



خلاصه رزومه فارسی 1401/3/26

مشخصات فردی

نام و نام خانوادگی: هادی پورجعفر
تاریخ و محل تولد: 1359/12/24 - تبریز
دانشیار بهداشت مواد غذایی، دانشگاه علوم پزشکی البرز، مرکز تحقیقات
پروبیوتیک و مکمل های غذایی
اچ اندیکس: 20

تحصیلات

دکتری عمومی دامپزشکی (تبریز) - دکتری تخصصی بهداشت مواد غذایی (تهران)

گزیده افتخارات

- نفر اول و فارغ التحصیل ممتاز دکتری عمومی دامپزشکی - معدل 18/22
- نفر اول و فارغ التحصیل ممتاز دکتری تخصصی بهداشت مواد غذایی - معدل 18/80
- نفر اول امتحان بورد تخصصی با امتیاز 80/50
- پژوهشگر برتر دانشگاه علوم پزشکی مراغه - 1396
- فناور برتر دانشگاه علوم پزشکی مراغه - 1397
- کسب مقام اول رویداد شتاب صنعت شیرینی و پاستیل شرکت شیوا (سن ایچ) - 1401

سوابق کار

- دانشیار بهداشت مواد غذایی و عضو هیات علمی دانشگاه علوم پزشکی البرز - مرکز تحقیقات پروبیوتیک و مکمل های غذایی - 1399 تا کنون
- دانشیار بهداشت مواد غذایی و عضو هیات علمی دانشکده علوم پزشکی مراغه - گروه آموزشی صنایع غذایی و تغذیه - 1394 تا 1401
- مسئول فنی، رئیس آزمایشگاه و مدیر تولید شرکت پروتئینی بردیای زنجان در مقاطع مختلف - 1391 تا 1394.
- پژوهشگر و موسس مرکز تحقیق و توسعه کارخانه آرد آلتین مراغه - 1396 تا 1399.

- مسئول فنی داروخانه دامپزشکی - سرپل ذهاب - 1390.
- بازرس بهداشتی سکوهاى ذبح شهر تهران از طرف سازمان دامپزشکی کل کشور - سال های 1390 تا 1393.
- مسئول فنی مرکز پخش واکسنهای دامی شهرستان بستان آباد آذربایجانشرقی - 1388.

- سابقه کار در صنعت محصولات شیرینی و نانی - 1372 تا 1388.

گزیده مسئولیت ها

- مسئول اعتبار بخشی موسسه ای دانشکده علوم پزشکی مراغه - 1397 تا 1399.
- مدیر گروه صنایع غذایی و تغذیه دانشکده علوم پزشکی مراغه - 1398.
- عضو شورای آموزشی، پژوهشی و تالیف و ترجمه دانشکده علوم پزشکی مراغه - 1395 تا 1399.
- عضو کمیته فنی و قانونی اداره نظارت بر مواد غذایی و آشامیدنی سرپرستی غذا و دارو دانشکده علوم پزشکی مراغه - 1396 تا 1398.
- مسئول آزمایشگاه جامع دانشگاه علوم پزشکی البرز - 1401.
- معاون پژوهشی مرکز تحقیقات پروبیوتیک و مکمل های غذایی دانشگاه علوم پزشکی البرز - 1400 تاکنون.
- مشاور و عضو کمیته فنی و قانونی اداره نظارت بر مواد غذایی و آشامیدنی معاونت غذا و دارو دانشگاه علوم پزشکی البرز - 1398 تاکنون.

گزیده سوابق آموزشی

- تدریس دروس بهداشت مواد غذایی، بهداشت کارخانجات مواد غذایی، میکروبیولوژی مواد غذایی، میکروبیولوژی صنعتی، شیمی مواد غذایی، بهداشت و صنایع شیر، بهداشت و صنایع گوشت و ... در مقاطع کارشناسی، کارشناسی ارشد و دکتری عمومی
- تدریس 10 کارگاه آموزشی تخصصی در سطح ملی و درون دانشگاهی

گزیده فعالیت های پژوهشی

- چاپ 74 مقاله بر اساس پایگاه اسکوپوس
- چاپ 7 کتاب و فصل کتاب انگلیسی و فارسی
- راهنمایی و مشاوره 10 پایان نامه مقاطع ارشد و دکتری عمومی
- مجری و همکار نزدیک به 30 پروژه پژوهشی
- همکاری در تدوین 4 استاندارد ملی

گزیده فعالیت های فناورانه و ارتباط با صنعت

- دبیر کمیته اقتصاد دانش بنیان شهرستان مراغه - 1396 تا 1399.
- مسئول دفتر ارتباط با صنعت دانشکده علوم پزشکی مراغه - 1395 تا 1399.
- عضو شورای فناوری دانشکده علوم پزشکی مراغه - 1397 تا 1399.
- 2 ثبت اختراع در حوزه تخصصی مستخرج از پایان نامه و طرح پژوهشی
- جذب گرنت پژوهشی از صنعت در 4 طرح متفاوت حدود یک میلیارد ریال - 1396 تا 1397.
- در شرف انعقاد قرارداد 3 طرح صنعتی - 1401.
- اخذ مجوز استقرار شرکت فناور در مرکز رشد معاونت پژوهشی دانشگاه علوم پزشکی البرز - 1401.



Curriculum Vitae

16 June 2022

Personal Details

Name: Hadi Pourjafar

Date and place of birth: 15/03/1981- Tabriz, Iran

Status: Married

Language(s): English, Persian, Turkish, Azerbaijani

Mobile: +989144082455

E-mail: Pourjafarhadi59@gmail.com

Pourjafarhadi59@ut.ac.ir

Affiliation: Associate Professor of Food Hygiene, Alborz University of Medical Sciences, Dietary Supplements and Probiotic Research Center, Karaj, Iran;

Scopus H-index: 20

Education

D.V.M. in Veterinary, Tabriz, Iran, September 2009.

D.V.M. Thesis: Study of the survival rate of free and microencapsulated *Lactobacillus acidophilus* in Iranian white cheese during manufacture and storage (Score of thesis: 19.75/20; Level of thesis: Excellent).

Ph.D. in Food Hygiene, University of Tehran, Tehran, Iran, July 2015.

Ph.D. Thesis: Viability of probiotic bacteria microencapsulated with calcium alginate – chitosan and Eudragit nanoparticles under simulated gastrointestinal conditions and during storage into Yoghurt and Doogh (Score of thesis: 20/20; Level of thesis: Excellent).

English language certificate

Advanced (Achieved 88 out of 100) from Safir Danesh Language Schools.

Honors

- 1- Ranked 1st among 67 DVM graduated students (Average: 18.22/20), September 2009.
- 2- Ranked 1st among 6 PhD graduated students from Tehran university (Average: 18.80/20), July 2015.
- 3- Ranked 1st of board examination from PhD course (PhD of Food Hygiene; average 80.5/100), May 2014.
- 4- Ranked 1st of Food Hygiene PhD entrance examination for Tehran university (also ranked 2nd for Uromieh, Share-Kord, Mashhad universities), April 2011.
- 5- Ranked 1th among all the participants of Food Hygiene PhD entrance examination form university of Science and Research (among 100 applicants), Tehran, February 2011.
- 6- Member of brilliant talented students of Tehran University at PhD course, 2014.
- 7- First rank researcher (Top Researcher) in Maragheh University of Medical Sciences, 2017, Maragheh, Iran.
- 8- First rank researcher (Top Technologist) in Maragheh University of Medical Sciences, 2018, Maragheh, Iran.
- 9- Certificate of Appreciation from Iran Veterinary Organization, “Supply of public health and healthcare-Health monitoring in Eed Gorban”. 2014.

Employments and work experience

- Associate Professor, Food Hygiene, Alborz University of Medical Sciences. 2021 until present.
- Associate Professor, Food Hygiene, Maragheh University of Medical Sciences. 2015-2021.
- Researcher of R&D in the Field of Wheat Flour, Altin Flour Co., Maragheh, Iran, 2016-2018.

- Health Technical Officer and Manager of Production, Bardia Meat products Co., Zanjan, Iran, 2012-2015.
- Health Technical Officer and Manager of Production, Bardia Hamburger Production Line, Zanjan, Iran, 2012-2015.
- Head of Chemical and Microbial Laboratory, Bardia Meat and Hamburger Co., Zanjan, Iran, 2012-2015.
- Technical Assistant of Veterinary Pharmacy, Sarpole-Zahab, Kermanshah, Iran, 2011-2012.
- Technical Assistant of Center of Livestock and Poultry Vaccination, Bostan-Abad, Eats Azerbaijan, Iran, 2010-2011.
- Inspector of Iran Veterinary Organization, “Supply of public health and healthcare-Health monitoring in Eed Gorban”. 2013, 2014 and 2015.
- Work Experience in the Bread and Confectionery Industry, Tabriz, Iran, 1993-2009.

Responsibilities

- Adviser to the Deputy Minister of Food and Drug and a member of the Technical and Legal Committee of the Food and Beverage Supervision Office, Alborz University of Medical Sciences, Karaj, Iran. 2020-2022.
- Research Advisor of the Food and Drug Administration, Alborz University of Medical Sciences, Karaj, Iran. 2020-2021.
- Head of the Comprehensive Laboratory Located in the Vice Chancellor for Research, Alborz University of Medical Sciences, Karaj, Iran. 2021-2022.
- Research Deputy of Probiotic and Dietary Supplements Research Center, Alborz University of Medical Sciences, Karaj, Iran. 2021-2022.
- Secretary of Maragheh Knowledge-Based Economy Committee, Maragheh University of Medical Sciences, Maragheh, Iran, 2017-2019.
- Establishment of Food Science and Industry Major (Quality and Health Control) at the Undergraduate Level, Maragheh University of Medical Sciences, Maragheh, Iran, 2018.
- Establishment of Food Quality Control (Food Microbiology & Food Chemistry) Lab, Maragheh University of Medical Sciences, Maragheh, Iran, 2018.
- Head of Food Science and Nutrition Department, Maragheh University of Medical Sciences, Maragheh, Iran, 2018.

- Responsible for Institutional Accreditation Package, Maragheh University of Medical Sciences, Maragheh, Iran, 2019-2020.
- Responsible for the Third-Generation University and Entrepreneurship of Maragheh University of Medical Sciences. Maragheh, Iran, 2017-2019.
- Member of Educational Council of Maragheh University of Medical Sciences. Maragheh, Iran, 2016-2019.
- Member of the Research Council of Maragheh University of Medical Sciences. Maragheh, Iran, 2016-2019.
- Manager of the Office of Industrial Relations (The interface between academia and industry) in Maragheh University of medical science. Maragheh, Iran, 2016-2019.
- Manager of Empowerment of Teachers (a part of EDC) in Maragheh University of medical science. Maragheh, Iran, 2016-2017.
- Manager of Sponsoring of Zoonosis National Conference-Focused on Brucellosis, September 8-9 2016, Maragheh, Iran.
- Manager of Scientific-Research Center of Mava (as an independent NGO) at National Young Organization of Iran. Tabriz, Iran, 2007-2009.

Teaching experience

Quality control and Food Hygiene (Food Microbiology & Food Chemistry), Hygiene and Technology of Milk, Undergraduate students of Veterinary Medicine, Islamic Azad University of Tabriz, 2018-2020.

- Food Hygiene, Industrial Microbiology, Food Microbiology, Practical Food Microbiology, Clerkship-Visiting Food Factories, Health and Safety in the Food Industry, BSc Students of Food Industry (Quality and Health Control), Maragheh University of Medical Sciences. 2018-2020.

- Food Hygiene, Food Microbiology, Clerkship-Visiting Food Factories, Sterilization principles, Expertise Language (English), BSc students of Nursing and Public Health, Maragheh University of Medical Sciences. 2016-2018.

- Basic Nutrition, Associate Degree student of Family Health, Maragheh University of Medical Sciences. 2016-2017.

- Nutrition, Food Hygiene, BSc students of Nursing, Maragheh University of Medical Sciences. 2015-2016.

- Food Hygiene, BSc students of Public Health, Maragheh University of Medical Sciences. 2015-2016.

- Basic Nutrition, **BSc students of Public Health**, Maragheh University of Medical Sciences. 2015-2016.
- Hygiene and Technology of Milk, **BSc students of Food Hygiene**, Islamic Azad University of Tabriz. 2014-2015.
- Food Microbiology, **BSc students of Food Hygiene**, Islamic Azad University of Tabriz. 2014-2015.
- Food Microbiology-Practical Food Microbiology, **BSc students of Food Hygiene**, Islamic Azad University of Tabriz. 2015-2016.
- Expertise Language (English), **BSc students of Food Hygiene**, Islamic Azad University of Tabriz. 2015-2016.
- Food Microbiology, **MSc students of Food Industry-Biotech trends**, Islamic Azad University of Marand. 2015-2016.
- Research Methodology, **MSc students of Food Industry-Biotech trends**, Islamic Azad University of Marand. 2014-2015.
- Laboratories of Food Microbiology, Food Chemistry, Hygiene and Technology of Milk, Health and Meat Inspection, **Undergraduate students of Veterinary Medicine**, Tehran University. 2013-2015.
- Laboratories and research biology lesson, **High School students**, School of Saraye Danesh-Kanoon Farhangye Amoozesh in Tehran. 2013-2014.

Projects

17. The Effectiveness of probiotics for human viral gastroenteritis: Systematic review with meta-analysis, Research Center for Evidence-Based Medicine, Health Management and Safety Promotion Research Institute, Tabriz University of Medical Sciences, Tabriz, Iran, Iranian EBM Centre: A Joanna Briggs Institute Affiliated Group, completed project: 2018.
16. Comparative study of physicochemical, textural and organoleptic properties of prebiotic flour produced using whey-inulin and whey-polydextrose, Maragheh University of medical science, completed project: 2018.
15. Survey on viability of *Lactobacillus acidophilus* microencapsulated with calcium alginate-resistant starch and Eudragit S100 during storage into whey drink and under simulated gastrointestinal conditions. Authorization, Maragheh University of medical science, completed project: 2018.
14. A survey on the Aflatoxin M1 contamination in pasteurized milk presented in Maragheh markets by HPLC method in summer and autumn seasons, Authorization, Maragheh University of Medical Sciences, completed project: 2016.

13. The study of viability of *Lactobacillus rhamnosus* probiotic with and without of presence of inulin prebiotic into synbiotic cheese during manufacture and storage, Advisor in a thesis presented for the degree of M. Sc. In Food science and technology, Islamic Azad university of Marand, finished project: 2016.

12. The study of Citric acid production rate and antibacterial properties in Kombucha beverage during producing and storage, Advisor in a thesis presented for the degree of M. Sc. In Food science and technology, Islamic Azad university of Marand, completed project: 2016.

11. The study of Glucuronic acid production rate and antibacterial properties in Kombucha beverage during producing and storage, Advisor in a thesis presented for the degree of M. Sc. In Food science and technology, Islamic Azad university of Marand, completed project: 2016.

10. The study of Glucuronic acid, Citric acid production rate and antibacterial properties in Kombucha beverage during producing and storage, Authorization, Maragheh University of Medical Sciences, completed project: 2016.

9. Evaluating movement disorder pathogenesis induced by Oxidized LDL in Rats: The Role of Inflammatory cytokines, Co-worker, Maragheh University of Medical Sciences, ongoing project: 2016.

8. Viability of probiotic bacteria microencapsulated with calcium alginate – chitosan and Eudragit nanoparticles under simulated gastrointestinal conditions and during storage into Yoghurt and Doogh, University of Tehran, July 2015.

7. Viability of free and microencapsulated *Lactobacillus casei* and *Bifidobacterium animalis* subsp. lactis in chocolate milk, and evaluation of physicochemical and sensory properties during storage, Co-worker in a thesis presented for the degree of PhD in Food hygiene and quality control: Islamic Azad university of Tehran, Science and Research branch, February 2014.

6. Survey of survival rate of free and microencapsulated *Lactobacillus acidophilus* La-5 in scallion yoghurt, and evaluation of physicochemical and sensory properties, Consulting advisor in a thesis presented for the degree of M. Sc. in Biotechnology: Higher education institute of Rab-Rashid, February 2014.

5. Survival rate of *Saccharomyces cerevisiae* and *Lactobacillus acidophilus* La5 with and without by honey in simulated gastrointestinal juice condition and their effects on GIT in rat's mice, Co-worker in a thesis presented for the degree of PhD in Mycology: Mycology Research Center, University of Tehran. October 2013.

4. Study of the behavior of *Bifidobacterium* in chocolate milk, with and without inulin, Co-worker in a thesis presented for the degree of M. Sc. In Food microbiology: Islamic Azad university of Amol, Science and Research Campus of Ayatollah Amoli branch, December 2013.

3. The study of Seasonal Incidence of *Campylobacter Jejuni* and *Campylobacter coli* in Raw Milks of Amol Town through Using M.PCR Method, Islamic Azad university of Amol, Science and Research Campus of Ayatollah Amoli branch, April 2011.

2. Study of morphological and protective characteristics of beads obtained from microencapsulation of *Lactobacillus acidophilus* probiotic as a predominant and natural flora in human gut, Army hospital of Paygahe dovome Shekarye Tabrize, April 2010.

1. Study of the survival rate of free and microencapsulated *Lactobacillus acidophilus* in Iranian white cheese during manufacture and storage, Islamic Azad university of Tabriz, DVM thesis, September 2009.

External grants

1. Survey on manufacturing of prebiotic wheat flour product. **Industrial Project-External grant (500,000,000 Rial)**. Granted by Arde Sonbole Maragheh Co., completed project: 2017.

2. Survey on manufacturing of 900-gram wheat flour product and increasing its shelf-life by gamma irradiation, **Industrial Project-External grant (500,000,000 Rial)**. Granted by Arde Sonbole Maragheh Co., completed project: 2016.

3. New design and improvement of sanitary conditions of Kettering of Amiralmomenin Hospital in Maragheh, **Industrial Project-External grant (50,000,000 Rial)**. Granted by Amiralmomenin Hospital, ongoing project: 2018.

4. Standardization and improving the efficiency of the food microbiology laboratory in 6 days, Shamse-Flahat, Maragheh, **Training Course-External grant (18,000,000 Rial)**. Granted by Shamse-Flahat Laboratory, completed project: 2018.

Some selected published papers (* = Corresponding Author)

1. Probiotics as a suitable replacement for common antibiotics against infectious disease. **Pourjafar, H.***, Ghasemnejad, R. *Ebnesina*, 2010, 13, 72-77.

2. Study of morphological and protective characteristics of beads obtained from microencapsulation of *Lactobacillus acidophilus* probiotic as a predominant and natural flora in human gut. **Pourjafar, H. ***, Mirzaei, H., Ghasemnezhad, R., Homayouni, A. *Journal of Army University of Medial Sciences*, 2011, 9(4), 233-240.

3. The Effect of microencapsulation with calcium alginate and resistant starch on the *Lactobacillus acidophilus* (LA5) survival rate in simulated gastrointestinal juice conditions. Mirzaei, H., **Pourjafar, H.***, Homayouni, A. *Iranian Journal of Veterinary Research*, 2011, 66(4), 337-342.

4. Effect of calcium alginate and resistant starch microencapsulation on the survival rate of *Lactobacillus acidophilus* La5 and sensory properties in Iranian white brined cheese. H. Mirzaei, **H. Pourjafar***, A. Homayouni. *Food Chemistry*, 2012, 132, 1966-1970.

5. Role of probiotic bacteria in cancer prevention. **Pourjafar, H.***, Ghasemnezhad, R. *Pejvad*, 2013, 1, 4, 129-134.

6. Microencapsulation of *Saccharomyces cerevisiae* and its evaluation to protect in simulated gastric conditions. Hassan Ghorbani-Choboghlo, Taghi Zahraei-Salehi, Javad Ashrafi-Helan, Ramak Yahyaraeyat, **Hadi Pourjafar**, Ali-Reza Khosravi*. *Iranian Journal of Microbiology*, 2015, 7(6): 338–342.
7. *Saccharomyces cerevisiae* var. *boulardii* as a eukaryotic probiotic and its therapeutic functions. **Hadi Pourjafar***, Negin Noori, Hassan Ghorbani-Choboghlo. *Journal of Mycology Research*, 2015, 63-75.
8. Study of protective role of double coated beads of calcium alginate chitosan- eudragit S100 achieved from microencapsulation of *Lactobacillus acidophilus* as a predominant flora of human and animals' gut. **H. Pourjafar**, N. Noori*, Hasan Gandomi, A. Akhondzadeh basti. *Iranian Journal of Veterinary Research*, 2016, 71, 3, 311-320.
9. Study on Citric Acid Production and Antibacterial Activity of Kombucha Green Tea Beverage during Production and Storage. F. Ansari, **H. Pourjafar*** and S. Esmailpour. *Annual Research & Review in Biology*, 2017, 16(3), 1-8.
10. Laboratory features of 160 CCHF confirmed cases in Zabol of Iran: A 10-year study. H. Owaysee Osquee, **H. Pourjafar**, S. Taghizadeh, M. Haghdoost, F. Ansari*. *Journal of Infection*, 2017, 74, 418-431.
11. Association between Poultry Density and Salmonella Infection in Commercial Laying Flocks in Iran using a Kernel Density. F. Ansari1, **H. Pourjafar***, S. Bokaie, S. M. Peighambari, M. Mahmoudi, M. H. Fallah, F. Tehrani, A. Rajab, S. A. Ghafouri and M. Shabani. *Pakistan Veterinary Journal*, 2017, 37(3), 299-304.
12. The viability of free and encapsulated *Lactobacillus casei* and *Bifidobacterium animalis* in chocolate milk, and evaluation of its pH changes and sensory properties during storage. R. Ghasemnezhad, **H. Pourjafar***, K. Khoaravi-Darani, K. Ala. *Annual Research & Review in Biology*, 2017, 21(3): 1-8.
13. Effect of Eudragit S100 nanoparticles and alginate chitosan encapsulation on the viability of *Lactobacillus acidophilus* and *Lactobacillus rhamnosus*. F. Ansari, **H. Pourjafar***, Vahid Jodat, Javad Sahebi and Amir Ataei. *AMB Express*, 2017, 7, 144.
14. Characteristics of Beads from *Lactobacillus acidophilus* probiotic Microencapsulation with Calcium Alginate and Resistant Starch. F. Ansari and **H. Pourjafar***. *IIOAB Journal*, 2017, 8(5), 47-52.
15. Effects of inulin and fat percentage on the viability of *Bifidobacterium lactis* Bb12 in chocolate milk. **H. Pourjafar**, V. Ayareh, G. Karim, F. Ansari and H. Kaboosi. *Bioscience Biotechnology Research Communications (BBRC)*, 2017, 10(1), 117-122.

16. Comment on “In vivo assessment of possible probiotic properties of *Bacillus subtilis* and prebiotic properties of levan”. Fereshteh Ansari, **Hadi Pourjafar***. *Biocatalysis and Agricultural Biotechnology*, 2018, 15: 119.
17. Comments on symbiotic microencapsulation to enhance *Lactobacillus acidophilus* survival. Fereshteh Ansari, **Hadi Pourjafar***. *LWT- Food Science and Technology*, 2018, 96: 526.
18. Advanced methods in ice cream analysis: a review. Aziz Homayouni, Mina Javadi, Fereshteh Ansari, **Hadi Pourjafar***, Maryam Jafarzadeh, Ali Barzegar. *Food Analytical Methods*, 2018, 1-11.
19. Stability and efficiency of double-coated beads containing *Lactobacillus acidophilus* obtained from the calcium alginate-chitosan and Eudragit S100 nanoparticles microencapsulation. Hadi Pourjafar, Negin Noori, Hasan Gandomi, Afshin Akhondzadeh Basti and Fereshteh Ansari. *International Journal of Probiotics and Prebiotics*, 2018, 13:77-84.
20. The production of probiotic Scallion Yogurt: Viability of *Lactobacillus acidophilus* freely and microencapsulated in the product. E. Abdolhosseinzadeh, A.R. Dehnad, **Hadi Pourjafar***, Aziz Homayouni, J. Hesari and F. Ansari. *Carpathian journal of food science and technology*, 2018, 10(3): 72-80.
21. Evaluation of the Glucuronic Acid Production and Antibacterial Properties of Kombucha Black Tea. Fereshteh Ansari, **Hadi Pourjafar***, Ali Kangari, Aziz Homayouni. *Current Pharmaceutical Biotechnology*, 2019, 20(11), 985-990.
22. Comment on Traditional fermented fish harbors bacteria with potent probiotic and anticancer properties. Fereshteh Ansari, **Hadi Pourjafar***. *Biocatalysis and Agricultural Biotechnology*, 2019, 17: 269-270.
23. Prebiotics, as promising functional food to patients with Psychological disorders: a review on mood disorders, sleep, and cognition. Aydin Tabrizi, Leila Khalili, Aziz Homayouni-Rad, **Hadi Pourjafar***, Parvin Dehghan, Fereshteh Ansari. *NeuroQuantology*, 2019, 7(3): 1-9.
24. A survey the survival of *Lactococcus paracasei* in fermented and non-fermented frozen soy dessert. Sharareh Norouzi, Hadi Pourjafar^{2*}, Fereshteh Ansari, Aziz Homayouni. *Biocatalysis and Agricultural Biotechnology*, 2019, 21, 101297.
25. A study on the aflatoxin M1 rate and seasonal variation in pasteurized cow milk from northwestern Iran. Fereshteh Ansari, **Hadi Pourjafar***, Lane Christensen. *Environmental Monitoring and Assessment*, 2019, 191:6.
26. The global burden of non-typhoidal salmonella invasive disease: a systematic analysis for the Global Burden of Disease Study 2017. GBD 2017 Non-Typhoidal Salmonella Invasive Disease, Collaboration, *The Lancet Infectious Diseases*, 2019, 3099(19), 30418-9.

27. Survey of Salmonella Infections in Broiler Farms in Iran: a cross-sectional study. Fereshteh Ansari, Saied Bokaie, Seyed Mostafa Peighambari, Mohammad Hosein Fallah, Farshad Tehrani, Abolfazl Rajab, Seyed Ali Ghafouri, Maryam Shabani, Hadi Pourjafar*. ***Iranian Journal of Microbiology***, 2020, 12(5), 404-410.
28. A comment on: "Safety and efficacy of Lactobacillus for preventing necrotizing enterocolitis in preterm infants", Hadi Pourjafar, Fereshteh Ansari*, Kumars Pourroostam, ***International Journal of Surgery***, 2020; 76:79-87.
29. A systematic review and meta-analysis: The Effectiveness of probiotics for viral gastroenteritis. Fereshteh Ansari, Fariba Pashazadeh, Elaheh Nourollahi, Sakineh Hajebrahami, Zachary Munn, Hadi Pourjafar*. ***Current Pharmaceutical Biotechnology***, 2020, 21(11), 1042-1051.
30. *Kluyveromyces marxianus* as a probiotic yeast: A mini-review. Aziz Homayouni-Rad, Aslan Azizi, Parvin Oroojzadeh, Hadi Pourjafar*. ***Current Nutrition and Food Sciences***, 2019, 16(8), 1163-1169.
31. Extending the Shelf-life of Whole-Wheat Flour by Gamma Irradiation and Organoleptic Characteristics of Cakes Made with Irradiated Flour. F. Ansari, A. Homayouni, P. Mohsennezhad, A. Alivand, H. Pourjafar*. ***Current Nutrition and Food Science***, 2019, 16(5), 757-762.
32. Comparing the microbial quality of traditional and industrial yoghurts. Aziz Homayouni Rad, Amin Abbasi, Afshin Javadi, Hadi Pourjafar, Mina Javadi, Mahsa Khaleghi. ***Biointerface Research in Applied Chemistry***, 2020, 10(4), pp. 6020-6025.
33. Review of constipation treatment methods with emphasis on laxative foods. Shamsi Abbasalizadeh, Behzad Ebrahimi, Aslan Azizi*, Rogaye Dargahi, Maryam Tayebali, Sepideh T. Ghadim, Elaheh Foroumandi, Fereshteh Aliasghari, Mina Javadi, Azimeh Izadi, Leila Banifateme, Hadi Pourjafar, Leila Khalili, Faezeh Ghalichi, Sousan Houshmandi, Aziz H. Rad. ***Current Nutrition and Food Science***, 2020, 16(5), 675-688.
34. Soy ice-cream as a carrier for efficient delivering of *Lactobacillus casei*. Aziz Homayouni, Sharareh Norouzi, Hadi Pourjafar*, Reza Rezaei Mokarram, Alireza Dehnad, Ali Barkhordari. ***Nutrition and Food Sciences***, 2020.
35. Prevention of gestational diabetes mellitus (GDM) and probiotics: Mechanism of action: A review. A. Homayouni, N. Bagheri, S. Mohammad-Alizadeh-Charandabi, N. Kashani, N. Mobarak-Asl, M. Mirghafurvand, H. Asgharian, F. Ansari, Hadi Pourjafar*. ***Current Diabetes Review***, 2020, 16(6), 538-545.

36. Viability of microencapsulated and non-microencapsulated Lactobacilli in a commercial beverage. H. Pourjafar*, N. Noori, H. Gandomi, A. Akhondzadeh Basti, F. Ansari. **Biotechnology Reports**, 2020, 25, e00432.
37. Cheese as a potential food Carrier to Deliver Probiotic Microorganisms into Human Gut: a review. A. Homayouni, F. Ansari, A. Azizi, and H. Pourjafar*. **Current Nutrition and Food Science**, 2020, 16(1), 15-28.
38. The Effects of Probiotics and Prebiotics on Mental Disorders: A Review on Depression, Anxiety, Alzheimer, and Autism Spectrum Disorders. Fereshteh Ansari, Hadi Pourjafar*, Aydin Tabrizi, Aziz Homayouni. **Current Pharmaceutical Biotechnology**, 2020, 21(7), 555-565.
39. Comments on Evaluation of Chios mastic gum as antimicrobial agent and matrix forming material targeting probiotic cell encapsulation for functional fermented milk production. Fereshteh Ansari, Hadi Pourjafar*. **LWT- Food Science and Technology**, (ISI, IF: 3.7), 2019, 109: 366.
40. Effect of microencapsulation on the development of antioxidant activity and viability of *Lactobacillus acidophilus* la5 in whey drink during fermentation. Fereshteh Ansari, Hadi Pourjafar*, Mir Babak Bahadori, Tatiana Colombo Pimentel. **Biointerface Research in Applied Chemistry**, 2021, 11(2), 9762-9771.
41. Probiotic efficacy of microencapsulated *Saccharomyces cerevisiae* on gastrointestinal tract integrity in rats. Ali Reza Khosravi, Hassan Ghorbani-Choboghlo, Donya Nikaein, Hadi Pourjafar*. **Biointerface Research in Applied Chemistry**, 2021, 11(2), 9456-9466.
42. The Oleaster (*Elaeagnus angustifolia*): A comprehensive review on its composition, ethnobotanical and prebiotic values. S. Sabouri, A. Homayouni, S.H. Peighambari, R. Babadi Fathipour, J. Feshangchi, F. Ansari, H. Pourjafar*. **Current Pharmaceutical Biotechnology**, 2021.
43. Effect of Resistant Starch Type Two Fortification on Structural Characteristics of Macaroni. Amir Amini, Aziz Homayouni, Ata Keshtiban, Hadi Pourjafar*. **Starch – Starke**, 2021.
44. Health-promoting properties of *Saccharomyces cerevisiae* var. *boulardii* as a probiotic; characteristics, isolation, and applications in dairy products. Ansari, F., Alian Samakkhah, S., Bahadori, A., (...), Khodayari, M.T., Pourjafar, H.*. **Critical Reviews in Food Science and Nutrition**, 2021.
45. Physicochemical properties of oil in water emulsions prepared with irradiated gum tragacanth in acidic conditions. Godarzi, H., Mohammadifar, M.A., Rad, A.H., (...), Ansari, F., Pourjafar, H*. **Journal of Food Measurement and Characterization**, 2021.

46. Effect of *Alyssum homolocarpum* mucilage and inulin microencapsulation on the survivability of *Lactobacillus casei* in simulated gastrointestinal and high-temperature conditions. Homayouni-Rad, A., Mortazavian, A.M., Mashkani, M.G., Hajipour, N., Pourjafar, H.*. ***Biocatalysis and Agricultural Biotechnology***, 2021.
47. Microencapsulation and coating on the survivability of Lactobacilli probiotics in yogurt and gastrointestinal conditions. Pourjafar, H.*, Noori, N., Gandomi, H., Basti, A.A., Ansari, F. ***Carpathian Journal of Food Science and Technology***, 2021.
48. Volatile and Non-volatile Phytochemicals from Roots and Leaves of *Heracleum lasiopetalum* and their Radical Scavenging Ability. ***Biointerface Research in Applied Chemistry***, 2021.
49. Functional and health-promoting properties of probiotics' exopolysaccharides; isolation, characterization, and applications in the food industry. Pourjafar, H., Ansari, F., Sadeghi, A., Samakkhah, S.A., Jafari, S.M. ***Critical Reviews in Food Science and Nutrition***, 2022.
50. Assessing the economic burden of multi-causal respiratory diseases in broiler farms in Iran. Mehrabadi, M.H.F., Ghalyanchilangeroudi, A., Tehrani, F., (...), Pourjafar, H., Ansari, F. ***Tropical Animal Health and Production***, 2022.
51. Postbiotics as dynamic biological molecules for antimicrobial activity: A mini-review. Rad, A.H., Hosseini, S., Pourjafar, H*. ***Biointerface Research in Applied Chemistry***, 2022.
52. Gut Microbiota Might Act as a Potential Therapeutic Pathway in COVID-19. Nahid Hosseinzadeh, Hadi Pourjafar, Hoda Derakhshanian, Solat Eslami. ***Current Pharmaceutical Biotechnology***, 2022.

Patents

1. Pourjafar H. IR. Patent: Invent Related to Multi Nozzle Extrusion Microencapsulator Device, in order to Probiotic Microorganism Microencapsulation 2011; Inventory record: 68678.
2. Pourjafar H. IR. Patent: Probiotic Cheese Process Deploying Probiotics Microencapsulation Technology 2010; Inventory record: 63525.

Books

- 1- "Encyclopedia of academic disciplines-Veterinary group, Food hygiene and quality control". **H. Pourjafar** as a researcher of first chapter of the book, Published by Arts and cultural Foundation of Hedayate Farhikhtegane Javan, Tehran, Iran, 2015.
- 2- "Food Application of Natural Antimicrobial Compounds" **H. Pourjafar** as a member of writer's board, Published by Urmia University-Jahade Daneshgahie, Urmia, Iran, 2017.

- 3- “Food Chemistry” H. Mirzaei and **H. Pourjafar**, Published by Islamic University of Tabriz, Tabriz, Iran, 2017.
- 4- “The Effects of Probiotics and Prebiotics on Mental Disorders” **Hadi Pourjafar** and Fereshteh Ansari, Functional Food Textbook Volume 7, 2019. Functional Food Center/Functional Food Institute, USA.
- 5- “Nondairy Foods as Potential Carriers of Probiotic Bacteria and Postbiotics” **H. Pourjafar**, Fereshteh Ansari, Book Chapter. Springer. 2021.
- 6- “Hygienic Design and Management of Food Factories (Comprehensive overview of common disinfectants in the food industry, sanitary design, detergent chemistry and CIP)” **H. Pourjafar** as a member of writer’s board, Alborz University of Medical Sciences, Karaj, Iran, 2022.
- 7- “Probiotic microorganisms and their culture” **H. Pourjafar** as a member of writer’s board, Alborz University of Medical Sciences, Karaj, Iran, 2022.

Development of National Standards

1. Frankincense (Kondor) aromatic distillate-Specifications and test methods, Iranian National Standardization Organization, ICS: 71.100.60. 1st edition, 2021. (Scientific Member)
2. Cardamomum (Hel) aromatic distillate-Specifications and test methods, Iranian National Standardization Organization, ICS: 71.100.60. 1st edition, 2021. (Scientific Member)
3. Cinnamon (Darchin) aromatic distillate- Specifications and test methods, Iranian National Standardization Organization, ICS: 71.100.60. 1st edition, 2021. (Scientific Member)
4. Zingiber aromatic distillate- Specifications and test methods, Iranian National Standardization Organization, ICS: 71.100.60. 1st edition, 2021. (Scientific Member)

Key Lectures

1. Hygiene, control and prevention principles, and the eradication of Brucellosis in domestic animals, Zoonosis National Conference-Focused on Brucellosis, September 8-9 2016, Maragheh, Iran.
2. Speaker of the RINORUD event roundtable with focus on rural development and food security at the 6th International Rabe-Rashidi Festival (Innovation and Technology Festival), November 2 2018, Tabriz, Iran.

Lectures (Oral presentation)

5. Microencapsulation and double-coating of probiotic bacteria for enhancement of their viability and targeted delivery, **H. Pourjafar** and F. Ansari, ICB 2017 International Congress, December 18-21 2017, **Tehran, Iran.**
4. Intersectoral model designed to reduce the incidence and prevalence of Brucellosis on the social determinants of health approach, M. Ahmadpour, J. Hallajzadeh, S.H. Hoseini, H. Rostami, **H. Pourjafar**, Zoonosis National Conference-Focused on Brucellosis, September 8-9 2016, **Maragheh, Iran.**
3. Increase viability of probiotic bacteria via microencapsulation, **H. Pourjafar**, 10th National Congress of veterinary Students of Iran, September 1-3 2015, **Tehran, Iran.**
2. Study of the survival rate of free and microencapsulated lactobacillus acidophilus in Iranian white cheese during manufacturing and storage, **H. Pourjafar**, H. Mirzaei & A. Homayouni rad, Second International Congress of Food Hygiene (ICFH2011), April 30-May1 2011, **Tehran, Iran.**
1. Probiotics as a suitable replacement for common antibiotics against infectious disease. **H. Pourjafar**, First National Congress of Veterinary Pathobiology and Basic Science, November 29-30 2007, **Kazeroon, Iran.**

Posters

- 9- Compare antibacterial properties of essential oil of oregano with Tetracycline on pathogenic bacteria *S. aureus* and *Escherichia coli* isolated from foods, **H. Pourjafar**, M.H. Rasooli-fard, Y. Nozohor, M. Ahmadpour, Zoonosis National Conference-Focused on Brucellosis, September 8-9 2016, **Maragheh, Iran.**
- 8- The impact of training programs on the prevention of Brucellosis, M. Khodadadi, **H. Pourjafar**, Zoonosis National Conference-Focused on Brucellosis, September 8-9 2016, **Maragheh, Iran.**
- 7- Effect of microencapsulation with calcium alginate and resistant starch on *Lactobacillus acidophilus* LA5 survival rate in simulated gastrointestinal juice conditions, H. Pourjafar*, H. Mirzaei & A. Homayouni rad, Second International Congress of Food Hygiene (ICFH2011), April30-May1 2011, **Tehran, Iran.**
- 6- Survival rate of free and encapsulated *Lactobacillus acidophilus* in Iranian white cheese, H. Pourjafar*, H. Mirzaei & A. Homayouni rad, First International Congress on Food Technology, November 3-6 2010, **Antalya, Turkey.**

5- Review on safety of probiotics containing Lactobacilli or Bifidobacteria, H. Pourjafar*, H. Mirzaei, First International Congress of Food Hygiene (ICFH2009), April 25-26 2009, **Tehran, Iran.**

4- Study of Encapsulated *Lactobacillus acidophilus* in Iranian white cheese, H. Pourjafar*, H. Mirzaei & A. Homayouni rad, Third National Conference of Functional Foods and Food-Drug. August 1-2 2010, **Tehran, Iran.**

3- Seasonal variation of bovine serum magnesium by atomic absorption spectrophotometry in Bostanabad area, R. Zarei-Abriz, M. Noori, A.P. Rezaei-Saber, **H. Pourjafar.** 6th Iranian Congress of Veterinary Clinicians, July 28-30 2009, **Tabriz, Iran.**

2- Survey of some effective factors on probiotic organisms viability in dairy products. **H. Pourjafar**, H. Mirzaei, M. Manafi. 5th National Congress of Biotechnology, November 24-26 2007, **Tehran, Iran.**

1- Survey of some effective factors on probiotic organisms' viability in food products. H. Pourjafar, H. Mirzaei, S. Pourazimi, A.R. Shahmohammadi, First National Congress of Biotechnology and Biocatalysts, November 20-21 2006, **Shahre-Rey, Iran.**

Workshop Instructor

- "Food security" training course, catering of Amir Al-Momenin Hospital, Maragheh University of Medical Sciences. Maragheh, Iran, 97.12.22

- "Meat inspection and hygiene" training course, catering of Amir Al-Momenin Hospital, Maragheh University of Medical Sciences. Maragheh, Iran, 97.4.21

- "HACCP principles" National training course, Kharazmi University, Karaj, Iran, 99.12.5-6

- "Food Microbiology" National training course, Iran Veterinary Organization, Tehran, Iran, 99.12.24

- "Principles and bases of early detection and screening of food fraud" training course, Deputy of Food and Drugs, Alborz University of Medical Sciences, Karaj, Iran, 1400.8.23.

- "Principles of early detection and screening of fraud in milk and milk products" training course, Deputy of Food and Drugs, Alborz University of Medical Sciences, Karaj, Iran, 1400.9.14.

- "Principles of early detection and screening of fraud in meat and meat products" training course, Deputy of Food and Drugs, Alborz University of Medical Sciences, Karaj, Iran, 1400.8.30.

- “Principles of early detection and screening of fraud in poultry and fish meats and their products” training course, Deputy of Food and Drugs, Alborz University of Medical Sciences, Karaj, Iran, 1400.9.7.
- “Principles of early detection and screening of fraud in canned food, eggs, nuts, spices and other additives” training course, Deputy of Food and Drugs, Alborz University of Medical Sciences, Karaj, Iran, 1400.9.21.
- “HACCP principles” training course, Deputy of Food and Drugs, Alborz University of Medical Sciences, Karaj, Iran, 1401.3.22.

Some Selected Workshops Attended

In Food Sciences

- “Quality Control Tools”. Iranian National Standards Organization (INSO). Zanjan, Iran, 2014.
- “Novel Technologies in Food Processing”. Iranian Research Organization for Science and Technology (IROST). Tehran, Iran, 2014.
- “Memory Improvement in Quality Control”. Iranian National Standards Organization (INSO). Zanjan, Iran, 2014.
- “The Audit of the Quality Assurance System”. Iranian National Standards Organization (INSO). Zanjan, Iran, 2014.
- “Auditors in Health and Safety Management: ISO 18001”. Iranian National Standards Organization (INSO). Zanjan, Iran, 2013.
- “Food Safety Management System Training Course – Compliance Training Course: ISO 22000:2005”. World Food Safety Organization. 2010 (Certificate No. BK12071).
- “Food Safety Management System Training Course – Internal Food Auditor: ISO 22000:2005”. World Food Safety Organization. 2010 (Certificate No. 109160).
- Training Employees on Food Safety and Quality. International Food Safety and Quality Network. 2017.
- Developing a Supply Chain Program for Regulatory and GFSI Compliance. International Food Safety and Quality Network. 2017.
- Compressed Air Testing: How to Pass Your Next Audit. International Food Safety and Quality Network. 2017.
- Determination of Preventive and Control Measures in Food Safety. International Food Safety and Quality Network. 2017.

- FSMA and Foreign Supplier Verification program (FSVP). International Food Safety and Quality Network. 2017.
- Environmental Monitoring. International Food Safety and Quality Network. 2017.
- Reducing Waste & Improving Efficiencies in Products Inspection. International Food Safety and Quality Network. 2018.
- Demonstrating Food Safety Culture and Meeting Audit Requirements. International Food Safety and Quality Network. 2018.

Other scientific Fields

- "Scientometrics". Maragheh University of medical science. Maragheh, Iran, 2016.
- "Search for Electronic Resources and Introduction to Databases". Maragheh University of medical science. Maragheh, Iran, 2016.
- "SPSS Software". Tehran University. Tehran, Iran, 2015.
- "PCR, Troubleshooting & Primer Design". Tehran University. Tehran, Iran, 2014.
- "Immunology and Immunotherapy of Tumor". Tehran University. Tehran, Iran, 2013.
- "Software Skills-EndNote". Tehran University-SID. Tehran, Iran, 2013.
- "Daneshyar (Professional Knowledge Network)". Tehran University. Tehran, Iran, 2012.
- "Research Methodology". Young researchers and elite club. Tabriz, Iran, 2009.
- "Diagnostic Procedures of PCR". Islamic University of Kazeroon. Kazeroon, Iran, 2007.
- "Relief and Rescue Course- Basic Stage". Iranian Red Crescent. Tabriz, Iran, 2007.
- "Article Writing Workshop". Young researchers and elite club. Tabriz, Iran, 2006.
- "Professional and Technical Skills- ICDL". Iran Technical & Vocational Training Organization. Tabriz, Iran, 2004.

Memberships

- 1- Member of Young researchers and elite club (since 2005 until 2015). Tabriz, Iran.
- 2- Member of Talented student's office, Islamic Azad University of Tabriz, 2009. Tabriz, Iran.
- 3- Member of Talented student's office, Tehran University, 2016. Tehran, Iran.
- 4- Member of Iranian Inventors Association, since 2009 up to the present. Tehran, Iran.
- 5- Member of Iranian scientific community of Food Hygiene, since 2011 up to the present. Tehran, Iran.
- 6- Member of Scientific board Maragheh University of medical science. Maragheh, Iran, 2015-2017.

- 7- Member of research committee of Maragheh University of medical science. Maragheh, Iran, 2015-2017.
- 8- Member of education committee of Maragheh University of medical science. Maragheh, Iran, 2016-2017.
- 9- Member of compilation and translation committee of Maragheh University of medical science. Maragheh, Iran, 2016-2017.
- 10- Member of scientific committee of Zoonosis National Conference-Focused on Brucellosis, September 8-9 2016, Maragheh, Iran.

Chief investigation Interests

- 1- Probiotic, Prebiotic and Synbiotic foods, Postbiotics, Exopolysaccharides, Nanocellulose.***
- 2- Microencapsulation of probiotics and food additives.***
- 3- Fermentation and fermented foods. Kombucha. Functional fermented foods.***
- 4- Neutralization and detoxification of toxins by probiotics.***
- 5- Food Safety, Systematic Review and Meta-Analysis, Risk Assessment, Risk Analysis.***
- 6- GMP, HACCP, Food Security, Food Safety, Food Microbiology and Food Irradiation.***
- 7- Bioactive Foods in Promoting Healthiness, Functional foods.***
- 8- Systematic reviews and meta-analysis in probiotics and prebiotics.***
- 9- Kombucha and other fermented beverages.***
- 10- Zoonoses and Food borne Disease.***

Other Activities

Sport:

- Certificate of Black belt from representation of World Kuk Sool Woon association in Iran-Tabriz. 1999.
- Certificate of Championship, First place in Nationwide Tournament in Karate (Kuk Sool Woon), Tehran, Iran. 1997.
- Certificate of Championship, First place in Province wide Tournament in Karate (Kuk Sool Woon), Tabriz, Iran. 2000.
- Certificate of Championship, 3rd place in Province wide Tournament in Top Karate, Tabriz, Iran. 2000.
- Certificate of Championship, First place in Velayat Cup Tournament in Futsal, Saqqez, Iran. 2002.

- Certificate of Championship, 2end place in Velayat Tournament in physical readiness (Fitness), Saqqez, Iran. 2002.
- Certificate of Appreciation from Athletic Conference, Tabriz, Iran. 2000.
- Certificate of Appreciation from Athletic Conference (Futsal Competitions), Maragheh, Iran. 2016.