



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



First Name: EHSAN

Surname: SADEGHI

Academic Rank: PROFESSOR

Address *Ph.D. in Food Safety and Quality Control, Department of Food Science and Technology, Faculty of Nutrition and Food Technology, Kermanshah University of Medical Sciences, Kermanshah, Iran.*

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Top 1% Highly Cited Researchers (ESI)

IHME, GBD Collaborator

ORCID\| \| \| \| <https://orcid.org/0000-0002-1096-2380>

1- ISI; Web of Science ResearcherID: [S-2246-2017](#)

<https://www.sciencedirect.com/author/37010381500/ehsan-sadeghi>

H-Index: 29

Publications in Web of Science: 108

Sum of Times Cited: 29,487

2- SCOPUS; Scopus Author Identifier: [37010381500](#)

<https://www.scopus.com/authid/detail.uri?authorId=37010381500>

H-Index: 33

Publications in Scopus: 111

Citations: 40,440

3- Research gate; <https://www.researchgate.net/profile/Ehsan-Sadeghi>

H-Index: 43

Publications: 174

Citations: 46,556

4- Google Scholar; https://scholar.google.com/citations?hl=en&user=6Jun_SkAAAAJ

H-Index: 40

Publications: 181

Citations: 51,977

Personal Information

Marital Status:	married (2 child)
Date of Birth:	10/Jan/1981
Gender:	male
Country of Origin:	Iran
Present Nationality:	Iranian

Tertiary Education

- Year
- **DVM**; University of Urmia, Iran, *1999(sep)-2005(Aug)*
- Year
- **Ph.D**; Food Safety and Quality Control, University of Tehran, Iran. *2006(jan)-2009(sep)*

Industrial Honors & experiences

- Head of Research and Development (R&D) of Roznoosh Company (Beverage) 2014- present
- Head of Research and Development (R&D) of Dalahoo Company (Meat Product) 2012- 2014
- Head of Research and Development (R&D) of Okadoo Company (Can Product) 2010- 2012
- Head of Research and Development (R&D) of Manizan Company (Dairy) 2008-2012
- Food Technology Advisor of Food and Drugs vice-chancellor of Kermanshah University of Medical Sciences 2013-present
- Member of Specialty Board of Food Quality Control, Ministry of Health of Iran. 2014-present

Key Areas of Research Expertise

Food Safety & Packaging, Food microbiology, Functional Food Technology.

Skills

- | | |
|-------------|---------------------------------------|
| • Language | English: Fluent. / French: A2. |
| • Technical | Food technology and formulation |
| • Software | Good |

Articles

- 1- Sadeghi E... Bioactive edible films: Development and characterization of gelatin edible films incorporated with casein phosphopeptides. LWT. 2021; 138: 110649.
- 2- Sadeghi E... Photocatalytic degradation of aflatoxin B1 in aqueous medium and non-alcoholic beer using chlorophyllin. Food Control, 2023, 150, 109757.
- 3- Sadeghi E... Fabrication of a sensitive electrochemical sensor based on hybrid polyamide/chromotropic acid nanofibers electrospun on glassy carbon electrode for Hg²⁺ sensing in drinking water and canned fish samples Food Chemistry [this link is disabled](#), 2023, 414, 135467.
- 4- Sadeghi, E., Soroush, D.R., Solaimanimehr, S., Azizkhani, M., Mohammadi, G. Optimization of microwave-assisted solvent extraction of hemp (*Cannabis sativa* L.) seed oil using RSM: evaluation of oil quality. J Food Meas and Charact. 2021, 15(6), 5191–5202.

- 5- Sadeghi E... Microencapsulation of *Lactobacillus casei* in psyllium–gelatin gum enriched with selenium: effects on bacterial survival under gastrointestinal and storage conditions. *I J Food Sci and Tech*, 2023, 58(7), pp. 3502–3510.
- 6- Sadeghi E... A novel triple templates molecularly imprinted biosensor assisted by first derivatives of second-order hydrodynamic differential normal pulse voltametric data and multi-way calibration methods for simultaneous biosensing of penicillin, tetracycline and amoxicillin in dairy products: A novel multi-disciplinary study. *Chemom Intell Lab Syst*, 2023, 235, 104765.
- 7- Sadeghi E... A comprehensive image of environmental toxic heavy metals in red meat: A global systematic review and meta-analysis and risk assessment study. *Sci Tot Envir*, 2023, 889, 164100.
- 8- Sadeghi, E., Bashiry, M., Javanmardi, F., Oliveira, C.A.F., Mousavi Khaneghah, A. The prevalence of aflatoxins in commercial baby food products: A global systematic review, meta-analysis, and risk assessment study. *Trends in Food Sci and Tech*. 2021, 114, 100–115.
- 9- Sadeghi, E., Bashiry, M., Yazdanpanah, H., Hejazi, E., Hosseini, H. Occurrence of aflatoxins in commercial cereal-based baby foods in iran: A probabilistic risk assessment to health. *Iranian J Pharm Res*. 2021, 20(3), 31–45.
- 10- Sadeghi E... Fate of aflatoxins M1 and B1 within the period of production and storage of Tarkhineh: A traditional Persian fermented food. *Food Sci Nutr*. 2022;00: 1-8.
- 11- Sadeghi E... The effect of β -glucan and inulin on the reduction of aflatoxin B 1 level and assessment of textural and sensory properties in chicken sausages. *Curr Res Food Sci*. 2021; 29(4): 765-772.
- 12- Sadeghi E... Pb exposure from plant foods in Iran: a review. *Int J Environ Anal Chem*. 2021; DOI: 10.1080/03067319.2021.1970149.
- 13- Sadeghi E... Polyvinyl alcohol – Zedo gum edible film: Physical, mechanical and thermal properties. *J Appl Polym Sci*. 2021; 138 (8): 49875.
- 14- Sadeghi E... Electrochemical determination of T2 toxin by graphite/polyacrylonitrile nanofiber electrode. *Food Sci Nut*. 2021; 9(2): 1171-1179.
- 15- Sadeghi E...Effects of Olibanum Essential Oil on Physicochemical, Structural, Antioxidant and Microbial Characteristics of Gelatin Edible Films. *Iranian J Nut Sci & Food Tech*. 2021; 15(4): 93-102.
- 16- Sadeghi E...A systematic review of preclinical studies on the efficacy of propolis for the treatment of inflammatory bowel disease. *Phytotherapy Res*. 2021; 35(2): 701-710.
- 17- Sadeghi E... Effect of melatonin supplementation on oxidative stress parameters: A systematic review and meta-analysis. *Pharmacol Res*. 2021; 161: 105210.
- 18- Sadeghi E... Effect of ginger (*Zingiber officinale*) supplementation on oxidative stress parameters: A systematic review and meta-analysis. *J Food Biochem*. 2021; 45(2): e13612.
- 19- Sadeghi E... Resveratrol supplementation and acute pancreatitis: A comprehensive review. *Biomed Pharmacother*. 2021; 137: 111268.

- 20- Sadeghi E... Comparison of the effects of microwave cooking by two conventional cooking methods on the concentrations of polycyclic aromatic hydrocarbons and volatile N-nitrosamines in beef cocktail smokies (smoked sausages). *J Food Proces& Pres.* 2021; e15560.
- 21- Sadeghi E... *Listeria monocytogenes* in dairy products of Middle East region: A systematic review, meta-analysis and meta-regression study. *Iranian J Pub Health.* 2022; 51(2): 292-305.
- 22- Sadeghi E... Industrial and culinary practice effects on biologically active polyamines level in turkey meat. *Qual Assur & Saf Crops & Foods.* 2021; 13(2): 67-78.
- 23- Sadeghi E... Effect of propolis supplementation on athletic performance, body composition, inflammation, and oxidative stress following intense exercise: A triple-blind randomized clinical trial. *Food Sci Nut.* 2021; in press.
- 24- Sadeghi E... Preparation and characterization of poly(vinyl alcohol)/gum tragacanth/cellulose nanocomposite film. *J Appl Polym Sci.* 2021; 138 (28): 50672.
- 25- Sadeghi E... Optimization of Crude Polysaccharides Extraction from *Plantago ovata* Forsk Seed by Response Surface Methodology. *Cur Nut and Food Sci.* 2020; 16(3): 354-363.
- 26- Sadeghi E... Global, regional, and national mortality among young people aged 10–24 years, 1950–2019: a systematic analysis for the Global Burden of Disease Study 2019. *The Lancet.* 2021, 398(10311), pp. 1593–1618.
- 27- Sadeghi E... Anemia prevalence in women of reproductive age in low- and middle-income countries between 2000 and 2018. *Nature Medicine.* 2021, 27(10), pp. 1761–1782.
- 28- Sadeghi E... Global, regional, and national progress towards Sustainable Development Goal 3.2 for neonatal and child health: all-cause and cause-specific mortality findings from the Global Burden of Disease Study 2019. *The Lancet.* 2021, 398(10303), pp. 870–905.
- 29- Sadeghi E... Predicting the environmental suitability for onchocerciasis in Africa as an aid to elimination planning. *PLoS Neglected Tropical Diseases.* 2021, 15(7), e0008824.
- 30- Sadeghi E... Mapping geographical inequalities in childhood diarrhoeal morbidity and mortality in low-income and middle-income countries, 2000–17: analysis for the Global Burden of Disease Study 2017. *Lancet.* 2020; 395:1779-1801.
- 31- Sadeghi E... Mapping local patterns of childhood overweight and wasting in low- and middle-income countries between 2000 and 2017. *Nature Med.* 2020; 26: 750–759.
- 32- Sadeghi E... Measuring universal health coverage based on an index of effective coverage of health services in 204 countries and territories, 1990–2019: a systematic analysis for the Global Burden of Disease Study 2019. *Lancet.* 2020; 396: 1250-1284.
- 33- Sadeghi E... The global distribution of lymphatic filariasis, 2000–18: a geospatial analysis. *Lancet Global Health.* 2020; 8 (9): 1186-1194.
- 34- Sadeghi E... Five insights from the Global Burden of Disease Study 2019. *Lancet.* 2020; 396:1135-1159.
- 35- Sadeghi E... Global burden of 87 risk factors in 204 countries and territories, 1990–2019: a systematic analysis for the Global Burden of Disease Study 2019. *Lancet.* 2020; 396:1223-1249.

- 36- Sadeghi E... Mapping geographical inequalities in oral rehydration therapy coverage in low-income and middle-income countries, 2000–17. *Lancet Glob Health*. 2020; 8(8): 1038-1060.
- 37- Sadeghi E... Fabrication of electrospun sensor based on a synthesized component doped into PAN (polyacrylonitrile) nanofibers for electrochemical detection of zearalenone mycotoxin in foods simulant. *Sens and Bio-Sens Res*. 2020; 28:100321.
- 38- Sadeghi E... Production and characterization of edible film based on gelatin–chitosan containing *Ferulago angulata* essential oil and its application in the prolongation of the shelf life of turkey meat. *J Food Proces& Pres*. 2020; 44(8): 14558.
- 39- Sadeghi E... Developing an interesting electrochemical biosensing system from an enzyme inhibition study: Binding, inhibition and determination of catalase by ascorbate. *Sens and Bio-Sens Res*. 2020; 30: 100383.
- 40- Sadeghi E... Release behavior of metals from tin-lined copper cookware into food simulants during cooking and cold storage. *Envir Sci and Pollut Res*. 2020; 27: 38591–38601.
- 41- Sadeghi E... Fates of aflatoxin B1 from wheat flour to Iranian traditional cookies: Managing procedures to aflatoxin B1 reduction during traditional processing. *Food Sci Nut*. 2020; 8(11): 6014-6022.
- 42- Sadeghi E... Effect of microwave, deep frying and oven cooking on destruction of zearalenone in spiked maize oil. *World Mycotoxin J*. 2020; 13 (4): 515 – 522.
- 43- Sadeghi E... Wound healing features of *Prosopis farcta*: in vitro evaluation of antibacterial, antioxidant, proliferative and angiogenic properties. *Gene Rep*. 2019; 17:100482.
- 44- Sadeghi E... Considering the oxidative stability of cold-pressed sesame, sunflower, and olive oils under different storage conditions. *The Annals of the University Dunarea de Jos of Galati Fascicle VI – Food Tech*. 2019; 43(2): 70-83.
- 45- Sadeghi E... Mapping 123 million neonatal, infant and child deaths between 2000 and 2017. *Nature*. 2019; 574: 353–358.
- 46- Sadeghi E, Khodanazary A, Bohlouli Oskoi S, salati A, Mohammadi M. Quality enhancement in refrigerated Tigertooth croaker (*Otolithes ruber*) fillets using chitosan coating containing green tea extract. *I J Fisheries Sci*. 2019.18(2) 224-241.
- 47- Sadeghi E... Fates of deoxynivalenol and deoxynivalenol-3-glucoside from wheat flour to Iranian traditional breads. *Food Control*. 2018; 91: 339-343.
- 48- Sadeghi E... Physico-mechanical and structural properties of eggshell membrane gelatin-chitosan blend edible films. *I J Biol Macrom*. 2018; 107: 406-412.
- 49- Sadeghi E... Optimizaiton of Inulin extracted with Ultrasonic-assisted from *Ornithogalum Acruatum* Stev. As a new source by response surface methodology. *Cur Nut Food Sci*. 2018; 14: 1-8.
- 50- Sadeghi E... Protective Effect of *Ferulago angulata* (Schltld.) Boiss. Hydroalcoholic Extract against Acetic Acid induced Colitis in Rat: Role of Pro inflammatory Cytokines. *Pharmacog Res*. 2018; 10 (4): 391-396.
- 51- Sadeghi E... The physicochemical and structural properties of psyllium gum/modified starch composite edible film. *J Food Proces& Pres*. 2018; 42(10): 1-6.

- 52- Sadeghi E... Global, regional, and national age-sex-specific mortality and life expectancy, 1950–2017: a systematic analysis for the Global Burden of Disease Study 2017. *Lancet* 2018; 392: 1684–735
- 53- Sadeghi E... Global, regional, and national comparative risk assessment of 84 behavioural, environmental and occupational, and metabolic risks or clusters of risks for 195 countries and territories, 1990–2017: a systematic analysis for the Global Burden of Disease Study 2017. *Lancet* 2018; 392: 1923–94.
- 54- Sadeghi E... Global, regional, and national disability-adjusted life-years (DALYs) for 359 diseases and injuries and healthy life expectancy (HALE) for 195 countries and territories, 1990–2017: a systematic analysis for the Global Burden of Disease Study 2017. *Lancet* 2018; 392: 1859–922.
- 55- Sadeghi E... Global, regional, and national age-sex-specific mortality for 282 causes of death in 195 countries and territories, 1980–2017: a systematic analysis for the Global Burden of Disease Study 2017. *Lancet* 2018; 392: 1736–88.
- 56- Sadeghi E... Global, regional, and national incidence, prevalence, and years lived with disability for 354 diseases and injuries for 195 countries and territories, 1990–2017: a systematic analysis for the Global Burden of Disease Study 2017. *Lancet* 2018; 392: 1789–858.
- 57- Sadeghi E... Measuring progress from 1990 to 2017 and projecting attainment to 2030 of the health-related Sustainable Development Goals for 195 countries and territories: a systematic analysis for the Global Burden of Disease Study 2017. *Lancet* 2018; 392: 2091–138.
- 58- Sadeghi E, Ghasemi M, Bashiry M, Moradi Sh, 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. *J Mazandaran Univ Med Sci* 2017, 26(145): 222-232.
- 59- Moradi Sh, Sadeghi E. Study of the antimicrobial effects of essential oil of *Satureja edmondi* and nisin on *Staphylococcus aureus* in commercial soup. *J Food Proces& Pres.* 2017; 41(4):1-8.
- 60- Sadeghi E, Etminan A, Karami F. The effect of *Ferulago angulata* boiss essential oil on stabilization of Sunflower oil during accelerated storage. *J Food Proces& Pres.* 2017; 41(1): 1-6.
- 61- Mohammadi R, Yousefi M, Sarlak Z, Prasad Shah N, Mortazavian AM, Sadeghi E. Influence of commercial culture composition and cow milk to soy milk ratio on the biochemical, microbiological, and sensory characteristics of a probiotic fermented composite drink. *Food Sci Biotechnol.* 2017; 26(3):749–757.
- 62- Sadeghi E, Pirsahab M, Mohammadi Mitra, Salati AP, Sharafi H, Mirzaei N, Bohlouli Oskoi S. Evaluation of cadmium and lead levels in fillet marine fish (*Otolithes ruber* and *Lutjanus johni*)-from Persian Gulf. *Annals Trop Med Pub Health.* 2017; 10(4): 1014-1018.
- 63- Sadeghi E, Bohlouli Oskoi S, Sarafi H, Haghighitalab A, Karami M. Effect of Drying and Cooking Processing on Heavy Metals (Lead, Zinc and Cadmium) Levels of Vegetables. *Ind J Pub Health Res & Develop.* 2017; 8(2): 392-396.
- 64- Sadeghi E, Bohlouli Oskoi S. Growth performance and haematological and immunological indices of rainbow trout (*Oncorhynchus mykiss*) fingerlings supplemented with dietary *Ferulago angulata* (Schlecht) Boiss. *Acta Vet BRNO.* 2016, 85: 231-238.

- 65- Sadeghi E, Mahtabani A, Etminan A, Karami F. Stabilization of soybean oil during accelerated storage by essential oil of *Ferulago angulata* boiss. *J Food Sci Technol*. 2016; 53(2): 1199–1204.
- 66- Bohlouli S, Ghaedi G, Heydari M, Rahmani A, Sadeghi E. Effect of dietary Persian oak (*Quercus brantii* var. *persica*) fruit extract on survival growth performance, hematological and immunological parameters in rainbow trout, *Oncorhynchus mykiss*, fingerlings. *Aquacult Nut*, 2016; 22:745-751.
- 67- Sadeghi E, Shabani M, Mahmodi M, Mohammadi GH, Asadi F. Evaluation of Zearalenone mycotoxin in edible oils distributed in Kermanshah City by high performance liquid chromatography. *Acta Med Medit*. 2016; 32: 1457-1462.
- 68- Sadeghi E, Barkhordar S, Sharafi K, Mohammadi GH, Asadi F. Determination of Zearalenone levels in consumed rice samples in Iran by high performance liquid chromatography (2015). *Acta Med Medit*. 2016; 32: 1021-1025.
- 69- Bohlouli Oskoi S, Rabzia A, Sadeghi E, Chobsaz F, Khazaei M. *in vitro* Anti-Proliferative Effect of Adiponectin on Human Endometriotic Stromal Cells through AdipoR1 and AdipoR2 Gene Receptor Expression. *I Biomed J*. 2016; 20(1): 12-17.
- 70- Sadeghi E, Yeganeh S, Shoeibi S, Amirahmadi M, Karami F, Sharafi K. Determination of acrylamide in traditional and industrial breads: A case study: Tehran, Iran. *I J Pharm & Tech*. 2016; 8(2): 12881-12892.
- 71- Sadeghi E, Ebadi S, Karami F, Bashiry M, Sharafi H. Evaluation of antimicrobial effect of *Ferulago angulata* essential oil and nisin on *Staphylococcus aureus* growth in Iranian white cheese production and preservation trend. *I J Pharm & Tech*. 2016; 8(3): 17927-17941.
- 72- Meskini H, Sadeghi E, Nosrati A, Nosrati P, Bashiry M. Study of Bacterial Contamination of Currency Notes and Coins Collected in Kermanshah in 2014. *Iran J Health & Environ*. 2016; 9(2): 223-232.
- 73- Sadeghi E, Bohlouli Oskoi S, Bashiry M, Mohamadi M, Mohammadi A, Jamilpanah M. Antimicrobial Effects of *Mentha pulegium* Essential Oil on *Listeria monocytogenes* in Iranian White Cheese. *J Food Qual Hazard Cont*. 2016; 3: 20-24.
- 74- Sadeghi E, Abdi S, Yarmohammadi A, Beiranvand B, Yarmohammadi H. Study on attitudes of kermanshah university of medical sciences health branch students' about food safety in 2013. *I J Pharm & Tech*. 2016; 8(2): 13953-13961.
- 75- Bohlouli Oskoi S, Khazaei M, Khazaei MR, Rabzia A, Sadeghi E. Adiponectin Effect on Nitric Oxide Secretion by Normal and Endometriotic Human Endometrial Stromal Cells: *in vitro* Study. *I J Morphol*. 2015; 33(1): 337-341.
- 76- Sadeghi E, Sharafi K, Almasi A, Dayhim M, Azizi E, Ghayebzadeh M. Study on the nitrite and nitrate levels changes by drying and frying processing in vegetables. *Iran J Health & Environ*. 2015; 7(4): 491-498.
- 77- Sadeghi E, Bohlouli Oskoi S, Sarafi K, Mohammadi M. Determination and assessment of three heavy metal content (Cd, Pb and Zn) in Scomberomorous commerson fish caught from the Persian Gulf. *Bulg Chem Com*. 2015; 47: 222 – 225.
- 78- Babakhanian A, Momeneh T, Aberoomand P, Kaki S, Toriki M, Sadeghi E. A fabricated electro-spun sensor based on Lake Red C pigments doped into PAN (polyacrylonitrile) nano-fibers for electrochemical detection of Aflatoxin B1 in poultry feed and serum samples. *Analyst*, 2015; 140: 7761-7767.

- 79- Sadeghi E, Bohlouli Oskoi S, Mesgarof H, Sarafi K. The study of nitrite and nitrate levels in meat products distributed in Kermanshah. *I Occup Health*. 2015; 11(6): 94-100.
- 80- Tehrani F, Sadeghi E. Effect of Mint Essential Oil on Growth of *Listeria monocytogenes* during the Ripening and Storage of Iranian White Brined Cheese. *J Appl Environ Biol Sci*. 2015; 5(7): 150-154.
- 81- Sadeghi E, Asadi F, Bohlouli Oskoi S, Dargahi A, Mohammadi A. Antimicrobial effect of essential oils: a systematic review. *J Food Hyg*. 2015; 5(2):1-26.
- 82- Sadeghi E, Bohlouli Oskoi S, Salati A, Pashar Y, Mohammadi M. Determination of Histamine in marine fillet fish (Lion fish, Mullet fish, Drum fish and Snapper fish) in Kermanshah. *Intl J Agri Crop Sci*. 2015; 8(1): 1-4.
- 83- Rezai R, Sadeghi E, Nateghi L, Mohammadi M. The Effect of *Cuminum cyminum* Essential oil on Growth and Survival of *Staphylococcus aureus* during Storage of Hamburger. *International Journal of Biosciences*. 2014; 5(4): 18-26.
- 84- Sadeghi E, Bohlouli Oskoi S, Hashemian, AH, Mohammadi A, Pashar Y. Evaluation of Zearalenone levels in Breads in Kermanshah city in 2012- 2013. *Intl J Agri Crop Sci*. 2014; 7(13): 1293-1297.
- 85- Darderafshi MJ, Bahrami GR, Sadeghi E, Khanahmadi M, Mohammadi M, Mohammadi R. The effect of *Ferulago angulata* essential oil on *Staphylococcus aureus* during the manufacture and preservation of Iranian white cheese. *I J Nut Sci& Food Tech*. 2014; 8(4):13-20.
- 86- Haghghitalab A, Karami M, Sadeghi E. Investigation of Heavy Metals with some Methods on vegetables. . *Intl J Agri Crop Sci*. 2014; 7(7): 417-421.
- 87- Sadeghi E, Pirsahab M, Mesgarof H, Sharafi K. Study of chemical quality of flour produced in Kermanshah and Ilam factories. *I Occup Health*. 2014; 10(5): 92-98.
- 88- Bohloli S, Hashemian, AH, Sadeghi E. Study of Dirofilariosis in the Kermanshah province in 2011-2012. *J Vet Lab Res*. 2013; 5:47-54.
- 89- Sadeghi E, Mohammadi M, Sadeghi M. Systematic review study of Aflatoxin M1 level in raw, pasteurized and UHT milk in Iran. *I J Nut Sci& Food Tech*. 2013; 7(5): 1-14.
- 90- Amiri MJ, Karami M, Sadeghi E. Determination of AFB1 in Peanut, Almond, Walnut and Hazelnut in Kermanshah Markets, Iran. *Intl J Agri Crop Sci*. 2013; 6(17): 1199-1202.
- 91- Sadeghi E, Mohammadi M, Bohlouli Oskoi S. The evaluation of Aflatoxin M1 level in collected raw milk for pasteurized dairy factories of Kermanshah in 2010-2011. *Zahedan J Res Med Sci*. 2013; 15(3): 26-29.
- 92- Sadeghi E, Almasi, A, Hashemian, AH, Bohlouli Oskoi S. Study on the effect of boiling and freezing process on nitrate and nitrite levels in consumed vegetables in Kermanshah in 2012. *I J Nut Sci& Food Tech*. 2013; 7(5): 34-41.
- 93- Sepahi Vida, Karami Matin B, Memar Eftekhary L, Rezaei M, Sabour B, Sadeghi E. Factors Affecting Teachers' Evaluation from the Viewpoint of the Students' at Kermanshah University of Medical Sciences. *Educ Res Med Sci* 2013; 2(2): 20-26.
- 94- Sadeghi E, Akhondzadeh A, Noori N, Khanjari A, Partovi R. Effect of *Cuminum Cyminum* L. Essential oil and *Lactobacillus Acidophilus* (A PROBIOTIC) on *Staphylococcus Aureus* during the Manufacture, Ripening and Storage of White Brined Cheese. *J Food Proces& Pres*. 2013; 37: 449–455.

- 95- Sadeghi E, Hashemian, AH, Mohammadi M. Study on the microbiological and chemical characterization of the meat products consumed in Kermanshah in 2012. *I J Nut Sci& Food Tech.* 2013; 7(5), 281-287.
- 96- Fazlara A, Sadeghi E. Study on antimicrobial effect of Cumin cyminum essential oil on *Listeria monocytogenes* in Iranian White cheese. *I J Food Sci,* 2012. 9(35): p. 44-35.
- 97- Bohlouli Oskoi S, Salati A, Sadeghi E, Tahmasebi Kohyani A, Parseh A. Effects of dietary administration of *Echinacea purpurea* on growth indices and biochemical and hematological indices in rainbow trout (*Oncorhynchus mykiss*) fingerlings. *Fish Physiol Biochem.* 2012; 38: 1029–1034.
- 98- Almasi, A, Hashemian, AH, Bohlouli Oskoi S, Sadeghi E. Epidemiology of brucellosis in population under coverage of Mahidasht health and Curative center through 2004-2010 based on Geographical Information System (GIS) . *Arch Des Sci J.* 2012; 65(11): 406-412.
- 99- Pirsahab M, Sadeghi E, Mahmoodi M. Study of quantitative and qualitative of urban waste content in Kangavar, 2009. *KUMS J.* 2011; 15(4): 308-310.
- 100- Sadeghi E, Buhloli, S., Almasi, A., Khazaii, M. Recognition of Illegal Tissues in the Meat Products from Kermanshah Supply Centers during the years 2009-2010. *J Gonabad Uni Med Sci.* 2011; 17(2), 55-60.
- 101- Almasi, A, Sadeghi E. Identifying a cost effective method for thermo tolerant coli forms enumeration in raw water resources used for domestic consumption and irrigation. *Int J Water Res& Environ Eng.* 2011; 3(12): 283-287.
- 102- Sadeghi E, Akhondzade, A, Misaghi, A. Effect of Cuminum cyminum essential oil on growth of *Staphylococcus aureus* in hurdle technology. *J. Herbal Med.* April 2010; 130- 40.
- 103- Sadeghi E, Buhloli, S., Almasi, A. Survey of Total Colony Count and *Listeria Monocytogenes* in Fresh Fish in Kermanshah. *J Marine Sci& Tech.* 2010; 9(3), 30-36.
- 104- Sadeghi E, A fabricated electro-spun sensor based on Lake Red C pigments doped into PAN (polyacrylonitrile) nano-fibers for electrochemical detection of Aflatoxin B1 in poultry feed and serum samples. *Analyst* 140 (22), 7761-7767.

Research Projects (old to present)

- Identification and detection of unauthorized tissues of meat and sausage products supplied at Kermanshah Distribution Centers, 2008 -2009.
- Evaluation of micronutrients and nitrate and nitrite in meat and meat products in Kermanshah, 2010.
- Study of Nitrate and Urea in Processed Vegetables Used in Kermanshah, 2010.
- Investigation of Aflatoxin M1 in milk of Dairy Factories of the province, 2011.
- Investigation of the amount of histamine in the fillet of marine fish (Kaleh, Shiridah, Sorkho and Milkfish) delivered in

Kermanshah, 2011.

- Evaluation of zearalenone content in breads delivered in Kermanshah city, 2012.
- Investigating the Effects of Ulcerative Anticulisitis and Essential Oil of Ferulago Angulata in Mice Field, 2013.
- Determination of fatty acid content in food stuffs supplied in Kermanshah, 2014.
- Check the compliance of the information on the food label with its actual composition in Kermanshah, 2012.
- An overview of the antimicrobial effects of essential oils, 2012-2013.
- Investigation of Heavy Metals in Distributed Cereals and Grains in Kermanshah Area, 2012.
- Evaluation of aflatoxin content in raw milk, pasteurized and sterilized milk in Iran, 2012-2013.
- Study of chemical and microbiological properties of meat products used in Kermanshah city, 2011.
- Investigation of heavy metals (cadmium, lead, zinc) in the fillet of marine fish (Shardidah, Sorkh and Milk) caught from the Persian Gulf, 2012-2013.
- Study on the effects of Chaivar essential oil on Staphylococcus aureus in Iranian white cheese production process.
- Evaluation of antimicrobial effects of oat fruit pile extract in preventing fish corruption.
- Evaluation of the efficiency of different disinfectants in reducing microbial contamination of vegetables supplied in Kermanshah.
- Investigating the amount of Aflatoxin B1 in peanut-almonds, walnuts and fruits in Kermanshah, 2013.
- Investigating the Effect of use Preservation coating of Chitosan Enriched with Camellia sinensis on the quality and shelf life of fried fish fillets in refrigerated temperature.
- Investigating the number and type of bacterial contamination of Iranian coins and common banknotes in the city of Kermanshah, 2014.
- Production of probiotic flavored carbonated beverage.

Effect of Ferulago angulata Essence on Soya Soy Sustainability during Storage.

- Evaluation of the level of zearalenone in rice through high performance liquid chromatography.
- Evaluation of the amount of zearalenone in edible oils supplied in Kermanshah by high performance liquid chromatography.
- The attitude of health students of Kermanshah University of Medical Sciences about food safety.
- Internal evaluation of Kermanshah University of Medical Sciences, 2016.
- Investigation of antioxidant properties of Ferulago angulata in some fried frying oils during expedited storage.
- Antimicrobial effect of essential oil and ethanolic and aqueous extracts of Ferulago angulata plant on growth of staphylococcus aureus isolated from subclinical mastitis under laboratory conditions.
- Investigation Physicochemical and structural characteristics of polyvinyl alcohol composite film - coated gum kitty,

reinforced with cellulose nanofibers.

-Optimization of Gum Extract from *Plantago ovata* forsk and Determination of the Properties in Edible Gum Composites and Modified Starch.

-Effect of Plasticizer Concentration on Physicochemical, Mechanical and Structural Properties of Chitosan-Gelatin Composite Film.

-Investigation of oxidative stability of natural oils of olive, sunflower and sesame produced in Kermanshah retail stores.

-Physicochemical and structural characteristics of composite film of polyvinyl alcohol - Persian gum.

-The effect of nano silica as the role of binding on the physicochemical and structural properties of a combination of poly vinyl alcohol and gelatin.

-Physicochemical and structural physicochemical properties of polyvinyl alcohol composite film - cellulose nanofibres reinforced gum.

-Measurement of the compounds in the *Ornithogaloma* plant of Liliaceae and optimization of Inulin extraction by using the response surface method.

-Investigating the effect of phototoxidation in the presence of riboflavin sensitizers on the physicochemical properties of gelatin oral film.

-Extraction optimization of gum from *Plantago ovata* forsk and determination of physicochemical properties of Psyllium seed gum/ modified starch composite edible films.

-Effect of nano-SiO₂ as a crosslinking on the physicochemical and structural properties of gelatin/polyvinyl alcohol blend film

-Comparison of *Ferulago angulata*, *Mentha pulegium* and *Cuminum cyminum* essential oils effect on frying oil during deep frying of potato

-Effects of concentration of plasticizers on physico-chemical, mechanical and structural properties of chitosan-gelatin composite film

-Investigation oxidative stability of sesame, sunflower and olive natural oils produced in retail outlets

-Evaluation of antibacterial effect of essential oil, aqueous and alcoholic extract of *Ferulago angulata* on *Staphylococcus aureus* growth isolated from subclinical mastitis, in vitro study

-Effect of physicochemical and structural properties of polyvinyl alcohol-farsi gum blend film

-Study of physicochemical and structural characteristics of the Polyvinyl alcohol - Gum Tragacanth composite film reinforced with Cellulose nanofibers

-Study of colored edible biofilm production based on poly(vinyl alcohol) and canthaxanthin using response surface methodology

-Effect of gamma radiation, microwave and roasting processing on aflatoxin level of pistachio nut

-Investigation of fraud in the types of Pasteurized and sterilized milk and dough distributed in the province of Kermanshah in 2018

-Fates of deoxynivalenol and deoxynivalenol-3-glucoside from wheat flour to Iranian traditional breads

-The effect of phosphocasein bioactive peptides on the physicochemical, structural, antioxidant and antimicrobial

properties of gelatin edible films

- Comparison effect of *Ferulago angulata*, and *Cuminum cyminum* essential oils on frying oil during frying of hamburger
- Comparison effect of *Thymus vulgaris* L., *Mentha piperita* and *Rosmarinus officinalis* L on frying oil during deep frying of potato
- The effect of polygalacturonic acid thiourea complex on detoxification of patulin in juice simulator
- Effect of microwave, frying and cooking temperature on Zearalenone in corn oil
- The fate of aflatoxin B1 during processing in traditional Khuzestan date cookie
- Effect of pH and heat processing on migration of some heavy metals from copper pot to the food simulants
- The survey of consumption pattern and determination of aflatoxin B1 levels in types of livers Kermanshah in 2018-2019
- Investigation of aflatoxins M1 and B1 changes in different stages of preparation of Tarkhineh
- Fabrication electrochemical sensor to determination T2-Toxin in polluted food
- Fabricating nano-sensors based on printed and electrodes for measuring arsenic in rice and drinking water and mercury in drinking water and canned fish
- Study of detoxification level of aflatoxin M1 by aqueous extract of *Satureja sahendica* and *Pistacia atlantica* in Iranian dough
- Study on detoxification level of aflatoxin M1 by aqueous extract of *Ferulago angulata* and *Origanum vulgare* in stirred Yoghurt
- Investigation of physico-chemical and detoxification of inulin and beta-glucan in aflatoxin B1 level in meat products of sausage
- Optimization of biosynthesis of stabilized silver nanoparticles using bitter orange peel by-products
- Evaluation of peeled oleaster (*Elaeagnus angustifolia* L.) flour (PO) and unpeeled oleaster flour (UPO) effect as an antimicrobial, stabilizer, and antioxidant in the production of mayonnaise
- Risk assessment and determination of compounds in raw, cooked and grilled maize in Kermanshah in 2020 and 2021
- Properties of the edible films based on zedo gum - carboxymethyl cellulose containing lemon verbena and *ferulago angulata* essential oils on the shelf life chicken meat stored at refrigeration temperature
- Effect of psyllium gum and gelatin composite on simultaneous microencapsulation of *Lactobacillus casei* and Organic Selenium and its qualitative characteristics in storage and gastrointestinal simulation
- Authentication of red meat hamburger brands in Iran for chicken meat fraud using Real-time PCR based on TaqMan assay
- Assessment of aflatoxin B1 changes, in bread and traditional wheat-based products during processing and estimation of its Dietary Intake
- Production of Probiotic Jelly Enriched with Vitamin D and Reduced calories
- Risk assessment and exposure to aflatoxins B1 through the consumption of traditional cookies in Kermanshah

- Study of photocatalytic effect of chlorophyll on detoxification of aflatoxin B1
- Investigation of heavy metals, aflatoxin B1, synthetic dyes, microplastics, trans fatty acids and microorganisms in rice bread produced in Kermanshah province in the year 2020-2021
- Production and characterization of edible film based on gelatin–chitosan containing Ferulago angulate essential oil and its application in the prolongation of the shelf life of turkey meat
- Investigation of the effect of fat replacement with structured oleogel of cress seed gum and ferula gammosa gum on physicochemical properties of hamburgers
- Preparation and production of color marker film based on gelatin and kappa karaginan with curcumin in smart food packaging
- Fabrication and characterization of Oleogel stabilized by zein-xanthan particles
- Design of Antimicrobial packaging based on polycaprolactone/nanofiber chitin polymers containing antimicrobial and antioxidant compounds of chlorogenic acid-natamycin and cinnamon essential oil to increase the shelf life of traditional and industrial breads
- Design of intelligent active colorimetric indicators based on biodegradable biopolymers of nanofibers, gelatin containing lactoferrin and saffron pigment using electrospinning method for use in food packaging
- Production of fortified and functional traditional dairy products
- Production of antifungal active coating based on gelatin-carboxymethyl cellulose contains Cinnamomu Xnzeylanicum (Cinnamon) and Rosmarinus officinalis L.(Rosemary) antimicrobial essential oils to increase the shelf life of nuts (pistachio and almond)
- Production of antifungal active biocomposite coatings based on chitosan-polyvinyl alcohol containing antimicrobial essential oils of Cinnamomum zeylanicum (Cinnamon)and Rosmarinus officinalis L.(Rosemary) to increase the shelf life of Toast

Books

- 2020
- 2020
- 2021
- Chemical and microbiological control of milk and dairy products.
- Application of gum in the food industry.
- Aflatoxin in milk and dairy products.

Inventions & Innovations

- 2015
- 2012
- 2019
- 2017
- Establishment of the Research Center of the Environmental Determinants of Health.
- Establishment of a continuous bachelor degree in food science and technology with a trend to quality control of health.
- Establishment of the Laboratory of Food Microbiology.

- 2018
 - 2019
 - 2018
 - 2021
- Establishment the Master's degree in Food Science and Technology with Quality Control of Health.
 - Establishment the Master's Degree in Health and Food Safety.
 - Establishment of food quality control lab.
 - Establishment of School of Nutrition and Food Technology.
 - Establishment the Ph.D Degree in Health and Food Safety.

Patents

- 2021
 - 2021
 - 2019
 - 2019
 - 2022
 - 2021
- Synbiotic Low calorie Ice cream Enriched with Vitamin D
 - Functional edible Film
 - Probiotic Low calorie Soft drinks
 - Functional meat product
 - Functional flour
 - Functional bean & lentil can

Conferences

1- Sadeghi, E., Buhloli, S. Organizing for off shoring Innovation with Managing Globalization of R&D. The 1st International Congress of R&D of Industries 25-26 June; 2007, Tehran, Iran.147-156.

2-Sadeghi, E., Limooi, M. Isolation *E.coli 0157H7* from raw milk. The 1st International Congress of Enteric Pathogens 12-13 Jun; 2008, Sanandaj, Iran.p:197.

3-Sadeghi, E., Almasi, A.Isolation and enumeration of Psychotropic Bacterial of Pasteurized Milk in Kermanshah. The 1st International Congress of Food Hygiene 25-26 April; 2009, Tehran, Iran.p:80.

4-Sadeghi, E. Globalization of R&D and economic development. The 1st International Congress of R&D of Industries 25-26 June; 2007, Tehran, Iran. Full text. p:27-35.

5- Sadeghi, E., Buhloli, S. Apply of correct quality control in dairy industry. The 2nd International Congress of R&D of Industries 21-23 June; 2008, Tehran, Iran. Full text. p:54-59.

6- Sadeghi, E., Buhloli, S. Apply micro encapsulation to stabilize Riboflavin in milk. Iran- India joint International Congress of Nano Technology 27-29 April; 2008, Tehran, Iran.p:86.

7- Sadeghi E., Almasi, A, Rashidi A, Bohlouli Oskooi S. Isolation *Salmonella enterica* serovar Typhimurium from poultry meat in kermashah using PCR method. Full text, Food and Biotechnology Conference. Kermanshah 2010; 21-28.

8- Sadeghi E, Bohlouli Oskoi S, Almasi A, Fazlara A. Evaluation of Cuminum cyminum essential oil antimicrobial effects on *Listeria monocytogenes* in Iranian white cheese. First International congress of Microbiology. 2011.

Workshops

- The acquisition of a professional certification of Probiotics usage in food from Hansen, Denmark, **2008**.
- Acquiring a Certification Examining Microbial fast Methods in controlling of food substances from Don Whitley, England, **2007**.
- Getting the certificate of production the first example of enriched diet yoghurt from Functional Food in **2006**.
- Acquiring a certificate to investigate the residues of antibiotics in dairy products from Hansen, Denmark, **2007**.
- Getting an International Certificate in Preliminary Management of Research and Development(R & D) from URS, England, **2007**.
- Getting an International Certificate in advanced Management of Research and Development(R & D) from URS, England, **2008**.

Awards & Grants

- Acquiring the Award of Top Researcher in Kermanshah University of Medical Sciences in **2008, 2011, 2012, 2015**.
- Acquiring the Top Technology Award in Kermanshah University of Medical Sciences in **2013-2016**.
- Acquiring the Award of Top (**R&D**) manager in **2018**.
- Member of the Association of Iranian Food Science and Technology Professionals.
- Acquiring the Award of Top Educational Professor in Kermanshah University of Medical Sciences in **2009, 2011, 2014, 2017**.
- Top 1% highly cited Researchers(ESI) **2021**