

Safoora Pashangeh

Safoora Pashangeh, Ph.D.

Assistant Professor, Department of Food Science and Technology, Faculty of Agriculture, Jahrom University, Jahrom, Iran

PhD degree in Hygiene and Food Quality Control

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Personal

Born March 23, 1985 in Jahrom, Shiraz, Iran

Higher Education

- **PhD degree in Hygiene and Food Quality Control**
Shiraz University, Shiraz, Iran **Sept. 2012-July 2017**
Dissertation: Phenotypic and Genotypic Characteristics of Histamine Degrading Staphylococci Isolated from Milk of Goats and Sheep
Advisor: Prof. Mahmood Aminlari and Prof. Shahram Shekarforoush
- **M.S. Degree in Food Science and Technology** **Sept. 2008-March 2011**
Shiraz University, Shiraz, Iran
Thesis: Phytic Acid Reduction and its Application in Cake Making
Advisor: Dr. Mahsa Majzoobi
- **B.S. Degree in Food Science and Technology** **Jan. 2004 - June 2007**
Zabol University, Zabol, Iran

Sabbatical

- Visiting research Scholar in Prof. Victor Nizet research laboratory, University of California San Diego (UCSD), School of Medicine **October 2015 - April 2016**

Academic Honors

- Zabol University First Award for Excellence in B.S. degree
- Shiraz University Award for Excellence in M.S. degree

Research Interests

- Food microbiology and safety
- Food Science and Nutrition
- Food Science and Technology
- Food Preservation
- Food Processing
- Food Engineering
- Food Control
- Food microbiology
- Biotechnology
- Food Science
- Biomedicine

Experience

- **Teaching**, Food Science and Technology department, Jahrom University, Shiraz, Iran
Courses: **Food Microbiology 1 & 2, Food Preservation** **Sept. 2011 - Now**
- **Teaching**, Food Science and Technology department, Jahrom University, Shiraz, Iran
Courses: **General Microbiology, Fermentation Industry** **Sept. 2011 - Now**
- **Teaching**, Food Science and Technology department, Jahrom University, Shiraz, Iran
Courses: **Nutrition, Meat Sciences & Technology** **Sept. 2020 - Now**
- **Teaching**, Food Science and Technology department, Jahrom University, Shiraz, Iran
Courses: **Hygiene and safety in food Industry** **Sept. 2020 - Now**
- **Teaching**, Food Science and Technology department, Jahrom University, Shiraz, Iran
Courses: **Principles of Food Engineering 1 & 2, Quality Control** **Sept. 2011 - July 2015**
- **Teaching**, Food Science and Technology department, Jahrom University, Shiraz, Iran
Courses: **Cereal Technology** **Sept. 2011 - July 2015**
- **Teaching Assistant**, Hygiene and Food Quality Control Department, Shiraz University, Shiraz, Iran
Course: **Quality Control** **Jan. 2014-June 2014**
- **Teaching Assistant**, Department of Food Science and Technology, Shiraz University, Shiraz, Iran.
Course: **Cereal Technology** **Sept. 2010 - Jan. 2011**
- **Teaching Assistant**, Department of Food Science and Technology, Shiraz University, Shiraz, Iran.
Course: **Food Quality Control** **Jan. 2011 - June 2011**
- **Research Assistant**, Cereal and Texture Laboratory, Department of Food Science and Technology, Shiraz University, Shiraz, Iran **Sept. 2009 - June. 2010**
Director: Dr. Mahsa Majzoobi
Research: Effect of Wheat Bran on the Physical and Nutritional Quality of Sponge Cake
- **Research Assistant**, Microbiology Laboratory, Department of Food Science and Technology, Shiraz University, Shiraz, Iran **Jan. 2009 - Sept. 2009**
Director: Prof. Marzieh Moosavi-Nasab
Research: Effect of Fermentation Time on Bacterial Gum Production
- **Research Assistant**, Food Chemistry Laboratory, Department of Food Science and Technology, Shiraz University, Shiraz, Iran **Jan. 2010 - Jan. 2011**
Director: Prof. Mahmood Aminlari
Research: Effect of Silicate Prepared from Barely Husks on Frying Oils
- **Research Assistant**, Biomedical Research Laboratory, Department of Pediatrics, School of Medicine, University of California San Diego, (UCSD), USA **Oct. 2015 - May 2016**
Director: Prof. Victor Nizet
- Research: How extracellular ATP controls neutrophil killing of pathogenic bacteria including methicillin-resistant *S. aureus* (MRSA), and the other studying how calcium signaling regulates immune cell release of cationic host defense peptides (cathelicidins)
- **Research Assistant**, Biomedical Research Laboratory, Department of Pediatrics, School of Medicine, University of California San Diego, (UCSD), USA **Oct. 2015 - May 2016**
Director: Prof. Victor Nizet
Research: How elimination (knocking out) of the histidine decarboxylase (hdcA) gene of *Staphylococcus epidermidis* lowers histamine production in fish sauce fermentation
- **Food Production Manager**, shifoo, Jahroom Industry **Oct. 2007 - Oct. 2009**

Awards:

- Received **First Award** in Top Entrepreneurial Ideas Festival in Shiraz University, Shiraz, Iran Sept. 2010

Journal Papers:

1. Mozaffari, P., **Pashangeh, S.**, Berizi, E., Majlesi, M., Hosseinzadeh, S., Salehi, S.O., Derakhshan, Z. and Giannakis, S. (2022). Potential of nanochitosan coating combined with walnut green husk to improve the preservation of rainbow trout (*Oncorhynchus mykiss*) during refrigerated storage. *Environmental Research*, 214, 114019. DOI: 10.1016/j.envres.2022.114019.
2. **Pashangeh, S.**, Berizi, E., Majlesi, M., Ghaderi, S., Nizet, V. and Dahesh, S. (2022). Effect of eliminating *hdcA* gene of *Staphylococcus epidermidis* TYH1 on Histamine production. *Iranian Journal of Microbiology*, 14(4), 529-534. DOI: 10.18502/ijm.v14i4.10239.
3. **Pashangeh, S.**, Shekarforoush, S.S., Aminlari, M., Hosseinzadeh, S., Nizet, V., Dahesh, S. and Rahmdel, S. (2022). Inhibition of histamine accumulation by novel histamine-degrading species of *Staphylococcus* sp. isolated from goats and sheep milk. *Food Science & Nutrition*, 10, 354-362. DOI: 10.1002/fsn3.2723.
4. Rahmdel, S., Hosseinzadeh, S., Shekarforoush, S.S., Torriani, S., Gatto, V. and **Pashangeh, S.** (2018). Safety Hazards in Bacteriocinogenic *Staphylococcus* Strains Isolated from Goat and Sheep Milk. *Microbial Pathogenesis*, 116, 100-108. DOI: 10.1016/j.micpath.2018.01.016.
5. Majlesi, M., **Pashangeh, S.**, Salehi, S.O. and Berizi, E. (2018). Human Health Risks from Heavy Metals in Fish of a Fresh Water River in Iran. *International Journal of Nutrition Sciences*, 3(3), 2-8.
6. Majzoobi, M., **Pashangeh, S.** and Farahnaky, A. (2014). Effect of Wheat Bran of Reduced Phytic Acid Content on the Quality of Batter and Sponge Cake. *Journal of Food Processing and Preservation*, 38(3), 987-995. DOI: 10.1111/jfpp.12055.
7. Majzoobi, M., **Pashangeh, S.**, Aminlari, L. and Farahnaky, A. (2014). Modeling the Effects of the Quantity and Particle Size of Wheat Bran on Some Properties of Bread Dough using Response Surface Methodology. *International Journal of Food Engineering*, 10(3), 511-519. DOI: 10.1515/ijfe-2012-0095.
8. Majzoobi, M., **Pashangeh, S.**, Farahnaky, A., Eskandari, M.H. and Jamalain, J. (2014). Effect of particle size reduction, hydrothermal and fermentation treatments on phytic acid content and some physicochemical properties of wheat bran. *Journal of Food Science and Technology*, 51(10), 2755-2761. DOI: 10.1007/s13197-012-0802-0.
9. Majzoobi, M., **Pashangeh, S.** and Farahnaky, A. (2013). Effect of Different Particle Sizes and Levels of Wheat Bran on the Physical and Nutritional Quality of Sponge Cake. *International Journal of Food Engineering*, 9(1), 29-38. DOI: 10.1515/ijfe-2012-0160.

Manuscripts Currently in Peer Review:

1. Majlesi, M., Ghaisari, H.R., Shekarforoush, S.S., Abhari, Kh. and **Pashangeh, S.** (2022). Potential use of probiotic *Bacillus coagulans* and *Lactobacillus plantarum* for the elimination of cadmium toxicity in rats. *Food Science and Nutrition*.
2. Rahmdel, S., **Pashangeh, S.**, Shekarforoush, S.S., Hosseinzadeh, S., Sayyadi, M., Fani, F. and Zare, M. Occurrence of *Salmonella*, *Listeria monocytogenes*, and *Escherichia coli* O157:H7 in goat and sheep milk from rural and tribal herds, Fars province, Iran. *Food Science & Nutrition*.

Conference Papers (Biotechnology):

1. Moosavi-Nasab, M., **Pashangeh, S.** and Rafsanjani, M. "Effect of Fermentation Time on Xanthan Gum Production from Sugar Beet Molasses," *World Academy of Science, Engineering and Technology*, Vol. 68, 2010.

Published Book Chapters:

1. Hosseinzadeh, S., Rahmdel, S., Berizi, E., **Pashangeh, S.** and Pourmontaseri, E. (2009). *FOOD TOXICOLOGY*. Shiraz University, Shiraz, Iran (translation).

Presentations and Talks

1. "Effect of Fermentation Time on Xanthan Gum Production from Sugar Beet Molasses", Paris, France, July 2010.
2. "Effect of Different Particle Sizes and Levels of Wheat Bran on the Physical and Nutritional Quality of Sponge Cake", 19th National Food Science & Industries Congress, Tehran University, Tehran, Iran, Nov. 2010 (Poster).
3. "Treatment of Frying Oil with Silicate Prepared from Barely Husks, as Food Waste", 19th National Food Science & Industries Congress, Tehran University, Tehran, Iran, Nov. 2010 (Poster).
4. "Effect of Chestnut Flour on Dough and Bread Properties," 20th National Food Science & Industries Congress, Sharif University, Tehran, Iran, Oct. 2012 (Poster).
5. "Production and Control of Biogenic Amines in food," 21th National Food Science & Industries Congress, Shiraz University, Shiraz, Iran, Oct. 2013 (Poster).
6. "Citric Acid Production by Yeasts," 21th National Food Science & Industries Congress, Shiraz University, Shiraz, Iran, Oct. 2013 (Poster).

Laboratory Trainings

1. Certificate of completion in “**Annual Laboratory Hazards Training**”, Staff education and development, UCSD, San Diego, California, USA.
2. Certificate of completion in “**Laboratory Safety Fundamentals**”, Staff education and development, UCSD, San Diego, California, USA.
3. Certificate of completion in “**MKTPL Index Informed Shoppers Tutorial**”, Staff education and development, UCSD, San Diego, California, USA.
4. Certificate of completion in “**Biosafety: Blood Borne Pathogens Training and Annual Refresher**”, Staff education and development, UCSD, San Diego, California, USA.

References:

- **Professor Victor Nizet:**
Department of Pediatrics, School of Medicine
University of California San Diego, (UCSD), USA
Email: vnizet@ucsd.edu
- **Professor Mahmood Aminlari:**
Department of Basic Science, school of veterinary medicine
Shiraz University, Shiraz, Iran
Email: aminlari@shirazu.ac.ir
- **Professor Seyed Shahram Shekarforoush:**
Department of Hygiene and Food Quality Control, school of veterinary medicine
Shiraz University, Shiraz, Iran
Email: shekar@shirazu.ac.ir
- **Professor Saeid Hosseinzadeh:**
Department of Hygiene and Food Quality Control, school of veterinary medicine
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- **Prof. Asgar Farahnaky:**
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- **Dr. Mahsa Majzoobi:**
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