

## PERSONAL INFORMATION:

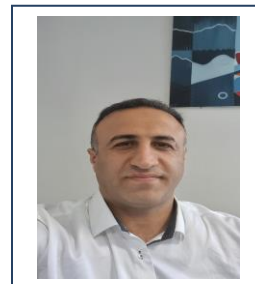
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## EDUCATION:

Seafood processing and technology

## RESEARCH INTEREST:

Chitosan based researches

## PUBLICATION:

- 1) Alishahi, A., Farahmand, H., Prieto, N., and Cozzolini, 2010. Identification of transgenic foods using NIR. A review. *Microchemica Acta*, 75, 1-7.
- 2) Alishahi, A., Mirvaghefi, A., Rafiee-Tehrani, M., Shojaosadati, S.A., Farahmand, H., Dorkoosh, F.A., and Elsabee, MS. 2011. Shelf life and delivery enhancement of vitamin C using chitosan nanoparticles. *Food chemistry*, 126, 935-940.
- 3) Alishahi, A., Mirvaghefi, A., Rafiee-Tehrani, M., Koshio, S., Farahmand, H., Dorkoosh, F.A., and Elsabee, MS. 2011. Chitosan nanoparticle to carry vitamin C through the gastrointestinal tract and induce the non-specific immunity system of rainbow trout (*Oncorhynchus mykiss*). *Carbohydrate polymer*, 86, 142-146.
- 4) Bahmani, Z.A., Rezai, M., Hossieni, S.V., Regenstein, J.M., Bomhe, K., Alishahi, A., & Yadollahi, F. 2011. Chilled storage of Golden grey mullet (*Liza aurata*). *LWT*, 44, 1894-1900.

- 5) Alishahi, A., & Aider, M. 2011. Application of chitosan in the seafood industry and aquaculture: A review. *Food Bioprocess Technology*,
- 6) Alishahi, A., Mirvaghefi, A., Tehrani, M.R., Farahmand, H., Shojaosadati, S.A., Dorkoosh, F.A., & Elsabee, M.Z. 2011. Enhancement and characterization of chitosan extraction from the waste of shrimp packaging plants. *Polymer and Environment Journal*, 19, 776-783.
- 7) Masoum, S., Alishahi, A., Shekarchi, M., & Farahmand, H. 2011. Evaluation of the mineral contents in fish meal by FT-NIR using PLS and Kernel PLS. *Iranian journal of mathematical chemistry*, 2, 31-38.
- 8) Masoum, S., Alishahi, A., Farahmand, H., Shekarchi, M., & Prieto, N. 2012. Determination of protein and moisture in fishmeal by near-infrared reflectance spectroscopy and multivariate regression based on partial least squares. *Iranian journal of chemistry and chemistry engineering*, 3, 51-59.
- 9) Alishahi, A., 2015. Application of nanotechnology in seafood industry. *Journal of aquatic food product technology*, 24, 1-11.
- 10) Alishahi, A. 2014. Antibacterial effect of chitosan nanoparticle loaded with nisin for the prolonged effect. *Journal of food safety*, 34, 111-118.
- 11) Norri, Z., Ojah, S. M., Alishahi, A. 2015. A comprehensive surviving on application and diversity of biofilms in seafood. *International journal of bioscience*, 6, 15-30.
- 12) Sara Raeisi, Alireza Alishahi, Bahareh Shaban-Pour, Seyed Mehdi Ojagh, Javad Sharifi-Rad, Marcello Iriti. 2015. Nutritional Composition and Antioxidant Activity of Voblaroach) *Rutilus rutilus caspicus*) Muscle Tissue Exposed to Heavy Metals. *Bulletin of Environment, Pharmacology and Life Sciences*, 4, 83-90.

**13)** Seyed Mahdi OJAGH, Samaneh PEZESHK and **Alireza ALISHAHI**. 2015. Effect of Plant Antioxidant and Antimicrobial Compounds on the Shelf-life of Seafood – A Review. Czech Journal of Food Science, 33, 195-203.

**14)** Mirsadeghi, H., **Alishahi, A.**, Shabanpour, B., and Safari, R. 2015. Fatty acid composition and qualitative changes of salted rainbow trout roe during refrigerator storage. Persian journal of seafood science and technology,

**15)** Reisi, Sharifiani, Shabanpour, Ojagh and **Alishahi** ANTIOXIDANT AND ANTIBACTERIAL EFFECTS OF *NIGELLA SATIVA* L. SEED AND *ECHINOPHORA PLATYLOBA* DC. LEAF EXTRACTS ON RAINBOW TROUT(*ONCORHYNCHUS MYKISS*) FILLETS DURING REFRIGERATION STORAGE. International journal of biology, pharmacy and allied science, 4, 3101-3114.

**16)** Bahmani, Z,A, Rezai, M., Hossieni, S.V., Regenstein, J.M., Bomhe, K., **Alishahi, A.**, & Yadollahi, F. (2014). Effect of Delayed Icing on the Microbiological, Chemical, and Sensory Properties of Caspian Sea Golden Grey Mullet (*Liza aurata*). Journal of aquatic food product technology, 23, 542-551.

**17)** Reisi, Quek, Ojagh and **Alishahi** (2015). EFFECTS OF CUMIN ( *CUMINUM CYMINUM* L.) SEED AND WILD MINT ( *MENTHA LONGIFOLIA* L.) LEAF EXTRACTS ON THE SHELF LIFE AND QUALITY OF RAINBOW TROUT ( *ONCORHYNCHUS MYKISS*) FILLETS STORED AT 4C ± 1. Journal of food safety.

**18)** Kamali, Imanpour, Taghizadeh and **Alishahi**. (2016). Effect of dietary chitosan on growth performance, hematological parameters, intestinal histology and stress resistance of Caspian kutum (*Rutilus frisii kutum Kamenskii*, 1901) fingerlings. Fish Physiol Biochem.

**19)** Parhizgar, **Alishahi**, Varasteh and Rezaee. (2016). Removing Sodium Dodecyl Benzene Sulfonate (SDBS) from Aqueous Solutions Using Chitosan. Journal of Polymers and Environment, 18, 251-261.

**20)** Noori, Shabanpour, Azizi, Ojagh and Alishahi. (2016). Effect of Tio<sub>2</sub> Nanoparticles on the Antibacterial and Physical Properties of Low-Density Polyethylene Film. POLYMER-PLASTICS TECHNOLOGY AND ENGINEERING journal, 12, 1-13.

**21)** Rajabnezhad, M., Pourashuri, P., Shabanpour, B., and 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 12, 1-7.

**22)** Rezanezhad, Ojagh, Heidarieh, Reisi, Rafiee and Alishahi. (2019). Characterization of Gamma-Irradiated Rosmarinus officinalis L. (Rosemary). Turk J Pharm Sci, 16, 43-47.

**23)** Mirsadeghi, H., Alishahi, A., Ojagh, S. M. , and Pourashuri, 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, 1, 1-10.

#### **ACADEMIC TEACHING EXPERIENCE:**

-Quality control in seafood – design of production line- English learning

#### **LANGUAGES:**

Persian, English

Gorgan University of Agricultural  
Sciences & Natural Resources