

# Moein Bashiry

Email:

[MoeinBashiry@gmail.com](mailto:MoeinBashiry@gmail.com)

## **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.

### **Achievements:**

- Lead 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.

### **Thesis**

- The effect of DBD-cold plasma Falling water treatment and laccase enzyme on the reduction of patulin in apple juice, 2024. (Supervisor)
- Identification of butter adulterations in Kermanshah city by qualitative and quantitative analysis methods 2024. (Supervisor)
- Investigating the effectiveness of physicochemical and biological methods in reducing heavy metals in Zahedi dates and their juice 2024. (Advisor)
- The effect of DBD-cold plasma Falling water treatment on the reduction of aflatoxin B1 in soymilk, 2023. (Supervisor)
- The effect of cold plasma treatment on the reduction of aflatoxin B1 in oat, 2022. (Advisor)
- Investigating the reduction of aflatoxin B1 in sesame seeds by cold plasma method, 2022. (Advisor)
-

## **Research projects**

### ***Projects done in Kermanshah University of Medical Sciences:***

- 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 meta-analysis, 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 Ochratoxin A in wheat and flour worldwide: A systematic review and meta-analysis, 2023.
- 
- 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 meta-analysis, 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:**

- ✓ Asafari, M., Nag, R., Hashami, Z., Taghizadeh, M., Hemmati, F., Hosseini, H., . . . **Bashiry, M.** (2025). How widespread and concerning is Ochratoxin A in wheat and flour? A systematic review and meta-analysis. *Food Control*, 175, 111288. <https://doi.org/https://doi.org/10.1016/j.foodcont.2025.111288>
- ✓ Sorayae, D., **Bashiry, M.**, Talatappeh, H.D. et al. How do culinary practices affect acrylamide level and quality in schnitzels? A health risk assessment study among an Iranian university population. *Food Measure* (2025). <https://doi.org/10.1007/s11694-025-03210-z>
- ✓ Hasanvand, S., Hashami, Z., Zarei, M., Merati, S., **Bashiry, M.**, & Nag, R. (2024). Is the milk we drink safe from elevated concentrations of prioritised heavy metals/metalloids? A global systematic review and meta-analysis followed by a cursory risk assessment reporting. *Science of The Total Environment*, 175011. DOI: <https://doi.org/10.1016/j.scitotenv.2024.175011>
- ✓ 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., Khatibasreh, 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/s11356-022-22446-6>

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

**Teaching:**

- Food technology
- Food hygiene
- Food chemistry
- Food poisoning