

Setareh G. Shiroodi

201 Crossroads Loop, #301, Yorktown, VA 23693

Email: shiroodi@vt.edu, sshiroodi@yahoo.com

Education

- Ph.D. in Food Science: Department of Nutrition and Food Science, University of Maryland, College Park, MD (2014).
- M.S. In Food Science and Technology: Department of Food Science and Technology, Science and Research Azad University, Tehran, Iran (2010).
- B.S. in Food Science (Food Hygiene and Quality Control): Department of Food Science, Shahid Beheshti University, Tehran, Iran (2003).

Work and Research Experience

- August 2018- Present: Postdoctoral Scholar, Virginia Seafood Agricultural Research and Extension Center, Virginia Tech University.
- March 2016- August 2018: Postdoctoral Scholar, Department of Food Science & Technology, UC Davis.
- October 2014- October 2015: Postdoctoral Research Associate, School of Food Science, Washington State University.
- 2012- 2014: Graduate Research Assistant, Department of Nutrition and Food Science, University of Maryland.
- 2009- 2010: Graduate Student Researcher, Department of Nutrition and Food Science, Shahid Beheshti University, Tehran.
- 2004- 2009: Food scientist- Tak Sabz Consulting Group, Tehran, Iran. Feasibility study for new product development in agro-food processing industry.

Technical Courses and Certificates

- **Produce Safety Alliance Train-the-Trainer Course**, Sacramento, CA, USA, 2017.
- **Acidified Foods Manufacturing School**, Davis, CA, USA, 2016.
- **Product Development for Value-Added Prepared Foods Workshop**, Spokane, Washington, USA, 2015.
- **Food Safety Modernization Act (FSMA) Workshop**, Seattle, Washington, USA, 2014.
- **Food Safety and Nutrition Risk Assessment**, University of Maryland, College Park, MD, USA, 2013.
- **Food Polymer Science**, University of Maryland, College Park, MD, USA, 2013.
- **HACCP**, University of Maryland, College Park, MD, USA, 2012.
- **Mechanisc of Food Processing**, University of Maryland, College Park, MD, USA, 2012.

Publications

Peer-reviewed

- Ovissipour, M., **Shiroodi, S. G.**, Racso, B. A., Tang, J., & Sablani, S. (2018). Electrolyzed water and mild-thermal processing of Atlantic salmon (*Salmo salar*): Reduction of *Listeria monocytogenes* and changes in protein structure. *International Journal of Food microbiology*, 276, 10-19.
- **Shiroodi, S. G.**, Nesaie, S., Ovissipour, M., Al-Qadiri, H. M., Racso, B. A., & Sablani, S. (2016). Biodegradable polymeric films incorporated with nisin: Characterization and efficiency against *Listeria monocytogenes*. *Food and Bioprocess Technology*, 9(6), 958-969.
- **Shiroodi, S. G.**, Ovissipour, M., Ross, C. F., & Rasco, B. A. (2016). Efficacy of electrolyzed oxidizing water as a pretreatment method for reducing *Listeria monocytogenes* contamination in cold-smoked Atlantic salmon (*Salmo salar*). *Food Control*, 60, 401-407.
- Al-Qadiri, H. M., Al-Holy, M. A., **Shiroodi, S. G.**, Ovissipour, M., Govindan, B. N., Al-Alami, N., & Rasco, B. (2016). Effect of acidic electrolyzed water-induced bacterial inhibition and injury in live clam (*Venerupis philippinarum*) and mussel (*Mytilus edulis*). *International Journal of Food Microbiology*, 231, 48-53.
- Al-Qadiri, H. M., Ovissipour, M., Al-Alami, N., Govindan, B. N., **Shiroodi, S. G.**, & Rasco, B. (2016). Efficacy of neutral electrolyzed water, quaternary ammonium and lactic acid-based solutions in controlling microbial contamination of food cutting boards using a manual spraying technique. *Journal of Food Science*, 81(5), M1177-M1183.
- **Shiroodi, S. G.**, Rasco, B., & Martin Lo, Y. (2015). Influence of xanthan-curdan hydrogel complex on freeze-thaw stability and rheological properties of whey protein isolate gel over multiple freeze-thaw cycle. *Journal of Food Science*, 80(7), E1498-E1505.
- **Shiroodi, S. G.**, & Martin Lo, Y. (2015). The effect of pH on the rheology of mixed gels containing whey protein isolate and xanthan-curdan hydrogel. *Journal of Dairy Research*, 82(4), 506-512.
- Ovissipour, M., Rasco, B., **Shiroodi, S. G.**, Modanlow, M., Gholami, S., & Nemati, M. (2013). Antioxidant activity of protein hydrolysates from whole anchovy sprat (*Clupeonella engrauliformis*) prepared using endogenous enzymes and commercial proteases. *Journal of the Science of Food and Agriculture*, 93(7), 1718-1726.
- **Shiroodi, S. G.**, Mohammadifar, M. A., Gorji, E. G., Ezzatpanah, H., & Zohouri, N. (2012). Influence of gum tragacanth on the physicochemical and rheological properties of kashk. *Journal of Dairy Research*, 79(01), 93-101.

Book chapter

- **Shiroodi, S. G.**, Ovissipour, M. (2018). Electrolyzed water application in fresh produce sanitation. In: "Postharvest Disinfection of Fruits and Vegetables". Edited by Mohammed Wasim Siddiqui. Elsevier. (ISBN: 9780128126981)

Conference presentations and talks

- **Shiroodi, S. G.**, & Harris, L. J. (2018). Survival of *Listeria monocytogenes* in imazalil with added peracetic acid and in soda ash fresh citrus fungicide solutions. IAFP, Salt Lake City, USA.
- **Shiroodi, S. G.** (2017). Fresh citrus food safety fungicide application; characterization and mitigation of *Salmonella* and *Listeria* risks. Citrus Safety Meeting (California Citrus Quality Council), Lindcove, CA.
- **Shiroodi, S. G.**, Moyne, A. L., Harris, L. J. (2017). Efficacy of peracetic acid for inactivation of foodborne pathogens in imazalil fungicide Used in citrus packinghouses. IAFP, Tampa, USA.
- Ovissipour, M., Pokhrel, P., Wang, J., **Shiroodi, S. G.**, Bajaj, P., Rasco, B., Sablani, S. (2015). Determination of un-freezable water in pea protein isolate and hydrolysates as a function of degree of hydrolysis using differential scanning calorimeter (DSC). IFT, Chicago, USA.
- **Shiroodi, S. G.**, & Martin Lo, Y. (2014). Characterization of interaction between whey protein isolate and xanthan-curdan hydrogel to improve freeze thaw stability. IFT, New Orleans, USA.
- **Shiroodi S. G.**, & Martin Lo, Y. (2013). Effect of xanthan curdlan hydrogel complex on gelling properties of catfish surimi. IFT, Chicago, USA.
- Y. Martin Lo, Williams, P. D., & **Shiroodi, S. G.** (2012). Stabilization of frozen food texture due to post-processing temperature fluctuations using hydrogel complex formed by biopolymers. IUFOST 2012-16th World Congress of Food Science and Technology, Brazil.
- **Shiroodi, S. G.**, Mohammadifar, M. A., & Ezzatpanah. H. (2010). Influences of gum tragacanth (*Astragalus. gossypinus*) on rheological properties of Iranian sauce based on fermented milk. IUFOST 2010- 15th world Congress of Food Science and Technology, Cape Town, South Africa.

Awards

- Travel Grant Award for 2018 Center for Produce Safety (CPS) Research Symposium, Charlotte, NC. June 2018.
- Goldharber Travel Grant, University of Maryland. 2014.
- The Honor Society of Agriculture, Gamma Sigma Delta. Certificate of high scholarship, outstanding achievement or service. University of Maryland National Capital Area. May 2014.

Society Memberships

- Institute of Food Technology (IFT)
- International Association for Food Protection (IAFP)
- American Society for Microbiology (ASM)