

PERSONAL DETAILS



Full Name: ABOLFAZL PAHLEVANLOO
Sex: Male
Address: Research Institute of Food Science and Technology (RIFST) –
Mashhad, Iran
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EDUCATION and QUALIFICATION

PhD in Microbial Biotechnology 2008 - 2013		University of Mysore - India
Msc:		
Date: 2005-2007	Field: Microbiology	University of Mysore - India
Bsc:		
Date: 2000-2003	Field: Microbiology	Islamic Azad University (Gorgan Branch)
High school:		
Date: 1997	Field: Experimental Science	Juvayni High school

WORKSHOPS

Research Methodology and Publishing Papers. (SDM Institute for Management Development, Mysore, 05 Dec 2009).

International workshop on “Clinical Research Method” (Department of Biotechnology, Mysore, 06, Feb 2011).

Probiotic products based on cereals, Food and Drug Administration of The Islamic Republic of Iran, Mashhad, 28th of July 2015.

Disinfectants and its applications in food industries, Food and Drug Administration of The Islamic Republic of Iran, Mashhad, 19th of July 2016 and 27th July 2016.

PUBLICATIONS

- 1). Abolfazl Pahlevanlo and Janardhana, G. R. (2011). First Record of *Sinotermitomyces taiwanensis* from India, Journal of Mycology and Plant Pathology, 41(4) 636-638.
- 2). Abolfazl Pahlevanlo and Janardhana, G. R. (2012). Diversity of *Termitomyces* in Kodagu and need for Conservation, Journal of Advanced Laboratory Research in Biology, 3 (2) 66-69.
- 3). Abolfazl Pahlevanlo and Janardhana, G. R. (2012). Occurrence and diversity of *Termitomyces* species in Kodagu District of western Ghats, Karnataka, Journal of Biodiversity and Taxonomy, Narendra Publishing House, (1-8)

- 4). Sara Sarrafi Zadeh, Abolfazl Pahlevanlo, Narges Gohari Rad, Mahsa Jalili, Ram B. Singh, Annieszka Wilczynska, Fabien De Meester and Douglas Wilson (2011). Can Diet and Lifestyle Factors and Geomagnetic Forces Predispose Aggression? *The Open Nutraceuticals Journal*, 4, 176-179
- 5). Kiomarsi, M., Yeganehzad, S., shahidi, M., Pahlevanloo, A. and Maral, K. (2017). Optimization of the Formulation of Prebiotic Dark Chocolate by Inulin, Isomalt and maltitol. *Journal of Food Science and technology*. 9 (3), 73-86.
- 6). Samira Yeganehzad, Abolfazl Pahlevanloo, Maryam Kiumarsi, Azadeh Zayerzadeh, Seyed-Alireza Sadjadi, Mostafa Shahidi, Narjes Nadali (2018). Effects of sugar- free chocolate containing α S1-casein peptide on stress: a survey based on questionnaire data and salivary cortisol concentration measurement. *Journal of Nutritional Sciences and Dietetics (JNSD)*. 4 (2).

Congresses and Seminars

1. 1st national congress on Biology (Gorgan, Iran: March 2002)
2. National congress on Biodiversity (Mysore, India: March 2009)
3. National congress on Biodiversity and Plant Health (Mysore, India: March 2010)
4. 9th International congress on Mycology, IMC9 (Edinburgh, Scotland: August 2010)
5. 1st National congress on Indian Biodiversity (Kerala, India: December 2010)
6. 16th international congress on clinical nutrition, WCCN (New Delhi, India: September 2011)
7. 2nd national congress on Indian Biodiversity, IBC (Bangalore, India: December 2012)
8. 6th Asian Federation of Societies for Lactic Acid Bacteria International Symposium 2018.
9. 2ND International Congress on Food Science and Technology, April 2018.

AWARDS

Young Investigator Awards on 16th International congress on clinical nutrition, WCCN (New Delhi, India: September 2011)

PROJECTS

“Isolation and Characterization of *Fusarium venenatum* from forest Soils in Mysore District”- 2007

“Biodiversity, Nutritional Value and Bioactive Principle of *Termitomyces* species from Kodagu district of Karnataka, India”- 2012

“Monitoring and control of microbial agents causing bitterness and swelling in pasteurized yogurt drink (Doogh)” 2016.

“Improvement of mushroom (*Agaricus bisporus*) blanching techniques; an attempt to reducing mushrooms weight loss during the blanching by vacuum impregnation of hydrocolloids” 2017

“Formulation and Production of Probiotic Diet Drink Powder Based on Barberry” 2018

“Optimization of Submerged Production of Beta-Glucans from *Pleurotus ostreatus* and its Utilization as a Fat Replacer in Functional Low Fat Yogurt” 2018