



Milad Tavassoli

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GoogleScholar: <https://scholar.google.com/citations?user=XxM9m-QAAAAJ&hl=en&oi=ao>

Scopus: <https://www.scopus.com/authid/detail.uri?authorId=57218555375>

ResearchGate: <https://www.researchgate.net/profile/Milad-Tavassoli>

EMPLOYMENT	<ul style="list-style-type: none"> Faculty Member in Department of Food Science and Technology. Varastegan Institute for Medical Sciences (VIMS) – (October 2021 - Present) 																				
RESEARCH INTERESTS	<ul style="list-style-type: none"> Natural antioxidant and pigments Hydrocolloid/ Emulsion Food delivery systems Food packaging Biosensor/Sensor Food contaminates Food microbiology 																				
EDUCATION	<table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">Degree</th> <th style="text-align: left;">Field</th> <th style="text-align: left;">Institution</th> <th style="text-align: left;">Date</th> <th style="text-align: left;">Score</th> </tr> </thead> <tbody> <tr> <td>• Ph.D.</td> <td>Food Science & Technology</td> <td>Tbzmed</td> <td>2020</td> <td>18.29</td> </tr> <tr> <td>• M.Sc.</td> <td>Food Safety & Hygiene</td> <td>Mums</td> <td>2016</td> <td>19.36</td> </tr> <tr> <td>• B.Sc.</td> <td>Environmental health engineering</td> <td>Goums</td> <td>2008</td> <td>15.66</td> </tr> </tbody> </table> <p>THESIS</p> <ul style="list-style-type: none"> Ph.D. Title: Feasibility of aptamer-based biosensor design by fluorescence method for rapid identification and counting of <i>Yersinia enterocolitica</i> in red meat Score of thesis: Level of thesis: First supervisor: Dr. Ali Ehsani M.Sc. Title: Isolation, biotyping, and investigation of antimicrobial resistance of <i>Yersinia enterocolitica</i> in traditional cheeses of northeastern Iran Score of thesis: 19.90/20 Level of thesis: excellent First supervisor: Dr. Asma Afshari 	Degree	Field	Institution	Date	Score	• Ph.D.	Food Science & Technology	Tbzmed	2020	18.29	• M.Sc.	Food Safety & Hygiene	Mums	2016	19.36	• B.Sc.	Environmental health engineering	Goums	2008	15.66
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AWARDS	<ul style="list-style-type: none"> Top researcher in 2021 (In Iran) 																				
PATENTS	<ul style="list-style-type: none"> Smart indicator based on barberry pigment to control the spoilage of food products in 2019 (In Iran) 																				
PUBLICATIONS (ISI, ESCI, Scopus)	<ol style="list-style-type: none"> Nano-enabled plant-based colloidal delivery systems for bioactive agents in foods: Design, formulation, and application MA Sani, M Tavassoli, M Azizi-Lalabadi, K Mohammadi, DJ McClements, <i>Advances in Colloid and Interface Science</i>, 102709 Smart Biopolymer-Based Nanocomposite Materials Containing pH-Sensing Colorimetric Indicators for Food Freshness Monitoring M Tavassoli, M Alizadeh Sani, A Khezerlou, A Ehsani, G Jahed-Khaniki, ... <i>Molecules</i> 27 (10), 3168 Design of nanocomposite packaging based on gelatin biopolymer containing titanium dioxide nanoparticles and saffron extract for use in food packaging S Azimi-salim, M Azizi Lalabadi, M Tavassoli, M Alizadeh-Sani, <i>Journal of food science and technology (Iran)</i> 18 (121), 25-37 																				

	<p>4. Probiotic bacteria from 10 different traditional Iranian cheeses: Isolation, characterization, and investigation of probiotic potential A Afshari, M Hashemi, <u>M Tavassoli</u>, V Eraghi, SMA Noori. Food Science & Nutrition</p> <p>5. Development of green halochromic smart and active packaging materials: TiO₂ nanoparticle-and anthocyanin-loaded gelatin/κ-carrageenan films MA Sani, <u>M Tavassoli</u>, SA Salim, M Azizi-lalabadi, DJ McClements, Food Hydrocolloids 124, 107324</p> <p>6. Application of nanotechnology to improve the performance of biodegradable biopolymer-based packaging materials A Khezerlou, <u>M Tavassoli</u>, M Alizadeh Sani, K Mohammadi, A Ehsani. Polymers 13 (24), 4399</p> <p>7. Multifunctional nanocomposite active packaging materials: Immobilization of quercetin, lactoferrin, and chitosan nanofiber particles in gelatin films <u>M Tavassoli</u>, MA Sani, A Khezerlou, A Ehsani, DJ McClements. Food Hydrocolloids 118, 106747</p> <p>8. Recent advances in the development of smart and active biodegradable packaging materials MA Sani, M Azizi-Lalabadi, <u>M Tavassoli</u>, K Mohammadi, DJ McClements. Nanomaterials 11 (5), 1331</p> <p>9. Carbohydrate-based films containing pH-sensitive red barberry anthocyanins: Application as biodegradable smart food packaging materials MA Sani, <u>M Tavassoli</u>, H Hamishehkar, DJ McClements. Carbohydrate Polymers 255, 117488</p> <p>10. Multifunctional halochromic packaging materials: Saffron petal anthocyanin loaded-chitosan nanofiber/methyl cellulose matrices M Alizadeh-Sani, <u>M Tavassoli</u>, DJ McClements, H Hamishehkar. Food hydrocolloids 111, 106237</p> <p>11. Prevalence, Biotyping, and Antimicrobial Resistance of Yersinia enterocolitica Isolated from Traditional Iranian Cheeses-Evaluation of Yersinia enterocolitica in Traditional ... <u>M TAVASSOLI</u>, A JAMSHIDI, G RANJBAR, MR TORBATI, ... City 1 (1B), 5</p> <p>12. pH-responsive color indicator films based on methylcellulose/chitosan nanofiber and barberry anthocyanins for real-time monitoring of meat freshness M Alizadeh-Sani, <u>M Tavassoli</u>, E Mohammadian, A Ehsani, GJ Khaniki. International Journal of Biological Macromolecules 166, 741-750</p> <p>13. Virulence Characteristics of Yersinia enterocolitica Isolated from Dairy Products in the Northeast of Iran <u>M Tavassoli</u>, A Jamshidi, F Movafagh, A Afshari. Journal of Human, Environment and Health Promotion 5 (2), 72-78</p> <p>14. Assessment of Microbial and Chemical Quality of a Ready to Eat Food, Olivier Salad, in Mashhad City A Afshari, <u>M Tavassoli</u>, M Ram, G Ranjbar. Journal of Nutrition, Fasting and Health 7 (4 (Spe), 175-181</p> <p>15. Toxicological profile of Amanita virosa–A narrative review <u>M Tavassoli</u>, A Afshari, AL Arsene, B Mégarbane, J Dumanov. Toxicology reports 6, 143-150</p> <p>16. Antimicrobial resistance of yersinia enterocolitica in different foods. A review <u>M Tavassoli</u>, A Afshari, D Drăgănescu, AL Arsene, TI Burykina, R Rezaee. Farmacia 66 (3), 399-407</p>
<p>ORAL PRESENTATIONS IN CONFERENCES</p>	<p>1. The 5th international conference of interdisciplinary studies in food industries and nutritional sciences of Iran. As the third author (topic: identification and analysis of mycotoxins in food using luminescence nanosensors)</p> <p>2. The 7th International Congress of Agricultural Development and Environment with emphasis on the United Nations Development Program. As the first author:</p>

	<p>(Subject: Sensors based on metal-organic frameworks for the detection of food toxins and pathogens)</p> <p>3. The 10th International Conference on Food Industry Science, Organic Agriculture and Food Security. As the first author (topic: the application of multiple aptasensors in the identification of food contaminants)</p> <p>4. The 10th International Conference on Food Industry Science, Organic Agriculture and Food Security. As the responsible author (subject: Synthesis of organic-metallic compounds and its applications in food packaging)</p>
BOOK	<p>1. Mohammad Reza Rostami, Mahmoud Alizadeh Sani, Milad Tavassoli, Azam Ahmadi, Parisa Ahmadi, Atefeh Sadat Navabi, under the supervision of Dr. Gholamreza Jahid Khaniki. Phenolic compounds in food (Farsi), Merz Danesh Publications, 2021</p> <p>2. Parisa Ahmadi, Azam Ahmadi, Mohammadreza Rostami, Mahmoud Alizadeh Sani, Milad Tavassoli, Hadi Eghbaljoo, under the supervision of Dr. Gholamreza Jahid Khaniki. Polyphenols: their properties and analysis (Farsi). Merz Danesh Publications, 2021</p> <p>3. Ali Ehsani, Milad Tavassoli, Hossein Ahangari, Reza Abedi, Saeed Mouszadeh, Mahsa Mahin Kazemi. Principles of Advanced Food Microbiology Laboratory (Farsi). Publications of Tabriz University of Medical Sciences. 2022</p>
Research	<ol style="list-style-type: none"> 1. Investigation the freshness of salmon using chitosan-based color detector films containing anthocyanin from sour tea extract - Tabriz University of Medical Sciences - (2022) 2. Investigating the effects of biopolymer packaging based on whey protein and chitin nanofibers combined with red poppy extract on the shelf life characteristics of raw red meat - Tabriz University of Medical Sciences - (2022) 3. Improving the performance of biopolymer based on gelatin/capcarrageenan and lactoferrin loaded in MOF system for food packaging. Tabriz University of Medical Sciences - (2022) 4. Investigating active and smart food packaging films by stabilizing sumac pigment anthocyanins in chitosan nanofibers and pectin matrix. Tabriz University of Medical Sciences - (2022) 5. Identification and measurement of tetracycline in meat and eggs using a fluorescence nanosensor based on an metal-organic framework. Tabriz University of Medical Sciences - (2022) 6. Feasibility of producing chitosan/carrageenan-based nanocomposite film containing quercetin nanoparticles and cardamom essence nanoemulsion and investigating its use as food packaging. Tabriz University of Medical Sciences - (2021) 7. Double encapsulation of <i>Lactobacillus casei</i> in carriers based on alginate-carboxymethyl cellulose and whey protein and investigation of its antimicrobial effect on <i>Listeria monocytogenes</i> and <i>Escherichia coli</i>. Tabriz University of Medical Sciences - (2021) 8. Designing smart colorimetric biocomposite packaging based on gelatin and chitosan polymers containing barberry and saffron extracts. Tabriz University of Medical Sciences - (2021) 9. Designing hybrid optical nanosensor based on carbon materials for quick and specific detection of glyphosate in food samples. Tabriz University of Medical Sciences - (2020) 10. Designing pH-sensitive smart indicators based on natural pigments for use in food quality and safety control. Tabriz University of Medical Sciences - (2020) 11. Design of hybrid biopolymer nanofiberchitin/methylcellulose reinforced with barberry extract and its application as active packaging. Tabriz University of Medical Sciences - (2020) 12. Design and investigation of antimicrobial properties of hybrid nanocomposite based on methyl cellulose/soy protein isolate/Persian gum containing silver particles. Tabriz University of Medical Sciences - (2019) 13. Feasibility of synthesis of cellulose nanocomposite reinforced with nanofiber chitosan containing saffron pigment. Tabriz University of Medical Sciences - (2019) 14. Identification and comparison of virulence genes of <i>Yersinia enterocolitica</i> isolated from raw milk and traditional cheeses of northeastern Iran. Mashhad University of Medical Sciences- (2017) 15. Isolation, biotyping, and investigation of antimicrobial resistance of <i>Yersinia enterocolitica</i> in traditional cheeses of northeastern Iran. Mashhad University of Medical Sciences- (2017) 16. Identification of allergenic proteins of Anisakis parasite in fish. Mashhad University of Medical Sciences- (2017)

SOFTWARE	<ul style="list-style-type: none"> • Design Expert • Word • Excell • Powerpoint • Origin
REVIEWERS OF JOURNALS	<ol style="list-style-type: none"> 1. Review of Food chemistry journal articles (Impact Factor: 9.231) - (4 articles) 2. Review of Food research international journal (Impact Factor: 7.425) - (3 articles) 3. Review of the International Journal of Biological Macromolecules (Impact Factor: 8.025) - (1 article) 4. Review of Journal of Nutrition, Fasting, and Health (ISC) - (1 article) 5. Journal of Food Chemistry & Nanotechnology (scopus) - (1 article)
PERSONAL	<p>Name & Last name: Milad Tavassoli Date/Place of Birth: 17th June 1991, Iran/ Gorgan Marital status: Married Nationality: Iranian</p>