

بسمه تعالی

شناسنامه علمی

نام و نام خانوادگی : اعظم عباسی

وضعیت تحصیلی:

مدرک	رشته	محل اخذ مدرک	سال اخذ مدرک
لیسانس	علوم و مهندسی صنایع غذایی	دانشگاه تهران	۱۳۸۳
فوق لیسانس	علوم و مهندسی صنایع غذایی	دانشگاه شیراز	۱۳۸۶
دکتری	علوم و مهندسی صنایع غذایی	دانشگاه تهران	۱۳۹۲

عنوان پایان نامه کارشناسی ارشد و دکتری :

بررسی امکان استفاده از تفاله حاصل از ضایعات کارخانجات فرآوری گوجه فرنگی در سس و رب

گوجه فرنگی

بررسی امکان استفاده از پروتئین آب پنیر برای تولید نانوذرات و استفاده از آن در مدل‌های غذایی به

عنوان عامل بافت دهنده

تجارب شغلی:

• از سال ۱۳۸۵ تا ۱۳۹۳

○ شاغل در پژوهشکده مکانیک شیراز و انجام:

○ طراحی خطوط فرآوری مواد غذایی

○ طراحی و انجام آزمایشات مربوط به طرح‌های صنایع غذایی

• از سال ۱۳۹۳ تا کنون

○ هیات علمی دانشکده تغذیه و علوم مواد غذایی دانشگاه علوم پزشکی شیراز از سال ۹۳ تا

کنون

○ مسول هسته استعداد درخشان دانشکده تغذیه و علوم غذایی

○ عضویت در شورای عالی غذا و تغذیه دانشگاه علوم پزشکی شیراز

○ دبیر کارگروه ارتقاء ایمنی و سلامت غذا شورای عالی غذا و تغذیه دانشگاه علوم پزشکی

شیراز

○ عضویت در کمیته فنی مواد غذایی دانشگاه علوم پزشکی شیراز

○ معاون فرهنگی و دانشجویی دانشکده تغذیه و علوم غذایی

○ معاون آموزشی گروه بهداشت و کنترل کیفی مواد غذایی

فعالیت‌های علمی و تحقیقاتی:

۱. همکار در طرح تدوین فناوری تولید جیره غذاهای فوری

۲. همکار در طرح جداسازی و خالص سازی فروکتوز از شیرهای خرمای با استفاده از روش

کروماتوگرافی

۳. همکار در طرح تدوین برنامه راهبردی استفاده بهینه از زائدات محصولات باغی

۴. همکار در طرح مطالعات اولیه و طراحی واحد نیمه صنعتی تبدیل آنزیمی گلوکز به

فروکتوز

۵. مجری طرح کارآفرینی تولید انواع نانهای فانتزی حاوی ترکیبات عملگرا در دانشگاه شیراز

۶. مجری طرح تدوین تکنولوژی و تولید غذای مورد نیاز فضانوردان در مأموریت‌های کوتاه

مدت فضایی

۷. همکار در طرح ملی تولید بیواتانول از مواد سلولزی

تجارب آموزشی:

- تدریس دورس ایمنی شیمیایی مواد غذایی، ایمنی غلات، میوه و سبزیها، روشهای نمونه برداری در مواد غذایی، ایمنی مواد غذایی جهت دانشجویان کارشناسی ارشد رشته بهداشت مواد غذایی، و دروس شیمی مواد غذایی، اثر فرایند بر مواد غذایی، مدیریت خدمات غذایی، بهداشت و بازرسی مواد غذایی جهت دانشجویان کارشناسی رشته تغذیه و بهداشت محیط
- تهیه کوریکولوم کارشناسی ارشد بهداشت و ایمنی مواد غذایی

مقالات و سیمینارها:

- ۱- عباسی، الف، نیاکوثری، م. بررسی روشهای تولید لیکوپن از ضایعات کارخانجات فرآوری گوجه فرنگی جهت ایجاد ارزش افزوده در بخش کشاورزی. ارائه به صورت سخنرانی در دهمین کنگره ملی مهندسی شیمی ایران. ۲۶-۲۴ آبان ۱۳۸۴ دانشگاه سیستان و بلوچستان.
- ۲- عباسی ، الف، فرشادفر، ش. بررسی اثر آنتی اکسیدانهای غذایی در کاهش اثرات سوء تشعشعات فضایی بر سلامتی انسان. ارائه شده در دومین کنفرانس ملی تشعشعات فضایی زمستان ۱۳۹۱.
- ۳- زارعی، م، عباسی، الف، بررسی خطر بنزن در نوشیدنیهای میوه ای. اولین همایش بین المللی پژوهشهای کاربردی در علوم کشاورزی، منابع طبیعی و محیط زیست. جولای ۲۰۱۷.
- ۴- جعفری، س، عباسی، الف. بررسی دو روش اولتراسونیک مستقیم و غیر مستقیم بر بار میکروبی و کیفیت شیمیایی جوانه گندم . اولین کنگره بهداشت و سلامت غذا. اردیبهشت

۵- باباعلی، الف، عباسی، الف. بررسی خطرات پاتولین و روشهای حذف و کاهش آن. اولین

کنگره بهداشت و سلامت غذا. اردیبهشت ۹۵.

۶- معصومی، ب و عباسی، الف، مظلومی، م. بررسی اثر زعفران بر خصوصیات میکروبی،

فیزیکوشیمیایی و پروفایل بافتی گوشت سینه مرغ نگهداری شده در یخچال. اولین کنگره

بهداشت مواد غذایی (۱۳۹۷)

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8- Mina Zareie 1, Azam Abbasi. Influence of lactic acid bacteria on Aflatoxin M1 in dairy products (Review). 4 th International Student Biotechnology Congress. (2019).

9- Abbasi, A., Rezaei, K. Extraction, analysis and application of volatile compounds from genus allium (alliaceae family): A review. 6th conference on aromatic and medicinal plants of southeast European countries, April 18-22, 2010, Antalya.

10- Abbasi, A., Niakousari, M, Erjaee, Z. Kinetics of ascorbic acid degradation in lemon juice during storage during various storage condition. 17 th international congress of chemical and process engineering. August 27, 2006.

11- Jafarisarooie, S. Abbasi. A. Ultrasonic is a green novel technology in the food industry. Surveying the effects of some plant ingredients on antibiotic resistant bacteria. 1 st International BLRCS Congress. August, 6, 2017. Tabriz. Iran.

12- Masoomi, B., Abbasi, A. Surveying the effects of some plant ingredients on antibiotic resistant bacteria. 1 st International BLRCS Congress. August, 6, 2017. Tabriz. Iran.

13- Abbasi, A. Erjaee, Z. Zareifard, M R.Niakousari ,M. Kinetics of ascorbic acid degradation in un-pasteurized lemon

juice during storageEffect of concentration and storage
condition ,CIFST/AAFC Conference

- 14- Abbasi, A.Erjaee, Z. M R. Niakousari , M. Kinetics of ascorbic acid degradation in un-pasteurized Iranian lemon juice during regular storage conditions ,CHISA 2006.
- 15- Azam Abbasi. Innovations in Production of Healthier Bakery Products: A Review. National Congress of Whole Bread and Grain Products. Jan 1-2, 2025.
- 16- Zahra Hassanzadeh-Rostami¹, Shiva Faghih, Azam Abbasi. The Effect of Biscuit Fortified with Whey Protein and Wheat Bran on Quality of Life and Mood in Overweight or Obese Adults. National Congress of Whole Bread and Grain Products. Jan 1-2, 2025.
- 17- Maryam Safarirad, Mohsen Shahdadi, Enayat Berizi, Azam Abbasi, Fatemeh Hemmati, Seyed Mohammad Mazloomi. Dietary Intake of Chromium and Barium through Consumption of Bread and Cereals among Shiraz Population, Southern Iran. . National Congress of Whole Bread and Grain Products. Jan 1-2, 2025.
- 18- Maryam Safarirad, Enayat Berizi, Seyed Mohammad Mazloomi , Azam Abbasi. Daily Intake of Molybdenum through Consumption of Bread and Cereal Products in Shiraz Population, Southern Iran. National Congress of Whole Bread and Grain Products. Jan 1-2, 2025.
- 19- Fatemeh Dezhgard, Hossein Bozorgpour Samakoush, Azam Abbasi. The Assessment of Pesticide Residues in Wheat Flour and Whole Wheat Flour: A Review. National Congress of Whole Bread and Grain Products. Jan 1-2, 2025.

- 20- Mahdiah Sharifi, Azam Abbasi. The Use of Gel-Based Systems as a Substitute for Solid Fats in Cereal Products: A Review. National Congress of Whole Bread and Grain Products. Jan 1-2, 2025.
- 21- Mohsen Shahdadi ,Maryam Safarirad , Seyed Mohammad Mazloomi , Azam Abbasi , Fatemeh Hemmati , Enayat Berizi. Assessment of Dietary Intake of Strontium through Bread Consumption in Shiraz, Iran. National Congress of Whole Bread and Grain Products. Jan 1-2, 2025.
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مقالات

- ۱- مصباحی، غ، عباسی، الف، جمالیان، ج، فرحناکی، ع. افزودن پوست و دانه گوجه فرنگی به سس کچاب به منظور بهبود ارزش تغذیه‌ای و خصوصیات رئولوژیک آن. مجله علوم و فنون کشاورزی و منابع طبیعی دانشگاه صنعتی اصفهان. شماره ۴۷ (الف). ۱۳۸۸. صفحه ۸۲-۶۹.
- ۲- عباسی، الف، شیرازی، ن، فرشادفر، ش. اثر صمغ گوار بر روی بافت و فرارایت اسانسهای اضافه شده به دوغ ایرانی. چاپ شده در فصلنامه علوم و فناوری غذایی. زمستان ۱۳۸۹.
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- Z Hassanzadeh-Rostami, AAbbasi, S Faghih. Effects of biscuit fortified with whey protein isolate and wheat bran on weight loss, energy intake, appetite score, and appetite regulating hormones

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RESEARCH PROJECTS

Supervisor in B.S project student

- Investigating the possibility of using vegetable gums to increase the shelf life of flavored dairy drink. University of Applied Science and Technology, Shiraz, Iran. (2008-2009).
- The use of hydrocolloids in dairy industries. University of Applied Science and Technology, Shiraz, Iran. (2007-2008).
- Nutritional and processing characteristics of our various formulations. University of Applied Science and Technology, Shiraz, Iran. (2007-2008).
- Making low-fat and fat-free emulsions in the meat industry. University of Applied Science and Technology, Shiraz, Iran. (2007-2008).
- Investigating the physicochemical, microbial and nutritional characteristics of camel meat. The University of Applied Science and Technology, Shiraz, Iran. (2007-2008).

Supervisor in ms thesis student

- Encapsulation of extracted sour cherry anthocyanins and copigmented with tannic acid by spray drying (2022- 2023).
- Estimation of dietary intake of molybdenum by Total diet study (TDS) method in population of Shiraz ((2022- 2023).
- Comparison of the effect of different concentrations of curcumin with butyl hydroxytoluene on the oxidative stability of cotton seed oil during accelerated storage condition (2021-2022).
- Comparison of the effect of different concentrations of phycocyanin with butyl hydroxytoluene on the oxidative stability of flaxseed oil during accelerated storage condition (2021-2022).
- Comparison of fatty acid profile, free fatty acid, antioxidant properties, phytate levels, oxalic acid, pesticide residues, mycotoxins, and sensory properties of white sesame oil with shells without shell (2020-2022).
- Investigation of effect and comparison of light exposure, oxygen, temperature of cooking and storage, storage time and fortification levels on the stability of vitamin D3 and peroxide value during the storage of fortified olive and canola oil (2017-2019).
- Comparison the effect of ambient temperature, refrigerator and freezing on aflatoxin level and peroxide value in a variety of walnut in Fars province during storage. (2016-2018)
- Effect of probiotic yoghurt and saffron on microbial and physicochemical characteristics of chicken breast meat during storage in the refrigerator. (2016-2018).
- Evaluation and comparison of ozone and ultrasonic simultaneous with vacuum packaging on microbiological, chemical and sensory properties of wheat sprout (2016-2018).

Advisor in M. S. Thesis

- Estimation of dietary intake of chromium by Total diet study (TDS) method in population of Shiraz Guided by Dr. Seyed Mohammad Mazloomi, Department of Food hygiene and quality control of food, Shiraz University of medical Science, Iran.(2021-2022).
- Estimation of dietary intake of strontium by Total Diet Study (TDS) method in population of Shiraz Supervised by Dr.

EnayatBerizi, Department of Food hygiene and quality control of food, Shiraz University of medical Science, Iran.(2021-2022).

- Comparison of the effects of vitamin D fortified oil and vitamin D supplement on improving vitamin D status and bone turnover factors among 18-30 healthy persons. Supervised by Dr. Shiva Faghih, Department of community of nutrition, Shiraz University of medical Science, Iran.(2018-2020).
- Investigating the amount of exposure to artificial colors sunset yellow and quinoline yellow through food products in the children of employees of Shiraz University of Medical Sciences. Supervised by Dr. Seyed Mohammad Mazloomi, Department of Food hygiene and quality control of food, Shiraz University of medical Science, Iran. (2020-2021).
- Angiotensin-Converting Enzyme Inhibitory Activity of Encapsulated Casein Hydrolysates. Supervised by Dr. Seyed Mohammad Hashem Hosseini, Department of Food science, School of Agriculture, Shiraz University, Iran. (2016-2017).
- Evaluation the effect of fortification with folic acid, inulin and date extract on sensory, physicochemical and microbial properties of probiotic and synbiotic dairy dessert during storage. Supervised by Dr. seyed Mohammad Mazloomi, Department of Food hygiene and quality control of food, Shiraz University of medical Science, Iran. . (2017-2018).
- Evaluation the effect of industrial processing on reduction of aerobic mesophilic bacteria, E. coli, Mold and yeast, Listeria monocytogenes, Salmonella spp. And Ecoli O157:H7 in raw vegetables. Supervised by Dr. seyed Mohammad Mazloomi, Department of Food hygiene and quality control of food, Shiraz University of medical Science, Iran. (2016-2017).
- Evaluation the effect of fortification with nutrients effective in preventing depression on the sensory, physicochemical and microbial properties of functional probiotic dairy products during storage. Supervised by Dr. Seyed Mohammad Mazloomi, Department of Food hygiene and quality control of food, Shiraz University of medical Science, Iran. (2018-2019).

Advisor in Ph.D. Thesis

- The effect of biscuit fortified with whey protein and dietary fiber on biochemical and behavioral factors of appetite, anthropometric indices, and glycemic profile in overweight or obese adults. Supervised by Dr. Shiva Faghieh, Department community of nutrition, Shiraz University of medical Science, Iran.(2018-2021).

Supervisor in Research Project

- Different kind of bread contain functional ingredients Guided by Dr. MahsaMajzoobi, Department of Food Science and Technology, Shiraz University, Iran.(2006-2007).
- Determination of macronutrient and micronutrient of mountain of truffle Terfeziacaveryi in Firoozabad and Sarvestan. (2016-2016).
- Evaluation of effect of Spirulina on oxidative stability of safflower oil. (2022-2023).
- The comparison between the oil extracted from hulled and unhulled with sesame during storage time. (2021-2021)
- Investigation of ozone with and without vacume packaging on microbial, chemical and sensory properties of wheat germ. (2018-2018).
- Contamination of rice by Lead, Cadmium and arsenic in Iran: Systematic Review and Meta-analysis. (2021-2022).

Advisor in Research Project

- Determination of aflatoxin in walnut and walnut kernels in Shiraz markets, Iran (2017-2018) Guided by Zahra Sarlak, Department of Food hygiene and quality control of food, Shiraz University of medical Science, Iran.
- Aflatoxin M1 occurrence in local dairy products in Shiraz, Southern Iran Guided by Dr. EnayatBerizi, Department of Food hygiene and quality control of food, Shiraz University of medical Science, Iran.
- Isolation and purification of fructose from date juice using chromatography method (2010-2012). Guided by Dr Mohammad Sarshr, Fars Engineering Center, Shiraz, Iran.

- Developing a strategic plan for the optimal use of horticultural waste products (2009-2010) Guided by Dr Mohammad Reza Zareeifard,, Fars Engineering Center, Shiraz, Iran.
- Application of agricultural waste materials in order to produce bioethanol (2010-2012) Guided by Dr Mohammad Sarshr, Fars Engineering Center, Shiraz, Iran.
- Extraction of sour cherry anthocyanins, copigmentation with tannic acid, encapsulation by spray drying method and investigation its stability during storage in a model beverage.
- Comparison of the effect of different concentrations of curcumin with butyl hydroxytoluene on the oxidative stability of cotton seed oil during accelerated storage condition.
- Comparison of the effect of different concentrations of phycocyanin with butyl hydroxytoluene on the oxidative stability of flaxseed oil during accelerated storage condition.

اکتشافات و اختراعات:

دستیابی به فرآیند ساخت جیره اضطراری امدادی ویژه مناطق گرم و سرد
دستیابی به فرآیند ساخت جیره حیات قابل استفاده در شرایط فورس ماژور

جوایز:

دریافت لوح تقدیر از معاونت علمی و فناوری ریاست جمهوری
دریافت لوح تقدیر از ریاست پژوهشکده مکانیک پژوهشگاه فضایی ایران

استفاده از نرم افزارها:

Microsoft office 98, 2000, xp

Microsoft word 2000

Microsoft Excel 2000

Microsoft power point

Internet Explorer

COSTAT

SPSS

Design Expert

برگزاری دوره‌های آموزشی

۱. مدیریت خدمات غذایی
۲. مدیریت کنترل کیفیت میکروبی
۳. تاریخ مصرف مواد غذایی
۴. عوامل موثر عوامل زیان آور شیمیایی در آشپزخانه بیمارستان
۵. فراورده های پرو بیوتیک، عملکرد ها و چشم اندازها
۶. انواع روغن های خوراکی و کاربرد آنها
۷. روشهای نمونه برداری از مواد غذایی