

School of Nutrition Sciences and Food Technology Kermanshah University of Medical Sciences

First Name: Moein
Surname: Bashiri

Academic Rank: Assistant professor

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Food Technology Kermanshah University of Medical Sciences, Kermanshah, Iran

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Personal Information

Interests: Teaching, Marketing, Industrial consultant, Sport (Swimming, Ping-Pong, volleyball, biking)

Abilities an attitude: Ready to work within a team, Ready to hard working, fast, accurately, Have a high motivation to learn and try, Have a high motivation to be a successful person, discipline, open-minded

Tertiary Education

2017-2021 PhD
 Shaheed Beheshti Medical University

Advisor: Dr. Hedayat Hoseini

Dissertation: Risk assessment of aflatoxins in baby foods in Iran

2011-2013 M.S • Shaheed Beheshti Medical University

Advisor: Dr. Hedayat Hoseini

Dissertation: Analysis of polyamines in turkey breast samples and

investigate changes after treatments.

2006-2010 B.S.
 Shaheed Beheshti Medical University

Key Areas of Research Expertise

- Risk assessment
- Chemical analysis
- Systematic review

Skills

Language English – Farsi

• Software Microsoft office (word, excel), Design Expert software, STATA

Articles

- ❖ Bashiry M, Javanmardi F, Sadeghi E, Shokri S, Hossieni H, Oliveira CA, et al. The prevalence of aflatoxins in commercial baby food products: A global systematic review, meta-analysis, and risk assessment study. Trends in Food Science & Technology. 2021.
- Bashiry M, Hoseini H, Mohammadi A, Sadeghi E, Karimian-Khosroshahi N, Barba FJ, et al. Industrial and culinary practice effects on biologically active polyamines level in turkey meat. Quality Assurance and Safety of Crops & Foods. 2021;13(2):67-78.
- ❖ Javanmardi F, Khodaei D, Sheidaei Z, Bashiry M, Nayebzadeh K, Vasseghian Y, et al. Decontamination of Aflatoxins in Edible Oils: A Comprehensive Review. Food Reviews International. 2020:1-17.
- ❖ Abedi A-S, Hashempour-Baltork F, Alizadeh AM, Beikzadeh S, Hosseini H, Bashiry M, et al. The prevalence of Brucella spp. in dairy products in the Middle East region: A systematic review and meta-analysis. Acta tropica. 2020;202:105241.
- ❖ Salehi B, Sharifi-Rad J, Capanoglu E, Adrar N, Catalkaya G, Shaheen S, et al. Cucurbita plants: From farm to industry. Applied Sciences. 2019;9(16):3387.
- Ghasemi M, Sadeghi E, Moradi S, Bashiry M, Mohammadi R. Antibacterial Effect of Nisin and Satureja edmondi Essential Oil Alone and in Combination with each other on Growth of Staphylococcus aureus in Hamburgers. Journal of Mazandaran University of Medical Sciences. 2017;26(145):222-32.
- Meskini H, Sadeghi E, Nosrati A, Nosrati P, Bashiry M. [Study of bacterial contamination of currency notes and coins collected in Kermanshah in 2014]. Iranian Journal of Health and Environment. 2016;9(2):223-32. Persion
- ❖ Bashiry M, Mohammadi A, Hosseini H, Kamankesh M, Aeenehvand S, Mohammadi Z. Application and optimization of microwave-assisted extraction and dispersive liquid—liquid microextraction followed by high-performance liquid chromatography for sensitive determination of polyamines in turkey breast meat samples. Food chemistry. 2016;190:1168-73.
- ❖ Bashiry M, Mohammadi A, Hosseini H, Aeenehvand S, Mohammadi Z. Determination of Biologically Active Polyamines in Turkey Breast Meat by HPLC and Derivatization with Dansyl Chloride. Nutrition and Food Sciences Research. 2014;1(2):49-53.
- Sadeghi E, Ebadi S, Karami F, Bashiry M, Sharafi H. PRODUCTION AND PRESERVATION TREND.

Research Projects

•	2020	Systematic review and meta-analysis of the prevalence of Listeria monocytogenes in dairy products in the Middle East, NNFTRI (National Nutrition and Food Technology Research Institute), the main partner
		Systematic study and meta-analysis of aflatoxin contamination frequency in industrial baby food, Research Committee of Shahid Beheshti University, Principal Executor
		Assessing the risk of receiving mycotoxins through the consumption of baby food based on cereals in Iran and investigating its relationship with the components used in the product formula, NNFTRI, the main partner
		Measurement of polyamines and the effect of cooking and frying on the amount of polyamines in turkey meat, NNFTRI, main collaborator
•	2019	Systematic review of aflatoxin detoxification methods in edible oils, NNFTRI, main partner
•	2016	The effect of plasticizer concentration on physicochemical, mechanical and structural properties of chitosan-gelatin composite film, Kermanshah University of Medical Sciences, main collaborator
•	2013	Effect of Nutritional Irradiation Effect on Fruit and Vegetable Pests, Research Committee of Shahid Beheshti University, Principal Executor

Books

• 2017

Comprehensive textbook of food science and technology

Workshops

• 2021

How to fulfill and write a Systematic review study