



نام و نام خانوادگی: دکتر معین بشیری

رشته تحصیلی: علوم و صنایع غذایی

رتبه علمی: استادیار

آدرس: گروه علوم و صنایع غذایی، دانشکده علوم تغذیه و صنایع غذایی دانشگاه علوم پزشکی کرمانشاه، کرمانشاه، ایران

ایمیل: Moeinbashiry@gmail.com

اطلاعات فردی

علاقه: تدریس، بازاریابی، مشاور صنعتی، ورزش (شنا، پینگ پنگ، والیبال، دوچرخه سواری)
خصوصیات: آماده کار تیمی، سخت کوش، سریع، دقیق، انگیزه بالایی برای یادگیری، منظم.

تحصیلات عالی

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| • ۱۳۹۶-۱۳۹۹ □ | • دانشگاه علوم پزشکی شهید بهشتی |
| • دکتر تخصصی علوم و صنایع غذایی گرایش کنترل کیفی | • استاد راهنما: دکتر هدایت حسینی عنوان پایان نامه: آنالیز خطر افلاتوکسین ها در غذای کودک در ایران |
| • ۱۳۹۰-۱۳۹۳ □ | • دانشگاه علوم پزشکی شهید بهشتی |
| • کارشناسی ارشد علوم و صنایع غذایی | • استاد راهنما: دکتر هدایت حسینی |
| | • عنوان پایان نامه: بررسی میزان آمین های بیوژن در گوشت بوقلمون و بررسی میزان تغییرات آن بعد از عمل اوری و فرایند های حرارتی |
| • ۱۳۸۶-۱۳۹۰ □ | • دانشگاه علوم پزشکی شهید بهشتی |
| • کارشناسی علوم و صنایع غذایی | |

زمینه های اصلی تحقیقاتی

- آنالیز الاینده های شیمیایی (مایکوتوکسین ها و فلزات سنگین)
- آنالیز خطر آلاینده های شیمیایی

مهارت ها

- زبان انگلیسی – فارسی
- نرم افزاری
- دیزاین اکسپرت ، STATA

مقالات منتشر شده

- ❖ 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>
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- ❖ 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>
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پایان نامه ها و پروژه های تحقیقاتی

پایان نامه ها

- 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)

پروژه ها

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

کتاب

• ۱۳۹۶ درسنامه جامع صنایع غذایی ویژه داوطلبان آزمون ها تحصیلات تکمیلی

تدریس

- زبان تخصصی
- شیمی مواد غذایی
- مسمومیت مواد غذایی
- بهداشت مواد غذایی
- تکنولوژی قند
- تکنولوژی شکلات شیرینی و نوشیدنی