

CURRICULUM VITAE



Personal Data

Name & Surname: Razzagh, Mahmoudi

Date of Birth: 1981

Place of Birth: Qazvin-Iran

Gender & Marital Status: Male, Married

Associated Professor in Food Hygiene& Safety, Faculty of Veterinary medicine, University of Tabriz, Tabriz, Iran (2010-2015)

Associated Professor in Food Hygiene& Safety, Department of Food Hygiene& Safety, School of Public Health, Qazvin University of Medical Sciences, Qazvin, Iran (2015)

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Education

2006-2010: PhD in Food Hygiene and Quality Control, Faculty of Veterinary Medicine, Urmia University, Urmia-Iran

2003-2009: DVM. , Faculty of Veterinary Medicine, Urmia University, Urmia-Iran

Memberships

- 1) Iranian Food Hygiene Scientific Society
- 2) Iranian Veterinary Society
- 3) Member of Ethics Committee of Qazvin University of Medical Sciences

Member of Editorial Board of

- 1) Journal of Food Technology Research
- 2) Journal of Food Science and Technology
- 3) Journal of Agricultural Research
- 4) Food Quality and Hazards Control Journal (Shahid Sadoughi University of Medical Sciences)

English language Skill

Certificate of MCHE English examination from ministry of sciences, Research and Technology.

Computer Skills

Word, Excel, Access, Power point,

Published Articles

1. Ehsani A and Mahmoudi R (2012). Effects of *Mentha longifolia* L. essential oil and *Lactobacillus casei* on the organoleptic properties, and on the growth of *Staphylococcus aureus* and *Listeria monocytogenes* during manufacturing, ripening and storage of Iranian white brined cheese. *International Journal of Dairy Technology*, 66: 77-82 [ISI, IF: 1.10].
2. Mahmoudi, R., Tajik, H., Ehsani, A. Farshid A.A. and Zare P (2012). Effects of *Mentha longifolia* L. essential oil on viability and cellular ultrastructure of *Lactobacillus casei* during ripening of probiotic Feta cheese. *Int. J. Dairy Technol*, 66: 70-77 [ISI, IF: 1.10].
3. Mahmoudi, R., Zare P., Hasnzade, P. Nosratpour, S (2013). Effect of *Teucrium Polium* Essential oil on the Physicochemical and Sensory Properties of Probiotic Yoghurt. *Journal Food Processing and Preservation*, 38 (2014) 880–888 [ISI, IF: 0.55].
4. Payman Z, Mahmoudi, R, Ali Ehsani A. (2013). Efficacy of chloroform, ethanol and water extracts of medicinal plants, *malva sylvestris* and *malva neglecta* on some bacterial and fungal contaminants of wound infections. *Journal of Medicinal Plants Research*, 6(29):4550-4552 [ISI, IF: 0.59].
5. Razzagh Mahmoudi, Hossein Tajik, Ali Ehsani, Payman Zare. 2012. Physicochemical and hygienic effects of *Lactobacillus acidophilus* in Iranian white cheese. *Veterinary Research Forum*. 3 (3): 193 – 197 [ISI].
6. Ehsani, A., Mahmoudi, R., Khodayari, M. and peyman Zare. 2012. Histamine Level in 3 Type of Iranian Cheese By Ion-Exchange Chromathography. *Histamine Level in 3 Type of Iranian Cheese By Ion-Exchange Chromathography*. 9 (3): 281-285 [ISI, IF: 0.08].
7. Tajik, H., Razavirohani, M., Malekinejad, h., Pajohi, M.R., Mahmoudi, R., Hagnazri, A., 2010. Chloramphenicol residues in chicken liver, kidney and muscle: A comparison among the antibacterial residues monitoring methods of Four Plate Test, ELISA and HPLC, *Food and Chemical Toxicology* 48: 2464–2468 [ISI, IF: 3.2].
8. Vaghef R, and Mahmoudi, R. (2013). Occurrence of Aflatoxin M1 in winter and summer raw and pasteurized milk produced in West-region of Iran. *International Food Research Journal*. 20(3): 1421-1425 [Scopus, CAB, Google Scholar].
9. Razzagh Mahmoudi and Ali Ehsani. Phytochemical properties and hygienic effects of *Allium ascalonium* and *Pimpinella anisum* Essential oils in Iranian white brined cheese. *Journal of essential oil and bearing plant*. 15 (6): 1013-1020 [ISI, IF: 0.3].
10. Mahmoudi, R. Norian, R. Katirae F. and Pajohi- Alamoti, M. (2013). Total aflatoxin contamination in maize (maze) produced in different regions of Qazvin- Iran. *International Food Research Journal*. 20(5): 2901-2904 [Scopus, CAB, Google Scholar].
11. Mahmoudi, R. and Nosratpour, S (2013). *Teucrium polium* L. essential oil: Phytochemical component and Antioxidant Properties. *International Food Research Journal*. 20(4): 1697-1701 [Scopus, CAB, Google Scholar].
12. Mahmoudi, R., Asadpour, R., Pajohi Alamoti, M. R., Golchin, A., Kiyani, R., Mohammad Pour, R. and Altafy, K. Raw cow milk quality: Relationship between antibiotic residue and somatic cell count. 2013. *International Food Research Journal* 20(6): 3654-3660 [Scopus, CAB, Google Scholar].
13. Mahmoudi, R. (2013). Physico-chemical qualities and acceptability of bioAyrans Produced by adding the *Mentha longifolia* L. essential oil. *Journal of Essential Oil and Bearing Plant TEOP* 17 (1) 2014 pp 56 - 66 [ISI, IF: 0.3].
14. Mahmoudi R, Payman Zare P, Nosratpour S. (2013). Application of *Teucrium polium* essential oil and *Lactobacillus casei* in yoghurt. *Journal of Essential Oil and Bearing Plant*. (Accepted, in press) [Scopus, CAB, Google Scholar].
15. Hashemi, M., Ehsani, A., Hossein, N., Aliakbarlo, J and Mahmoudi, R. 2013. Chemical composition and in vitro antibacterial activity of essential oil and methanol extract of *Echinophora platyloba* D.C against some of food borne pathogenic bacteria. *VRF*, 4, 2: 123-129 [ISI].
16. Razzagh Mahmoudi. Occurrence of Zearalenone in raw animal origin food produced in North-West of Iran. *Journal of Food Quality and Hazards Control* 1 (2014) 25-28.
17. Jafari, A., Mahmoudi, R. et al. 2013. Chemical Composition and Biological properties of *Scrophularia striata* Extracts. *Minerva Biotechnologica*. (Accepted, in press) [ISI].
18. Razzagh Mahmoudi, Payman Zare, Hossein Tajik, Sina Shadfar and Farzad Niyazpour. Biochemical properties and microbial analysis of honey from North-West regions of Iran. *African Journal of Biotechnology*. 11 (44): 10227-10231 [ISI, IF: 0.57].
19. Mahmoudi, R., Norian, R., Pajohi, M.R and Aliakbarlo. 2013. Effect of season on microbial and chemical characteristics of milk and yoghurt from sheep. *Animal Production Science*, 2014, 54, 1091–1094 [ISI, IF: 1.23].
20. Mahmoudi, R and Norian, R. 2013. Occurrence of Aflatoxin B1 and M1 in animal feeds and milk from Iran. *Journal: CFAI Food and Agricultural Immunology* (Accepted, in press) [ISI, IF: 0.8].

21. Razzagh Mahmoudi, Ali Ehsani, Hossein tajik and Mohamadreza Pajohi-Alamoti. 2013. Evaluation of phytochemical and antibacterial properties of medicinal plants from Iran. *Journal of Biologically Active Products from Nature*, 3 (5&6): 310-322 [**Scopus, CAB, Google Scholar**].
22. Razzagh Mahmoudi, Ali Ehsani, Hossein Tajik and Amir Abbas Farshid 2013. Chemical properties and Bioactivity of *Mentha longifolia* L. essential oil using Transmission Electron Microscopy. *Journal of Biologically Active Products from Nature*, 3(5&6):[**Scopus, CAB, Google Scholar**].
23. Razzagh Mahmoudi, Morteza Kosari and Shiva Barati. 2013. *Ferula sharifi* Essential Oil: Phytochemical and Biological Properties. *Journal of Biologically Active Products from Nature*, 3 (5&6): 331-338 [**Scopus, CAB, Google Scholar**].
24. Payman Zare, Razzagh Mahmoussi, Sina Shadfar, Ali Ehsani, Yasaman Afraze, Anosha Saeedan. 2012. Efficacy of chloroform, ethanol and water extracts of medicinal plants, *Malva sylvestris* and *Malva neglecta* on some bacterial and fungal contaminants of wound infections. *Journal of Medicinal Plant Research*. 6 (29): 4550-4552 [**ISI, IF: 0.59**].
25. Razzagh mahmoudi, Reza Norian, Mohammadreza Pajohi, Raziye Kiyani, Hygienic Quality of Food in Catering services and Restaurants in Iran. *International Food Research Journal*. 2013; 21 (2) 673-677. [**Scopus, CAB, Google Scholar**].
26. Razzagh Mahmoudi and Reza Norian, 2014. Occurrence of histamine in canned tuna fish from Iran. *Journal of Consumer Protection and Food Safety*. J. Verbr. Lebensm. (2014) 9:133–136.
27. Razzagh Mahmoudi, Reza Norian, and Mohammadreza Pajohi-Alamoti ANTIBIOTIC RESIDUES IN IRANIAN HONEY BY ELISA. *International Journal of Food Properties*. 17:2367–2373, 2014.
28. Rzzagh Mahmoudi^{1*}, Mohammad Saeed Hosseinzade², Ebrahim Safari³ and Karim Mardani, 2014. Continuous-waves laser treatment of egg: effects on structural and some physicochemical properties of egg's white protein. *The Arabian Journal for Science and Engineering*. Arab J Sci Eng (2014) 39:6743–6747.
29. Razzagh Mahmoudi, Improvement the hygienic quality and organoleptic properties of bioyoghurt using *Cuminum cyminum* L. essential oil *Journal of Agroalimentary Processes and Technologies*. **2013, 19(4), 405-412**.
30. Razzagh Mahmoudi, Effects of *Allium ascalonicum* essential oil on histamine formation in feta cheese *Academia Journal of Food Research*, 2014 (1): 001-006.
31. Razzagh Mahmoudi, 2014, Seasonal pattern of aflatoxin M1 contamination in buffalo Milk. *Journal of Agroalimentary Processes and Technologies*. **2014, 20(1), 9-13**.
32. R. MAHMOUDI, P. GAJARBEYGI , R. NORIAN & K. FARHOODI. CHLORAMPHENICOL, SULFONAMIDE AND TETRACYCLINE RESIDUES IN CULTURED RAINBOW TROUT MEAT (*ONCORHYNCHUS MYKISS*). *Bulgarian Journal of Veterinary Medicine*. 2014, 17, No 2, 147-152.
33. Razzagh Mahmoudi. 2014; AN OVERVIEW OF USING SOME ESSENTIAL OILS IN FUNCTIONAL DAIRY PRODUCTS FROM IRAN. *Malasian Journal of Scienc*. 2014; **33** (1): 3-8.
34. Razzagh Mahmoudi, Mirhasan Moosavy, Reza Norian, Sepideh Kazemi, Mohammad Reza Asadi Nadari¹, Karim Mardani. 2014. Detection of Oxytetracycline Residues in Honey Samples Using ELISA and HPLC Methods. **2014, 19(4), 145-150**.
35. Fariba Nokhodi¹, Emad Yahaghi², Parvin Jamshidi¹, EshaghBandani³, Hamid Kooshki⁴, Mahdi Tat⁴, Mohamad Eftekhari⁵, Jamal Rashidiani⁴, Razzagh mahmoudi⁶, Mansour Mansouri⁴ and Ali Akbar Jafari. 2014; Medicinal Plant *Scrophularia striata* Evaluation anti-parasitic Effects on *Leishmania* major: in vitro and in vivo study. *BIOSCIENCES BIOTECHNOLOGY RESEARCH ASIA*. 2014; **11**(2), 627-634.
36. Razzagh Mahmoudi., Reza Norian., Farzad Katirae, Mohammad Reza Pajohi-Alamoti., Seyed Jamal Emami. 2014. Occurrence of aflatoxin B1 in pistachio nuts during various preparing processes: tracing from Iran. *Journal of Mycology Research*. 2014; 1: 1-5.
37. FARZAD KATIRAE, RAZZAGH MAHMUDI, KARIM MARDANI and ESMAEIL BABAEI. ANTIFUNGAL ACTIVITY OF IRANIAN HONEYBEES AGAINST *CANDIDA*, *ASPERGILLUS* SPECIES AND *TRICHOPHYTON RUBRUM*; *Journal of Food Processing and Preservation*. 2014; 38.
38. Razzagh Mahmoudi, Kumarss Amini, Ata Kaboudari, Seyedeh Faezeh Rahimi Pir-Mahalleh, Babak Pakbin⁴. Identification of Beta-Lactamase Resistance Gene in *Salmonella* Isolated from Clinical Samples. *International Journal of Food Nutrition and Safety*, 2016, 7(2): 88-97.
39. Hashem Gharedaghi¹, Golnaz Asaadi Tehrani, Razzagh Mahmoudi and Hossein Gholampour⁴. Simultaneous Detection of *Listeria monocytogenes* and *Salmonella enteritidis* by Multiplex PCR Method in Poultry Meat Samples. *International Journal of Food Nutrition and Safety*, 2016, 7(2): 78-87.

40. Valizadeh, s., Mahmoudi, R., Katirae, F., Investigating the Phytochemical, Antibacterial and Antifungal Effects of Thymus Vulgaris and Cuminum Cyminum Essential Oils. Medical Laboratory Journal. 2016; 10 (1).
41. Katayoon Nofouzi, Razzagh Mahmoudi, Keyvan Tahapour, Ebrahim Amini & Kamyar Yousefi. Verbascum speciosum Methanolic Extract: Phytochemical Components and Antibacterial Properties. TEOP 19 (2) 2016 pp 499 – 505.
42. Razzagh Mahmoudia, Raziye Kiyania, Mirhassan Moosavia, Reza Norian. Survey of Hygienic Quality of Honey Samples Collected from Qazvin Province during 2011-2012. Arch Hyg Sci 2016;5(1): 9-14 .
43. R. Mahmodi K. Amini J. Asadi Dashbolagh A. Farhoodi .Antioxidant and antibacterial properties of the Melissa officinalis essential oil. JQUMS, Vol.20, No.2, 2016, pp. 49-57.
44. Naser Kohan-nia, Babak Pakbin, Razzagh Mahmoudi. Effect of Packaging Material on Color Properties of Catsup Tomato Sauce. Journal of Applied Packaging Research. 2016.
45. Razzagh Mahmoudi, Karim Mardani, Bahare Rahimi. Analysis of Heavy Metals in Honey from North- Western Regions of Iran Journal of Chemical Health Risks (2015) 5(4), 251–256.
46. Keykavousi M., Tarzi B. G., Mahmoudi R., Bakhoda H., Kabudari A., Mahalleh S. F. R. P., *Study of antibacterial effects of teucrium polium essential oil on bacillus cereus in cultural laboratory and commercial soup. (2016), 8 (2):193-201.*
47. Razzagh Mahmoudi, Mahsa Zangisheh and Hamideh Hasannejad. An Overview on Chemical Hazards and Detection Methods in Egg. International Journal of Food Nutrition and Safety, 2016, 7(3): 138-150.

Papers Presented in Congresses

- Antimicrobial effects of Allium ascalonium and Pimpinella anisum Essential oils against (2nd International Congress of Food Hygiene, 2010).
- Study on the Antimicrobial Properties of Mentha Longifolia L. Essential oil and Lactobacillus..... (2nd International Congress of Food Hygiene, 2010).
- Study of the effect Cuminum cyminum L. essential oil and the probiotic (Lactobacillus.... (2nd International Congress of Food Hygiene, 2010).
- In vitro antibacterial of pimpenella anisum essential oil against some pathogenic bacteria (The 13 th international and The 2nd international congress of Microbiology congress on Medicinal plants).
- Phytochemical and Antimicrobial properties of Allium ascalinum essential oil (The 13 th international and The 2nd international congress of Microbiology congress on Medicinal plants).
- Significant increase of mycobacterium bovis growth rate with irradiation of 630-640 nm, 5mw power, low level helium-neon laser The 13 th international and The 2nd international congress of Microbiology congress on Medicinal plants).
- Effect of vitex essential oil on sperm quality and quantity in mice (The 13 th international and The 2nd international congress of Microbiology congress on Medicinal plants).
- A study on selective antibacterial activity of teucrium polium essential on some probiotic and pathogenic bacteria (National congress on Medicinal plants, 2012).
- Antimicrobial properties of chloroform, ethanol and water extracts of medicinal plants, *Malva sylvestris* and *Malva neglecta* on some bacterial and fungal contaminants of wound infections (National congress on Medicinal plants, 2012).
- Efficacy of chloroform, ethanol and water extracts of medicinal plants, *Malva sylvestris* on some bacterial and fungal contaminants of wound infections (National congress on Medicinal plants, 2012).

Research Interests

Food Microbiology (Molecular and Immunological Detection)

Food Chemistry

Dairy and Meat products

Food Safety

HACCP