2015). Antioxidant and antibacterial effects of *nigella sativa* l. seed and *echinophora platyloba* dc. leaf extracts on rainbow trout(*oncorhynchus mykiss*) fillets during refrigeration storage. International journal of biology, pharmacy and Allied Sciences(IJBPAS). 4(5): 3101-3114.
- 15- Samaneh pezeshk, Seyed Mahdi ojagh, alireza alishahi(2015). Effect of Plant Antioxidant and Antimicrobial Compounds on the Shelf-life of Seafood – A Review. Czech J. Food Sci. 3: 195–20.
- 16- Raeisi, S., Quek, S. Y., Ojagh, S. M., & Alishahi, A. R. (2016). Effects of Cumin (*Cuminum cyminum* L.) Seed and Wild Mint (*Mentha Longifolia* L.) Leaf Extracts on the Shelf Life and Quality of Rainbow Trout (*Oncorhynchus Mykiss*) Fillets Stored at 4C±1. *Journal of food safety*, 36(2), 271-281.
17. Haniyeh Rostamzada, Seyed Yousef Paighambarib, Bahareh Shabanpourb, Seyed Mahdi Ojagh, Seyed Mahdi Mousavi(2016). Improvement of fish protein film with nanoclay and transglutaminase for food packaging. Food Packaging and Shelf Life 7:1–7.
18. Akbar Vejdani, Seyed Mahdi Ojagh, Afshin Adeli, Mehdi Abdollahi(2016). Effect of TiO₂ nanoparticles on the physico-mechanical and ultraviolet light barrier properties of fish gelatin/agar bilayer film. LWT - Food Science and Technology 71: 88-95.
- 19-Esmail Abdollahzadeh, Seyed Mahdi Ojagh, Hedayat Hosseini, Gholamreza Irajian, Ezzat Allah Ghaemi.(2016). Prevalence and molecular characterization of *Listeria*

spp. and *Listeria monocytogenes* isolated from fish, shrimp, and cooked ready-to-eat (RTE) aquatic products in Iran. *LWT*.73: 205-211.

20-Esmail Abdollahzadeh, Seyed Mahdi Ojagh, Hedayat Hosseini, Ezzat Allah Ghaemi, Gholamreza Irajian, Masoud Naghizadeh Heidarloo, (2016). Antimicrobial resistance of *Listeria monocytogenes* isolated from seafood and humans in Iran. *Microbial Pathogenesis* 100: 70-74.

21-Sara Raeisi, Seyed Mahdi Ojagh, Majid Sharifi-Rad, Javad Sharifi-Rad, Siew Young Quek (2016). Evaluation of *Allium paradoxum* (M.B.) G. Don. and *Eryngium caucasicum* traube. Extracts on the shelf-life and quality of silver carp (*Hypophthalmichthys molitrix*) fillets during refrigerated storage. *Journal of Food Safety*, 1-8.

22-Esmail Abdollahzadeh, Seyed Mahdi Ojagh, Hedayat Hosseini, Gholamreza Irajian, Ezzat Allah Ghaemi (2017). Predictive modeling of survival/death of *Listeria monocytogenes* in liquid media: Bacterial responses to cinnamon essential oil, ZnO nanoparticles, and strain. *Food Control*, 73, 954-965.

23-Noori Hashemabad, Z., Shabanpour, B., Azizi, H., Ojagh, S. M., & Alishahi, A. (2017). Effect of TiO₂ Nanoparticles on the Antibacterial and Physical Properties of Low-Density Polyethylene Film. *Polymer-Plastics Technology and Engineering*, 56(14), 1516-1527.

24- Zargar, M., Yeganeh, S., Razavi, S. H., & Ojagh, S. M. (2016). The Effect of sodium caseinate coating incorporated with Zataria multiflora essential oil on the quality and shelf life of rainbow trout during refrigerated storage. *Journal of aquatic food product technology*, 25(8), 1311-1322.

25- Akbar Vejdani, Seyed Mahdi Ojagh and Mehdi Abdollahi (2017). Effect of gelatin/agar bilayer film incorporated with TiO₂ nanoparticles as a UV absorbent on fish oil photooxidation. *International Journal of Food Science and Technology*. 1-7.

26- Maryam Atef, Seyed Mahdi Ojagh (2017). Health benefits and food applications of bioactive compounds from fish byproducts: A review. *Journal of Functional Foods* 35: 673-681.

27- Mohammad M. Taati, Bahareh Shabanpour, Mehdi Ojagh (2017). Extraction of oil from tuna by-product by supercritical fluid extraction (SFE) and comparison with wet reduction method. *AACL Bioflux*, Volume 10, Issue 6. 1546-1553.

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- 29- Mohammad M. Taati, Bahareh Shabanpour, Mehdi Ojagh(2017). Investigation on fish oil extraction by enzyme extraction and wet reduction methods and quality analysis. *AACL Bioflux*, 2018, Volume 11, Issue 1. 83-90.
- 30- Shirin Hasania, Seyed Mahdi Ojagh and Mohammad Ghorban(2018). Nanoencapsulation of lemon essential oil in Chitosan-Hicap system. Part 1: Study on its physical and structural characteristics. *International Journal of Biological Macromolecules*: 115 (2018) 143–151.
- 31- Rezanejad, R., Ojagh, S. M., Heidarieh, M., Raeisi, M., Rafiee, G., & Alishahi, A. (2019). Characterization of Gamma-Irradiated *Rosmarinus officinalis* L. (Rosemary). *Turkish Journal of Pharmaceutical Sciences*, 16(1), 43-47.
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- 33- Shabanpour, B., Kazemi, M., Ojagh, S. M., & Pourashouri, P. (2018). Bacterial cellulose nanofibers as reinforce in edible fish myofibrillar protein nanocomposite films. *International journal of biological macromolecules*, 117, 742-751.
- 34- Pezeshk, S., Ojagh, S. M., Rezaei, M., & Shabanpour, B. (2018). Fractionation of Protein Hydrolysates of Fish Waste Using Membrane Ultrafiltration: Investigation of Antibacterial and Antioxidant Activities. *Probiotics and antimicrobial proteins*, 1-8.
- 35- Zeinab Noori Hashemabad, Bahareh Shabanpour, Hamed Azizi, Seyed Mahdi Ojagh, Alireza, Alishahi (2018). Effects of TiO₂ Nanocomposite Packaging and Gamma Irradiation on the Shelf-life of Rainbow trout Stored at (+4°C). *Turkish Journal of Fisheries and Aquatic Sciences*, 18:1387-1397
- 36- Rezanejad, R., Ojagh, S. M., Heidarieh, M., Raeisi, M., Rafiee, G., & Alishahi, A. (2019). The impact of diets supplemented with different forms of rosemary and BHA on chemical, microbial and sensory properties of rainbow trout fillet. *Journal of Aquatic Food Product Technology*. Published online: 25 Apr 2019.
- 37- Shirin Hasani, Seyed Mahdi Ojagh, Maryam Hasani, Mohammad Ghorbani(2019). Sensory and technological properties of developed functional bread enriched by microencapsulated fish oil. *Progress in Nutrition*. Vol. 21, Supplement 1: 406-415.
- 38- Samaneh Pezeshk, Seyed Mahdi Ojagh*, Masoud Rezaei and Bahareh Shabanpour(2017). Antioxidant and Antibacterial Effect of Protein Hydrolysis of Yellowfin Tuna Waste on Flesh Quality Parameters of Minced Silver Carp. *Journal of Genetic Resources*, 3(2):103-112.

- 39- Raeisi, S., Ojagh, S. M., Quek, S. Y., Pourashouri, P., & Salaün, F. (2019). Nano-encapsulation of fish oil and garlic essential oil by a novel composition of wall material: Persian gum-chitosan. *LWT*, 108494.
- 40-Hojat Mirsadeghi, Alireza Alishahi, Mahdi Ojagh and Parastoo Pourashouri(2019).The effect of different kinds of chitosans and cooking methods on the formation of heterocyclic aromatic amines in huso (*Huso huso*) fillet. *Journal of Food Processing and Preservation*:1-10.
- 41- Rezanejad, R., Heidarieh, M., Ojagh, S. M., Rezaei, M., Raeisi, M., & Alishahi, A. (2020). Values of antioxidant activities (ABTS and DPPH) and ferric reducing and chelating powers of gamma-irradiated rosemary extract. *Radiochimica Acta*, 108(6), 477-482.
- 42-Atef, M., Chait, Y. A., Ojagh, S. M., Latifi, A. M., Esmaeili, M., Hammami, R., & Udenigwe, C. C. (2021). Anti-Salmonella Activity and Peptidomic Profiling of Peptide Fractions Produced from Sturgeon Fish Skin Collagen (*Huso huso*) Using Commercial Enzymes. *Nutrients*, 13(8), 2657.
- 43-Abdollahzadeh, E., Hosseini, H., Ojagh, S. M., Koushki, M. R., & Moghaddam, L. A. Secondary Modeling and Strain Variability of *Listeria monocytogenes* Isolated from Seafood and Clinical Samples at Various Environmental Conditions Using High-Throughput Turbidity Method. *Applied Food Biotechnology*, 8(3), 225-236.
- 44-Raeisi, S., Ojagh, S. M., Pourashouri, P., Salaün, F., & Quek, S. Y. (2021). Shelf-life and quality of chicken nuggets fortified with encapsulated fish oil and garlic essential oil during refrigerated storage. *Journal of Food Science and Technology*, 58, 121-128.
- 45-Hasani, S., Ojagh, S. M., Ghorbani, M., & Hasani, M. (2020). Nano-encapsulation of lemon essential oil approach to reducing the oxidation process in fish burger during refrigerated storage. *Journal of Food Biosciences and Technology*, 10(1), 35-46.

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- 47-Beiki, D., Ojagh, S. M., Mirsadeghi, H., & Alishahi, A. (2021). The effect of different methods of adding chitosan and cooking time on the qualitative and sensory characteristics of silver carp burgers (*Hypophthalmichthys molitrix*). *Utilization and Cultivation of Aquatics*, 10(1), 45-57.
- 48-Ahadifar, M., Ojagh, S. M., Hosseinifar, H., Khanlar, M. A., Kordjazi, M., & Alishahi, A. (2021). Comparison of antioxidant properties of sodium alginate extracted by

water solvent method from brown macroalgae of *Sargassum vulgare* and *Padina pavonic*. *Aquaculture Sciences*, 8(2), 90-103.

49-Ojagh, S. M., Sahari, M. A., & Rezaei, M. (2004). Effect of natural antioxidants on quality of common kilka (*clupeonella cultriventris caspia*) during storage with ice.

50-Ojagh, S. M., REZAEI, M., & Khoramgah, M. (2009). The investigation of nutritional composition and fatty acids in m

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52-Kalteh, S., Ojagh, S. M., Tabarrayi, A., & Zolfaghari, M. (2019). Investigating the Possibility of the *Listeria monocytogenes* Entering into a Viable But Non-Culturable (VBNC) Form and Expression of the Pathogenic Genes During the Frozen Storage of (-18°C) Rainbow Trout Fish Nugget. *Iranian Journal of Medical Microbiology*, 13(1), 69-79.

53-Noori Hashem Abad, Z., Hosseinipour, S. H., & Ojagh, S. M. (2013). Comparison of efficacy of nettle leaf extract (*Urtica dioica*) and BHT antioxidant on shelf life of rainbow trout (*Oncorhynchus mykiss*) fillet during refrigerated storage 4±1° c. *Fisheries Science and Technology*, 2(3), 75-87.

54-Ojagh, S. M., Shariatmadari, F., Adeli, A., Kordjazi, M., & Abdollahi, M. (2017). Preparation of chitosan/tragacanth composite film and evaluation of its mechanical and physical properties. *Innovative Food Technologies*, 4(3), 151-161.

55-Ojagh, S. M., Rahmanifarah, K., Izadi, S., & Shabanpour, B. (2016). Effect of hydrocolloid coatings on reduction of oil absorption and quality parameters of fried shrimp.

56-Raoufi, P., Ojagh, S. M., Shabanpour, B., & Eighani, M. (2015). Effects of catching methods on quality changes of *Rutilus frisii kutum* (Kamensky, 1901) during storage in ice. *Journal of Applied Ichthyology*, 31(4), 729-732.

57-Raoufi, P., Ojagh, S. M., Shabanpoor, B. B., & Yahyaei, M. (2015). Effects of delayed icing on the quality characteristics of *Rutilus frisii kutum*. *Journal of Food Science & Technology* (2008-8787), 12(49).

58-MOUSAVI, B. S., OJAGH, S. M., & ALISHAHI, A. R. (2016). Effects of adding different percentages of carboxymethyl cellulose and tragacanth gum on textural and sensory characteristics of silver carp (*Hypophthalmichthys molitrix*) fried fish ball.

59-Taati Keley, M. M., Shabanppour, B., & Ojagh, S. M. (2018). Influence of Different Extraction Methods on Chemical Components of Oil Obtained from By-products of Tuna Canning Factories. *Fisheries Science and Technology*, 7(2), 157-165.

60-Taati Keley, M. M., Shabanpour, B., & Ojagh, S. M. (2017). Assessment the potential of supercritical carbon dioxide on extraction of oil from tuna by-products and comparison with wet pressing method. *Journal of Fisheries*, 70(1), 70-84.

61-Kalteh, S., Ojagh, S. M., Tabarraie, A., & Zolfaghari, M. (2020). Expression of the hly and inlA genes of *Listeria monocytogenes* bacteria in viable but non-culturable (VBNC) condition in temperatures of 4 degrees Celsius. *Journal of Gorgan University of Medical Sciences*, 22(2), 89-98.

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65-Bahram, S., Rezaei, M., Soltani, M., Kamali, A., & Ojagh, S. (2013). Antimicrobial activity of whey protein based edible film enriched with cinnamon oil on the *Huso huso* fillet under refrigerator storage condition.

66-Ojagh, S. M., FATEMIRAD, F., Kordjazi, M., & Jamshidi, A. (2016). Effect of different percentages of Silver Carp (*Hypophthalmichthys molitrix*) surimi and Indian White shrimp (*Penaeus indicus*) mince on improvement of shrimp nugget texture.

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68-Ojagh, S. M., Raeesi, M., Motalebi, A., & Abdollahi, M. (2019). Characteristics of Gelatin Film Produced from Common Carp Scales (*Cyprinus carpio*) by Investigating the Effect of Effective Parameters in Extraction Process. *Food Science and Technology*, 16(88), 257-270.

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- 75-Zaferani Tabrizi, M., Ojagh, S. M., Alishahi, A., & Kazemi, M. (2018). The Effect of Chitosan Type on Biodegradable Films from Gelatin Extracted from *Huso Huso* Skin Patches and Their Specifications and Characteristics. *Innovative Food Technologies*, 6(1), 149-159.
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- 81-Ojagh, S. M., Shabanpour, B., Jamshidi, A., & Siyamiyan, A. (2018). Study on the changes of approximate composition and physical parameters of nugget of silver carp (*Hypophthalmichthys molitrix*) during the initial frying in several vegetable oils at different temperature levels. *Iranian Journal Food Science and Technology Research*, 14(2), 229-241.
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- 89-Ojagh, S., Kazemi, M., & Mirsadeghi, H. (2018). Comparative evaluation of the effect of gelatin coating enriched with pure and nanoliposome oregano essential oil on microbial quality of rainbow trout fillet during cold storage (4±2°C).

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- 94-Siyamiyan, A., OJAGH, S., & ABDOLLAHI, M. (2015). Preparation and evaluation of biodegradable nanocomposite kappa-carrageenan-gelatin/nanoclay including Lavandula essential oils for use in packaging of fishery products.
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- 98-Ghafoori Ahangar, Z., Pourashouri, P., Ojagh, S. M., & Shabanpour, B. (2018). The assessment of of bilayer agar-sodium caseinat film properties containing ZnO nanoparticles. *Utilization and Cultivation of Aquatics*, 7(2), 41-51.
- 99-Ojagh, S. M., Abdollahzadeh, E., Shabanpour, B., Kordjazi, M., & Khosravi Ghaleh, R. (2017). Effectiveness of bioactive compounds produced by *Lactobacillus lactis* in combination with essential oils, salts and acetic acid to control *Listeria monocytogenes* in liquid model and minced meat of *Hypophthalmichthys molitrix*. *Aquatics Physiology and Biotechnology*, 4(4), 89-110.
- 100-Khanlar, M., Ojagh, S. M., Shabanpour, B., Alishahi, A., & Hosseini, S. V. (2018). Quality and Shelf life assessment of Pacific White Shrimp (*Litopenaeus Vannamei*)

Freshly, Harvested and During under Slurry Ice Conditions. *Journal of Fisheries*, 71(2), 184-197.

Abstracts and Conference Presentations:

-Rezaei, M., Ojagh, S. M., Razavi, S. H., Hosseini, S. M. H.(2010). Development and evaluation of a novel biodegradable film made from chitosan and cinnamon essential oil with low affinity toward water. 14th International Biotechnology, Italy.

-Seyed Mahdi ojagh, Gholamreza Irajian, Ezzat allah Ghaemi, Hedayat Hosseini and Esmail abdollahzade(2015). Incidence of *Listeria monocytogenes* in fish and frozen seafood products in karaj, Iran. 25-27 August. The 16th International and Iranian Congress of Microbiology.

Current Projects:

- Development of novel green functional bio-nanocomposites using underutilized marine resources.
- Novel technologies for developing techno-functional food ingredients from underutilized marine resources.
- Extraction of gelatin from common carp skin and evaluation of quality characteristics of its biofilm.
- Extraction and evaluation of quality properties of *Hypnea flagelliformis* Carrageenan.

ACADEMIC TEACHING EXPERIENCE:

- Principles of fishery products processing
- Packaging of fishery products Preservation of fishery products
- Hygiene and poisoning of fishery products
- Biochemistry of fishery products
- Modeling the storage and shelf life of fishery products
- Nutritional value of fishery products

AWARDS:

- Being on the list of one percent of the top researchers in Islamic World Science(ISC) for 2019 and 2020.
- Top teacher of Gorgan University of Agricultural Sciences and Natural Resources. Date: 2017.
- Top student of Tarbiat Modares University (Ph.D.) Date: 2010.

LANGUAGES:

English



Gorgan University of Agricultural
Sciences & Natural Resources