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Genel Bakış

Kazem Alirezalu is presently working at the Department of Food Engineering within the Faculty of Agriculture at Atatürk University. His research focuses on enhancing the safety of meat and meat products through the application of natural preservatives and novel packaging. Additionally, he explores the elimination of allergens and the detoxification of food mycotoxins using innovative technologies.

Görev yeri: Doç. Dr. · Ziraat Fakültesi Dekanlığı

Web of Science Araştırma Alanları: Food Science & Technology

Scopus Konu Alanları (ASJC): Toxicology · Pharmaceutical Science · Nutrition and Dietetics · Polymers and Plastics · Pollution · Health, Toxicology and Mutagenesis · Food Science · Multidisciplinary

Eğitim ve Yetkinlikler

- Doktora** (2012 – 2016)
Tabriz University · İran
- Yüksek Lisans** (2008 – 2011)
Tabriz University · İran
- Lisans** (2003 – 2007)
Gorgan University of Agricultural Sciences and Natural Resources · İran

Mesleki Deneyim

- Doç. Dr.** (2026 – Devam ediyor)
Atatürk Üniversitesi · Ziraat Fakültesi Dekanlığı
- Doç. Dr.** (2016 – Devam ediyor)
Tabriz University

Yayınlar

- Improvement of oxidative stability, microbiological and sensory properties, and shelf life of chicken breast meat using Artemisia fragrans essential oil-loaded oleogel coating** (2026)
Milad Yaghoubi, **Kazem Alirezalu**, Arezou Alizadeh-Mivehforoush, Charalampos Proestos, Emel Öz, Elmira Mahdian, Mona Hosseini Khameneh, A M Abd El-Aty, Fatih Ramazan Istanbulgil, Fatih Öz
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2. **A Comprehensive Review of ϵ -Polylysine as a Novel Ingredient for Enhancing Meat Products Through Advanced Production Techniques and Antimicrobial Actions** (2025)
Sahar Nottagh, **Kazem Alirezalu**, Milad Yaghoubi, Farzaneh Hadi, Mehran Moradi, Mehdi Gharekhani, Amin Mousavi Khaneghah
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3. **The role of plant oils/lipids as innovative fat replacers in various food products: A review** (2025)
Kok Jia-Wei, Ming Fu, Abu Bakar Asyurul-Izhar, Lilis Suryaningsih, Dicky Tri Utama, **Kazem Alirezalu**, Mohammad Rashedi Ismail-Fitry
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4. **Probiotic-incorporated active packaging solutions for meat and meat products: A review of benefits and recent applications** (2025)
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5. **Enhancement of sausages shelf life using natural antimicrobials and propolis extract** (2025)
Milad Yaghoubi, **Kazem Alirezalu**, Sahar Nottagh, Seyed Hadi Naghizadeh, Seyed Amir Seyed Moslemi, Majid Olyayee, Mahnaz Manafi Dizajyekan, Bahram Fathi-Achachlouei
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6. **Phytochemical and morpho-physiological response of *Melissa officinalis* L. to different NH_4^+ to NO_3 ratios under hydroponic cultivation** (2024)
Farzad Safaei, Abolfazl Alirezalu, Parviz Noruzi, **Kazem Alirezalu**
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7. **Optimizing nitrite content in powders from plasma-activated egg whites for meat preservation using response surface methodology** (2024)
Monika Marcinkowska-Lesiak, **Kazem Alirezalu**, Arkadiusz Szpicer, Ewelina Pogorzelska-Nowicka, Adrian Stelmasiak, Andrzej Poltorak
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8. **Feeding pomegranate pulp to Ghezel lambs for enhanced productivity and meat quality** (2024)
Zabihollah Nemati, Saeid Amirdahri, Ardashir Asgari, Akbar Taghizadeh, Shahida Anusha Siddiqui, Magsoud Besharati, **Kazem Alirezalu**, Benjamin W.B. Holman
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9. **Enhancing Encapsulation Efficiency of Chavir Essential Oil via Enzymatic Hydrolysis and Ultrasonication of Whey Protein Concentrate-Maltodextrin** (2024)
Nasrin Beigmohammadi, Seyed Hadi Peighambaroust, Asad Mohammad Amini, **Kazem Alirezalu**
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10. **Ensemble machine learning as a mathematical approach to predict high-voltage electric field-assisted removal of color and oxidative indices from soybean oil using the activated porous electrodes** (2024)
Maryam Mousavifard, Elahe Abedi, **Kazem Alirezalu**
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11. **Acheta domesticus (house cricket) as human foods - An approval of the European Commission - A systematic review** (2024)
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12. **Enhancing beef sausage packaging with calcium alginate active film infused with nisin and ϵ -polylysine nanoparticles and beetroot extract** (2024)
Milad Yaghoubi, **Kazem Alirezalu**, Seyed Mohammad Mazloomi, Monika Marcinkowska-Lesiak, Sodeif Azadmard-Damirchi, Seyed Hadi Peighambardoust, Javad Hesari, Anahita Rastgoo, Yuthana Phimolsiripol, Amin Mousavi Khaneghah
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13. **The effects of double gelatin containing chitosan nanoparticles-calcium alginate coatings on the stability of chicken breast meat** (2023)
Rashid Safari, Milad Yaghoubi, Monika Marcinkowska-Lesiak, Hamid Paya, Xiaohong Sun, Anahita Rastgoo, Mirmehdi Rafiee, **Kazem Alirezalu**
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14. **Production and characterization of nondairy gluten-free fermented beverage based on buckwheat and lentil** (2023)
Mir-Hossein Mousavi, Mehdi Gharekhani, **Kazem Alirezalu**, Leila Roufegarinejad, Sodeif Azadmard-Damirchi
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15. **Application of oleaster leaves (*Elaeagnus angustifolia* L.) essential oil and natural nanoparticle preservatives in frankfurter-type sausages: An assessment of quality attributes and stability during refrigerated storage** (2023)
Milad Yaghoubi, **Kazem Alirezalu**, Javad Hesari, Seyed Hadi Peighambardoust, Monika Marcinkowska-Lesiak, Younes Barzegar, Seyed Razi Hoseinian-Khosrowshahi, Krystian Marszałek, Amin Mousavi Khaneghah
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16. **Physicochemical Characteristics of Pork Liver Pâtés Containing Nonthermal Air Plasma-Treated Egg White as an Alternative Source of Nitrite** (2023)
Monika Marcinkowska-Lesiak, **Kazem Alirezalu**, Adrian Stelmasiak, Iwona Wojtasik-Kalinowska, Anna Onopiuk, Arkadiusz Szpicer, Andrzej Poltorak
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17. **Production of restructured beef jerky using blood plasma solutions activated by non-thermal atmospheric plasma** (2023)
Monika Marcinkowska-Lesiak, Magdalena Zalewska, **Kazem Alirezalu**, Iwona Wojtasik-Kalinowska, Anna Onopiuk, Andrzej Póttorak
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18. **The effect of different ammonium to nitrate ratios on antioxidant activity, morpho-physiological and phytochemical traits of Moldavian balm (*Dracocephalum moldavica*)** (2022)
Ali Naseri, Abolfazl Alirezalu, Parviz Noruzi, **Kazem Alirezalu**
SCIENTIFIC REPORTS, Cilt 12, Sayı 1 · DOI: [10.1038/s41598-022-21338-6](https://doi.org/10.1038/s41598-022-21338-6)
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19. **Development and Application of Dual-Sensors Label in Combination with Active Chitosan-Based Coating Incorporating Yarrow Essential Oil for Freshness Monitoring and Shelf-Life Extension of Chicken Fillet** (2022)
Seyed Hadi Peighambaroust, Milad Yaghoubi, Azam Hosseinpour, **Kazem Alirezalu**, Maral Soltanzadeh, Mohammadreza Dadpour
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20. **Production of nitrite-free frankfurter-type sausages by combining ϵ -polylysine with beetroot extracts: An assessment of microbial, physicochemical, and sensory properties** (2022)
Ali Ayaseh, **Kazem Alirezalu**, Milad Yaghoubi, Zahra Razmjouei, Shima Jafarzadeh, Krystian Marszałek, Amin Mousavi Khaneghah
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21. **Combined effects of calcium-alginate coating and Artemisia fragrance essential oil on chicken breast meat quality** (2022)
Kazem Alirezalu, Amir Hossein Moazami-Goodarzi, Leila Roufegarinejad, Milad Yaghoubi, Jose M. Lorenzo
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22. **Powdered Activated Carbon Treatment of Sugar Beet Molasses for Liquid Invert Sugar Production: Effects of Storage Time and Temperatures** (2022)
Boukaga Farmani, Miljana Djordjević, Samad Bodbodak, **Kazem Alirezalu**, Afshin Ghanbarpour
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23. **Quality aspects and safety of pulsed electric field (PEF) processing on dairy products: a comprehensive review** (2022)
Maral Soltanzadeh, Seyed Hadi Peighambaroust, Patricia Gullon, Javad Hesari, Beatriz Gullón, **Kazem Alirezalu**, Jose Lorenzo
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Derleme · Uluslararası
24. **COMBINED ENZYMATIC DEGRADATION OF DEXTRAN AND STARCH TOWARDS ENHANCEMENT OF THE RAW CANE SUGAR JUICE FILTRATION EFFICIENCY** (2022)
Boukaga Farmani, Miljana Djordjević, Samad Bodbodak, Mehdi Younessi-Hamzekhanlu, **Kazem Alirezalu**
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25. **Improvement of the antioxidant activity, phytochemicals, and cannabinoid compounds of Cannabis sativa by salicylic acid elicitor** (2021)
Elham Mirzamohammad, Abolfazl Alirezalu, **Kazem Alirezalu**, Asadaolah Norozi, Afsaneh Ansari
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Tam Makale · Uluslararası
26. **Fatty acid composition, phytochemicals and antioxidant potential of Capparis spinosa seeds** (2021)
A. Bodaghzadeh, **Kazem Alirezalu**, S. Amini, A. Alirezalu, R. Domínguez, J.M. Lorenzo
Grasas y Aceites, Cilt 72, Sayı 4 · DOI: [10.3989/gya.0890201](https://doi.org/10.3989/gya.0890201)
Tam Makale · Uluslararası
27. **ε-polylysine coating with stinging nettle extract for fresh beef preservation** (2021)
Kazem Alirezalu, Hosein Shafaghi Movlan, Milad Yaghoubi, Mirian Pateiro, José M. Lorenzo
MEAT SCIENCE, Cilt 176 · DOI: [10.1016/j.meatsci.2021.108474](https://doi.org/10.1016/j.meatsci.2021.108474)
Tam Makale · Uluslararası
28. **Packaging of beef fillet with active chitosan film incorporated with ε-polylysine: An assessment of quality indices and shelf life** (2021)
Kazem Alirezalu, Samira Pirouzi, Milad Yaghoubi, Maryam Karimi-Dehkordi, Shima Jafarzadeh, Amin Mousavi Khaneghah
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29. **Antimicrobial polyamide-alginate casing incorporated with nisin and ε-polylysine nanoparticles combined with plant extract for inactivation of selected bacteria in nitrite-free frankfurter-type sausage** (2021)
Kazem Alirezalu, Milad Yaghoubi, Leila Poorsharif, Shadi Aminnia, Halil Ibrahim Kahve, Mirian Pateiro, José M. Lorenzo, Paulo E. S. Munekata
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Tam Makale · Uluslararası
30. **Effect of aloysia citrodora essential oil on biochemicals, antioxidant characteristics, and shelf life of strawberry fruit during storage** (2021)
Habib Shirzad, Abolfazl Alirezalu, **Kazem Alirezalu**, Milad Yaghoubi, Bahareh Ghorbani, Mirian Pateiro, José M. Lorenzo
METABOLITES, Cilt 11, Sayı 5 · DOI: [10.3390/metabo11050256](https://doi.org/10.3390/metabo11050256)
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31. **Applications of carboxymethyl cellulose- and pectin-based active edible coatings in preservation of fruits and vegetables: A review** (2021)
Sima Panahirad, Mohammadreza Dadpour, Seyed Hadi Peighambari, Maral Soltanzadeh, Beatriz Gullón, **Kazem Alirezalu**, Jose M. Lorenzo
Trends in Food Science and Technology, Cilt 110, ss. 663–673 · DOI: [10.1016/j.tifs.2021.02.025](https://doi.org/10.1016/j.tifs.2021.02.025)
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32. **Impact of ginger root powder dietary supplement on productive performance, egg quality, antioxidant status and blood parameters in laying japanese quails** (2021)
Zabihollah Nemati, Zahra Moradi, **Kazem Alirezalu**, Maghsoud Besharati, António Raposo
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33. **Efficacy of stinging nettle extract in combination with ϵ -polylysine on the quality, safety, and shelf life of rainbow trout fillets** (2021)
Kazem Alirezalu, Milad Yaghoubi, Zabihollah Nemati, Boukaga Farmani, Amin Mousavi Khaneghah
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34. **Effect of chitosan coating incorporated with artemisia fragrans essential oil on fresh chicken meat during refrigerated storage** (2021)
Milad Yaghoubi, Ali Ayaseh, **Kazem Alirezalu**, Zabihollah Nemati, Mirian Pateiro, José M. Lorenzo
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35. **The effect of dietary supplementation with inorganic or organic selenium on the nutritional quality and shelf life of goose meat and liver** (2021)
Zabihollah Nemati, **Kazem Alirezalu**, Maghsoud Besharati, Benjamin W. B. Holman, Mohammadreza Hajipour, Benjamin M. Bohrer
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36. **Combined effects of ϵ -polylysine and ϵ -polylysine nanoparticles with plant extracts on the shelf life and quality characteristics of nitrite-free frankfurter-type sausages** (2021)
Kazem Alirezalu, Javad Hesari, Milad Yaghoubi, Amin Mousavi Khaneghah, Abolfazl Alirezalu, Mirian Pateiro, José M. Lorenzo
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37. **Effect of pasteurization and ripening temperature on chemical and sensory characteristics of traditional motal cheese** (2020)
Ashkan Rezaei, **Kazem Alirezalu**, Sodeif Azadmard Damirchi, Javad Hesari, Photis Papademas, Rubén Domínguez, José M. Lorenzo, Milad Yaghoubi
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38. **Assessment of dietary selenium and vitamin E on laying performance and quality parameters of fresh and stored eggs in Japanese Quails** (2020)
Zabihollah Nemati, Hosain Ahmadian, Maghsoud Besharati, Steven Lesson, **Kazem Alirezalu**, Rubén Domínguez, José M. Lorenzo
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39. **Phytochemical constituents, advanced extraction technologies and techno-functional properties of selected Mediterranean plants for use in meat products. A comprehensive review** (2020)
Kazem Alirezalu, Mirian Pateiro, Milad Yaghoubi, Abolfazl Alirezalu, Seyed Hadi Peighambardoust, Jose M. Lorenzo
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41. **Physicochemical characterization, antioxidant activity, and phenolic compounds of hawthorn (*Crataegus* spp.) fruits species for potential use in food applications** (2020)
Abolfazl Alirezalu, Nima Ahmadi, Peyman Salehi, Ali Sonboli, **Kazem Alirezalu**, Amin Mousavi Khaneghah, Francisco J. Barba, Paulo E.S. Munekata, Jose M. Lorenzo
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42. **Improvement of physicochemical, sensory and shelf life stability of beef fillet using nettle leaf extract in combination with epsilon polylysine** (2020)
Kazem Alirezalu, H. Shafaghi Movlan, M. Younessi-Hamzekhanlu, B. Farmani, O. Fathizadeh
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44. **The effects of nisin and nisin-nanoparticles as nitrite replacement on physicochemical, microbiological, sensory properties and shelf life of frankfurter type sausage** (2020)
Kazem Alirezalu, Javad Hesari, Maghsoud Besharati, Milad Yaghoubi, Zabihollah Nemati, Haidar Malayeri
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45. **Nutritional, chemical, syneresis, sensory properties, and shelf life of Iranian traditional yoghurts during storage** (2019)
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46. **Study of phytochemical composition and antibacterial effects of *Artemisia fragrans* Willd. essential oil in different seasons** (2019)
M. Younessi-Hamzekhanlu, B. Farmani, **Kazem Alirezalu**, O. Fathizadeh, M. Sabzi Nojadedh
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47. **Combined effect of natural antioxidants and antimicrobial compounds during refrigerated storage of nitrite-free frankfurter-type sausage** (2019)
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49. **Physicochemical Properties and Nutritional Composition of Black Truffles Grown in Iran** (2016)
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50. **Microwave pretreatment of seeds to extract high quality vegetable oil** (2011)
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