



PERSONAL INFORMATION:

Full Name: Ali Moayedi

Nationality: Iranian

Academic Level: Assistant professor

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EDUCATION:

Ph.D. (2011-2015), **Food Biotechnology**, University of Tehran, Tehran, Iran

M.Sc. (2008-2010), **Food Biotechnology**, University of Tehran, Tehran, Iran

B.Sc. (2003-2007), **Food Science and Technology**, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran

RESEARCH INTEREST:

- Functional characterization of bacteria for improving nutritional and sensorial properties of foods
- Valorization of protein-rich wastes to value added products
- Bioactive peptides; purification and identification

PUBLICATION:

Articles in Journals (Selected, ISI-JCR)

- Zahra Zareie, **Ali Moayedi**, Farhad Garavand, Kourosh Tabar-Heydar, Morteza Khomeiri, Yahya Maghsoudlou. **2023**. Probiotic Properties, Safety Assessment, and Aroma-Generating Attributes of Some Lactic Acid Bacteria Isolated from Iranian Traditional Cheese. *Fermentation*. 9 (4), 338.
- Mona Moslemi, **Ali Moayedi**, Morteza Khomeiri, Yahya Maghsoudlou. **2022**. Development of a whey-based beverage with enhanced levels of conjugated linoleic acid (CLA) as facilitated by endogenous walnut lipase. *Food Chemistry-X*. 17, 100547
- Shahram Loghman, **Ali Moayedi**, Mandana Mahmoudi, Morteza Khomeiri, Laura G Gómez-Mascaraque, Farhad Garavand. **2022**. Single and Co-Cultures of Proteolytic Lactic Acid Bacteria in the Manufacture of Fermented Milk with High ACE Inhibitory and Antioxidant Activities. *Fermentation*. 8 (9), 448-

- Mahboobeh Kashiri, Yahya Maghsoudlou, **Ali Moayedi**. **2022**. Fabrication of active whey Protein isolate/oleic acid emulsion based film as a promising bio-material for cheese packaging. Food Science and Technology International. <https://doi.org/10.1177/10820132221095329>
- Zahra Khanlari, **Ali Moayedi**, Pouneh Ebrahimi, Morteza Khomeiri, Alireza Sadeghi. **2021**. Enhancement of γ -aminobutyric acid (GABA) content in fermented milk by using *Enterococcus faecium* and *Weissella confusa* isolated from sourdough. Journal of Food Processing and Preservation. 15869.
- Elham Karimian, **Ali Moayedi**, Morteza Khomeiri, Mehran Aalami, Alireza Sadeghi Mahoonak. **2020**. Application of high-GABA producing *Lactobacillus plantarum* isolated from traditional cabbage pickle in the production of functional fermented whey-based formulate. Journal of Food Measurement and Characterization. 14 (6), 3408-3416
- **Ali Moayedi**, Leticia Mora, Maria M. C. Aristoy, Moahammad Safari, Maryam Hashemi, Fidel Toldra. **2018**. Peptidomic analysis of antioxidant and ACE-inhibitory peptides obtained from tomato waste proteins fermented using *Bacillus subtilis*. Food Chemistry. 250, 180-187
- **Ali Moayedi**, Leticia Mora, Maria M. C. Aristoy, Moahammad Safari, Maryam Hashemi, Fidel Toldra. **2017**. ACE-Inhibitory and Antioxidant Activities of Peptide Fragments Obtained from Tomato Processing By-Products Fermented Using *Bacillus subtilis*: Effect of Amino Acid Composition and Peptides Molecular Mass Distribution. Applied Biochemistry and Biotechnology. 181 (1): 48-64.
- **Ali Moayedi**, Maryam Hashemi, Mohammad Safari. **2015**. Valorization of tomato waste proteins through production of antioxidant and antibacterial hydrolysates by proteolytic *Bacillus subtilis*: optimization of fermentation conditions. Journal of Food Science and Technology. 1-10.
- Moahamad Hosseinzadeh, **Ali Moayedi**, Human Chudar Moghaddas, Karamatollah Rezaei. **2019**. Nutritional, anti-nutritional, and antioxidant properties of several wild almond species from Iran. Journal of Agricultural Science and Technology. 21 (2): 369-380.
- Vahid Hemmetai, Majid Jamshidian, Mohammad Safari, **Ali Moayedi**. **2018**. Common kilka hydrolysis: investigation of functional and in vitro antioxidant properties of hydrolysates obtained by kiwifruit and ginger proteases. Journal of aquatic food product technology. 27 (3): 327-337.
- **Ali Moayedi**, Karamatollah Rezaei, Sohrab Moini, Behnam Keshavarz. **2011**. Chemical compositions of oils from several wild almond species. Journal of American Oil Chemists' Society. 88:503-508.
- Mansour Shakerian, Seyed Hadi Razavi, Faramarz Khodaiyan, Seyed Ali Ziai, Mohammad Saeid Yarmand, **Ali Moayedi**. **2015**. Proteolytic and ACE-inhibitory activities of probiotic yogurt containing non-viable bacteria as affected by different levels of fat, inulin and starter culture. Journal of Food Science and Technology. 52 (4), 2428-2433
- Mansour Shakerian, Seyed Hadi Razavi, Faramarz Khodaiyan, Seyed Ali Ziai, Mohammad Saeid Yarmand, **Ali Moayedi**. **2014**. Effect of different levels of fat and inulin on the microbial growth and metabolites in probiotic yogurt containing

nonviable bacteria. International Journal of Food Science and Technology. 49 (1), 261-268.

BOOKS

- **Fermented Functional Foods** (translated by Dr. Morteza Khomeiri and **Dr. Ali Moayedi**. Gorgan University of Agricultural Sciences and Natural Resources press (2019)
- **Handbook of Dairy Microbiology: A Practical Approach** (translated by Dr. Moarteza Khomeiri, **Dr. Ali Moayedi** and Sima Taheri. Gorgan University of Agricultural Sciences and Natural Resources press (2022)

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ACADEMIC TEACHING EXPERIENCE:

Food Biotechnology (M. Sc.), Microbial Fermentation (Ph. D.), Bioprocess Engineering (Ph.D.) Kinetics and Biochemical Reactors (M. Sc.), General Microbiology (B. Sc.), Cell Biology (B. Sc.)

SERVICE AND PROFESSIONAL MEMBERSHIP:

- Member of Iranian Association of probiotics and functional foods
- Member of Iranian Association of food Technologists

AWARDS:

- Research scholarship from MSRT (2014); a 6-month research period (Valencia, Spain- 2014)
- (Grant); Lab scale production of prebiotic oligosaccharides from cheese whey by using enzymatic method (2020-2022); Iran National Science Foundation

LANGUAGES:

Persian (Native)

English (TOEFL PBT: 600/677)