



PERSONAL INFORMATION:

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EDUCATION:

- Doctorate of Seafood Processing

University: Gorgan University of Agricultural Sciences and Natural Resources
2009 - 2013

- Master of Fisheries

University: Gorgan University of Agricultural Sciences and Natural Resources
2006 - 2008

- Bachelor of Fisheries

University: Gorgan University of Agricultural Sciences and Natural Resources
2001 - 2005

RESEARCH INTEREST:

- Novel technologies for developing techno-functional food ingredients from underutilized marine resources.
- Algae processing
- Marine novel products about Nutraceutical and cosmeceutical

PUBLICATION:

- 1) **M. Kordjazi**, B. Shabanpour., E. Zabihi., M. A. Faramarzi., F. Feizi., H. Ahmadi Gavlighi., M. A. Fegghi., S. A. Hosseini. 2013. Sulfated Polysaccharides Purified from Two Species of Padina Improve Collagen and Epidermis Formation in the Rat. *International Journal of Molecular and Cellular Medicine*, 2: 156- 163.
- 2) B. Shabanpour., **M. Kordjazi**, S. Kamari. 2015. Determination of Silver carp (*Hypophthalmichthys molitrix*) cracker formulation and it's quality changes during three months storage at room temperature. *Journal of Fisheries*, 68: 589-602.
- 3) E. Mohammadi., B. Shabanpour., **M. Kordjazi**. 2016. Investigation of functional properties and fatty acid composition of brown macroalgae *Nizimuddinia zanardini*. *Journal of Medicinal Plants Biotechnology*, 2: 20-31.
- 4) E. Mohammadi., B. Shabanpour., **M. Kordjazi**. 2016. Evaluation of antioxidant and antibacterial activity of brown seaweed *Iyengaria stellata* collected from Persian Gulf. *Aquatics Physiology and Biotechnology*, 4: 43-57.
- 5) SM. Ojagh., F. Fatemi Rad., **M. Kordjazi**, A. Jamshidi. 2016. Effect of different percentages of Silver Carp (*Hypophthalmichthys molitrix*) surimi and Indian White shrimp (*Penaeus indicus*) mince on improvement of shrimp nugget texture. *Journal of Fisheries*, 69: 285-297.
- 6) B. Shabanpour., **M. Kordjazi**, K. Nazari., M. Esmaeeli Khariki. 2017. Effect of enzymatic hydrolysis time, temperature and enzyme to substrate ratio on antioxidant properties of prawn bioactive peptides. *Journal of food science and technology*, 14: 31-45.
- 7) SM. Ojagh., F. Shariatmadari., A. Adeli., **M. Kordjazi**, M. Abdollahi. 2017. Preparation of chitosan/tragacanth composite film and evaluation of its mechanical and physical properties. *Innovative Food Technologies*, 4: 151-161.
- 8) O. Asadi Farsani., **M. Kordjazi**, B. Shabanpour., SM. Ojagh., A. Jamshidi. 2017. The effect of antioxidant properties of brown algae (*Iyengaria stellata*) extract on the shelf-life and sensory properties of rainbow trout (*Oncorhynchus mykiss*) fillet nugget. *Journal of Research and Innovation in Food Science and Technology*, 7.
- 9) **M. Kordjazi**, B. Shabanpour., E. Zabihi., M. A. Faramarzi., F. Feizi., H. Ahmadi Gavlighi., M. A. Fegghi., S. A. Hosseini. 2017. Investigation of effects of fucoidan polysaccharides extracted from two species of Padina on the wound-healing process in the rat. *Turkish Journal of Veterinary and Animal Sciences*, 41: 106-117.
- 10) Y. Etemadian., B. Shabanpour., V. Ghaemi., **M. Kordjazi**. 2017. Compare the Chlorophyll Amount in Three Brown Algae Species of the Persian Gulf by Using Three Solvents and

Applying Two Formulas. International Journal of Biochemistry, Biophysics & Molecular Biology. 2: 77-79.

- 11) Y. Etemadian., B. Shabanpour., Z. Ramzanpour., A.R. Shavikloo., **M. Kordjazi**. 2017. Studies on the functional properties of water extracts of the brown seaweeds *Sirophysis trinodis* and *Polycladia myrica*. Journal of Applied Phycology, <https://doi.org/10.1007/s10811-017-1361-6>.
- 12) Y. Etemadian., B. Shabanpour., Z. Ramzanpour., A.R. Shavikloo., **M. Kordjazi**. 2017. Nutritional and functional properties of two dried brown seaweeds *Sirophysis trinodis* and *Polycladia myrica*. Journal of Aquatic Food Product Technology, DOI: 10.1080/10498850.2018.1424281.
- 13) Y. Etemadian., B. Shabanpour., Z. Ramzanpour., A.R. Shavikloo., **M. Kordjazi**. 2018. Evolution of *Sirophysis trinodis* and *Polycladia myrica* water extract properties and corn snacks treated with them during three months of storage at ambient temperature. Journal of Food Processing and Preservation, DOI: 10.1111/jfpp.13579.
- 14) Y. Etemadian., B. Shabanpour., Z. Ramzanpour., A.R. Shavikloo., **M. Kordjazi**. 2018. Production of the corn snack seasoned with brown seaweeds and their characteristics. Journal of Food Measurement and Characterization, doi.org/10.1007/s11694-018-9821-5.
- 15) V. Ghaemi., E. Alizadeh Doughikollaee., **M. Kordjazi**. 2018. Evaluation of antioxidant activity of protein hydrolysate from Common Kilka (*Clupeonella Cultriventris caspia*) and brown algae *Colpomenia sinuosa* extract. Aquatics Physiology and Biotechnology, 5: 1-25.
- 16) S.M. Ojagh., F. Shariatmadari., **M. Kordjazi**, M. Abdollahi. 2019. Investigation of nanocomposite film quality incorporated with Salvia essential oils (*Salvia officinalis* L.) as a preservative coating on the rainbow trout (*Oncorhynchus mykiss*). Advanced Aquaculture Sciences Journal 3 (spring), 1-16.
- 17) S. Hedjazi., S.H. Razavi., **M. Kordjazi**, F. Khodaiyan. 2019. Preparing Pickering Emulsion of Canthaxanthin and Stabilization with Cellulose Nanocrystals. Iranian Journal of Biosystems Engineering, 50: 179-190.
- 18) **M. Kordjazi**, S.H. Mirsadeghi., O. Asadi Farsani. 2019. The effect of alginate extracted from brown algae *Sargassum ilicifolium* on the shelf life of rainbow trout roe trout roe. Journal of New Food Technologies.

- 19) E. Mohammadi., B. Shabanpour., **M. Kordjazi**. 2019. Chemical composition and functional properties of two brown seaweeds from the Qeshm island of Iran. *Iranian Journal of Fisheries*, DOI: 10.22092/ijfs.2019.118281.
- 20) **M. Kordjazi**, Y. Etemadian., B. Shabanpour., P. Pourashouri. 2019. Chemical composition, antioxidant and antimicrobial activities of Fucoïdan extracted from two species of brown seaweeds, around Qeshm Island. *Iranian Journal of Fisheries*, 17: 1-21.
- 21) S. Sharifian., B. Shabanpour., A. Taheri., **M. Kordjazi**. 2019. Effect of phlorotannins on melanosis and quality changes of Pacific white shrimp (*Litopenaeus vannamei*) during iced storage. *Food Chemistry* 298: 124980.
- 22) E. Mohammadi., B. Shabanpour., **M. Kordjazi**. 2019. Effect of *Nizimuddinia zanardini* aqueous extract against human pathogenic microbes and evaluating its antioxidant activity. *Journal of Marine Biology*, 10: 75-82.
- 23) A. Adeli., K. Alidoosti., **M. Kordjazi**. 2020. Comparative of buyers' and sellers' views on Fish market (Case study: Besat market). *Journal of Fisheries*, 73: 313-327.
- 24) A. Adeli., K. Alidoosti., **M. Kordjazi**, M. Vahedi., H. Erabi. 2020. Evaluating the mixed marketing factors of Tehran big fish market from the sellers' viewpoint. *Journal of Aquaculture Development*, 14: 55-69.
- 25) R. Gharekhan TagharTapeh., **M. Kordjazi**, S. Ahmad Nasrollahi. 2020. Investigation of antioxidant properties and antibacterial activity of alginate and fucoïdan extracted from *Sargassum boveanum* algae collected from the Persian Gulf coast. *Aquaculture Sciences*, 7: 64-76.
- 26) Y. Etemadian., B. Shabanpour., Z. Ramzanpour., A.R. Shavikloo., **M. Kordjazi**. 2020. Estimation and comparison of effective compounds in two algae species identified in Qeshm Island (Persian Gulf). *Iranian Journal of Fisheries*, 19: 574-587.
- 27) P. Pourashouri., B. Shabanpour., **M. Kordjazi**, A. Jamshidi. 2020. Characteristic and shelf life of fish sausage: fortification with fish oil through emulsion and gelled emulsion incorporated with green tea extract. *Journal of The Science of Food and Agriculture*. DOI: 10.1002/jsfa.10488.
- 28) K. Alidoosti., A. Adeli., **M. Kordjazi**, M. Vahedi. 2020. Purchase behavior of fish consumers of Besat fish market in Tehran. *Fisheries Science and Technology*, 9: 66-78.
- 29) E. Mohammadi., B. Shabanpour., **M. Kordjazi**. 2020. Chemical composition and functional properties of two brown seaweeds from the Qeshm Island, Iran. *Iranian Journal of Fisheries Sciences*. 19: 85-98.

- 30) R. Gharekhan., **M. Kordjazi.**, A. Adeli., F. Adousi. 2020. A review on the role of algae bioactive compounds in the cosmetic industry. *Utilization and Cultivation of Aquatics*, 9: 57-79.
- 31) M. Ahadifar., SM. Ojagh., H. Hoseinifar., M. Kordjazi., M. Khanlar., A. Alishahi. 2021.
- 32) SM. Ojagh., A. Alishahi., **M. Kordjazi.**, MA. Khanlar. 2021. Comparison of antioxidant activity of alginate extracted by acidic method from two species of brown algae, *Sargassum vulgare* and *Padina pavonic*. *Journal of Aquaculture Sciences*, 9: 108-122.
- 33) Evaluation of antioxidant properties of aqueous extract of brown *Sargassum vulgare* macroalgae collected from Qeshm coast. *Utilization and Cultivation of Aquatics*, 10: 49-63.
- 34) N. Damavandi Kamali., A. Alishahi., M. Heidarieh., S. Rajabifar., H. Mirsadeghi., M. Kordjazi. 2022. Effect of pH variation on cross-linking of water-soluble and acid-soluble chitosan with sodium tripolyphosphate and gallium-67. *Journal of Current Radiopharmaceuticals*.
- 35) M. Kordjazi., M. Zolfaghari., M. Khezri. 2022. Effect of *Sargassum tenerrimum* extract, nisin z and aureomycin antibiotic on bacterial growth of *Litopenaeus vannamei* during ice storage. *Journal of Applied Microbiology in Food Industry*, 8: 40-51.
- 36) F. Niknejad., M. Kordjazi., O. Asadi Farsani., K. Sinehsepehr. 2022. Cytotoxic effects of the fucoidan extracted from Persian Gulf brown algae *Sargassum ilicifolium* inducing apoptosis in breast cancer cell line. *Journal of Fisheries*, 75: 63-73.
- 37) N. Damavandi Kamali., A. Alishahi., M. Heidarieh., S. Rajabifar., H. Mirsadeghi., M. Kordjazi. 2023. Evaluation of relationship between chitosan and its nanoparticles penetration% and qualitative traits in *Huso huso* fillet using ⁶⁷Ga-radiolabeling of chitosan. *Journal of Radiochemistry*.
- 38) M. Kamali., B. Shabanpour., 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*, 230: 123275.
- 39) S. Abedi., A. Adeli., M. Kordjazi., T. Taghani. 2023. Sociology of fish consumption of non-coastal villagers (Case study of Golestan province). *Journal of Applied Ichthyological Research*, 10: 50-61.

ACADEMIC TEACHING EXPERIENCE:

- Novel technologies for developing techno-functional food ingredients from underutilized marine resources.
- Algae processing
- Marine novel products about Nutraceutical and cosmeceutical

AWARDS:

- Patent: Preparation of wound healing ointment from algae.
- Managing Director of Afogh Sabz Estrabad Knowledge Foundation.
- The best participant in the 2017 national sea festival, the path of progress – vice-president of science and technology.
- The best company in the research week of 2017.
- Establishment of an entrepreneurship festival based on research in the production and evaluation of marine products, autumn 2018 (festival secretary and executive secretary).
- The best entrepreneurship consultant of fisheries and environmental groups in 2020.
- Preparation of leather (chemical and green industry) from sturgeon skin (TRL=7).
- Preparation Algae moisturizing cream and gel (TRL=7).
- Preparation of standard gelatin from aquatic waste (TRL=7).

LANGUAGES:

English