

## CURRICULUM VITAE

### Personal information

Name & Surname: **Madjid Javanmard Dakheli**  
Nationality: **Persian**  
Date & Place of birth: **1972 – Astanehashrafieh- Gilan- IRAN**  
Marital status: **Married**

### Mailing address

Dr. Majid Javanmard  
Associate Professor  
Department of Food Technologies  
Iranian Research Organization for Science and Technology (IROST)  
P.O. Box 15815-3538 Zip code 1581944734 Tehran, Iran  
**Tel:** (+98 21) 5627 6637 or (+98 21) 5627 6021  
**Fax:** (+98 21) 5627 6265  
**E-mail:** [mjavanir@yahoo.com](mailto:mjavanir@yahoo.com), [mjavanir@gmail.com](mailto:mjavanir@gmail.com), and [Javanmard@irost.ir](mailto:Javanmard@irost.ir)

### Academic qualifications

**D.V.M** (1990 – 1996, at the University of Tehran)  
**PhD in Food Hygiene and Quality control** (2000 – 2004, at the University of Tehran)

### Theses title

**DVM:** Seafood Inspection in Iran  
**PhD:** Effects of gamma irradiation and frozen storage on the microbiological, chemical and organoleptic properties of chicken meat

### Research Interests

- ✚ Active Food Packaging
- ✚ Postharvest shelf life and quality control of fruits and vegetable
- ✚ Antimicrobial Food Packaging
- ✚ Controlled Atmosphere and Modified Atmosphere Storage and Packaging
- ✚ Edible Coating, films and biopolymers
- ✚ Natural antimicrobial & antioxidants as Food preservatives

### Positions Held

2017-Present Head of Department of Food Technologies, IROST, Tehran, Iran  
2014- 2017 Director of Institute of Agriculture, IROST, Tehran, Iran  
2013- Present Director of the Technology Commercialization Office, IROST, Tehran, Iran  
2012- Present Head of Department of Postharvest, IROST, Tehran, Iran  
2012- 2013 Deputy Dean, Agricultural Research Institute, IROST, Tehran, Iran  
2011- Present Head of Department of Food Technologies, IROST, Tehran, Iran  
2009- 2011 Deputy Dean, Agricultural Research Institute, IROST, Tehran, Iran  
2006- 2009 Head of Department of Food Technologies, IROST, Tehran, Iran  
2005-Present Academic staff, Department of Chemical Technologies, IROST, Tehran, Iran

## Responsibilities in Major Committees and Professional Activities

- ✚ Secretary of IROST journals (from 2012- 2015)
- ✚ Publication board member of IROST (from 2010 to present).
- ✚ Scientific jury member, chemistry committee of the 22, 23, 24 and 25<sup>th</sup> Khwarizmi International Award (KIA) in 2008, 2009,2010 and 2011, respectively

## Honors and Awards

- ✚ Distinguished researcher at IROST in 2010
- ✚ Sabbatical period in Department of Food science in the **University of Manitoba** (Winnipeg-Canada) in 2003-2004 (6 Months)
- ✚ Candidate for IAESTE program in **Pendik institute** (Istanbul-Turkey) on Drug residues analysis in food in 7/7/2003-12/8/2003

## Major Research and Consultancy Undertakings

- ✚ Application of Agricultural waste as Food Preservatives
- ✚ Active packaging for fruits and vegetables by natural antimicrobials and antioxidants.
- ✚ Biodegradable whey protein edible films as a new biomaterials for food and drug packaging
- ✚ A SWOT analysis of organic fruits production in Iran
- ✚ Application of Edible Coatings Incorporated Medicinal Plants Alcoholic Extract for Inhibition of *Aspergillus flavus* Growth on the Pistachio Kernel
- ✚ Extraction of antioxidants from Fennel
- ✚ Application of natural Fennel antioxidants for edible oil

## Book

**Javanmard, M.** 2013. Biocompatible packaging in Food Industry: *Edible films and coating*. Iranian Research Organization for Science & Technology Publishing (In Persian).

## Professional training/Courses

- ✚ Academic researcher (Sabbatical Period) in Department of Food Science at the **University of Manitoba** August 2004-January 2005.

## List of Publications in Refereed Journals

### ✚ *English*

1. **M. Javanmard** , N. Rokni , S. Bokaie, G. Shahhosseini(2006) Effects of gamma irradiation and frozen storage on microbial, chemical and sensory quality of chicken meat in Iran. *Food Control* 17 : 469–473.
2. **M. Javanmard** & L. Golestan (2007)Effect of Olive oil and Glycerol on Physical Properties of Whey Protein Emulsion Films, *Journal of Food Process Engineering* 31: 635-647.

3. **M.Javanmard** (2008) Effect of package whey protein edible film on quality and moisture uptake of dried peanuts, [\*Journal of Food Process Engineering\*](#) 31:503-516.
4. **M.Javanmard** (2007) Shelf-life of whey protein coated pistachio kernel (Pistacia Vera L.), [\*Journal of Food Process Engineering\*](#) Vol 31, Issue 2,247-259.
5. **Javanmard M., Bassiri A.,**(2007) Study of effects of plasticizer and relative humidity on the physical and mechanical properties of pea starch films, [\*Environmental science\*](#), Vol 4(2):63-72.
6. **Javanmard M., Ahangari R., Tavakolipour H.** (2011) Effect of wheat starch edible films on rancidity and moisture uptake of pistachio kernels as a new package, [\*Journal of Food Process Engineering\*](#) 34: 1156-1171.
7. **Javanmard, M** (2009) Biodegradable whey protein edible films as a new biomaterials for food and drug packaging, [\*Journal of Pharmacological Science\*](#). 3(5): 129-134.
8. **Javanmard, M.** (2010) Occurrence of mould counts and *Aspergillus* Species in Iranian Dried Figs at different stages of production. [\*Journal of Agricultural Science and Technology\*](#) Vol. 12: 331-338.
9. Madadloua, A., Emam-Djomeha,Z., Ebrahimzadeh Mousavi ,M. Ehsania, M., **Javanmard, M.** & Sheehan, D .2009. Response surface optimization of an artificial neural network for predicting the size of re-assembled casein micelles. [\*Computers and Electronics in Agriculture\*](#) 68: 216–221
10. **Javanmard, M.** 2009. A SWOT analysis of organic grapefruit production in Iran. [\*Acta Horticulturae\*](#). 831:319-326.
11. Madadloua, A., Emam-Djomeha,Z., Ebrahimzadeh Mousavi, M. & **Javanmard, M.** 2010. A network-based fuzzy inference system for sonodisruption process of re-assembled casein micelles. [\*Journal of Food Engineering\*](#) 98: 224–229.
12. **Javanmard, M,** Mahmoudi, H. 1387. A SWOT Analysis of Organic Dried Fig Production in Iran. [\*Environmental science\*](#), Vol 1(6):101-110.
13. **Javanmard, M,** Bahreini, Z, and Eikani, MH.2010. Fatty acid composition of the seed oil of *Salvia spinosa* L. [\*Herbal medicines\*](#) (Accepted).
14. **Javanmard, M.** 2011. Shelf-life of apples coated with whey protein concentrate-gellan gum edible coatings. [\*Journal of Food Biosciences and Technology\*](#) 1:56-62.
15. Yekrang Safakar, A. **Javanmard, M.** 2011. Comparison of Antioxidant Effects of Phenolic Grapefruit Seed Extract in Fish Oil and Palm Oil. [\*Food Nutrition Sciences\*](#). 9(1): 49-60.
16. Tafreshi, F., **Javanmard, M.** and Fahimdanesh, M. 2013. Effects of Polymeric Films Coated with Natural Antioxidants (Rosemary Extract) for Prevention of Butter oxidation, [\*Innovative Food Technologies Journal\*](#) (In Persian). 1: 37-48.

17. Lashgari, S, **Javanmard, M.** 2012. Antioxidant Effects of Sorghum Phenolic Compounds on Sheep Tail Fat. [Iranian Food Science and Technology Research Journal](#) (Accepted).
18. **Javanmard, M.**, Ojnordi, S, Esfandyari, M. 2013. Effect of Edible Coating Based on Whey Protein and *Zataria Multiflora* Bioss Extract on tThe Shelf Life of 'Shah Mive' Pear (*Pyrus Communis*) [Acta Horticulturae](#). 1012:427-433.
19. Hasanvand, E., Fathi, M., Bassiri, A., **Javanmard, M.** Abbaszadeh, R. 2015. Novel starch based nanocarrier for vitamin D fortification of milk: Production and characterization. [Food and bioproducts processing](#) 96: 264–277.
20. Miran, M., **Javanmard, M.** 2016. The Effect of Edible Coatings (Carboxymethyl Cellulose, Whey Protein Concentrate) on Extending Shelf-Life of Fresh-Cut Eggplant. [International Journal of Emerging Technology and Advanced Engineering](#). 6(1): 122-135.
21. **Ranjbar, N.**, **Eikani, M.H.**, **Javanmard, M.** and **Golmohammad, F.** 2016. Impact of instant controlled pressure drop on phenolic compounds extraction from pomegranate peel. [Innovative Food Science & Emerging Technologies](#) 37, Part A: 177–183.
- 22.

#### **Persian**

1. **Javanmard, M.** 1387. The use of biopolymers in food industries. *Human and Environment*. 654:54-66.
2. **Javanmard, M.**, Ramazan, Y. 1388. Application of edible coatings incorporated Sage (*Salvia officinalis*) alcoholic extract for inhibition of *Aspergillus flavus* growth on the pistachio kernel. *Medicinal Plants*. 30(2): 61-70.
3. **Javanmard, M.**, Golestan, L. 1389. Water vapor permeability of whey protein edible. *Iranain Chemical Engineering*. 9: 4-12.
4. Garousi, F., **Javanmard, M.**, Hassani, F. 1387. Application of whey protein edible film and gellan gum for Apricot. *Iranian Journal of Food Science & Industry* 2: 54-65.
5. Hassani, F., **Javanmard, M.**, Grousi, F. 1389. Shelflife of whey protein- rice bran oil coated kiwi. *Iranian Food Science and Technology Research Journal* 6( 3): 158-167.
6. **Javanmard, M.** Golestan, L. 1387. Whey protein edible film biodegradibility in compost. *Environmental Science and Technology* (Accepted).
7. Bahramian F, **Javanmard, M.** 2010. Shelf-life stability of fresh-cuts melon coated with whey protein stored at low temperatures, *Iranian Journal of Nutrition Sciences & Food Technology*, 5 (2) :53-62
8. **Javanmard, M.** Lighvani, H., Ghiassi, B., Rashidi, M. 1391. Extraction and purification of glycomacropptide (GMP) from whey as a source of protein in

Phenylketonuria diet. *Iranian Journal of Nutrition Sciences & Food Technology*, 2: 93-100.

9. Safavi, M. **Javanmard, M.** 2014. "Effect of Whey Protein- Rice Bran Oil Incorporated *Zataria multiflora* Extract Edible Coating on Chemical, Physical and Microbial Quality of Chicken Egg. *Iranian Food Science and Technology Research Journal* (Accepted).
10. M Ebrahimi, A Bassiri\*, **M Javanmard** and R Abbaszade. 2018. Evaluation of practical properties of flour-based coatings produced from two Iranian flat breads and one type bulky bread. *Food Research Journal*. 3 (27). 37-48
11. Aali, M., Zenouzi, A. , **Javanmard Dakheli, M.** and Hejazi M.A.2017. Lipid Extraction from *Dunalliella* sp.by Ultrasonic Waves. *Innovative Food Technologies*. Volume 4, Issue 16, summer 2017, Page 13-20.
12. Rahnemoon, P., **Javanmard Dakheli, M.**, Bostan, A. 2018. The effect of alginate coating containing pomegranate peel extract on shelf life, texture and color characteristics of chicken breast meat. *Innovative Food Technologies*. Articles in Press
13. Sayari, A. , **Javanmard, M.**, Sarami, Sh. 2018. Effects of Thermoelectric Freezing on Physico-Chemical Properties, Sensorial Characteristics and Microbial Quality of Red Meat. *JFST* No. 75, Vol. 15: 61-71.

#### List of Publications in International Conferences

- 1- Study of chemical and microbiological characteristics of sturgeon products in Iran, world veterinary congress, **Tunisia-Tunis**, 23-25 Sep 2002.
- 2- Effects of gamma irradiation and frozen storage on the microbiological, chemical and organoleptic properties of chicken meat, Future of Food Engineering, CIGR Conference, **Warszawa- Poland**, 26-28 April 2006.
- 3- Shelf-life of whey protein coated pistachio kernel (*pistacia vera* l.), 3rd CIGR Conference section 6, **Naples – Italy**, 24-26 Sep. 2007.
- 4- A SWOT analysis of organic grapefruit production in Iran. Horticultural economics and management. **Chiang-mai Thailand**. 2009.
- 5- Lipid oxidation and stability of sheep tail oil contain sorghum crude phenolic compounds. Proceedings of the International Food Congress Novel Approaches in Food Industry may 26 – 29 May ÇEŞME - **İzmir, Turkey**, 2011.
- 6- Application of edible coating based on methycellulose and *Zataria multiflora* extract for grape. 7<sup>th</sup> International Postharvest Symposium. **Kuala lumpur- Malaysia**. 2012.
- 7- Vacuum/Steam/Vacuum Technology for Spice Decontamination: New approach for food safety. 3<sup>rd</sup> International Conference Agriculture, Food Security and Biotechnology **Islamabad-Pakistan**. 2017.
- 8- Effect of Modified Atmosphere Packaging and Storage Temperatures on Quality of Shelled Raw Walnuts. International Conference on Food and Agricultural Process Engineering, **Stockholm- Sweden**. 2017.

### Journals referee

- Journal of Food Process and Preservation
- Journal of Food Process Engineering
- Journal of Food service
- Journal of Food Quality
- Journal of Food Chemistry
- Pajouhesh va Sazandegi
- Herbal medicines
- International Journal of Veterinary Research