

Curriculum Vitae



Basic personal information

Full name: Behzad Ebrahimi

Gender: Male

Date of Birth: 1988

Nationality: Iranian

Marital status: Married

Technical language: English

Scientific degree (rank): Assistant professor

Affiliation: Department of Food Science and Technology, Maragheh University of Medical Sciences

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Education

PhD in Food Science and Technology; Tabriz University of Medical Sciences (Iran), 2016-2020.

MSc in Food Science and Technology; Shahid Beheshti University of Medical Sciences (Iran), 2013-2016.

BSc. in Food Science and Technology; Shahid Beheshti University of Medical Sciences (Iran), 2009-2013.

Researcher profile (by Scopus)

Number of articles: 12

H-index: 2

Total citations to articles: 59

Professions and scientific interests

Functional foods

Probiotics and prebiotics in food products

Food chemistry (esp., food ingredient interactions)

Hydrocolloids (rheology)

Publications

Articles (ISI/Scopus indexed)

1. Beikzadeh S, Ebrahimi B, Mohammadi R, Beikzadeh M, Asghari-Jafarabadi M, Foroumandi E. Heavy metal contamination of milk and milk products consumed in Tabriz. *Curr Nutr Food Sci.* 2019;15(5):484–92.
2. Moludi J, Saiedi S, Ebrahimi B, Alizadeh M, Khajebishak Y, Ghadimi SS. Probiotics supplementation on cardiac remodeling following myocardial infarction: a single-center double-blind clinical study. *J Cardiovasc Transl Res.* 2020;1–9.
3. Ebrahimi B, Farshidi M. Innovative approaches for the degradation of biogenic amines in foods. *Curr Nutr Food Sci.* 2019;15(6):627–8.
4. Rad AH, Ebrahimi B, Homayoonpour F, Tabrizi A, Salmasi DA, Baharbanafshe M. Formulation of Stable Frying Oil for Food Industry by Using Various Edible Oils and Antioxidants. *Curr Nutr Food Sci.* 2019;15(7):672–7.
5. Rasouli A, Moludi J, Foroumandi E, Shahsavari S, Ebrahimi B. Emotional eating in relation to anthropometric indices and dietary energy intake based on gender. *Med J Nutrition Metab.* 2019;12(2):131–9.
6. Farshidi M, Moludi J, Mohebbi A, Ebrahimi B, Kamali Shojaei A. Determination of some pesticide residues in fresh fruits and vegetables using QuEChERS method followed by gas chromatography–mass spectrometry. *J Food Bioprocess Eng.* 2020;
7. Ebrahimi B, Rad AH, Ghanbarzadeh B. Gums from Indigenous Plants of Iran: A Review on Physicochemical, Rheological and Functional Properties. *Curr Nutr Food Sci.* 2020;16(8):1209–26.
8. Moludi J, Alizadeh M, Chehri G, Jafari-Vayghyan H, Foroumandi E, Maleki V, et al. The Effect of Vitamin C Supplementation on Cardiac Enzymes After Coronary Artery Bypass Graft: A Double-blind Randomized Control Trial. *Curr Nutr Food Sci.* 2020;16(5):833–8.
9. Farshidi M, Mohammadi R, Sehatkhah MR, Ebrahimi B. Identification of Mislabeling Some Meat Products Sold on the Iran Market Using PCR-RFLP. *Curr Nutr Food Sci.* 2020;16(2):170–5.
10. Ebrahimi B, Homayouni Rad A, Ghanbarzadeh B, Torbati M, Falcone PM. The emulsifying and foaming properties of Amuniacum gum (*Dorema ammoniacum*) in comparison with gum Arabic. *Food Sci Nutr.* 2020;8(7):3716–30.

11. Abbasalizadeh S, Ebrahimi B, Azizi A, Dargahi R, Tayebali M, Ghadim ST, et al. Review of Constipation Treatment Methods with Emphasis on Laxative Foods. *Curr Nutr Food Sci.* 2020;16(5):675–88.
12. Ebrahimi B, Mohammadi R, MORTAZAVIAN AM, Shojaee AS. Addition of Probiotic Bacteria to Carboxymethyl Cellulose-Based Edible Film and Survival Assessment of Probiotic Bacteria in Refrigerated and Environment Temperatures. 2018;
13. Moludi J, Ebrahimi B, Maleki V, Saiedi S, Tandoroost A, Jafari-Vayghyan H, et al. Comparison of dietary macro and micronutrient intake with physical activity levels among children with and without au-tism: A case-control study.
14. Ebrahimi B, Mohammadi R, Rouhi M, Mortazavian AM, Shojaee-Aliabadi S, Koushki MR. Survival of probiotic bacteria in carboxymethyl cellulose-based edible film and assessment of quality parameters. *LWT - Food Sci Technol* . 2018;87:54–60. Available from: <http://dx.doi.org/10.1016/j.lwt.2017.08.066>.

Books

- Ebrahimi, B and Homayounirad, A. (2017). *Manual of Food Quality Control*. Parivar Publication, Iran [In Persian].
- Ebrahimi, B, Farshidi M, Moghadas kia, E. (2019). *Introduction to Mendeley Reference Software*. Parivar Publication, Iran [In Persian].