PERSONAL INFORMATION:

Full Name: Parastoo Pourashouri
Nationality: Iranian
Academic Level: Ph.D.
Cell: 0989113854583
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EDUCATION:

- 2008-09-22 to 2012-10-07 | Ph.D. (Fisheries Science-seafood processing)
Gorgan University of Agricultural Sciences and Natural Resources, Iran

- 2011-04-01 to 2011-11-01 | visiting Ph.D. student, Institute for Marine Research (CSIC), Vigo, Galicia, Spain

- 2004-09-22 to 2007-01-10 | M.Sc. (Fisheries Sciences, seafood processing)
Gorgan University of Agricultural Sciences and Natural Resources, Iran

- 2000-09-22 to 2004-01-21 | B.Sc. (Fisheries Science)
Gorgan University of Agricultural Sciences and Natural Resources, Iran

RESEARCH INTEREST:

- Seafood Processing and Preservation
- Utilization of seafood processing byproducts
- Encapsulation
- Marine oil
- Bioactive Peptides
- Micro and macro algae
- Fermentation

PUBLICATION:

1. Raeesi Raziye, Bahareh Shabanpour, Parastoo Pourashouri, 2023. Use of fish waste to silage preparation and its application in animal nutrition, Online Journal of Animal and Feed Research, 13(2): 79-88.
2. M Kamali, B Shabbanpour, P Pourashouri, M Kordjazi, 2023. Effect of chitosan-coated Ulva intestinalis sulfated polysaccharide nanoliposome on melanosis and quality of Pacific white shrimp during ice storage. International Journal of Biological Macromolecules, https://doi.org/10.1016/j.ijbiomac.123275
3. Amiri, H., Shabanpour, B., Pourashouri, P , Kashiri, M. 2023. Encapsulation of Marine Bioactive Compounds Using Liposome Technique: Evaluation of Physicochemical

Properties and Oxidative Stability During Storage. Food Structure**. In Press.**
4. Pourashouri, P., Mirsadeghi, H., Khodanazary, A. 2021. Extracting and physicochemical properties of carotenoprotein from shrimp processing waste by proteases-mediated hydrolysis. *Waste and Biomass Valorization*. 13, 1169–1178
5. Raeesi, R., Shabanpour, B., Pourashouri, P. 2021. Quality evaluation of produced silage and extracted oil from rainbow trout (Oncorhynchus mykiss) wastes using acidic and fermentation methods. *Waste and Biomass Valorization*. https://doi.org/10.1007/s12649-020-01331-8
6. Etemadian, Y., Ghaemi, V., Shaviklo A. R., Pourashouri, P., Sadeghi Mahoonak, A.R., Rafipour, F. 2021. Development of animal/ plant-based protein hydrolysate and its application in food, feed and nutraceutical industries: state of the art. *Journal of Cleaner Production*. https://doi.org/10.1016/j.jclepro.2020.123219
7. Pourashouri, P., Shabanpour, B., Heydari, S., Raeisi, S. 2020. Encapsulation of fish oil by carrageenan and gum tragacanth as wall materials and its application to the enrichment of chicken nuggets. *LWT*. https://doi.org/10.1016/j.lwt.2020.110334
8. Raeisi, S., Ojagh, S.M., Pourashouri, P. Salaün, F. Quek, S.Y.,2020. Shelf-life and quality of chicken nuggets fortified with encapsulated fish oil and garlic essential oil during refrigerated storage. J *Food Sci Technol* . https://doi.org/10.1007/s13197-020-04521-3.
9. Pourashouri, P., Shabanpour, B., Kordjazi, M. and Jamshidi, A. (2020), Characteristic and shelf life of fish sausage: fortification with fish oil through emulsion and gelled emulsion incorporated with green tea extract. *J Sci Food Agric.* doi:10.1002/jsfa.10488
10. Ashayerizadeh, O., Dastar, B., & Pourashouri, P. (2020). Study of antioxidant and antibacterial activities of depolymerized fucoidans extracted from Sargassum tenerrimum. *International Journal of Biological Macromolecules*. 151:1259-1266
11. Raeisi, S., Ojagh, S.M., Quek, S.Y., Pourashouri, P., Salaün, F. 2019. Nano-encapsulation of fish oil and garlic essential oil by a novel composition of wall material: Persian gum-chitosan. *LWT*. 116: 108494
12. Mirsadeghi, H., Alishahi, A., Ojagh, M., & Pourashouri, P. (2019). The effect of different kinds of chitosans and cooking methods on the formation of heterocyclic aromatic amines in huso (Huso huso) fillet. *Journal of Food Processing and Preservation, 43*)12 ,(e14253
13. Jamshidi, A., Shabanpour B., Pourashouri, P., Raiisi, M., 2019. Optimization of encapsulation of fish protein hydrolysate and fish oil in W1/O/W2 double emulsion: Evaluation of sensory quality of fortified yogurt. Journal of Food Processing and Preservation. DOI:10.1111/jfpp.14063
14. Jamshidi, A., Shabanpour B., Pourashouri, P., Raiisi, M., 2018. Evaluation of Different Proportions of Distilled Water to Substrate on Functional Properties, Antioxidant and Nutritional Quality of Bigeye Ilisha (*Ilisha Megaloptera*) protein hydrolysate. Jorjani Biomed Journal, 6(3): 31-40.
15. Jamshidi, A., Shabanpour B., Pourashouri, P., Raiisi, M., 2018. Using WPC-inulin-fucoidan complexes for encapsulation of fish protein hydrolysate and fish oil in W 1 /O/W 2 emulsion: Characterization and nutritional quality. *Food Research International*, 114:240-250. DOI: 0.1016/j.foodres.2018.07.066

16. Kordjazi, M., Etemadian, Y., Shabanpour, B., Pourashouri, P. 2018. Chemical composition antioxidant and antimicrobial activities of fucoidan extracted from two species of brown seaweeds (*Sargassum ilicifolium* and *S.angustifolium*) around Qeshm Island. Iranian Journal of Fisheries Sciences, DOI: 10.22092/IJFS.2018.115491
17. Pourashouri P., Shabanpour B., Noori Hashem Abad, Z. 2018. Chemical quality and microbiological content of Kutum (*Rutilus frisii kutum*) roe processed in different brine concentration during long-term refrigerated storage. Iranian Food Science and Technology Research Journal, 14(3). doi:10.22067/ifstrj.v14i3.67959
18. Ghelichi, S., Shabanpour, B., Pourashouri, P., Hajfathalian, M., Jacobsen, C. 2018. Extraction of unsaturated fatty acid-rich oil from common carp (*Cyprinus carpio*) roe and production of defatted roe hydrolysates with functional, antioxidant, and antibacterial properties: Common carp roe oil and functional, antioxidant, and antibacterial hydrolysate. *Journal of the Science of Food and Agriculture*, 98 (4):1407-1415. DOI 10.1002/jsfa.8608
19. Ghelichi, S., Shabanpour, B., Pourashouri, P. 2018. Properties of fish sausages containing common carp (*Cyprinus carpio*) roe oil and defatted roe protein hydrolysate during refrigerated storage. *Journal of Aquatic Food Product Technology*. 27(2): 185–199 DOI: 10.1080/10498850.2017.1420119
20. Shabanpour, B., Kazemi, S., Ojagh, S.M., Pourashouri, P. 2018. Bacterial cellulose nanofibers as reinforce in edible fish myofibrillar protein nanocomposite films. *International Journal of Biological Macromolecules*, 117:742–751 https://doi.org/10.1016/j.ijbiomac.2018.05.038.
21. Rajabzadeh, M., Pourashouri, P., Shabanpour B., Alishahi, A. 2017. Amino acid composition, antioxidant and functional properties of protein hydrolysates from the roe of rainbow trout (*Oncorhynchus mykiss*). *International Journal of Food Science and Technology*. DOI: 10.1111/ijfs.13587.
22. Pourashouri, P., Shabanpour B., Noori Hashem Abad, Z., Zahiri, S. 2016. Antioxidant effects of wild pistacia (*P. atlantica*), rosemary (*Rosmarinus officinalis* L.) and green tea extracts on the lipid oxidation rate of fish oil-in-water emulsions. *Turkish journal of Fisheries and Aquatic science*, 16: 729-733.
23. Mehrad, B., Shabanpour, B., Jafari, S.M., Pourashouri, P. 2015. Characterization of dried fish oil from Menhaden encapsulated by spray drying. AACL *Bioflux*, 8(1): 57-69.
24. Pourashouri, P., Yeganeh S., Shabanpour B. 2015. Chemical and microbiological changes of salted Caspian Kutum (*Rutilus frisii kutum*) roe. *Iranian Journal of Fisheries Sciences*, 14(1):176-187.
25. Taheri,S., Motallebi, A.A. Taheri,T., Faraji S. and Pourashouri, P. 2015. Inhibitaion of fatty acids profile changes of vacuum packed Cobia (*Rachycentron canadum*) fillets during frozen storage. *Iranian Journal of Fisheries Sciences*, 14(1):295-308.
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27. Pourashouri, P., Shabanpour, B., Razavi, S.H., Jafari, S.M., Shabani, A. and Aubourg, S.P. 2014.Oxidative stability of spray-dried microencapsulated fish oils with different wall materials. *Journal of Aquatic Food Product Technology.* DOI:10.1080/10498850.2012.738357

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31. Pourashouri, P. Shabanpour,B , Aubourg,S.P, Daghigh Rohi,J and Shabani,A. 2009. An investigation of rancidity inhibition during frozen storage of Wels catfish (*Silurus glanis*) fillets by previous ascorbic and citric acid treatment. *International Journal of Food Science and Technology*, 44: 1503-1509.
32. Pourashouri, P. Shabanpour,B , Daghigh Rohi, J and Shabani,A. 2008. Inhibitory effect of citric acid on rancidity of frozen catfish (*Silurus glanis*) fillets. *Iranian Journal of Fisheries Sciences*, 7: 215-228.
33. Zargar, M., Shabanpour, B., Pourashouri, P., Zabihi Neyshbouri, E. 2022. Extraction of acid-soluble and pepsin-soluble collagens from common carp scales (Cyprinus carpio) and determination of their characteristics. Iranian Food Science and Technology Research Journal.
34. Urajeh, S., Pourashouri, P., Shabanpour, B., Hosseini, SV. 2022. The effect of continuous and separate extraction methods on the yield and quality of extracted protein and chlorophyll from (Spirulina Platensis), Research and Innovation in Food Science and Technology 11 (2), 199-212.
35. Mohamadi, E., Shabanpour, B., Pourashouri, P., Payamnoor, V., Sharifian, S. 2021. Antibacterial activity of phlorotannin extract of brown algae Sargassum tenerrimum and its enriched cream against acne-related bacteria. Aquatics Physiology and Biotechnology 9 (2), 21-37.
36. Mansour, MA., Shabani, A., Paknezhad, H., Pourashouri, P., Wahidi. A.B. 2022. Effect of adding different levels of Stachys lavandulifolia Vahl extract in the diet on growth and nutrition indexes in common carp (Cyprinus carpio) juvenile. Journal of Animal Environment 14 (1), 277-284.
37. Aslani, L., Shabanpour,B ., Pourashouri, P., Payamnoor, V., Adeli, A. 2021. Comparison of UV absorption potential and phycobiliproteins amount extracted with the help of solvent and ultrasound from (Spirulina platensis) microalgae. Journal of Utilization and Cultivation of Aquatics.
38. Besharati, Z., Shabanpour, B., Pourashouri, P. 2021. Effects of fish protein hydrolysate on oxidative stability and functional properties of Clupeonella engrauliformis minced fish during frozen storage. Journal of Innovation in Food Science and Technology.
39. Shabanpour, B., Taghani, T., Pourashouri, P., Alishahi, A. 2020.The Effects of Chitosan Hydrocolloid and Its Oligosaccharides in Comparision with Sodium Pyrophosphate on Some Quality Properties of Vannamei shrimp (Litopenaeus

vannamei) During Frozen Storage. Journal of Research and Innovation in Food Science and Technology, 9(3):307 – 322.
40. Mirsadeghi, H., Alishahi, A., Ojagh, M., Pourashouri, P. 2021.The Effect of Chitosan on Heterocyclic Aromatic Amines Formations in Fried Fillet of Huso (Huso huso). Journal of Innovation in Food Science and Technology, 21(4):73-83.
41. Mirsadeghi, H., Alishahi, A., Ojagh, M., Pourashouri, P. 2020.The Effect of Chitosan and Cooking Methods on Heterocyclic Aromatic Amines Formation of Beluga Fillet. 9(2):177-185.
42. Mosaiepour M., Shabanpour B., Pourashouri P., Jamshidi A., Etemadian Y. 2019. Comparison and determining the quality and evaluation of corruption of Frozen Fillets Tilapia Nile fish (Oreochromis niloticus) imported and cultured in Iran. Iranian Scientific Fisheries Journal, 28(1): 59- 68.
43. Ghafoori ahangar, Z., Pourashouri P., Ojagh S.M., Shabanpour, B. 2018. The assessment of of bilayer agar- sodium caseinat film properties containing ZnO nanoparticles. Aquatic exploitation and breeding Journal. 7(2):43-51.
44. Ghelichi, S., Shabanpour, B., Pourashouri, P. 2018. Proximate and Amino Acid Composition, Antioxidant Properties, ACE Inhibitory Effect, and Antibacterial Power of Protein Hydrolysates of Common Carp Roe by Alcalase. Journal of Food Science and Technology, 7(2): 145-155
45. Shabanpour, B., Mehrad, B., Pourashouri, P. Jafari, S.M. 2018. The Effect of Wall Material and Encapsulation Method on Physicochemical Properties Micro-encapsulated Fish Oil. Research and Innovation in Food Science and Technology, 7(1):13-28.
46. Heydari, S., Shabanpour, B., Pourashouri, P. 2018. Effect of wheat and oat dietary fibers on quality and prevention of shrimp analogue products deformation during deep frying. Iranian Food Science and Technology Research Journal, 14(1):207-217.
47. Mosaiipour, M., Shabanpour, B., Pourashouri, P., Jamshidi, A., Etemadian, Y. 2018.Comparison of the quality of fillets and nuggets produced from imported frozen tilapia (Oreochromis niloticus) with farmed tilapia fillets and nuggets in Iran. Journal of innovation in Food Science and Technology. 10(4):137-150.
48. Rajabzadeh, M., Pourashouri, P., Shabanpour, B., Alishahi, A.2018. Evaluation of functional and antioxidant properties of hydrolyzed rainbow trout egg protein (Oncorhynchus mykiss). Journal of innovation in Food Science and Technology. 10(2):23-35.
49. Kazemi, M., Shabanpour, B., Pourashouri, P. 2018. The Assessment of Effect of Fish Myofibrillar Protein-Nanofibrillated Cellulose Edible Film Incorporated with Oregano Essential Oil Nanoliposomes on Microbial Quality of Rainbow Trout Fillet during Cold Storage. Journal of Research and Innovation in Food Science and Technology, 6(4):335-350.
50. Shabanpour, B., Mehrad, B., Pourashouri, P. Jafari, S.M. 2017. Fish gelatin and κ carrageenan and different encapsulation methods on oxidative stability of fish oil microcapsules. Innovative Food Technologies, 5(2)271-276.
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52. Kazemi, M., Shabanpour, B., Pourashouri, P. 2017. Evaluation of mechanical, antimicrobial and water resistance properties of myofibrillar protein-cellulose nanofiber blend nanocomposite incorporated with Oregano essential oil. JAPU, 6(1):49-60.
53. Maghsoudloo, S., Pourashouri, P., Shabanpouri, B. 2017. Enhancement of the nutritional status and quality of enrcihed silver carp (Hypophthalmichthys moltrix) sausage by fish oil. Fisheries Science and Technology, 6(1):101-117.
54. Shabanpour, B., Ghorbanian, G., Pourashouri, P., Ojagh, S.M., Aghili Negad, S. M. 2017. Effect of different concentrations of pure and mixed salt on sensory and microbial quality of salted rainbow trout (Oncorhynchus mykiss) roe during refrigerated Storage. Journal of Food Science and Technology, 64(14): 191-201.
55. Arab, Z., Shabanpour, B., Pourashouri, P., Rahmanifarah, K. 2017. Effects of different levels of fat and partial substitution of NaCl with KCl on quality and shelf life of silver carp (Hypophthalmichthys molitrix) sausage. Fisheries Science and Technology, 6(3):75-86.
56. Heydari, S., Shabanpour, B., Pourashouri, P. 2017. Investigate the properties of surimi paste and gel fortified with dietary fiber.Food Science and Technology, 68(14): 193-202.
57. Mohammadinezhad, E., Alishahi, A., Pourashouri, P., Mirsadeghi, H. 2017. Effects of Nisin, Chitosan and extract of Eryngo on the shelf life of rain bow trout (Oncorhynchus mykiss) roe during refrigerated storage (4±1˚C). Journal of Food Hygiene, 7(4):15-30.
58. Khodanazary, A., Pourashouri, P. 2017. Chemical, microbiological and sensory changes in whole and gutted tigertooth croaker (Otolithes ruber) during ice storage. Veterinary Researches & Biological Products, 30(4):155-167.
59. Kazemi, M., Shabanpour, B., Pourashouri, P. 2017. Effect of bionanocomposite film activated with pure and Nanoliposome Oregano essential oil on quality and shelf-life of Rainbow trout fillet (Oncorhynchus mykiss). JAPU, 5 (3): 47-63.
60. Shabanpour, B., Ghorbanian, G., Pourashouri, P., Ojagh, S.M., Aghili Negad, S. M. 2017. Effect of different concentrations of pure and mixed salt on the shelf life of salted rainbow trout (Oncorhynchus mykiss) roe during refrigeratedstorage. Journal of Food Hygiene, 6(24): 31-43.
61. Kazemi, M., Shabanpour, B., Pourashouri, P. 2015. Evaluation of physical properties of nanocomposite films produced by fish myofibrillar protein reinforced with nanofibrillated cellulose. Fisheries Science and Technology, 4(3):119-131.
62. Shabanpour, B., Shabani, A., Pourashouri, P. 2008. The comparison of quality changes in frozen whole and gutted silver carp (Hypophthalmichthys molitrix) and determination of their shelf life during storage at -18. Veterinary Researches & Biological Products, 21(3): 103-107.
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64. Pourashouri, P., Shabanpour, B., Daghigh Rouhi, J., Shaabani, A. 2008. Oxidative and hydrolytic rancidity of lipid on catfish (silurus glanis) during frozen storage. Journal of Agricultural Sciences and Natural Resources, 15(4): 107-114.

ACADEMIC TEACHING EXPERIENCE:

Principles and methods of storage of fishery products
Packaging and marketing of fishery products
Processing of fishery products
Microbiology of fishery products
Chemistry of fishery products
Research methods
Hygiene and poisoning of fishery products
Supplementary methods of processing fishery products
New methods of caviar processing
New fishery products
Aquatic, product and quality control
Thermal and non-thermal processes in aquatic processing
Application of computer in fisheries science
Modeling and predicting the shelf life of fishery products

SERVICE AND PROFESSIONAL MEMBERSHIP:

- Member of UNESCO-Iran innovation and Technology Club.2021-2022
- Active member at Memorandum of Understanding between Prince of Songkla University, Thailand and Gorgan University of Agricultural Sciences and Natural Resources

AWARDS:

- Select as one of the Best Teaching Professor in 2020 of the Gorgan University of Agricultural Sciences and Natural Resources.
- One of the winners of 4th National Festival of Women and Science (Maryam Mirzakhani Award) 2021

LANGUAGES:

Persian (native), English, Spanish