



Monir-Sadat Shakeri

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Research Interests:

- Molecular detection of food microorganisms
- Biotechnology of probiotics
- Fermented food

Education:

- 2015 **Ph.D. of Food Microbiology;** Ferdowsi University of Mashhad (FUM), Mashhad, Iran.
Development of molecular PCR methods for the identification and enumeration of probiotic bacteria in bio-yogurt.
- 2004 **M.Sc. of Food Science and Technology;** Ferdowsi University of Mashhad (FUM), Mashhad, Iran.
Evaluation of buttermilk effect on physicochemical, microbial and organoleptical properties of bio-yogurt.
- 2001 **B.Sc. of Food Science and Technology;** Ferdowsi University of Mashhad (FUM), Mashhad, Iran.

Publications:

Scientific papers

Monir-sadat Shakeri, Fakhri Shahidi, Ali Mortazavi, Ahmad R. Bahrami, and Mohammad R. Nassiri. (2014). Application of PCR technique in combination with DNase treatment for detection of viable *Lactobacillus acidophilus* bacteria. *Journal of Food Quality*, 37: 291–295.

Razavi setvati, H., Mortazavi, A., **Shakeri, M.**, Beiraghi Toosi, S. and Asadolahi, E. (2013). Evaluating the feasibility of producing antimicrobial film based on sodium caseinate and essential oil of *Zataria multiflora* Boiss. *Iranian Food Science and Technology Research Journal*, 9(3): 195-201.

Shakeri, M., Shahidi, F., Beiraghi Toosi, S. and Bahrami, A. (2011). Antimicrobial activity of *Zataria multiflora* Boiss. essential oil incorporated with whey protein based films on pathogenic and probiotic bacteria. *International Journal of Food Science & Technology*, 46:549-554.

Shakeri, M., Shahidi, F., Mortazavi, A., Nasiri Mahallati, M. and Beiraghi Toosi, S. (2006). Evaluation of buttermilk effect on physicochemical, microbial and organoleptical properties of bio-yogurt. *Agricultural Sciences & Technology Journal*. 20 (2): 185-195.

Beiraghi Toosi, S., **Shakeri, M.** and Mortazavi, A. (2006). Effect of whey protein concentrate and casein hydrolysate supplementations on physicochemical and sensory properties of yogurt. *Iranian Journal of Food Science and Technology*. 3(4): 65-75.

Shakeri, M., Beiraghi Toosi, S., and Mortazavi, A. (2006). Effect of whey protein concentrate and casein hydrolysate supplementations on physicochemical and sensory properties of bio-yogurt. *Iranian journal of food science and technology*. *Iranian Journal of Food Science and Technology*. 3(2): 1-10.

Conferences:

Shakeri, M. (2014). Functional snack foods for consumption in children. The First National Congress on Snack Foods. Mashhad, Iran.

Shakeri, M., Shahidi, F., Mortazavi, A., Bahrami, A.R. and Nassiry, M. R. (2013). Quantitative competitive PCR assay for detection of *Lactobacillus acidophilus* in probiotic yogurts. The 3rd International Student Biotechnology Congress, Tehran, Iran.

Beiraghi-Toosi, S., Golimovahhed, G., Shokouhi Shoormasti, R., **Shakeri, M.**, Yousefi, R., Kardar, G., Zare, A. and Pourpak, Z. (2011). The IgE-mediated immune reactivities of bovine caseins after

limited proteolysis using different proteolytic systems. 30th Congress of the European Academy of Allergy and Clinical Immunology, Istanbul, Turkey.

Razavi setvati, H., Mortazavi, A., **Shakeri, M.**, Beiraghi Toosi, S. and Asadolahi, E. (2010). Evaluating the feasibility of producing antimicrobial film based on sodium caseinate and essential oil of *Zataria multiflora* Boiss. Scientific Conference on Medicinal Plants Industry Development in Iran. Tehran, Iran.

Shakeri, M., Shahidi, F., Beiraghi Toosi, S. and Bahrami, A.R. (2010). Antimicrobial activity of edible film based on whey protein isolate incorporated with *Zataria multiflora* Boiss. essential oil against pathogenic bacteria. Scientific Conference on Medicinal Plants Industry Development in Iran. Tehran, Iran.

Shakeri, M., Shahidi, F., Mortazavi, A., Nasiri Mahallati, M. and Beiraghi Toosi, S. (2005) Effect of buttermilk on acidification, textural properties and microbiological stability of yogurt containing probiotic bacteria. First International Conference on Fermentation for Value Added Agricultural Products, Khon Kaen, Thailand.

Books

Shakeri, M. , Emadzadeh, B. and Niyazmand, R. 2007. Modern Dairy Technology, (by S. A. Mortazavi). Chapter 3: Application of non-thermal technologies in yoghurt production. Banafshe. Mashhad.

Shakeri, M. 2007. Application of Nanobiotechnology in Food Science, (by S. A. Mortazavi). Chapter 4: Application of bacterial proteins in nanobiotechnology. Banafshe. Mashhad.

Patents

Shakeri, M. and Beiraghi Toosi, S. 2012. Measurement of antimicrobial activity of antibacterial edible films using image processing. National Patent. No. 75974.

Shakeri, M., Shahidi, F., Mortazavi, A., Bahrami, A.R., Nassiry, M. R., Beiraghi Toosi, S. and Sekhavati, M. 2012. Design and construction of a DNA competitor for enumeration of *Lactobacillus acidophilus* by quantitative competitive PCR assay. National Patent. No. 78495.

Workshops Attended

The 3rd Asia-Pacific Probiotic Workshop, Research Institute of Food Science and Technology (RIFST), Mashhad, Iran. 2016.

Real-Time PCR Method and applications, Ferdowsi University of Mashhad (FUM), Mashhad, Iran. 2010.

Gene Cloning, Ferdowsi University of Mashhad (FUM), Mashhad, Iran. 2009.

The use of competitive PCR to enumerate the microorganisms, Ferdowsi University of Mashhad (FUM), Mashhad, Iran. 2008.

Report and article writing in agriculture. ACECR-Mashhad branch, Mashhad, Iran. 2008.

New Non-thermal technologies in food industry. ACECR-Mashhad branch, Mashhad, Iran. 2008.

Principle of protection and safety against risks in laboratory. Ferdowsi University of Mashhad (FUM), Mashhad, Iran. 2007.

Research Method in Agriculture, ACECR-Mashhad branch, Mashhad, Iran. 2005.

Requirements of ISO/IEC 17025, Khorasan branch of Institute of Standards and Industrial Research, Mashhad, Iran. 2003.

Research Projects:

Production of antimicrobial edible films based on WIP. ACECR- Mashhad branch, Mashhad, Iran. (Research Assistant)

Laboratory production of enzymatic casein hydrolysate for infant formula. ACECR- Mashhad branch, Mashhad, Iran. (Research Assistant)

Evaluation of physicochemical, microbial and sensory properties of two types of yogurt (regular and probiotic) supplemented with whey protein concentration and casein hydrolysate. ACECR- Mashhad branch, Mashhad, Iran. (Research Assistant)

Evaluation of microbial contamination of industrial and traditional ice creams. ACECR- Mashhad branch, Mashhad, Iran. (Research Assistant)

Comprehensive plan of modification, improvement and development of dairy technology – First step. ACECR- Mashhad branch, Mashhad, Iran. (Research Assistant)

Professional Experience:

Academic staff member of The Research Institute of Food Science and Technology (RIFST), 2016 to present.

Academic staff member of The Food Science and Technology Research Institute, ACECR. 2004-2006.

Head of Food Additives Research Group. Food Science and Technology Research Institute, ACECR. 2005-2006.

Part time teaching in The Institute of Applied Science Technology, ACECR- Mashhad branch, Mashhad, Iran. (in the field of Functional Food and Enzyme Technology for B.Sc Students). 2013-2015.

Awards:

2001 Top graduate degree from *Ferdowsi University of Mashhad (FUM)*, Mashhad, Iran.

2004 Top graduate degree from *Ferdowsi University of Mashhad (FUM)*, Mashhad, Iran.

2006 A scholarship to carry out PhD research in Iran, awarded by *Ferdowsi University of Mashhad*.