

Curriculum Vitae

Samira Yeganehzad

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Education

- PhD in Food Science and Technology, 2007- 2012-Ferdowsi University of Mashhad, (FUM), Mashhad, Iran
- MSc in Food Science and Technology, 2005- 2007-Ferdowsi University of Mashhad, (FUM), Mashhad, Iran
- BSc in Food Science and Technology, 2001- 2005-Ferdowsi University of Mashhad, (FUM), Mashhad, Iran

Professional Experience

Assistant Professor, Food Processing Department, Research Institute of Food Science and Technology (RIFST), May 2012 to present

Head of Food Processing Department, Research Institute of Food Science and Technology (RIFST), June 2017 to present

Head of Food Processing Department, Research Institute of Food Science and Technology (RIFST), May 2014 to June 2015

Head of Industrial Collaboration Office, Research Institute of food science and Technology (RIFST), May 2012 to May 2014

Current Research Projects

- Hesarinejad, M.A., Yeganehzad, S. Mohammadifar, M. A. Effect of cold plasma on physical and chemical properties of some proteins and carbohydrates with focus on dairy products to improve nutritional and sensory properties. Joint research project with Technical University of Denmark (DTU), Denmark, 2018 to present
- Yeganehzad, S., Nepovinnykh, N. Production of oleogels for using in dairy and confectionery products. Joint research project with Higher Education Saratov State Agrarian University (SSAU), Saratov, Russia, 2018 to present

Completed research projects

Yeganehzad, S. Effect of processing conditions and some food additives on the formation and stability of egg white foam. No: 71295066, 2017-03-11.

Yeganehzad, S., Pitchikna, N. Optimization of the production process and formulation of gelatin-free marshmallow. Joint research project with: Saratov University. No: 71296024, 2017-10-14.

Rafe, A., Yeganehzad, S., Sadeghian, A. Optimizing the formulation of restructured pimiento strips for using in stuffed olive. Sponsored by: Mahrads Chashni Company. No: 71295050, 2017-09-18.

Yeganehzad, S., Sadeghian, A. Rafe, A. Formulation of a functional beverage using barberry, saffron, jujube and study on physical, chemical and sensory properties. Sponsored by: Adan Noush Birjand Company. No: 71295065, 2017-03-11.

Yeganehzad, S., Shahidi, M., Pahlevanloo, A. Optimization of the production process and formulation of stress reducing low-calorie chocolate containing probiotic strain and bioactive peptide. Sponsored by: Baraka Chocolate Company. No: 71295058, 2017-02-18.

Yeganehzad, S., Elahi, M. Formulation and production of chocolate coated snack based on fig fruit (*ficus carica*). Joint project with: Ferdowsi University of Mashhad. No: 71294010, 2015-08-01.

Yeganehzad, S. Study on development of functional food in Khorasan Razavi province. Sponsored by: Company Industrial Towns of Khorasan Razavi. No: 71293023, 2014-07-05.

Yeganehzad, S., Emadzadeh, B., Najafi, M. Feasibility study of producing emergency dairy products. No: 71291037, 2012-11-10.

Recent Publications

Dabestani, M., Yeganehzad, S. (2019). Effect of Persian gum and Xanthan gum on foaming properties and stability of pasteurized fresh egg white foam, *Food Hydrocolloids*, 87, 550-560.

Faezian, A., Yeganehzad, S., Tighchi, H.A.A. (2019). Simplified model to describe drainage of egg white powder foam containing additives, *Chemical Engineering Science*, 195, 631-641.

- Dabestani, M., Yeganehzad, S., Krzan, M., Miller, R. (2019). Characterization of egg white adsorption layers under equilibrium and dynamic conditions, *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, 568, 29-35.
- Mardani, M., Yeganehzad, S., Ptichkina, N., Kodatsky, Y., Kliukina, O., Nepovinnykh, N., Naji-Tabasi, S. (2019). Study on foaming, rheological and thermal properties of gelatin-free marshmallow, *Food Hydrocolloids*, 93, 335-341.
- Mousavi, S.M.R., Rafe, A., Yeganehzad, S. (2019). Optimization of textural characteristics of restructured pimiento strips by response surface methodology, *Food Science and Nutrition, article in Press*.
- Mousavi, S.M.R., Rafe, A., Yeganehzad, S. (2019). Textural, mechanical, and microstructural properties of restructured pimiento alginate-guar gels, *Journal of Texture Studies, Article in Press*.
- Kiumarsi, M., Shahbazi, M., Yeganehzad, S., Majchrzak, D., Lieleg, O., Winkeljann, B. (2019). Relation between structural, mechanical and sensory properties of gluten-free bread as affected by modified dietary fibers, *Food Chemistry*, 277, 664-673.
- Zendeboodi, F., Yeganehzad, S., Sadeghian, A. (2018). Optimizing the formulation of a natural soft drink based on biophysical properties using mixture design methodology, *Journal of Food Measurement and Characterization*, 12 (2), 763-769.
- Ashkezary, M.R., Yeganehzad, S., Vatankhah, H., Todaro, A., Maghsoudlou, Y. (2018). *Italian Journal of Food Science*, 30 (1), pp. 26-36.
- Nepovinnykh, N.V., Klyukina, O.N., Kodatskiy, Y.A., Ptichkina, N.M., Yeganehzad, S. (2018). Study of the stability of foam and viscoelastic properties of Marshmallow without Gelatin, *Foods and Raw Materials*, 6, 90-98.
- Zayerzadeh, E., Mazaheri, M., Yeganehzad, S., Mohebbi, M. (2018). Investigating the Effect of roasting time on some physicochemical, technological, flowability, antioxidant and sensory properties of roasted soybean flours as cocoa substitute, *Journal of Research and Innovation in Food Science and Technology*, 7(2), 177-196. (In Persian)
- Akbari, F., Asefi, N., Yeganehzad, S. (2018). Effect of gelatin and corn starch on heat resistance and sensory properties of milk chocolate, *Iranian Journal of Nutrition Sciences and Food Technology*, 13(2), 99-106. (In Persian)
- Zendeboodi, F., Yeganehzad, S., Sadeghian, A., (2018). Production of carbohydrate-protein based soft drink powder containing date syrup by spray dryer: evaluation effect of drying carriers on physical properties of the powdered drink, *Iranian Food Science and Technology*, 87 (5), 43-54. (In Persian)
- Yeganehzad, S., Pahlevanloo, A., Kiumarsi, M., Zayerzade, A., Sajadi, A., Shahidi, M., Nadali, N. (2018). Effects of sugar- free chocolate containing α_1 -casein peptide on stress: a survey based on questionnaire data and salivary cortisol concentration measurement, *Journal of Nutritional Science and Dietetics, article in press*.
- Vatankhah, Sh., Mortazavi, Yeganehzad, S., A., Sadeghian, A. (2018). Evaluation of type and concentration of wall materials in D-Limonene microencapsulation to determination of

optimum condition for flavored rock candy production, *Innovative Food Technologies*. 5, 2, 159-176. (In Persian)

Kiumarsi, M., Rafe, A., Yeganehzad, S. (2017). Effect of different bulk sweeteners on the dynamic oscillatory and shear rheology of chocolate, *Applied Rheology*, 27 (6), 1-9.

Yeganehzad, S., Kiumarsi, M., Shahidi, M., Pahlevanloo, A., Khoshkish, M. (2017). Optimization of formulation of dark chocolate using mixture of inulin, isomalt and maltitol, *Innovation in food science and technology*, 9, 3, 73-76. (In Persian)

Yeganehzad, S., Dabestani, M. (2017). Influence of some additives on physical properties of pasteurized liquid egg white, *Journal of Research and Innovation in Food Science and Technology*, 6, 3, 301-312. (In Persian)

Patents

- Yeganehzad, S. Fooladi, E. (2018). Process control and optimization of crystallization of low calorie sugars to produce sugar free rock candy, registered in Iran intellectual property center
- Yeganehzad, S., Vatankhah, Sh., Sadeghian, A., Mortazavi, A., (2018). Production process of flavored rock candy using spray dryer, registered in Iran intellectual property center
- Yeganehzad, S., Sadeghian, A., Zendeboodi., F. (2017). Protein-carbohydrate drink mix powder based on date syrup, registered in Iran intellectual property center
- Yeganehzad, S., Ptichkina, N., Kodatsky, Y., Kliukina, O., Nepovinnikh, N. (2016) Formulation and process of an aerated confectionery product based on protein-carbohydrate, registered in Iran intellectual property center and Russian federation-Eurasian patent organization

Conferences

Kiumarsi, M., Yeganehzad, S. Majchrzak, D. (2018). Monitoring the textural and thermal properties of sugar-free chocolates by sensory evaluation: Effect of particle size distribution. *Euro sense2018*. Italy.

Kiumarsi, M., Majchrzak, D., Yeganehzad, S., Shahbazi, M. (2018). Relation between sensory properties and structural characteristics of gluten-free bread as affected by modified dietary fibers. *Euro sense2018*. Italy.

Krzan, M., Dabestani, M., Yeganehzad, S. (2018). Influence of pH variations on surface properties in saponin / egg white proteins / Persian gum solutions and their mixture. *Eufoam 2018*. Belgium.

Yeganehzad, S., Mardani, M. (2017). Feasibility study on removing gelatin from marshmallow. *Halal International Conference*. Iran, Mashhad.

Yeganehzad, S., Dastango, S., Mosavian. M.T. (2017). Investigation on effects of pulse electric fields on synthetics of extraction of sugar from carrot. *24th National Congress of Food Industry and 1st International Food Technology Congress*. Iran, Tehran.

Yeganehzad, S., Pahlavanloo, Shahidi, M., Adibpoor, N., Khoshkish, M. (2015). Production of functional chocolate using spore forming bacteria, *3rd National Conference on Probiotics*. Iran, Tehran.

Yeganehzad, S. Rabiee, M., Maghsodloo, A., Todaro, A. (2015). Spectrum descriptive analysis and acceptability of low fat model dark chocolate. *3rd International congress of cocoa coffee and tea*. Portugal.

Rafe. A., Yeganehzad, S., Sadeghian. (2015). Effect of whey protein hydrogel in encapsulation of barberry extract. *2nd Conference on Food Science and Technology*. Iran, Isfahan.

Dastangoo, S. Yeganehzad, S., Mosavian. M.T. (2015). Optimization of pulse electric fields in extraction of sugar from carrot using RSM. *3rd Conference on novel advances in chemistry and chemical engineering*. Iran, Mashhad.

Zayerzadeh E., Mazaheri-Tehrani, Yeganehzad, S., Mohebbi, M. (2015). Effect of roasting time on some phiscochemical and technological properties of oak fruit powder . *2nd Conference on Food Science and Technology*. Iran, Isfahan.

Yeganehzad, S., Zendeboodi, F. (2015). Application of different carries for spray drying of different food. *23rd National food technology conference*. Iran, Mashhad.

Yeganehzad, S., Kiumarsi, M., (2015). Effect of xanthan gum and sugar free chocolate product on textural and sensory properties of fig (*ficus carica*) dragee. *23rd National food technology conference*. Iran, Mashhad.

Students

Supervisor, co-supervisor and advisor for more than 20 PhD and MSc students

Awards and Grants

- Top researcher in Research Institute of Food Science and Technology (RIFST) in 2017
- Short training course in Japan (awarded by: Asian Productivity Organization (APO)). Study on partnership between farmers, food processing SMEs and research institutes, in 2014
- Different research grants from Iranian industries for joint projects

Language Knowledge

Persian: Mother tongue

Turkey Azari: Fluent in speaking and reading and basic in writing

English: Fluent in reading, writing and speaking, certification from Iran Language Institute of Iran (Previously: Iran-American cultural association)

French: beginner in reading, writing and speaking