

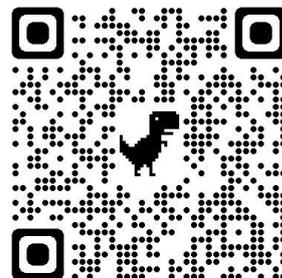
Moein Bashiry

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Objective :

A highly skilled and motivated food scientist with a passion for innovation and sustainability, seeking to leverage my expertise in food safety, quality assurance, and processing to contribute to the development of cutting-edge food products and technologies .

Education:

-PhD in Food Science and Technology, Shaheed Beheshti Medical University, Tehran, Iran, 2017-2021

-Master of Science in Food Science and Technology, Shaheed Beheshti Medical University, Tehran, Iran, 2011-2014

-Bachelor of Science in Food Science and Technology, Shaheed Beheshti Medical University, Tehran, Iran, 2007-2011

Skills and Expertise :

- Proficient in scientific search, EndNote, and statistical software such as STATA .
- Experienced in working with Design Expert software, Crystal Ball and Microsoft Office .
- Excellent written and verbal communication skills in English .
- Strong ability to work within a team and independently.
- Highly motivated and disciplined with a strong desire to learn and succeed.

Professional Experience:

Assistant professor

Food science and technology department of Kermanshah university of medical sciences, 2021 to present.

- Collaborate with cross-functional teams composed of scientists, statisticians and engineers to design and execute experiments, analyze data, and interpret results using statistical software .
- Actively participate in team meetings, provide constructive feedback, and contribute to the development of new ideas and strategies .
- Communicate research findings and recommendations to stakeholders with diverse backgrounds and skill levels, including scientific peers, industry partners, and regulatory agencies .
- Lead and mentor junior researchers and interns, providing guidance and support in developing their skills and advancing their career goals .
- Conduct research on food safety, quality assurance, and processing, with a focus on developing innovative and sustainable food products
- Publish research findings in high-impact scientific journals
- Develop and maintain relationships with industry partners and stakeholders to identify emerging trends and opportunities for collaboration.

Food Safety Consultant

Akhtarimanesh Dairy Company, Kermanshah, Iran | 2020 - 2022

- Collaborated with clients to develop and implement food safety and quality management systems, providing guidance on best practices and regulatory compliance .
- Communicated effectively with clients and stakeholders, building strong relationships based on trust and mutual respect.
- Provided training and mentoring to food industry professionals on topics such as HACCP, GMPs, ISO 22000 and regulatory compliance, adapting communication style and content to meet their specific needs .

Achievements :

-Led a research project that resulted in the development of a novel extraction method named DLLME.

-First-authored, correspond-authored and co-authored several research articles published in top-tier and high-ranked scientific journals, including *Trends in Food Science and Technologies*, *Food Chemistry*, *Science of The Total Environment* and *Food Reviews International*

-Successfully managed and completed several consulting projects for high-profile clients, resulting in customer satisfaction .

Research projects

Projects done in Kermanshah University of Medical Sciences:

- ✦ The effect of cold plasma treatment on the reduction of aflatoxin B1 in oat, 2022.
- ✦ Investigating the reduction of aflatoxin B1 in sesame seeds by cold plasma method, 2022.
- ✦ Risk assessment of heavy metals in cheese globally, 2022.
- ✦ Systematic review and meta-analysis of concentration and prevalence of heavy metals in cheese, 2021.
- ✦ Prevalence and concentration of heavy metals in meat, a systematic review and metaanalysis, 2021.
- ✦ Investigating the effect of plasticizer concentration on the physicochemical, mechanical and structural properties of chitosan-gelatin composite film, 2016.
- ✦ The effect of nanosilica as a binding agent on the physicochemical and structural properties of polyvinyl alcohol and gelatin composite film, 2016.

Projects done in Shaheed Beheshti Medical University:

- ✦ Prevalence of *Campylobacter* in raw and pasteurized milk worldwide: A systematic review and meta-analysis, 2021.
- ✦ Risk assessment of heavy metals in cereal-based baby foods in children in Iran, 2020.
- ✦ Systematic review and meta-analysis of the prevalence of *Listeria monocytogenes* in dairy products in the Middle East countries, 2019.

- ✦ Prevalence of aflatoxins in commercial baby foods: Systematic review and metaanalysis, 2019.
- ✦ Risk assessment of aflatoxins in cereal-based baby food in Iran and investigate its relationship with the components used in the product formula. 2020.
- ✦ A systematic review of aflatoxin detoxification methods in edible oils, 2019,
- ✦ optimization of polyamines extraction in turkey breast meat samples and optimization of curing agents' concentration on polyamines content in turkey breast meat, 2013.

Publications:

- Salim, S. A., Sarraf ov, N., Dana, Z., Hashami, Z., Afrah, A., Sadeghi, E., & **Bashiry, M.** (2023). A comprehensive image of environmental toxic heavy metals in red meat: A global systematic review and meta-analysis and risk assessment study. *Science of The Total Environment*, 164100. <https://doi.org/https://doi.org/10.1016/j.scitotenv.2023.164100>
- Taghizadeh, M., Nematollahi, A., **Bashiry, M.**, Javanmardi, F., Mousavil, M., & Hosseini, H. (2022). The global prevalence of *Campylobacter* spp. in milk A systematic review and meta-analysis. *International Dairy Journal*, 105423. <https://doi.org/10.1016/j.idairyj.2022.105423>
- Hashami, Z., Chabook, N., Javanmardi, F., Mohammadi, R., **Bashiry, M.**, & Mousavi Khaneghah, A. (2022). The concentration and prevalence of potentially toxic elements (PTEs) in cheese: a global systematic review and meta-analysis. *International Journal of Environmental Health Research*, 1-20. <https://doi.org/10.1080/09603123.2022.2153810>
- Butnariu, M., Quispe, C., Herrera-Bravo, J., Sharifi-Rad, J., Singh, L., Aborehab, N. M., Bouyahya, A., Venditti, A., Sen, S., Acharya, K., **Bashiry, M.**, Ezzat, S. M., Setzer, W. N., Martorell, M., Mileski, K. S., Bagiu, I.-C., Docea, A. O., Calina, D., & Cho, W. C. (2022). The Pharmacological Activities of *Crocus sativus* L.: A Review Based on the Mechanisms and Therapeutic Opportunities of its Phytoconstituents. *Oxidative medicine and cellular longevity*, 2022, 8214821. <https://doi.org/10.1155/2022/8214821>
- **Bashiry, M.**, Javanmardi, F., Taslikh, M., Sheidaei, Z., Sadeghi, E., Abedi, A.-S., Alizadeh, A. M., Hashempour-Baltork, F., Beikzadeh, S., & Riahi, S. M. (2022). *Listeria monocytogenes* in Dairy Products of the Middle East Region: A Systematic Review, Meta-Analysis, and Meta-Regression Study. *Iranian Journal of Public Health*, 51(2), 292-305. [10.18502/ijph.v51i2.8682](https://doi.org/10.18502/ijph.v51i2.8682)
- Barzegar, G., Rezaei Kalantary, R., **Bashiry, M.**, Jaafarzadeh, N., Ghanbari, F., Shakerinejad, G., Khatebasreh, M., & Sabaghan, M. (2023). 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, 30(2), 5126-5136. <https://doi.org/10.1007/s11356-02222446-6>

- Fardin Javanmardi, Diako Khodaei, Zhaleh Sheidaei, Moein Bashiry, Kooshan Nayebzadeh, Yasser Vasseghian & Amin Mousavi Khaneghah (2022) Decontamination of Aflatoxins in Edible Oils: A Comprehensive Review, *Food Reviews International*, 38:7, 1410-1426, DOI: 10.1080/87559129.2020.1812635

- **Bashiry, M.**, Yazdanpanah, H., Sadeghi, E., Mirmoghtadaie, L., Mortazavian, A. M., Mohammadi, A., Nematollahi, A., Hejazi, E., & Hosseini, H. (2021). Occurrence of Aflatoxins in Commercial Cereal-based Baby Foods in Iran: A Probabilistic Risk Assessment to Health. *Iranian Journal of Pharmaceutical Research: IJPR*, 20(3), 31. 10.22037/ijpr.2021.114631.14961

- **Bashiry, M.**, Javanmardi, F., Sadeghi, E., Shokri, S., Hossieni, H., Oliveira, C. A. F., & Mousavi Khaneghah, A. (2021). The prevalence of aflatoxins in commercial baby food products: A global systematic review, meta-analysis, and risk assessment study. *Trends in Food Science & Technology*, 114, 100-115. <https://doi.org/https://doi.org/10.1016/j.tifs.2021.05.014>

- **Bashiry, M.**, Hosseini, H., Mohammadi, A., Sadeghi, E., Karimian-Khosroshahi, N., Barba, F. J., & Khaneghah, A. M. (2021). Industrial and culinary practice effects on biologically active polyamines level in Turkey meat. *Quality Assurance and Safety of Crops & Foods*, 13(2), 67-78. DOI <https://doi.org/10.15586/qas.v13i2.775>

- Abedi, A.-S., Hashempour-Baltork, F., Alizadeh, A. M., Beikzadeh, S., Hosseini, H., **Bashiry, M.**, Taslikh, M., Javanmardi, F., Sheidaee, Z., Sarlak, Z., Mofid, V., Fakhri, Y., & Mousavi Khaneghah, A. (2020). The prevalence of *Brucella* spp. in dairy products in the Middle East region: A systematic review and meta-analysis. *Acta Tropica*, 202, 105241. <https://doi.org/https://doi.org/10.1016/j.actatropica.2019.105241>

- Salehi, B., Sharifi-Rad, J., Capanoglu, E., Adrar, N., Catalkaya, G., Shaheen, S., Jaffer, M., Giri, L., Suyal, R., Jugran, A. K., Calina, D., Oana Docea, A., Kamiloglu, S., Kregiel, D., Antolak, H., Pawlikowska, E., Sen, S., Acharya, K., **Bashiry, M.**, Selamoglu, Z., Martorell, M., Sharopov, F., Martins, N., Namiesnik, J., & Cho, W. C. (2019). Cucurbita Plants: From Farm to Industry. *Applied Sciences*, 9(16), 3387. <https://www.mdpi.com/2076-3417/9/16/3387>

- Ghasemi, M., Sadeghi, E., Moradi, S., **Bashiry, M.**, & Mohammadi, R. (2017). Antibacterial Effect of Nisin and Satureja edmondi Essential Oil Alone and In Combination with each other on Growth of *Staphylococcus aureus* in Hamburgers [Research(Original)]. *Journal of Mazandaran University of Medical Sciences*, 26(145), 222-232. <http://jmums.mazums.ac.ir/article-1-9480-en.html>

- **Bashiry, M.**, Mohammadi, A., Hosseini, H., Kamankesh, M., Aeenehvand, S., & Mohammadi, Z. (2016). 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, 190, 1168-1173.
<https://doi.org/https://doi.org/10.1016/j.foodchem.2015.06.079>

- **Bashiry, M.**, Mohammadi, A., Hosseini, H., Aenehvand, S., & Mohammadi, Z. (2014). Determination of Biologically Active Polyamines in Turkey Breast Meat by HPLC and Derivatization with Dansyl Chloride. Nutrition and Food Sciences Research, 1(2), 49-53. <http://nfsr.sbm.ac.ir/article-1-46-en.html>