

"بسمه تعالی"

رزومه

اطلاعات شخصی



نام خانوادگی: حشمتی

نام: علی

وضعیت تاهل: متاهل

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آدرس محل کار: همدان-دانشگاه علوم پزشکی همدان دانشکده پزشکی،

مرتبه علمی: استاد

گروه علوم تغذیه و بهداشت مواد غذایی

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سوابق تحصیلی

- دکتر تخصصی بهداشت و کنترل مواد غذایی- دانشگاه تهران، ۱۳۸۸-۱۳۹۱
- کارشناسی ارشد مهندسی علوم و صنایع غذایی- دانشگاه تهران، ۱۳۸۲-۱۳۸۴
- کارشناسی مهندسی علوم و صنایع غذایی - دانشگاه تبریز، ۱۳۷۸-۱۳۸۲

سوابق پژوهشی: مقالات چاپ شده

- 1- Portaghi, J., **Heshmati, A***, Taheri, M., Ahmadi, E., & Khaneghah, A. M. (2023). Effect of basil seed and xanthan gum on physicochemical, textural, and sensory characteristics of low-fat cream cheese. Food Science & Nutrition, 00, 1–13. <https://doi.org/10.1002/fsn3.3542>.
- 2- Moghadasi, M., **Heshmati, A.**, Shariatifar, N. Vahidinia, A., Arabameri, M. (2023). The Concentration and Risk Assessment of Potentially Toxic Elements (PTEs)

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(PTEs) in pekmez (a grape molasses-like syrup). **Environmental Science and Pollution Research**. 2020;27(10):10342-50.

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processing and storage in refrigerator. **Carpathian Journal of Food Science and Technology**. 2017;9(2):143-51.

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- 62- Nazemi F, Khodadadi I, **Heshmati A***. Effect of storage type and time and washing methods on dichlorvos residues in tomato. **Journal of Mazandaran University of Medical Sciences**. 2016; 26(141):36-44. (In Persian)
- 63- Mashak Z, Sohi HJ, **Heshmati A***, Nejad ASM. Assessment of Aflatoxin M₁ contamination in UHT flavored milk samples in Karaj, Iran. **Iranian Journal of Pharmaceutical Research**. 2016; 15(3):407-11.
- 64- **Heshmati A**, Vahidinia AA. Effects of margarine and butter on lipid profile and serum fatty acid composition in rats. **Koomesh**. 2016; 18(1):180-8.
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- 79- Yavari A, **Heshmati A***, Hamed M, Haghbin S. Effects of bleaching and deodorization processes of beef tallow on cholesterol removal by lecithin treatment. *JAOCS, Journal of the American Oil Chemists' Society*. 2010;87(1):109-114.

- 80- **Heshmati A***, Milani JM. Contamination of UHT milk by aflatoxin M₁ in Iran. **Food Control**. 2010; 21(1):19-22.
- 81- **Heshmati A***. Reduction of cholesterol in butter oil by using soybean lecithin. **Iranian Journal of Nutrition Sciences & Food Technology**. 2009; 4(3):75-80. (In Persian)
- 82- **Heshmati A***, Khodadadi I. Reduction of cholesterol in beef suet using lecithin. **Journal of Food Composition and Analysis**. 2009; 22(7-8):684-688.

سوابق پژوهشی: سرپرستی پایان نامه

- 1- **Supervisor** in thesis entitled: The influence of basil seed and xanthan gum on physico-chemical, textural, sensory and microbial properties of low-fat cream cheese and whipped low fat cream- optimization of properties with response surface method, **20/10/2019 to 1/10/22**
- 2- The influence of cheese production processing on the content of some mineral. **From 1/7/2020 to 1/12/21.**
- 3- **Supervisor** in thesis entitled: The changes of aflatoxin M₁ during the production process of lactic cheese. **From 2021/12/01 to 2021/10/27.**
- 4- **Supervisor** in thesis entitled: The influence of basil seed and xanthan gum on physico-chemical, textural, sensory and microbial properties of low-fat cream cheese and whipped low fat cream- optimization of properties with response surface **From 1/12/2021 to 27/10/2021.**
- 5- **Supervisor** in thesis entitled: The investigation of production of rose probiotic Jam based on *Lactobacillus projecttarum*: The evaluation of non-encapsulated/ encapsulated L.projecttarum viability and physicochemical, sensory and texture properties of product during storage. **From 24/4/2019 to 4/7/2020.**
- 6- **Supervisor** in thesis entitled: The assessment of storage time and washing on pesticide residues in Asgari grape by GC/MS/MS. **From 21/11/2018 to 27/10/2020.**

- 7- **Supervisor** in thesis entitled: The effect of flaxseed powder addition on physicochemical, rheological and sensory properties of low fat common and probiotic yogurt with response surface method. **From 11/2016 to 9/2018.**
- 8- **Supervisor** in thesis entitled: The influence of storage time, washing and cooking processing on pesticide residues (diazinon, abamectine and benomyl) in Button Mushrooms (*Agaricus bisporus*). **From 29/5/2017 to 26/10/2020.**
- 9- **Supervisor** in thesis entitled: Survey of stability and changes of Aflatoxins, ochratoxin A and lead, cadmium, iron and copper during grape dark pekmez production stages. **From 29/5/2017 to 9/5/2018.**
- 10- **Supervisor** in thesis entitled: The effect of flaxseed powder addition on physicochemical, rheological and sensory properties of low fat common and probiotic yogurt with response surface method. **From 6/11/2017 to 12/9/2018.**
- 11- **Supervisor** in thesis entitled: The survey of lead and cadmium in raw and pasteurized milk and dairy products in hamadan city in 2018. **From 10/11/2018 to 29/7/2019.**
- 12- **Supervisor** in thesis entitled: Comparison of lead, mercury, arsenic, cadmium in honey produced in Hamedan and Arak. **Since 3/8/2021.**
- 13- **Supervisor** in thesis entitled: Evaluation of exposure to cadmium, nitrate and nitrite in potato crops grown in Hamadan province. **From 18/11/2021 to 10/10/2022.**
- 14- **Supervisor** in thesis entitled: Optimization of the effect of bentonite, gelatin and diatomite mixture on the reduction of grape juice ochratoxin A by the response surface methodology. **Since 8/6/2021.**
- 15- **Advisor** in thesis entitled: Developing a Paper based Sensor for determination of Nitrite in Food Samples assisted by digital Image Processing and Three-Way Calibration: A Rapid approach for Food Nitrite Control. **From 8/3/2020 to 15/10/2020**
- 16- **Advisor** in thesis entitled: Effects of an educational intervention for women on nutrition label usage and reduction in purchases of sugar-sweetened beverages in Hamadan city. **From /142/2017 to 19/8/2018**

- 17- **Advisor** in thesis entitled: Investigation of the Diazinon and chlorpyrifos residues and their metabolites in tomatoes of Hamadan Greenhouses in 2018 and Estimate of hazard index and predicting of model for pesticide residues Removal. **From 27/2018 to 19/5/2021.**
- 18- **Advisor** in thesis entitled: Study the steroid hormones level in milk samples collected from Hamadan. **from 4/2020 to 19/5/2021**
- 19- **Advisor** in thesis entitled: Effect of *Lactobacillus projecttarum* and corn oil on conjugated linoleic acid level in yogurt. **From 1/4/2018 to /264/2020.**
- 20- **Advisor** in thesis entitled: The effect of using *bifidobacterium biffidum* and *Lactobacillus projecttarum* plus safflower oil on the amount of conjugated linoleic acid in yogurt. **From 2019/09/05 to 2021/05/17**
- 21- **Advisor** in thesis entitled: The effect of oxidized oils to active aldehydes on lipid profiles and secretion of leptin and ghrelin in male Wistar rats. **Since 29/4/2020.**
- 22- **Advisor** in thesis entitled: Detection and determination of deltamethrin and permethrin in surface water samples by Switchable Solvent-liquid phase microextraction and gas chromatography. **From 16/8/2020 to 14/10/2021.**

سوابق پژوهشی: طرح های تحقیقاتی خاتمه یافته

1. **Principal Investigator** in research project entitled: The assessment of aflatoxin in sesame, tahini and tahini halva in Hamdan city in 2020-2021, **From 2021/06/22 to 2021/12/01.**
2. **Principal Investigator** in research project entitled: The influence of production processing of lactic cheese and gharaghorut on Aflatoxin M1. **From 2021/12/01 to 2021/11/08.**
3. **Principal Investigator** in research project entitled: The investigation and evaluation of nitrate residual level in fruits and vegetables consumed in Hamadan city. **From 5/9/2019 to 2/2020.**
4. **Principal Investigator** in research project entitled: The investigation of content and risk assessment of lead and cadmium intake through vegetables and cereals in Hamadan city. **From 3/9/2019 to 20/3/2020.**

5. **Principal Investigator** in research project entitled: The survey and risk assessment of aflatoxin B₁ in flour types (wheat, maize and rice flour) supplied in Hamadan city in 2019. **From 10/2019 to 5/12/2021**
6. **Principal Investigator** in thesis entitled: The production of low-protein foodstuffs (cake, ice-cream, hamburger, French bread / Baguette). **From 3/7/2019 to 8/10/2020.**
7. **Co-Investigators** in research project entitled: The study of the effects of *acidophilus Lactobacillus* in sub-acute toxicity of Zearalenone in vitro & in vivo. **Since 6/2019.**
8. **Co-Investigators** in research project entitled: Designing and manufacturing electrochemical biosensors based on nano particles and aptamers to measure oxidative stress parameters in vivo and in vitro. **Since 4/2020.**
9. **Co-Investigators** in research project entitled: Determination and compare of heavy metals (mercury, lead, cadmium) levels found in breeding carp and wild carp introduced in Hamedan province in 2018. **Since 1/2018.**
10. **Investigator** in Research project entitled: Determination of heavy (Cd, Cr, Pb and Al) metal levels and Potential Health Risk Assessment in Tea consumed in Hamadan province 2018-2019. **From 4/2018 to 10/2020.**
11. **Principal Investigator** in research project entitled: Determination of ochratoxin A of dried fruit samples (Green raisin, prune, apricot fruit leather) by ELISA method in Hamadan. **From 8/4/2018 to 5/7/2020.**
12. **Principal Investigator** in research project entitled: Determination of ochratoxin A of dried fruit samples (dried apricot, peach fruit leather and Gheysi) by ELISA method in Hamadan. **From 12/4/2018 to 25/7/2020.**
13. **Principal Investigator** in research project entitled: Residue levels and risk assessment of pesticides in tea using QuEChERS by gas chromatography-triple Quadrupole tandem mass spectrometry in Hamedan province. **From 20/4/2018 to 14/12/2020.**
14. **Principal Investigator** in research project entitled: Determination of sulfur anhydride in some food products in Hamadan City in 2018. **From 8/3/2017 to 15/10/2018.**

15. **Principal Investigator** in research project entitled: Survey of occurrence and type of artificial color in saffron based or flavored products (saffron, yellow halvah, Crystallised suger, candy) supplied in Hamadan by using TLC method in 2018. **From 12/2/2017 to 20/7/2019.**
16. **Principal Investigator** in research project entitled: Survey of occurrence and type of artificial color in saffron and saffron based products supplied in Hamadan by using TLC method in 2017- 2018. **From 17/3/2017 to 28/10/2018.**
17. **Principal Investigator** in research project entitled: Influence of storage and different washing procedure on pesticide residue (chlorpyrifos methyl, Metalaxyl, sulfur, haloxyfop - R - methyl, propargite, iprodione, permethrin, Dimethoate) in parsley, chives and tarragon. **From 5/9/2017 to 8/10/2020.**
18. **Principal Investigator** in research project entitled: Determination of aflatoxin in milk and dairy products supplied in Hamadan 2017-2018. **From 15/11/2016 to 25/6/2018.**
19. **Principal Investigator** in research project entitled: The evaluation of benzene level in food products (soft drink, mayonnaise and salad sauce, pickles, fruit juice and lemon juice) supplied in the city of Hamadan in 2016 and its comparison with allowable limit. **From 18/12/2017 to 9/1/2019.**
20. **Principal Investigator** in research project entitled: The effect of butter and vegetable oil/ milk fat based cheese consumption on learning, memory and serum total antioxidant capacity in rat. **From 3/6/2016 to 23/10/2018.**
21. **Principal Investigator** in research project entitled: Co-occurrence of aflatoxin and ochratoxin in dried fruits in Hamadan province with HPLC method in 2015-2016. **From 19/2/2016 to 11/2/2017.**
22. **Principal Investigator** in research project entitled: Survey of microbial contamination in traditional ice cream in Hamadan in 2015. **From 15/10/2015 to 20/7/2016.**
23. **Principal Investigator** in research project entitled: Comparison of the effects of different washing methods on dichlorvos residues in tomato. **From 18/11/2015 to 19/11/2016.**

24. **Co-Investigators** in research project entitled: study on sodium hydro sulfurous anhydride (Blankit) concentration as an unauthorized additive in Hamadan Nabats production. **From 3/2015 to 6/2016.**
25. **Principal Investigator** in research project entitled: Comparison of, iron, zinc and copper content in muscular tissue of Rutilus and Crap. **From 10/2/2015 to 15/2/2017.**
26. **Principal Investigator** in research project entitled: Comparison of lead, cadmium and mercury content in muscular tissue of Rutilus and Crap. **From 18/2/2015 to 15/2/2017.**
27. **Principal Investigator** in research project entitled: Determination of sodium benzoate and potassium sorbate produced by starter culture in Iranian UF Feta cheese during manufacturing, ripening and cold storage. **From 10/9/2014 to 25/12/2016.**
28. **Principal Investigator** in research project entitled: Assessment of Antioxidant and antimicrobial activity of Hypericum scabrum in Vitro. **From 18/2/2015 to 9/11/2017.**
29. **Principal Investigator** in research project entitled: The effect of Adding of rice bran on Survivability of *Lactobacillus acidophilus*, rheological and sensory properties in Low-fat yoghurt. **From 5/9/2014 to 15/10/2015.**
30. **Principal Investigator** in research project entitled: The study of antioxidant capacity and component change of common and iron –enriched flour during storage and bread making. **From 3/7/2014 to 6/7/2017**
31. **Principal Investigator** in research project entitled: The effect of vegetable oil-based cheese consumption on serum lipid profile in rat. **From 2/6/2014 to 8/11/2016.**
32. **Co-Investigators** in research project entitled: The study of the effects of *acidophilus Lactobacillus* on liver transaminase and lipid profiles and pathophysiological changes in in Zearalenone induced toxicity in male mice **since 9/2020.**
33. **Co-Investigators** in research project entitled: Design and fabrication of a novel colorimetric biosensor based on aptamer and silver nanoparticles for detection of tobramycin in milk **since 9/2020.**

34. Co-Investigators in research project entitled: Evaluation of relationship Nickel, Manganese trace elements with oxidative stress in semen of infertile men **since 9/2020 .**

35. Co-Investigators in research project entitled: Evaluation of relationship serum concentration of selenium and cadmium elements, arachidonic acid and eicosapentaenoic acid fatty acids with Pentraxin 3 in preeclampsia disorders **since 9/2020.**

36. Co-Investigators in research project entitled: Study prevalence of ochratoxin A in grape and grape -based products (Currants, Sultanas, pekmaze and grape juice): meta-analysis. **From 3.9/2020 to 3/3/2021.**

سوابق تدریس

- Food Chemical Safety
- Food Microbial Safety
- Food Sampling
- Cereal, Vegetable and Fruit Safety
- Food Chemistry
- Food Control and Inspection
- Research method
- Food Hygiene
- Food Environmental Contaminants
- Dairy technology

داور در مجلات :

- Food Chemistry
- Food Science and Nutrition
- Nutrition and Food Science
- International Journal of Food Science
- Plant Foods for Human Nutrition.
- Iranian Journal of Nutrition Sciences & Food Technology
- Nutrition and Food Sciences Research
- Food Research International
- Journal of Food Processing and Preservation
- Journal of Food Quality
- Koomesh
- Journal of Food Quality and Hazards Control
- Journal of the Science of Food and Agriculture
- Journal of Research in Health Sciences

- Journal of Agricultural Science and Technology
- International Food Research Journal
- Drying Technology
- Food and Chemical Toxicology
- International Journal of Environmental Analytical Chemistry
- Food Additives and Contaminants: Part A
- Journal of Babol University of Medical Sciences
- Journal of Chemistry
- Journal of Food Safety
- Clinical Nutrition ESPEN

مهارت

HPLC

GC/MS/MS

Atomic Absorption Spectroscopy

GC

ELISA

مسئولیت ها

- عضو بورد علوم و صنایع غذایی وزارت بهداشت درمان و آموزش پزشکی از سال ۱۳۹۸ تاکنون
- مدیر آزمایشگاه کنترل غذا و دارو معاونت غذا و دارو دانشگاه علوم پزشکی همدان، از سال ۱۳۹۳ تا ۱۴۰۱
- عضو هیئت علمی دانشگاه علوم پزشکی همدان، از سال ۱۳۹۱ تاکنون
- رئیس مرکز تحقیقات سلامت تغذیه دانشگاه علوم پزشکی همدان، از سال ۱۳۹۴ تا ۱۴۰۰
- کارشناس مواد غذایی معاونت غذا و دارو دانشگاه علوم پزشکی همدان، از سال ۱۳۸۴ تا ۱۳۹۱

اختراعات

- تولید پودر کم پروتئین جایگزین همبرگر (مخصوص بیماران فنیل کتونوریا)، ۱۳۹۹
- فرمولاسیون و تولید نان کم پروتئین مخصوص بیماران فنیل کتونوریا، ۱۳۹۸

علاقمندی پژوهشی

- Mycotoxin: Analysis, Risk Assessment, Fate
- Pesticide: Analysis, Risk Assessment, Fate

- Heavy metal: Analysis, Risk Assessment, Fate
- Probiotic: Development of New Probiotic Products
- Functional and dietary Food

افتخارات

- پژوهشگر برتر دانشگاه علوم پزشکی در سال ۱۴۰۰
- پژوهشگر برتر دانشگاه علوم پزشکی در سال ۱۳۹۹
- پژوهشگر برتر دانشگاه علوم پزشکی در سال ۱۳۹۸
- نفرات برتر (رتبه سوم) کنکور کارشناسی ارشد مهندسی علوم و صنایع غذایی در کشور در سال ۱۳۸۲

کتاب تالیفی

- کتاب کاربرد کامپیوتر در تکنولوژی مواد غذایی، انتشارات علوم کشاورزی ایران، ۱۳۹۶
- بهبود سلامت و کیفیت ماهیان پرورشی، انتشارات دانشگاه تهران انتشارات دانشگاه تهران، ۱۳۹۶

علی حشمتی

۱۴۰۲/۶/۲۵