

# Mahsa Alikord

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## Education

2018-2023 **PhD.**

Tehran University of Medical Sciences  
Department of Environmental Health, Food Safety Division, School of Public Health  
Field: Food hygiene and safety  
GPA: 19.29 out of 20  
Supervisor: Dr. Nabi Shariatifar

2012–2016 **M.Sc.,**

Tabriz University of Medical Science, Department Nutrition and Food science  
Field: Food science and technology (quality control)  
Supervisor: Dr Aziz Homayouni Rad  
GPA: 19.21 out of 20

2005–2009 **B.A ,**

Field: Food science and technology  
**GPA:** 17.55 out of 20

## Research Interests

- Nanotechnology in food
- Genetic analyses focus on food
- PCR techniques in microbiology
- GM products identification
- HPLC and spectroscopy (UV-Near and IR) in food
- GC- MS detection
- Chemical contamination especially in food

## Employment History

2013–2016 Food control manager in factory

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| 2017 | Researcher at Isfahan University of medical science, Department of Food Safety and Hygiene (department of nutrition and biotechnology) |
| 2018 | Iranian FDA as an expert office experience   |

### — Honors, Awards, Activities

- The excellent student in M.D and PhD (no. 1 with average 19.2 and 19.23 out of 20, respectively)
- Accepted with rank two in entrance PhD exam at Tehran University of Medical Sciences (this university is first in this field in Iran) in 2018 and now I am a student in this university
- Rank 2 in the PhD entrance exam in Iran in food safety at Tehran University of medical science
- Accepted with rank two in v talented entrance PhD at Tarbiat Modares University in the food science and technology in 2018
- Accepted with rank two in talented entrance PhD at Tehran Medical Science University (this university is first in this field in Iran) in food safety and hygiene in 2018
- Accepted as volunteer researcher at Isfahan University of medical science, Department of Food Safety and Hygiene (**Identification GMO products**) by Dr. Pourhossein
- Working with the magazines: Journal of Food Safety and Hygiene (JFSH), Journal of Food Measurement and Characterization, Food Chemistry, Food control...
- Volunteer researcher at Tehran University of medical science on systematic review with subject **“Efficacy of aflatoxin B1 detection methods in cereal-based baby food products: A Systematic review” by ID” 56452”** by Dr. Shariatifar in 2022
- Volunteer researcher at Shahid Beheshti University of Medical Sciences on systematic review with subject **“Evaluation of chemical and non-chemical approaches on sprout decontamination: A systematic review” by ID” 29424”**

### — Some Graduate courses (out of 20)

- Biotechnology in food products (18.5)
- Food Safety (19)
- Statistical quality control for the food industry (19.5)
- Advanced food products processing(19)
- Advanced food microbiology (18.5)
- Advanced food chemistry (19.5)
- Instrumental analysis (19.5)
- Advanced dairy products technology (probiotics) (20)
- Safety of meat products (19)
- Safety of dairy products(18)

- Safety of cereal food
- toxicology (19)
- Advanced instrumental analysis (19)

## Some under Graduate courses (out of 20)

- Industrial Meat products (18.25)
- Statistical (19)
- Dairy products 1 , 2 (18 , 17)

## Publications

### Research Articles in Refereed Journals

- 1- Food safety and quality assessment: comprehensive review and recent trends in the applications of ion mobility spectrometry (IMS)
- 2- Species identification and animal authentication in meat products: a review
- 3- Multiplex-PCR As a Rapid and Sensitive Method for Identification of Meat Species in Halal-Meat Products
- 4-Biosynthesis of Zinc Oxide Nanoparticles using Fermented Table Olive Extract: A Novel and Green Approach with Potential Applications
- 5- The concentration and probabilistic health risk assessment of trace metals in three type of sesame seeds using ICP- OES in Iran
- 6- A Review of COVID-19 Survival Potential in Food and Prevention Approaches
- 7- Increased food contamination with mold and fungi during COVID-19 crisis
- 8- Impact of covid-19 pandemic crisis and food safety system: A Literature Review
- 9- Eco-friendly control of licorice aqueous extract to increase quality and resistance to postharvest decay in apple and tangerine fruits
- 10-Measurement of Phthalate Acid Esters in Non-alcoholic Malt Beverages by MSPE-GC/MS Method in Tehran City: With the Approach of Chemometric
- 11-Probabilistic health risk assessment and concentration of trace elements in meat, egg, and milk of Iran
- 12-Quantitative measurement of toxic metals and assessment of health risk in agricultural products food from Markazi Province of Iran
- 13- ELISA and Copan Based Evaluation and Analysis of Antibiotic Residues in Cattle Milk in Qazvin, Iran
- 14- Helicobacter Phytotherapy: Medicinal Plants Affecting H. pylori Infection in Iran
- 15- Health Effects of Aflatoxin M1 in milk and milk products and novel methods to control of aflatoxin in dairy farms and products: A Review
- 16- Impact of covid-19 pandemic crisis and food safety system: a literature review
- 17-Screening and Investigation of Microbial and Chemical Properties of Meat Products in Hamadan Province, Iran during 2012-2015
- 18- A review of Sodium Hydrosulfite (Blankit) in Iranian food: Consider as threat to human health

- 19-Determination of Iron, Zinc, Manganese and Copper Trace Elements in Traditional and Commercial Black Table Olives
- 20-Chitosan/cumin (cuminum cyminum l.) essential oil edible biodegradable coating: its effect on microbial, physical and sensory properties of chicken meat during refrigeration.
- 21-Beneficial Effects of Postbiotics on Food Products and its Effect on Human Health: a Critical Review
- 22-Influence of cooking process on the content of water-soluble B vitamins in rice marketed in Iran
- 23-Antifungal activity and detoxification by *Candida albicans* against *Aspergillus parasiticus* and aflatoxin production
- 24-Potential toxic elements (PTEs) concentration in wheat and flour products in Iran: A probabilistic risk assessment
- 25-Common fatty acids and polyphenols in olive oil and its benefits to heart and human health
- 26-An overview of genetically modified foods: agreement, challenges and assessment of safety
- 27-Potential Harmful Effects of Heavy Metals as a Toxic and Carcinogenic Agent in Marine Food-An Overview
- 28-Determination of Iron, Zinc, Manganese and Copper Trace Elements in Traditional and Commercial Black Table Olives
- 29-Impacts of heavy metals in seed crops and oil seed on human health: a treat to food safety

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you can access in additional information see  
<https://scholar.google.com/citations?user=jZCj8j8AAAAJ&hl=en> and  
<https://www.researchgate.net/profile/Mahsa-Alikord>

#### Articles in international and national Conference

- Multiplex –PCR (speaker)
- Heavy metals in plant products ( speaker)
- Techniques of identification species meat products
- Comparing thermal , high pressure and pulsed electric field processes for pasteurization of orange juice
- Use biosensors in HACCP
- GMO products.....
- I have about 10 articles in international and national conferences

#### Books

- Seven books in food sciences and food analysis with university publishers
- Handbook of microbiology in food hygiene
- Chemistry and biochemistry in food hygiene
- Analysis in food sciences
- Encyclopedia of food chemistry
- Tularemia
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### Workshops

- Systematic review and meta-analysis
- Cristal ball for risk assessment
- Food quality control
- GMP
- GIP
- Iso 22000
- Endnote
- Methods and tests for microbes in labs
- Techniques for improving productivity in food industry units
- Optimization of laboratory methods in the flour and cereal industry
- Real time PCR
- .....
- I have participated in about 20 Workshops

### **Language proficiency**

- (Persian , English)

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[Mahsaalikord@yahoo.com](mailto:Mahsaalikord@yahoo.com)

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**Citizenship:** Iranian