



Hamed Ahari

Curriculum Vitae

Home address:

9th floor, NO 862, Mahestan tower(C1)
Golestan street, Iran Zamin Ave, Shahrak Gharb
Tehran, Iran, Postal code: 14658-36443
Tel: 98(21) 8809693
Cell-Phone number: +98 9121872334

Work address:

Department of Food Science & Technology
Science & Research branch,
Islamic Azad University
Tehran, Iran

Email: Dr.h.ahari@gmail.com _____

Brief CV

I am Dr Hamed Ahari, an associate professor in the department of Food Science and Technology, Science and Research branch of Islamic Azad University, Iran, Tehran. The department's key competences are in a wide range of food science techniques applied to industrial and academic research for food and health, our department is a dynamic and creative team engaged in a wide range of inter-disciplinary applications. My main research focus is on nano packaging and nano emulsions. I completed my post doc in the field of nanobiotechnology in Shahid Beheshti University of Medical sciences in 2012. Since then, I have conducted several research projects in the field of food nanotechnology and have published the results of my works in many well-known journals. I have three granted US patents as well as three PCTs. My team and I were able to produce Iranian saffron nanoemulsion using ultrasonic technique, we successfully registered it as a knowledge-based product. This product has been registered as "Delwa" brand in the trademark office. I have received several awards for my inventions including Geneva Inventions, Challenge and Innovation Forum (Qatar 2021), and International Federation of Inventors' Associations.

EDUCATION

- Post-doctoral Fellow of Nano Biotechnology (Nano Biosensor), Food Science and Technology Research Institute, Shahid Beheshti University of Medical Sciences, 2015
- PhD of Food Quality control and Hygiene, Department of Food Hygiene and Quality Control, Science and Research branch of Islamic Azad University, 2013
- MBA course – Management Faculty, University of Tehran, 2009
- Doctor of Veterinary Medicine (DVM), Veterinary Faculty, Islamic Azad University of Garmsar, 2007

ACADEMIC EXPERIENCE

- Associate Professor, Department of Food Science and Technology, Science & Research Branch, Islamic Azad University, Tehran, Iran (2017-present)
- Assistant Professor, Department of Food Science and Technology, Science & Research Branch, Islamic Azad University, Tehran, Iran (2013-2017)
- Instructor, Department of Food Science and Technology, Science & Research Branch, Islamic Azad University, Tehran, Iran (2009-2013)
- Visiting lecturer in University of Tehran, Islamic Azad university & Payam Nour University (2010-2018)

Research interests

Application of nanotechnology in Food science: In the area of nanotechnology, I have done several projects on developing active nano packaging to extend the shelf life of different food products. I have also produced Iranian saffron nanoemulsion using different techniques and have conducted several studies on that. Recent work in my laboratory has focused on: 1. Viability and stability of the following:

Food Safety and Microbiology: I have been highly interested in developing novel techniques to control, prevent or eliminate pathogenic bacteria associated with food products and have done several projects in this field.

Teaching duties: I have developed and taught several undergraduate and graduate courses:

Teaching Experiences

- Quality control for MSc students in University of Tehran
- Micro Nano Structure for PhD students (Department of Food Science and Technology)
- Research methodology for PhD and MSc students (Department of Food Science and Technology)
- Novel advanced microbiology for MSc students (Department of Food Science and Technology)
- Biotechnology for MSc students (Department of Food Science and Technology)
- Food Microbiology and Advanced microbiology (Department of Food Science and Technology)
- General Microbiology for Food Science (Ghaza university)
- FOOD Microbiology for Food Science (Ghaza university)
- English language for MSc students in Tehran, Payam Nour University
- Microbiology Metabolite for PhD students.
- Microbial Toxins for PhD Students.

Patents:

- certificate for registration of invention: Application of Nano Silver in Interrupting & Treatment of Cancerous Cell of Marrow. Registry no: 38710754 2
- -certificate for registration of invention: Effects of Gamma Rays in E.coli Stagnant Water and Change into Usable Water. Registry no: 387101126. 3
- -certificate for registration of invention: DNA Extraction by Liquid Azotes. Registry no: 38711219. 4
- -certificate for registration of invention: Molecular Detection of STAPHYLOCOCCUS AUREUS in Non Pasteurized Milk Samples by 23s r RNA,SEA,SEB,SEC Gens. Registry no: 38711324.

PUBLICATIONS

English Books:

- LAMBERT UNIVERSITY-2010” Increasing the Shelf Life of Iranian Caviar by Nano – Silver pakaging
- LAMBERT UNIVERSITY-2010” Nano Biosensor Designing for Staphylococcus Aureus Exotoxin Detection.

Translated Books

- Cartter Microbiology (Translation), Publisher: Partove Vagee, (2007). Gasem yoasef Baygi , Hamed Ahari, Mohamad Sasegi zali, Salar Nazmi, 2006
- Food Quality Assurance (scientific editor: Dr. Hamed Ahari and published : Islamic Azad University (2012).
- Food Born Parasaitology, Publisher : Islamic Azad University (2016).
- Food microbiology and laboratory practice –Black well publishing 2007- Translated by: Ahari,H, Rahimi,E, Anvar,A (2018).
- Microbial Toxin –Elsevier 2018 Translated by: Ahari, H. (2019).
- Halal Food Production: Central Organization of IAU. (2019).

Persian Books

- Nano technology in medicine and veterinary medicine (Compilation). 2008, publisher: University of Tehran –Jahad Daneshgahi- Hamed Ahari, Scientific Editor: Dr. D. Shahbazzadeh, Supervisor: Professor Dr. Ahmad Shimi
- Food Hygiene, Nanotechnology Approach (compilation), 2008, publisher: Dr Nikkhah Publication. Hamed Ahari, Scientific Editor: Dr. Gity Karim.
- Microbial and chemical food prescription (complication), publisher: Partove Vagee, 2009.
- International standards on food safety management, publisher: Iranian Fisher Research Organization, 2009
- International standards in Food Hygiene management. (Publisher: Tehran university), 2010.
- Design and standards of chemical and microbial laboratory. publisher: TEHRAN UNIVERSITY and Dr Nikkhah, 2011.
- Quality control on Fishery science _ scientific editor: Dr Hamed Ahari (publisher: Agriculture ministry of Iran), 2011.
- Food microbiology and laboratory practical methods, University of Tehran – Jahad Daneshgahi, 2012.
- Quality Control in Food safety management system, published by Islamic Azad University, 2012.
- Research methodology, vol 1_publisher: Islamic Azad University, 2014.
- Halal Food Production- Central Organisation
- Microbial Toxins- Elsevier- Translated by Hamed Ahari, 2020, publisher: Science & Research Branch of Islamic Azad University
- Research Methodology Vol.2-Shahid Beheshti University of Medical Sciences-Food Science Data Base)-2017.
- Research Methodology Vol.3-Shahid Beheshti University of Medical Sciences-Food Science Data Base)-2019.

Research publications:

1. Shahbazzadeh, D., Amirkhani, A., Djadid, N., Bigdeli, S., Akbari, A., **Ahari, H.**, Amini, H., Dehghani, R. (2003). **Epidemiological and clinical survey of scorpionism in Khuzestan province, Iran.** *Toxicon*, 53(4), 454-459
<https://europepmc.org/article/med/19708123>
2. **Ahari, H.**, Dastmalchi, F., Ghezelloo, Y., Paykan, R., Fotovat, M., Rahmannya, J. (2008). **The application of silver nanoparticles to the reduction of bacterial contamination in poultry and animal production.** *Food Manufacturing Efficiency* 2(1):49.
<https://www.researchgate.net/publication/250058266> The app
3. **Ahari, H.**, Peykan, R., Dastmalchi, F. (2008). **Nanotechnology in medicine and veterinary medicine.** *JAHAD DANESHGAHI* Pub2008:1387-2009.
<https://scholar.google.com/scholar?cluster=10532996661705647971&hl=en&oi=scholar>
4. RASOULI, S., HOGHOUGHIRAD, N., DAVOUDI, J., **AHARI, H.** (2008). **Studies on sheep tick fauna and their seasonal population variations in Azarbajejan-e-qarbi province.** 3(9), 33-38.
<https://www.sid.ir/en/journal/ViewPaper.aspx?ID=182632>
5. Shahbazzadeh, D., **Ahari, H.**, Rahimi, N.M., Dastmalchi, F., Soltani, M., Fotovat, M., Rahmannya, J., Khorasani, N. (2009). **The effects of nanosilver (Nanocid®) on survival percentage of rainbow trout (Oncorhynchus mykiss).** *Pakistan Journal of Nutrition*. 8(8):1178-1179.
<https://citeseerx.ist.psu.edu/viewdoc/download?doi=10.1.1.501.6130&rep=rep1&type=pdf>
6. Soltani, M., Ghodratnema, M., **Ahari, H.**, Ebrahimzadeh Mousavi, H., Atee, M., Dastmalchi, F., Rahmannya, J. (2009). **The inhibitory effect of silver nanoparticles on the bacterial fish pathogens.** *Streptococcus iniae*,

Lactococcus garvieae, Yersinia ruckeri. 3(2), 137-142.
<https://www.sid.ir/en/Journal/ViewPaper.aspx?ID=174987>

7. **Ahari, H.**, Shahbazzadeh, D., Misaghi, A. (2009). **Selective amplification of SEA, SEB and SEC genes by multiplex PCR for rapid detection of Staphylococcus aureus.** Pakistan Journal of Nutrition. 8(8):1224-1228.
https://scholar.google.com/citations?view_op=view_citation&hl=en&user=Eg88vlsAAAAJ&cstart=100&pagesize=100&sortby=pubdate&citation_for_view=Eg88vlsAAAAJ:9yKSN-GCB0IC
8. **Ahari, H.**, Shahbazzadeh, D., Misaghi, A., Pourshafiei, M. (2009). **Detection and Antibiogram of Staphylococcus Aureus in Non-Pasteurized Milk Samples from Tehran Province Restricts and Compare to BACTERIAL Culture.** 63(5), 321-326.
<https://www.sid.ir/en/journal/ViewPaper.aspx?ID=139292>
9. **Ahari, H.**, Safaei, N., Naserian, KB., Dori, H., Lak, M., Babaei, M. (2009). **Possibility of Biological Control of Bean Root Rot Disease, Using of A Virulent Mutants of Fusarium Solana F. SP. Phaseoli Isolate.** 16(3), 135-149.
<https://www.sid.ir/en/journal/ViewPaper.aspx?ID=181635>
10. Shahbazzadeh, D., Amirkhani, A., Djadid, ND., Bigdeli, S., Akbari, A., **Ahari, H.**, Amini, H., Dehghani, R. (2009). **Epidemiological and clinical survey of scorpionism in Khuzestan province, Iran.** Toxicon: Official Journal of the International Society on Toxinology. 53(4):454-459.
<https://www.sciencedirect.com/science/article/abs/pii/S0041010109000336>
11. Behdani, M., Zeinali, S., Karimipour, M., Shahreza, H.K., Ghasemi, P., Asadzadeh, N., Ghamnak, A., Bagheri, K.P., **Ahari, H.**, Shahbazzadeh, D. (2010). **Antiserum production in immunized camel by the venom of Hemiscorpius lepturus scorpion: evaluation of neutralizing test in vivo.** Tehran University Medical Journal. 68(5), 268-273. Revision Date:2010-September
<https://web.b.ebscohost.com/abstract?direct=true&profile=ehost&scope=site&authtype=crawler&jrnl=16831764&asa=Y&AN=78154057&h=7xXHdWaItB>

zcNr8fqK1eYUzpP1BX95PCyOwbM28%2b%2b3GSyAtcnRIY7PdN0LEnK
ag9TLH8uJw8lalNq%2b9RRL9lwA%3d%3d&cr1=c&resultNs=AdminWebA
uth&resultLocal=ErrCr1NotAuth&cr1hashurl=login.aspx%3fdirect%3dtrue%2
6profile%3dehost%26scope%3dsite%26authtype%3dcrawler%26jrnl%3d168
31764%26asa%3dY%26AN%3d78154057

12. Soltani, M., Esfandiary, M., Sajadi, M., Khazraeenia, S., Bahonar, A., **Ahari, H.** (2011). **Effect of nanosilver particles on hatchability of rainbow trout (*Oncorhynchus mykiss*) egg and survival of the produced larvae.** Iranian Journal of Fisheries Sciences. 10(1):167-178. <https://www.sid.ir/en/journal/ViewPaper.aspx?ID=206230>
13. Aminzadeh, Z., Mirzaei, J., **Ahari, H.**, Tavassoli, M., Besharat, M., Rahmannia, J. (2011). **Using of nanosilver as a disinfectant in-vitro and onto hospital surfaces and duration of effect.** International Journal of Infectious Diseases 2011, 15: S32. <https://espace.library.uq.edu.au/view/UQ:245893>
14. Rasouli, S., Anvar, A., **Ahari, H.**, Khodadadi, A. (2011). **Parasti Survey in Fishes of Marmisho Lake (*ARGULUS FOLIACEUS* PARASITE).** 8(2), 491-495. <https://www.sid.ir/EN/JOURNAL/ViewPaper.aspx?ID=267088>
15. Moaddab, S., **Ahari, H.**, Shahbazzadeh, D., Motallebi, A.A., Anvar, A.A., Rahman-Nya, J., Shokrgozar, MR. (2011). **Toxicity study of nanosilver (nanocid®) on osteoblast cancer cell line.** International Nano Letters. 1(1), 11-16. <https://www.sid.ir/en/Journal/ViewPaper.aspx?ID=188134>
16. Shahbazzadeh, D., **Ahari, H.**, Motalebi, A., Anvar, A., Moaddab, S., Asadi, T., Shokrgozar M, Rahman-Nya J. (2011). **In vitro effect of Nanosilver toxicity on fibroblast and mesenchymal stem cell lines.** Iranian Journal of Fisheries Sciences. 10(3):487-496. <https://aquadocs.org/handle/1834/11396>
17. Shahbazzadeh, D., **Ahari, H.**, Soltani, M., Rashedi, H., Shokrgozar, M., Moaddab, S., Heidarpour, M., Rahman-Nia, J. (2011). **Study on the cytotoxicity level of nanosilver on natural fibroblast (HF2), osteosarcoma (G292) and**

- mesenchymal stem cells.** Journal of veterinary research. 66(4), 305-371.
<https://www.cabdirect.org/cabdirect/abstract/20123027784>
18. Foroughi, S., Dabbagh, M.A., **Ahari, H.**, Akbarein, H., Anvar, A., Aghazade, M.M., Ghanbari, S.N. (2011). **A survey on the shelf-life extension of foods with nanofilms.** 9(2), 81-86
<https://www.sid.ir/en/Journal/ViewPaper.aspx?ID=256277>
19. **Ahari, H.**, Anvar, A., Eftekhari, A. (2011). **Iranian Caviar Packaging of using coatings based Nanvbr Vpartykl Silver Titanium Dioxide to reduce microbial load.**
https://scholar.google.com/citations?view_op=view_citation&hl=en&user=Eg88vlsAAAAJ&cstart=100&pagesize=100&sortby=pubdate&citation_for_view=Eg88vlsAAAAJ:cWzG1nlazyYC
20. Rasouli, S., Nekuifard, A., Azadikhah, D., **Ahari, H.**, Anvar, A., Khodadadi, A., Ghasemi, A. (2011). **Ectoparasite infection of Carassius carassius in water resources of west Azerbaijan, Iran.** Iranian Journal of Fisheries Sciences. 11(1), 156-164. <https://aquadocs.org/handle/1834/11464>
21. **Ahari, H.**, Razavilar, V., Motalebi, A., Akbari-Adergani, B., Kakoolaki, S., Shahbazadeh, D., Anvar, A., Mooraki, N. (2012). **DNA extraction using liquid nitrogen in Staphylococcus aureus.** Iranian Journal of Fisheries Sciences 11(4), 926-929. <https://aquadocs.org/handle/1834/11589>
22. Rasuli, S., Anvar, A., Ahari, H., Azadikhah, D., Khodadadi, A. (2012). **SURVEY DIPLOSTOMUM SPATHACEUM PARASIT IN EYE'S OF CARASSIUS CARASSIUS FISH IN NAZLO RIVER OF URMIA CITY.** 9(3), 743-748.
<https://www.sid.ir/en/Journal/ViewPaper.aspx?ID=288961>
23. Habibabadi, M.N., Dargah, D.B., Poursaeedi, A., **Ahari, H.**, Kouchekian, M. (2012). **An investigation of influencing factors on attitude toward online shopping among Iranian consumers.** Journal of Basic & Applied Scientific

<http://citeseerx.ist.psu.edu/viewdoc/download?doi=10.1.1.1050.5838&rep=rep1&type=pdf>

24. Heidarpour, M., Ennaifer, E., **Ahari, H.**, Srairi-Abid, N., Borchani, L, Khalili, G., Amini, H., Anvar, A.A, Boubaker, S, ElAyeB, M. (2012). **Histopathological changes induced by Hemiscorpius lepturus scorpion venom in mice. Toxicon:** official journal of the International Society on Toxinology. 59(3):373-378. <https://www.sciencedirect.com/science/article/abs/pii/S0041010111003862>
25. Taheri, A., Anvar, S., **Ahari, H.**, Fogliano, V. (2013). **Comparison the functional properties of protein hydrolysates from poultry by-products and rainbow trout (Oncorhynchus mykiss) viscera.** Iranian Journal of Fisheries Sciences. 12(1):154-169. <https://aquadocs.org/>
26. **Ahari, H.**, Anvar, A., Shokri, A., Bayat, M., Talakesh, F., Sadeghi, M., Rahmanna, H. (2013). **Survey of shelf-life effect on Iranian saffron with nano packaging SNP 103.3 for microbial properties and Nano particle release.** 9(4), 793-802. <https://www.sid.ir/en/journal/ViewPaper.aspx?id=320267>
27. Azimi, J, Karimi, T.M., Allameh, A., **Ahari, H.** (2013). **Effects of adding of two commercial absorbent materials and natural zeolite to the diets contaminated with aflatoxin b1 on broiler performance and their immune system.** 4(4), 292. Revision Date: 2019-September. <https://www.sid.ir/en/journal/ViewPaper.aspx?ID=299348>
28. **Ahari, H.**, Razavilar, V., Akbari Adergani, B., Motallebi Moghanjoghi, A. (2014). **Designing of Molecular Framework Polymer Nanobiosensor Based on Potentiometric Method for Staghylcococcus Aureuse Exotoxin Detection.** Iranian journal of fisheries Sciences. 13(3), 667-683. https://jftn.srbiau.ac.ir/article_2232_502.html?lang=en
29. Fahimdanesh, M., Mohammadi, N., **Ahari, H.**, Zanjani, M.K., Hargalani, F.Z., Behrouznasab, K. (2012). **Effect of microencapsulation plus resistant starch on survival of Lactobacillus casei and Bifidobacterium bifidum in mayonnaise**

- sauce. African Journal of Microbiology Research. 6(40), 6853-6858.
<https://www.cabdirect.org/cabdirect/abstract/20143106310>
30. **Ahari, H.**, Razavilar, V., Akbari, B., Motallebi, A., Anvar, A., Mohammadi, N. (2014). **Comparison of potentiometry and spectroscopy-based modified nanoparticles linked to antibodies for detection of Staphylococcus aureus exotoxin.** Iranian Journal of Nutrition Sciences & Food Technology. 8(4), 247-258. <https://www.cabdirect.org/cabdirect/abstract/20143106322>
31. Zanjani, M.K., Mohammadi, N., **Ahari, H.**, Tarzi, B.G., Bakhoda, H. (2014). **Effect of microencapsulation with chitosan coating on survival of Lactobacillus casei and Bifidobacterium bifidum in ice cream.** Iranian Journal of Nutrition Sciences & Food Technology. 8(4), 125-134. <https://www.cabdirect.org/cabdirect/abstract/20143106310>
32. Hossaini, S.E., Asadnezhad, Z., **Ahari, H.**, Anvar, S.A.A., Abdi, F., Toumari, I., Dastmalchi, F. (2014). **Survey of Increasing the Shelf-Life of Dry Salami by Nano Packagings.** Iranian journal of public health. 43(2), 160. <https://www.proquest.com/openview/e268b948df0a8c35b51902fa229e493a/1?q-origsite=gscholar&cbl=105761>
33. Moradi, S., Motalebi, A.A., Rokni, N., **Ahari, H.**, Asadnezhad, Z., Anvar, A.A., Mokhtari, A. (2014). **Increasing the Shelf-Life of Beluga Caviar by Nano-Silver Packaging.** Iranian journal of public health. 43(2), 162. <https://www.proquest.com/openview/e268b948df0a8c35d9a3b4c13bc5b1fe/1?q-origsite=gscholar&cbl=105761>
34. Mohammadi, H., Anvar, A., Qajarbeygi, P., **Ahari, H.**, Abdi, F. (2014). **Comparison of the antifungal activity of titanium dioxide-based nano-silver packaging and conventional polyethylene packaging in consumed bread.** Applied Food Biotechnology. 2(1), 45-51. <https://www.sid.ir/en/Journal/ViewPaper.aspx?ID=466637>
35. **Ahari, H.**, Akbari-Adreghani, B., Razavilar, V., Motallebi, A., Moradi, S., & Anvar, A. (2014). **The Staphylococcus aureus Exotoxin Recognition Using a**

Sensor Designed by Nanosilica and SEA genotyping by Multiplex PCR. Applied Food Biotechnology, *1*(1), 37-44. <https://doi.org/10.22037/afb.v1i1.7126>
<https://www.sid.ir/en/journal/ViewPaper.aspx?ID=466533>

36. Mohammadi, N., Fahimdanesh, M., **Ahari, H.**, Khosravi, Z.M. (2014). **Synbiotic Mayonnaise Sauce Produced Via Incorporation of Encapsulated Probiotic Bacteria with Alginate and Resistant Starch.** Journal of Food Technology and Nutrition. *11*(2), 73-80

https://jftn.srbiau.ac.ir/article_2420.html?lang=en

37. Moradi, S., Motallebi, A., Anvar, A., **Ahari, H.**, BEHESHTIHA, S. H., Rokni, N., ... & Alimohammadi, N. (2015). Increasing the shelf life of Iranian caviar by nano silver packaging basis TIO₂ and determination of residue by titration. Pathobiology Journal. *12*(1), 1549-1560

<https://www.sid.ir/en/journal/ViewPaper.aspx?ID=454523>

38. Hosseinneshad, Y.N., **Ahari, H.**, Akhondzade, A., Shokri, A., Anvar, A.A., Tabaraki, A. (2015) **Detection of salmonella spp, staphylococcus aureus and escherichia coli in chicken carcasses in slaughterhouses in south of Tehran.**

<https://www.sid.ir/en/Seminar/ViewPaper.aspx?ID=29123>

39. Anvar. S.A., Razavilar, V., Akbari, A.B., Motallebi, A., **Ahari, H.**, Shirazi, B.Sh. (2015). **Typhoid Fever Rapid Detection With Designing Of Sandwich Elisa Kit For Salmonellatyphi.**

<https://www.sid.ir/en/Seminar/ViewPaper.aspx?ID=26511>

40. Mohammadi, H., Anvar, A., Ghajarbeygi, P., **Ahari, H.**, Tumari, I. (2016) **Assessment of Packaging Covers with 3% and 5% Nano Silver Based on Titanium Dioxide on the Fungal Growth of Bread.** Journal of Food Technology and Nutrition. *13*(1), 75-86.

<https://www.sid.ir/en/journal/ViewPaper.aspx?id=462290>

41. Anvar, S., Razavilar, V., Akbari, A.B., Motalebi, M.A., **Ahari, H.** (2016) **Assimilation of Biosensor by Means of Microcontact Scheme Based on Molecularly Imprinted Polymer for Detection of Salmonella Typhi.** Journal of

42. Ydollahi, M., **Ahari, H.**, Anvar, A.A. (2016) **Antibacterial activity of silver-nanoparticles against Staphylococcus aureus.** African Journal of Microbiology Research. 10(23), 850-855.
<https://academicjournals.org/journal/AJMR/article-full-text/9062AF659078>
43. Alinejad Dizaj, M., Mahdavian, S.A., Tabarsi, P., **Ahari, H.**, Ebrahimi, A., Nadji, S.A., Emami, H., Mortaz, E. (2016) **Association of Mycobacterium infections in patients with Mendelian susceptibility to mycobacterial disease with venous thromboembolism.** Microbiology and immunology. 60(10), 678-686.
<https://onlinelibrary.wiley.com/doi/full/10.1111/1348-0421.12442>
44. **Ahari, H.**, Alinejad Dizaj, M., Paidari, S., Anvar, A. (2016) **The Effect of Gamma (γ) Irradiation to inactivate Escherichia coli in Contaminated water.** Iranian Journal of Aquatic Animal Health. 2(2), 88-96.
<https://ijaah.ir/article-1-127-en.html>
45. **Ahari, H.**, Anvar, A.A. (2016) **Study of Electrochemical Water Reactor Concerning Food Safety in Industrial Food Processing.** Annals of Military and Health Sciences Research. 14(3). Revision Date:2019-September
<https://sites.kowsarpub.com/amhsr/articles/11802.html>
46. Mahastishotorbani, P., Majidi, P., **Ahari, H.** (2017) **Investigation of Liquid Smoke's Composition from Peach Tree Wood Using GC-Mass and its Microbial and Physicochemical Properties on Hotdogs.** Oriental Journal of Chemistry. 33(1):439.
<https://www.proquest.com/openview/1a28d661da93091f25c0d9e1c8150a3b/1?pq-origsite=gscholar&cbl=2050705>
47. Fahimi, S., **Ahari, H.**, Sheikhi, N. (2017). **Designing of real-time PCR method and HRM analysis in separation and recognition salmonella typhimurium and salmonella enteritidis in raw egg.**
<https://www.sid.ir/en/seminar/ViewPaper.aspx?id=45958>

48. Nezhad Yadi, H., **Ahari, H.**, Akhondzade, A. (2017) **Effect of washing and transportation of chicken carcasses at different temperatures from the west of Tehran to the supply site.**
<https://www.sid.ir/en/journal/ViewPaper.aspx?id=561479>
49. Kheirkhahan, N., **Ahari, H.**, Asadi, G. (2017). **Feasibility study of production a chocolate containing bifidobacterium breve encapsulated by calcium alginate and resistant maiz starch by using emulsion technique and evaluation of its survival.**
<https://www.sid.ir/en/journal/ViewPaper.aspx?id=568602>
50. **Ahari, H.** (2017). **The Use of Innovative Nano emulsions and Nano-Silver Composites Packaging for antibacterial properties: An article review.** Iranian Journal of Aquatic Animal Health. 3(1), 61-73.
https://ijaah.ir/browse.php?a_id=136&slc_lang=en&sid=1&printcase=1&hbnr=1&hmb=1
51. Hosseini, R., **Ahari, H.**, Mahasti, P., Paidari, S. (2017). **Measuring the migration of silver from silver nanocomposite polyethylene packaging based on (TiO₂) into penaeus semisulcatus using titration comparison with migration methods.** Fisheries Science. 83(4), 649-659.
<https://link.springer.com/article/10.1007/s12562-017-1090-4>
52. **Ahari, H.**, Kakoolaki, S., Anvar, S. (2017). **Detection of Salmonella typhi using four developed kits of ELISA for cleaning in place purification.** International Journal of Environmental Science and Technology. 14(10), 2149-2154.
<https://link.springer.com/article/10.1007/s13762-017-1309-z>
53. Farrokhi, S., **Ahari, H.**, Abedini, M. (2017) **Comparative effects of colloidal silver nanoparticles used in packaging film and spray in inactivating bacteria experimentally added to chicken eggshells.** International Journal of Food Properties. 20(10), 2314-2322.
<https://www.tandfonline.com/doi/full/10.1080/10942912.2016.1236274>

54. **Ahari, H.**, Hedayati, M., Akbari-adergani, B., Kakoolaki, S., Hosseini, H., Anvar, A. (2017) **Staphylococcus aureus exotoxin detection using potentiometric nanobiosensor for microbial electrode approach with the effects of pH and temperature**. International Journal of Food Properties. 20(sup2), 1578-1587.
<https://www.tandfonline.com/doi/full/10.1080/10942912.2017.1347944>
55. Razani, M., **Ahari, H.**, Anvar, A., Razavilar, V. (2018) **The Inoculation Effect of Arum conophalloides on Salmonella typhimurium Bacteria Using an Antibacterial Approach at Different Temperatures, Time Intervals, and Extract Concentrations**. Journal of Food Biosciences and Technology. 8(1), 65-74. https://jfbt.srbiau.ac.ir/article_11324.html
56. Barani, S., **Ahari, H.**, Bazgir, S. (2018) **Increasing the shelf life of pikeperch (Sander lucioperca) fillets affected by low-density polyethylene/Ag/TiO₂ nanocomposites experimentally produced by sol-gel and melt-mixing methods**. International journal of food properties. 21(1), 1923-1936. Revision Date:2019-September
<https://www.tandfonline.com/doi/full/10.1080/10942912.2018.1508162>
57. Nouri, A., **Ahari, H.**, Shahbazzadeh, D. (2018). **Designing a direct ELISA kit for the detection of Staphylococcus aureus enterotoxin A in raw milk samples**. International journal of biological macromolecules. 107, 1732-1737.
<https://www.sciencedirect.com/science/article/abs/pii/S0141813017325448>
58. Mogharei, M.A., **Ahari, H.**, Safekordi, A.A., Haghghat Khajavi, Sh. (2018). **Effect of different durations of exposure to food-grade organic lactic acid on the growth of S. aureus and E. coli in meat from Persian sheep (Afshari breed) stored at refrigeration temperature**. Czech Journal of Food Sciences. 36(1), 44-50. https://www.agriculturejournals.cz/publicFiles/49_2017-CJFS.pdf
59. Sharifan, A., Beheshti, Zadeh, R., **Ahari, H.**, Anvar, A. (2018). **Evaluation of anti-bacterial property of modified nano silver packaging with photocatalyst tio₂ in sheep's head and trotters**. 2018.
https://jcp.srbiau.ac.ir/article_11829.html?lang=en

60. Hosseinneshad, N., **Ahari, H.**, Akhondzadeh, A.B. (2018) **Effect of Four Chicken Carcass Transportation Methods at Selected Room Temperatures on the Bacterial Load of Staphylococcus aureus, Salmonella species, and Escherichia coli.** Archives of Razi Institut.e 73(2), 95-106.
https://archrazi.areeo.ac.ir/mobile/article_116617.html
61. **Ahari, H.**, Karim, G., Anvar, A. A., Pooyamanesh, M., Sajadis, A., Mostaghim, A. & Heydari, S. (2018b). **Synthesis of the silver nanoparticle by chemical reduction method and preparation of nanocomposite based on AgNPS.** Proceedings of the 4th World Congress on Mechanical, Chemical, and M. Engineering.
https://avestia.com/MCM2018_Proceedings/files/paper/ICCPE/ICCPE_125.pdf
62. **Ahari, H.**, Barani, S. & Bazgir, S. (2018, a). **Nanocomposites produced by sol-gel and melt mixing methods.** Proceedings of the 4th World Congress on Mechanical, Chemical, and Material Engineering, Madrid, Spain.16-18.
https://avestia.com/MCM2018_Proceedings/files/paper/ICCPE/ICCPE_121.pdf
63. Sharifan, A., Ranjbar, M., **Ahari, H.** (2018) **Antimicrobial Activity of Iranian Zataria multiflora Boiss. Essential Oil and Ethanolic Garlic Extract in a Protein-Rich Food.** Jundishapur Journal of Natural Pharmaceutical Products. 13(4). <https://sites.kowsarpub.com/jjnpp/articles/81056.html>
64. Anvar A, Haghighat Kajavi S, **Ahari H**, Sharifan A, Motallebi A, Kakoolaki S, Paidari S: **Evaluation of the antibacterial effects of Ag-Tio2 nanoparticles and optimization of its migration to sturgeon caviar (Beluga).** Iranian Journal of Fisheries Sciences 2019. <https://aquadocs.org/handle/1834/16356>
65. Fakhri, F., **Ahari, H.**, Ataie, M. (2019). **Effect of edible starch-based coating with Ferulago angulata extract on antimicrobial activity in rainbow trout (Oncorhynchus mykiss) fillet shelf life.** Journal of Comparative pathobiology Iran. 16(265), 2827-2834.
<https://www.sid.ir/en/journal/ViewPaper.aspx?id=694863>
66. **Ahari, H.**, Sharifan, A. (2019). **The production of nanoemulsion of Curcuma longa Essential oil by Emulsion phase inversion method and Study of its**

physicochemical properties under refrigerator conditions. Journal of Comparative Pathobiology Iran. 16(366), 2859-2876.

<https://www.sid.ir/en/journal/ViewPaper.aspx?id=762071>

67. Sahraei, F., **Ahari, H.**, Kakoolaki, S. (2019) **Effect of Bacillus subtilis as a probiotic on protein, lipid content, and trypsin and chymotrypsin enzymes in rainbow trout biometry (Oncorhynchus mykiss).** Aquaculture International 27(1):141-153. <https://link.springer.com/article/10.1007%2Fs10499-018-0313-8>
68. Bahrami, F., **Ahari, H.**, Yousefi, S.S. (2019) **The Effect of Efficient Bioactive Nano-Emulsion Formulation Based on Polylophium involucreatum on Improving Quality Features of Green Tiger Pawn Fridge Storage.** Annals of Military and Health Sciences Research. 17(1).
<https://sites.kowsarpub.com/amhsr/articles/89422.html>
69. Sadr Isfahani, N., Anvar, A.A., **Ahari, H.** (2019). **Urtic dioica extract-mediated biosynthesis of nanoemulsion as antimicrobial products effected on Sander Lucioperca at Refrigerator temperature.** Iranian journal of Aquatic Animal Health 5(1), 45-56.
https://ijaah.ir/browse.php?a_id=191&slc_lang=en&sid=1&printcase=1&hbnr=1&hmb=1
70. Khoshbou Lahijani, L., **Ahari, H.**, Sharifan, A. (2019). **Enhancement of food safety using nanoemulsion with emphasize on fish food:A Review.** Iranian Journal of Aquatic Animal Health 5(1), 26-44.
https://ijaah.ir/browse.php?a_id=183&slc_lang=en&sid=1&printcase=1&hbnr=1&hmb=1
71. Lotfi, S., **Ahari, H.** & Sahraeyan, R. (2019). **The effect of silver nanocomposite packaging based on melt mixing and sol-gel methods on shelf life extension of fresh chicken stored at 4° C.** *Journal of Food Safety*, 39, e12625.
<https://onlinelibrary.wiley.com/doi/abs/10.1111/jfs.12625>
72. Alizadeh, Z., Yousefi, S., **Ahari, H.** (2019). **Optimization of bioactive preservative coatings of starch nanocrystal and ultrasonic extract of sour lemon peel on chicken fillets.** International journal of food microbiology 300, 31-42. <https://www.sciencedirect.com/science/article/abs/pii/S0168160518308572>

73. Razavilar, V., **Ahari, H.**, Adergani, BA., Anvar, A.A. (2019). **A central composite face-centered design for optimizing the detection of Salmonella typhi with a fluorescence nanobiosensor using the microcontact method.** International journal of Environmental science and technology 16(8), 4637-4646, 2019. <https://link.springer.com/article/10.1007/s13762-018-1871-z>
74. Pooyamanesh, M., **Ahari, H.**, Anvar, A., Karim, G. (2019). **Synthesis and Characterization of Silver Nanocomposite as a Food Packaging.** Journal of Food Biosciences and Technology. 9(2):73-82. https://jfbt.srbiau.ac.ir/article_14382.html
75. Azari Jaghan, M., Sharifan, **A., Ahari, H.** (2019) .**Comparison between antibacterial effect of Zataria multiflora Boiss and Rosmarinus officinalis essential oils on Bacillus Coagulans in probiotic ketchup sauce.** journal of comparative pathobiology 16(2), 2799-2806. https://jcp.srbiau.ac.ir/article_14958.html?lang=en
76. Nasiri, M., Sharifan, A., **Ahari, H.**, Anvar, A.A., Kakoolaki, S.H. (2019). **Food-grade nanoemulsion and their fabrication methods to increase shelf life.** Food & Health 2(2), 26-31. https://fh.srbiau.ac.ir/article_15200.html
77. Kakoolaki, S.H., **Ahari, H.**, Anvar, A.A., Yadolahi, M. (2019). **Influence of Ag/LDPE nanocomposite film coating on quality of Huso huso fillet during refrigerated storage.** Food & Health 2 (2). 26-3. <https://scholar.google.com/scholar?cluster=8647866332277649284&hl=en&oi=scholarr>
78. Khoshbouy Lahijani, L., **Ahari, H.** & Sharifan, A. (2020). **Influence of curcumin-loaded nanoemulsion fabricated through emulsion phase inversion on the shelf life of Oncorhynchus mykiss stored at 4° C.** Journal of Food Processing and Preservation, 44, e14592. https://scholar.google.com/citations?view_op=view_citation&hl=en&user=Eg88vlsAAAAJ&cstart=20&pagesize=80&sortby=pubdate&citation_for_view=Eg88vlsAAAAJ:nRpfm8aw39MC

79. Ahmadi, N., **Ahari, H***. (2020). 'A Review of the Synthesis, Properties and Application of Nanoemulsions in the Packaging of Bioactive Foods'. *11*(42), 42-53. https://packaging.ihu.ac.ir/article_205547.html?lang=en
80. **Ahari, H.**, Shoja Gharehbagh, S., Anvar, S., Aftoom, M., Khani, M. (2020). 'Evaluation of a Multiplex Polymerase Chain Reaction for the Simultaneous Detection of *Vibrio* spp. in Vegetables and Water', *Iranian Journal of Veterinary Medicine*. *14*(4), 386-392. doi: 10.22059/ijvm.2020.305485.1005105.
81. **Ahari, H.**, Anvar, S., Sohrabi Haqdoost, N., Noroozi, B., Ataei, M. (2020). 'Halal Food from Quran's Perspective and Food Quality Control', *Quarterly Sabzevaran Fadak*. *11*(44), 427-451. http://qsf.iranjournals.ir/article_678096.html?lang=en
82. **Ahari, H.**, Amanolah, N.Z., Magharei, M.A., Paidari, S. (2020). Increasing shelf life of *Penaeus semisulcatus* in nanosilver coating based on titanium dioxide. *Journal of food technology and nutrition* *17*(266), 91-98. <https://www.sid.ir/en/journal/ViewPaper.aspx?id=763080>
83. Nasiri, M., **Ahari, H.**, Sharifan, A., Anvar, AA., Kakoolaki, SH. (2020). Nanoemulsion production techniques upgrade bioactivity potential of nanoemulsified essential oil on *Acipenser stellatus* filet preserving. *International Journal of Food Properties*. *23*(1), 2174-2188. <https://doi.org/10.1080/10942912.2020.1844749>
84. Bathaei, S.A., **Ahari, H.**, Anvar, A.A. (2020). Designing Dot ELISA kit for detection of *Staphylococcus aureus* SEA enterotoxin and Sandwich ELISA compare, its validation in pastry cream bread. *Journal of comparative pathobiology Iran* *17* (269), 3193-3202. <https://www.sid.ir/en/journal/ViewPaper.aspx?id=820835>
85. Pouyamanesh, M., **Ahari, H.**, Anvar, A.A., Karim, G. (2020). Antimicrobial properties of nanocomposite film containing silver nanoparticles. *Journal of food hygiene* *10*(38). <https://www.sid.ir/en/Journal/ViewPaper.aspx?ID=827055>
86. Anvar, A.A., **Ahari, H.**, Mojjarad, N. (2020). Antimicrobial effect of carvacrol on *Aspergillus Flavus* and reduce expression of aflR gene in the aflatoxin

biosynthetic pathway. *Food & Health* 3(1), 1-5.
https://fh.srbiau.ac.ir/article_16016.html

87. Kalate Seifari, F., **Ahari, H.** (2020). **Active edible films and coating with enhanced properties using nanoemulsion and nanocrystals.** *Food & Health*. 3 (1), 1-5. https://fh.srbiau.ac.ir/article_16022.html
88. Kakoolaki, Sh., Ebnetorab, SMA., Ghajari, A., Anvar, AA., Sepahdari, A., **Ahari, H.** (2020). **Socio-economic impacts of Coronavirus (COVID-19) outbreak on world shrimp aquaculture sector.** 6(1), 1-18.
http://ijaah.ir/browse.php?a_id=212&sid=1&slc_lang=en
89. Nowruzi, B., Anvar, A., **Ahari, H.** (2020). **'Extraction, purification and evaluation of antimicrobial and antioxidant properties of phycoerythrin from terrestrial cyanobacterium Nostoc sp. FA1',** *Journal of Microbial World*, 13(2), 138-153. http://jmw.jia.ac.ir/article_674823_en.html?lang=en
90. Azari, A., Anvar, S. A. A., **Ahari, H.**, Sharifan, A. & Motallebi Moghanjoogho, A. (2020). **Study on Nanosilver-TiO₂ photocatalytic nanocomposite coating with extrusion technique for increasing shelf life of Nile Tilapia (*Oreochromis niloticus*).** *مجله علوم شیلاتی ایران*, 19, 2618-2633. <https://jifro.ir/article-1-4228-en.html>
91. **Ahari, H.**, Shoja Gharehbagh, S., Anvar, S., Aftoom, M., Khani, M. (2020). **'Evaluation of a Multiplex Polymerase Chain Reaction for the Simultaneous Detection of *Vibrio* spp. in Vegetables and Water',** *Iranian Journal of Veterinary Medicine*, 14(4), 386-392. doi: 10.22059/ijvm.2020.305485.1005105.
https://ijvm.ut.ac.ir/article_80249.html
92. Golafrouz, H., **Ahari, H.**, Anvar, S.A., Shahbazzadeh, D. (2020). **Detection of *Staphylococcus aureus* Enterotoxin A (SEA) Using Dot-ELISA in Milk Samples.** *Journal of Medical Microbiology and Infectious Diseases*. 8(4), 132-136.
https://scholar.google.com/citations?view_op=view_citation&hl=en&user=Eg88vlsAAAAJ&cstart=20&pagesize=80&sortby=pubdate&citation_for_view=Eg88vlsAAAAJ:3NQIIFlcGxIC
93. **Ahari, H.**, Massoud, R., Sharifan, A. (2020). **The effect of Cuminum essential oil on rheological properties and shelf life of probiotic yoghurt.** *Journal of Nutrition and Food Security*.

https://scholar.google.com/citations?view_op=view_citation&hl=en&user=Eg88vlsAAAAJ&cstart=20&pagesize=80&sortby=pubdate&citation_for_view=Eg88vlsAAAAJ:j7_hQOaDUrUC

94. Ebntorab, M.A., **Ahari, H***, Kakulaki, SH. (2020). **Isolation, biochemical and molecular detection of *Bacillus subtilis* and *Bacillus licheniformis* from the digestive system of rainbow trout (*Oncorhynchus mykiss*) and its inhibitory effect on.** Iranian Journal of Fisheries Sciences. 19(6), 2824-2845
https://jifro.areeo.ac.ir/article_122770.html
95. Tavakoli, S., **Ahari, H***, Givianrad, M.H., Hoseini, H. (2021). **Improving the Barrier Properties of Food Packaging by $Al_2O_3@TiO_2$ & $Al_2O_3@SiO_2$ Nanoparticles.** Springer Nature. 14, 1287-1300.
<https://link.springer.com/article/10.1007/s11947-021-02635-w>
96. Ehsannia, Sh., **Ahari, H***, Kakoolaki, Sh., Anvar, AA., Yousefi, Sh. (2021). **Investigation of Spatial Distribution, Antimicrobial, and Histopathological Effects of Probiotics on Zebrafish Model Infected with *Aeromonas Hydrophila* Through Evaluation of IL-1 β and TNF- α Genes Expression.**
<https://assets.researchsquare.com/files/rs-683373/v1/55178afa-7f23-402b-93f4-81f9c73a5b80.pdf?c=1625873905>
97. Nasiri, M., **Ahari, H***, Sharifan, A., Anvar, A.A., Kakolaki, S. (2021). **Nanoemulsion production techniques upgrade bioactivity potential of nanoemulsified essential oils on *Acipenser stellatus* filet preserving.** International Journal of Food Properties. 23(1), 2174-2188.
<https://www.tandfonline.com/doi/full/10.1080/10942912.2020.1844749>
98. **Ahari, H***, Pourbarghi, S. (2021). **Novel Nano-based Food Packaging Systems: Active and Smart Packaging.** Journal of Food Processing and Preservation.
<https://www.ncbi.nlm.nih.gov/pmc/articles/PMC8299788/>
99. Kosha, S., **Ahari, H***, Karim, G., Anvar, AA. (2021). **Isolation and identification of *Lactobacillus* species from milk enzymatic clots and evaluation of their probiotic and antimicrobial properties.** Letters in Applied Microbiology. 19(6), 2824-2845.
https://jifro.areeo.ac.ir/article_122770.html
100. **Ahari, H.**, Fahimi, B., Sheikhi, N., Anvar, AA., Paidari, S. 2021. **Use of real-time PCR and high-resolution melting analysis for detection and discrimination of *Salmonella typhimurium* and *Salmonella enteritidis* in contaminated raw-egg samples.** Journal of Food Biosciences and Technology. 11(1), 59-68, 2021. https://jfbt.srbiau.ac.ir/article_16849.html

101. Kargar, M., **Ahari, H.**, Kakoolaki, S. & Mizani, M. (2021). **Synthesis of Nano silver and copper by chemical reduction method to produce of NanoTiO2 composites (based on Ag & copper) antimicrobial nanocoated packaging to increase the shelf life of caviar (Huso huso fish fillets).** *Iranian Journal of Fisheries Sciences*. 20, 13-31. https://jifro.areeo.ac.ir/article_123457.html
102. Kalateh-Seifari, F., Yousefi, S., **Ahari, H***., Hosseini, S.H. (2021). **Corn Starch-Chitosan Nanocomposite Film Containing Nettle Essential Oil Nanoemulsions and Starch Nanocrystals: Optimization and Characterization.** *Polymers*. 13(13), 2113. <https://www.mdpi.com/2073-4360/13/13/2113>
103. **Ahari, H.**, Soufiani, S.P. (2021). **Smart and active food packaging: insights in novel food packaging.** *Frontiers in microbiology* 12. <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC8299788/>
104. Anvar, A., **Ahari H***., Ataei. M. (2021). **Employing nanomaterials in novel food packaging production. Employing nanomaterials in novel food packaging production.** *Coating*.
105. Anvar, A., **Ahari, H.**, Ataei. M. (2021). **Antimicrobial properties of food nanopackaging: A new focus on foodborne pathogens.** <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC8312271/>
106. Ta'ati jafroudi, Z., **Ahari, H.**, sohrabi haghdoost, N. (2021). **'Synthesis of Silver Nanoparticles with Sodium Brohydrate by Chemical Revival Method to Produce Biodegradable Antibacterial Silver Nanocomposite by Solution Blending Production of biodegradable antibacterial silver nanocomposites'**, *Journal of Environmental Science and Technology*, 22(11), 1-15. doi: 10.22034/jest.2021.50778.4994.
107. **Ahari, H.**, Kakoolaki, SH., Mizani, M. (2021). **Antimicrobial effects of silver/cooper/titanium dioxide-nanocomposites synthesized by chemical reduction method to increase the shelf life of Caviar (Huso huso).** *Iranian journal of Fisheries Science* 20 (1), 13-31. https://jifro.ir/browse.php?a_id=4280&sid=1&slc_lang=fa

108. Akbarzadegan, R., **Ahari, H.**, Sharifan, A., Anvar, A.A. (2021). **Overview of the studies on authentication of gelatin using fourier transform infrared spectroscopy coupled with chemometrics.** *Human, Health and Halal Metrics* 1(2),64-71,2021.
https://scholar.google.com/citations?view_op=view_citation&hl=en&user=Eg88vlsAAAAJ&cstart=20&pagesize=80&sortby=pubdate&citation_for_view=Eg88vlsAAAAJ:LPtt_HFRSbwC
109. Abotourab, M., **Ahari, H***, Alahyari, S., Motalebi, AA., Yousefi, SH. (2021). **Nanoemulsion of saffron essential oil by spontaneous emulsification and ultrasonic homogenization extend the shelf life of shrimp (Crocus Sativus L.).** *Journal of Food Processing and Preservation.*
<https://ifst.onlinelibrary.wiley.com/doi/abs/10.1111/jfpp.15224>
110. Kavakebi, E., Anvar, A.A., **Ahari, H.**, Motalebi, A. (2021). **Green biosynthesized Satureja rechingeri Jamzad-Ag/poly vinyl alcohol film: quality improvement of Oncorhynchus mykiss fillet during refrigerated storage.** *Food Science and Technology* [online]. 2021, v. 41, n. 1 [Accessed 24 July 2021], pp. 267-278.
<https://www.scielo.br/j/cta/a/3Px4CNYB5zWj64dgwPmFyXf/abstract/?lang=en>
111. Pourbaba, H., Pourahmad, R., Anvar, AA., **Ahari, H.** (2021). **Increase in conjugated linoleic acid content and improvement in microbial and physicochemical properties of a novel kefir stored at refrigerated temperature using complementary probiotics and prebiotic.** *Food Science and Technology* [online]. 2021, v. 41, n. 1 [Accessed 24 July 2021], pp. 254-266.
<https://www.scielo.br/j/cta/a/rBNjDcG8ZFfcBZZRXG8yVkC/?lang=en&format=html>
112. Paidari, S., **Ahari, H***. (2021). **The effects of nanosilver and nanoclay nanocomposites on shrimp (Penaeus semisulcatus) samples inoculated to food pathogens.** *Journal of Food Measurement and Characterization.* 15, 3195–3206
<https://link.springer.com/article/10.1007/s11694-021-00905-x>
113. **Ahari, H.**; Lahijani, L.K. (2021). **Migration of Silver and Copper Nanoparticles from Food Coating.** *Coatings.* 11, 380.
<https://www.mdpi.com/2079-6412/11/4/380>
114. Peidaei, F., **Ahari, H.**, Anvar, S., Ataei, M. (2021). **'Nanotechnology in Food Packaging and Storage: A Review'**, *Iranian Journal of Veterinary Medicine.* 15(2), 123-153. doi: 10.22059/ijvm.2021.310466.1005130.
https://journal.ut.ac.ir/article_82239.html

115. Tavakolian, S., **Ahari, H***, Gyvian rad, H., Hossaini, H. (2021). **Synthesis of Alumina core-shell nanoparticles with different allotropes loaded with SiO₂, TiO₂, and study of its effect on physical parameters of food packaging.** Journal of Food Bioprocess and Technology. https://jest.srbiau.ac.ir/article_17636.html?lang=en
116. Pouyamanesh, M., **Ahari, H.**, Anvar,AA., Karim,G. (2021). **Packaging based on Ag-Low Density Polyethylene for shelf-life extension of pasteurized and traditional butters at refrigerated temperature.** Food Science and Technology [online]. 2021 [Accessed 24 July 2021],Available from:. Epub 28 Apr 2021. ISSN1678-457X. <https://www.scielo.br/j/cta/a/VnF6h48WxzQkDwLVQYYZYDf/abstract/?lang=en>
117. **Ahari, H***; Anvar, A.A.; Ataee, M.; Naeimabadi, M. (2021). **Employing Nanosilver, Nanocopper, and Nanoclays in Food Packaging Production: A Systematic Review.** *Coatings* 2021. <https://www.mdpi.com/2079-6412/11/5/509>
118. **Ahari,H***, Naeimabadi,M. (2021). **Employing Nanoemulsions in Food Packaging: Shelf-Life Enhancement.**25 may2021. <https://link.springer.com/article/10.1007/s12393-021-09282-z>
119. Efatian, H., **Ahari, H***, shahbazzadeh, D., nourozi,B. (2021). **Application of nano- silver and copper packaging on increasing the shelf-life of the Nile Tilapia (oreochromis niloticus.** Journal of Food Measurement and Characterization. <https://link.springer.com/article/10.1007/s11694-021-00836-7>
120. Mehdipour Biregani, Z., **Ahari, H.** (2021). 'Effect of alcalase-mediated hydrolysis on the free radical scavenging activity and reducing power of whey protein isolate', *Journal of Food and Bioprocess Engineering*, 4(1), 58-62. doi: 10.22059/jfabe.2021.317538.1081. https://journal.ut.ac.ir/article_79712_5ff6d0a7e3ab88f846bfc5d3cf7b0b14.pdf
121. **Ahari, H***, Nasiri,M. (2021). **Ultrasonic Technique for production of Nanoemulsions for food Packaging purposes:A review study.**coating11(7), 847, 2021. <https://www.mdpi.com/2079-6412/11/7/847>
122. Saeidi, Z., **Ahari,H***, Anvar, A.A. (2021). **Study of Nano chitosan with marjoram essential oil in increasing the shelf life of Shrimp (Nephropidae) at**

- refrigerated temperature.** Journal of Food Bioscience and technology 11(2), 85-98. https://jfbt.srbiau.ac.ir/article_17645.html
123. Savadkouhi, P., Ahari, H., Anvar, AA., Jafari, B. **Effect of Carum copticum nanoessence against Saprolegnia and Fusarium, and the use of multiplex PCR assay for the detection of these organisms in Rainbow trout Oncorhynchus mykiss.** Archives of razi institute. 76(2)231-241, 2021. https://archrazi.areeo.ac.ir/article_121590.html
124. Yadolahi, M., Ahari, H.*., Anvar, A. (2021). **'Influence of Ag/LDPE nanocomposite films on the microbial growth of Beluga (Huso huso) fillets during the refrigerated storage period'**, *Iranian Journal of Fisheries Sciences*. doi: 10.22092/ijfs.2021.124378. https://jifro.areeo.ac.ir/article_124378.html
125. Asl, NM., Ahari H.*. Motallebi Moghanjoghi A. (2021). **Assessment of nanochitosan packaging containing silver NPs on improving the shelf life of caviar (Acipenser persicus) and evaluation of nanoparticles migration.** Journal of food measurement and characterization.1-9. <https://link.springer.com/article/10.1007/s11694-021-01082-7>
126. Gholamnezhad, P., Ahari, H.*., Nikbakht Brujeni, Gh., Anvar, AA., Motallebi, A. (2021). **Real-time PCR High-resolution Melting Analysis for the Species Identification of Meat Products: Focusing on Food Safety and Detection of Meat Adulterations.** <https://sites.kowsarpub.com/thrita/articles/112550.html>
127. Pourbaba, H., Anvar, A., Pourahmad, R., Ahari, H. (2021). **'Changes on Acidic parameters and probiotic survival in the kefir using Lactobacillus acidophilus and Lactobacillus paracasei complementary probiotics during cold preservation'**, *Iranian Journal of Veterinary Medicine*. https://ijvm.ut.ac.ir/article_82779.html?lang=en
128. KAVAKEBI, E., Anvar, AA., Ahari, H., Motalebi, A. 2021. **The effect of PVA coated film containing silver nanoparticles synthesized from aqueous rainbow trout (Oncorhynchus mykiss) fillet.** Journal of food and Bioprocess Engineering, 2021. https://jfabe.ut.ac.ir/article_82827.html

RESEARCH PROJECTS

- The study of antimicrobial properties of Nettle plant nano emulsion for increasing the shelf life of Tilapia fish, Meat Producers Company
- The comparative study of antimicrobial properties of nano silver films produced using extrusion and melt – mixing methods, Meat Producers Company
- Designing nano silver and nano clay packaging based on nano dioxide titanium using melt mixing method for increasing the shelf life of Peneaus semisucatus, University of Applied Sciences
- Formulation of a super functional drink as a sports supplement, Binesh Radpouyesh Company
- The evaluation of anti- oxidant properties of blueberry extract, Shahd Ara pharmaceutical and cosmetic company
- Synthesis of nano silver and nano copper using chemical reduction for producing nano composite packaging for extending the shelf life of Caviar, Huso huso and lobster, and evaluating the release to the product, Meat Producers Company
- Designing a release – free nano package for increasing the shelf life of butter, Pak dairy company
- Green synthesis of copper and silver nano composite, Meat Producers Company
- Halal authentication of meat using Real time PCR, Pasteur Laboratory
- The study of sensitivity and compliance of halal authentication of fermented meat products using HRM and Real Time PCR
- Increasing organoleptic as well as antimicrobial properties of Iranian saffron nano emulsion using ultra sonic homogenizer method, Talashgaran Sanat Va Tejarat Aria Company
- Physicochemical study of Iranian saffron nano emulsion, Talashgaran Sanat Va Tejarat Aria Company
- Designing nano silver and nano clay packaging based on nano dioxide titanium using melt mixing method for increasing the shelf life of caviar, Talashgaran Sanat Va Tejarat Aria Company

JOURNAL REVIEWS

- Journal of Food Processing Preservation/if: 2.190/Wily.WOS
- Iranian Journal of Fisheries science/if: 0.711/ISI. WOS

- LWT journal of food science/if:4.952/ WOS
- Journal of Food Processing/if:1.288/ WOS
- Journal of Food Process Engineering/if:2.356/Wiley. WOS
- International Journal of Food Properties/ ISC
- Frontier Journal/if:0.214/ WOS
- Coating Journal/if:1.815/ WOS
- Journal of Food Processing and Preservation
- Journal of Food Safety
- Iranian Journal of Aquatic Animal Health
- Journal of Food Measurement and Characterization
- Food and Bioprocess Technology
- Journal of Food Process Engineering

Awards received for inventions

- Challenge and Innovation Forum, Qatar, 2021
- Diploma, Geneva inventions, 2021
- Gold, International Invention and Innovation competition for IFIA INV members, Genova, Switzerland, 2021

International Congress Papers

- Nanozeolite biochemical and antimicrobial roles in poultry and domestic animals' food. (Food micro 2008,1-4Sep, 21st International congress- England –Aberdeen).
- Survey of Gamma (γ) Irradiation on Contaminated Food with Escherichia Coli (Food micro 2008,1-4Sep, 21st International congress- England –Aberdeen).
- Molecular Detection of STAPHYLOCOCCUS AUREUS in Raw Milk Samples Collected from Province Restricts, Using M. PCR Method. (Food micro 2008, 1-4Sep, 21th International congress- England –Aberdeen).
- Nanozeolite antibacterial application in food chain. (IUMS 2008, International congress of bacteriology and applied microbiology)- Turkey -Istanbul
- Detection, Antibiogram of STAPHYLOCOCCUS AUREUS in Non Pasteurized Milk Samples from Tehran Province Restricts and Compare to Bacterial Culture. (IUMS 2008, International congress of bacteriology and applied microbiology)- Turkey -Istanbul
- Effects of gamma rays in E.coli stagnant water and change in to usable water. (IUMS 2008, International congress of bacteriology and applied

microbiology)- Turkey –Istanbul. 7. Nanozeolite biochemical and antimicrobial roles in poultry and domestic animals' food. (Nanotech Northern Europe 2008, Denmark –Copenhagen.)

- Nanotechnology Applications in Veterinary Medicine. (Nanotech Northern Europe 2008, Denmark –Copenhagen.)
- Nanocid biochemical and antibacterial properties. (Nanotech Northern Europe 2008, Denmark –Copenhagen.)
- A case report of the reconstruction of head skin in a dog by H-plasty method (2nd international symposium of veterinary surgery (ISVS)- Iran –Kerman.
- Toxicity of Nanosilver suspension in rainbow Trout (1st international congress On Aquatic Animal Health Management and Diseases)- 2009, Iran-Tehran.
- Nanocid effect on streptococcosis in rainbow trout fish (1st international congress On Aquatic Animal Health Management and Diseases)- Iran-Tehran.
- AntibioGram of STAPHYLOCOCCUS AUREUS from Non Pasteurized Milk Samples and Culture method (1st international congress of veterinary pharmacology & pharmaceutical)-Iran-Tehran.
- Antibacterial effect of nanosilver particles on pasteurized milk shelf-life(Izmir turkey food technology congress 2011).
- Nano and Antibacterial beverage can cap to reduce microbial load, 26th Scientific conference of NSM 2011.
- HACCP on Food safety management system, Ireland. food protection congress 2011. 17- THE INHIBITORY EFFECT OF NANOCID® AGAINST STAPHYLOCOCCUS AUREUS AT DIFFERENT TEMPERATURES, 4th international recent advances in food analysis, 4-6 November 2010. Prague.
- GROWTH RESPONSE OF SALMONELLA TYPHIMURIUM TO SILVER NANOPARTICLE AT DIFFERENT TEMPERATURES, 4th international recent advances in food analysis, 4-6 November, 2010. Prague.

PhD theses (Supervisor)

- Validity of HRM technique for Halal authentication of raw and cooked meat, Peiman Gholam Nejad, Department of Food Science & Technology, Science and Research Branch, Islamic Azad University, 2021
- Isolation and detection of lactobacillus species from milk clot and the study of their probiotic and antimicrobial properties, Sanaz Kousha, Department of Food Science & Technology, Science and Research Branch, Islamic Azad University, 2021

- The effect of Iranian saffron (*Crocus Sativus*) nano emulsion produced by ultrasonic homogenizer method on the shelf life of *Penaeus semisulcatus*, Maedeh Pourmoghadam, Department of Food Science & Technology, Science and Research Branch, Islamic Azad University, 2021
- The study of Al₂O₃ nano particles based on SiO₂ and TiO₂ on physical properties of food packaging, Samaneh Tavakkolian, Department of Food Science & Technology, Science and Research Branch, Islamic Azad University, 2021
- Synthesis of nano silver and nano copper using chemical reduction for producing nano composite packaging for extending the shelf life of Caviar, Huso huso and lobster, and evaluating the release to the product using ICP-Mass, Maryam Kargar, Department of Food Science & Technology, Science and Research Branch, Islamic Azad University, 2021
- Producing LDPE nano composite packaging based on nano silver particles using melt mixing method and the study of its effects on physicochemical properties and shelf life of butter, Mobina Pouya Manesh, Department of Food Science & Technology, Science and Research Branch, Islamic Azad University, 2021
- The effects of Iranian Saffron nano emulsion produced by ultrasonic homogenizer technique on the shelf life of *Penaeus semisulcatus*, Maedeh Pour Moghadam, Department of Food Science & Technology, Science and Research Branch, Islamic Azad University, 2021
- Extending the shelf life of lobster using Iranian saffron nano emulsion produced by spontaneous and ultrasonic homogenizer methods, Mahnoush Abu Torab, Department of Food Science & Technology, Science and Research Branch, Islamic Azad University, 2020

PhD theses (Advisor)

- The study of possibility of producing super functional kefir drink containing high levels of conjugated linoleic acids and evaluating its physiochemical properties, Hamid Pourbaba, Department of Food Science & Technology, Science and Research Branch, Islamic Azad University, 2020

Master theses (Supervisor)

Supervision of more than twenty-five Master theses.

References

1-**Prof. G. Karim.** DVM, PhD. (Department of Food Hygiene, Faculty of Veterinary Medicine University of Tehran- Professor of University of Tehran). + 98912-130-4161

2-**Prof. A. Shimi.** DVM, PhD. (Honor Assistant Professor of University of Tehran Department of Microbiology, Faculty of Veterinary Medicine University of Tehran). (021-4455966).

3-**Dr. D.Shahbazzadeh.** DVM,PhD.(- Member of Scientific Board of Pastur Institute of Iran- Biotechnology Section Biotechnology Department of Pasteur Institute of Iran). +980912-3905275.

4-**Dr.N.Rokni.** DVM, PhD. (Department of Food Hygiene, Faculty of Veterinary Medicine University of Tehran- Professor of University of Tehran).

5-**Dr.A.Motallebi.** (Department of Food Hygiene, Science and Research of Islamic Azad University)

6-**Dr.A.Misaghi.** DVM,PhD .(Department of Food Hygiene, Faculty of Veterinary Medicine, University of Tehran). +989123905275.