

In the name of God

Masoumeh Moslemi

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Education

B.Sc. in Food Science and Technology, Food Science and Technology Department, School of Nutrition Sciences and Food Technology, Shahid Beheshti University of Medical Sciences, Tehran, Iran.

M.Sc. in Food Science and Technology, Food Science and Technology Department, School of Nutrition Sciences and Food Technology, Shahid Beheshti University of Medical Sciences, Tehran, Iran.

Area of Specialization: Meat products

Supervisors: Dr. Ramin Khaksar and Dr. Hedayat Hosseini

Ph.D in Food Science and Technology, Food Science and Technology Department, School of Nutrition Sciences and Food Technology, Shahid Beheshti University of Medical Sciences, Tehran, Iran.

Area of Specialization: *In vivo* evaluation of encapsulated non-heme iron on feeding rat

Supervisors: Dr. Hedayat Hosseini and Dr. Mohammad Erfan

Skills

- Risk assessment in foods (definitions and software assisted approach)
 - Response Surface Methodology (RSM) based modeling in food products
 - Encapsulation techniques in foods
 - Food chemistry
 - Food technology and nutrition
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Publications

1. Ehsan Jenab, Shirin Heidarzadeh, Kazem Karimi, **Masoumeh Moslemi**, Mehdi Bostan Shirin. “Text of Food Science and Technology book (in Persian), Master of Science”, Mir Publication, 2005.
2. Khaksar R, **Moslemy Masoumeh***, Hosseini H, Taslimi A, Ramezani A, Amiri Z, Sabzevari A. “Comparison of lipid changes in chicken frankfurters made by soybean and canola oils during storage”, Iranian Journal of Veterinary Research. 2010; 11 (2), 154-163.
3. Mehrdad Mohammadi, Mohammad Reza Koushki,* Fariba Seyed Ahmadian and **Masoumeh Moslemy**. The impact of home freezing on the sensory characteristics of ready-to-use leafy vegetables. Journal of the Science of Food and Agriculture. 2011; 91: 519–522.
4. Roghaieh Pakdaman Lahiji, Mehrdad Mohammadi, **Masoumeh Moslemy**, Pooneh Aminigram. “Effect of shortening type on the rheological characterization of cooked dough”. Archives of Advanced Biosciences. 2013; 4: 58-67.
5. **Moslemy Masoumeh**, Hosseini H, Erfan M, Mortazavian A.M, Mazaheri R, Neyestani T.R, Komeyli R. “Characterization of spray-dried microparticles containing iron coated by pectin/resistant starch”, International Journal of Food Science and Technology. 2014; 49 (7), 1736-1742.
6. Mortazavian A.M.*, **Moslemy M.**, Sohrabvandi S. “Microencapsulation of Probiotics and Applications in Food Fermentations”. In: Ray R. “Fermented Foods, Part I: Biochemistry & Biotechnology”. CRC. 2015, 1, 185-210.
7. **Moslemy Masoumeh**, Mazaheri Nezhad Fard R, Hosseini S.M, Homayouni-Rad A, Mortazavian A.M. “Incorporation of Propionibacteria in Fermented Milks as a Probiotic”, Critical Review in Food Science and Nutrition. 2016; 56 (8). 1290-1312.

8. Manouchehr Dadgarnejad, Shahzad Kouser, **Masoumeh Moslemi***. “Genetically Modified Foods: Promises, Challenges and Safety Assessments”. Applied Food Biotechnology. 2017; 4 (4), 193-202.
9. Ashkan Jebelli Javan*, **Masoumeh Moslemi**, Shaghayegh Salimirad, Soheil Soleymanpour. “Effect of chitosan and *Trachyspermum ammi* essential oil on growth, proteolytic spoilage, lipid oxidation and sensory attributes of chicken fillet during refrigerated storage”. Iranian Journal of Veterinary Medicine. 2018; 12 (1), 69-78.
10. **Masoumeh Moslemi**, Hedayat Hosseini*, Tirang Reza Neyestani, Naeimeh Akramzadeh, Ramin Mazaheri Nezhad Fard. “Effects of non-digestive polymers used for iron encapsulation on calcium and iron apparent absorption in rats fed by infant formula”, Journal of Trace Elements in Medicine and Biology. 2018; 50, 393-398.
11. Fatemeh Cheraghali, Saeedeh Shojaee-aliabadi, Seyede Marzieh Hosseini, Leila Mirmoghtadaie, Amir Mohammad Mortazavian, Kiandokht Ghanati, Abdol-Samad Abedi, **Masoumeh Moslemi**. “Characterization of microcapsule containing walnut (*Juglans regia* L.) green husk extract as preventive antioxidant and antimicrobial agent”. International Journal of Preventive Medicine. 2018; 9: 101.
12. Ali Jamali, **Masoumeh Moslemi***, Naeimeh Akramzadeh, Amin Mousavi Khaneghah, Manouchehr Dadgarnejad. “Safety Factors of Oils Marketed in Iran and Applicable Strategies in control of Food derived non-communicable diseases”. Current Nutrition and Food Science. 2020; 16(4): 1-6.
13. **Masoumeh Moslemi**, Mehrnaz Kheirandish, Nezhad Fard Ramin Mazaheri, Hedayat Hosseini, Behrooz Jannat, Vahid Mofid, Moghaddam Atefeh Fooladi, Nader Khosroshahi Karimian, “National food policies in the Islamic Republic of Iran aimed at control and prevention of noncommunicable diseases”. Eastern Mediterranean Health Journal. 2020; 26(X): XXX. *In Press*.

14. Aziz Homayouni Rad, Fariba Karbalaei, Mohammad Ali Torbati, **Masoumeh Moslemi***, Farzaneh Shahraz, Rana Babadi, Mina Javadi. “Effect of *Hibiscus sabdariffa* and *Camellia synensis* extracts on microbial, antioxidant and sensory properties of ice cream”. Journal of Food Science and Technology. *In Press*.

15. **Masoumeh Moslemi***. “Reviewing the recent advances in application of pectin for technical and health promotion purposes: from laboratory to market”. Carbohydrate Polymers. 2021. *In Press*.

16. F Azimi, A Esmailzadeh, E Alipoor, **M Moslemi**, M Yaseri, M J Hosseinzadeh-Attar. Effect of a newly developed ready-to-use supplementary food on growth indicators in children with mild to moderate malnutrition. Public Health. 2020; 185: 290-297.

17. Narges Jannatiha, Saeedeh Shojaee-Aliabadi, Maryam Moslehishad, Motahareh Hashemi Moosavi, **Masoumeh Moslemi**, Nazanin Mosleh, Fatemeh Andacheh, Ruhollah Ferdowsi. Carboxymethyl Cellulose Film Incorporating Satureja khuzistanica and Zataria multiflora Essential Oils for Extending the Shelf Life of Chicken Legs. Journal of Medicinal plants and By-product. 2020; 9(2): 235-248.

18. **Masoumeh Moslemi**, Marjan Mahdavi-Roshan, Farahnaz Joukar, Mohammadreza Naghipour, Fariborz Mansour-Ghanaei Food behaviors and its association with hypertension and cardiovascular diseases in Some'e Sara (north of Iran): The PERSIAN Guilan Cohort Study (PGCS). Preventive Nutrition and Food Sciences. *In Press*.

19. Abdol-Samad Abedi, Fatemeh Hemmati, Amir Hossein Abedini, Abdorreza Mohammadi, **Masoumeh Moslemi***. Application of thermal ultrasound-assisted liquid–liquid micro-extraction coupled with HPLC-UV for rapid determination of synthetic phenolic antioxidants in edible oils. Journal of the American Oil Chemists Society. 2021; 98 (10): 969-978.

20. Maryam Mahmoudzadeh, Abdol-Samad Abedi, **Masoumeh Moslemi**, Zahra Pilevar, Ali Ghani. Biogenic amines in foods: surveying effective factors and measuring methods. *Journal of microbiology, biotechnology and food sciences*. 2022; e5221-e5221.
21. **Masoumeh Moslemi***, Behrooz Jannat, Maryam Mahmoudzadeh, Mehran Ghasemlou, Abdol-Samad Abedi. Detoxification activity of bioactive food compounds against ethanol-induced injuries and hangover symptoms: A review. *Food Science & Nutrition*. 2023; In Press.
22. Ghazaleh Abdullahi Moghaddam Masouleh, Leila Nateghi, **Masoumeh Moslemi**. Comparison of antioxidant potency, pectin methyl esterase activity, and microbial contamination in red grape juice samples pasteurized by ultrasonication and thermal process. *Journal of Food Safety and Food Quality*. 2022; 73: 180-186.
23. Sanaz Malek, Mir Khalil Pirouzifard, Abbas Yadegar, Solmaz Mahdigholi Vand Bonab, Behrooz Jannat, **Masoumeh Moslemi***. Synthesis, Characterization, and Evaluation of Anti-Helicobacter Activity of Chitosan and Pectin Microparticles Containing Zataria multiflora Extract In Vitro. *Applied Food Biotechnology*. 2022; 9(4): 321-331.
24. Nafiseh Sadat Naghavi, Fatemeh Mahmoodsaleh, **Masoumeh Moslemi***. Current Applications of Enzymes in GM (Genetically Modified) Food Development and Food Chain. Novel Food Grade Enzymes. Springer. 2022; 383-409.
25. Ghazaleh Abdollahi Moghaddam Masouleh, Leila Nateghi, **Masoumeh Moslemi**. Comparison of Microbial Loads and Bioactive Compounds of the Grape Juice Samples Treated by Ultrasonication and Thermal Pasteurization. *Applied Food Biotechnology*. 2022; 9(3): 217-225.
26. Hossein Nazarian, **Masoumeh Moslemi**, Zahra Pilevar, Leyla Alizadeh, Hedayat Hosseini. Performance assessment of a food safety management system in meat processing plants and the local market of Tehran: A microbial source tracking study. *Food and Health Journal*. 2023; 6(1).

27. Leila Nateghi, Elham Zade Ashkezary, Mohsen Vazifedost, Zohre Didar, **Masoumeh Moslemi**. Stability of riboflavin microencapsulated in yeast *Saccharomyces cerevisiae* cells in Iranian breads. Iranian Journal of Chemistry and Chemical Engineering. 2023. In Press.

28. Sara Jafarirad, Leila Nateghi, **Masoumeh Moslemi**, Kian Pahlevan Afshari. Functional properties of the bioactive peptides derived from *Sargassum angustifolium* algae. Journal of Food Measurement and Characterization. 2023. In Press.

Projects Executive

- Effect of cooking temperature and storage time on fatty acid profile of 4 groups of chicken and meat sausages in Iran, National Nutrition and Food Technology Research Institute, Shahid Beheshti University of Medical Sciences, 2008.
- Effect of using Fe-doped edible polymer on iron and calcium absorption in infant milk, National Nutrition and Food Technology Research Institute, Shahid Beheshti University of Medical Sciences, 2012.
- Optimization of analysis method and determination of acrylamide in different target food groups and its risk assessment in Tehran, National Nutrition and Food Technology Research Institute, Shahid Beheshti University of Medical Sciences, 2017.

Thesis advisor

- Preparation of food baskets for undernourished kids under 5 years old, **MSc.**, Tehran University of Medical Sciences, 2016-2018.
- Optimizing the addition of *Hibiscus sabdariffa* and *Camellia synensis* extracts on antioxidant, microbial and sensory status of milky ice cream, **MSc.**, Tabriz University of Medical Sciences, 2016-2019.
- Investigating the effect of *Zataria multiflora* encapsulated in chitosan and pectin on *Helicobacter pylori* under simulated gastrointestinal condition, **MSc.**, Urmia University, 2019-2021.
- Effect of coating containing PLA synthesized from corn waste and Ag nanoparticles synthesized from beetroot extract on stability of salmon fish, **MSc.**, Islamic Azad University, 2020-2023.

- Investigation of microbial and chemical contamination of smoked fish in Guilan province in 2019-2020. **Doctorate in Medicine**. 2019-2021.
 - Stability of encapsulated riboflavin in *Saccharomyces cerevisiae* in bread during cooking and storage. **Ph.D.**, Islamic Azad University, 2020-now.
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Thesis supervisor

- Characterization of folic acid encapsulated in *Saccharomyces cerevisiae*, **Ph.D.**, Islamic Azad University, 2020-now.
 - Protein extraction from *Sargassum* microalgae and antimicrobial activity its hydrolyzed peptide against *Streptococcus mutans* in yogurt and system model. **Ph.D.**, Islamic Azad University, 2021-now.
 - Characterization of biodegradable poly lactic acid film containing nano silver synthesized by optic and ultrasound method from herbal extract and its antimicrobial activity against *Fenneropenaeus semisulcatus* under cold storage. **Ph.D.**, Islamic Azad University, 2020-now.
 - The effect of adding whey protein and chia seed gum on the quality, properties and antioxidant activities of low- fat and cholesterol-free mayonnaise. **M.Sc.**, Semnan University. 2023-now.
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مقالات داخلی

۱. معصومه مسلمی، کیانوش خسروی-دارانی، امیر محمد مرتضویان فارسانی. "جنبه‌های ایمنی و زیستی تولید کفیر"، مجله علمی-پژوهشی علوم تغذیه و صنایع غذایی ایران، ۱۳۹۱.
۲. معصومه مسلمی، رامین خاکسار، اقدس تسلیمی، هدایت حسینی، روح اله فردوسی. "اثر روغن‌های سویا و کانولا بر پروفایل اسیدهای چرب لیونر مرغ طی دوره نگهداری". مجله علمی-پژوهشی بهداشت مواد غذایی. ۱۳۹۱.
۳. معصومه مسلمی، هدایت حسینی، رامین خاکسار، اقدس تسلیمی، خاطره کفشدوزان، فرزانه شهرآز. "تاثیر فرایند حرارتی و مدت نگهداری بر ترکیب اسیدهای چرب، ویژگی‌های میکروبی، شیمیایی و حسی در

فراورده‌های حاوی ۴۰ درصد گوشت قرمز تهیه شده از روغن‌های سویا و کانولا". مجله علمی-پژوهشی علوم تغذیه و صنایع غذایی ایران. ۱۳۸۹.

۴. معصومه مسلمی، رامین خاکسار، هدایت حسینی. "پایش زمانی و مقایسه تغییرات شیمیایی، فاکتورهای تغذیه‌ای و اثرات سلامت‌بخش ۲ نوع فراورده گوشتی تهیه شده از طیور". مجله علمی-پژوهشی دانشگاه آزاد اسلامی واحد گرمسار. ۱۳۸۹.

National conference

- Poster presentation, "Canola and soybean oils-induced changes of chicken Lyoners during 45 days of experiments", 19th national congress in food science and technology, Tehran University, 2010.
- Oral presentation, Monitoring and comparison of chemical changes, nutritional parameters and healthy effects of two types of chicken sausages, second conference of veterinary pathobiology, Islamic Azad University, Garmsar branch, 2010.
- Oral presentation, Effect of alcoholic drink on nutritional status and related diseases, Second National Congress on Halal Food. Islamic Azad University, Tehran, 1400.

Attended workshop

- Risk management principles in food and beverages, Iran FDA, no. 666/20925, 2016.
- Pilot workshop for Total Diet Study, Iran FDA, no. 675/88336, 2017.

Teaching experiences

- "Processing effects of foods", B.Sc., School of Nutrition Sciences and Food Technology, Tehran, Shahid Beheshti University of Medical Sciences, Iran, **2013**.
- "Food Microbiology", B.Sc., School of Nutrition Sciences and Food Technology, Shahid Beheshti University of Medical Sciences, Tehran, Iran, **2014-2015**.
- "Food Analysis and Chemistry", B.Sc., Islamic Azad University, Sciences and Research Branch, Tehran, Iran, **2015-2016**.
- "Introduction to Modeling", M.Sc., Islamic Azad University, Pharmaceutical Sciences branch, Tehran, Iran, **2017**.
- "Advanced Microbiology", M.Sc., Tehran University of Medical Sciences, Tehran, Iran, 2017.

- “Reduction of trans fatty acids in edible oils”, Workshop, Food and Drug deputy of Shahid Beheshti University of Medical Sciences, no. 200/25050-28, **2016**.
- “Reduction of trans fatty acids in edible oils”, Workshop, Food and Drug deputy of Shahid Beheshti University of Medical Sciences, no. 200/25050-28, **2017**.
- “Risk assessment techniques”, Workshop, Iran Food and Drug Administration, no. 666/28986, **2018**.
- “New Techniques in Food Preservation”, Iran University of Medical Sciences, Food and Drug Deputy, no. 3112/115/D/97, **2019**.
- “Academic Writing”, Workshop, Halal Research Center, **2019**.
- “Risk assessment techniques”, Workshop, Halal Research Center, **2019**.

Executive Experiences

- Executive director of “Applied Food Biotechnology” journal, 2014-2020.
- Managing editor of “Applied Food Biotechnology” journal, 2021-now.
- Head of codex committee of food hygiene, Iran FDA, 2015-2022.
- Member of Editorial Board and Co-Editor in Chief of “Human, Health and Halal Metrics” journal. 2019-now.
- Member of Research Committee of Food Safety and Hygiene research center, Yazd University of Medical Sciences, Yazd, Iran.

Several experiences in revision of papers submitted to scientific journals and proposal/thesis evaluation (more than 100 cases in total). The certificates are not addressed here to avoid confusion.

References are available upon request.