



Curriculum Vitae (C.V)

PERSONAL DETAILS:

Marzieh Hosseininezhad (Prof.)

Date of Birth: 22 June 1968

Address: Research Institute of Food Science and Technology, P.O. BOX 91735-139, Mashad, Iran.

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EDUCATION:

Doctor of Philosophy (PhD) in Food Biotechnology, The University of Melbourne, Australia (March 2005-July 2008).

PhD Thesis title: Acid stress responses in the probiotic bacteria *Lactobacillus casei* / *paracasei* group.

Master of Science (MSc) in Food Technology Engineering, University of Tarbiat Modarres, Tehran, Iran (1993-1995).

M.S Thesis title: Study on Clarification and Production of Carbonated Pomegranate Drink.

Bachelor of Science (BSc) in Agricultural Products Technology Engineering, Ferdowsi University of Mashhad, Iran (1986-1990).

WORK EXPERIENCES:

Academic staff member of The Research Institute of Food Science and Technology (RIFST), 2004 to present.

Director of International Scientific Cooperation Office, RIFST. 2016 (continued).

Editorial board of Journal of Research and Innovation in Food Science and Technology, 2016 (continued).

Executive Committee Member of Asia-Pacific Institute of Food Professionals (APIFP), 2014 (continued).

Member of Probiotic and Prebiotic Society of Iran and director of Research Committee, 2011 (continued).

Head of Food Biotechnology Dept., RIFST. 2013 to 2015.

Director of Intellectual Property Committee, RIFST, 2014-2016.

Director of Postgraduate Education and Training, RIFST, 2008-2013.

Director of RIFST Press Committee. 2010 to 2015.

Academic staff member of The Department of Food Science and Technology, Iranian Research Organization for Science and Technology, Mashhad, 1993-2004.

Member of Intellectual Property Council of Khorasan Science and Technology Park, 2010-2013.

Member of ASM (Australian Symposium of Microbiology), 2005-2010.

Member of scientific team of Standards and Industrial Research Organization of Iran, Mashad, 2008.

Scientific Member of Food Biotechnology, HACCP Commissions of Khorasan Province, Iran.

Technical Manager and contributor in establishment of Food Analysis Laboratory in Jahad Research Centre of Engineering, 1991-1992.

Contributor in establishment of Pilot Plant and Food Technology Laboratories in Iranian Research Organization for Science and Technology, Mashad, Iran. 1997-2000.

TEACHING BACKGROUND:

New Methods in Food Microbial Detections (for PhD students). Research Institute of Food Science and Technology, Mashhad, Iran. 2013-2020.

Bioprocess Engineering (for PhD students). Research Institute of Food Science and Technology, Mashhad, Iran. 2017-2018.

Microbial Metabolites (For PhD students). Research Institute of Food Science and Technology, Mashhad, Iran. 2016-2018.

Advanced Chemistry of Food Enzymes (for PhD students). Research Institute of Food Science and Technology, Mashhad, Iran. 2013.

Part time teaching in the field of Food Science and Technology and Food Microbiology, at The University of Applied Science and Technology, Mashad, Iran, 2009-2013.

Part time teaching experiences in the fields of Food Technology, Food Biochemistry, Food Microbiology, Canning and Food Preservation, Food Quality Control (for B.Sc Students) 1994-2004.

Part time teaching assistance in The Department of Agriculture and Food Systems, The University of Melbourne, 2006-2007.

THESIS SUPERVISION:

Noktesanj, M. Isolation of bacteriocins produced by lactic acid bacteria in traditional fermented fruit and vegetable products and study on the possibility of microencapsulation for biological preservation of foods. Ongoing.

Khosravi F. Bioinformatic analysis of microbial inulinase enzymes for identification, extraction and application in enzymatic hydrolysis of inulin from chicory root. Ongoing.

Aziznia, H. The Effect of Growth Medium Ingredients on Antimicrobial Activity of Lactic Acid Bacteria Isolated from Wheat Bran and Effect on Bread Shelf Life. Ongoing.

Adibpoor, N. Formulation of functional rock candy containing probiotic bacteria and evaluation of thermal and osmotic stresses on bacterial strain during the manufacturing process. 2020. PhD Thesis submitted to The Research Inst. of Food Sci. and Tech. Mashhad, Iran.

Abedfar, A. Evaluating the effect of controlled fermentation of sourdough on microbial exopolysaccharides and qualitative properties of pan bread. 2019. PhD Thesis submitted to The Research Inst. of Food Sci. and Tech. Mashhad, Iran.

Mohammadzadeh, B. Production of raw and ready to eat fillet containing prebiotic inulin from rainbow trout (*Oncorhynchus mykiss, walbaum 1972*) using edible coatings and modifying in batter formulation. 2016. PhD Thesis submitted to Tarbiat Modarres University, Tehran, Iran.

Darjani, P. Effect of the inulin extracted from Iranian landraces chicory with different length of chain, together with free and encapsulated probiotics on a synbiotic dairy dessert. 2016. PhD Thesis submitted to The Research Inst. of Food Sci. and Tech. Mashhad, Iran.

Moasheri, S. M. Application of Inulin and encapsulated probiotic bacteria in formulation of a synbiotic bread. PhD Thesis submitted to The Research Inst. of Food Sci. and Tech. ongoing.

Chamani, M. Effect of nanoparticles TiO₂, nanosilver and UV on chemical and microbial characteristics of water. 2013. MSc Thesis submitted to Azad University of Mashhad, Iran.

Kamali, S. Promoting effect of inulin extracted from chicory and jerusalem artichoke on the survival of two probiotic *Lactobacillus* strains at low pH condition. 2012. MSc Thesis submitted to Ferdowsi University of Mashhad, Iran.

Alamshahi, L. Growth inhibitory effects of medicinal plants against two specific plant pathogenic bacteria. 2010. MSc Thesis submitted to Zabol University, Iran.

Nahardanee, M. Extraction and prebiotic effects of chicory root. 2010. MSc. Thesis submitted to Azad University of Sabzevar.

Shamlou, M. Performing model system of quality control by HACCP in Toos Factory producing Mayonnaise sauce. 2003. MSc. Thesis submitted to University of Applied Science and Technology.

OTHER ACTIVITIES:

Contribution and collaboration in running some National Congresses and Workshops and giving lectures in the field of Food Science and Technology and Food Biotechnology, 1994-continued.

Publications and Books:

1. **Noktehsanj Avval, M., Hosseininezhad, M., Pahlavanlo, A., & Ghodduzi, H. B.** (2023). Creating optimal conditions for bacteriocin production from *Lactiplantibacillus plantarum* isolated from traditionally fermented fruits and vegetables. *Research and Innovation in Food Science and Technology*, 11(4), 351-366.
1. **Naji Tabasi, Sara, Shahidi Nougabi, Mostafa, Hijrani, Taktam, Zamani, Hossein, Hosseinejad, Marzieh.** The use of sourdough containing *Lactobacillus plantarum* and sourdough with random fermentation in improving the quality and shelf life of Berber bread based on mixed whole flour. *Innovation in Food Science and Technology*, 1401; doi: 10.30495/ifst.2021.1916953.1689 (Text in Farsi).
2. **Naji-Tabasi Sara, Shahidi-Noghabi Mostafa & Hosseininezhad Marzieh.** Improving the quality of traditional Iranian bread by using sourdough and optimizing the fermentation conditions. *SN Appl. Sci.* 4, 148 (2022). <https://doi.org/10.1007/s42452-022-05034-8>.
3. **Noktehsanj Avval, M., Hosseininezhad, M., Pahlavanlo, A., Ghodduzi, H.** Isolation and characterization of *Lactiplantibacillus plantarum* bacteriocin from fruit-based fermented products and its comparison with commercial nisin. *Iranian Food Science and Technology Research Journal*, 2022; doi: 10.22067/ifstrj.2022.74158.1122 (Text in Farsi).
4. **Hosseininezhad, M.** and Hussain, M.A., 2022. Single-Cell Protein–A Group of Alternative Proteins. In *Alternative Proteins* (pp. 49-63). CRC Press.
5. **Chongzhen Suna, XinTang, Xin Shao, DuoHana, Hua Zhang, Yangwei Shana, Ravi Gooneratned, Lei Shie, Xiyang Wu, & Marzieh Hosseininezhad,** 2021, Effects of enzymatic hydrolysis on physicochemical property and antioxidant activity of mulberry (*Morus atropurpurea* Roxb.) leaf protein. *Food Science & Nutrition*, 9(10), 5379-5390.

6. **Chongzhen Suna, XinTang, Xin Shao, DuoHana, Hua Zhang, Yangwei Shana, Ravi Gooneratned, Lei Shie, Xiyang Wu, & Marzieh Hosseininezhad**, 2021, Mulberry (*Morus atropurpurea* Roxb.) leaf protein hydrolysates ameliorate dextran sodium sulfate-induced colitis via integrated modulation of gut microbiota and immunity, *Journal of Functional Foods*, 84 (open access) doi: <https://doi.org/10.1016/j.jff.2021.104575>.
7. **Sharifi, M., Ajodani Far, H., Pahlevanlo, A., & Hosseininezhad, M.** 2021. The First Report of Bacteriocin Production by the *Bacillus coagulans* IS2 and its Antibacterial Effects. *Egyptian Journal of Veterinary Sciences*, 52(2), 195-202.
8. **Hosseininezhad Marzieh., Adibpour Nasim, Pahlevanloo Abolfazl.** 2021. 'Effect of heat stress on the resistance of two spore forming bacillus species in the gastrointestinal tract simulation model and their probiotic properties', *Research and Innovation in Food Science and Technology*, (), pp. -. doi: 10.22101/jrifst.2021.266560.1216
9. **Abbas Abedfar, Marzieh Hosseininezhad, Alireza Sadeghi and Mojtaba Raeisi**, 2020. Comparative survival of exopolysaccharide encapsulated *Lactobacillus plantarum* and *Pediococcus pentosaceus* in simulated gastrointestinal conditions and storage time. *Food Measure* 15(1), 594-603.
10. **Abbas Abedfar, Marzieh Hosseininezhad, Ali Rafe.** 2020. Effect of microbial exopolysaccharide on wheat bran sourdough: reological, thermal and microstructural characteristics. *International Journal of Biological Macromolecules*. 154: 371-379.
11. **Hosseininezhad Marzieh., Adibpour Nasim, Pahlevanloo Abolfazl..** 2020. Optimization of probiotic edible coating formulation and evaluation of physical and textural properties for rock candy coating. *Food Science and Technology*. 17 (100) 103-115 (Text in Farsi).
12. **Abbas Abedfar, Marzieh Hosseininezhad, Alireza Sadeghi and Fatemeh Abbaszadeh**, 2019. Optimization of controlled fermentation by *Lactobacillus acidophilus* (CP_020620.1) in rice bran sourdough and evaluation of quality characteristics of pan bread by using response surface method. *Innovative Food Technologies*. *Innovative Food Technologies*, 6(3), 389-407. DOI: 10.22104/jift.2019.3294.1789 (Text in Farsi).
13. **Hosseininezhad Marzieh., Adibpour Nasim, Pahlevanloo Abolfazl..** 2019. "Application of spore-forming probiotic *Bacillus* in the production of Nabat - a new functional sweetener." *LWT - Food Science and Technology*. 113, 1-6. DOI: 10.1016/j.lwt.2019.108277
14. **Nasim Adibpour, Marzieh Hosseininezhad, Abolfazl Pahle Hosseininezhad Marzieh., Adibpour Nasim, Pahlevanloo Abolfazl and Malik Altaf Hussain.** 2019. "A review on *Bacillus coagulans* as a spore-forming probiotic." *Applied Food Biotechnology* 6 (2): 91-100.
15. **Abbas Abedfar, Nassim Adibpour and Marzieh Hosseininezhad** (2018). The survivability comparison of microencapsulated *Lactobacillus plantarum*

- (A7 and S2G) in different biopolymer matrices in simulated gastrointestinal tract during storage time. *Applied Microbiology in Food Industry*. 4 (3): 36-49.
16. **Marzieh Hosseininezhad and Adel Baigbabaee**. 2018. Food Safety Challenges, Research Programs and Opportunities in Iran. *Asia-Pacific Journal of Food Safety and Security*. 4(4)-21-29. ISSN 2422-9555.
 17. **Hamed Aziznia, Marzieh Hosseininezhad, Sara Naji-Tabasi, Hossain Zamani**. 2019. Evaluation of Bacterial Flora and Biochemical Changes during spontaneous Wheat Bran Fermentation. *Journal of Applied Microbiology in Food Industry* 1398. 5(2): 70-81. ISSN 2476-3543 (Text in Farsi).
 18. **Abbas Abedfar, Marzieh Hosseininezhad, Alireza Sadeghi, Mojtaba Raeisi, Javad Feizy**. 2018. Effect of *Lactobacillus plantarum* isolated from controlled fermentation of wheat bran sourdough on the quality characteristics of pan bread Evaluated by response surface method. *Journal of Applied Microbiology in Food Industry* 1397. 4(1): 56-74. ISSN 2476-3543 (Text in Farsi).
 19. **Marzieh Hosseininezhad**. 2018. Lactic acid bacteria as natural preservatives and their impact on food safety and security. *Asia-Pacific Journal of Food Safety and Security*. 4 (1). ISSN 2422-9555. (<http://apjffs.wix.com/apjffs>)
 20. **Abbas Abedfar, Marzieh Hosseininezhad, Alireza Sadeghi, Mojtaba Raeisi, Javad Feizy**. 2018. Investigation on “spontaneous fermentation” and the productivity of microbial exopolysaccharides by *Lactobacillus plantarum* and *Pediococcus pentosaceus* isolated from wheat bran sourdough. *LWT - Food Science and Technology*. 96, 686–693.
 21. **Abbas Abedfar and Marzieh Hosseini Nezhad**. 2018. The Efficacy of Encapsulation Matrix on Viability of *Lactobacillus Acidophilus* and *Bacillus Coagulans* in Simulated Gastrointestinal Environment. *Journal of Applied Microbiology in Food Industry* 1397. 3(4): 15-27. ISSN 2476-3543 (Text in Farsi).
 22. **Hosseininezhad M, Rajabzadeh Shandiz S**. 2018. A Review on the Main Methods of Microencapsulation and Nanoenvelopment of Probiotics. *Journal of Biosafety* 1397; 10 (4) :47-58 (Text in Farsi).

URL: <http://journalofbiosafety.ir/article-1-179-fa.html>
 23. **Mojgan Yazdi, Marzieh Hosseini Nezhad**. 2017. Bacteriocins: Natural, bio-safe preservatives and biological alternatives for chemical additives. *Journal of Biosafety*. 9(2): 49-59 (Text in Farsi).
 24. **Marzieh Hosseininezhad, Hamed Anvari, Mahnaz Zhiani, Abbas Abedfar**. 2017. Evaluating the Effect of Inulin Supplementary on the Sensory and Textural Properties of Prebiotic Bread (Taftoon). *Journal of Research and Innovation in Food Science and Technology*. 1396. 6(2): 185-198 (Text in Farsi).

25. **Abbas Abedfar, Marzieh Hosseininezhad,** 2017. Microbial exopolysaccharides, biological role and functionality. Journal of Biosafety, Accepted (Text in Farsi).
26. **Hosseini Nezhad M, Shoorideh H.** 2016. Quinoa, a valuable nutraceutical crop providing safety characters. Journal of Biosafety 1395; 9 (2) :10-21
URL: <http://journalofbiosafety.ir/article-1-133-fa.html>
27. **Abbas Abedfar, Marzieh Hosseininezhad.** 2016. Overview of the most important characterization of exopolysaccharides produced by probiotics bacteria and their biological function. IOSR Journal of Environmental Science, Toxicology and Food Technology (IOSR-JESTFT) e-ISSN: 2319-2402, p- ISSN: 2319-2399. 10 (11) Ver. III: 47-55.
28. **Abbas Abedfar , Marzieh Hosseininezhad, Alireza Sadeghi.** 2016. The performance microbial culture starter isolated from controlled fermentation sourdough on physicochemical and crust properties of semi volume bread. Journal of Applied Microbiology in food industry 1395. 2(2): 15-25. ISSN 2476-3543 (Text in Farsi).
29. **Darjani ,P., Hosseininezhad, M., Kadkhodae, R. , Milani, E.** 2016. Influence of prebiotic and coating materials on morphology and survival of a probiotic strain of *Lactobacillus casei* exposed to simulated gastrointestinal conditions. LWT- Food Science and Technology Journal. 73: 162-167.
30. **Behrooz Mohammadzadeh, Masoud Rezaei, Marzieh Hossininezhad, Mohsen Barzegar.** 2017. Shelflife Determination of rainbow trout (*Oncorhynchus mykiss*) fillet coated with sodium alginate containing inulin prebiotic during refrigerate condition storage. Fisheries Science and Technology. 6(2): 57-74 (Text in Farsi).
31. **Behrooz Mohammadzadeh, Masoud Rezaei, Marzieh Hossininezhad, Mohsen Barzegar.** 2016. Application of Inulin in Coating of the Fillet of Rainbow Trout (*Oncorhynchus mykiss*) using Alginate Sodium and its Effect on Sensory and Textural Properties of the Fried Product. Journal of Research and Innovation in Food Science and Technology. 1395. 5(2): 141-152 (Text in Farsi).
32. **Alamshahi L. and Hosseini Nezhad M.** 2016. Inhibitory effects of essential oils of some medicinal plants on the causal agents bacteria of potato wilt and soft rot under laboratory and greenhouse conditions. Iranian Journal of Medicinal and Aromatic Plants, 1395. 32 (4): 645-654 (Text in Farsi).
33. **Pegah Darjani, Marzieh Hosseini Nezhad ,Hadi Shorideh , Mohammad Abdollahian-Noghabi , Rassoul Kadkhodae , Ahmad Balandari , Elnaz Milani.** 2016. Comparison of fructan yield of foreign cultivars and indigenous landrace of chicory and optimizing its extraction by response surface method (RSM). Journal of Research and Innovation in Food Science and Technology. 1395. 4(4): 434-354 (Text in Farsi).
34. **Hosseini Nezhad, M and Britz ML.** 2015. Nano-structure of S-layer Proteins Synthesized under Environmental Stress Conditions in a Probiotic Lactobacilli

Strain. Asia-Pacific Journal of Probiotics and Microbial Technologies, 1(1):3-7. ISSN 2422-9598

35. **Alamshahi L. and Hosseini Nezhad M.** 2015. Effect of essential oils of five medicinal plants on two microbial diseases of potato and tomato under laboratory and field condition. Int. J. of Agriculture Innovations and Research. 4(2) 390-395.
36. **Hosseini Nezhad, M, Shafiabadi, J. and Hussain, M.** 2015. Microbial Resources to Safeguard Future Food Security. Advances in Food Technology and Nutritional Sciences Open Journal. ISSN 2377-8350. S(1): 8-13.
37. **Hosseini Nezhad, M, Hussain, M. and Britz, M.** 2015. Stress response in probiotic *Lactobacillus casei*. Critical Reviews in Food Science and Nutrition. 55 (6) 740-749.
38. **Malik A. Hussain, Marzieh N. Hossieni, Yu Sheng and Omega Amofo** 2013. Proteomics and the stressful life of lactobacilli. FEMS Microbiol Letters. 349(1): 1-8.
39. **Hosseini Nezhad, M and Britz, M.** 2015. Characterization of S-layer proteins synthesized under stress conditions in a probiotic strain of lactic acid bacteria. IPCBEE 75: 72-75.
40. **Darjani P., Hosseini Nezhad M., Kadkhodae R., Milani E. and Balandari A.** 2015. Methods of isolating and physiochemical properties of inulin fractions with different chain lengths from chicory plants. Journal of Innovation in Food Science and Technology, 4(3): 247-256 (in Farsi).
41. **Darjani P., Hosseini Nezhad M., Shoorideh H., Abdollahian N., Kadkhodae, Balandari A. And R., Milani E.** 2015. Comparison of fructan yield of foreign cultivars and indigenous landrace of chicory and optimizing its extraction by response surface method (RSM). Journal of Innovation in Food Science and Technology, 4(4). 343-354(in Farsi).
42. **Hosseini Nezhad M., Mohtashami M., Kamali S., Elahi, M.,** 2014. Optimizing the formula of a low calorie fruit powder jelly using sucralose and isomalt. . Journal of Innovation in Food Science and Technology, 4(1): 65-74. (in Farsi).
43. **Kamali S., Elahi, M., Hosseini Nezhad M., Yavarmanesh, M.** 2014. The effectiveness of inulin extracted from different plant sources on gastric acid resistance of two lactobacillus species. Iranian Journal of Medicinal and Aromatic Plants, 30 (5): 780-792 (in Farsi).
44. **Shoorideh, H., Peyghambari, S. A., Omidi, M., and Hosseini Nezhad, M.** 2013. Alignment of the enzymes in inulin biosynthesis pathway in plants. Iranian Journal of Genetic and food Safety, 2 (1): 49-58 (in Farsi).
45. **Nahardani, M, Hosseini Nezhad, M., Elhami Rad A.H. and Pourfallah, Z.** 2013. Inulin extraction from pharmaceutical perennial chicory plant and evaluating its prebiotic effects on the growth of *Lactobacillus rhamnosus*.

- Journal of Innovation in Food Science and Technology, 5(20): 91-100 (in Farsi).
46. **Kamali S., Hosseini Nezhad M., Elahi, M., Yavarmanesh, M.** 2013. Effect of inulin extracted from chicory and *Jerusalem artichoke* on bile tolerance and inhibition of two *Lactobacillus* species against *E.coli* O157:H7. Journal of Research Innovation in Food Science and Technology. 2(4): 311-322 (in Farsi).
 47. **Nahardani, M., Hosseini Nezhad, M. and Elhami Rad A.H.** 2013. Characterization and prebiotic effects of inulin extracted from non-native chicory plants. Journal of Innovation in Food Science and Technology, 4(14): 87-96 (in Farsi).
 48. **Hosseininezhad, M, Knight, M. and Britz, M.** 2012. Evidence of changes at membrane bound proteins during growth of *Lactobacillus casei* under acidic conditions. Food Science and Biotechnology. 21(1): 253-260.
 49. **Hosseininezhad, M. Alamshahi, L. Panjehkeh, L.** 2012. Biocontrol efficiency of medicinal plants against *Pectobacterium carotovorum*, *Ralstonia solanacearum* and *Escherichia coli*. The Open Conference Proceedings Journal. 3: 41-46.
 50. **Hosseininezhad, M** 2012. Application of nanotechnology in Food Science and Biotechnology. Periodical Journal of Donyaye Nano. 23: 7-11 (in Farsi).
 51. **Hosseininezhad M., Nahardani, M., and Elhami Rad A.H.** 2011. Characterization of inulin extract from iranian native chicory in comparison with some other sources. Journal of Research Innovation in Food Science and Technology. 1(1): 37-46 (in Farsi).
 52. **Hosseininezhad, M, Stenzel D. J and Britz, M.** 2010. Effect of growth at low pH on the cell surface properties of a typical strain of *Lactobacillus casei* group. Iranian Journal of Microbiology. 2(3): 144-151.
 53. **Hosseininezhad, M.;** D. Joan Stenzel and M. L. Britz. 2009. Phenomic and proteomic characterization of *Lactobacillus casei* in response to acid stress. New Biotechnology, ISSN: 18716784, 25: 347-347.
 54. **Hosseininezhad, M and Razavizadeh, M.** 2009. Toxicity of Nanoparticles. Periodical Journal of Donyaye Nano. 15: 39-49 (in Farsi).
 55. **Hosseininezhad, M.** and R. Malekzadeh. 2005. Principals of HACCP in Food Science. S. Mortomore and C. Wallace (Translated into Persian). Jahane farad Press.
 56. **Nezhad, H. M.** 2004. Evaluation of quality characteristics and microbial contamination of saffron samples dried by microwave. Acta Horticulturae (ISHS). 650: 345-353.

57. **Hosseini Nezhad, M.**, F. Shahidi and R. Malekzadeh. 2003. Study on Microbial Contamination and Quality of Dried Microwave Saffron Samples. *J. of Agricultural Science and Technology*. 16(2): 51-57.
58. **Hosseini Nezhad, M.** and F. Shahidi. 2002. *Enzymes in Food Processing*. G. A. Tocker. (Translated into Farsi). Ferdowsi University of Mashhad Press.
59. **Hosseini Nezhad, M.** and M. Fallahi. 1997. *Elements of Food Engineering*. E. Watson and Harper J. C. (Translated to Farsi). Barsawa Press, 347 p.
60. **Hosseini Nezhad, M.** Food Science and Industry, in *University and Awareness Selection*. Behnashr Press.2001, chap. 5.
61. **Hosseini Nezhad, M.** and H. Pourazarang. Carbonated Fruit Drinks. *J. of Standard*, 1997, No. 2.
62. Scientific editor of the book: Conservation and decay. Completed by: Fatemeh Mozafar – Nejad, Behnashr press. 2002.
63. Scientific editor of the book: Food diets for body makers. 2001. Compiled by Dr. Masoud Naghizade. Behnashr Press.

Participating in Scientific Congresses by Oral Lecturers or Posters:

1. **Marzieh Hosseininezhad** and Pegah Darjani. 2021. Effect of microencapsulated *L. casei* with prebiotic inulin on organoleptic and physico-chemical properties of a symbiotic dairy dessert. 8th Asia-Pacific Probiotics Symposium. 6th December 2021 (Virtual)
2. Mahsa Noktehsanj Avval, **Marzieh Hosseininezhad**, Abolfazl Pahlavanlo and Hamid Bahador Ghoddusi. 2021. Isolation of a probiotic strain *Lactiplantibacillus plantarum* and its biologically active bacteriocin substances. 8th Asia-Pacific Probiotics Symposium. 6th December 2021 (Virtual)
3. **Marzieh Hosseininezhad** (2019). Prebiotics and bacteria exopolysaccharides, food applications and potential health benefits. International Food and Nutrition Conference (IFNRC-2019). 26-27 February. Sargodha, Pakistan.
4. **Marzieh Hosseininezhad and Adel Beigbabaie** (2018). Food safety challenges, research programs and opportunities in Iran. International Symposium on Food Security, Quality and Safety 2018 (ISFSQS2018). 27-28 November. Lahore, Pakistan.
5. **Marzieh Hosseininezhad and Abbas Abedfar** (2018). Exopolysaccharide production by probiotic lactic acid bacteria isolated from Sourdough. International Conference on Probiotics and Food Sustainability (ICPFS2018). 24 September. Johor Bahru, Malaysia.
6. **Behrooz Mohammadzadeh, Masoud Rezaei, Marzieh Hosseininezhad, Mohsen Barzegar** (2018). Efficiency of Vacuum Impregnation for Enrich of Rainbow trout (*Oncorhynchus Mykiss*) Fillet Coated with Sodium Alginate

Containing Inulin Prebiotic. International Conference on Promotion of Scientific Regional Cooperation on Food and Agricultural Sciences. August 24, 2018, Mashhad, Iran

7. **Nasim Adibpour, Marzieh Hosseinezhad and Abolfazl Pahlevanlo** (2018). Evaluation of osmotic stress on viability of two *Lactobacillus* species. 6th Asian Federation of Societies for Lactic Acid Bacteria International Symposium (AFSLAB Sym 2018), May 5-7. Tehran, Iran.
8. **Marzieh Hosseinezhad and Abbas Abedfar** (2018). Microencapsulation of probiotic bacteria isolated from sourdough and the survival in simulated gastrointestinal conditions. 6th Asian Federation of Societies for Lactic Acid Bacteria International Symposium (AFSLAB Sym 2018), May 5-7. Tehran, Iran.
9. **Abbas Abedfar and Marzieh Hosseinezhad** (2018). Antioxidant activity of exopolysaccharides extracted from a probiotic bacteria (*Lactobacillus plantarum*; 232 NR_104573.1) in vitro. 6th Asian Federation of Societies for Lactic Acid Bacteria International Symposium (AFSLAB Sym 2018), May 5-7. Tehran, Iran.
10. **Nasim Adibpour, Abbas Abedfar and Marzieh Hosseinezhad** (2018). Microencapsulation of some traditional Iranian probiotics bacteria isolated from human gut and wheat bran. 6th Asian Federation of Societies for Lactic Acid Bacteria International Symposium (AFSLAB Sym 2018), May 5-7. Tehran, Iran.
11. **Marzieh Hosseini Nezhad, Saeed Samadi** (2017). Biosensors and microbial food metabolites with Halal concept. International Congress on Halal Products, December 13-14, Mashhad, Iran.
12. **Marzieh Hosseini Nezhad**, (2017). Prebiotic inulin, application, new opportunities and future perspectives in functional food. The International Symposium on Food Security and Sustainable Development 2017 (ISFS2017), November 22-24. Ho Chi Minh City, Vietnam.
13. **Marzieh Hosseini Nezhad**, (2017). Lactic acid bacteria as natural preservatives and their impact on food safety and security. The International Symposium on Food Security and Sustainable Development 2017 (ISFS2017), November 22-24. Ho Chi Minh City, Vietnam.
14. **Marzieh Hosseini Nezhad**, (2017). Potential application and utilization of microbial products and metabolites in food security. Food Innovation Asia Conference 2017. 15-16 June. Bangkok, Thailand.
15. Pegah darjani, **Marzieh Hosseini Nezhad**, Rassoul Kadkhodae, Elnaz Milani, Ahmad Balandari, Mohammad Abdollahian-Noghabi. (2014). Methods of isolating different structural fraction of inulin from chicory plants and physiochemical properties of the resulting compounds. 1st International Conference on Natural Food Hydrocolloids, 22-23 October. Mashhad, Iran.
16. Pegah darjani, **Marzieh Hosseini Nezhad**, Rassoul Kadkhodae, Elnaz Milani, Ahmad Balandari, Mohammad Abdollahian-Noghabi. (2014).

Optimizing the method of inulin extraction from Iranian landraces chicory roots using response surface methodology. 1st International Conference on Natural Food Hydrocolloids, 22-23 October. Mashhad, Iran.

17. **Hosseini Nezhad, M** and Britz, M. 2014. Characterization of S-layer proteins synthesized under stress conditions in a probiotic strain of lactic acid bacteria. 4th International Conference on Biotechnology and Environmental Management (ICBEM 2014), Paris, France, Sep. 15-16.
18. **Hosseini Nezhad, M.** 2014. Understanding the survival of probiotics in food systems. Asia-Pacific Probiotic Workshop. Lincoln, New Zealand, 21-22 Oct.
19. **Hosseini Nezhad, Marzieh.** (2013). Investigation of prebiotic effects of inulin extracted from Iranian medicinal plants and its functional products. 3rd International Conference on Functional Foods and Nutraceuticals (NUTRICON-2013). December 22-23, 2013. Faisalabad, Pakistan.
20. Sarabi, M., **Hosseini Nezhad M.** and Mehraban, M. (2012). PCR-based detection of ochratoxigenic fungal and quantification of ochratoxin in Iranian rasin. Swiss International Conference on Industrial Microbiology. October 16-17, 2012. Switzerland.
21. **Hosseini Nezhad, Marzieh.** (2012). Limitation and Technological aspects of probiotic strains in dairy production. 2nd International Conference on Future Perspectives of Food Processing Industry in Pakistan. December 11-12, 2012. Faisalabad, Pakistan.
22. **Hosseini Nezhad, Marzieh.** (2012). Probiotics and industrial challenges in production and utilization of probiotic foods. International Seminar on “Food Production and Processing Technologies” November 6-8, 2012. COMSTECH, Islamabad, Pakistan.
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42. **Hosseini Nezhad, M.**; M. Knight and M. L. Britz, (2007) Proteomic analysis of *Lactobacillus casei* and *Lb. paracasei* during acid stress. A poster presented at the 32nd Lorne conference on protein structure and function. 4-8th Feb 2007. Lorne, Australia. P 67.
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45. **Hosseini Nezhad, M.** (2003) Evaluation of quality characteristics and microbial contamination of saffron dried by microwave. A poster presented at the International Symposium on Saffron Biology and Biotechnology .2003. Spain.
46. **Hosseini Nezhad, M.** (2000) Formulation of One Type of Isotonic Beverages for Physical Improvement of Sportsmen. 12th Nation Congress of Iranian Food Science and Technology, 2000, Tehran, Iran
47. **Hosseini Nezhad, M** Evaluation on Saffron Drying by Microwave and Qualitative Assays on Obtained Samples .12th. Native Congress of Iranian Food Science and Technology, 2000, Tehran.

48. **Hosseini Nezhad, M** Study on Possibility of Using Agricultural and Livestock Producing of Protein. 2nd Congress on Applied Dairy Products. 1997, Mashad , Iran.
49. **Hosseini Nezhad, M** and H. Pourazarang. Study on Possibility of Carbonated Drinks Production from Native Fruits of Iran. Great Fair of Food Industries, 1977, Mashad, Iran.
50. **Hosseini Nezhad, M.** and H. Pourazarang. Study on Production of Carbonated Beverage from Pomegranate .9th Native Congress of Iranian Food Industries. 1996
51. **Hosseini Nezhad, M.** Production of Fish Protein Concentrate. 4th Native Congress of Iranian Food Industries, 1990

Conducting Research Projects:

1. Isolation, identification and characterization of bacteriocins produced by indigenous lactobacilli from native food products. A joint research project with The University of Nottingham, UK. 2020.
2. Optimizing the manufacturing process of rock candy to produce in probiotic-synbiotic form. 2019.
3. Evaluation and identification of dominant lactic strains in sourdough and the effect of controlled fermentation on microbial exopolysaccharides and qualitative properties of pan bread. 2018.
4. Application of inulin in the formulation of edible coatings of raw and frayed marine products, and its effects on the quality characteristics and shelf-life. 2016.
5. Extraction of Inulin from Iranian Native Chicory and Applying in the Formulation of Functional Foods. 2015.
6. Formulation of Prebiotic and Synbiotic Bread. 2014.
7. Application of Sensors in Food Technology. 2011.
8. Formulation of diet sugar free products using sugar substitutes mainly sucralose. 2009.
9. Study on prebiotic effects of native medicinal plants from Iran the growth promoting effects on a selection of probiotic bacteria. 2008.
10. Formulation and Production of Carbonated Juice Beverage from Native Fruits of Iran 2002.
11. Study on Drying and Decontamination of Saffron by Microwave Tunnel, 2003.
12. Bench-Scale Project on Production of Lactose, Whey Protein Powder, Conductor of Protein.2000.

13. Formulation and Bench-Scale Production of Sports Drinks. 1999.
14. Study on Sport Drinks Production Based on Fruit Juices. 1997. (Research Project)
15. Clarification and Production of Carbonated Pomegranate Drink. 1994.
16. Production of Fish Protein Concentrate. 1990.
17. Collaboration in Conduction Several Research Projects in Food Science (up to 20 Projects).