



Curriculum Vitae (C.V)

PERSONAL DETAILS:

Marzieh Hosseininezhad (Prof.)

Work Address: Department of Food Biotechnology, Research Institute of Food Science and Technology, P.O. BOX 91735-139, Mashhad, 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 Member of The Research Institute of Food Science and Technology (RIFST), 2008 to present.

Editorial board of Journal of Research and Innovation in Food Science and Technology, 2016 to present.

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

Director of Iranian Society of Probiotics and Functional Foods, North East Branch. 2016 to present.

Member of Iranian Society of Probiotics and Functional Foods, Director of Research Committee, 2011 to present.

Director of International Scientific Cooperation Office, RIFST. 2016-2023.

Scientific Secretary of the National Conference on Food Security, Food Safety and Health, 2023, Mashhad, Iran.

Executive Secretary of the International Conference on the Promotion of Scientific and Regional Cooperation on Food and Agricultural Sciences. August 24th, 2018. Mashhad, Iran.

Head of Food Biotechnology Dept., RIFST. 2012 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.

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

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

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

Scientific Member of Food Biotechnology, HACCP Commissions of Khorasan Province, Iran. 1998-2003.

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. 2013-2023.

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 experiences in the field of Food Science and Technology at The University of Applied Science and Technology, Mashhad, Iran. Courses included: Food Microbiology, Food Technology, Canning and Food Preservation, Food Quality Control, (for B.Sc Students) 2009-2013.

English course specified for the students of Food Science and Technology. The University of Applied Science and Technology Mashhad, Iran, (for B.Sc Students) 2010-2013.

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

THESIS SUPERVISION:

Ghasabnezhad, M. Isolation and identification of exopolysaccharide-producing lactic acid bacteria from traditional buffalo dairy products, and using the metabolite produced in the formulation of functional Doogh. PhD Thesis (ongoing) at the Research Inst. of Food Sci. and Tech. Mashhad, Iran.

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. PhD Thesis (ongoing) at the Research Inst. of Food Sci. and Tech. Mashhad, Iran.

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. 2023. PhD Thesis submitted to The Research Inst. of Food Sci. and Tech. Mashhad, Iran.

Khosravi F. Bioinformatic analysis of microbial inulinase enzymes for identification, extraction and application in enzymatic hydrolysis of inulin from chicory root. 2023. PhD Thesis submitted to The University of Zanjan, Iran.

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.

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. **Khosravi F, Mohseni Fard, E, Hosseini-zhad, M., Shoorideh H.** (2023) "Identification and characterization of inulinases by bioinformatics analysis of bacterial glycoside hydrolases family 32 (GH32)", *Engineering in Life Science Wiley*, (2023), <https://doi.org/10.1002/elsc.202300003>.
2. **Ramazanidoroh F, Hosseini-zhad M, Shahrampour D, Wu X.** (2023). Edible packaging as a functional carrier of prebiotics, probiotics, and postbiotics to boost food safety, quality, and shelf life. *Probiotics Antimicrob Proteins* PMID: 37389789 DOI: 10.1007/s12602-023-10110-5
3. **Noktehsanj Avval, M., Hosseini-zhad, M., Pahlavanlo, A., & Ghoddsi, 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. <https://doi.org/10.22101/JRIFST.2022.331749.1332>.
4. **Naji-Tabasi, S., Shahidi Noghabi, M., Hosseini-zhad, M., Zamani, H., & Hejrani, T.** (2020). Use of sourdough containing *Lactobacillus plantarum* and traditional sourdough to improve the quality and shelf life of Barbari bread based on mixed whole flour. *J Innov Food Sci Technol. Journal of Innovation in Food Science and Technology*. doi: 10.30495/jfst.2021.1916953.1689 (Text in Farsi).
5. **Naji-Tabasi, S., Shahidi-Noghabi, M., & Hosseini-zhad, M.** (2022). Improving the quality of traditional Iranian bread by using sourdough and optimizing the fermentation conditions. *SN Applied Sciences*, 4(5), 148. <https://doi.org/10.1007/s42452-022-05034-8>.

6. **Noktehsanj Avval, M., Hosseininezhad, M., Pahlavanlo, A., Ghoddusi, 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).
7. **Hosseininezhad, M.** and Hussain, M.A., 2022. Single-Cell Protein—a group of alternative proteins. In *Alternative Proteins* (pp. 49-63). CRC Press.
8. **Sun, C., Shan, Y., Tang, X., Han, D., Wu, X., Wu, H., & Hosseininezhad, M.**, 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. <https://doi.org/10.1002/fsn3.2474>
9. **Sun, C., Tang, X., Shao, X., Han, D., Zhang, H., Shan, Y., ... & Hosseininezhad, M.** 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>.
10. **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.
11. **Adibpour, N., Hosseininezhad, M., & Pahlevanloo, A.** 2022. 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, 11(1), 29-42.
12. **Abedfar, A., Hosseininezhad, M., Sadeghi, A., & Raesi, M.** 2020. Comparative survival of exopolysaccharide encapsulated *Lactobacillus plantarum* and *Pediococcus pentosaceus* in simulated gastrointestinal conditions and storage time. Food Measure 15(1), 594-603. <https://doi.org/10.1007/s11694-020-00664-1>
13. **Abedfar, A., Hosseininezhad, M., & Rafe, A.** 2020. Effect of microbial exopolysaccharide on wheat bran sourdough: reological, thermal and microstructural characteristics. International Journal of Biological Macromolecules. 154: 371-379. <https://doi.org/10.1016/j.ijbiomac.2020.03.149>
14. **Adibpour, N., Hosseininezhad, M., & Pahlevanlo, A.** 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).
15. **Abedfar, A., Hosseininezhad, M., Sadeghi, A., & Abbaszadeh, F.** 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, 6(3), 389-407. DOI: 10.22104/jift.2019.3294.1789 (Text in Farsi).
16. **Adibpour, N., Hosseininezhad, M., & Pahlevanlo, A.** 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
 17. **Adibpour, N., Hosseininezhad, M., & Pahlevanlo, A. and Hussain M.A.** 2019. "A review on *Bacillus coagulans* as a spore-forming probiotic." *Applied Food Biotechnology* 6 (2): 91-100. <https://doi.org/10.22037/afb.v6i2.23958>
 18. **Abedfar A., Adibpour, N. and Hosseininezhad, M.,** (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 (Text in Farsi).
 19. **Hosseininezhad, M., and Baigbabae. A.** 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.
 20. **Aziznia, H., Hosseininezhad, M., Naji-Tabasi, S., and Zamani, H.** 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).
 21. **Abedfar, A., Hosseininezhad, M., Sadeghi, A., Raeisi, M., & Feizy, J.** 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).
 22. **Hosseininezhad, M.** 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://apjfs.wix.com/apjfs>)
 23. **Abedfar, A., Hosseininezhad, M., Sadeghi, A., Raeisi, M., & Feizy, J.** 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.
 24. **Abedfar, A., Hosseininezhad, M.** 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).
 25. **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>
26. **Yazdi, M. and Hosseinezhad, M.** 2017. Bacteriocins: Natural, bio-safe preservatives and biological alternatives for chemical additives. *Journal of Biosafety*. 9(2): 49-59 (Text in Farsi).
 27. **Hosseinezhad, M., Anvari, H., Zhiani, M., & Abedfar, A.** 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).
 28. **Abedfar, A., Hosseinezhad, M.** 2017. Microbial exopolysaccharides, biological role and functionality. *Journal of Biosafety*, Accepted (Text in Farsi).
 29. **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>
 30. **Abedfar, A., Hosseinezhad, M.** 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.
 31. **Abedfar, A., Hosseinezhad, M. and Sadeghi, A.** 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).
 32. **Darjani ,P., Hosseinezhad, 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.
 33. **Mohammadzadeh, B., Rezaei, M., Hosseini Nezhad, M., & Barzegar, M.** 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).
 34. **Mohammadzadeh, B., Rezaei, M., Hosseini Nezhad, M., & Barzegar, M.** 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).
 35. **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).
36. **Darjani, P., Hosseini Nezhad, M., Shorideh, H., Abdollahian-Noghabi, M., Kadkhodae, R., Balandari, A., & Milani, E.** 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).
 37. **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
 38. **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.
 39. **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.
 40. **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.
 41. **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.
 42. **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.
 43. **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).
 44. **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).
 45. **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).

46. **Shoorideh, H., Peyghambari, S. A., Omid, 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).
47. **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).
48. **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).
49. **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).
50. **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.
51. **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.
52. **Hosseininezhad, M** 2012. Application of nanotechnology in Food Science and Biotechnology. *Periodical Journal of Donyaye Nano*. 23: 7-11 (in Farsi).
53. **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).
54. **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.
55. **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.
56. **Hosseininezhad, M and Razavizadeh, M.** 2009. Toxicity of Nanoparticles. *Periodical Journal of Donyaye Nano*. 15: 39-49 (in Farsi).

57. **Hosseininezhad, M.** and R. Malekzadeh. 2005. Principals of HACCP in Food Science. S. Mortomore and C. Wallace (Translated into Persian). Jahane farad Press.
58. **Nezhad, H. M.** 2004. Evaluation of quality characteristics and microbial contamination of saffron samples dried by microwave. *Acta Horticulturae (ISHS)*. 650: 345-353.
59. **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.
60. **Hosseini Nezhad, M.** and F. Shahidi. 2002. Enzymes in Food Processing. G. A. Tocker. (Translated into Farsi). Ferdowsi University of Mashhad Press.
61. **Hosseini Nezhad, M.** and M. Fallahi. 1997. Elements of Food Engineering. E. Watson and Harper J. C. (Translated into Farsi). Barsawa Press, 347 p.
62. **Hosseini Nezhad, M.** Food Science and Industry, in *University and Awareness Selection*. Behnashr Press.2001, chap. 5. (Text in Farsi).
63. **Hosseini Nezhad, M.** and H. Pourazarang. Carbonated Fruit Drinks. *J. of Standard*, 1997, No. 2. (Text in Farsi).
64. Scientific editor of the book: Conservation and decay. Completed by: Fatemeh Mozafar – **Nezhad**, Behnashr press. 2002. (Text in Farsi).
65. Scientific editor of the book: Food diets for body makers. 2001. Compiled by Dr. Masoud Naghizade- **Nezhad**. Behnashr Press. (Text in Farsi).

Participating in Scientific Congresses by Oral Lecturers or Posters:

1. **Marzieh Hosseininezhad.** 2023. Synbiotics and postbiotic concept: current status and future horizons. 2nd International Congress of Nutrition- from Laboratory Research to Clinical Analysis. 4-6 Oct 2023. Mashhad, Iran.
2. **Marzieh Hosseininezhad.** 2023. Postbiotics concept: an advancing area in food safety and functionality. 5th International Conference on Probiotics and Functional Foods. 22-24 Feb 2023. Tehran, Iran.
3. **Marzieh Hosseininezhad.** 2022. Study on Postbiotics from Lactic Acid Bacteria as Functionality Improvers: a Novel Strategy in Food Safety and Biopreservation. 9th Asia-Pacific Probiotics Symposium. 20 December 2022 (Virtual)
4. **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)
5. 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)
6. **Marzieh Hosseinezhad** (2019). Prebiotics and bacteria exopolysaccharides, food applications and potential health benefits. International Food and Nutrition Conference (IFNRC-2019). 26-27 February. Sargodha, Pakistan.
 7. **Marzieh Hosseinezhad and Adel Beigbabaei** (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.
 8. **Marzieh Hosseinezhad 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.
 9. **Behrooz Mohammadzadeh, Masoud Rezaei, Marzieh Hosseinezhad, 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
 10. **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.
 11. **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.
 12. **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.
 13. **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.
 14. **Marzieh Hosseini Nezhad, Saeed Samadi** (2017). Biosensors and microbial food metabolites with Halal concept. International Congress on Halal Products, December 13-14, Mashhad, Iran.

15. **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.
16. **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.
17. **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.
18. 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.
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 49. **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
 50. **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.
 51. **Hosseini Nezhad, M** Study on Possibility of Using Agricultural and Livestock Producing of Protein. 2nd Congress on Applied Dairy Products. 1997, Mashad , Iran.
 52. **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.
 53. **Hosseini Nezhad, M.** and H. Pourazarang. Study on Production of Carbonated Beverage from Pomegranate .9th Native Congress of Iranian Food Industries. 1996
 54. **Hosseini Nezhad, M.** Production of Fish Protein Concentrate. 4th Native Congress of Iranian Food Industries, 1990

Conducting Research Projects as Principal Investigator:

1. Production of postbiotic bioactive edible film and evaluation of its characteristics. A joint research project with The Jinan University of China. (ongoing).
2. Production of a functional yoghurt drink (Doogh) using microbial metabolites. A joint research project with food industry. (ongoing).
3. Isolation, identification and characterization of bacteriocins produced by indigenous lactobacilli from native food products. A joint research project with The University of Nottingham, UK. 2021.
4. Optimizing the manufacturing process of rock candy to produce in probiotic-synbiotic form. A joint research project with food industry. 2019.

5. 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.
6. 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.
7. Extraction of Inulin from Iranian native chicory and applying in the formulation of functional foods. 2015.
8. Formulation of prebiotic and synbiotic bread. 2014.
9. Application of sensors in food technology. 2011.
10. Formulation of diet sugar free products using sugar substitutes mainly sucralose. A joint research project with food industry. 2011.
11. Study on prebiotic effects of native medicinal plants from Iran the growth promoting effects on a selection of probiotic bacteria. 2010.
12. Formulation and production of carbonated juice beverage from native fruits of Iran. A joint research project with food industry. 2002.
13. Study on drying and decontamination of saffron by microwave tunnel. A joint research project with food industry. 2003.
14. Bench-Scale project on production of lactose, whey protein powder, conductor of protein. 2000.
15. Formulation and bench-scale production of sports drinks. A joint research project with food industry. 1999.
16. Study on sport drinks production based on fruit juices. 1997.
17. Clarification and production of carbonated pomegranate drink. 1994.
18. Investigation of the production of fish protein concentrate. 1990.
 - Collaboration in conduction several research projects in food science as a co-investigator.