

Curriculum Vitae



PERSONAL IDENTITY

Name : Moein Bashiry
Place/Date of Birth: Kermanshah/ March 24, 1988
Marital Status : Single
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EDUCATIONAL BACKGROUND

- 2007-2011 Shaheed Beheshty Medical University, B.S of Food Science and Technology.
- 2011- 2014 Shaheed Beheshty Medical University, M.S of Food Science and Technology (**THE RANK ORDER IN KONKOOR: THE FIRST**).
- 2017 – 2020 Shaheed Beheshty Medical University, Ph.D Food Science and Technology (**THE RANK ORDER IN KONKOOR: THE FIRST**).

TEACHING BACKGROUND

- Food chemistry
- Principles of food preservation methods
- Food hygiene
- Beverage and Confectionary technology
- Food poisoning

PROFESSIONAL TRAINING EXPERIENCE

- February 2010 Training course on the subject of Introduction

- November 2012 To GMP & HACCP (TUV–Academy Rheinland Iran Office).
Training course on ISO 22000(hold in nnftri)
- February 2013 Training course on SPSS (hold in nnftri)
- Spring 2014 Marketing course in Industrial Management Organization
- 2018 MBA course
- 2019 Modelin course (**Origin lab, Matlab, Minitab, Sigmaplot,...**)

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.
- ❖ Bashiry M, Javanmardi F, Taslikh M, Sheidaei Z, Sadeghi E, Abedi A-S, et al. *Listeria monocytogenes* in Dairy Products of the Middle East Region: A Systematic Review, Meta-Analysis, and Meta-Regression Study. *Iranian Journal of Public Health*. 2022;51(2):292-305.
- ❖ Bashiry M, Yazdanpanah H, Sadeghi E, Mirmoghtadaie L, Mortazavian AM, Mohammadi A, et al. Occurrence of Aflatoxins in Commercial Cereal-based Baby Foods in Iran: A Probabilistic Risk Assessment to Health. *Iranian Journal of Pharmaceutical Research: IJPR*. 2021;20(3):31.
- ❖ Taghizadeh M, Nematollahi A, Bashiry M, Javanmardi F, Mousavil M, Hosseini H. The global prevalence of *Campylobacter* spp. in milk A systematic review and meta-analysis. *International Dairy Journal*. 2022:105423.
- ❖ Barzegar G, Rezaei Kalantary R, Bashiry M, Jaafarzadeh N, Ghanbari F, Shakerinejad G, et al. Measurement of polycyclic aromatic hydrocarbons in edible oils and potential health risk to

- consumers using Monte Carlo simulation, southwest Iran. *Environmental Science and Pollution Research*. 2022;1-11.
- ❖ 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.
 - ❖ 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 highperformance 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.

EXPERIENCE

- Fluent in all laboratory experiments
- Fluent in HPLC

- Familiar with GC
- Excelent team work skills

Workshops

- How to write a proposal
- How to use Elsvier electronic resources
- How to write systematuc review articles and metaanalysis
- How to applying for patents
- How to give a lecture in english for scientific siminars

ADDITIONAL INFORMATION

- **Computer Skill** Scientific search in internet, EndNote program, Microsoft office, Design Expert software, STATA.
- **Interest** Reading books, Teaching, Marketing, industrial consultant, sport (Swimming, Ping-Pong, volleyball)
- **Abilities and 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.
- **Language** English (upper intermediate), fluent in speaking and reading
- **Other** Collecting and complying 3 books