

CURRICULUM VITAE



Ali Dini

PERSONAL INFORMATION

First Name: Ali

Last Name: Dini

Nationality: Iranian

Sex: Male

Place of Birth: Zarand, Kerman province, Iran

Date of Birth: 09 December 1979

Marital status: Married, Three children

Office Address: Pistachio Safety Research Center, Food & Drug Deputy Building, Rafsanjan University of Medical Sciences, Next to St.22, Taleghani Avenue, Rafsanjan, Kerman Province, Iran.

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ACADEMIC PROFILE

- **Academic Degree:** Assistant Professor
- **University:** Rafsanjan University of Medical Sciences (<http://www.rums.ac.ir>)
- **Research Center:** Pistachio Safety Research Center, Rafsanjan University of Medical Sciences, Rafsanjan, Iran
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EDUCATIONS

- **High school diploma**, 1994-1998, Natural Sciences, Iran
- **BSc in Food Sciences**: 1999-2003, Urmia University, West Azerbaijan, Iran.
- **MSc of Food Biotechnology**: 2006-2008, Department of Food Science, Engineering and Technology, Faculty of Bio system Engineering, Agricultural Campus, University of Tehran, Karaj, Iran.
 - **Thesis**: “Investigating the combined effect of starter culture, incubation temperature, final pH and storage temperature on qualitative properties of Iranian traditional probiotic acidic dairy drink (Probiotic Doogh)”; supervised by Dr S.M.A Ebrahimzadeh Mousavi and S.H. Razavi.
- **PhD of Food Science and Technology**: 2012- 2017, Department of Food science, engineering and Technology, Faculty of Agricultural, Ferdowsi University of Mashhad (FUM), Mashhad, Iran
 - **Thesis**: “Optimization of hot air roasting process of Pistachio nuts and increasing its Shelf life by using of tragacanth edible coating containing α -tocopherol nanocapsule”; supervised by Dr Nasser Sedaghat.

SKILLS

Computer Sciences: Microsoft Windows Operating Systems (XP, Windows 7, 10), Microsoft Office applications (Word, Excel, Publisher, PowerPoint, Access) and HTML.

Research Knowledge: Endnote, Statistical software (SPSS, StatPlus, Minitab), Search Skills, MATLAB, Design expert.

Laboratory Techniques:

- Physical and Chemical Methods in Food Analysis.
- HPLC
- Rancimate
- GC
- Mycotoxin analysis.

MANAGEMENT EXPERIENCES

1. Head of the Food Inspection Department, Food and Drug Deputy, Rafsanjan University of Medical Sciences 2009-2014
2. Scientific assistant of pistachio safety research center, Rafsanjan University of Medical Sciences 2019.

TEACHING EXPERIENCES

1. Food packaging, 2017-2018, Shahid Bahonar University of Kerman, Kerman, Iran.
2. New Laboratory Techniques, 2017, Kar education institute of Rafsanjan, Rafsanjan, Iran.
3. Food engineering, 2008-2009, Kar education institute of Rafsanjan, Rafsanjan, Iran.
Food analytical chemistry, 2008-2009, Kar education institute of Rafsanjan, Rafsanjan, Iran..

4. Unit operation in food processing, 2008-2009, Kar education institute of Rafsanjan, Rafsanjan, Iran.
5. Cereal technology, 2008-2009, Kar education institute of Rafsanjan, Rafsanjan, Iran.
6. Dairy technology, 2008-2009, Kar education institute of Rafsanjan, Rafsanjan, Iran.
6. Cereal technology, 2009-2010, Islamic Azad *University of Rafsanjan*, Rafsanjan, Iran.
7. Meat technology, 2009-2010, Islamic Azad *University of Rafsanjan*, Rafsanjan, Iran.
8. Sugar technology, 2009-2010, Islamic Azad *University of Rafsanjan*, Rafsanjan, Iran.
9. Dairy Technology, 2009-2010, Islamic Azad University of Rafsanjan, Rafsanjan, Iran.
9. Thermal processes, 2009-2010, Islamic Azad University of Rafsanjan, Rafsanjan, Iran.
10. Hygiene in Food Processing Principles and Practice, 2016-2019, Rafsanjan University of Medical Sciences, Rafsanjan, Iran.
11. General nutrition, 2016-2019, Rafsanjan University of Medical Sciences, Rafsanjan, Iran..
12. Medical Nutrition Therapy, 2017-2018, Rafsanjan University of Medical Sciences, Rafsanjan, Iran..
13. Clinical nutrition in surgery, 2018, , Rafsanjan University of Medical Sciences, Rafsanjan, Iran..
14. practical workshop for measuring aflatoxin in pistachios by high performance liquid chromatography, 2015, Rafsanjan University of Medical Sciences, Rafsanjan, Iran..
15. Workshop of Food Additives, 2013, Rafsanjan University of Medical Sciences, Rafsanjan, Iran.
16. Workshop of food labeling, 2014, Rafsanjan University of Medical Sciences, Rafsanjan, Iran..
17. Principles of chromatography, 2018, Rafsanjan University of Medical Sciences, Rafsanjan, Iran.

WORKSHOPS AND TRAINING COURSES

attended Following training:

1. Working of high-performance liquid chromatography, 2011, Rafsanjan University of Medical Sciences, Rafsanjan, Iran
2. Working of Gas chromatography, 2011, Rafsanjan University of Medical Sciences, Rafsanjan, Iran.
3. laboratory quality assurance (ISO 17025), 2010, Kerman University of Medical Sciences, Kerman, Iran.
4. Sampling methodology for aflatoxin and mold inspection in pistachio, 2010, Rafsanjan University of Medical Sciences, Rafsanjan, Iran

HONORS AND AWARDS

1. Gaining the second rank of top scholars in the staff of Rafsanjan University of Medical Sciences, 2017, Rafsanjan University of Medical Sciences, Rafsanjan, Iran
2. Gaining the third rank of pistachio Startup Weekend, Valie Asr University of Rafsanjan, Rafsanjan, Iran.

MEETINGS AND CONGRESSES

1. Ali Dini, Seyed Hadi Razavi, Seyyed Mohammad Ebrahimzadeh Mousavi, Effect of pH and acidity on the survival of *Lactobacillus acidophilus* and *Bifidobacterium lactys* bacteria and sensory properties of Doogh, The first international congress of probiotics 2009 (presentation of the article in lecture).
2. Ali Dini, Seyed Hadi Razavi, Seyed Mohammad Ebrahimzadeh Mousavi, Ali Roohbakhsh, The Effect of Types of Common Dairy Products on the Survival of *Lactobacillus Acidophilus* and *Bifidobacterium Lactyses* in Iranian Traditional Iranian Dough, The First National Symposium on Probiotics and functional Foods, 2010, (Lecture presentation).
3. Ali Dini, Seyed Mohammad Ebrahimzadeh Mousavi, Mostafa Mazaheri Tehrani, Seyyed Hadi Razavi and Naser Sedaghat, Effect of Starter Culture, Incubation temperature and Final pH of the product on the qualitative and rheological properties of Probiotic Doogh, presented at the National Conference New sciences and technologies in food industry, December 2014, Azad University of Torbat Heydarieh.
4. Afsaneh Morshedi, Seyed Mohammad Ali Razavi, Mehdi Kashani Nejad, Ahmad Shakir Ardakani, Ali Dini., Kinetics and modeling of pistachio Nuts (Ahmad Aghaei variety) roasting process by infrared method. The first National Conference of Health and pistachio and healthy pistachio, 2015, Rafsanjan University of Medical Sciences, Rafsanjan, Iran.
5. Ezat Alizadeh, Ali Alizadeh and Ali Dini. Comparison of the limit of detection in HPLC and IMS to determination of Acetamiprid. The first National Conference of Health and pistachio and healthy pistachio, 2015, Rafsanjan University of Medical Sciences, Rafsanjan, Iran.
6. Ali Dini, Hoda Farrokhi, Mojdeh Bagheri and Negin Mohammadkhani. Shelf-life prediction of Pistachio oil using rancimat. The first National Conference of Health and pistachio and healthy pistachio, 2015, Rafsanjan University of Medical Sciences, Rafsanjan, Iran.
7. Ali Dini, Naser Sedaghat, Seyed Mohammad Ali Razavi and Arash Khaki. Kinetics and modeling of pistachio roasting process in Ahmad Aghaei variety using hot air method. The first National Conference of Health and pistachio and healthy pistachio, 2015, Rafsanjan University of Medical Sciences, Rafsanjan, Iran.
8. Mehdi Abbaszadeh, Aliakbar Rahimifard, Mohammadali Eftekhari, Hossein Ghayoumizadeh, Ali Dini, Mostafa Danaeian., Deep Learning-Based Classification of the Defective pistachio via deep autoencoder neural networks, 5th International Conference on Applide Research in Electrical, Mechanical & Mechatronics Engineering. 2019.
9. Ali Roohbakhsh, Ali Dini and Gholamreza Karimi. Determination of inhibitory effect of *Hypericum perforatum*, *Hedera helix L* and *Zea mays* aqueous extracts on xanthine oxidase enzyme activity by In Vitro method, National Conference on Natural Products and Medicinal Plants, NCNPMP, 2012, North Khorasan University of Medical Sciences, Bojnourd.
10. Mohammad Reza Morshadloo, Ali Dini. An overview of *Hypericum perforatum L* and its antidepressant properties., National Conference on Natural Products and Medicinal Plants, NCNPMP 2012, North Khorasan University of Medical Sciences, Bojnourd.
11. Ali Roohbakhsh, Ali Dini and Gholamreza Karimi. Evaluation of anti-gout properties and measurement of xanthine oxidase inhibitory effect of *Capparis spinosa*, *Mentha pulegium* and *Capparis spinosa* aqueous extracts by In Vitro method, National

- Conference on Natural Products and Medicinal Plants, NCNPMP, 2012, North Khorasan University of Medical Sciences, Bojnourd.
12. Ali Dini, Ali Roohbakhsh and Gholamreza Karimi. Determination of inhibitory effect of *Cynara scolymus*, *Matricaria chamomilla*, *Pimpinella anisum* and *Fraxinus excelsior* aqueous extracts on xanthine oxidase enzyme activity by In Vitro method, National Conference on Natural Products and Medicinal Plants, NCNPMP, 2012, North Khorasan University of Medical Sciences, Bojnourd.
 13. Ali Dini, Abbas Esmaeili, Roya Fatehi Raviz. Incidence of Aflatoxin Level in Iran Pistachio Nuts, National Congress on Food Hygiene and Safety., Shiraz-2012.
 14. Ali Dini, Laleh Sotoudeh, Evaluation of aflatoxin M1 contamination in pasteurized milk of Kerman province., National Conference on Agricultural Innovation, Animal Sciences and Veterinary Medicine, 2020.
 15. Mehdi Abbaszadeh, Ali Akbar Rahimifard, Mohammad Ali Eftekhari, Hossein Qayyumzadeh, Ali Fayyazi, Ali Dini, Mostafa Danaian. International Conference on Applied Research in Electromechanical and Megatronics Engineering, 2019.

PUBLISHED ARTICLES

Journal Publications (Indexed in PubMed/MedLine/ ISI/Google scholar)

1. Ghaffarian-Bahraman A, Mohammadi S, **Dini A***. Occurrence and risk characterization of aflatoxin M1 in milk samples from southeastern Iran using the margin of exposure approach. Food Science & Nutrition. 2023.
2. **Dini A***, Falahati-pour SK, Hashemipour H. Oxidation kinetic studies of virgin and solvent extracted pistachio oil under Rancimat test conditions. Journal of Food Measurement and Characterization. 2023;17(1):653-63.
3. Bagheri F, Falahati-pour SK, **Ali Dini**, Michaud J, Soufbaf M. Primary and secondary plant metabolites determining the suitability of pistachio kernels for the carob moth. Journal of Applied Entomology. 2023.
4. Falahati-Pour SK, Pourmasumi S, Mohamadi M, Taghipour Z, Mohammadinasab MR, Sajadian M, **A.Dini**, et al. The Effect of Phytosterols and Fatty Acids of Pistachio (*Pistacia vera*) Oil on Spermatogenesis and Histological Testis Changes in Wistar Adult Male Rats. Urology Journal. 2022;19(1):75.
5. **Dini A***, Nadimi AE, Behmaram K. The Effect of Monitoring System on Risk Assessment of Aflatoxins in Iran's Pistachio Nuts Exported to the EU During 2012-2018. Iranian Journal of Pharmaceutical Research. 2022;21(1).
6. Setoodeh L, **Dini A***, Rezaeian M, Esmaeili A, Asgarian A. Evaluation of Aflatoxin M1 Contamination in Pasteurized Milk in Kerman and Rafsanjan Cities in 2019: A Descriptive Study. Journal of Rafsanjan University of Medical Sciences. 2021;19(11):1163-78.
7. Saberi Riseh R, Dashti H, Gholizadeh Vazvani M, **Dini A**. Changes in the activity of enzymes phenylalanine ammonia-lyase, polyphenol oxidase, and peroxidase in some wheat genotypes against take-all disease. Journal of Agricultural Science and Technology. 2021;23(4):929-42.
8. **Dini A***. Optimization of the Pistachio Roasting Process with Hot Air Using the Response Surface Methodology. Pistachio and Health Journal. 2021;4(4):4-27.
9. Bagheri F, Hassanshahi G, Kahanamani Falahatipour S, **Dini A**, Mohamadi M, Ahmadi Z, et al. Effects of Pistachios and Their Different Plant Parts on Various Disorders: Evidence about Their Therapeutic Effects on Diabetes Mellitus, Gastrointestinal and Liver Disorders, as well as Blood Pressure. Pistachio and Health Journal. 2021;4(4):28-47.

10. Pourtavakoli A, **Dini A**, Sadeghian F, Kazemi F, Sheikh Fathollahi M, Khoshdel A. Survey on Effects of Pistacia Atlantica Gum Extract on Some Enzymes and Biochemical Factors Arising from "Cisplatin" in the Serum of Male Wistar Rats. *Pistachio and Health Journal*. 2020;3(3):84-91.
11. **Dini A**, Zadeh HG, Rahimifard A, Fayazi A, Eftekhari M, Abbaszadeh M. Designing a Hardware System to separate Defective Pistachios From Healthy Ones Using Deep Neural Networks. *Iranian Journal of Biosystems Engineering*. 2020;51(1):149-59.
12. **Dini A***. The Effect of Tragacanth Edible Coating Containing α -Tocopherol on the Chemical and Sensory Properties of Roasted Pistachio Nuts During Storage. *Pistachio and Health Journal*. 2020;3(2):5-25.
13. Bagheri-Hosseiniabadi Z, Ranjbar M, Jafari E, Askari N, Nazari A, **Dini A**, et al. Nephroprotective activity of pistachio kernels in STZ-induced diabetic rats. *Pistachio and Health Journal*. 2020;3(4):4-20.
14. Ahmadi H, Mahmoodi M, Rahmatian F, Bakhshi M, Hajizadeh M, Mirzaei M, **A. Dini**, et al. The hydroalcoholic extract of baneh leaves (*Pistacia Atlantica*) induces apoptosis in the breast cancer cells. *World Cancer Research Journal*. 2020;7.
15. Shakerardekani A, Behmaram K, Bostan A, **Dini A**. The Role of Honey in Improving Rheological Properties of Nut Butters, Spreads, and Pastes: A Review Study. *Pistachio and Health Journal*. 2019;2(4):27-42.
16. Mohamadi M, Mirzahosseini-pourranjbar A, Bagheri-Hosseiniabadi Z, **Dini A**, Amiri M, Shojaei A, et al. Protein hydrolysate derived from Pistachio vera regulates blood glucose level in streptozotocin-diabetic and high-sugar diet-fed rats. *Pistachio and Health Journal*. 2019;2(3):1-16.
17. **Dini A**, Khanamani Falahati-Pour S, Behmaram K, Sedaghat N. The kinetics of colour degradation, chlorophylls and xanthophylls loss in pistachio nuts during roasting process. *Food Quality and Safety*. 2019;3(4):251-63.
18. **Dini A**, Alizadeh A, Alizadeh E. Assessment of acetamiprid and chlorpyrifos residues on fresh and dried pistachio nuts. *Pistachio and Health Journal*. 2018;1(2):1-6.
19. **Dini A**, Sedaghat N, Razavi S, Koocheki A, Malaekheh-Nikouei B. The Effect of Temperature and Air Velocity on Drying Kinetics of Pistachio Nuts during Roasting by using Hot Air Flow. *Journal of Agricultural Machinery*. 2017;7(2):401-14.
20. Abhari N, Madadlou A, **Dini A***. Textural and cargo release attributes of trisodium citrate cross-linked starch hydrogel. *Food chemistry*. 2017;214:16-24.
21. Abhari N, Madadlou A, **Dini A**. Structure of starch aerogel as affected by crosslinking and feasibility assessment of the aerogel for an anti-fungal volatile release. *Food chemistry*. 2017;221:147-52.
22. **Dini A**, Farrokhi H, Sedaghat N, Bagheri M, Mohammadkhani N. Evolution of Oxidative stability and Shelf-life prediction of pistachio oil using Rancimat. *Journal of Rafsanjan University of Medical Sciences*. 2016;15(5).
23. **Dini A***, Ebrahimzade MSMA, Sedaghat N, Razavi SH, Amin E. The effect of type of starter culture, incubation temperature and final pH on the quality and rheological properties of probiotic acidic dairy drink (Probiotic Doogh). 2016.
24. **Dini A**, Razavi S, Mousavi S. Effect of incubation and storage temperatures and final pH on the viability of probiotic bacteria and sensory characteristics in probiotic Doogh. *Journal Research of Food Science*. 2013;23(3):367-80.
25. **Dini A**, Khazaeli P, Roohbakhsh A, Madadlou A, Poureanmdari M, Setoodeh L, et al. Aflatoxin contamination level in Iran's pistachio nut during years 2009–2011. *Food Control*. 2013;30(2):540-4.
26. Kiani H, Mousavi SE, Razavi S, Yarmand M, **Dini A**. Effect of source and amount of total solids content on the rheological properties and stability of non-fat doogh. *Journal of Agricultural Engineering Research (Iran)*. 2009;10(3):45-56.