



**Yasuj University of Medical Sciences (YUMS)**

**College:** Health and Nutrition Sciences

**Department of:** Nutrition

**Specialty:** Food Hygiene and Quality Control

**Scientific Level:** Assistant Professor

**First name:** Majid

**Last name:** Majlesi

**Work (Address for correspondence):** Yasuj University of Medical sciences, Faculty of Health and Nutrition Sciences

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**Educational background:**

Level	Description	University	Years	Thesis
DVM	Doctor of Veterinary Medicine	Shiraz University	2003 - 2010	Comparison of the Relationship Between the Collagen Content, Sarcomere Length and Shear Force in Mature and Immature Beef and Camel Meat
Ph.D.	Food Hygiene and Quality Control	Shiraz University	2011 - 2015	Study the Effect of <i>Bacillus coagulans</i> and <i>Lactobacillus plantarum</i> on the Toxic Effects of Mercury and Cadmium in Rat

**RELEVANT WORK EXPERIENCE:**

Place	Position	University	Years	Description
Italy	Academic Visit	Università degli Studi della Basilicata	2015	I had participated in a number of activities related to the project: a. reproduction of natural milk cultures and evaluation of their technological and microbiological properties: enumeration of lactic acid bacteria and marker

		Potenza, Italy		<p>organisms, evaluation of starter culture activity, extraction of DNA for culture independent analyses</p> <p>b. isolation and purification of lactic acid bacteria</p> <p>c. isolation and purification of <i>Streptococcus thermophilus</i> bacteriophages</p> <p>d. evaluation of microbial composition of complex cultures by culture independent methods: Length Heterogeneity PCR and pattern analysis</p> <p>e. molecular characterization of lactic acid bacteria: DNA extraction from pure cultures, Randomly Amplified Polymorphic DNA - PCR RAPD-PCR, including statistical analysis using GelCompar II), Internal Transcribed Spacer - PCR (ITS-PCR), species specific PCR assays for <i>Lactobacillus delbrueckii</i> and <i>S. thermophilus</i>, amplification and sequencing of 16S rRNA genes.</p>
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### TEACHING EXPERIENCES:

Level	Position	University	Years	Description
DVM	Teacher assistant	Shiraz University	2012-2014	Teacher assistant in food microbiology and food chemistry
BNS	Teacher - Assistant Professor	YUMS	2011-2014 and 2016- ...	Food Chemistry, Food Poisoning, Principal of Food Preservation, Food Hygiene, Effect of Food Processing on Nutritional Value

### Research Interests:

Interest Item
Food Microbiology, Food Hygiene, Food Processing, Meat Science, Dairy Science, Food Poisoning, Food Contamination

### Publications:

Authors	Title	Year	Journal	Issue No.	Pages	Keywords
Majid Majlesi <sup>1</sup> & Seyed Shahram Shekarforoush <sup>1</sup> & Hamid Reza Ghaisari <sup>1</sup> &	Effect of Probiotic Bacillus Coagulans and Lactobacillus Plantarum on	2017	Probiotics & Antimicro. Prot.	doi: 10.1007/s12602-017-9257-y	1-10	<i>Lactobacillus plantarum</i> , <i>Bacillus coagulans</i> , Mercury, Rat and Probiotic

Saeid Nazifi <sup>2</sup> & Javad Sajedianfard <sup>3</sup> & Mohammad Hadi Eskandari <sup>4</sup>	Alleviation of Mercury Toxicity in Rat					
Eskandari, M. H., <b>Majlesi, M.</b> , Gheisari, H. R., Farahnaky, A., & Khaksar, Z.	Comparison of some physicochemical properties and toughness of camel meat and beef	2013	Journal of Applied Animal Research	doi.org/10.1080/09712119.2013.792735	442 - 447	Camel meat; toughness; collagen content; Warner-Bartzler shear force

Authors	Title	Year	Journal	Issue No.	Pages	Keywords
<b>Majid Majlesi</b> <sup>1</sup> , Yasaman Khazaei <sup>1</sup> , Enayat Berizi <sup>2*</sup> , Ebrahim Sharifpour <sup>1</sup>	The Concentration of Mercury, Cadmium and Lead in Muscular Tissue of Fishes in Khersan River	2017	International Journal of Nutrition Sciences	IJNS 2017; 2(3): 2-9	2-9	Fish, River, Mercury, Cadmium, Lead
<b>MAJLESI, M.</b> , SHEKARFOROUSH, S., GHASARI, H., NAZIFI, S., & SAJEDIANFARD, J.	Effect of <i>Bacillus coagulans</i> and <i>Lactobacillus plantarum</i> as probiotic on decreased absorption of cadmium in rat.	2016	Journal of Food Hygiene	Volume 6, Number 2 (22); Page(s) 25 To 32.	25 - 32	<i>lactobacillus plantarum</i> , <i>Bacillus coagulans</i> , Probiotic, Cadmium, Rat

### Conference Presentations:

Subject	Place	Year
Second International Congress of Food Hygiene ( ICFH10022), Tehran,Iran, 1022. Comparison of the relationship between the collagen content, sarcomere length and shear	Tehran, Iran	2011

force in mature and immature beef and camel meat.		
3rd International Conference on Microbial Diversity (MD2015 ), Macro and Microdiversity in Model Natural Milk Starters	Perugia, Italy	2015
Third International Congress of Veterinary Pharmacology and Pharmaceutical Sciences. Effect of Bacillus coagulans and Lactobacillus plantarum as Probiotic on Alleviation of Mercury Toxicity in Rat.	Shahrekord, Iran	2016

**Additional Skills:**

**Computer:** Word, Excel, PPT, SPSS

**Language:** Persian, English, Italian (rudimentary)