

CURRICULUM VITAE



Name : Saeed
Surname : Mirdamadi
Date of Birth : March 1963
Nationality : Iranian
Education : B.Sc. of Microbiology , Tehran University
Ms. of Medical Microbiology, Tarbiat Modares University
Ph.D. of Biotechnology , Pasteur Institute of Iran
E. mail : mirdamadi@irost.ir , mirdamadi_sa@yahoo.com
Address : Biotechnology Center, IROST, Forsat st., Enghelab Ave., Tehran,
IRAN, P.O.Box :15815_3538, Tehran -15815, Iran

Research fields : **Biotechnology, Microbiology**
Cell and Enzyme Immobilization

Occupation : **Professor in Medical Microbiology and Biotechnology,**

Research projects:

- 1: Rate of *Listeria* abortion in Iran, (Isolation, Identification and determination of *Listeria monocytogene* serovars from abortion and stillbirth in Iran.
- 2: Screening and Isolation of Microbial Producers of pectinase
- 3: Laboratory Production of Pectinase.
- 4: Production , Purification , Immobilization and kinetic studies of *Aspergillus oryzae* β -Galactosidase ..
- 5: Production , Purification and kinetic studies of *Kluyveromyces* β -Galactosidase .
- 6: Production of Lactose Free Milk by Immobilized β -Galactosidase in packed bed reactor.
- 7: Continuous production of Glucose – Galactose syrup from whey by immobilized β -Galactosidase in packed bed reactor.
- 8: Continuous Production of L(+)-Lactic acid by immobilized *R. oryzae*.
- 9: Production of Lactic acid by immobilized *Lactobacillus* strains in Continuous fluidized bed reactor .
- 10: Pilot plant production of lactic acid in Stirred Tank Bioreactors (STR)
- 11: Biodegradation of hexamin and formaldehyde by isolated microorganisms from formaldehyde and hexamine production factories.

- 12-Determination and decontamination of microbial pollution in raw materials ,production line and final products of soft drinks factory.(HACCP programs)
- 13- Production and purification of Cyclosporin-A and C.
- 14- Production and purification of Lovastatine
- 15- Production and purification and immobilization of α -Galactosidase.
- 16- SCP Production , formulation and study on fish in industrial pond.
- 17- Production and optimization of nisin by *Lactococcus lactis subsp lactis*
- 18- Encapsulation of nisin by liposome and alginate-kitosan nanoparticles and study of inhibition effect on food-born pathogens in comparison with free nisin
- 19-Industrial production of dairy starter cultures
- 20- Study of Lactic Acid Bacteria on Protein Hydrolysis and bioavailability in Aquaculture
- 21- Study of Lactic Acid Bacteria in reduction of Total Volatile Nitrogen (TVN) in aquaculture feed.
- 22- The effect of produced bio-mulch (biopolymers) on fix of sand and dust in the desert
- 23- Formulation and evaluation of probiotics and safe micro-algae as feed additive of aquaculture
- 24- Screening of the Biodiversity of Iranian Lactic acid Bacteria for Secondary Metabolites Beneficial for Human Health
- 25- Screening, isolation and identification of industrially important microorganisms from several ecosystems of IRAN
- 26- Considering the production possibility of stable peptides with cellular antioxidant activity from protein hydrolysis of *Saccharomyces cerevisiae*
- 27- Purification and identification of antioxidant and ACE-inhibitory peptide from *Saccharomyces cerevisiae* protein hydrolysate
- 28- Study of antioxidant and ACE-inhibitory of synthesized bioactive peptide TA-10 Derived from *Saccharomyces cerevisiae* protein .
- 29- Purification and identification of antioxidant and ACE-inhibitory peptide from *Kluyveromyces marxianus* protein hydrolysate
- 30- Safety evaluation and antimicrobial properties of lactic acid bacteria isolated from Iranian traditional food.

- 31- Synthesis and antioxidant and ACE-inhibitory activities of peptide (VL-9) identified from *Kluyveromyces marxianus* protein hydrolysate. NIMAD
- 32- Isolation and evaluation of anti-diabetic type 2 bioactive peptides derived from hydrolysis of proteins

Publications :

A: Full Paper :

- 1- Rate of Listeria Abortion in Tehran, 1994, Mirdamadi , S. , Moazami N., Rafiei, T., Medical Journal of IRI MJIRI), 8(1),1-4
- 2- Determination of Dominant Serovars of Listeria monocytogenes . 1994, Mirdamadi , S. , Moazami N., Rafiei, T., Medical Journal of Islamic Republic of IRAN (MJIRI), (3) ,173-175
- 3- Serovars of *Listeria monocytogenes* in Iran and abortion ,1993, Urmia Medical Journal, 2(3) 115-116
- 4- Production of beta-Galactosidase in submerged media by *Asp. oryzae* , PTCC 5163 , 1997, Mirdamadi S., Moazami N., Gorgani , J.Science. IRI, (1),23-28
- 5- Comparison of lactic acid isomers produced by fungal and bacterial strains, Mirdamadi , Sa. , Sadegi H., Sharifi, N., Fallahpour , M., Mohseni, F., Bakhtiari, M.R., Iranian Biomedical journal , 6(2&3): 69-75, (April & july 2002)
- 6- Kinetic behavior of alfa-galactosidase produced by *Absidia griseola* : A comparison between free and immobilized forms of the enzyme., Fallahpour M., Moazami,N., Mirdamadi , S., Vossoghi M., Bakhtiari, M.R., World Journal of Microbiology and Biotechnology, 18: 649-653, 2002
- 7- Production of lactose free milk and dairy products by immobilized beta alactosidase. 1999, Mirdamadi S., Moazami N., Gorgani MN., 2th dairy products conference, Ferdosi University, Mashhad, IRAN
- 8- Production of lactic acid by immobilized *R. oryzae*. 2000, Mirdamadi S., Kiani L., Nikopoor M., Fallahpour M., Bakhtiari MR., Proceeding of the first national congress of biotechnology , Tehran, IRAN, 22-24 Feb 2000, 453-458
- 9- Optimization of characteristics of *Absidia griseola* pellets for sugar industrial application., 2000, Fallahpour M., Moazami N., Mirdamadi S., Bakhtiari MR., Proceeding of the first national congress of biotechnology , Tehran, IRAN, 22-24 Feb 2000, 1517-1520
- 10- Purification of cyclosporine A from fermentation broth of *Tolpocladium inflatum*, 2000, Bakhtiari MR., Moazami N., Mirdamadi S., Fallahpour M., Proceeding of the first national congress of biotechnology , Tehran, IRAN, 22-24 Feb 2000, 391-395
- 11- Increasing the rate of recombination in *Asp. oryzea* fungi by protoplast fusion technique . 2000, Darvishi K., Mirdamadi S., Proceeding

- of the first national congress of biotechnology , Tehran, IRAN, 22-24 Feb 2000, 1585-1588
- 12- Kinetic studies of free and immobilized alpha-galactosidase on PNPG hydrolysis ., 2000, Mesgarian R., Mirdamadi S., Fallahpour M., Proceeding of the first national congress of biotechnology , Tehran, IRAN, 22-24 Feb 2000, 1536-1542
 - 13- Screening of the lipolytic microorganisms , 2000, Afzali S., Azin M., Foladi J., Mirdamadi S., Zare D., Proceeding of the first national congress of biotechnology , Tehran, IRAN, 22-24 Feb 2000, 1487-1492
 - 14- Production of lactose free milk by immobilized beta-galactosidase.,2000 , Mirdamadi S., Moazami N., Gorgani MN., Bakhtiari MR., Fallahpour M., Proceeding of the first national congress of biotechnology , Tehran, IRAN, 22-24 Feb 2000, 1543-1547
 - 15- Isolation and adaptation of microorganisms for Hexamine degradation . 2002, Mirdamadi S., Rajabi A., Khalilzadeh P., Mohseni AF., Bakhtiari MR., Fallahpour M., Proceeding of the second national biotechnology congress ., Tehran, IRAN, 2002, Vol 2, 1812-1816
 - 16- Isolation and adaptation of microorganisms for Formaldehyde degradation . 2002, Mirdamadi S., Rajabi A., Khalilzadeh P., Mohseni AF., Bakhtiari MR., Fallahpour M., Proceeding of the second national biotechnology congress ., Tehran, IRAN, 2002, Vol 2, 1817-1822
 - 17- Characterization of Raffinose hydrolysis by alpha-galactosidase producer strains ., 2002, Fallahpour M., Bakhtiari MR., Mirdamadi S., Proceeding of the second national biotechnology congress ., Tehran, IRAN, 2002, Vol 2 ,1823-1828
 - 18- Biodegradation of formaldehyde in industrial wastewater by trickling filter., 2003, Mirdamadi S., Rajabi A., Khalilzadeh P., Mohseni AF., Sharifi N., Fallahpour M., Bakhtiari MR., Proceeding of the 3rd national congress of biotechnology ., Ferdosi university ,Mashhad, IRAN, September 9-11 2003 , vol 4, 111-115
 - 19- Biodegradation of formaldehyde by isolated microorganisms , 2003, Mirdamadi S., Rajabi A., Khalilzadeh P., Mohseni AF., Fallahpour M., Bakhtiari MR.,Proceeding of the 3rd national congress of biotechnology ., Ferdosi university ,Mashhad, IRAN, September 9-11 2003 , vol 4 , 279-282
 - 20- Hexamine biodegradation by immobilized microorganisms in recycling trickling reactor . , 2003, Mirdamadi S., Khalilzadeh P., Rajabi A., Mohseni AF., Sharifi N., Fallahpour M., Proceeding of the 3rd national congress of biotechnology ., Ferdosi university ,Mashhad, IRAN, September 9-11 2003 , vol 4 , 283-285
 - 21- Isolation and identification of microorganisms for hexamine degradation biofilter design, 2003, Mirdamadi S., Khalilzadeh P., Rajabi A., Mohseni AF., Fallahpour M., Proceeding of the 3rd national congress of biotechnology ., Ferdosi university ,Mashhad, IRAN, September 9-11 2003 , vol 4 , 285-288
 - 22- Study of bioreactor design and optimum conditions for hydrolysis of raffinose in molasses using immobilized raffinase., 2003, Fallahpour M., Mirdamadi S., Bakhtiari MR., Soleimani negad AR., Proceeding of the 3rd

- national congress of biotechnology ., Ferdosi university ,Mashhad, IRAN, September 9-11 2003 , vol 4 , 20-22
- 23- Global change and biodiversity under stress 2006, Mirdamadi , First Regional conference/workshop on Geo biotechnology , UNESCO, PGBRC,IROST, Qeshm Island, IRAN , February 18-2
 - 24- Industrial capacity of Khorasan province for development of Biotechnology industries . 2000, Biotechnology and future symposium, Ferdosi University , Mashhad, Feb 15 , 2000,
 - 25- Purification and identification of several isolated lactobacilli bacteriocins .,2006, The 1th national conference on biotechnology and biocatalysts., Tehran, Iran, 2006
 - 26- Isolation of Lactobacilli producing peptide antibiotics, 2006 , Mirdamadi S., Ashari Tabar N., Mohseni F., Bioprospecting of extreme environment and extremophile organisms, Qeshm Island ,Iran , Nov, 2006
 - 27- Recovery of L(+)Lactic acid by precipitation and anion exchange chromatography , 2005 , Mirdamadi S., Beikmohammadi L., Rajabi A., Aziz Mohseni F., 4th national Biotechnology Congress, Kerman August 2005
 - 28- Fed Batch production of L(+)Lactic acid by *Lactobacillus casei ssp casei* in stirred tank reactor., 2005, Mirdamadi S., Rajabi A., Aziz Mohseni F., 4th national Biotechnology Congress, Kerman 15-17 August 2005
 - 29- Utilization of molasses for economical L(+)Lactic acid production by fed batch fermentation of *Lactobacillus casei ssp casei* PTCC 1608., 2005 , Mirdamadi S., Beikmohammadi L., Rajabi A., Aziz Mohseni F., 4th national Biotechnology Congress, Kerman 15-17 August 2005
 - 30- Self-Stratification of lactic acid and effect of CO₂ and H⁺, 2005 , Mirdamadi S., Rajabi A., Aziz Mohseni F., , 4th national Biotechnology Congress, Kerman 15-17 August 2005
 - 31- Stability of *Aspergillus ficuum* phytase in different preservation methods and its formulation with bran for adding to poultry diet. 2005, Hosseini Pajooch Kh, Sharifi N., Mirdamadi S., Aziz Mohseni F., 4th national Biotechnology Congress, Kerman 15-17 August 2005
 - 32- Optimization and large scale production of monovalent and monospecific antisera of for serodiagnostic of whole Enteropathogenic Escherichia coli serotypes. 2005, Vaez J., Akbarzadeh A., Norozian D., Aslani M., Abolhasani M., Chinikar S., Mirdamadi S., Farahmand B., , 4th national Biotechnology Congress, Kerman 15-17 August 2005
 - 33- Comparison of urease activity in different fractions of *Aspergillus niger* submerged culture., 2003, Fallahpour M., Bakhtiari MR., Faezi Ghasemi M., Amidi Z., Mirdamadi S., Proceeding of the 3rd national congress of biotechnology ., Ferdosi university ,Mashhad, IRAN, September 9-11 2003 , vol 3 , 20-22
 - 34- Study of antimicrobial effect of nisin, encapsulated nisin in liposomes and *Lactococcus lactis* as a nisin producer of food born pathogens , 2010, Mirdamadi Saeed, Agha Ghazvini Shadi, Falahpour Masoud, Aziz Mohseni Farzaneh, International conference on Food Innovation, Valencia, Spain
 - 35- Isolation, Identification and industrial production of probiotic strains in Stirred tank reactors. 2010, Mirdamadi S., Fallahpour M., Aziz Mohseni F.,

- First national probiotic and functional foods congress., 21-22 April ,
Tehran, Iran
- 36- Isolation and characterization of lactic acid bacteria for functional food production, 2011, Mirdamadi S., Mabani S., Alinaghi N., 20th national food science & industrial congress, Sharif University , Iran
- 37- Entrapment of nisin in nano-liposome for preservation of fermented food.2011, Mirdamadi S., Agha Ghazvini Sh., 20th national food science & industrial congress, Sharif University , Iran
- 38- Electron transferring of *Shewanella sp.* bacteria in a microbial fuel cell,2012, Leila Mahrokh , Hedayatollah Ghourchian , Saeed Mirdamadi, The second conference on hydrogen and fuel cell , Khajeh nasir University May 2-3
- 39- A novel antioxidant and ACE-inhibitory peptide from *Saccharomyces cerevisiae* protein hydrolysate, 2015, Mahta Mirzaei, Saeed Mirdamadi , Mohamad Reza Ehsani , Mahmoud Aminlari, Ebrahim Hosseini , 19th International conference of Functional foods , Bioactive compounds and Biomarkers, Longevity and quality of life ,Nov 2015 Kobe, Japan
- 40 - Antioxidant , ACE-inhibitory and antibacterial activities of *Kluyveromyces marxianus* protein hydrolysates and their peptide fraction, 2015, Mahta Mirzaei, Saeed Mirdamadi , Mohamad Reza Ehsani , Mahmoud Aminlari, Ebrahim Hosseini , 19th International conference of Functional foods , Bioactive compounds and Biomarkers, Longevity and quality of life ,Nov 2015 Kobe, Japan
- 41 Isolation of a penicillin acylase producing *E.coli* and kinetic characterization of the whole cell enzyme activity. , Javadpour S., Norouzian D., Akbarzadeh A., Mirdamadi, S., Farahmand B., Iranian Biomedical Journal 6(2&3): 93-96 (April & July 2002).
- 42 Screening and isolation of CDC-producing strains and its production and purification., Sarokhani M., Moazami N., Mirdamadi , Sa., Khanmohamadi, M., Azarnosh, M., The journal of Qazvin university of medical science., No 21, 3-10, Spring 2002
- 43 Production and Purification of Cyclosporine-A from fermentation broth of *Tolypocladium inflatum* , 2003, Bakhtiari, M.R., Moazami N., Fallahpour , Mirdamadi , Sa., Scientia Iranica, 10 (3) 367-371
- 44 Screening of Lovastatin Production by filamentous fungi, Samiei, S., Moazami, N., Haghighi, S., Mohseni, F., Mirdamadi , S., Bakhtiari,M.R., Iranian Biomedical Journal., 7(1):29-33 January 2003
- 45 Improvement of biodegradation of hexamine by isolated microorganisms, Mirdamadi S., Khalilzadeh P., Rajabi A., Mohseni F., Fallahpour M., Bakhtiari M., Kiani M., The Science journal of Tehran University, 29 (2), 233-245, 2003
- 46 Sever Acute Respiratory Syndrome (SARS), 2004, Bakhtiari MR., Mirdamadi S., Fallahpour M., Tashkhis 25 3-5
- 47 Isolation of Bacteria Able to Metabolize High Concentrations of Formaldehyde, World Journal of Microbiology and Biotechnology, 2005, Mirdamadi S, Rajabi A, Khalilzadeh P., Norozian D., Akbarzadeh, A, Mohseni A. F., World J of Microbiology and Biotechnology, ,ISSN: 0959-3993 (Paper) 1573-0972 (Online) , DOI: 10.1007/s11274-005-2443-1 ,21(6-7) : 1299 – 1301, October 2005 ,
- 48 Application of biochips and microarrays in Biotechnology ,2005, Bakhtiari

- MR., Mirdamadi S., Fallahpour M., Tashkhis 25 3-5
- 49** Batch and fed batch production of L(+)lactic acid , 2005, Mirdamadi, S, Rajabi, A, Akbarzadeh, A, Journal of BIOTECHNOL 118: S106-S107 Suppl. 1,
- 50** Batch and fed batch production of L(+)lactic acid ., Mirdamadi, S, Rajabi, A, Akbarzadeh, A, J BIOTECHNOL 118: S106-S107 Suppl. 1 AUG 2005
- 51** Isolation and Identification of Iraianian native yoghurt ,2005, Pourahmad, R., Mazaheri Assadi M., Mirdamadi S., Pajouhesh and Sazandegi No 65 pp: 42-48 ,
- 52** Immunotherapy of morphine addicts with and without immunodeficiency.,2005, Akbarzadeh A., Norouzian D., Afshar P., Bakhtiari, Mirdamadi S, Farahmand B., A ., Vaez .J., Iranian J. Allergy, Asthma and Immunology , Vol 4, Suppl 3, February-March 2005 .
- 53** Immunotherapy of morphine addicts with and without immunodeficiency.,2005 , Akbarzadeh A., Norouzian D., Afshar P., Bakhtiari, Mirdamadi S, Farahmand B., A ., Vaez .J, Iranian Journal of Allergy, Asthma and Immunology , Vol 4, Suppl 1
- 54** Study of Anti bacterial effects of Isolated Iranian Native starter cultures ., 2006., Poor Ahmad R., Mazaheri Asadi.M., Mirdamadi S., Food Technology & Nutrition, Winter 2006, vol. 3, No 1.,23-32
- 55** Microbial production of alpha-galactosidase for enzyme therapy of flatulence, 2006, Falahpour M., Bakhtiari MR., Mirdamadi S., Scientific Journal of the Iranian Association of Gastroenterology and Hepatology 11, supp, Autumn 2006
- 56** Continuous hydrolysis of lactose milk and whey by immobilized beta-galactosidase, 2007, Mirdamadi S., Moazami N., Annals of Nutrition & Metabolism , 51(supp 1),135-135, 2007
- 57** Screening of lactobacillus strains for bio-preservative production and probiotic activities from Iranian Yogurt.,2007, Mirdamadi S., Aziz Mohseni F., Fallahpour M., Tangestani M., Annals of Nutrition & Metabolism , 51(supp 1), 159-159 , 2007
- 58** Design and characterization of a stimulated immobilized enzyme system for raffinose removal in beet molasses. 2007, Fallahpour M., Mirdamadi S., Bakhtiari MR., Journal of biotechnology 131, 16-17, September 2007
- 59** Immobilization of Mushroom Tyrosinase by different methods in order to transform L-Tyrosine to L-3,4, Dihydrophenylalanine (L-dopa), 2007, Norozian D., Akbarzadeh A., Mirdamadi S., Khatami Sh., Farhangi A., Biotechnology 6(3): 436-439, 2007
- 60** Lactic acid Production by lactobacillus strains ,(2007) Mirdamadi S., Rajabi A., Aziz Mohseni F., Momen B., Iranian Journal of Sciences & Food Technology , 2(3), 57-65
- 61** Mirdamadi S., Atashgahi S., Rajabi A., Mohseni F., Roayaei M., Hamed J., 2008, Cell entrapment of *Lactobacillus casei* subsp. *casei* ATCC 39392 for lactic acid production , IRANIAN JOURNAL of BIOTECHNOLOGY, 6(1) January 2008 :18-21

- 62** Isolation and identification of bifidobacterium sp. In Iranian traditional dairy products 2008 Heidarpour M., Mokhtari F., Mirdamadi S., Ghorashi A., Research j., of biological Sciences 3(9):979-983
- 63** Theoretical study of solvent effects and NMR shielding tensors of DLPC 2008 Monajjemi, Afsharnezhad, Jaafari, Mirdamadi, Mollaamin, Monajemi, H. Ind. J. Chem 8(1), 58-64
- 64** Investigation of energy and NMR isotropic shift on the internal rotation Barrier of Θ 4 dihedral angle of the DLPC: A GIAO study 2007 Monajjemi M., Afsharnezhad S., Jaafari MR, Mirdamadi S., Mollaamin F., Monajemi H. *Chemistry* 16 (3), pp. 55-69
- 65** Some studies of alfa-amylase production using Asp. Oryzae 2008 Esfahani, Rostami, Mirdamadi J of Biological Science 11(21)
- 66** High level expression of lipase in Escherichia coli and recovery of active recombinant enzyme through in vitro refolding, 2009, Neda Akbari , Khosro khajeh, Sasan Rezaie, Saeed Mirdamadi, Mahmoud Shavandi, Nasser Ghaemi, *Protein Expression and purification*, In Press
- 67** Polymeric NanoParticles: Production, applications and Advantage., 2009, M. Zohri, T. Gazori, S. Mirdamadi , A. Asadi, I. Haririan , The internet journal of nanotechnology, ISSN 1937-8262
- 68** Improvement of high yield production of Tylosin by *Streptomyces fradiae* , 2009, Davod Zare, Mehrdad Azin, Hosein Rasii, Saeed Mirdamadi, Pajohesh va Sazandegi, In Press
- 69** Effects of temperature treatment on corn cob composting and reducing of composting time: a comparative study, 2009, M. Kianirad, S. Mirdamadi, M. Muazardalan, G. Savaghebi, M. Farahbakhsh, Waste Management & Research, ISSN 0734-242X , DOI: 10.1177/0734242X09342359
- 70** Production and Nano-Formulation of Nisin in Liposome as a slow Release Preservative Against Important Food-Born Pathogens in Uf Cheese, 2009, S. Mirdamadi, S. Agha Ghazvini, H. Taffresh , New Biotechnology , 2009, Volume 25, Suppl. 1 , Elsevier, ISSN: 1871-678
- 71** Application of Response Surface Methodology to Optimize Conditions for Lipase Production of a Newly Isolated Pseudomonas spp., 2009, N. Akbari, S. Ghasempur, N. Ghaemi, S. Rezaie, S. Mirdamadi, K. Khajeh, , New Biotechnology , 2009, Volume 25, Suppl. 1 , Elsevier, ISSN: 1871-678
- 72** Effect of nonnutritional factors on nisin production, 2010, Say-yed Hesameddin Tafreshi, Saeed Mirdamadi, Dariush Norouzian, Shohreh Khatami, Soroush Sardari , African Journal of Biotechnology, 9(9), 1382-1391, March 2010, ISSN 1684-5315
- 73** Optimization of Non-Nutritional Factors for a Cost-Effective Enhancement of Nisin Production Using Orthogonal Array , Method, 2010, Say-yed Hesameddin Tafreshi , Saeed Mirdamadi , Dariush Norouzian, Shohreh Khatami , Soroush Sardari , Journal of Probiotics & Antimicro. Volume 2, Issue 4 (2010), Page 267-273, .Prod . DOI 10.1007/s12602-010-9051-6 , Springer Science Business Media, LLC 2010

- 74** Characterization of Chitosan/Alginate Self-Assembled Nanoparticles as a Protein Carrier, 2011, Zohri, M., Nomani A., Gazori T., Haririan S., Mirdamadi S., Sadjadi K., Ehsani M.R., Journal of Dispersion Science and Technology, 32:576–582, ISSN:0193-2691 ,
- 75** Effect of *Bifidobacterium lactis* on some physicochemical and organoleptical properties of Lighvan cheese, 2011, A. R. Shahab Lavasani, M. R. Ehsani¹, S. Mirdamadi, M. Mousavi, African Journal of Biotechnology Vol. 10(69), pp. 15600-15606, 7 November, 2011
- 76** Changes in physicochemical properties, lipolysis and proteolysis of Lighvan cheese during ripening, 2012, Shahab Lavasani A.R., Ehsani, M.R., Mirdamadi S., Mousavi S.M., International Journal of Dairy Technology, **66(1)**, 54-70
- 77** Lighvan Cheese Supplemented with *B. lactis*, Shahab Lavasani A.R., Ehsani M.R., Mirdamadi S., Mousavi S.M., International Journal of Dairy Technology, In Press
- 78** A comparative study between inhibitory effects of *L. lactis* and nisin on select pathogenic bacteria in Iranian UF Feta cheese., Mirdamadi Saeed, Agha Ghazvini Shadi, Falahpour Masoud, Tafreshi Say-yed Hesameddin , Sheykhinejad Ali, International Journal of Dairy Technology, **In Press**
- 79** Study of proteolysis and lipolysis of probiotic Lighvan cheese, 2012, Shahab Lavasani A.R. M.R. Ehsani M.R., Mirdamadi S., Mousavi S.M., International J. of agriscience vol 2(4)341-352
- 80** Screening and characterization of bacteriocins produced by some strains of Lactobacillus spp. Isolated from Iranian dairy products, 2011, Mirdamadi S., Tangestani M., Journal of food hygiene , 1(3) 55-70
- 81** Pilot plant production of lactic acid by Lactobacillus casei subsp. Casei, 2011, Mirdamadi S., Journal of food hygiene ,1(4)9-22
- 82** Nisin-loaded chitosan/alginate nanoparticles ; A hopeful hybrid biopreservative, (2013), Maryam Zohri, Mohamad Shafiee, Saeed Mirdamadi, Homa Behmadi, Mehdi Hoseini Nasr , Sima Eshgi, Mehdi Shafiei, Ali Jabbari Arabzadeh Journal of Food Safety ISSN 1745-4565, 2013 Wiley Periodicals, Inc.
- 83** The comparative assessment of ACE-inhibitory and antioxidant activities of peptide fractions obtained from fermented camel and bovine milk by Lactobacillus, rhamnosus PTCC 1637, 2013, Moslehisad, Ehsani , Salami, Mirdamadi , Ezzatpanah , Niasari Naslaji Moosavi, International Dairy Journal, 29, 82-87
- 84** The proteolytic activity of selected lactic acid bacteria in fermenting cow and camel milk and the resultant sensory characteristics of the products, 2013, Moslehisad M., Mirdamadi S., Ehsani M.R., Moosavi M., Ezzatpanah, International Journal of Dairy Technology, 66,1-7
- 85** Survey Study of Lipid Effect on Nisin Nanoliposome Formation and Application in Pasteurized Milk as a Food Model, 2015, Say-yed Hesameddin Tafreshi¹, Saeed Mirdamadi², *APPLIED FOOD BIOTECHNOLOGY*, 2015, 3(2): 7-14
- 86** Characterization of Yeast Protein Enzymatic Hydrolysis and Autolysis in *Saccharomyces cerevisiae* and *Kluyveromyces marxianus* , 2015, M. Mirzaei^a,

S. Mirdamadi^{b*}, M. R. Ehsani^c, M. Aminlari^d, S. E. Hoseini^e, *Journal of Food Biosciences and Technology*, Vol. 5, No. 2, 19-30, 2015

- 87** Purification and identification of antioxidant and ACE-inhibitory peptide from *Saccharomyces cerevisiae* protein hydrolysate, 2015 , Mahta Mirzaei, Saeed Mirdamadi,¹ Mohamad Reza Ehsani Mahmoud Aminlari , Ebrahim Hosseini, *Journal of Functional Foods* 19 (2 0 1 5) 259–268
- 88** A comparative study between inhibitory effect of *L. lactis* and nisin on important pathogenic bacteria in Iranian UF Feta cheese, 2015, Saeed Mirdamadi, Shadi Agha Ghazvini, *Biological Journal of Microorganism* ,Vol. 3,No. 12, 79- 92
- 89** Antioxidant Activity of Camel and Bovine Milk Fermented by Lactic Acid Bacteria isolated from traditional fermented camel milk (Chal) , 2016, Nazila Soleymanzadeh¹, Saeed Mirdamadi¹, Mehran Kianirad, *Dairy Science & Technology*,. (2016) 96:443–457, DOI 10.1007/s13594-016-0278-1
- 90** A Sequential Statistical Approach an Optimized Production of bacteriocin by *Lactobacillus pentosus* Tshs, 2016, Motahari Pariya, Saeed Mirdamadi, *Journal of Food Processing and Preservation*, doi:10.1111/jfpp.12708
- 91** Effect of High Pressure Homogenization on Viability and Physicochemical of Probiotic Stirred Yogurt, (2016), Z. Roostazadeh, Shahab Lavasani P, P, A. R, . Mirdamadi S, *International Journal of Innovative Science, Engineering & Technology*, Vol. 3 Issue 6, June 2016 ,2348 – 7968
- 92** Antioxidant, ACE-Inhibitory and antibacterial activities of *Kluyveromyces marxianus* protein hydrolysates and their peptide fractions,2016, Mahta Mirzaeia, Saeed Mirdamadib, Mohamad Reza Ehsani, Mahmoud Aminlarid, *Functional Foods in Health and Disease* 2016; 6(7): 425-439
- 93** The Effects of Temperature, Salt, and pH on Xanthan Infiltration in Sandy Soil, *Soil Science Society of America Journal*,2016, Rahbari M., Kianirad M., Heydarian M., Mirdamadi S., September 29, 2016
- 94** Microencapsulation effect on the survival rate of *Lactobacillus casei* in simulated gastric and duodenal conditions and heat treatment, 2016, Mohammadi.J.; Mirdamadi.S. ; Javanmard.d., Safavi M ; Basiri A ; *Journal of Innovative Food Technology* , 4(13), 31-43
- 95** Safety evaluation and antimicrobial properties of *Lactobacillus pentosus* 22C isolated from traditional yogurt, 2017 , Paria Motahari, Saeed Mirdamadi, Mehran Kianirad, *Journal of Food Measurement and Characterization*, *Food Measure* (2017) 11:972–978 DOI 10.1007/s11694-017-9471-z
- 96** Microencapsulation effect on the survival rate of *Lactobacillus casei* in simulated gastric and duodenal conditions and heat treatment, 2016, Mohammad, Mirdamadi.S. , Javanmard..M ;Safavi M ; Basiri A., *Innovative food Technology*, Volume 4, Issue 13,31-43
- 97** Incidence of Virulence Determinants and Antibiotic Resistance in Lactic Acid Bacteria Isolated from Iranian Traditional Fermented Camel Milk (Chal), N. Soleymanzadeh, S. Mirdamadi, M. Kianirad, 2017 *Journal of Food Biosciences and Technology* ,Vol. 7, No. 2, 1-8,

- 98** Effects of pH and Fe(III) Concentrations in Xanthan Gum Treatments
- 99** on Soil Penetrability Resistance, Rahbari M., Kianirad M., Heydarian M., Mirdamadi S., Soil Science Society of America Journal, In Press
- 100** Bioactive peptides: production, health effects and application as natural
- 101** supplements for functional foods production, 2017, Mirdamadi, S., Soleymanzadeh, N., Mirzaei, M3, Motahari, P., Journal of Food Hygiene, 7(1), 1-19
- 102** Study of liquid phase method effect on physicochemical, mechanical and bioactivity properties of hydroxyapatite/calcium aluminate bioceramic nanocomposites, Reyhanian, Salehirad, Mirdamadi, Green Processing and Synthesis (GREENPS), In Press.
- 103** Bacteriocins: New generation of antimicrobial peptides , 2017, , P. Motahari1, Z. Amini-Bayat, S. Mirdamadi, JQUMS, Vol.21, No.2, 2017, pp. 79-94
- 104** Effects of using the liquid phase method on the physicochemical, mechanical, and bioactivity properties of hydroxyapatite/calcium aluminate bioceramic nanocomposites, 2018 , Batool Reyhaniyan Zavareh, Alireza Salehirad, Saeed Mirdamadi, Green Processing and Synthesis, 2018. 7,2, 122-131, DOI: 2017-05-19
- 105** Production of antioxidant and ACE-inhibitory peptides from *Kluyveromyces marxianus* protein hydrolysates: purification and molecular docking , , Mahta Mirzaei, Saeed Mirdamadi, Mohamad Reza Ehsani, Mahmoud Aminlari, Journal of Food and Drug Analysis (2018) 696-705,
- 106** Screening of carbon and nitrogen sources using mixture analysis designs for carotenoid production by *Blakeslea trispora*, Sepideh Shariati1 • Davood Zare2 • Saeed Mirdamadi , 2019 . Food Sci Biotechnol <https://doi.org/10.1007/s10068-018-0484-0>
- 107** In vitro and *in silico* studies of novel synthetic ACE-inhibitory peptides derived from *Saccharomyces cerevisiae* protein hydrolysate Mahta Mirzaei, Saeed Mirdamadi, Maliheh Safavi, Mahnaz Hadizadeh, 2019. Bioorganic Chemistry 87 (2019) 647–654
- 108** Novel b-casein derived antioxidant and ACE-inhibitory active peptide from camel milk fermented by *Leuconostoc lactis* PTCC1899: Identification and molecular docking, (2019) , Nazila Soleymanzadeh, Saeed Mirdamadi, Mahta Mirzaei, Mehran Kianirad. International Dairy Journal 97, , Pages 201-208
- 109** Synthesis, in vitro and cellular antioxidant activity evaluation of novel peptides derived from *Saccharomyces cerevisiae* protein hydrolysate: structure–function relationship , (2019) , Mahta Mirzaei, Saeed Mirdamadi, Maliheh Safavi, Davood Zare, Mahnaz Hadizadeh , Mahnaz Mazaheri Asadi, Amino Acids (2019) 51:1167-1175
- 110** Antioxidant activity and protective effects of *Saccharomyces cerevisiae* peptide fractions against H₂O₂-induced oxidative stress in Caco-2 cells , (2019), Mahta Mirzaei, Saeed Mirdamadi , Maliheh Safavi, Journal of Food Measurement and Characterization , doi.org/10.1007/s11694-019-00186-5
- 111** Effects of Ultrasonic and High-pressure homogenization pretreatment on the Enzymatic Hydrolysis and antioxidant activity of yeast protein hydrolysate, Zahereh Sadat Moosavi, Saeed Mirdamadi, Mahta Mirzaei Mohaddeseh Larypoor , Journal of Food Biosciences and Technology, In Press
- 112** An Investigation on the Effects of Hydrolysis Conditions on the Extraction of Antioxidant Peptides from Peanuts , 2020, Food Technology & Nutrition / Summer 2020 / Vol. 17 / No. 3, 5-12

- 113** Comparison of Different Nisin Separation and Concentration Methods: Industrial and Cost-Effective Perspective , 2019, Probiotics and Antimicrobial Proteins, DOI: 10.1007/s12602-019-09607-9
- 114** Structural analysis of ACE-inhibitory peptide (VL-9) derived from *Kluyveromyces marxianus* protein hydrolysate, 2020, Mahta Mirzaei, Saeed Mirdamadi, Maliheh Safavi, Journal of Molecular Structure 1213 (2020) 128199 <https://doi.org/10.1016/j.molstruc.2020.128199>
- 115** Production of Functional Fermented Milk by Lactobacilli Isolated from Traditional Iranian Dairy Products, 2020, Fatemeh Bagheri, Saeed Mirdamadi, Mahta Mirzaei, Maliheh Safavi , journal of Innovative Food Technologies (JIFT), DOI: 10.22104/JIFT.2019.3637.1874, In Press
- 116** Risk Assessment of Isolated Lactobacilli from Traditional Iranian Dairy Products, 2020, Fatemeh Bagheri, Saeed Mirdamadi, Mahta Mirzaei, Maliheh Safavi , , journal of Food Science and Technology, In Press
- 117** The effect of green leaf tea extract on probiotic bacterial viability in watermelon juice ,2020, Souri A., Mirzaei M., Mirdamadi S., , journal of Food Science and Technology, No. 85, Vol. 15, 73-96
- 118** Bioactive peptides from yeast: A comparative review on production methods, bioactivity, structure-function relationship, and stability, 2021, Mirzaei, M., Shavandi, A., Mirdamadi, S., Soleymanzadeh, N., Motahari, P., Mirdamadi, N., Moser, M., Subra, G., Alimoradi, H., Goriely, S., Trends in Food Science & Technology 118 (2021) 297–315, doi: <https://doi.org/10.1016/j.tifs.2021.10.008>.

B: : proceeding books of Conferences (Abstracts):

- 1-Isolation of *Listeria monocytogenes* from abortion samples ., First laboratory Diagnosis congress , 1991, Urmia
- 2-Laboratory production of pectinase , 1991, Mirdamadi S., First Regional Congress of Biotechnology , Iranian Research Organization for Science and Technology (IROST), Tehran, Iran, November 1991
- 3-Screening of lactic acid bacteria for bacteriocin production, 2001, Mirdamadi S., Qaemi N., Ashari Tabar N., The 4th congress of the microbiology , Tehran, Iran, Faculty of medicine, Shahed university Nov. 6-8 , 2001, 25 & 28
- 4-Determination of antibody against *Listeria monocytogenes* during pregnancy and abortion, 2001, Mirdamadi S., Moazami N., Raffii Tehrani Sh., The 4th congress of the microbiology , Tehran, Iran, Faculty of medicine, Shahed university Nov. 6-8 , 2001, 36 & 41
- 5-Soil improvement by applications of biotechnology., 2003, Mirdamadi S., First symposium of biotechnology applications, Jun 10-12, 2003 Iranian Research Organization for Science and Technology, Kerman, Iran
- 6- Chemical modification of penicillin acylase from *E. coli*, 2003, Javadpour, Norouzian, Moazami, Akbarzadeh, Mirdamadi , 11th European congress of biotechnology. Switzerland, 2003
- 7- lactose free milk production by immobilized beta-galactosidase in designed packed bed Bioreactor . 2003, Mirdamadi, Moazami, Gorgani, 11th European congress of biotechnology. Switzerland, 2003

- 8- Immunological and microbiological study of abortion samples for serotype determination of *Listeria monocytogenes* in Iran ., Mirdamadi S. (Tehran, IR) Bloodstream infection.,Denmark, 15th European Congress of Clinical Microbiology and Infectious Diseases (ECCMID).Tuesday, April 05, 2005, 12:00 - 13:00
- 9- The role of partial purification in characteristics of monospecific antisera , 15th ECCMID (European congress of clinical microbiology and infectious diseases) Vaez J., Akbarzadeh A., Aslani M., Abulhasani M., Norouzian D., Chinicar S., Mirdamadi S., Farahmand B., Denmark, April 2005
- 10- the influence of biopsy specimens washing before rapid urease test on *Helicobacter pylori* diagnosis, 15th ECCMID (European congress of clinical microbiology and infectious diseases) Vaez J., Akbarzadeh A., Norouzian D.,Amini A., Khedmat H., Jeihoonian M., Mirdamadi S., Farahmand B., Denmark, April 2005
- 11- Isolation of lactobacilli producing peptide antibiotics , 2004, Mirdamadi S., Ashari Tabar N., Norouzian D., Akbarzadeh A. ,Farahmand B., Vaez J. , 155th Meeting of Society for General Microbiology , 6-9 september 2004, Trinity college , Dublin, Irland,
- 12- Continuous degradation of Formaldehyde by Immobilized isolated bacteria, 2005, Saeed Mirdamadi, Afsaneh Rajabi, Farzaneh Aziz Mohseni, Azim Akbarzadeh, Pooneh Khalilzadeh, Javad vaez , 1st International conference on environmental, industrial, and applied microbiology (BioMicroWorld 2005) March 15-18th 2005 , Badajoz, Spain
- 13-Screening of Hexamine degrading bacteria, 2005, Saeed Mirdamadi, Afsaneh Rajabi, Farzaneh Aziz Mohseni, Azim Akbarzadeh, Pooneh Khalilzadeh, Behrokh Farahmand 1st International conference on environmental, industrial, and applied microbiology (BioMicroWorld 2005) March 15-18th 2005 , Badajoz, Spain ,
- 14 - Modification on absorption steps for monospecific antiserum production in large scale,2005, Vaez J., Akbarzadeh A., Aslani M., Abulhasani M., Norouzian D., Chinicar S., Mirdamadi S., Farahmand B., 1st International conference on environmental, industrial, and applied microbiology (BioMicroWorld 2005) March 15-18th 2005 , Badajoz, Spain,
- 15-Human Therapeutic Morphine Vaccine: Safety and Immunogenicity, 2005, Akbarzadeh A., Norouzian D., Mirdamadi S., Bakhtiari S. M., Afshar P., Farahmand B., Vaez J., Emadzadeh M.K., Mofidian M. A., Safavi K. . 1st International conference on environmental, industrial, and applied microbiology (BioMicroWorld 2005) March 15-18th 2005 Badajoz, Spain
- 16-Determination of Lf/ml (Limes Flocculation) Morphine Vaccine, 2005, Akbarzadeh A., Norouzian D., Mirdamadi S., Bakhtiari S. M., Afshar P., Farahmand B., Vaez J., Emadzadeh K., Mofidian M. A., Safavi K. , International conference on environmental , industrial and applied microbiology (BioMicroWorld-2005) , Badajoz, Spain , 15-18 March 2005.
- 17-Probiotic effects study of isolated Lacobacilli from Iran, 2004, Mirdamadi S.,Ashari Ttabar N., Norouzian D., Akbarzadeh A., Farahmand B., Vaez J., The 2nd congress on applied biology (international approach), 29-30 sep., 2004 , Mashhad, Iran,

- 18- Batch and fed batch production of L(+) Lactic acid by stirred Tank Reactor. 2004 , Mirdamadi S., Rajabi A., Aziz Mohseni F., Farzi M., Sharifi N., The 2nd congress on applied biology (international approach), 29-30 sep., 2004 , Mashhad, Iran,
- 19-Evaluation of optimized conditions of lactic acid production using taguchi method by *Lactobacillus casei* subsp. *casei* , 2004 , Mirdamadi S., Beikmohamadi L., Rajabi A., Aziz Mohseni F., Farzi M.,The 2nd congress on applied biology (international approach),, 29-30 sep., 2004 , Mashhad, Iran,
- 20 - Lactic acid production by immobilized *Lactobacillus casei* subsp. *casei* , 2004, Mirdamadi S., Farzi M., Rajabi A., Aziz Mohseni F., Sharifi N., The 2nd congress on applied biology (international approach), 29-30 sep., 2004 , Mashhad, Iran,
- 21 -Optimization of phytase production by *Aspergillus ficcium.*, 2004, Sharifi N., Hosseynipajoo Kh., Mirdamadi S., Aziz Mohseni F. , The 2nd congress on applied biology (international approach), 29-30 sep., 2004 , Mashhad, Iran,
- 22-Morphine vaccine and the biological effect of its antibody against morphine in blood system., 2004, Akbarzadeh A., Norozian D., Mirdamadi S., Afshar P., Farahmand B., Vaez J., Emadzadeh K., The 2nd congress on applied biology (international approach), 29-30 sep., 2004 , Mashhad, Iran,
- 23-Partial purification and catalytic characterization of phytase enzyme of *Aspergillus ficcum.*, 2004, Hosseynypajoo Kh., Sharifi N., Mirdamadi S., Aziz Mohseni F., 12th Iranian biology conference, 31 Aug -2 sep 2004, Hamadan University
- 24-Comparison of lactic acid production by free and immobilized *lactobacillus casei* . 2004, , Mirdamadi S., Farzi M., Rajabi A., Aziz Mohseni F., Sharifi N., 12th Iranian biology conference, 31 Aug -2 sep 2004 , Hamadan University,
- 25-Batch and fed batch production of L(+)lactic acid by *lactobacillus casei* subsp *casei.*, in stired tank reactor. 2004, Mirdamadi S., Rajabi A., Aziz Mohseni F., Farzi M., Sharifi N., 12th Iranian biology conference, 31 Aug - 2 sep 2004 , Hamadan University,
- 26- Comparison of Microbiological and immunological methods with molecular based methods for *Listeria monocytogenes* detection in abortion., Mirdamadi S., Moazami N., Norozian D., Akbarzadeh A., 2004, Medical Laboratory conference ,(Past, present and Future) , 2004, Tehran, Iran, 42-43
- 27- Isolation of *Clostridium* Spp. For microbial enhanced oil recovery., 2005. Mazahari Asadi M., Mohamadi S., Mirdamadi S., First congress of biology and future , May 9-15 , 2005
- 28-L(+) Lactic acid production from cane molasses by *Lactobacillus casei* subsp. *Casei* PTCC 1608, 2005, Mirdamadi S., Beikmohamadi L., Rajabi A., Mohseni A F., The 7th Iranian congress of microbiology , Semnan University of medical sciences, Semnan, 1-3 Feb 2005,
- 29- Survey of production of L(+) Lactic acid with different carbon Sources in stirred tank reactor by *Lactobacillus casei* ssp. *Casei* ., 2005, Mirdamadi S., Rajabi A., Mohseni A F., The 7th Iranian congress of microbiology , Semnan University of medical sciences, Semnan, 1-3 Feb 2005,

- 30- Scale up of Lactic acid production from lab scale to pilot plant scale in STR., 2006, Mirdamadi S., Rajabi A., Aziz Mohseni F., Atashgahi S., 2th FEMS congress of European Microbiologists , Integrating Microbial Knowledge into human life, 2006, July 4-8, Madrid Spain
- 31- Screening and purification of bacteriocin produced by isolated Lactobacilli from yoghurt . 2007, Tangestani M., Mirdamadi S., Mohseni AF., Amirmozafari N., The 5th National Biotechnology Congress of IRAN., 24-26 Nov. 2007, Summit meeting conference hall., Tehran, IRAN
- 32) Microbial production of alpha-galactosidase for enzyme therapy of flatulence, 2006, Falahpour M., Bakhtiari MR., Mirdamadi S, The 6th Iranian Congress of Gastroenterology and Hepatology (ICGH6) 21-24 November 2006 Mashhad Iran.
- 33) The effect of supplementation by different nitrogen sources on the production of lactic acid from cane molasses by Lactobacillus casei subsp. Casei PTCC 1608 , 2006, Beik Mohamadi L., Mirdamadi S., Rajabi A., Aziz Mohseni F., The 8th National Congress of Microbiology 23-25 May 2006- Isfahan -Iran
- 34) Pilot plant production of lactic acid in media containing ruptured Sacchromycess cervisia by STR . 2006, Mirdamadi S., Rajabi A., Aziz Mohseni F. Atashgahi S., The 8th National Congress of Micro biology 23-25 May 2006- Isfahan -Iran
- 35) Optimization of lactic acid production by immobilized cells of Lactobacillus casei subsp. Casei , 2006, Mirdamadi S., Atashgahi S., Roayayi M., Aziz Mohseni F., Hamed J., The 8th National Congress of Microbiology 23-25 May 2006- Isfahan -Iran
- 36) Immobilization of Lactobacillus casei spp casei in alginate capsules and polyurethane foam for lactic acid production, 2006, Mirdamadi S., Atashgahi S., Roayaei M., Rajabi A., Aziz Mohseni F., Hamed J., 10th Iranian pharmaceutical Sciences Conference (IPSC 2006), Shahid Beheshti University, 21-24 August 2006 Tehran, Iran
- 37) Batch and fed batch production of L(+)lactic acid , 2005, Mirdamadi, S, Rajabi, A, Akbarzadeh, A, 12th European Congress on Biotechnology, AUG 2005, Denmark
- 38) Survey of production of L(+)Lactic acid by Lactobacilli and improvement of production by *Lactobacillus casei subsp. Casei* PTCC 1608, 2005, Mirdamadi S., Rajabi A., Beikmohammadi L., Aziz Mohseni F., 13th Iranian Biology Conference and First International Conference of Biology . 20-24 August 2005. Guilan university , Rasht ,
- 39) Continuous hydrolysis of lactose milk and whey by immobilized beta-galactosidase, 2007, Mirdamadi S., Moazami N., 10th European Nutrition Conference July 10-13, 2007 Paris, France
- 40) Screening of lactobacillus strains for bio-preservative production and probiotic activities from Iranian Yogurt., 2007, Mirdamadi S., Aziz Mohseni F., Fallahpour M., Tangestani M., 10th European Nutrition Conference July 10-13, 2007 Paris, France
- 41) Design and characterization of a stimulated immobilized enzyme system for raffinose removal in beet molasses., 2007, Fallahpour M., Mirdamadi S., Bakhtiari MR, 13th European congress on biotechnology., 16-19 september 2007 Barcellona , Spain ,

- 42- Effect of electrolytic system on validity of rapid urease test for *H. pylori* detection., 2005, Vaez J., Akbarzadeh A., Nourozian D., Amini M., Khedmat H., Jihoonian M., Mirdamadi S., Farahmand B., The 7th Iranian congress of microbiology , Semnan University of medical sciences, Semnan, 1-3 Feb 2005,
- 43) Investigation of effects of the internal rotation barrier of θ_4 dihedral angle of the cell membrane 1,2-dilauroyl-sn-glycero-3-phosphatidylcholine on energy & NMR isotropic shift with a GIAO study. S. Afsharnezhad, M. Monajemi, MR Jafari, S. Mirdamadi, 7th Iranian Biophysical Chemistry conference 18-19 July 2006
- 44) An Onsager continuum model study for detection of the effects of polar environment on the conformation and NMR isotropic shift of the membrane cell 1,2-dilauroyl-sn-glycero-3-phosphatidylcholine., S. Afsharnezhad, M. Monajemi, MR Jafari, S. Mirdamadi, 7th Iranian Biophysical Chemistry conference 18-19 July 2006
- 45) Optimization of parameters affect on nisin production. 2008, Mirdamadi,s., Tafreshi H., Norouzian D., Khatami Sh., Sardari S.,International Biotechnology Symposium(IBS-2008), Dalian Institute of chemical Physics, Oct. 12-17 2008, Dalian ,China
- 46) Inhibitory efficacy of *Lactococcus lactis* on food born pathogens and spoilage bacteria during associated culture.,2008 , Mirdamadi S., Agha Ghazvini Sh., Ehsani MR., Falahpour M.,Tafreshi H.,International Biotechnology Symposium(IBS-2008), Dalian Institute of chemical Physics, Oct. 12-17 2008, Dalian ,China
- 47- Evaluation of microbiological methods for the isolation of bifidobacteria from dairy products (using culture media and fructose 6- phosphoketolase enzyme), 2008, Heidarpour M., Mirdamadi S., Ghorashi A., Ghobadi M., ., The 9th Iranian congress of microbiology , Kerman, 248,
- 48) Production and Nano-Formulation of Nisin in Liposome as a slow Release Preservative Against Important Food-Born Pathogens in Uf Cheese,2009, S. Mirdamadi, S. Agha Ghazvini, H. Tafresh , 14th European Congress on Biotechnology , Barcelona, Spain
- 49) Application of Response Surface Methodology to Optimize Conditions for Lipase Production of a Newly Isolated *Pseudomonas* spp., 2009, N.Akbari, S.Ghasempur, N. Ghaemi, S. Rezaie, S. Mirdamadi, K. Khajeh, 14th European Congress on Biotechnology , Barcelona, Spain
- 50) Chitosan/alginate nanoparticles for bactericidal protein delivery in food, 2010, .Zohri , Nomani , Haririan , M.Ehsani , S..Mirdamadi, 14th International Biotechnology Symposium and Exhibition, Rimini, Italy
- 51) Role of encapsulated nisin in liposomes on inhibition of food-born pathogens in comparison with free nisin, 2010, S. Mirdamadi, S.Agha Ghazvini, M. Falahpour, M.R. Ehsani , H. Tafreshi , 14th International Biotechnology Symposium and Exhibition, Rimini, Italy

- 52) Improvement and operation of new advanced diagnosis methods by research based analysis of results of laboratory test., 2010, Mirdamadi S., Fallahpour M., Ghiasi M., Mostafavi S., 3th International & 8th National congress on quality improvement in clinical laboratory., April 21-23, Tehran, Iran
- 53) Role of clinical laboratories in personalized medicine, 2010, Fallahpour M., Bakhtiari M.R., Mirdamadi S., 3th International & 8th National congress on quality improvement in clinical laboratory., April 21-23, Tehran, Iran
- 54) Study of fermentation conditions on nisin production by *Lactococcus lactis* as a probiotic. 2010, Tafresfi S.H., Mirdamadi S., Norouzian D., Khatami Sh., Sardari S., First national probiotic and functional foods congress., 21-22 April, Tehran, Iran
- 55) Probiotic effects on human gastrointestinal tract., 2010, Mirdamadi S., Mostafavi S., Ghiasi M., Agha Ghazvini Sh., First national probiotic and functional foods congress., 21-22 April, Tehran, Iran
- 56) Isolation Bifidobacterium from traditional dairy products by classical and PCR methods., Haydarpour M., Mirdamadi S., Mokhtari F., 2010, First national probiotic and functional foods congress., 21-22 April, Tehran, Iran
- 57) Isolation and investigation of different strains of important industrial lactic acid bacteria, 2010, Mirdamadi S., Ahmadi Beh-Azin H., Poorghasemian M., Faezi Ghasemi M., Agha Ghazvini Sh., 2010, First national probiotic and functional foods congress., 21-22 April, Tehran, Iran
- 58) Assessing the inhibitory effect of *Lactococcus lactis* as a probiotic bacteria on food borne spoilage and pathogenic bacteria., 2010, Mirdamadi S., Agha Ghazvini Sh., Fallahpour M., Ahmadi Beh-Azin H., First national probiotic and functional foods congress., 21-22 April, Tehran, Iran
- 59) Nanobiotechnology and Drug Delivery, 2011, Mirdamadi S, First International & 12th Iranian congress of microbiology, Kermanshah, Iran., 23-26 May
- 60) Industrial Biocatalyst technology, From Bacteria to Enzyme., 2011, Mirdamadi S, First International & 12th Iranian congress of microbiology, Kermanshah, Iran., 23-26 May
- 61) Study on survival of *Bifidobacterium Lactis* during ripening of Lighvan cheese, 2011, Lavasani Sh., Mirdamadi S., Heydarpour M., First International & 12th Iranian congress of microbiology, Kermanshah, Iran., 23-26 May
- 62) Study on survival of *Bifidobacterium Lactis* during ripening of Lighvan cheese 2011, Lavasani Sh., Mirdamadi S., Heydarpour M., The first national probiotic and prebiotic congress of Iran., University of Shahid Beheshti, Tehran. Iran, 20-21 May
- 63) Nanobiotechnology and Drug Delivery, 2011, Mirdamadi S, First international & 12th Iranian congress of Microbiology, Kermanshah
- 64) Industrial Biocatalyst technology, From Bacteria to Enzyme, 2011, Mirdamadi S, First international & 12th Iranian congress of Microbiology, Kermanshah
- 65) Isolation and screening of bacteriocin and protease producing lactic acid bacteria from traditional Iranian fermented dairy products, 2011,

- Mirdamadi S., Alinaghizadeh N., Agha Ghazvini Sh., Mabani S, Bio Micro World 2011 14-16 September, , Spain
- 66) Isolation and identification of β -galactosidase producing *Lactobacilli* from traditional dairy products, 2011, Somayeh Mabani, Saeed Mirdamadi, Abas, Akhavan Sepahy, Shadi Aghaghazvini, Negar Alinaghizadeh, Bio Micro World 2011 14-16 September, , Spain
 - 67) An Introduction to Biotechnology , 2011, Saeed Mirdamadi, 29 Nov - 1 Dec. 2011, Regional seminar of New trends in biotechnology research and their potential in developing countries , Brunei
 - 68) An Introduction to Biotechnology Trends In Islamic republic of IRAN, 2011, Saeed Mirdamadi, 29 Nov - 1 Dec. 2011, Regional seminar of New trends in biotechnology research and their potential in developing countries , Brunei
 - 69) A comparative study between inhibitory effects of *L. lactis* as a probiotic strain and encapsulated nisin in nano particle on selected pathogenic bacteria in cheese.” Saeed Mirdamadi, Bacteriophage and probiotics alternatives to antibiotics, July 1-4 2012 Tbilisi, Georgia
 - 70) Screening, characterization, production and application of bacteriocins produced by lactic acid bacteria isolated from Iranian dairy products” (abstract code: 182), Mirdamad , Tafreshi, Agha Ghazvini, The II International Conference on Antimicrobial Research - ICAR2012, 21 Nov 2012 , Lisbon . Portugal
 - 71) ACE-inhibitory activity of peptide fractions of camel and bovine milk by *Lactobacillus fermentum*, 2013, Maryam Moslehisad , Mohamad reza Ehsani, Maryam Salami, Saeed Mirdamadi, Moosavi Movahedi, , 1st Tabriz international life science & 12th Iran biophysical chemistry conference, May2013, Tabriz , IRAN
 - 72) STUDY OF PHAGE INFECTION IN LACTIC ACID BACTERIA ISOLATED FROM HOME MADE IRANIAN DAIRY PRODUCTS , 2014, MONA BASMECHI, SAEED MIRDAMADY, FARZANEH MOHSENY, FATEMEH BAGHERI, 15TH INTERNATIONAL IRANIAN CONGRESS OF MICROBIOLOGY,
 - 73) Antibiotic resistance of lactic acid bacteria isolated from home-made Iranian dairy products, 2014, MONA BASMECHI, SAEED MIRDAMADY, FARZANEH AZIZ MOHSENY, FATEMEH BAGHERI, 15TH INTERNATIONAL IRANIAN CONGRESS OF MICROBIOLOGY,
 - 74) Protein recovery in *S.cervisea* and *Kluyveromyces marxiznus* as a food and feed supplement, 2014, Mahta Mirzaei, Saeed Mirdamadi, Mohamad Reza Ehsani, International Conference in Emerging Trends in Biotechnology, 2014
 - 75) Bacteriocin of lactic acid bacteria: Kinetic of growth based on antagonism against gram positive and gram negative pathogenic bacteria, 2014, Paria Motahari, Saeed Mirdamadi, Mehran Kiani Rad, Masoud Fallahour, , International Conference in Emerging Trends in Biotechnology, 2014
 - 76) Free radical scavenging and antioxidant activity of whey from camel fermented milk, 2014, N. Soleymanzadeh , S. Mirdamadi, , International Conference in Emerging Trends in Biotechnology, 2014
 - 77) Kinetic Study of Bacteriocin Produced By Isolated LAB on Gram Positive and Gram Negative Pathogenic Bacteria, 2014, Paria motahari, Saeed mirdamadi, 15TH INTERNATIONAL IRANIAN CONGRESS OF MICROBIOLOGY, 2014

- 78) Evaluation of antioxidant activity in lactic acid bacteria camel fermented milk, 2014, Nazila Soleymanzade, Saeed Mirdamadi Mehrdad Kianirad, 15TH INTERNATIONAL IRANIAN CONGRESS OF MICROBIOLOGY , 2014
- 79) Antibacterial peptide fractions from *Saccharomyces cerevisiae* and *Kluyveromyces marxianus* protein hydrolysates, Mirzaei, M; Mirdamadi, S; Ehsani, M R., The 16th International and Iranian Congress of Microbiology, 25 Aug 2015 Tehran
- 80) Considering the production of antioxidant peptides during physical-enzymatic treatment and autolysis of *Saccharomyces cerevisiae*, Mirzaei, M; Mirdamadi, S; Ehsani, M R; Aminlari, M; Hoseini , 1st international and 9th National Biotechnology Congress of Islamic Republic of Iran, Shahid Beheshti University, 24 May 2015
- 81) Cosidering the production of ACE-inhibitory peptides in the yeast extract of *Kluyveromyces marxianus*, , Mirzaei, M; Mirdamadi, S; Ehsani, M R; Aminlari, M; Hoseini , 1st international and 9th National Biotechnology Congress of Islamic Republic of Iran, Shahid Beheshti University, 24 May 2015
- 82) Bioactive peptide with antioxidant and ACE inhibitory activities purified from *Kluyveromyces Marxianus* protein hydrolysates, 2016, Mirzaei, M; Mirdamadi, S; Aminlari M. Ehsani, M R., Second Annual International conference on Biology, June 2016 Greece.

Inventions & Patents :

- 1) Elimination of microbial contamination in production line of soft drink factory without any chemical inhibitors , Saeed Mirdamadi, Patented in IRAN
- 2) Isolation of new strain of *Bifidobacterium EU594328* from Iranian dairy products. Haydarpour, Ghoreishi, Mirdamadi, Shamsara, Salehi Tabar, Patented in Gene bank
- 3) Isolation of new strain of *Bifidobacterium EU594329* from Iranian dairy products. Haydarpour, Ghoreishi, Mirdamadi, Shamsara, Salehi Tabar , Patented in Gene bank
- 4) Design and Production of new fermented camel milk contain anti-oxidant and anti- hypertension bioactive peptides
- 5) Production, formulation and field evaluation of biopolymers as a new bio-mulch for sand and dust fixation in the desert
- 6) The upgraded process for the production of bioactive peptides (antioxidants and antihypertensive effects) of *Kluyveromyces Marxianus* (PTCC 5195)