



In the name of Allah

Curriculum Vitae

First Name: Jalal

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Educational background

<i>Educational level</i>	<i>Study</i>	<i>University</i>
B.S	<i>Nutrition</i>	<i>Shahid Beheshti University of Medical Sciences</i>
MS.c	<i>Food Sciences and Technology</i>	<i>Shahid Beheshti University of Medical Sciences</i>
Ph.D	<i>Food Sciences and Technology</i>	<i>Ferdowsi University</i>

Management and executive records in Shahid Sadoughi University of Medical Sciences, Yazd, Iran

Position
<i>Manager of Food Control and Cosmetics Lab</i>
<i>Executive Manager of ISO ,17025 9001-2008</i>
<i>Member of the Health Licensing Commission</i>
<i>Member of the Committee for the Enrichment of Iron and Folic Acid</i>
<i>Member of the Committee for Iodine deficiency disorders</i>
<i>Member of the Research Council for the relationship with industry, society and scientific centers</i>
<i>Member of the academic committee of FSMS</i>
<i>Responsible for research and development and quality promotion</i>
<i>Participation in the condification of national standards</i>
<i>Supervisor of Food Science and Technology Department</i>

Professional Memberships

Iranian Nutrition Association
Iranian Pistachio Association
Iranian Food Science and Technology Association
Organization of Engineering and Natural Resources
The Islamic Republic of Iran Medical Council
Workshop of Food Safety Risk Analysis With Cooperation TUV Academy
Workshop of Basic, Structure, Documentation of Food Safety Management Systems According to DIN EN ISO 22000:2005 With Cooperation TUV Academy

Teaching places

Shahid Sadoughi University of Medical Sciences, Yazd, Iran

University of Applied Science, Yazd, Iran

Payam Noor university, Yazd, Iran

Islamic Azad university, Yazd, Iran

University of Educational, Yazd, Iran

Imam Hossein University of Yazd Branch

Research Activities

Articles

Survey of Synergistic Effect of L-carnitine with Glutamine on Body Composition and Dietary Intake in Soccer Players

Survey of Anthropometric Indices addicts due to the History of Addiction and Substance Abuse in Qom province, 2014

The Effect of Modified Atmosphere Packaging on Physicochemical, Microbial, and Sensorial Properties of Iranian Mazafati Date

Evaluation of Environmental Health Indicators of Halva and Tahini Production Centers in Ardakan, Yazd

Mixed Cream Stabilized with Xanthan Gum, a New Substitute for Dairy Cream

Evaluation of sensorial, chemical, and microbial characteristics of Pickled Cucumber supplied in Shiraz

Functional Properties and Sensory Evaluation of Mixed Vegetable and Dairy Cream

The Effect of Stabilizer and Flavors on the Sensory Characteristics of Soy Yogurt(2012)

Study of Food Handling Behaviors among Women in Kerman in 2013

Nanotechnology in food industry

Application of nanotechnology in packaging and increasing food security

Application of Nanobiosensors in the Food Industry

Antimicrobial properties of raw milk

Study of Lead and Cadmium in Yazd Pasteurized Milk

Investigation of contamination of raw milk in Yazd province to Ecoli O157:H7

Application of nanotechnology in food packaging

Food security in Crisis conditions

Active food packaging with antimicrobial properties

Detection of botulism using PCR technique

Application of biotechnology in the production of recombinant kimosin in cheese making

Laboratory production of soybean yogurt and determining its shelf-life

Effect of green tea and olive extract on breast cancer cells

Study of the rate and sources of contamination of white salt cheeses in Yazd city to some metals

Investigation of Rheological Characteristics of Dairy and vegetable Mixed Cream

Application of Edible and Biodegradable Starch-Based Films in Food Packaging: A Systematic Review and Meta-Analysis

Association of TNF- α -308G>A and -238G>A polymorphisms with knee osteoarthritis risk: A case-control study and meta-analysis
The impact of education on knowledge, attitude and practice about Food Poisoning in students of Shahid Sadoughi University of Medical Sciences, Yazd. Iran
The Effect of Training Courses on Awareness, Attitude, and Performance of Confectionery, Bakery, and Restaurant Workers in Yazd City
The Most Important Methods for Reduction or Detoxification of Aflatoxins in Food and Feed Matrices
Application of smart packaging technology in the meat industry
Antimicrobial Activity and Chemical Composition of Pistachia Atlantica Gum Sub Sp. Kurdica. Essential Oil
Association of catechol-O-methyltransferase 472G>A (Val158Met) polymorphism with susceptibility to fibromyalgia syndrome
Angiotensin Converting Enzyme Insertion/Deletion Polymorphism is Associated with Breast Cancer Risk: A Meta-Analysis
Cumulative Evidence for Association Between IL-8 -251T>A and IL-18 ¹ · ¹ VC>A Polymorphisms and Colorectal Cancer Susceptibility: a Systematic Review and Meta-analysis
Association of XPC Polymorphisms with Cutaneous Malignant Melanoma Risk: Evidence from a Meta-Analysis
Association of PAI-1 rs1799889 Polymorphism with Susceptibility to Ischemic Stroke: a Huge Meta-Analysis based on 44 Studies
Association of IL-6- 174 G> C Polymorphism with Susceptibility to Colorectal Cancer and Gastric Cancer: a Systematic Review and Meta-Analysis
Association of plasminogen activator inhibitor-1 4G5G Polymorphism with risk of diabetic nephropathy and retinopathy: a systematic review and meta-analysis
Association of Neuregulin 1 rs7835688 G> C, rs16879552 T> C and rs2439302 G> C Polymorphisms with Susceptibility to Non-Syndromic Hirschsprung's Disease
A meta-analysis for association of TNF- α -308G>A polymorphism with susceptibility to Ankylosing Spondylitis
A Meta-Analysis for Association of XRCC1, XRCC2 and XRCC3 Polymorphisms with Susceptibility to Thyroid Cancer
Association of PON1, LEP and LEPR Polymorphisms with Susceptibility to Breast Cancer: A Meta-Analysis
Evidence from a meta-analysis for association of MC4R rs17782313 and FTO rs9939609 polymorphisms with susceptibility to obesity in children
Food security in disasters by using food packaging
Proportion and mortality of Iranian diabetes mellitus, chronic kidney disease, hypertension and cardiovascular disease patients with COVID-19: a meta-analysis
The effect of processing on the amount and remove of heavy metals in a kind of dairy product
Technological characteristics of sodium reduced wheat bread: effects of fermentation type and partial replacement of potassium chloride
Chemical composition and Antioxidant activity of clove essential oil and its on stability of sesame oil under accelerated condition
Application of nanomaterials in food packaging

Effect of Non-Thermal Food processing on Technological Characteristics of Wheat: a review
The effect of enzymes on the occurrence of desirable qualitative changes in meat
The effect of plasma treatment, especially cold plasma, on the technological properties of cereal starch: A review of the evidence
Whey-based probiotic drinks
Increase the quality of food packaging by one of the latest technologies
Effect of atmospheric cold plasma on physicochemical, microbial and mechanical properties of protein-based edible films
A review of bioactive compounds in food and their application in food packaging
A review of the use of biological materials in food packaging
A review of the application of nanotechnology in food processing
Food Polymeric Packaging Life Cycle Assessment (LCA)
A review on the use of polymetallic nanoparticles in food packaging
The effect of thermal processing on the degradation of aflatoxin B1 within matrix Iranian traditional pastries
Evaluation of rheological and optical properties plus stability of beverage cloud emulsions prepared with corn oil, gum rosin and modified starch
The Effect of Active Chitosan Films Containing Bacterial Cellulose Nanofiber and ZnO Nanoparticles on the Shelf Life of Loaf Bread

Books

Compilation and Writing / Translation

Dry Milk Technology
Guideline on Biological Danger in Food
Health and safety in the bakeries
Alkali refining of fats and oils
Washing of equipment and machinery of food industry factories
The final fill of oil
Hydrogenation and Nickel Purgtion of oil
Critical points, design and difficulties related to CIP
Deodorization of oil
Dictionary of Food Industry
Applied tests of oils and fats
Physical, chemical and microbiological tests of dry milk
Health and safety in Bread making places
Guideline for the Biological Hazards in Food
Food Parasitology

Theses

The relationship between health status of Ardeh and Halva production companies with chemical and microbial quality of these products in Ardakan city

Study of Food Handling Behaviors among Women in Kerman

Antibacterial Properties of a New Milk Packaging Containing Gum Essential oil of Pistacia atlantica Tree, Polypropylene and Silica Nanoparticles

The effect of anti-bacterial coating containing polypropylene, silica nanoparticles and cinnamon essence in meat packaging

Production of dietary tahini cream using sucrose substitutes

The effectiveness of probiotic yoghurt on stress, anxiety, depression indicators and kynurenine/tryptophan & cortisol biomarkers in patients suffered from subthreshold depression referred to Tehran psychological service center in 1398 year

Optimizing the formulation of the emulsion used in the lemon cloud beverage, based on its physico-chemical, rheological properties and stability

Investigating the effect of potassium chloride partial replacement and fermentation type on rheological properties of dough and textural and sensory characteristics of bulky wheat bread

Preparation of active chitosan include bacterial cellulose nanocrystals-Zno NPs films and affect on shelf life of bulk breads

Survey of Physicochemical, Rheological, Sensory Properties and shelf life of processed analogue cheese prepared with oleogel (Sesame oil + E471 mono and diglyceride)

Investigation of the effect of oil type and ethyl cellulose concentration on Oleogel formulation and technological and sensory attributes of processed cheese prepared from it

Investigation of the effect of silver nanoparticles and cold plasma process on the properties of the biodegradable film (based on gelatin-sodium alginate) to increase the shelf life of refrigerated trout fish

Investigating the effect of gamma irradiation on the physical properties of the packaging film prepared from chitosan and zinc oxide nanoparticles

Research projects

Evaluation of Aflatoxins in traditional Yazd pastries
The effect of saffron tablets on lipid profiles and blood glucose and oxidative stress in obese pre-diabetic patients
Evolution the Relationship Between the Condition of One-Year-Old Children's Brain development with Type of Nutrition in the First Year of Birth in Yazd City in 1394
Country Plans of PMS
Food consumption pattern and nutritional status of households in the provinces of the country
Evaluation of bacterial contamination of processed food in Yazd province
The Impact of a Community-Based Intervention Program on the Prevention and Control of Ischemic Heart Disease
Study of level and sources of pollution of yazd's saline cheese to some metals
The effect of education on knowledge, attitude and practice of students of Shahid Sadoughi University of Medical Sciences in the field of food poisoning
Effect of Carrot Pomace Powder on Rheological, Physicochemical and Sensory Characteristics of Biscuit Prepared with Tahini Oil and Inulin
Preparation of active chitosan-bacterial include cellulose nanocrystals-AgNPs films and affect measurement on shelf life of voluminous bread

Course and workshops
Study of food consumption in the country (Institute of Nutrition Research and Food Industry)
Survey and issuing permissions for entry and clearance of cosmetic raw materials
ISO 22000:2005
Analysis of food safety risks
Monitor the prevention and control of iodine deficiency disorders
Sports nutrition
Participation in nutrition and food science congresses
Acquaintanceship with requirements and principles of documentation for iso 9001-2008
Acquaintanceship with requirements and principles of documentation for iso 17025
Estimation of measurement uncertainty in the laboratory
Internal and external quality control of lab
Internal audit of the laboratory quality system
Team Based Learning
Nutrition in cardiovascular diseases

Patent	National Standards
No. 83662	11976-1, 11976-2, 11976-3
	1189
	13760
	13481
	21796