

Curriculum Vitae

Seyyed Mohammad Ali Noori

Ph.D in Food Hygiene
Assistant Professor
Department of Nutrition
School of Allied Medical Sciences
Jundishapur University of Medical Sciences
Ahvaz, Iran
Mobile: +989163026787
E-MAIL: noori-sma@ajums.ac.ir
sma.noori@gmail.com

Research Interest:

Application of modern food technologies in food science such as *artificial intelligence, image processing, electronic nose, ...*

Probiotics

Gut microbiota

Food microbiology

Food toxicology

Food safety and control

Nutraceuticals and functional foods

Experiences:

- Head of food and beverage products, Food and Drug Administration, Jundishapur University of Medical Sciences since 1400
- Head of research and development of Khuzestan Food and Drug Administration laboratory since 1396
- Member of Abadan FDA committee for 2.5 years
- Member of Toxicology Research Center since 1397
- Conduction of several research project and student thesis requested by FDA
- Member of commercialization committee of Jundishapur University of Medical Sciences

Journal Articles:

41. **Noori, S. M. A.***, & Hossaeini Marashi, S. M. (2023). Chitosan-based coatings and films incorporated with essential oils: applications in food models. *Journal of Food Measurement and Characterization*, 1-13.
40. Ghasemi, S., Jaldani, S., Sanaei, F., Ghiafehshirzadi, A., Alidoost, A., Hashemi, M., ... & **Noori, S. M. A.*** (2023). Application of alginate polymer films and coatings incorporated with essential oils in foods: a review of recent literature with emphasis on nanotechnology. *International Journal of Food Engineering*, 19(3-4), 73-86.
39. Saadatzadeh, A., Berizi, E., Ehmali, A., Moosavi Basedi, M., & **Noori, S. M. A.*** (2023). Contamination of Rice Milk Samples with Toxic Heavy Metals in Ahvaz, Khuzestan Province, Iran. *International Journal of Nutrition Sciences*, 8(1), 63-70.
38. Hashemi, M., Adibi, S., Hojjati, M., Razavi, R., & **Noori, S. M. A.*** (2023). Impact of alginate coating combined with free and nanoencapsulated Carum copticum essential oil on rainbow trout burgers. *Food Science & Nutrition*, 11(3), 1521-1530.
37. Hashemi, M., Salayani, M., Afshari, A., Kafil, H. S., & **Noori, S. M. A.*** (2023). The Global Burden of Viral Food-borne Diseases: A Systematic Review. *Current Pharmaceutical Biotechnology*.
36. Raeisi, M., Mohammadi, M. A., Bagheri, V., Ramezani, S., Marashi, S. M. H., & **Noori, S. M. A.*** (2023). Fabrication of Electrospun Nanofibres of Soy Protein Isolate/Polyvinyl Alcohol Embedded with Cinnamon Zeylanicum and Zataria Multiflora Essential Oils and their Antibacterial Effect.
35. **Noori, S. M. A.***, Behfar, A., Saadat, A., Ameri, A., Yazdi, S. S. A., & Siahpoosh, A. (2022). Antimicrobial and Antioxidant Properties of Natural Postbiotics Derived from Five Lactic Acid Bacteria. *Jundishapur Journal of Natural Pharmaceutical Products*.
34. Akrami, S., Saki, M., Marashi Hossaeini, S. M., Sabahi, S., & **Noori, S. M. A.*** (2022). Application of soy protein-based films and coatings on the shelf life of food products: a mini-

review of recent publications with emphasis on nanotechnology. *Journal of Food Measurement and Characterization*, 1-9.

33. Aminzare, M., Hashemi, M., Afshari, A., Mokhtari, M. H., & **Noori, S. M. A.*** (2022). Impact of microencapsulated Ziziphora tenuior essential oil and orange fiber as natural-functional additives on chemical and microbial qualities of cooked beef sausage. *Food Science & Nutrition*, 10(10), 3424-3435.

32. Hashemi, M., Pourmousavi, F. S., Mohajer, F., & **Noori, S. M. A.*** (2022). Impacts of Nano-Gelatin Coating Containing Thymol and Nisin on Chemical Quality Indices of Rainbow Trout Fillets Stored at 4° C. *Jundishapur Journal of Natural Pharmaceutical Products*, 17(3).

31. Marashi, M., Behfar, A., Hashemi, M., Safdarian, M., & **Noori, S. M. A.*** (2022). Investigation of Traditional Shir Berenj Safety in Khouzestan Province: Microbiological and Chemical Quality Assessment. *Journal of Human Environment and Health Promotion*, 8(2), 83-88.

30. Ozma, M. A., Abbasi, A., Ahangarzadeh Rezaee, M., Hosseini, H., Hosseinzadeh, N., Sabahi, S., **Noori, S. M. A.** & Kafil, H. S. (2022). A Critical Review on the Nutritional and Medicinal Profiles of Garlic's (*Allium sativum* L.) Bioactive Compounds. *Food Reviews International*, 1-38.

29. Zadeh-dabbagh, R., Hashemi, M., Massah, M., Taherian, E., Saiahi, N., Haghparasti, F., ... & **Noori, S. M. A.*** (2022). Microbiological and chemical safety evaluation of felafel samples from the market of Ahvaz. *Jundishapur Scientific Medical Journal*, 21(1).

28. Hashemi, M., Zehi, Z. B., Khanzadi, S., Rezaie, M., **Noori, S. M. A.***, & Afshari, A. (2022). Characteristics and Antibacterial Effect of Chitosan Coating Nanoemulsion Containing Zataria multiflora and Bunium persicum Essential Oils Against *Listeria monocytogenes*. *Jundishapur Journal of Natural Pharmaceutical Products*.

27. Aminzare, M.; Hashemi, M.; Afshari, A.; **Noori, S. M. A.** Comparative Evaluation of the Effects of Different Dietary Fibers as Natural Additives on the Shelf Life of Cooked Sausages. *Jundishapur Journal of Natural Pharmaceutical Products*.

26. Hashemi, M., Pourmousavi, F. S., Mohajer, F., & **Noori, S. M. A.*** (2022). Impacts of Nano-Gelatin Coating Containing Thymol and Nisin on Chemical Quality Indices of Rainbow Trout Fillets Stored at 4° C. *Jundishapur Journal of Natural Pharmaceutical Products*.

25. Alemohammad, S. M. A., Noori, S. M. R., Samarbafzadeh, E., & **Noori, S. M. A.*** (2022). The role of the gut microbiota and nutrition on spatial learning and spatial memory: a mini review based on animal studies. *Molecular Biology Reports*, 1-13.

24. **Noori, S. M. A.**, Zadehdabagh, R., Najafi, N., Tishezan, L., Zerehpoush, M., Mousavi Jazayeri, S. M. H., ... & Tavakoly Sany, S. B. (2021). Measurement of the Toxic Trace Elements in Commercial Wheat Flours: Potential Health Risk via Dietary Intake. *Journal of Chemical Health Risks*.

23. Moshrefi Zenoozi, Z., Soltaninezhad, B., Hashemi, M., & **Noori, S. M. A.*** (2022). A review of effective essential oils and their biologically active compounds to protect the safety of food stored against insect pests. *Journal of Essential Oil Research*, 34(2), 111-122.

22. Evaluation of chitosan coating nanoemulsion containing *Zataria multiflora* and *Bunium persicum* essential oils characteristics and antibacterial effects against *Listeria monocytogenes* inoculated in chicken breast fillets at refrigeration storage (4°C). Journal title: Jundishapur Journal of Natural Pharmaceutical Products. → *Accepted, in press*.

21. Aminzare, M., Hashemi, M., Afshari, A., Mokhtari, M. H., & Noori, S. M. A. (2022). Impact of microencapsulated Ziziphora tenuior essential oil and orange fiber as natural-functional additives on chemical and microbial qualities of cooked beef sausage. *Food Science & Nutrition*.

20. Afshari, A., Hashemi, M., Tavassoli, M., Eraghi, V., & **Noori, S. M. A.*** (2022). Probiotic bacteria from 10 different traditional Iranian cheeses: Isolation, characterization, and investigation of probiotic potential. *Food Science & Nutrition*.
19. Ebrahimi, M., **Noori, S. M. A.**, Sadeghi, A., emir Coban, O., Zanganeh, J., Ghodsmofidi, S. M., ... & Raeisi, M. (2022). Application of cereal-bran sourdoughs to enhance technological functionality of white wheat bread supplemented with pumpkin (*Cucurbita pepo*) puree. *LWT*, 113079.
18. Marashi, S. M. H., Noori, S. M. R., Hashemi, M., Raeisi, M., & **Noori, S. M. A.*** (2022). Electrospinning of nanofibers incorporated with essential oils: Applications in food. *Current Pharmaceutical Biotechnology*.
17. **Noori, S. M. A.**, Hashemi, M., & Ghasemi, S. (2022). A Comprehensive Review of Minerals, Trace Elements, and Heavy Metals in Saffron. *Current pharmaceutical biotechnology*.
16. Hossaeini Marashi, S. M., Hashemi, M., Berizi, E., Raeisi, M., & **Noori, S. M. A.*** (2022). Elaboration of Whey Protein-Based Films in Food Products: Emphasis on the Addition of Natural Edible Bio-nanocomposites With Antioxidant and Antimicrobial Activity. *Jundishapur Journal of Natural Pharmaceutical Products*, 17(1).
15. Zadeh-Dabbagh, R., Behfar, A., Javadi, M., Saiahi, N., Alborzi, M., Seyedtabib, M., & **Noori, S. M. A.*** (2021). Safety Evaluation of Doogh, a Traditional Iranian Dairy Product, in Khuzestan, Iran: A Cross-Sectional Study on Microbiological, Chemical and Toxicological Aspects. *Journal of Human Environment and Health Promotion*, 7(3), 165-172.
14. Mohajer, F., Khanzadi, S., Keykhosravy, K., **Noori, S. M. A.**, Azizzadeh, M., & Hashemi, M. (2021). Impact of gelatin nanogel coating containing thymol and nisin on the microbial quality of rainbow trout fillets and the inoculated *Listeria monocytogenes*. *Aquaculture Research*.
13. Mojtaba Raeisi, Masoud Aman Mohammadi, Ozlem Emir Coban, Soghra Ramezani, Marjan Ghorbani, Mahnaz Tabibiazar, Rahem khoshbakht and **Seyyed Mohammad Ali Noori.*** (2020). Physicochemical and antibacterial effect of Soy Protein Isolate/ Gelatin electrospun nanofibres incorporated with *Zataria multiflora* and *Cinnamon zeylanicum* essential oils. *Journal of Food Measurement and Characterization*.
12. Raeisi, M., Hashemi, M., Aminzare, M., Ghorbani Bidkorpheh, F., Ebrahimi, M., Jannat, B., ... & **Noori, S. M. A.*** (2020). Effects of Sodium Alginate and Chitosan Coating Combined with Three Different Essential Oils on Microbial and Chemical Attributes of Rainbow Trout Fillets. *Journal of Aquatic Food Product Technology*, 29(3), 253-263.
11. Hashemi, M., Daneshamooz, S., Raeisi, M., Jannat, B., Taheri, S., & **Noori, S. M. A.*** (2020). An overview on antioxidants activity of polysaccharide edible films and coatings contains essential oils and herb extracts in meat and meat products. *Advances in Animal and Veterinary Sciences*, 8(2), 198-207.
10. Zehi, Z. B., Afshari, A., **Noori, S. M. A.**, Jannat, B., & Hashemi, M. (2020). The Effects of X-Ray Irradiation on Safety and Nutritional Value of Food: a Systematic Review Article. *Current Pharmaceutical Biotechnology*.
9. Saadatzaadeh, A., Afzalan, S., Zadehdabagh, R., Tishezan, L., Najafi, N., Seyedtabib, M., & **Noori, S. M. A.*** (2019). Determination of heavy metals (lead, cadmium, arsenic, and mercury) in authorized and unauthorized cosmetics. *Cutaneous and ocular toxicology*, 1-5.
8. Mazraeh, R., Azizi-Soleiman, F., Jazayeri, S. M. H. M., & **Noori, S. M. A.** (2019). Effect of inulin-type fructans in patients undergoing cancer treatments: A systematic review. *Pakistan journal of medical sciences*, 35(2), 575.
7. Raeisi, M., Ghorbani Bidkorpheh, F., Hashemi, M., Tepe, B., Moghaddam, Z., Aman Mohammadi, M. and **Noori, S.M.A.***, 2019. Chemical Composition and Antibacterial and

Antioxidant Properties of Essential Oils of *Zataria multiflora*, *Artemisia deracunculus* and *Mentha piperita*. *Medical Laboratory Journal*, 13(2), pp.1-7.

6. **Noori, S. M. A.**, Khanzadi, S., Fazlara, A., Najafzadehvarzi, H., & Azizzadeh, M. (2018). Effect of lactic acid and ajwain (*Carum copticum*) on the biogenic amines and quality of refrigerated common carp (*Cyprinus carpio*). *LWT*, 97, 434-439.

5. Moshrefi Zenoozi, Z., & **Noori, S. M. A.** (2018). Association of fasting with heavy metals and minerals. *Journal of Nutrition, Fasting and Health*, 5(4), 158-161.

4. **S.M.A., Noori***, Khanzadi, S., Fazlara, A., Najafzadeh, V. H., & Azizzadeh, M. (2017). Effect of lactic acid on microbiological and chemical indices of common carp fillets during storage at 4 °C. *Journal of Food Microbiology*.

3. **Noori, S. M. A.***, Fazlara, A., Najafzadehvarzi, H., Azizzadeh, M., & Khanzadi, S. (2016). Impact of Lactic Acid on Formation of Biogenic Amines in Common Carp. *Medical Laboratory Journal*, 10.

2. Rezaie, A., Tabandeh, M. R., & **Noori, S. M. A.** (2016). Polymorphism of P53-Ets/AP1 transactivation region of MDM2 oncogene and its immunohistochemical analysis in canine tumours. *Veterinary and comparative oncology*, 14(2), 137-146.

1. Fatemi Tabatabaei, S. R., Moori Bakhtiary, N., Malekian, A., Karimian, A., Eivani, S., **Noori, S. M. A.**, ... & Farinaz, N. (2013). Induction of experimental type 2 diabetes using olive and rump oils in rat. *Iranian Journal of Endocrinology and Metabolism*, 15(2), 174-182.

Conference Articles:

6. Afzali Boroujeni, Z., Alaei Shehni, M., Noori, S.M.A. (2018). PCBs in food and feed chain: Contamination, Toxicity and toxicokinetic. 21st Iranian Pharmacy Students Seminar. Ahvaz, Iran.

5. Alaei Shehni, M., Noori, S.M.A. (2018). Dioxin in food and feed. 21st Iranian Pharmacy Students Seminar. Ahvaz, Iran.

4. Fatemi Tabatabaei S.R., Malekian A., Noori S.M.A., Karimian A., Ashkiani P., Naghashpour F. (2010). High fat fed diet with olive oil or sheep tail fat oil: effects on glucose tolerance test. *Diabetes prevention in practice*. Dresden, Germany. 8-11 April.

3. Noori S.H.M., Azarnia M.S.M., Noori, S.M.A. (2008). The effects of L-arginine and L-name on ovarian corpus luteum changes in pregnant female rats. 1st International Congress of Veterinary Pharmacology and Pharmaceutical Sciences. Tehran, Iran. 4-5 October.

2. Najafzadeh Varzi, H., Esmailzadeh, S., Noori S.M.A. (2008). Effect of Echinacea on CCl₄-induced nephrotoxicity in rats. 1st International Congress of Veterinary Pharmacology and Pharmaceutical Sciences. Tehran, Iran. 4-5 October.

1. Noori, S.M.A., Najafzadeh Varzi, H., Esmailzadeh, S., Rashidi, I. (2007). Effect of Echinacea on CCl₄-induced hepatotoxicity in rats. The 9th Iranian congress of Biotechnology & the 2^{ed} International Congress of Biochemistry and Molecular Biology. Shiraz, Iran. 29 October-1 November.

Course Teaching:

1. Food microbiology
2. Food chemistry
3. Food toxicology
4. Milk and dairy hygiene
5. Genetically modified foods
6. Food safety management systems
7. Food packaging and labeling

8. Food control and analysis
9. Food laws international (Food regulation)
10. Nutraceuticals (Functional food)
11. Critical hygienic condition for food producers
12. Food hygiene and toxicology
13. Internship for food industries
14. Management of food catering and producers
15. English-advanced for food science students
16. Safety and quality of meat and meat products
17. Infections and intoxications of foods

Thesis Supervised and Projects:

43. Evaluation of chitosan and *Lactobacillus bulgaricus* postbiotic on quality of sausages
42. Predicting the effect level of vitamin D supplementation on patients with pulmonary tuberculosis using machine learning methods
42. Study on effect of *Trachyspermum ammi* essential oil loaded solid lipid nanoparticles on shelf life of hamburger and fate of inoculated *Listeria monocytogenes*, *Escherichia coli* O157: H7 and *Salmonella typhimurium* at refrigeration temperature.
41. Investigation of effects of Rosemary essential oil-loaded solid lipid nanoparticles and metabolites of probiotic bacteria on the quality and shelf life of carp fillets.
40. Determination and comparison of nitrate concentration in potato, onion, tomato and cucumber by spectrophotometry and HPLC methods in Khuzestan Province and human health risk assessment.
39. Detection of microbial spoilage of rainbow trout fish by image processing
38. Investigation of chemical spoilage of fish fillets using machine vision
37. Isolation and Identification of Lactic Acid Bacteria from Buffalo Dairy Products and Assessment of Antimicrobial, Antioxidant and Anti-Cancer Properties of Strains in Ahvaz
36. Determination and comparison of nitrate concentration by spectrophotometry and HPLC methods in potato, onion, tomato and cucumber in several areas of Ahvaz and health risk assessment.
35. Detection of microbial spoilage of rainbow trout fish by computer vision and artificial intelligence.
34. Evaluation of the effects of *Lactobacillus* liposomal formulation enriched with selenium nanoparticles and zinc nanoparticles via mitochondrial-associated HO-1/Nrf2 pathway in a rat model of nonalcoholic fatty liver disease (NAFLD)
33. Investigation of antimicrobial and antioxidant properties of nano-fiber produced from chitosan-PVA and eucalyptus essential oil using electrospinning method.

32. Investigation of antimicrobial and antioxidant properties of nano-fiber produced from chitosan-PVA and shallot essential oil using electrospinning method.
31. Evaluation of antimicrobial effects of some lactic acid bacteria and their metabolites on shelf life and quality of rainbow trout fillets.
30. Application of encapsulated *L. casei* to increase the shelf life of carp fillets.
29. Development of dried apples and bananas enriched with probiotics *Lactobacillus casei* and *Lactobacillus plantarum* as a functional food model after 4 weeks of storage.
28. Evaluation of traditional “Shir-Berenj” in Khouzestan province with respect to microbial contamination and chemical quality control.
27. Evaluation of iron in fortified wheat flour samples of Khouzestan province.
26. Evaluation of iodine in salts enriched with iodine.
25. Determination of heavy metal concentrations (Cd, Pb, As, Hg, Cr) in Shir-berenj samples of Ahvaz.
24. Detection of antimicrobial and antioxidant effects of Avishan shirazi, orange peel, Ajwain, Kakuti and cinnamon essential oils and comparison of nano-liposome essential oils in vitro.
23. Evaluation of pathogenic contamination, chemical and toxicological quality of traditional falafel in khouzestan.
22. Investigation of acrylamide in infant and baby food.
21. Evaluation of antibiotic prescription and antibiotic resistance in burn patients hospitalized in ICU of Taleghani Hospital of Ahvaz and comparing it with the reasonable drug prescribing standards.
20. Antimicrobial effect of neutral electrolyzed water and organic acids for inactivating *Acinetobacter boumani* in poultry.
19. Evaluation of daily consumption of probiotic yogurt and supplement on plasma free fatty acids and non-invasive coronary stiffness indices in cardiovascular patients.
18. Study of the combinatory effect of neutral electrolyzed water and organic acids on inactivation of *Escherichia coli* O157:H7 in *Agaricus bisporus* compared to hydrogen peroxide and sodium hypochlorite.
17. Evaluation of serum level of minerals (zinc-selenium-iron) and Thyroid hormones (TSH-T3-T4) and its association to nutritional intake and length of staying in patients.
16. Evaluation of traditional “Shir-Berenj” in Khouzestan province with respect to microbial contamination and chemical quality control.

15. Evaluation of iodine in salts enriched with iodine and its relationship with thyroid hormones in pregnant women in Emam hospital, Ahvaz.
14. Antimicrobial and antioxidant effects of Avishan shirazi, orange peel, Ajwain, Kakuti and cinnamon essential oils and comparison of essential oil emulsion, nano-emulsion and nano-liposome in vitro.
13. Evaluation of effect of *Carum copticum* nano-particles on growth of *Escherichia coli* and *Listeria monocytogenes* in rainbow trout.
12. Evaluation of some micronutrients in patients admitted to burn ICU, Taleghani hospital, Ahvaz.
11. Evaluation of inflammatory markers in burn ICU of Taleghani hospital, compare to ASPEN guidelines with regard to oral and non-oral nutrition.
10. Evaluation of effects of orange fiber and *Ziziphora tenuir* on quality and shelf-life of sausage.
9. Relationship between serum level of vitamin and dietary pattern and quality of life in patients with hypertension.
8. The effect of gelatin nano-gel containing thymol and nisin on chemical and oxidative quality of trout during 16 days of storage.
7. Isolation of lactic acid bacteria from traditional cheeses and evaluation of their probiotic potential.
6. Determination of essential elements (Cobalt, Iron, Manganese, Copper, Zinc and Selenium) of domestic egg samples.
5. Evaluation of antimicrobial and antioxidant properties of 5 spp of lactic acid bacteria metabolite.
4. Determination of lead and cadmium concentration levels in wheat flour samples of Khuzestan, Iran.
3. Evaluation of Microbial Quality of Feeding Tube (in ICU of burn hospital).
2. Evaluation of pathogens contamination and chemical quality control (pH, dry matter, fat and salt content) in traditional Doogh in Khuzestan province, Iran.
1. Assessment and comparison of heavy metals (As, Cd, Pb, Hg) concentration in cosmetics (Lipsticks, Lip pens, mascara, eye shadow) available in outlet markets, vendors and dispensatory in Ahvaz.

Awards:

NIMAD young assistant professors grant (ministry of health, treatment and medical education of Iran).

Industrial projects:

Ministry of Defense: Food safety management for food manufacturing plants of Ministry of Defense (2.5 years) (Tehran, Abadan, Ghaemshahr)

Khuzestan Steel Company: Microbiological and chemical evaluation of Khuzestan Steel Co., comparison with standards and representing solutions for issues

Development of devices:

Electrospinning

Electronic nose