

Mahboobe Sarabi-Jamab

Assistant Professor, Research Institute of Food Science and Technology (RIFST)

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EDUCATION:

Ph.D in Food Science and Technology, Major: Microbiology Department of Food Science and Technology, Faculty of Agriculture, Ferdowsi University of Mashhad, Iran, 2012, GPA: 19.09/20 (Ranked 1st).

Thesis: *“Quantitative study of aflatoxigenic and ochratoxigenic fungi based on PCR methods and evaluation of its correlation to the toxin concentration in raisins varieties of Khorasan Razavi,”*

Supervisor: *Prof. Fakhri Shahidi, Dr.Ahmad Reza Bahrami*

Master of Science in Food Science and Technology, Department of Food Science and Technology, Tarbiat Modares of University, Iran, Jan. 2003, GPA: 18.81/20 (Ranked 1st).

Thesis: *“Evaluation of the based collagen Edible Film Production,”*

Supervisor: *Prof. Fakhri Shahidi*

Bachelor of Science in Food Science and Technology, Department of Food Science and Technology , Faculty of Agriculture, Ferdowsi University of Mashhad, Iran, September 2000, GPA: 17.68/20 (Ranked 3st).

Diploma in Science, Parvin Etesami High School, Mashad, Iran, June 1995, GPA: 18.5/20 (Ranked 1st)

FIELDS OF INTEREST:

Food Microbiology

Biotechnology

PUBLICATIONS:

M. Sarabi, F. Shahidi, M. Barzegar, “Evaluation of rheological properties of the based collagen edible, 2nd Congress on Food Technology”, Esfahan, Iran, 2006.

M. Sarabi, R. Niazmand, “Evaluation of post harvest factors on nutritional properties of raisin”, 1st Congress on Dried Fruits, Damghan, Iran, 2007.

R. Niazmand A. Niazmand , **M. Sarabi**, N. Arabporiani, and A. Doaei, “Effect of Yogurt Enriched with *Bifidobacterium bifidum* or *Lactobacillus acidophilus* on Fatty Metabolites of Serum and Colonic Micro Flora in Healthy” , 10th ASEAN food conference, 2007.

M. Sarabi and R. Niazmand, "Effect of Essential Oil of Mint (*Menta piperita*) on *Lactobacillus acidophilus* Activity as Bioyogurt Starter Culture," The 7th International Conference of Food Science and Technology, Iran, 2007.

R. Farhoosh, R. Niazmand, M. Rezaee, **M. Sarabi**, "Kinetic parameter determination of vegetable oil oxidation under Rancimat test conditions," *Eur. J. lipid Sci. Technol.* 2008.

M. Sarabi and R. Niazmand, "Effect of essential oil of *Mentha piperita* and *Ziziphora clinopodioides* on *Lactobacillus acidophilus* activity as bioyogurt starter culture," *American-Eurasian J. Agric. & Environ Sci.*, 2009.

M. Sarabi and R. Niazmand, "Effect of Edible Coating and Treatment Condition on Osmotic Dehydration of Button Mushroom (*Agaricus bisporus*)," New Challenges in Food Preservation, EFFoST Conference, Budapest Hungary , 2009.

M. Mehraban, **M. Sarabi**, R. Noorbakhsh, F. Gholasi, A.S. Vosoogh, M. Mohsenzadeh, "Determination of Contamination Sources During The Manufacturing of Traditional Iranian Yoghurt Drink," New Challenges in Food Preservation, EFFoST Conference, Budapest Hungary , 2009.

M. Sarabi, A. Niazmand, A. Arianfar, "Using LMP as a pretreatment before osmotic dehydration process on white button mushroom (*Agaricus bisporus*)," 1st International Congress on Food Technology, Antalya, Turkey , 2010.

M. Sarabi, A. Niazmand, "Application of magnetotactic bacteria in production of magnetosome's nanoparticles," 1st International Congress on Food Technology, Antalya, Turkey, 2010.

R. Niazmand A. Niazmand , **M. Sarabi**, N. Arabporiani, and A. Doaei, "Effect of bioyogurt consumption on fatty metabolites of serum and colonic microflora in healthy subjects", *J. Agriculture Science Technology*. 2010.

A. Arianfar, **M. Sarabi** and R. Niazmand, "Effect of Edible Coating and Treatment Condition on Osmotic Dehydration of Button Mushroom (*Agaricus bisporus*)," *Journal of Iranian Food Science and Technology*, 2011.

M. Mehraban, **M. Sarabi**, R. Noorbakhsh, F. Gholasi, A.S. Vosoogh, M. Mohsenzadeh, "Determination of Contamination Sources During The Manufacturing of Traditional Iranian Yoghurt Drink," *Journal of Food Science Researches*, 2011.

E. haghghi, M. Mehraban, S.A. Mortazavi, **M. Sarabi**, R. Nourbakhsh, M. Armin "Isolation and Characterization of aflatoxigenic Fungi from Raisins Varieties in Khorasane Razavi," *Iranian Food Science and Technology Research Journal*, 2013.

M. Sarabi, M. Hosseini Nejad, M Mehraban, F. Shahidi, A. R. Bahrami, S. A. Mortazavi, M. Reza Naseery, "Isolation and identification of fungi from raisins varieties in Khorasane Razavi, based on morphological and molecular characterization " *Iranian Food Science and Technology Research Journal*, 2013.

EXPERIENCES AND ACTIVITIES:

Teaching, from 2003 to 2013, Courses: Biochemistry, General Microbiology, Food Microbiology and Fermentation

ACCOMPLISHED PROJECTS:

The Use of Food Industrial Waste Base on Collagen for Production of Degradable Packaging.

Effect of Essential Oil of *Mentha piperita*, *Thymus vulgaris* and *Ziziphora clinopodioides* on *Lactobacillus acidophilus* Activity as Bioyogurt Starter Culture.

Determination of Contamination Sources During the Manufacturing of Traditional Iranian Yoghurt Drink.

Effect of Edible Coating and Treatment Condition on Osmotic Dehydration of Button Mushroom (*Agaricus bisporus*).

Isolation and Characterization of Aflatoxigenic Fungi from Raisins Varieties in Khorasane Razavi by Coconut Agar Medium.

Evaluation and Introduction of Chemical Pollutant in Milk and Dairy Products.

Identification of Ochratoxigenic Fungi from Raisins Varieties in Khorasan Razavi by Molecular Method (PCR, RT-PCR).

The Effect of *Lactobacillus acidophilus* and *Bifidobacterium bifidum* on Reduction of Aflatoxin M₁ in Simulated Gastric and iIntestinal Model.

ONGOING PROJECTS:

Effect of *Lactobacillus acidophilus*, *Lactobacillus rhamnosus* and *Bifidobacterium bifidum* on Reduction of aflatoxin M₁ of Probiotic Yoghurt.

Investigation on Production Active Plastics Films Based on Ascorbat Salt and Ethylene Vinyl Alcohol for Food Packaging.

Investigation on the Effect of Biotic and Abiotic Factors on Nutraceutical Contents of Saffron Under Controlled Conditions

BOOK:

The Chemical Contaminants in Milk and Dairy Products

PARTICIPATE IN WORKSHOPS:

Extraction of DNA, PCR and Electrophoresis, Iran.

Quantification of Microorganisms by Competitive PCR, Iran.

Genbank Databases and Design PCR Primers, Iran.

Quantification of Gene Expression of Microorganisms by Real-Time PCR Method, Iran.

Gene Cloning and Transformation in Bacteria, Iran.

Measurement of Aflatoxin B₁ and G₁ by HPLC Method, Iran.

TEACHER IN WORKSHOPS:

Methods of Microbial Contaminant Detection in Food, 2010, Iran.

Laboratory Skills in Microbiological Operations, 2011, Iran.

Advanced Laboratory Techniques: ELISA and Its Applications, 2012, Iran.

PROFESSIONAL QUALIFICATIONS:

Languages: English (fluent), Arabic (basic)

Computer Skills: Microsoft Office, MSTAT-C, SPSS, Slide Write , Sigma Stat, Minitab