

Curriculum Vitae

Scholar



Farzad Karimpour

FOLLOWING

Yasuj University of Medical Sciences, Yasuj, Iran
Verified email at yums.ac.ir

Food bioprocessing Traditional Food Functional Food Food Fraud Dietary Supplements

Cited by

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Citations	41	39
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National Academy of Sciences of the Republic of Armenia, Scientific and Production Center Armbiotechnology, Yerevan, Armenia

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Documents (8)

h-index (2)

Citations (10)

Co-authors (27)

Analyze documents published between: 2011 to 2018 Exclude self citations Exclude citations from books [Update Graph](#)

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Education

Education Country	University	Degree	The field of study of Higher education
Iran	Isfahan university of Medical Sciences	Bachelor	Nutrition Science

Armenia& Iran	Agrarian State University of Armenian and Tehran University	Master	Food Technology milk and dairy products
Armenia& Iran	National Academy of sciences of Republic of Armenia and Tehran University	PhD	Food bioprocessing

Background and experience:

Institution	Duties	Place science activity	Date
Social Determinants of Health Research Center, Institute for Futures Studies in Health	Researcher member of committee	Yums	2017
Research Committee of Food Drug and Cosmetics	member of committee	Yums	2014 until now
Committee of Food Drug and Cosmetics in technical ,law in the produce license	member of committee	Yums	2006-2010 2016 until now
Technological Committee	member of committee	Yums	2014-2016
Consoler of Food Drug and Cosmetics in our Department	Consoler	Yums	2014 until now
Food & Drug drinking - Cosmetics and	experts - experts point - principal judicial - Consuler of	Yums	1999 until now

hygienic Department	management affairs		
Product companies	Senior - Consulter of management	Iran ,Armenia	since 2000 -2008 2008tillnow
food fortification ,supplementation of flour with Fe and folic acid program	Manger	Yums	2004-2009
Committee of school milk program	member of committee	Yums	2003-2009
Food , Drug ,drinking - Cosmetics and hygienic Laboratory Department	Expert	Yasuj	1997-1999
Liyan Koshan beverages	Consulter management	Iran- Iraq Najaf city	2005
Bagiyatallah Medical University & Najmieh Hospital	food control and nutrition expert	Tehran	1995-1997
Shahed company	Marketing	Isfahan&shahrekord	1992-1995

Membership Association and scientific organization

Assembly Name	Type of cooperation	place of cooperation	Date
Professionals society of Iran	Member	Tehran	2007 until now
Diabetic Association	Member constituency	Gachsaran	2008 until now

Passed Courses

1 - Principles of Design Food ,beverage Factories 2 - Meat industry 3 - Dairy Industry 4 - Cereals Industry 5 – Packing 6 - EFQM and audit 7 - HACCP and audit 8 - ISO9001 9 - ISO1400 10 – Sampling in food and cosmetics 11 - SPC statically control 12 – ICDL 13 - ISO22000 14- Export insurance of food 15-TQM 16-Advertaizing export product 17-Food safety Risk Analysis 18-steratigcal management 20-Fortification in food 21-Food microbiology 22-Food Health 23-world Triad 24-Conserving&juce&cosantation fruit 25-Preventaion&control Anemic of Fe mineral 26-Audit OF Management in Food 27-GMP(Good Manufacture Practice) 28-5 s 29-Focus-PDCA 30-ADR 31-Food Additives 32-sampling in Food and drink industrial 33-Costomer Relationship Management....more than 1100/h

Teaching Courses

GMP

HACCP

Design of low fat, sugar and salt food

Meat adulteration

Dominate languages

Persian

English

Armenian

Russian: acquaintance

Interested researches and favorites in field

Food formulation and its develops

Main fields that relation with dairy and food technology

Food adulteration

Interstitial problems in food and nutrition

Publications

Committee of food and a member of National standard publications agriculture products milk and dairy product in Iran 7 standard about dairy product

cooperation	Projects /publication /place with date	Title of Projects /publication	N0
Co-Author	Journal of BioScience & Biotechnology	<u>Probiotic properties of endemic strains of lactic acid bacteria.</u>	1
Author	Life Science Journal	<u>Investigation of lactic acid bacteria isolated from domestic Iranian product Richal Mastiff</u>	2
Author	Life Science Journal	<u>Certain probiotic properties of lactic acid bacteria from the Iranian dairy product “Richal”</u>	3
Colleague	African Journal of Biotechnology	Evaluation of physiological screening techniques for drought-resistant breeding of durum wheat genotypes in Iran	4
Colleague	Turkish Journal of Field Crops	<u>Relationship among and repeatability of ten stability indices for grain yield of food lentil genotypes in Iran</u>	5
Colleague	Global Veterinaria	<u>Genetic and Phenotypic Parameters Estimates of Milk Yield Traits in Iranian Khuzestan Buffalos</u>	6
Author	International Food Congress Novel Approaches in Food Industry in Turkey <i>MAY 26-29, 2011</i>	Effect of Synthesizing antibacterial polymer with silver nano particle on pasteurized milk shelf life.	7
Author	Modern State of Biotechnological Developments and Ways of Commercialization”September 11-12, 2012, Yerevan, Armenia	Isolation of Microbial Strains with Probiotic Properties from the Traditional Iranian Dairy Beverage Richal “Masti	8
Colleague	The first international scientific research conference Iranian student in Armenia 16-17 September 2011	Increasing the Durability of Iran caviar by means of titanium dioxide based Nano – silver packaging coatings	9
Colleague	The first international scientific research conference Iranian student in Armenia 16-17 September 2011	The Characteristic Of Microflora Of Iranian Traditional Dairy Beverage	10
Author	The first international scientific research conference Iranian student in Armenia 16-17 September 2011	Effect of Ten percent of Nano-silver particle in Master Bach and Polystyrene cup on Isolated mold &Yeast from school milk.	11
Author	The first international scientific research conference Iranian student in Armenia 16-17 September 2011	Study Of New Strains Of Lactic Acid Bacteria As A Basis Of Probiotic Preparations	12

Author	Russian journal of infection and immunity Sep ,2014	Lactic Acid Bacteria and Yeast From Iranian Traditional Dairy Beverage	13
Author	The 2nd International and 14th Iranian Nutrition Congress-Sep,4-7 Tehran-Iran	Richal Dooghi, A Functional Fermented Dairy Beverage	14
Author	The 2nd International and 14th Iranian Nutrition Congress-Sep,4-7 Tehran-Iran	Investigation of the effect of Mashk on properties of Richal,A Traditional Dairy product	15
Author	The 2nd International and 14th Iranian Nutrition Congress-Sep,4-7 Tehran-Iran	Investigation of the Antifungal effect of Masterbachs and Polystyrene Films with 15% Nanosilver Composition on Pasteurized Milk Yeasts and fungi	16
Author	IV International Scientific Conference of Young Researchers " <i>Biotechnology: Science and Practice</i> ", Yerevan (Armenia), September 28-30, 2017	Study of lactic Flora of a Traditional Iranian Fermented Food (<i>Ash-kardeh</i>)	17
Author	IV International Scientific Conference of Young Researchers " <i>Biotechnology: Science and Practice</i> ", Yerevan (Armenia), September 28-30, 2017	Investigation of chemical and physical properties of a traditional Iranian fermented food (<i>Ash Kardeh</i>)	18
Author	Armaghane danesh Journal	Investigation of Antibacterial Properties of Yeast Strains Isolated from Iranian Richal and Traditional Dairy Products in Armenia	19
Author	Armaghane danesh Journal	Evaluation and Comparison of Lactic Strains Isolated from Traditional Iranian Dairy Products (<i>Richal Shiri</i>) with Armenian Dairy Products on Control of Food Spoilage Agents	20
Author	Iranian Journal of Biosystems Engineering	Isolation and characterization of lactic acid bacteria in traditional dairy products (<i>Richal Masti</i>)	21
Colleague	Dryland Agriculture Research Institute,	Study on adaptability and grain	22

	Gachsaran Agriculture Research Station, Gachsaran, IRAN	yield stability of durum wheat genotypes in uniform	
Colleague	Dryland Agriculture Research Institute, Gachsaran Agriculture Research Station, Gachsaran, IRAN	Study on adaptability and grain yield stability of durum wheat genotypes in uniform regional yield trials in semi-warm dry land areas	23
Colleague	Dryland Agriculture Research Institute, Gachsaran Agriculture Research Station, Gachsaran, IRAN	Study on agronomic characteristics and grain yield of durum wheat in advanced yield trials in semi-warm dry land areas	24
Colleague	Dryland Agriculture Research Institute, Gachsaran Agriculture Research Station, Gachsaran, IRAN	Study on adaptability and grain yield stability of chickpea genotypes in uniform regional yield trials in semi-warm dry land areas	25
Colleague	Dryland Agriculture Research Institute, Gachsaran Agriculture Research Station, Gachsaran, IRAN	Study on agronomic characteristics and grain yield of durum wheat in preliminary yield trials in semi-warm dry land areas	26
Executive	Social Determinants of Health Research Center, Institute for Futures Studies in Health	Investigation of effect of isolated LAB strains of traditional fermented dairy beverage <i>Richal- shiri</i> on decreasing Cholesterol(<i>in vitro</i>)	27
Executive	Medicinal Plants Research Center, Yasuj University of Medical Sciences, Yasuj, Iran	Investigation of heavy metals in endemic plant leaves of <i>Teucrium polium</i> in Kohgiluyeh & Boyerahmad province .	28
Executive	Vice- Chancellor's in Food & Drug	Investigation and comparison of antibacterial activity of extracts <i>licorice</i> root(<i>Glycyrrhiza glabra</i> L.) , <i>Teucrium Polium</i> on <i>B.subtilis</i> , <i>B.thuringensis</i> , <i>S.typhimurium</i>	29
Executive	Vice- Chancellor's in Food & Drug	Investigation of antibacterial activity of pomegranate peel extract on <i>B.subtilis</i> , <i>B.thuringensis</i> , <i>S.typhimurium</i>	30

Executive	Vice- Chancellor's in Food & Drug	Investigation and Identification of lactic flora of (<i>Ash Kardeh</i>) in Kohgeloyeh and Boyr Ahmad Province according to biochemical and molecular methods .	31
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