



## **Shahram Sabourirad**

**Date of Birth:** 16 September 1985

### **CONTACT**

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### **Education**

**Ph.D. in Food Science and Engineering (Food Industries Technology)**  
Islamic Azad University, Damghan — 2017  
**GPA:** 19.9

**M.Sc. in Food Science (Food Technology)**  
Islamic Azad University, Damghan — 2011–2013  
**GPA:** 19.5

**B.Sc. in Agricultural Engineering (Food Industries)**  
Islamic Azad University, Damghan — 2004–2008  
**GPA:** 16.75

### **Professional Experience**

**Deputy and Executive Consultant to the Vice-Chancellor for Food and Drug**  
Semnan University of Medical Sciences — 2025–Present

**Director of Supervision and Evaluation of Food, Beverage, Cosmetics & Health Products**  
Food and Drug Administration, Semnan University of Medical Sciences — 2022–Present

**Executive Consultant to the President of Semnan University of Medical Sciences (Food & Drug Affairs)**  
2025–Present

**Member, Committee for Anti-Corruption and Conflict of Interest Prevention** — 2025–Present

**Head of Prevention and Combatting of Smuggling of Health-Related Goods**  
Food and Drug Administration, Semnan University of Medical Sciences — 2008–Present

**Secretary, Technical Committee for Issuance, Amendment, and Renewal of Health Licenses for Production Facilities** — 2022–Present

**Secretary, University Committee for Coordination and Implementation of Food Safety Management Systems (FSMS)** — 2022–Present

**Member, National Salt Working Group, Food and Drug Organization** — 2011–Present

**Member, National Committee for Coordination and Implementation of PMS Project** — 2024–Present

**Member, Provincial Health Messaging Council (Semnan)** — 2025–Present

**Member, Performance Evaluation Committee, Inspection & Performance Management Office**

Semnan University of Medical Sciences — 2025–Present

**Special Inspector and Head of Complaints Handling**

Food and Drug Administration, Semnan University of Medical Sciences  
— 2023–Present

**Member, Iranian Physiology and Pharmacology Congress** — 2023–2024

**Member, Knowledge-Based Development Headquarters**

Semnan University of Medical Sciences — 2022–Present

**Representative of the Complaints Handling Unit**

Inspection & Performance Management Office — 2025–Present

**Expert, Food and Beverage Supervision Office**

Food and Drug Administration, Semnan University of Medical Sciences  
— 2008–2022

**Quality Control Manager & Technical Supervisor, Food Production Units** — 2007–2008

## Teaching Experience

**Phenolic Compounds as Antioxidants in the Oil Industry**

Food and Drug Administration, Semnan University of Medical Sciences — 2024

**Inspection Procedures and Complaints Handling**

Food and Drug Administration, Semnan University of Medical Sciences — 2023

## Honors & Awards

**National Outstanding Manager in Food Sector** — 2023

**National Outstanding Manager in Cosmetics & Hygiene Sector** — 2024

**Outstanding Employee, Food and Drug Administration, Semnan** — 2024

**Outstanding Employee, Food and Drug Administration, Semnan** — 2022

## Publications & Research

**Optimization of Phenolic Extraction from Mango Peel Using Ultrasonic Method, Encapsulation of Extract, and Its Effect on Oxidative Stability of Soybean Oil Under Accelerated Storage Conditions (ISI)** — 2023

**Assessment of Knowledge, Attitude, and Practice Regarding Whole Wheat Bread**

Food and Drug Administration, Semnan University of Medical Sciences  
— Poster, 2024

## Certifications & Training Courses

- Principles and Fundamentals of GMP and Quality Control Indicators
- Sampling of Food and Beverages
- National Gathering of Food Product Supervisors
- Formulation Review of Oral-Care Hygiene Products (Toothpaste)
- National Gathering of Cosmetics Product Supervisors
- Ethics and Legal Principles in Health System
- ISO 9001 • ISO 22000 • ISO 17025 • HACCP
- Halal Requirements
- Tobacco Control Guidelines and Procedures
- Identification of Authorized Imported Health-Related Products vs. Smuggled Goods
- Formulation Review of Toothpaste and Mouthwash Products
- Meat Product Production Processes
- Flour Production Technology and Related Industries
- General Principles of Factory Hygiene
- Organic Products in Food Industries
- Sugar Refining and Crystallization Processes
- Risk Analysis Methods for Food Safety Hazards
- Formulation of Cosmetic Products & TTAC Registration
- Audit System & Expert Evaluation Procedures
- Monitoring and Control for Result Assurance
- Modern Food Packaging Technologies
- Food Hygiene and Safety in Emergency Situations
- Food Safety at Retail Level
- Beneficial Food-Grade Molds
- Public Awareness and Dietary Pattern Improvement
- Tea Technology
- Rice Variety Quality Evaluation & Pesticide Residues
- Food Contaminants (PCBs)
- Biodegradable and Edible Biopolymers

- Pesticides and Their Residues
- Food, Cosmetic & Hygiene Colorants
- Needle-Stick Injury Prevention
- Acrylamides in Foods
- Food Migration Issues
- Procedures for Facility Licensing and Source Registration
- Detection of Counterfeit and Illegal Health-Related Products (TTAC System)
- PAHs and Heavy Metal Contaminants
- Probiotics & Prebiotics in Foods
- Food & Beverage Source Registration
- Food-Borne Diseases & Poisonings
- Brucella Detection in Food
- Lipid Chemistry & Trans Fatty Acids
- Safety Management Systems Evaluation & Training
- Detection of *Listeria monocytogenes*, *Campylobacter*, *Yersinia enterocolitica*
- Synthetic & Natural Additives
- Quality Management Documentation Requirements
- Traceability and Anti-Counterfeit Labeling
- PRP Evaluation in Industrial Plants
- Quality Control Principles in Food
- Nanotechnology in Food Industry
- Sugar & Sweetener Production Technology
- Essential Oils & Extract Production Methods
- Technical Instructions for Technical Managers
- Grain & Cereal Products Technology
- Food & Hygiene Labeling Regulations
- Polymer and Plastic Packaging Materials
- Food Industry Technical Terminology
- Food Contamination, Storage and Spoilage
- Edible Oil Industry Technology

- Fraud Detection in the Food Industry
- Food Preservation Principles
- Food Hygiene & Safety
- Canned & Semi-Canned Food Technology
- Food-Contact Packaging Materials
- Hazard Analysis Systems
- Iodine Deficiency Disorder Prevention Monitoring
- Consumer Complaints Handling Procedures
- Sampling Principles
- Parasitology Quality Control in Labs
- Laboratory Diagnosis of Diabetes & Thyroid Disorders
- Hospital Quality Indicators
- Microbiology Quality Control
- Detection of Non-Fermenting Bacteria
- Enterobacteriaceae Laboratory Diagnosis
- Standardization Workshops
- Cocci Bacteria Workshop
- Food Microbiology