



# Curriculum Vitae

20 Dec 2018

## 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@ut.ac.ir

Drhpsglad@gmail.com

## Education

**D.V.M.** in Veterinary, Islamic Azad University, 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).

### **Honors**

- 1- Ranked 1<sup>st</sup> among 67 DVM graduated students from Islamic Azad University (Average: 18.22/20), September 2009.
- 2- Ranked 1<sup>st</sup> among 6 PhD graduated students from Tehran university (Average: 18.80/20), July 2015.
- 3- Ranked 1<sup>st</sup> of board examination from PhD course (PhD of Food Hygiene; average 80.5/100), May 2014.
- 4- Ranked 9<sup>th</sup> among all the participants of Veterinary PhD entrance examination (among 158 applicants), and ranked 1<sup>st</sup> of Food Hygiene PhD entrance examination for Tehran university (also ranked 2<sup>nd</sup> for Uromieh, Share-Kord, Mashhad universities), April 2011.
- 5- Ranked 1<sup>th</sup> among all the participants of Food Hygiene PhD entrance examination form university of Science and Research (among ~100 applicants), Tehran, February 2011.
- 6- Certificate of Appreciation from Iran Veterinary Organization, “Supply of public health and healthcare-Health monitoring in Eed Gorban”. 2014.

### **Projects**

18. Comparative study of physicochemical, textural and organoleptic properties of prebiotic flour produced using whey-inulin and whey-polydextrose, Maragheh University of medical science, ongoing project: 2018.
17. 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, ongoing project: 2018.
16. Survey on manufacturing of prebiotic wheat flour product. Industrial project-External grant. Granted by Arde Sonbole Maragheh Co., ongoing project: 2017.
15. Survey on manufacturing of 900 gram wheat flour product and increasing its shelf-life by gamma irradiation, Industrial project-External grant. Granted by Arde Sonbole Maragheh Co., completed project: 2016.
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, ongoing 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, ongoing 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, ongoing 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, ongoing 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 Tabriz, 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.

**Articles (Papers)** \* = Corresponding Author

36- Prevention of Gestational Diabetes Mellitus (GDM) and Probiotics: Mechanism of action: A Review. Aziz Homayouni, Nahal Bagheri, Sakineh Mohammad-Alizadeh-Charandabi, Neda Kashani, Noshin Mobaraki-Asl, Mojgan Mirghafurvand, Hanieh Asgharian, Fereshteh Ansari, **Hadi Pourjafar\***. *Current Diabetes Reports (ISI, IF: 3.5)*, 2019, (Under Review).

35- The Effectiveness of Probiotics for Human Viral Gastroenteritis: a Systematic Review and Meta-Analysis. **Hadi Pourjafar**, Fariba Pashazadeh, Elaheh Nourollahi, Sakineh Hajebrahami, Zachary Munn, Fereshteh Ansari\*. *Advances in Nutrition (ISI, IF: 6.8)*, 2019, (Under Review).

34- Viability of probiotic microencapsulated and double coated with Calcium alginate-Chitosan and Eudragit S100 nanoparticles during storage into Iranian Doogh beverage and under simulated gastrointestinal conditions. **H. Pourjafar\***, N. Noori, H. Gandomi, A. Akhondzadeh Basti, F. Ansari. *Scientific Reports (ISI, IF: 4.2)*, 2018, (Major Revision).

33- New insight for the prognosis of CCHF; a regression analysis of demographic, clinical, laboratory and sonographic findings of 10-year data from Iran. H. Owaysee Osquee, **H. Pourjafar\***, S. Taghizadeh, M. Haghdoost, F. Ansari. *Journal of Vector borne disease (ISI, IF: 1.1)*, 2018, (Under review).

32. Effect of calcium alginate-chitosan and Eudragit S100 nanoparticles microencapsulation on the viability of probiotic bacteria and sensory-physicochemical properties during storage in yogurt and under simulated gastrointestinal conditions. N. Noori, **H. Pourjafar\***, H. Gandomi, A. Akhondzadeh Basti, F. Ansari. *Recent patents on Food Science and Technology*, 2018, (Thematic Issue, Accepted).

31. Effect of calcium alginate-resistant starch and Eudragit S100 microencapsulation on the viability of probiotic bacteria and sensory-physicochemical properties during storage in whey drink and under simulated gastrointestinal conditions. F. Ansari, **H. Pourjafar\***. *Recent patents on Food Science and Technology*, 2018, (Thematic Issue, Accepted).

30. Comments on Salmonella status of table eggs in commercial layer farms in Menoua Division, West region of Cameroon. **Hadi Pourjafar**, Fereshteh Ansari. *Food Control (ISI, IF: 3.6)*, 2019.

29. Fresh 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 (ISI Emerging, Scopus)*, 2018, (Under Publish).

28. 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* (ISI, IF: 1.8), 2019, 191:6.
27. Comments on investigation of potential risk factors associated with salmonella presence in commercial laying hen farms in Nigeria. Fereshteh Ansari, **Hadi Pourjafar\***. *Preventive Veterinary Medicine* (ISI, IF: 1.9), 2019, 162:83.
26. Comment on Traditional fermented fish harbors bacteria with potent probiotic and anticancer properties. Fereshteh Ansari, **Hadi Pourjafar\***. *Biocatalysis and Agricultural Biotechnology* (ISI, Scopus), 2019, 17: 269-270.
25. 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* (Scopus) 2018, 13:77-84.
24. Viability of *Lactobacillus acidophilus* freely and Microencapsulated in Scallion Yogurt and Evaluation of the Physicochemical and Textural Properties of the Product. E. Abdolhosseinzadeh, A.R. Dehnad, **Hadi Pourjafar\***, Aziz Homayouni, J. Hesari and F. Ansari. *Carpathian journal of food science and technology* (ISI Emerging, Scopus), 2018, 10(3): 72-80.
23. Comments on symbiotic microencapsulation to enhance *Lactobacillus acidophilus* survival. Fereshteh Ansari, **Hadi Pourjafar\***. *LWT- Food Science and Technology*, (ISI, IF: 3.12), 2018, 96: 526.
22. 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* (ISI, Scopus), 2018, 15: 119.
21. Advanced methods in ice cream analysis: a review. Aziz Homayouni, Mina Javadi, Fereshteh Ansari, **Hadi Pourjafar\***, Maryam Jafarzadeh, Ali Barzegar. *Food Analytical Methods* (ISI, IF: 2.0), 2018, 1-11.
20. Comments on Investigation of potential risk factors associated with *Salmonella* presence in commercial laying hen farms in Nigeria. Fereshteh Ansari, **Hadi Pourjafar\***. *Preventive Veterinary Medicine* (ISI, IF: 2), 2018, In Press.
19. Epidemiology of Extended Spectrum B-Lactamase Producing Gram Negative Bacilli of Community Acquired Urinary Tract Infection in Tabriz, Iran. Sepehr Taghizadeh1, Mehdi Haghdoost, Hamid Owaysee Osquee, **Hadi Pourjafar**, Kambiz Pashapour, Fereshteh Ansari\*. *Journal of Research in Medical and Dental Science* (ISI Emerging), 2018, 6(2): 199-204.

18. 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 (Scopus)*, 2017, 21(3): 1-8.
17. 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 (Scopus)*, 2017, 16(3), 1-8.
16. Characteristics of Beads from *Lactobacillus acidophilus* probiotic Microencapsulation with Calcium Alginate and Resistant Starch. F. Ansari and **H. Pourjafar\***. *IIOAB Journal (ISI, Emerging)*, 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) (ISI, Emerging)*, 2017, 10(1), 117-122.
14. Association between Poultry Density and Salmonella Infection in Commercial Laying Flocks in Iran using a Kernel Density. F. Ansari, **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 (ISI, IF: 1.217)*, 2017, 37(3), 299-304.
13. Effect of Eudragit S100 nanoparticles and alginate chitosan encapsulation on the viability of *Lactobacillus acidophilus* and *Lactobacillus rhamnosus*. F. Ansari, **H. Pourjafar\***, Vahid Jodati, Javad Sahebi and Amir Ataie. *AMB Express (ISI, IF: 1.82)*, 2017, 7, 144.
12. 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 (ISI, IF: 4.382)*, 2017, 74, 418-431.
11. 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 (ISI, IF: 5.1)*, 2012, 132, 1966-1970.
10. 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 (ISC-Scopus)*, 2016, 71, 3, 311-320.
9. Yeast microencapsulation and its evaluation to protect the *Saccharomyces cerevisiae* in simulated gastric conditions. Hassan Ghorbani-Choboghlo, Taghi Zahraei-Salehi, Javad Ashrafi-Helan, Ramak Yahyaraeyat, **Hadi Pourjafar**, Ali-Reza Khosravi\*. *Iranian Journal of Microbiology (Scopus)*, 2015, 7(6): 338–342.

8. *Saccharomyces cerevisiae* var. *boulardii* as a eukaryotic probiotic and its therapeutic functions. **Hadi Pourjafar\***, Negin Noori, Hassan Ghorbani-Choboghlo. *Journal of Mycology Research (ISC)*, 2015, 63-75.
7. Heavy metals content of canned tuna fish marketed in Tabriz, Iran. **Pourjafar, H. \***, Ghasemnejad, R., Noori, N., Mohammadi, Kh. *Iranian Journal of Veterinary Medicine (ISC)*, 2014, 8(1), 9-14.
6. The study of Seasonal Incidence of *Campylobacter Jejuni* and *Campylobacter coli* in Raw Milks of Amol Town through Using M.PCR Method. A. Tavakoli Vaskas<sup>1</sup>, G. Karim<sup>2</sup>, M. Sharifi Soltani<sup>3</sup>, Davoud Nasiri<sup>4</sup>, **Hadi porjafar<sup>5\*</sup>**. *Journal of Innovation in Food Science and Technology (ISC)*, 2013, 4 (4), 79-84.
5. Probiotics as a suitable replacement for common antibiotics against infectious disease. **Pourjafar, H.\***, Ghasemnejad, R. *Ebnesina (ISC)*, 2010, 13, 72-77.
4. 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 Medical Sciences (ISC)*, 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 (ISC-Scopus)*, 2011, 66(4), 337-342.
2. Study of the survival rate of free and microencapsulated *lactobacillus acidophilus* La5 in Iranian white cheese during manufacture and storage. **Hadi Pourjafar**, Hamid Mirzaei\*, Aziz Homayouni Rad. *Iranian Veterinary Journal (ISC)*, 2011, 7(2), 50-59.
1. Role of probiotic bacteria in cancer prevention. **Pourjafar, H.\***, Ghasemnezhad, R. *Pejvad*, 2013, 1, 4, 129-134.

### **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.

### **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.**

### **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**, 10<sup>th</sup> 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**, 6<sup>th</sup> 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. 5<sup>th</sup> 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**.

### **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 writers 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.

### **Workshops Attended**

#### ***In Food Sciences***

- “Quality Control Tools”. Iranian National Standards Organization (INSO). Zanzan, 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.

### **Teaching experience**

- 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 and 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.

### **Employments and work experience**

1- Assistant professor, Food Hygiene, Maragheh University of Medical Sciences. 2015 until present.

- 2- Researcher of R&D in the field of Wheat Flour, Altin Flour Co., Maragheh, Iran, 2016-2018.
- 3- Health Technical Officer and Manager of Production, Bardia Meat Packaging Co., Zanjan, Iran, 2012-2015.
- 4- Health Technical Officer and Manager of Production, Bardia Hamburger Production Line, Zanjan, Iran, 2012-2015.
- 5- Head of Chemical and Microbial Laboratory, Bardia Meat and Hamburger Co., Zanjan, Iran, 2012-2015.
- 6- Technical Assistant of Veterinary Pharmacy, Sarpole-Zahab, Kermanshah, Iran, 2011-2012.
- 7- Technical Assistant of Center of Livestock and Poultry Vaccination, Bostan-Abad, Eats Azerbaijan, Iran, 2010-2011.
- 8- Inspector of Iran Veterinary Organization, “Supply of public health and healthcare-Health monitoring in Eed Gorban”. 2013, 2014 and 2015.

### **Responsibilities**

- Manager of the Office of Industrial Relations (The interface between academia and industry) in Maragheh University of medical science. Maragheh, Iran, 2016-2018.
- 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.

### **Project, Article and Conference arbitration (reviewer)**

#### **Articles:**

- 1- Title: “Preparation of iron-loaded alginate gel beads and their release characteristics under simulated gastrointestinal conditions”, Manuscript ID: FOODHYD-D-12-00230, **Food Hydrocolloids**, **H. Pourjafar (Reviewer 1)**.
- 2- Title: “Isolation, Identification and Analysis of Probiotic Properties of Lactobacillus spp. From Traditional Yoghurts in North of Iran”, Manuscript ID: AJMR-12-1418, **African Journal of Microbiology Research (AJMR)**, **H. Pourjafar (Reviewer)**.

- 3- Title: "Microencapsulation of lactobacillus casei with calcium alginate-resistant starch and evaluation of Survival and sensory proprieties in cream filled cake", Manuscript ID: AJMR-12-972, **African Journal of Microbiology Research (AJMR)**, **H. Pourjafar** (Reviewer 1).
- 4- Title: "Hydrogel beads from sugar cane bagasse and palm kernel cake, and the viability of encapsulated *Lactobacillus acidophilus*", Manuscript ID: epoly. 2015.0133, **e-polymers**, **H. Pourjafar** (Reviewer).
- 5- Title: "Biological properties of Cinnamomum zeylanicum essential oil: Phytochemical Component, Antioxidant and Antimicrobial activity", Manuscript ID: JMR-201507-34, **Journal of Mycology Research**, **H. Pourjafar** (Reviewer 1).
- 6- Title: "Evaluation of the effect of psyllium on the viability of *Lactobacillus acidophilus* in alginate-poly-L- lysine beads", Manuscript ID: NPHB-2015-0338.R1, **Pharmaceutical Biology**, **H. Pourjafar** (Reviewer 1).
- 7- Title: "Microencapsulation of *Lactobacillus acidophilus* NCFM using polymerized whey proteins as wall material", Manuscript ID: CIJF.2016.0040.R2, **International Journal of Food Sciences and Nutrition**, **H. Pourjafar** (Reviewer 2).
- 8- Title: "Microflora during the Manufacture of Ice Cream", Manuscript ID: JFS-Nov-12-OA-0287, **Journal of Food Safety**, **H. Pourjafar** (Reviewer).
- 9- Title: "The Ripening Characterization of Low- and Full-fat Cheese Fermented by *Lactobacillus acidophilus*", Manuscript ID: RJBT-2016-0096, **Research Journal of Biotechnology**, **H. Pourjafar** (Reviewer).
- 10- Title: "Microencapsulation, a well-known technique in preserving probiotics in fruit jelly", Manuscript ID: TMNC-2015-0176, **Journal of Microencapsulation**, **H. Pourjafar** (Reviewer 1).
- 11- Title: "The effects of resistant starch and Exopolysaccharide Producing Starter Culture on Physicochemical and Sensorial Properties of Low Fat UF-Feta Cheese during storage", Manuscript ID: SEIN-D-16-00407, **Journal of Food Measurement and Characterization**, **H. Pourjafar** (Reviewer 1).
- 12- Title: "RS4 as an encapsulating agent for targeted delivery of probiotics", Manuscript ID: FOODCHEM-D-17-00083. **Food Chemistry**, **H. Pourjafar** (Reviewer 1).
- 13- Title: "Evaluation of molecularly imprinted polymer performance for removal of Oxytetracycline from aqueous and milk", Manuscript ID: JFH-1708-1127-1-2. **Journal of Food Hygiene**, **H. Pourjafar** (Reviewer 1).
- 14- Title: "Encapsulation of biological active phenolic compounds extracted from wine wastes in alginate-chitosan microbeads", Manuscript ID: TMNC-2017-0266. **Journal of Microencapsulation**, **H. Pourjafar** (Reviewer 1).

## Projects:

1- Title: "The Effect of Salvia sahendica Essential Oil on impaired male fertility induced by Aluminum Chloride in rat", Project No: F28-KH2, Maragheh University of Medical Science, **H. Pourjafar (Reviewer)**.

2- Title: "A study of knowledge and health beliefs of university students about cardiovascular disease using extended Health Belief Model in Tehran in 2016", Project No: KH20-AH2, Maragheh University of Medical Science, **H. Pourjafar (Reviewer)**.

3- Title: "Silencing of p53r2 gene expression by specific siRNA and evaluation of apoptotic effect in present of Doxorubicin in HepG2 cell", Project No: OR16-AZ2, Maragheh University of Medical Science, **H. Pourjafar (Reviewer)**.

#### **Conference:**

1- Member of Reviewers Committee (Reviewer of submitted articles) of Zoonosis National Conference-Focused on Brucellosis, September 8-9 2016, Maragheh, Iran.

2- Reviewer of Submitted Articles in the Poster Section, Zoonosis National Conference-Focused on Brucellosis, September 8-9 2016, Maragheh, Iran.

#### **Chief investigation Interests**

1- Probiotic, Prebiotic and Synbiotic foods (Functional Foods).

2- Probiotic Delivery Systems.

2- Microencapsulation of Probiotics.

3- Dairy probiotic Foods, Production, Formulation, Packaging and Marketing.

4- Bioactive Foods in Promoting Healthiness.

5- Kombucha and other fermented beverages.

6- Food Security, Food Safety, Food Microbiology and Food Irradiation.

7- 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, 2nd 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.