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Address: Department of Horticultural Science, Faculty of Agriculture, Agricultural Sciences and Natural Resources University of Khuzestan, Mollasani, Iran.

RESEARCH INTERESTS

- Scion/Rootstock interactions
- Molecular and biochemical aspects involved in the graft incompatibility
- Genetic variation in fruit tree populations
- Improve shelf-life of fruits in postharvest
- Edible coating

POSITION

- **Assistant Professor of Pomology**, Department of Horticultural Science, Faculty of Agriculture, Agricultural Sciences and Natural Resources University of Khuzestan, Mollasani, Iran.

EDUCATION: (Visiting Researcher)

- **Università Politecnica delle Marche**, Ancona, Italy. (2014- Six month)
Supervisor: prof. Bruno Mezzetti.

(Ph.D.)

- **Tarbiat Modares University (TMU)**, Tehran, Iran.
Ph.D. in Physiology and breeding of fruit trees (2010-2015)
Thesis Title: Scion/Rootstock interactions and graft incompatibility mechanism of some pear rootstocks (*Pyrus* sp.).
Supervisor: prof. Dr. K. Arzani & Dr. A. Yadollahi

My Ph.D. dissertation is a part of a National program and entitled “Scion/Rootstock interactions and graft incompatibility mechanism of some pear rootstocks (*Pyrus* spp.)” supervised by Professor Kazem Arzani.

(M.Sc.)

- **Tarbiat Modares University (TMU)**, Tehran, Iran.
M.Sc. in Horticulture Science (Pomology) (2008-2010)

Thesis Title: Evaluation of genetic variation in some European pear (*Pyrus communis* L.) rootstock seedling populations.

Supervisor: prof. Dr. K. Arzani

(B.Sc.)

- **Ferdowsi university of Mashhad**, Mashhad, Iran.
B.Sc. in Horticulture Science (2004-2008)
Thesis Title: Evaluation of quantity and quality of Minituber production in potato.
Supervisor: Dr. H. Arouiee.
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HONORS

- **Distinguished TMU student Award** in 2011, Tarbiat Modares University.
 - **Exceptional Talent Committee Winner** for Ph.D. Entrance, 2010.
 - **Patent entitled "Bioherbicide formulation"**. Industrial Property General Office, Iran, 2009. (No. 0084480)
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TEACHING EXPERIENCES

- **Agricultural Sciences and Natural Resources University of Khuzestan**, 2010-present:

BSc: Temperate zone Fruits, Tropical and Subtropical zone Fruits, Small fruits, Pomology skills, Principles and methods of Plant propagation, Principles of horticulture, Greenhouse management.

MSc: Fruit trees breeding, Fruit trees physiology, Nursery and certified Fruit trees, Complementary postharvest physiology, Complementary fruit trees, Practices of fruit trees, Basics of organic greenhouse crop production.

WORK EXPERIENCES

- **Supervisor of mushroom production complex**. 2007. Entrepreneurship Committee of Ferdowsi university of Mashhad, Mashhad, Iran.
 - **Assistant Professor of Pomology**, 2015-present. Department of Horticultural Science, Faculty of Agriculture, Agricultural Sciences and Natural Resources University of Khuzestan, Mollasani, Iran.
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PUBLICATIONS: BOOKS

- Hesami, M., **Rahmati-Joneidabad, M.** and Kafi, M. 2018. The potential for the use of mutant ornamental plants for reclamation of arid lands. Environmental Planning and Management. Cambridge Scholars Publishing. Edited by: Jafari, H. R., Karimi, S. and Alavipoor, F. S. (Chapter 7).
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JOURNAL PAPERS

- Shoor, M., Tehranifar, A., Nematy, S.H., Salahvarzy, Y., Mokhtarian, A. and **Rahmati, M.** 2009. Evaluation and determination of chilling and freezing resistance in three commercial grape cultivars (*Vitis vinifera* L.) in north of Khorasan. *Environmental Stresses in Agricultural science*. 2(2): 159-169. (In Persian).
 - Ebadi, M.T., **Rahmati, M.**, Azizi, M. and Hassanzadeh Khayyat, M. 2011. The effects of different drying methods (natural method, oven and microwave) on drying time, essential oil content and composition of Savory (*Satureja hortensis* L.). *Planta Medica (Journal of Medicinal Plant and Natural Product Research)*. 77(12): 1299.
 - Ebadi, M.T., **Rahmati, M.**, Azizi, M., Hassanzadeh Khayyat, M. and Dadkhah, A. 2013. The effects of different drying methods on drying time, essential oil content
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and composition of basil (*Ocimum basilicum* L.). *Iranian Journal of Medicinal and Aromatic Plants*. 29(2): 425-437. (In Persian).

- Najafzade, R., **Rahmati, M.** and Arzani, K. 2014. Management of rainwater catchment in rain fed orchards. *Iranian Journal of Rainwater Catchment Systems*. 4(3): 31-40. (In Persian).
- **Rahmati, M.**, Arzani, K., Yadollahi, A. and Abdollahi, H. 2015. Influence of rootstock on vegetative growth and graft incompatibility in some pear (*Pyrus* spp.) cultivars. *Indo-American Journal of Agricultural and Veterinary Sciences*. 3(1): 25-32.
- **Rahmati, M.**, Arzani, K. and Yadollahi, A. 2015. Variation in some European pear (*Pyrus communis* L.) rootstock seedling populations using morphological characters. *Seed and Plant Improvement Journal*. 31(2): 391-397. (In Persian).
- Delfan Hasanzadeh, K., Pzhvak, F. and **Rahmati, M.** 2015. Studying the possibility of introducing Vetiver grass as a suitable urban parks planting in climate change condition (Case study: Ahvaz city, Iran). *Indo-American Journal of Agricultural and Veterinary Sciences*. 3(4): 18-23.
- Hesami, M., Naderi, R., Yoosefzadeh-Najafabadi, M. and **Rahmati, M.** 2017. Data-driven modeling in plant tissue culture. *Journal of Applied Environmental and Biological Sciences*. 7(8): 37-44.
- Taki, M., Rohani, A. and **Rahmati-Joneidabad, M.** 2018. Solar thermal simulation and applications in greenhouse. *Information Processing in Agriculture*. 5(1): 83-113.
- Taki, M., Abdanan Mehdizadeh, S., Rohani, A., Rahnama, M. and **Rahmati-Joneidabad, M.** 2018. Applied machine learning in greenhouse simulation; new application and analysis. *Information Processing in Agriculture*. 5(2): 253-268.
- Hesami, M. and **Rahmati-Joneidabad, M.** 2018. Morphological characterization of *Ficus religiosa* genotypes in Iran by multivariate analysis. *Hortscience*. 53(7):932–936.
- Noshad, M., **Rahmati-Joneidabad, M.** and Badvi, Z. 2019. Effects of natural mucilage as an edible coating on quality improvement of freshly-cut apples. *Nutrition and Food Sciences Research*. 6(2): 21-27.
- Hamdani, M., Taki, M., Rahnama, M., Rohani, A. and **Rahmati-Joneidabad, M.** 2020. Prediction the inside variables of even-span glass greenhouse with special structure by artificial neural network (MLP-RBF) models. *Journal of Agricultural Machinery*. 10(2): 213-227. (In Persian).
- Rezaei-Zafarghandi, M.S. and **Rahmati-Joneidabad, M.** 2020. Indirect shoot organogenesis and in vitro root formation of *Antirrhinum majus* L. by using of sodium nitroprusside. *Advances in Horticultural Science*. 34(1): 105-111.
- Rezaei-Zafarghandi, M.S. and **Rahmati-Joneidabad, M.** 2020. Effects of thidiazuron on in vitro shoot regeneration of *Morus alba*. *Biotechnologia*. 101(1): 55-61.

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- Mirzaei, A., **Rahmati-Joneidabad, M.**, Noshad, M. and Alizadeh Behbahani, B. 2020. Evaluating aflatoxin standards of business partner's impact on Iran Pistachio export. *Food Science and Technology*. 17(102): 1-10.
 - Noshad, M., Jooyandeh, H., **Rahmati-Joneidabad, M.** and Ghodsi Sheikhjan, M. 2021. In vitro investigation of the antimicrobial activity of Dezfuli orange peel essential oil with and without common antibiotics on some pathogenic bacteria. *Food Science and Technology*. 18(111): 159-167. (In Persian).
 - **Rahmati-Joneidabad, M.** and Alizadeh Behbahani, B. 2021. Investigation of the antifungal effect of *Myrtus communis* essential oil on *Penicillium digitatum* and *Penicillium italicum* (the green and blue fungi of orange). *Food Science and Technology*. 17(109): 1-8. (In Persian).
 - Noshad, M., Alizadeh Behbahani, B., Jooyandeh, H. and **Rahmati-Joneidabad, M.** 2021. Utilization of *Plantago major* seed mucilage containing Citrus limon essential oil as an edible coating to improve shelf-life of buffalo meat under refrigeration. *Food Science & Nutrition*. Under press.
 - **Rahmati-Joneidabad, M.** and Alizadeh Behbahani, B. 2021. Evaluation of the antifungal effect of *Froriepia subpinnata* essential oil on *Aspergillus niger* (black mold) and *Botrytis cinerea* (gray mold) grape poisoning agent: A study" in ... *Food Science and Technology*. 17(108): 75-83.
 - F Motazedian, M Taki, R Farhadi, **M Rahmati-Joneidabad**. 2022. Energy Flow Simulation of the Uneven Span Glass Greenhouse with Special Structure using Computational Fluid Dynamics (CFD). *Journal of Agricultural Machinery* 12 (4), 497-513.
 - S Tajdinian, **M Rahmati-Joneidabad**, MH Ghodoum Parizipour. 2022. Macroalgal treatment to alleviate the strawberry yield loss caused by *Macrophomina phaseolina* (Tassi) Goid. in greenhouse cultivation system. *Frontiers in Sustainable Food Systems* 6, 1089553.
 - **M Rahmati-Joneidabad**, B Alizadeh Behbahani. 2022. Chemical properties and evaluation of growth inhibitory and lethal activity of fungi causing spoilage and mold after apple fruit harvest using *Salvia mirzayanii* essential oil. *Journal of food science and technology (Iran)* 19 (131), 223-231.
 - M Noshad, B Alizadeh, H Jooyandeh, **M Rahmati**, M Ghodsi, R Ghorani, 2022. The use of Okra gum-Peppermint essential oil bioactive edible coating to improve shelf-life of buffalo meat. *Journal of Food Research* 32 (4), 13-36.
 - B Alizadeh Behbahani, M Noshad, **M Rahmati-Joneidabad**. 2022. Determination of chemical composition and evaluation the antimicrobial activity of *Olea europaea* leaf extract against pathogenic bacteria "in vitro" *Iranian Food Science and Technology Research Journal* 18 (5), 603-614.

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- **M Rahmati-Joneidabad.** 2022. Identification of chemical compounds of *Ocimum basilicum* essential oil and its effect on inhibiting the growth of fungi causing postharvest rots in apple. *Research in Plant Metabolites* 1 (1), 11-23.
 - M Noshad, B Alizadeh Behbahani, **M Rahmati-Joneidabad.** 2022. Determination of total phenolic and flavonoid contents, radical scavenging potential and antimicrobial activity of ethanolic extract of *Quercus persica* on *Salmonella typhi*. *Research in Plant Metabolites* 1 (1), 50-62.
 - M Noshad, B Alizadeh Behbahani, **M Rahmati-Joneidabad.** 2022. Investigation of the chemical properties and antimicrobial activities of *Humulus lupulus* extract on *Staphylococcus aureus*, *Listeria monocytogenes*, *Escherichia coli*, and. *Journal of food science and technology (Iran)* 19 (126), 143-152.
 - **M Rahmati-Joneidabad.** 2022. Evaluation of chemical and antimicrobial properties of hydroalcoholic extract of artichoke (*Cynara scolymus*) on fungi causing rot in strawberry fruit. *Journal of food science and technology (Iran)* 19 (125), 369-379.
 - M Noshad, B Alizadeh Behbahani, **M Rahmati-Joneidabad.** 2022. Evaluation of antimicrobial activity, antioxidant potential, total phenolic and flavonoid contents of nettle extract: A laboratory study. *Journal of food science and technology (Iran)* 19 (125), 147-156.
 - M Noshad, **M Rahmati-Joneidabad.** 2022. *Capparis spinosa* ethanolic extract: phenol, flavonoid, antioxidant potential and antibacterial activity on *Enterobacter aerogenes*, *Escherichia coli*, *Staphylococcus aureus* and. *Journal of food science and technology (Iran)* 19 (124), 207-216.
 - **M Rahmati**, F Borna, M Heidari. 2023. Identification of chemical compounds of *Foeniculum vulgare* essential oil, antioxidant power, and its antifungal effect on postharvest grape spoilage molds. *Journal of food science and technology (Iran)* 20 (143), 159-168.
 - **M Rahmati**, F Borna, M Heidari. 2023. Determination of total phenols and flavonoids, antioxidant potential and antimicrobial activity of hydroalcoholic extract of *Withania somnifera* against fungi cause spoilage. *Journal of food science and technology (Iran)* 20 (142), 171-180.
 - **M Rahmati-Joneidabad**, B Alizadeh Behbahani, M Noshad. 2023. Investigation of Chemical Properties of Green Tea Ethanolic Extract and Its Inhibitory and Lethal Effects on *Aspergillus niger*, *Botrytis cinerea* and *Rhizopus stolonifera*. *Iranian Food Science and Technology Research Journal* 19 (4), 477-489
 - **M Rahmati**, H Jooyandeh. 2023. Evaluation of the effect of edible coating based on *Lepidium sativum* seed mucilage in combination with *Cinnamomum zeylanicum* essential oil on increasing the shelf life of. *Journal of food science and technology (Iran)* 20 (139), 190-199.
 - **M Rahmati-Joneidabad.** 2023. Evaluation of the effect of edible coating based on *Lepidium sativum* seed mucilage in combination with *Cinnamomum zeylanicum* essential oil on increasing the shelf life of. *Iranian Journal of Food Sciences and Industries* 20 (139).
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- **M Rahmati-Joneidabad**, H Jooyandeh. 2023. Study on chemical compounds, antioxidant activity, and antifungal effect of *Cinnamomum zeylanicum* essential oil on *Rhizopus stolonifera*, *Aspergillus niger*, and *Botrytis cinerea*. *Research in Plant Metabolites* 2 (2), 5-15.
 - A Zibaei-Rad, **M Rahmati-Joneidabad**, BA Behbahani, M Taki. 2023. Assessing the protection mechanisms on *Enterobacter aerogenes* ATCC 13048 by potentially probiotic strain *Lacticaseibacillus casei* XN18: An experimental and modeling study. *Microbial Pathogenesis* 181, 106177.
 - B Alizadeh Behbahani, **M Rahmati-Joneidabad**, M Noshad. 2023. Ethanolic extract of *Prosopis farcta* root: Determination of total phenols and flavonoids, radical scavenging ability and its antimicrobial effect on some bacteria causing. *Iranian Food Science and Technology Research Journal*.
 - R Tamjidi, **M Rahmati**, M Zare Bavani. 2023. Evaluation of the effect of edible coating based on *Shahri Balangu* (*Lalelemantia iberica*) seed mucilage containing cinnamon essential oil on physicochemical, microbial, and. *Journal of food science and technology (Iran)* 20 (135), 59-68.
 - M Shokri, **M Rahmati-Joneidabad**, M Heidari, M Rasouli, A Zareh. 2023. The Effect of Chitosan Edible Coating on Physicochemical Properties and Enzymatic Activity of Grape Fruit Cultivar Fakhri in Cold Storage Conditions. *Iranian Food Science and Technology Research Journal* 19 (1), 95-106.
 - **M Rahmati-Joneidabad**. 2023. Evaluation of total phenol and flavonoids, radical scavenging ability and antifungal effect of *Ficus benghalensis* ethanolic extract on fungi species causing rot in orange fruit. *Journal of food science and technology (Iran)* 19 (132), 173-181.
 - **M Rahmati-Joneidabad**, B Alizadeh Behbahani, M Noshad. 2023. Determination of antioxidant activity, and antifungal effect of *Ferula persica* L hydroalcoholic extract on some fungal strains causing strawberry and grape fruits rot “in vitro”. *Research in Plant Metabolites* 1 (2), 5-15.
 - M Alidadi, **M Rahmati-Joneidabad**, SMJ Sobhani, M Zare Bavani. 2024. Evaluation of biological sustainability indicators of smart greenhouses. *Journal of Environmental Science Studies* 9 (2), 8265-8275.
 - **M Rahmati-Joneidabad**, F Borna, M Heidari. 2024. Identification of chemical compounds of *Foeniculum vulgare* essential oil, antioxidant power, and its antifungal effect on postharvest grape spoilage molds. *Journal of Food Science & Technology* (2008-8787) 20 (143).
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- Ebadi, M.T., **Rahmati, M.**, Azizi, M. and Hassanzadeh Khayyat, M. (2011). The effects of different drying methods (natural method, oven and microwave) on drying time, essential oil content and composition of Savory (*Satureja hortensis* L.). *Planta Medica (Journal of Medicinal Plant and Natural Product Research)*. 77(12): 1299.
 - Ebadi, M.T., **Rahmati, M.**, Azizi, M. and Hassanzadeh Khayyat, M. (2011). The effects of different drying methods (natural method, oven and microwave) on drying time, essential oil content and composition of Basil (*Ocimum basilicum* L.). 42nd International Symposium on Essential Oils, Antalya, Turkey.
 - **Rahmati, M.**, Arzani, K. and Yadollahi, A. (2011). Evaluation of nutrients uptake of two European pear (*Pyrus communis* L.) seedling populations for selection of suitable rootstock for Asian pear (*Pyrus serotina* Rehd.). 7th Congress of Iranian Horticultural Science, Eafehan, Iran. (In Persian)
 - Shoor, M., Tehranifar, A., Nematy, S.H., Salahvarzy, Y., Mokhtarian, A. and **Rahmati, M.** (2009). Evaluation and determination of chilling and freezing resistance in three commercial grape cultivars (*Vitis vinifera* L.) in north of Khorasan. *Environmental Stresses in Agricultural science*. 2(2): 159-169. (In Persian)
 - Mollafilabi, A., Ebadi, M.T., **Rahmati, M.**, Azizi, M. (2009). The effects of some growth media on growth factors, yield and essential oil content of basil (*Ocimum basilicum* L.). 4th Global summit on Medicinal and Aromatic plants, Kuching, Sarawak, Malaysia.
 - **Rahmati, M.**, Yadollahi, A. and Arzani, K. (2009). Nanotechnology and decreasing postharvest wastage in horticulture productions. 4th National Symposium on losses of Agricultural Production, Tehran, Iran. (In Persian)
 - **Rahmati, M.**, Arzani, K. and Yazdani, N. (2009). Morphological characteristics evaluation of some European pear (*Pyrus communis* L.) seedling populations for selection of suitable rootstock for Asian pear (*Pyrus serotina* Rehd.). 6th Congress of Iranian Horticulture Science, Rasht, Iran. (In Persian)
 - **Rahmati, M.**, Ghani, A. and Azizi, M. (2007). Response of *Achillea* species to drought stress induce by Poly Ethylene Glycol in germination stage Third Congress of Medicinal Plants; Shahed University, Tehran, Iran.
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