

Curriculum vitae

Name: Mohammad Mohsenzadeh

Date of Birth: 6 October 1965

Birth Place: Gonabad, Iran

Job Position: Academic Member of Ferdowsi University of Mashhad

Address: School of veterinary medicine, Dep. Of Food hygiene and technology

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Education

Ph.D in Food Hygiene and Technology (Biotechnology; Standardization and Quality Control of Food Products) Moscow State University of Food Production, Moscow, Russia

D.V.M. in Veterinary Medicine; University of Shiraz, Iran

Expertise

- Food microbiology
- Technology of milk and milk products
- Standardization and quality control of food products
- Implementation of HACCP system in food production
- TQM and risk analysis of food processing
- ISO software and
- Other software: Statistica, Sigmaplot, SPSS, MSOffice(Word, Excel, Powerpoint) and some general software for professional and personal use.

Papers and Presentations

- **Mohsenzadeh M.**, Rezaeian R. and Aroei H. (2006). Antibacterial effect of Some Iranian Essential oils against Escherichia coli and Staphylococcus aureus in Nutrient broth medium. KMITL Science Journal. In Press.
- Shakouri M.D., Kermanshahi H. and **Mohsenzadeh M.** (2006). Effect of different non starch polysaccharides in semi purified diets on performance and intestinal microflora of young broiler chickens. International Journal of Poultry Science 5(6): 557-561.
- **Mohsenzadeh M.**, Jamshidi A and Safar-Shargh H. (2006). The prevalence of and resistance to antimicrobial agents of Staphylococcus species isolates from Milk products in Mashhad, Iran. KMITL Science Journal. In Press.
- Ebrahimian M., **Mohsenzadeh M.** and Hoseini Z. (2006). Implimentation of HACCP in an icecream production factory. . Proc. Of 14th Iranian Veterinary Congress. Feb. 21-23., Tehran, Iran. . Of 14th Iranian Veterinary Congress. Feb. 21-23., Tehran, Iran.

- Ghaemi-Bafghi M., Fallahrad A.H. and **Mohsenzadeh M.** (2006). Evaluation of total microbial count, Psychrotroph count and chemical composition of Bulk and pasteurized milk products. . Of 14th Iranian Veterinary Congress. Feb. 21-23., Tehran, Iran.
- Aroiee H. and **Mohsenzadeh M.** (2006). Effect of essential oil of Carum Carvi on pathogenic bacteria. Proc. Of the KMITL International Conference on Science and Applied Science, 8-10 March, Bangkok, Thailand.
- Fallah-Rad A.H. and **Mohsenzadeh M.** (2006). Determination of Gentamycin residue in Bulk tank milk of Mashhad dairy farms. Proc. Of 14th Iranian Veterinary Congress. Feb. 21-23., Tehran, Iran.
- Hoseini Z. and **Mohsenzadeh M.** (2006). Evaluation of chemical composition and Somatic cell count of Mastitic milk in Mashhad, Iran. . Proce. Of 14th Iranian Veterinary Congress. Feb. 21-23., Tehran, Iran.
- **Mohsenzadeh M.**, Basami M.R. and Ghodsi M. (2006). Aflatoxin M1 level in white cheese in Mashhad using Elisa. 9th Iranian Nutritional Congress, 4-7 September, Tabriz, Iran.
- **Mohsenzadeh M.** and Bahrainipour A. (2006). Antimicrobial residue in raw and pasteurized milk produced in Mashhad using YCT and CMT microbial inhibitor tests. Proce. of 9th Iranian Nutritional Congress, 4-7 September, Tabriz, Iran.
- Bahrainipour A. and **Mohsenzadeh M.** (2006). Sensitivity of YCT microbial inhibitory test to various antibiotics for determination of antibiotic residue in milk. Proce. of 9th Iranian Nutritional Congress, 4-7 September, Tabriz, Iran.
- Fallah-Rad A.H. and **Mohsenzadeh M.** (2006). Study on the prevalence of sub-clinical mastitis in a dairy farm using California Mastitis Test, Somatic Cell Count and total bacterial count and the effect of treatment with penicillin procaine G on the level of milk production. Agricultural Sciences and Technology Journal. Vol20(2): 177-184.
- **Mohsenzadeh M.** (2005). Aflatoxin M1 in milk and milk products: Detection and Control. Proce. Of first Symposium of milk products, December, Sari, Iran.
- Fallah-Rad A.H., **Mohsenzadeh M.** and Ghaemi-Bafghi M. (2005). Psychrotrophic bacterial count of Raw milk products delivery to three Mashhad dairy factory. Proce. Of first Symposium of milk products, December, Sari, Iran.
- Aroei H., **Mohsenzadeh M.**, Mousapour S. and Karimzadeh H. (2005). Investigation on the antimicrobial activities of the essential oils of Iranian Carway. Proc. Of National Congress in Sustainable Development of Medicinal Plants., 27-29 July, Mashhad, Iran.
- **Mohsenzadeh M.** and Bisjerdi S. (2005). Determination of Aflatoxin M1 contamination in UHT milk by ELISA. Proce. Of 4th International congress of Biotechnology. August 2005, Kerman, Iran.
- **Mohsenzadeh M.** (2005). Ethical and safety of Genetically modified foods. 4th Losinj Days of Bioethics, 13-15 June, Croatia.
- **Mohsenzadeh M.**, Fallah-Rad A.H. and Abutalebi O. (2005). Proceeding of 4th Convention of Iranain Veterinary Clinicians. May 31-June 2, Urmia, Iran.
- **Mohsenzadeh M.**, Fallah-Rad A.H. and Mohammadi-Nari H. (2005). Isolation and Susceptibility teting of Gram-negative bacteria from clinical and subclinical mastitis in Mashhad dairy farms. Proceeding of 4th Convention of Iranain Veterinary Clinicians. May 31-June 2, Urmia, Iran.
- Mokhtarian H., **Mohsenzadeh M.** and Khezri M. (2004). The Survey on the bacterial contamination of Traditional ice cream produced in Mashhad city. Ofogh-e-Danesh: Journal of Gonabad University of Medical Sciences, 10(1): 42-47.
- Kalidari Gh.A., **Mohsenzadeh M.** and Akbarabadi M. (2004). A study on the bacterial contamination of egg shell in hatching eggs. Iranian Journal of Veterinary research., 5(1):182-186.

- Aroiee H., **Mohsenzadeh M.**, Rezaeian Doloei R., Mosapor S. and Karimzadeh H. (2004). Effects of the essential oils of Iranian Medicinal Plants on the growth of some pathogenic bacteria. *KMITL Science Journal*, 4(2): 333-337.
- **Mohsenzadeh M.**, Aroiee H., Rezaeian Doloei R., Mosapor S. and Karimzadeh H. (2004). The In-vitro antibacterial activity of some Iranian essential oils on *Bacillus cereus* and *Staphylococcus aureus*. *KMITL Science Journal*, 4(2): 328-332.
- Tavighi S. and **Mohsenzadeh M.** (2004). A study of Staphylococcal and Coliform contamination of pasteurized milk and icecream produced in Khorasan province and its public health implication. *Proce. Of National Congress on Food Hygiene and Safety*, 21-23 December, Yazd Iran.
- Gholipour H., **Mohsenzadeh M.** and Ganjali M. (2004). Antifungal activity of various concentration of Iranian essential oils and shelf life increasing of food products. *Proce. Of National Congress on Food Hygiene and Safety*, 21-23 December, Yazd Iran.
- **Mohsenzadeh M.** and Khezri M. (2004). Microbial contamination of raw frozen hamburger produced and distributed in Mashhad, Iran. *Proce. Of National Congress on Food Hygiene and Safety*, 21-23 December, Yazd, Iran.
- Ghaenipour F., **Mohsenzadeh M.** and Mareghi M (2004). Effect of biochemical changes in cheese during different processing stages on stability and growth of *Escherichia coli*. *Proce. Of 2nd congress of Applied Biology*, 30 sep.- 1 Oct., Mashhad, Iran.
- Zangueii Z. and **Mohsenzadeh M.** (2004). A study of coliform contamination of milk products in Mashhad and its public health implication. *Proce. Of 2nd congress of Applied Biology*, 30 sep.- 1 Oct., Mashhad, Iran.
- **Mohsenzadeh M.** and Khezri M. (2004). Antibiotic susceptibility testing of *Escherichia coli* and *Klebsiella* spp. Isolates from milk products and its public health implication. *Proce. Of 2nd congress of Applied Biology*, 30 sep.- 1 Oct., Mashhad, Iran.
- Hashemi A., **Mohsenzadeh M.** and Khezri M. (2004). Antibiotic resistance patterns between coliforms isolated from milk products. *Proce. Of National Congress on Food Hygiene and Safety*, 21-23 December, Yazd, Iran.
- **Mohsenzadeh M.**, Godsi M., Bisjerdi S. (2003) Detection of foodborne pathogens by colony hybridization and PCR. *Proceedings of the 3rd National Biotechnology congress Islamic Republic of Iran*. 9-11 september 2003, Mashhad, Iran.
- **Mohsenzadeh M.**, Ghodsi M. and Bisjerdi S. (2003). Detection of Food borne pathogens using Colony Hibridization and PCR methods. *3rd national congress of Biotechnology*, 9-11 September, Mashhad, Iran.
- **Mohsenzadeh M.**, Ghazvini K. and Nurani H. (2003). The Incidence of *Brucella* spp. In Raw milk used in Mashhad and Suberbs and their public health implication. *Ofogh-e-Danesh: Journal of Gonabad University of Medical Sciences*, 9(2): 80-85.
- **Mohsenzadeh M.**, Ghodsi M. and Bisjerdi S. (2003). Detection of Food borne pathogens using Colony Hibridization and PCR methods. *3rd national congress of Biotechnology*, 9-11 September, Mashhad, Iran.
- **Mohsenzadeh M.**, Ghazvini K. and Nurani H. (2003). The Incidence of *Brucella* spp. In Raw milk used in Mashhad and Suberbs and their public health implication. *Ofogh-e-Danesh: Journal of Gonabad University of Medical Sciences*, 9(2): 80-85.
- **Mohsenzadeh M.**, Khezri M., Hashemi A. (2003). Antibiotic susceptibility of coliforms isolated from milk products in Mashhad. *Proceedings of the 1st National biology congress of young researchers.*, Mazandaran, Iran.

- **Mohsenzadeh M.**, Zangueii Motlagh Z. (2003). A study of coliform contamination of milk products in Mashhad and its public health implication. Proceedings of the 1st National biology congress of young researchers., Mazandaran, Iran.
- **Mohsenzadeh M.**, Rad M., Shafiesani H. (2002). A study of contamination rate of fresh cheese sold in Mashhad market to *Brucella* spp. And its public health implication. 12th Iranian veterinary congress, 12-14 Feb., Tehran, Iran.
- **Mohsenzadeh M.** and Noroozi F. (2002) The study of parasitic contamination rate of slaughtered sheep carcasses in Mashhad Industrial slaughter house. Proc. 27th World Veterinary Congress, 25-29 September, Tunis.
- **Mohsenzadeh M.** (2002). The incidence of *Salmonella* spp. In poultry meat for sale in the Mashhad retail market and its public health implication., Proc. 27th World Veterinary Congress, 25-29 September, Tunis.
- Kelidary G.A., Akbarabadi M., **Mohsenzadeh M.** (2002). Bacterial contamination rate of shell and yolk of hatchable eggs. Proceeding of the third congress of poultry disease and hygiene., 23-25 April, Shiraz, Iran.
- **Mohsenzadeh M.** (2001). Use of probiotics in animal science. Proceedings of the 1st congress on applied biology. Islamic Azad university, Mashhad, Iran.
- **Mohsenzadeh M.** (2001). Use of BST in dairy cattle and milk products safety. Proceeding of the 1st National congress on food safety. , Feb. 21-23, Tehran, Iran.
- **Mohsenzadeh M.** (2001). Role of HACCP in reduction of risks and pathogens transmitted to humans through milk products. Proceedings of the 1st National congress on food safety., Feb. 21-23, Tehran, Iran.
- **Mohsenzadeh M.** (2001). Biotechnology and its application in food safety and inspection. 1st congress on Biotechnology and future., 16 Feb., Mashhad, Iran.
- **Mohsenzadeh M.** (2000). Transmissible drug resistance in *Escherichia coli* isolated from milk products and its public health implication. Proceeding of the Xth international congress on animal hygiene, Maastricht, The Netherlands.
- **Mohsenzadeh M.** (2000). Implementation of HACCP in meat and poultry industry and its pathogen reduction significance. Proceedings of the 11th Iranian veterinary congress., 7-9 March, Tehran, Iran.
- **Mohsenzadeh M.**, Kantere V.M., Ivanova L.A. (1998). Selection of an optimum method of determination of protein in milk and dairy products. Journal of Viniti, Vol. 98, No. 599., Moscow.
- **Mohsenzadeh M.**, Kantere V.M., Ivanova L.A. (1998). Optimum method of determination of sugar in milk and dairy products. Journal of Viniti, Vol. 98, No. 598., Moscow.
- **Mohsenzadeh M.**, Ivanova L.A., Kantere V.M. (1998). A study of the quality of raw milk as raw material for production of milk and dairy products. Proceeding of the international scientific and technical conference: resources economy of technology of food productions. St.-Petersburg, Russia.
- **Mohsenzadeh M.**, Kantere V.M., Ivanova L.A. (1998). A study of stability increasing of cottage-cheese during its storage. Journal of Viniti, Vol. 98, No. 597., Moscow.
- **Mohsenzadeh M.**, Ivanova L.A. (1998). Comparative estimation of hygienic parameters of acidified dairy products during their storage. Russian journal of food processing. 10
- **Mohsenzadeh M.**, Kantere M., Ivanova L.A. (1997). A study of the microflora of milk and dairy acidified products and its influence on storage of these products. Proceedings of the fifth international conference: ecology of the person: food technologies and products on a threshold of XXI century. Moscow-Pitigorsk, Russia.

- **Mohsenzadeh M.**, Ivanova L.A. (1997)Influence of the storage conditions on microbiological indexes of dry milk. Proceeding of International scientific and teoretical conference: The young scientists – food and processing branches of agricultural products. Moscow, Russia.
- **Mohsenzadeh M.**, Ivanova L.A. (1996). A study of the microflora of milk and butters during production and storage. Proceedings of the International scientific and technical conference: food-processing industry of Russia on athreshold XXI century. Oral presentation, Moscow, Russia.

Membership in Scientific Associations and Working Groups

- Member of International HACCP Alliance
- Member of Iranian Veterinary Association
- Member of Vetrinary Organization of Islamic Republic of Iran

Job Experiences

Project Director:

- Detrmination of Tetracycline residue in poultry meat products by ELISA and HPLC
- Determination of Aflatoxin M1 in raw milk produced in Khorasan province
- Determination of Aflatoxin M1 in Cheese produced in Mashhad by ELISA
- Determination of Aflatoxin M1 in UHT milk produced in Mashhad
- Determination of Antibacterial agents in Raw and Pasteurized milk produced in Mashhad
- Antibiotic resistance patterns in Gram-positive bacteria isolated from milk in cows with clinical and subclinical mastitis in Mashhad dairy farms
- Determination of Gentamycin residue in Bulk tank milk of some Mashhad dairy industry farms
- Antibiotis susceptibility testing in Gram-positive bacteria isolated from milk in cows with clinical and subclinical mastitis in Mashhad dairy farms
- Determination of physicochemical and microbiological properties of milk secreted from cows with clinical and subclinical mastitis in some Mashhad industrial dairy farms”
- Identification of antibiotic resistance pattern of *Staphylococcus spp.* Isolated from milk products
- A study of Salmonella contamination of eggs (shell and content) produced and distributed in Mashhad
- Identification of antibiotic resistance pattern of *coliforms* Isolated from milk products”
- Isolation and identification of *Brucella spp.* Isolated from fresh cheese and its public health significans”
- Isolation and identification of *Brucella spp.* Isolated from fresh cream its public health significans”
- Isolation and identification of *Brucella spp.* Isolated from raw milk
- Physicochemical characterization and coilform contamination of pasteurized cheese produced by dairy industries
- Coagulase-positive staphylococcal contamination and physicochemical changes of pasteurized cheese produced by dairy industries

Project Assistant:

- Incidence of clinical and subclinical mastitis in some Mashhad industrial dairy farms”

- Psychrophilic bacterial contamination in bulk tank milk and physicochemical changes in pasteurized milk.
- Determination of coliforms contamination of hatchable eggs
- A study of non-coliformic Gram-negative bacterial contamination of hatchable eggs
- Bacterial contamination of egg shell and content of hatchable eggs

Teaching Courses:

- Quality control of food products” for D.V.M. Students, School of veterinary medicine.
- Milk hygiene and technology”, for D.V.M. Students, School of veterinary medicine
- Food hygiene”, for BSc Students, School of veterinary medicine
- Technology of food products as animal origin” for D.V.M. Students, School of veterinary medicine
- Meat hygiene and inspection” for D.V.M. Students, School of veterinary medicine
- Special bacteriology” for D.V.M. Students, School of veterinary medicine
- Special bacteriology” for BSc students, School of veterinary medicine
- Analysis of animal feed” for BSc students, School of veterinary medicine

Lectures and Workshop

- Workshop on title "Raw milk hygiene" for Veterinarians, Khorasan Veterinary Organization, Mashhad, Iran.
- "Food poisoning and salmonella infection" in "Zoonotic disease workshop" for medical professionals, 9 October 2003, Mashhad, Iran
- "Necessity of HACCP implementation" in 1st Seminar on HACCP implementation, 15 December 2001, Mashhad medical university, Mashhad, Iran
- "Implementation of HACCP in meat product industries" in "Meat and Meat product Inspection workshop" for official food inspectors, Mashhad medical science university, 18-19 December 2004, Mashhad, Iran.
- "Meat inspection rules and principals" in "Meat hygiene workshop" for Veterinarians, Khorasan Veterinary Organization, 28-30 July 2004, Mashhad, Iran.
- "Food allergy and detection of allergens in foods" in "School of Veterinary medicine, Ferdowsi university of Mashhad", May 21, 2000, Mashhad, Iran.
- "Implementation of HACCP in food industry" in "School of veterinary medicine, Ferdowsi university of Mashhad", Jan. 2, 1998.

Thesis Supervisor:

- Supervisor of more than ten D.V.M Thesis
- Assistant Supervisor of six D.V.M Thesis
- Supervisor of several BSc. dissertation

Others:

- Assistant director of Student Organization of Ferdowsi university of Mashhad for two years.
- Chief of students nutrition center of Ferdowsi university of Mashhad for one year.
- Scientific member of research committee of School of Veterinary Medicine, Ferdowsi university of Mashhad
- Member of Educational Planning Group of Pathobiology and food hygiene and technology Dept., Ferdowsi University of Mashhad