



Dina Shahrampour

Personal Information

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Education

- Ph.D in Food microbiology, Department of food science and technology, Faculty of food technology, Gorgan university of agriculture sciences and natural resources, Iran, 2019, Thesis title: "Production of bioactive edible film based on pectin /sodium alginate containing Lactobacillus plantarum and evaluation of its viability and antimicrobial properties".
- MSc. in Food microbiology, Department of food science and technology, Faculty of agriculture, Ferdowsi university of Mashhad, Iran, 2014, Thesis title: "Male specific F+ RNA bacteriophages source tracking as a surrogate of enteric viruses on parsley and Alliumampeloprasum.L in Neyshabour using RT-PCR".
- BSc. in Food Science and Technology, Department of Food Science and Technology, Faculty of Agriculture, Ferdowsi University of Mashhad, Iran, 2011.
- Diploma in Experimental science, Farzanegan High School, Neyshabour, Iran, 2007.

Employment

- Assistant Professor, Department of Food Safety and quality control, Research Institute of Food Science & Technology, Mashhad, Iran. From 2021until now.

Research Interests

- Food microbiology
- Food safety
- Food packaging (Edible films and coatings)

Research Projects

- The effect of extraction method on antioxidant and antimicrobial activity of Arum maculatum leaves extract. Reza Farahmandfar, Reza Esmailzadeh Kenari, Maryam Asnaashari, **Dina Shahrampour**, Tahmineh Bakhshandeh. Sari University of Agricultural Sciences and Natural Resources. 2018.
- Synthesis of zinc oxide nanoparticles at low temperature and biocompatible conditions and investigation of the effect of curing on their structural, optical and antibacterial properties. Alireza Goodarzi, Erfan Zabihi, **Dina Shahrampour**, Maryam Heidari Surjani. Golestan University. 2018.

- Investigation of the properties of biodegradable active packaging film of polycaprolactone-poly(lactic acid) containing green tea extract and evaluation of its potential for cocktail sausage packaging. Seyed Mohammad Ali Razavi, Azadeh Sadeghi, **Dina Shahrampour**. Ferdowsi University of Mashhad. 2020.

Peer Reviewed Articles

- **Shahrampour, D.**, Yavarmanesh, M., Najafi, M. B. H., & Mohebbi, M. (2015). Application of F+ RNA coliphages as source tracking enteric viruses on parsley and leek using RT-PCR. Food and environmental virology, 7(4), 381-389.
- Nor Mohamadi, E., Sadeghi Mahonaki, A., **Shahrampour, D.**, Khomeiri, M. (2017). The investigation on the anti-bacterial power of bioactive peptides obtained from enzymatic hydrolysis of pumpkin (Cucurbita pepo) oil cake protein. Journal of Food Microbiology, 4(2), 71-82. (In persian)
- Zabihi, E., Majidi, H. J., Pasarvi, S. K., **Shahrampour, D.**, Goudarzi, A., Khomeiri, M., ... & Babaei, A. (2018). Fabrication and Characterization of Polyethylene Nanocomposite Films Containing Zinc Oxide (ZnO) Nanoparticles Synthesized by a Cost-Effective and Safe Method. Journal of Macromolecular Science, Part B, 57(10), 645-659.
- Zabihi, E., Babaei, A., **Shahrampour, D.**, Arab-Bafrani, Z., Mirshahidi, K. S., & Majidi, H. J. (2019). Facile and rapid in-situ synthesis of chitosan-ZnO nano-hybrids applicable in medical purposes; a novel combination of biomineralization, ultrasound, and bio-safe morphology-conducting agent. International journal of biological macromolecules, 131, 107-116.
- Farahmandfar, R., Esmailzadeh Kenari, R., Asnaashari, M., **Shahrampour, D.**, & Bakhshandeh, T. (2019). Bioactive compounds, antioxidant and antimicrobial activities of Arum maculatum leaves extracts as affected by various solvents and extraction methods. Food science & nutrition, 7(2), 465-475.
- **Shahrampour D.**, Khomeiri M, Razavi M, Kashiri M. (2019). Evaluating the Effect of Diversity of Lactobacillus plantarum Strains Isolated from Different Foods on Their Antagonistic, Antioxidant and Aggregation Activities. Iranian Journal of Nutrition Sciences & Food Technology. 14 (2) :39-53.(In persian)
- **Shahrampour D.**, Khomeiri M, Kashiri M, Razavi M. (2019). Evaluation of antibacterial and antifungal activity of indigenous Lactobacillus plantarum strains isolated from various foods. Journal of Food Science and Technology. 85(15) : 327-336.(In persian)
- **Shahrampour, D.**, Khomeiri, M., Razavi, S. M. A., & Kashiri, M. (2019). Development and characterization of alginate/pectin edible films containing Lactobacillus plantarum KMC 45. LWT, 108758.
- Majidi, H. J., Babaei, A., Bafrani, Z. A., **Shahrampour, D.**, Zabihi, E., & Jafari, S. M. (2019). Investigating the best strategy to diminish the toxicity and enhance the antibacterial activity of graphene oxide by chitosan addition. Carbohydrate polymers, 225, 115220.
- Kazemi-Pasarvi, S., Ebrahimi, N. G., **Shahrampour, D.**, & Arab-Bafrani, Z. (2020). Reducing cytotoxicity of poly (lactic acid)-based/zinc oxide nanocomposites while boosting their antibacterial activities by thymol for biomedical applications. International Journal of Biological Macromolecules, 164, 4556-4565.
- **Shahrampour D.**, Khomeiri M, Kashiri M, Razavi M. (2020). Evaluation of probiotic bioactive edible coating application on qualitative properties of fresh strawberry. Innovative Food Technologies.(In persian)
- **Shahrampour, D.**, & Khomeiri, M. (2021). Films and coatings containing probiotic microorganisms: A new approach for production of probiotic products. Innovative Food Technologies, 8(2), 173-197. (In persian)
- **Shahrampour D.**, Khomeiri M, Kashiri M, Razavi M. (2021). Evaluation of probiotic characteristics and intraspecific diversity of Lactobacillus plantarum strains isolated from different foods by RAPD-PCR. Journal of food microbiology, 8(3), 44-60. (In persian)
- **Shahrampour D.**, Razavi M. Evaluation of stability, antimicrobial and antioxidant activity of microemulsion and nanoemulsion of rosemary essential oil. Innovative Food Technologies.(Accepted)

Conferences / Workshops

- Masoud Yavarmanesh, **Dina Shahrampour**, Mojgan Yazdi. 2012. Evaluation of bacterial diversity of Mashhad compost by identifying 16srRNA region. National Conference on Agricultural Biotechnology, Ferdowsi University of Mashhad.

- **Dina Shahrampour**, Massoud Yavarmanesh, Mohammad Baqer Habibi Najafi, Mojgan Yazdi. 2013. Evaluation of the presence of Male specific coliphages as a surrogate of intestinal viruses in leeks and parsley. 22th National Congress of Food Science and Technology of Iran, Shiraz University.
- Mojgan Yazdi, Massoud Yavarmanesh, Mohammad Baqer Habibi Najafi, **Dina Shahrampour**. 2013. Investigation of the presence of bacteriophage as a surrogate of intestinal viruses using molecular and culture-based methods in lettuce. 21th National Congress of Food Science and Technology of Iran, Shiraz University.
- **Dina Shahrampour**, Massoud Yavarmanesh, Mojgan Yazdi. 2013. Evaluation of two FRNA bacteriophage recycling methods as a surrogate of intestinal viruses from leek and parsley vegetables. The 2nd National Conference on Food Science and Technology of Azad University of Quchan.
- Mojgan Yazdi, Massoud Yavarmanesh, **Dina Shahrampour**. 2013. Comparison of recycling coefficient of two methods of ultracentrifugation and PEG to extract FRNA phages from lettuce. The 2nd National Conference on Food Science and Technology of Azad University of Quchan.
- **Dina Shahrampour**, Morteza Khaomeiri, Massoud Yavarmanesh. 2018. Application of phages in control of pathogenic bacteria and food safety. 2nd International Congress of Food Science and Technology. Sari University of Agricultural Sciences and Natural Resources.
- **Dina Shahrampour**, Morteza Khomeiri, Mahboubeh Kashiri, Seyed Mohammad Ali Razavi. 2018. Evaluation of antibacterial and antifungal properties of *Lactobacillus plantarum* strains isolated from different foods. 2nd International Congress of Food Science and Technology. Sari University of Agricultural Sciences and Natural Resources. "Accepted as a selected article for publishing in a journal."
- Erfan Zabihi, Alireza Goodarzi, **Dina Shahrampour**, Maryam Heidari Sourshajani. 2017. Investigation of the effect of curing on the optical and antimicrobial properties of ZnO nanoparticles synthesized by co-precipitation method. National Conference on Nanotechnology Development. Islamic Azad University, Aliabad Katoul Branch.
- Erfan Zabihi, **Dina Shahrampour**, Ali Hassani, Kiana Mirshahidi, Hooman Jozmajidi, Amir Babaei. 2018. Preparation and evaluation of chitosan-zinc oxide hybrid properties and evaluation of antibacterial activity in liquid medium. 13th International Conference on Polymer Science and Technology. Amirkabir University of Tehran.

Books

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Teaching and other Experiences

Teaching experiences:

- Food microbiology Lab, Department of food science and technology, Gorgan university of agriculture sciences and natural resources, 2017-2018.
- Food microbiology Lab, Department of food science and technology, Faculty of Medical Sciences Neyshabur, 2019.
- Food chemistry, Department of food science and technology, Professional and Technical College Girls Neyshabur, 2019-2020.
- Principles of Food Preservation, Department of food science and technology, Professional and Technical College Girls Neyshabur, 2019-2020.

Thesis Advisor:

The effect of adding malt extract on physicochemical properties of probiotic apple juice and survival of *L. rhamnosus* and *L. plantarum*, MS Thesis in food science and technology, Baharan higher Education Institute, 2020.

Awards:

- Winning second place in the start-up of “Innovation of food and medicine supplements.” Research Institute of Food Science and Technology, Mashhad, Iran, 2018.
- Winning third place in the start-up of “agricultural conversion and complementary industries.” Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran, 2018.