



## PERSONAL INFORMATION:

**Full Name:** Alireza Sadeghi

**Nationality:** Iranian

**Academic Level:** Associate professor

**Cell:**

**E-mail:** sadeghi.gau@gmail.com

## EDUCATION:

B.Sc.: Food Science and Technology, Ferdowsi University of Mashhad- 2002

M.Sc.: Food Science and Technology, Ferdowsi University of Mashhad- 2007

Ph.D.: Food Microbiology, Ferdowsi University of Mashhad- 2012

## RESEARCH INTEREST:

Biological control of foodborne microorganisms

Techno-functional capabilities of LAB isolated from food matrices

Sourdough biotechnology

## PUBLICATION:

<https://www.magiran.com/author/profile/487441/علیرضا-صادقی>

- Abedfar, A., & Sadeghi, A. (2019). Response surface methodology for investigating the effects of sourdough fermentation conditions on Iranian cup bread properties. *Heliyon*, 5(10), e02608.
- Abedfar, A., Hosseini-zhad, M., Sadeghi, A., & Raeisi, M. (2021). Comparative survival of exopolysaccharide encapsulated *Lactobacillus plantarum* and *Pediococcus pentosaceus* in simulated gastrointestinal conditions and storage time. *Journal of Food Measurement and Characterization*, 15, 594-603.
- Abedfar, A., Hosseini-zhad, M., Sadeghi, A., Raeisi, M., & Feizy, J. (2018). Investigation on “spontaneous fermentation” and the productivity of microbial exopolysaccharides by *Lactobacillus plantarum* and *Pediococcus pentosaceus* isolated from wheat bran sourdough. *LWT*, 96, 686-693.

- Aryashad, M., Sadeghi, A., Nouri, M., Ebrahimi, M., Kashaninejad, M., & Aalami, M. (2022). Use of fermented sprouted mung bean (*Vigna radiata*) containing protective starter culture LAB to produce clean-label fortified wheat bread. *International Journal of Food Science & Technology*.
- Ebrahimi, M., Noori, S. M. A., Sadeghi, A., Emir Coban, O., Zanganeh, J., Ghodsmofidi, S. M., ... & Raeisi, M. (2022). Application of cereal-bran sourdoughs to enhance technological functionality of white wheat bread supplemented with pumpkin (*Cucurbita pepo*) puree. *LWT*, *158*, 113079.
- Ebrahimi, M., Sadeghi, A., & Mortazavi, S. A. (2020). The use of cyclic dipeptide producing LAB with potent anti-aflatoxigenic capability to improve techno-functional properties of clean-label bread. *Annals of microbiology*, *70*(1), 1-12.
- Ebrahimi, M., Sadeghi, A., Rahimi, D., Purabdollah, H., & Shahryari, S. (2021). Postbiotic and anti-aflatoxigenic capabilities of *Lactobacillus kunkeei* as the potential probiotic LAB isolated from the natural honey. *Probiotics and Antimicrobial Proteins*, *13*, 343-355.
- Ebrahimi, M., Sadeghi, A., Sarani, A., & Purabdollah, H. (2021). Enhancement of technological functionality of white wheat bread using wheat germ sourdough along with dehydrated spinach puree. *Journal of Agricultural Science and Technology*, *23*(4), 839-851.
- Hajinia, F., Sadeghi, A., & Sadeghi Mahoonak, A. (2021). The use of antifungal oat-sourdough lactic acid bacteria to improve safety and technological functionalities of the supplemented wheat bread. *Journal of Food Safety*, *41*(1), e12873.
- Khanlari, Z., Moayedi, A., Ebrahimi, P., Khomeiri, M., & Sadeghi, A. (2021). Enhancement of  $\gamma$ -aminobutyric acid (GABA) content in fermented milk by using *Enterococcus faecium* and *Weissella confusa* isolated from sourdough. *Journal of Food Processing and Preservation*, *45*(10), e15869.
- Pontonio, E., Nionelli, L., Curiel, J. A., Sadeghi, A., Di Cagno, R., Gobbetti, M., & Rizzello, C. G. (2015). Iranian wheat flours from rural and industrial mills: Exploitation of the chemical and technology features, and selection of autochthonous sourdough starters for making breads. *Food microbiology*, *47*, 99-110.
- Pourjafar, H., Ansari, F., Sadeghi, A., Samakkhah, S. A., & Jafari, S. M. (2022). Functional and health-promoting properties of probiotics' exopolysaccharides; isolation, characterization, and applications in the food industry. *Critical Reviews in Food Science and Nutrition*, 1-32.
- Purabdollah, H., Sadeghi, A., Ebrahimi, M., Kashaninejad, M., Shahiri Tabarestani, H., & Mohamadzadeh, J. (2020). Techno-functional properties of the selected antifungal predominant LAB isolated from fermented acorn (*Quercus persica*). *Journal of Food Measurement and Characterization*, *14*, 1754-1764.
- Razavi, S. M. A., Yeganehzad, S., & Sadeghi, A. (2009). Moisture dependent physical properties of canola seeds. *Journal of Agricultural Science and Technology*, *11*, 309-322.
- Rouhi, E., Sadeghi, A., Jafari, S. M., Abdolhoseini, M., & Assadpour, E. (2023). Effect of the controlled fermented quinoa containing protective starter culture on technological characteristics of wheat bread supplemented with red lentil. *Journal of Food Science and Technology*, 1-11.
- Sadeghi, A. (2008). The secrets of sourdough: a review of miraculous potentials of sourdough in bread shelf life. *Biotechnology*, *7*(3), 413-417.
- Sadeghi, A. (2010). Design of safety management system in juice industries. *Agro Food Industry Hi-Tech*, *21*.
- Sadeghi, A., Ebrahimi, M., Hajinia, F., Kharazmi, M. S., & Jafari, S. M. (2023). FoodOmics as a promising strategy to study the effects of sourdough on human health and nutrition, as well as product quality and safety; back to the future. *Trends in Food Science & Technology*.
- Sadeghi, A., Ebrahimi, M., Kharazmi, M. S., & Jafari, S. M. (2023). Effects of microbial-derived biotics (meta/pharma/post-biotics) on the modulation of gut microbiome and metabolome; general aspects and emerging trends. *Food Chemistry*, 135478.
- Sadeghi, A., Ebrahimi, M., Kharazmi, M. S., & Jafari, S. M. (2023). Role of nanomaterials in improving the functionality of probiotics; integration of nanotechnology onto micro-structured platforms. *Food Bioscience*, 102843.
- Sadeghi, A., Ebrahimi, M., Mortazavi, S. A., & Abedfar, A. (2019). Application of the selected antifungal LAB isolate as a protective starter culture in pan whole-wheat sourdough bread. *Food Control*, *95*, 298-307.
- Sadeghi, A., Ebrahimi, M., Raeisi, M., & Ghods Mofidi, S. M. (2019). Improving the antioxidant capacity of bread rolls by controlled fermentation of rice bran and addition of pumpkin (*Cucurbita pepo*) puree. *Journal of Food Measurement and Characterization*, *13*, 2837-2845.
- Sadeghi, A., Ebrahimi, M., Raeisi, M., & Nematollahi, Z. (2019). Biological control of foodborne pathogens and aflatoxins by selected probiotic LAB isolated from rice bran sourdough. *Biological control*, *130*, 70-79.

- Sadeghi, A., Ebrahimi, M., Shahryari, S., Kharazmi, M. S., & Jafari, S. M. (2022). Food applications of probiotic yeasts; focusing on their techno-functional, postbiotic and protective capabilities. *Trends in Food Science & Technology*.
- Sadeghi, A., Katouzian, I., Ebrahimi, M., Assadpour, E., Tan, C., & Jafari, S. M. (2023). Bacteriocin-like inhibitory substances as green bio-preservatives; nanoliposomal encapsulation and evaluation of their in vitro/in situ anti-Listerial activity. *Food Control*, 150, 109725.
- Sadeghi, A., Mortazavi, S. A., Bahrami, A. R., & Sadeghi, B. (2012). Design of multiplex PCR for simultaneous detection of rope-forming Bacillus strains in Iranian bread dough. *Journal of the Science of Food and Agriculture*, 92(13), 2652-2656.
- Sadeghi, A., Mortazavi, S. A., Bahrami, A. R., Sadeghi, B., & Matin, M. M. (2014). Designing a SYBR Green absolute real time PCR assay for specific detection and quantification of Bacillus subtilis in dough used for bread making. *Journal of Cell and Molecular Research*, 6(2), 83-92.
- Sadeghi, A., Raeisi, M., Ebrahimi, M., & Sadeghi, B. (2016). Antifungal Activity of Pediococcus pentosaceus Isolated from Whole Barley Sourdough. *Journal of Food Quality & Hazards Control*, 3(1).
- Sadeghi, A., Shahidi, F., Mortazavi, A., & Mahallati, M. N. (2008). Evaluation of Lactobacillus sanfranciscensis (ATCC 14917) and Lactobacillus plantarum (ATCC 43332) effects on Iranian Barbari bread shelf life. *African Journal of Biotechnology*, 7(18).
- Sadeghi, A., Shahidi, F., Mortazavi, S. A., & Mahalati, M. N. (2008). Evaluation of different parameters effect on maltodextrin production by- $\alpha$ -amylase Termamyl 2-x. *World Applied Sciences Journal*, 3(1), 34-39.
- Shavandi, M., Kashaninejad, M., Sadeghi, A., Jafari, S. M., & Hasani, M. (2020). Decontamination of Bacillus cereus in cardamom (Elettaria cardamomum) seeds by infrared radiation and modeling of microbial inactivation through experimental models. *Journal of Food Safety*, 40(1), e12730.
- Zarali, M., Sadeghi, A., Jafari, S. M., Ebrahimi, M., & Mahoonak, A. S. (2023). Enhanced viability and improved in situ antibacterial activity of the probiotic LAB microencapsulated layer-by-layer in alginate beads coated with nisin. *Food Bioscience*, 102593.

## ACADEMIC TEACHING EXPERIENCE:

Food microbiology, Food fermentation, Molecular biology, Modern food microbiological methods, Genetic engineering.

## SERVICE AND PROFESSIONAL MEMBERSHIP:

Faculty member of Food Science and Technology, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran.

## AWARDS:

Sabbatical leave grant, Italy, 2012

## LANGUAGES:

Persian, English