

Maryam Abbasvali



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Associate Professor (Food Hygiene)

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**Associate professor** in Department of Food Hygiene and Quality Control,  
School of Nutrition and Food Science,  
Shiraz University of Medical Sciences,  
Shiraz 7134814336, Iran.

Maryam Abbasvali

**Position: Associate Professor (Food Hygiene)**

**ORCID: 0000-0003-4744-4170**

**EDUCATIONS:**

2004-2010 **Ph.D., Food Hygiene**

Department of Food Hygiene and Public Health, School of Veterinary Medicine, Shiraz University, Shiraz 71345–1731, Iran

Thesis: Effects of electrical stimulation on post-mortem changes and meat quality of the Iranian fat-tailed sheep

Supervisors: Professor Mahmoud Aminlari and Professor Seyed Shahram Shekarforoush.

2008-2009 **International Research opportunity**

Project: Isolation and purification of Bacillus species from milk, identification of isolates by biochemical tests and APIs, and isolation of DNA for identification purposes.

School of Agriculture and Food Sciences, University of Queensland Saint Lucia, Queensland, Australia.

Supervisors: Professor Hilton Deeth

1996-2003 **DVM, Doctor of Veterinary Medicine**

School of Veterinary Medicine, Shiraz University, Shiraz 71345–1731, Iran

Thesis: Evaluation and standardization of Dot ELISA for diagnosis of sheep brucellosis

Supervisors: Professor Roya Firouzi and Dr. Seyed Mohammad Hossein Hosseini.

**HONOURS AND AWARDS:**

2004-2010 Scholarship from the Iranian Ministry of Science and Technology for a PhD in Food Hygiene at Shiraz University.

2008-2009 Scholarship from the Ministry of Science and Technology of Iran to spend a one-year research opportunity at the University of Queensland Australia.

## ACADEMIC AND ADMINISTRATIVE EXPERIENCE:

2021-Present **Associate professor** in Department of Food Hygiene and Quality Control, School of Nutrition and Food Science, Shiraz University of Medical Sciences, Shiraz, Iran.

2011-2021 **Faculty member** in Department of Food Hygiene and Quality Control, Faculty of Veterinary Medicine, Shahrekord University, Shahrekord, Iran.

2018-2020 **Head**, Department of Food Hygiene and Quality Control, Faculty of Veterinary Medicine, Shahrekord University, Shahrekord, Iran.

## RESEARCH INTERESTS:

- ❖ Food hygiene, Food Microbiology, Food safety, Food quality.
- ❖ Extending the shelf life of foods using natural additives.
- ❖ Food edible coating and food safety
- ❖ Active edible packaging.
- ❖ Detection and prevention of various microbial and chemical contaminants transmitted by food.
- ❖ Researches on new practical methods for producing, processing and packaging food.

## RESEARCH EXPERIENCE

### Supervisor of DVM theses:

2020 Title: Comparing the effectiveness of chitosan and nanochitosan coatings on the quality of refrigerated chicken breast fillets.  
Student: Mozghan Azimi

2017 Title: Evaluation of the inhibitory effect of zinc oxide nanoparticles on biofilm formation of some foodborne bacterial pathogens.  
Student: Fatemeh Shahriari

2015 Title: Investigation of the antioxidative effect of hydroalcoholic extract of olive (*Olea europaea* L.) leaves on oxidative stability of soybean oil.  
Student: Mahboobeh Naderi

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- 2015 Title: Evaluation of acetone extract of olive (*Olea europaea* L.) leaf on soybean oil oxidation.  
Student: Banafsheh Mostaghazi
- 2014 Title: Antioxidative activity of olive (*Olea europaea* L.) leaf extract on oxidative stability of vegetable oil.  
Student: Sattar Bahmaninia
- 2012 Title: Antibacterial effect of ethanol extract of sumac on some food borne pathogenic bacteria in meat extract.  
Student: Elnaz Mohammadi

**Supervisor of MSc theses:**

- 2020 Title: Shelf life extension of chicken breast meat using chitosan and  $\epsilon$ -polylysine during cold storage.  
Student: Sarina Salimian
- 2020 Title: Effect of Chitosan nanoparticle and  $\epsilon$ -polylysine coatings on the quality changes of chicken breast meat during storage at 4 °C.  
Student: Najmeh Hadizadeh
- 2019 Title: Investigation of heavy metal contamination in traditional and industrial Doogh (Persian yogurt drink) in Shahrekord market.  
Student: Hadiseh Baharloo
- 2019 Title: Evaluation of heavy metal contamination in raw and pasteurized milk in Shahrekord market.  
Student: Mohammad Rezapoorian
- 2018 Title: Effect of polylysine and carrageenan coating on shelf life extension of rainbow trout (*Oncorhynchus mykiss*) during chilled storage at 4°C.  
Student: Sedigheh Rahimi
- 2017 Title: Effect of active edible coating in shelf life extension of rainbow trout (*Oncorhynchus mykiss*) during chilled storage.  
Student: Fahimeh Mahmoodi
- 2016 Title: Effect of post-packaging pasteurization process and  $\epsilon$ -poly-lysine to extend shelf life of ready-to-eat turkey breast.  
Student: Neda Vahabi Anaraki

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- 2015 Title: Determination of Natamycin in industrial and traditional Doogh (Persian yogurt drink) samples in Shiraz market.  
Student: Sajjad Roosta
- 2015 Title: Determination of potassium sorbate and sodium benzoate in industrial and traditional Doogh (Persian yogurt drink) samples in Shiraz market.  
Student: Hamed Taleb
- 2014 Title: Comparison of antibacterial activity of four varieties of olive (*Olea europaea* L.) leaf extract on foodborne pathogen.  
Student: Mahmood Esmaeili
- 2014 Title: A study on antioxidative and antimicrobial properties of aqueous and alcoholic saffron (*Corocus Sativus* L.) tepal extracts on quality and shelf life of white pacific shrimp (*Litopeneus Vannamei*) stored on crushed ice.  
Student: Afshin Ranaei

**Supervisor of Ph.D. thesis:**

- 2023 Title: Evaluation of nitrite replacement with encapsulated *Ziziphora clinopodioides* essential oil and *Heracleum persicum* ethanolic extract in chitosan-gelatin nanofiber on chemical, microbial, and sensory properties of vacuum packed emulsion type sausage.  
**Student:** Ehsan Mohebbi

**Advisor of DVM (Doctor of Veterinary Medicine) thesis:**

- 2015 Title: Antifungal effects of *Echinophora platyloba* on fungal population of Iranian white cheese.  
Student: Samira Ahmadi

**Advisor of MSc theses:**

- 2021 Investigating of microbial contamination of equipment and staff of koochchenar resturants  
Student: Sirus Abbasi
- 2021 Antibacterial activity of essential oil of *Anethum graveolens* and *Mentha spicata* against *E.coli* O157:H7 in Iranian feta cheese at 4 and 15°C  
Student: Parinaz Ahmadi

- 2021 Effect of chitosan and *Satureja hortensis* essential oil on shelf-life extension of ready to cook chicken kebab during refrigerated storage  
Student: Asma Zadsar
- 2021 Title: Effect of biodegradable edible film of nanocomposite based on nano clay montmorillonite with essential oil of clove on shelf life of chicken under refrigerated storage.  
Student: Negin Rabeiee,
- 2021 Title: Effect of biodegradable edible film on cellulose based corn-nano-crystalline cellulose with peppermint essential oil on turkey breast shelf life in refrigerated conditions.  
Student: Khadijeh Ahmadi,
- 2020 Title: Effect of immersion in safflower oil nanoemulsion and *Cuminum cyminum* essential oil combined with oxygen scavenger on shelf life of lamb *Longissimus dorsi* muscle under chilled condition.  
Student: Mahmood Hasani Javanmardi,
- 2019 Title: Inactivation of *Listeria monocytogenes* in apple juice by *Mentha spicata* oil and ethanolic extract and essence of cinnamon.  
Student: Nadia Fijivari,
- 2019 Title: Investigating the hygiene status of Najaf Abad poultry slaughterhouse during the production process  
Student: Amir Shafiei,
- 2019 Title: Evaluation of the changes in the amount of heavy metals in raw milk during dry milk production  
Student: Hasan Fallahi,
- 2019 Title: A study on prevalence of *staphylococcus aureus* and enterotoxin genes (A, B, C, D) isolated from creamy sweets in Shahrekord and antibiotic resistance pattern of the isolates.  
Student: Zahra Hashemi Beni,
- 2018 Title: Survey on some adulterants in row cow milk delivered to dairy plants of Amol, Mazandaran.  
Student: Arash Ebadi,
- 2016 Title: Antibacterial effect of alcoholic extract of *Mentha spicata* and *Eryngium caeruleum* on *Esherichia coli* and *Staphylococcus aureus* in soy cheese.  
Student: Fatemeh Amini,

- 2014 Title: Determination of freshness of cultured shrimp using some mechanical properties and image processing coupled with ANN.  
Student: Reza Goli,
- 2013 Title: Detection of microbial contamination in UHT milk packages using ultrasonic sensors.  
Student: Vahid Mohammadi,

**Advisor of Ph.D. theses:**

- 2022 Effects of *Salvia hispanica* essential oil nanoencapsulation on the survival of *Lactobacillus Casei* and *Bifidobacterium lactis* in synbiotic ice cream and analyzing of sensory , textural and physicochemical properties  
Student: Fatemeh Amini,
- 2021 Title: Effect of chitosan edible film incorporated with nanoemulsion of cumin essential oil and gamma irradiation on the quality of beef during storage at refrigeration.  
Student: Hosein Dini
- 2021 Title: Investigation of the inhibitory effects of Magnesium oxide and Copper oxide nanoparticles on biofilm formation of four pathogenic foodborne bacteria using microtiter plate method and drop plate method.  
Student: Parisa Hashemifard
- 2019 Title: Evaluation of in vitro toxicity of silica and magnesium oxide nanoparticles  
Student: Samira Ghorbani
- 2018 Title: Study of edible coating based on potato starch incorporated with *Ziziphora clinopodioides* & *Thymus daenensis* essential oil on microbial and chemical propertis of raw chicken breast at refrigerated temperature.  
Student: Mojtaba Rajabian
- 2017 Title: Inhibitory effect of *Echinophora platyloba* essential oil on growth and aflatoxin formation by *Aspergillus flavus* in culture media and cheese.  
Student: Hoda Hasanvand

## PUBLICATIONS

### Book publishing:

Evaluation and Management of Seafood Health and Quality (2014), 354 pages, publisher: Shiraz University Press, first edition (Translated from English to Persian).

### PEER-REVIEWED PUBLICATIONS

#### Scientific articles published in national and international journals:

Mohebi E, **Abbasvali M**, Shahbazi Y. Development of biomaterials based on chitosan-gelatin nanofibers encapsulated with Ziziphora clinopodioides essential oil and Heracleum persicum extract for extending the shelf-life of vacuum-cooked beef sausages. *International Journal of Biological Macromolecules*. 2023 Dec 31;253:127258.

Praisa Hashemifard Dehkordi, P., Hamdollah Moshtaghi H., & **Abbasvali M** (2023). Effects of magnesium oxide and copper oxide nanoparticles on biofilm formation of Escherichia coli and Listeria monocytogenes. *Nanotechnology* 34 (2023) 155102 (11pp).

Bonyadian, M., Fallahi, H. & **Abasvali, M.** (2022). Assessment of Changes in Levels of Mercury, Lead, Cadmium, and Arsenic in Raw Milks during Milk Powder Production. *Iranian Journal of Nutrition Sciences & Food Technology*, 16(4), pp.77-85. (In persian).

Hasani-Javanmardi, M., Fallah, A. A., & **Abbasvali, M.** (2021). Effect of safflower oil nanoemulsion and cumin essential oil combined with oxygen absorber packaging on the quality and shelf-life of refrigerated lamb loins. *LWT*, 111557.

Sisakht, P. M., Nematollahi, A., **Abbasvali, M.**, & Kaboutari, J. (2021). Effect of aqueous and ethanolic extracts of *Carum copticum* (Ammi trachyspermum) and *Stachys lavandulifolia* (Stachys lavandulifolia) on *Streptococcus iniae* causative of streptococcosis. *Iranian Journal of Veterinary Clinical Sciences*, 14(2). (In persian).

Dini, H., Fallah, A.A., Bonyadian, M., **Abbasvali, M.** and Soleimani, M. (2020). Effect of edible composite film based on chitosan and cumin essential oil-loaded nanoemulsion combined with low-dose gamma irradiation on microbiological safety and quality of beef loins during refrigerated storage. *International Journal of Biological Macromolecules*. 164: (1501-1509).

**Abbasvali M**, Vahabi Anaraki, Neda, Bonyadian, Mojtaba (2020). Effects of post-packaging pasteurization process on microbial, chemical, and sensory quality of ready-to-eat cured vacuum-packed turkey breast. *Journal of Food Safety*, <https://doi.org/10.1111/jfs.12776>.

Bonyadian M., Ebadi A., **Abbasvali M.**, Torian F., Hashemi beni Z. (2020). Study of raw milk frauds delivered to dairies in Mazandaran province. *Food Science and Technology*. Accepted. (In persian).

Moshtaghi M, Ghorbani S, Shekarforoush S, Ghaisari HR, Sedaghati F, **Abbasvali M** (2019). In vitro toxicological assessment of MgO and Silica Nanoparticle in human colon carcinoma cells. *Nanomedicine Research Journal*. 2019, 4 (2): 77-83.



Rajabian M., Bonyadian M., **Abbasvali M.**, Khanjari A. (2019). Effects of potato starch edible coating containing *Ziziphora clinopodioides* and *Thymus daenensis* essential oils on chemical organoleptic properties of chicken breast. *Journal of Veterinary Research*. 74 (4): 450-463. (In persion)

Jamshidi L., Moshtaghi H., **Abbasvali, M.** (2018). Evaluation of whey powder on starter cultures activity, physico-chemical and sensory properties of yoghurt, *Food Science and Technology*, 2018, 15(6): 91-101. (In persion).

**Abbasvali M.**, Ebrahimi Kahrizsangi A, Shahriari F. (2017). Evaluation of the inhibitory effects of Zinc oxide nanoparticles on biofilm formation of some foodborne bacterial pathogens. *Iranian Journal of Medical Microbiology*. 2017; 11 (5):115-124. (In persion).

**Abbasvali M.**, Taleb Najafabadi H., Falah Mehrjerdi A. (2017). Analysis of chemical properties and determination of two preservatives in industrial dough consumed in Shiraz. *Journal of Food Hygiene*. 2017; 7, 3 (27): 49 – 59. (In persion).

Rajabian M, Bonyadian M, **Abbasvali M.**, Khanjari A. (2017). Investigation on the antibacterial properties of *Ziziphora clinopodioides* and *Thymus daenensis* essential oils against some food pathogenic bacteria. *Journal of Applied Microbiology in food industry*. 2017, 3(3): 65-76. (In persion).

Amini F, Moshtaghi H, **Abbasvali M.** Antibacterial effect of methanolic extract of *Eryngium caeruleum* and *Mentha spicata* on *Staphylococcus aureus* in a food model at 15°C. *Journal of Food Microbiology*. 2016, 3 (3): 25-36. (In persion).

**Abbasvali M.**, Vahabi Anaraki N. Determination of microbial contamination of olovie salads consumed in Isfahan. *Journal of Food Microbiology*. 2016, 3 (2): 85-96. (In persion).

Mohammadi V, Ebrahimi R, Ghasemi Varnamkhasti M, **Abbasvali M.**, Lahimgarzade A. Detection of microbial contamination of UHT milk packages using ultrasonic system. *Iranian Journal of Food Science and Technology*. 2016, 13 (51): 149 – 157. (In persion).

**Abbasvali, M.**, Ranaei, A., Shekarforoush, S.S. and Moshtaghi, H (2016). The effects of aqueous and alcoholic Saffron (*Crocus sativus*) tepal extracts on quality and shelf-life of pacific white shrimp (*Litopeneous vannamei*) during iced storage. *Journal of Food Quality*, 39(6), pp.732-742.

Hasanvand H., Moshtaghi H., Heshmati A., Boniadian M., **Abbasvali M.** (2016). Inhibitory effect of *Echinophora platyloba* Essential Oil on *Aspergillus flavus* in culture media and cheese. *Journal of Food Quality and Hazards Control*. 3: 122-127.

Amini F., Moshtaghi H., **Abbasvali M.** (2016). Antibacterial impact of methanol extract (*Eryngium Caeruleum*) on *Escherichia coli* and *Staphylococcus aureus* in a food model at 4 °C. The Caspian Sea Journal. 10 (1): 607-613.

**Abbasvali M,** Hoseini MH, Firuzi R. Standardization of Dot-ELISA for diagnosis of brucellosis in sheep and comparison of it with other conventional serological tests. Iranian Journal of Veterinary Clinical Sciences. 2016. 10 (1): 63-71. (In persion).

Shekarforoush SS, Azizi shirazi A, **Abbasvali M.** Effects of packaging on microbiological, chemical and physical properties of farmed rainbow trout (*Oncorhynchus mykiss*) stored in refrigerator. Journal of Fisheries Science and Technology. 2015. 3 (4). 31-42. (In persion).

Mohammadi V, Ebrahimi R, Ghasemi Varnamkhasti M, **Abbasvali M.** Ultrasonic detection modeling of the *Escherichia coli* microbial contamination of UHT milk packages using artificial neural network. Iranian Journal of Biosystems Engineering. 2015. 46 (3): 219-227. (In persion).

**Abbasvali M,** Esmaeili Koutamehr M, Moshtighi H, Eskandari M (2015). Effect of leaf extract of olive (*Olea europaea*) cultivars on *Staphylococcus aureus*. Online Journal of Veterinary Research. 19 (8): 519-529.

**Abbasvali M,** Esmaeili Koutamehr M, Moshtighi H, Eskandari M (2015). Effect of olive leaf extracts on *Salmonella Typhimurium*. Online Journal of Veterinary Research. 19 (9): 632-641.

**Abbasvali, M.,** Esmaeili, K.M., Moshtaghi, H. and Eskandari, M.H. Comparison of antibacterial activity of four cultivars of olive (*Olea europaea*) leaf extract on *Bacillus cereus*. Journal of Food Hygiene. 2015, 5, 2 (18): 41 – 52. (In persion).

**Abbasvali M,** Esmaeili Koutamehr M, Moshtaghi H, Eskandari M.H. Antibacterial activity of acetonc, ethanolic and methanolic olive leaf extracts of four Iranian cultivars against *Escherichia coli*. Journal of Food Microbiology, 2015, 2 (2): 67 - 77. (In persion).

Vahid M, Ghasemi-Varnamkhasti M, Ebrahimi R, **Abbasvali M** (2014). Ultrasonic techniques for the milk production industry Measurement 58:93-102.

Shekarforoush S, Razavi S, **Abbasvali M** (2013). First Detection of Sarcocystis *ovirsute* from Cattle in Iran. Iranian Journal of Veterinary Research, 14:155-157.

**Abbasvali M,** Shekarforoush S, Aminlari M, Ebrahimnejad H (2012). Effects of Medium-Voltage Electrical Stimulation on Postmortem Changes in Fat-Tailed Sheep. Journal of Food Science. 71:47-53.

Shekarforoush S.S, Kiaie S.M, Karim G, Razavi Rohani S.M, Rokni N, **Abbasvali M**. Study on the overview on foodborne bacteria in food with animal origin in Iran; part four: poultry and egg. *Journal of Food Hygiene*. 2013. 3, 1 (9): 45 – 64. (In persion).

Moshtaghi H, **Abbasvali M**, Mohammadi E, Safian A.R, Adel M. Investigation of antibacterial effects of ethanolic extract of Sumac (*Rhus coriaria* L.) against *Escherichia coli* in vitro. *Journal of Food Hygiene*, 2013, 3, 2 (10): 1 - 8. (In persion).

Shekarforoush, S.S., Razavi, R.S., Karim, G., Kiaie, S.M.M., Rokni, N. and **Abbasvali, M**. Study on the overview on food borne bacteria in food with animal origin in Iran; Part three: seafood. *Journal of Food Hygiene*. 2013, 2 4 (8):15 - 32. (In persion).

Shekarforoush, S.S., Rokni, N., Karim, G., Razavi, R.S., Kiaie, S.M.M. and **Abbasvali, M.**, 2012. Study on the overview on food borne bacteria in foodstuffs with animal origin in Iran, part two: meat and meat products. *Journal of Food Hygiene*. 2012, 2 3 (7):1- 14. (In persion).

Shekarforoush, S.S., Rokni, N., Karim, G., Razavi, R.S., Kiaie, S.M.M. and **Abbasvali, M**. Study on the overview on food borne bacteria in foodstuffs with animal origin in Iran, part two: meat and meat products. *Journal of Food Hygiene*. 2012, 2 2 (6):1- 30. (In persion).

**Abbasvali M**, Shekarforoush S, Aminlari M (2010). Effect of electrical stimulation and ageing on postmortem changes and meat quality in sheep. *Online Journal of Veterinary Research*. 14:194-207.

#### **PAPERS and POSTERS PRESENTED at NATIONAL and INTERNATIONAL CONFERENCES:**

- 1) **Abbasvali M**, Mahmoudi F, Moshtaghi H. (2018). Effect of active edible coating of carrageenan enriched with olive leaf extract on the chemical properties of rainbow trout kept at 4 ° C. Paper presented at the First National Congress of Food Hygiene, September 5-6 of 2018, Orumieh, Iran.
- 2) **Abbasvali M**, Rahimi P., Moshtaghi H. (2018). The effect of polylysine and carrageenan coating on chemical properties of rainbow trout kept at 4 ° C. Paper presented at the First National Congress of Food Hygiene, September 5-6 of 2018, Orumieh, Iran.
- 3) **Abbasvali M**, Vahabi Anaraki N, Bonyadian M. (2018). Effect of ε-poly-lysine to extend shelf life of ready-to-eat turkey breast. Poster presentation at the 19<sup>th</sup> International Congress of Microbiology of Iran, 4 September 2018, Tehran, Iran.
- 4) **Abbasvali M**, Rahimi S, Moshtaghi H. (2018). Effect of polylysine and carrageenan coating on microbial properties of rainbow trout (*Onchorynchus mykys*) during chilled

storage at 4°C. Poster presentation at the 19<sup>th</sup> International Congress of Microbiology of Iran, 4 September 2018, Tehran, Iran.

- 5) **Abbasvali M**, Mahmoodi F, Moshtaghi H. (2018). Effect of active edible coating on microbial properties of rainbow trout (*Onchorynchus mykiss*) during chilled storage. Poster presentation at the 19<sup>th</sup> International Congress of Microbiology of Iran, 4 September 2018, Tehran, Iran.
- 6) **Abbasvali M**, Mostaghazi B. (2018). Evaluation of acetone extract of olive (*Olea europaea* L.) leaf on soybean oil oxidation. Poster presentation at the 7<sup>th</sup> National congress on Medicinal Plants, 12 May 2018, Shiraz, Iran.
- 7) **Abbasvali M**, Naderi Boldaji M. (2018). Investigation of the antioxidative effect of hidroalcoholic extract of olive (*Olea europaea* L.) leaves on oxidative stability of soybean oil. Poster presentation at the 7<sup>th</sup> National congress on Medicinal Plants, 12 May 2018, Shiraz, Iran.
- 8) **Abbasvali M**, Ebrahimi A, Shahriari F. (2016). Antimicrobial and anti–biofilm formation activities of zinc oxide nanoparticles on *Staphylococcus aureus*. Poster presentation at the 17<sup>th</sup> international and Iranian congress of microbiology. Tehran University of Medical Sciences, on August 23-25, 2016.
- 9) **Abbasvali M**, Ebrahimi A, Shahriari F. (2016). Antibacterial activity and inhibitory effect of zinc oxide nanoparticle on *Escherichia coli* biofilm formation. Poster presentation at the 17<sup>th</sup> international and Iranian congress of microbiology. Tehran University of Medical Sciences, on August 23-25, 2016.
- 10) Amini F, Moshtaghi H, **Abbasvali M**. (2016). Antibacterial effect of *Eryngium caeruleum* methanol extract on *Escherichia coli* and *Staphylococcus aureus* in a food model at 4° C. Poster presentation at the 3<sup>rd</sup> International Conference on Science and Engineering, 2 June 2016, Istanbul, Turkey.
- 11) **Abbasvali M**. (2015). *Bacillus coagulans* as a valuable probiotic. Poster presentation at the 1<sup>st</sup> research conference on science of food industry, 16 October 2015, Tehran, Iran.
- 12) **Abbasvali M**. (2015). The use of polylysine as a natural antimicrobial compound. Poster presentation at the 1<sup>st</sup> research conference on science of food industry, 16 October 2015, Tehran, Iran.
- 13) **Abbasvali M**. (2015). The use of natural preservatives in increasing the shelf life of vegetable oils. Poster presentation at the 1<sup>st</sup> research conference on science of food industry, 16 October 2015, Tehran, Iran.
- 14) Moeini E, **Abbasvali M**, Ghorbani S, Sarmast Ghahfarrokhi E. (2015). Application of natural compounds to reduce synthetic preservatives and produce healthy food. Poster

presentation at the Third Grand Conference on Food Science and Technology, 2015 September 9-11, Isfahan, Iran.

- 15) Moeini E, **Abbasvali M**, Ghorbani S, Sarmast Ghahfarrokhi E. (2015). Identification of bacteriophage entry pathways to dairy plants and their diagnostic methods. Poster presentation at the Third Grand Conference on Food Science and Technology, 2015 September 9-11, Isfahan, Iran.
- 16) Ghorbani S, **Abbasvali M**, Moeini E, Sarmast Ghahfarrokhi E. (2015). Control of bacteriophages in fermented dairy products. Poster presentation at the Third Grand Conference on Food Science and Technology, 2015 September 9-11, Isfahan, Iran.
- 17) **Abbasvali M**. (2015). Using nanoparticles to prevent biofilm formation of Foodborne pathogenic bacteria. Poster presentation at the Twenty-third National Iranian Congress of Food Science and Technology. 14-15 October 2015, Islamic Azad University of Quchan Branch, Quchan, Iran.
- 18) **Abbasvali M**. (2015). Applications of electronic nose system in food quality control. Poster presentation at the Twenty-third National Iranian Congress of Food Science and Technology. 14-15 October 2015, Islamic Azad University of Quchan Branch, Quchan, Iran.
- 19) **Abbasvali M**. (2015). Methods of polyphenol oxidase enzyme inhibition and prevention of black spotting in shrimp. Paper presented at the Twenty-third National Iranian Congress of Food Science and Technology. 14-15 October 2015, Islamic Azad University of Quchan Branch, Quchan, Iran.
- 20) **Abbasvali M**. (2015). The application of bionanocomposites in food packaging. Paper presented at the Third Grand Conference on Food Science and Technology, 2015 September 9-11, Isfahan, Iran.
- 21) **Abbasvali M**. (2015). Nano-biosensors in the food industry. Paper presented at the Third Grand Conference on Food Science and Technology, 2015 September 9-11, Isfahan, Iran.
- 22) **Abbasvali M**. (2015). Active and intelligent food packaging. Paper presented at the Third Grand Conference on Food Science and Technology, 2015 September 9-11, Isfahan, Iran.
- 23) **Abbasvali M**. (2015). Residual impacts of agricultural pesticides on consumer health and the need to replace biological pesticides. Paper presented at the Second National Conference on Medicinal Plants, Traditional Medicine and Organic Agriculture 27 August 2015, Hamedan, Iran.
- 24) **Abbasvali M**. (2015). Development of milk processing industry of necessities of the province. Paper presented at the National Conference on Development of Chaharmahal va Bakhtiari Province, 14 May 2015, Shahrekord, Iran.

- 25) **Abbasvali M.**, Andalib F. (2015). Organic foods. Paper presented at the National Conference on Science and New Technologies in the Food Industry. 1 January 2015, Torbat-e Heydarieh, Iran.
- 26) **Abbasvali M.**, Andalib F. (2015). Application of nanotechnology in food packaging. Paper presented at the National Conference on Science and New Technologies in the Food Industry. 1 January 2015, Torbat-e Heydarieh, Iran.
- 27) **Abbasvali M.** (2015). Potential of lactic acid bacteria in aflatoxin risk mitigation. Poster presentation at the 16<sup>th</sup> International Iranian Congress of Microbiology Tehran - Iran. 25 - 27 August 2015.
- 28) **Abbasvali M.** (2015). Antimicrobial activity of endophytes from medicinal plants. Poster presentation at the 2<sup>nd</sup> National conference on herbal drugs (2015). Shahrekord, Iran.
- 29) **Abbasvali M.** (2015). Tea extracts as antioxidants for food preservation. Poster presentation at the 2<sup>nd</sup> National conference on herbal drugs (2015). Shahrekord, Iran.
- 30) Ghorbani S, **Abbasvali M**, Moeini E, Sarmast Ghahfarrokhi E. (2014). Heavy metals of environmental pollutants and food safety. Poster presentation at the First National Conference on Agriculture, Environment and Food Security. 3 March 2015, Jiroft, Iran.
- 31) Moeinie S, **Abbasvali M**, Moeini E, Ghorbani S. (2014). Investigation of environmental impacts of petroleum hydrocarbon accumulation and food security. Poster presentation at the First National Conference on Agriculture, Environment and Food Security. 3 March 2015, Jiroft, Iran.
- 32) **Abbasvali M**, Ranaei A. (2014). Antioxidant properties of aqueous and alcoholic extracts of saffron tepals. Paper presented at the Twenty-second Iranian National Congress of Food Science and Technology, 30 August 2014, Gorgan, Iran.
- 33) **Abbasvali M.**, Bahmaninia S. (2014). Comparison of the antioxidant effect of ethanol extract of olive leaf of four cultivars (Shiraz, Dezfool, Zard and Roghani). Paper presented at the Twenty-second Iranian National Congress of Food Science and Technology, 30 August 2014, Gorgan, Iran.
- 34) **Abbasvali M**, Yaghoubi S, Asgari A, Shafaei A. (2014). Applying the ultrasound in the food industry. Paper presented at the First National Conference on New Advances in Food Science, 1-2 July 2014, Zahedan, Iran.
- 35) **Abbasvali M**, Ranaei A, Moshtighi H. (2014). Antimicrobial properties of aqueous and hydroalcoholic saffron (*Crocus sativus* L.) petal extracts. Poster presentation at the 15<sup>th</sup> International Iranian Congress of Microbiology. Tehran, Iran 26-28 Aug 2014.
- 36) **Abbasvali M**, Esmaeili Koutamehr M, Moshtighi H. (2014). In vitro antimicrobial properties of four varieties of olive (*Olea europaea* L.) leaf extract against *Salmonella*

*typhymurium*. Poster presentation at the 15<sup>th</sup> International Iranian Congress of Microbiology. Tehran, Iran 26-28 Aug 2014.

- 37) **Abbasvali M**, Esmaeili Koutamehr M, Moshtighi H. (2014). Comparison of antimicrobial activity of four varieties of olive (*Olea europaea* L.) leaf extract against *Staphylococcus aureus*. Poster presentation at the 15<sup>th</sup> International Iranian Congress of Microbiology. Tehran, Iran 26-28 Aug 2014.
- 38) **Abbasvali M**, Mirzaei M, Mohammad Taghi Pour L. (2013). Investigation of the application of bioremediation in food waste management. Paper presented at the 21<sup>st</sup> National Congress of Iranian Food Science and Technology, 29-31 October 2013, Shiraz, Iran.
- 39) **Abbasvali M.**, Ranaei A. (2013). Application of pulsed electric fields technology in food processing. Paper presented at the 21<sup>st</sup> Iranian National Congress of Food Science and Technology, 29-31 October 2013, Shiraz, Iran.
- 40) **Abbasvali M.**, Ranaei A. (2013). The role of food industry and its impact on reforming the consumption and nutrition management model of the society. Paper presented at the 21<sup>st</sup> Iranian National Congress of Food Science and Technology, 29-31 October 2013, Shiraz, Iran.
- 41) **Abbasvali M** (2011). Effects of modified atmosphere packaging on the shelf life of gutted rainbow trout (*Oncorhynchus mykiss*) stored at 3. Poster presentation at the 57<sup>th</sup> International Congress of Meat Science and Technology (57<sup>th</sup> ICoMST), 7-12 August 2011, Ghent, Belgium.
- 42) **Abbasvali M.** (2011). Effects of different early postmortem rigor temperature on postmortem changes and meat quality of Iranian fat-tailed sheep carcasses. Poster presentation at the 2<sup>nd</sup> International Congress of Food Hygiene 30Apr-1May.2011, Tehran, Iran.
- 43) **Abbasvali M**, Shekarforoush S, Aminlari M. (2010). Effects of electrical stimulation on total calpain Activity and quality characteristics of Iranian fat-tailed sheep carcasses. Poster presentation at the 56<sup>th</sup> International Congress of Meat Science and Technology (56<sup>th</sup> ICoMST), 15-20 August 2010, Jeju, Korea.
- 44) **Abbasvali M**, Shekarforoush S, Aminlari M. (2010). Combination effects of low voltage electrical stimulation and postmortem temperature conditioning on meat quality of the Iranian fat tailed sheep. Poster presentation at the 56<sup>th</sup> International Congress of Meat Science and Technology, (56<sup>th</sup> ICoMST), 15-20 August 2010, Jeju, Korea.
- 45) Firoozi R, **Abbasvali M** (2003). Standardization and evaluation of Dot-Eliza for diagnosis of brucellosis in sheep. Poster presentation at the 3rd International Veterinary Vaccine and Diagnostic Conference 13-18 July 2003, Ontario, Canada.

**PATENTS:**

- 2017 Applying saffron tepal extracts to extend shelf life and prevent shrimp melanosis.  
Approved by Iranian Research Organization for Science and Technology (IROST).
  
- 2016 Manufacture of carcass electrical stimulation device.  
Approved by Iranian Research Organization for Science and Technology (IROST).



## **TEACHING EXPERIENCE**

Teaching courses related to the fields of:

- ✓ PhD in Food Hygiene,
- ✓ MSc in Food Hygiene and Quality Control
- ✓ DVM

in Department of food hygiene and Quality Control, Shahrekord University, Shahrekord, Iran and Department of Food Hygiene and Quality Control, School of Nutrition and Food Science, Shiraz University of Medical Sciences, Iran. (from 2011 to Present).

- Animal and Poultry Processing Product, DVM
- Meat Hygiene and Quality of Meat and Meat Products, MSc
- Environmental Health in Food Industry, MSc
- Food Science of Animal Origin, DVM
- Environmental Contamination of Food, MSc
- Microbial Control of Food, DVM
- Milk Hygiene and Dairy-product control, MSc, Ph.D.
- Food sampling methods, MSc
- Zoonosis diseases, DVM
- Principles of Food Preservation and Packaging, MSc, Ph.D.
- Hygiene Management in the Food Industry, Ph.D.
- Seafood Hygiene, MSc, Ph.D.
- Food biochemistry and chemistry, MSc
- Quality Control of Milk and its Products MSc, Ph.D.
- Principles of Scientific Writing, Ph.D.

## **LANGUAGES**

- Persian (Farsi)
- English