



Research Institute of Food Science & Technology, Mashhad, Iran. [www.rifst.ir](http://www.rifst.ir)

Tel (work): +98 (511) 5425212

Tel (mobile): +98 (915) 3159462

E-mail address: [arambostan@yahoo.com](mailto:arambostan@yahoo.com)

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### Education

(List of all educational institutions attended after high school).

- 2009-2013 *Ph.D. of Science and Technology; Ferdowsi University of Mashhad (FUM), Mashhad, Iran.*  
Production and evaluation of stability of Sage Seed oil Nanostructured Lipid Carriers.
- 2006-2008 *M.Sc. of food science and technology; Ferdowsi University of Mashhad (FUM), Mashhad, Iran.*  
Optimization of crude hydrocolloid extraction from Wild Sage Seed and its time independent rheological properties.
- 2002-2006 *B.Sc. of food science and technology; Tabriz University, Iran.*  
Relevant Courses: Food chemistry, Food microbiology, Food process engineering, Dairy technology, Edible oil technology, Sugar technology, Canning.

### Languages

- Farsi-mother tongue.
- English-excellent knowledge in reading, writing and comprehension.

### Computer skills

- Operating systems: Windows 2000/XP and Windows 7.
- Software: Microsoft office (word, Excel, PowerPoint, outlook), Statistical (Curve Expert, Design Expert, Sigma plot, Origin, Minitab).

### Research Interests

- Food Nanostructure
- Nanostructured lipid carrier
- Nanoencapsulation

### Peer Reviewed Articles

1. Koocheki, A.; Taherian, A; **Bostan, A.** 2013. Studies on the steady shear flow behavior and functional properties of *Lepidium perfoliatum* seed gum. Food Research International, Volume 50, Issue 1, Pages 446-456.

2. **Bostan, A.**; Razavi, S.M.A.; Farhoosh, R. 2010. Optimization of hydrocolloid extraction from wild sage seed (*Salvia macrosiphon*) using response surface methodology. *International Journal Of Food Properties*, 13:1380–1392
3. Razavi, S.M.A.; **Bostan, A.**; Rahbary, R. 2010. Computer image analysis and physico-mechanical properties of wild sage seed (*Salvia macrosiphon*). *International Journal of Food Properties*, Volume 13, Issue 2 , pages 308 - 316
4. Razavi, S.M.A.; **Bostan, A.**; Rezaei, M. Image processing and physic mechanical properties of basil seed (*Ocimum basilicum*). *Journal of Food Process Engineering*, Volume 33 Issue 1, Pages 51 - 64
5. Koocheki, A.; Taherian, A. R.; Razavi, S.M.A.; **Bostan, A.** 2009. Response surface methodology for optimization of extraction yield, viscosity, hue and emulsion stability of mucilage extracted from *Lepidium perfoliatum* seeds. *Food Hydrocolloids* 23 , 2369–2379

## Conference presentation

1. **Bostan, A.**, Mohebbi, M., Haddad khodaparast, M. H., Malaekheh, B. 2013. Fatty acid composition and physicochemical properties of Wild Sage (*Salvia macrosiphon* Boiss) seed oil. *Iranian Food Science & Technology Research Journal*. 9. 279-283
2. **Bostan, A.**; Razavi S.M.A.; Niknia, S.; Razmkhah, S. A Comparative Study on Functional Properties of Novel Seed Gums and Commercial Hydrocolloids. EFFoST 2011, Berlin, Germany
3. **Bostan, A.**; Mehebbi, M.; Nakhchian, H. Application of Image Analysis for Cake Quality Evaluation. EFFoST 2011, Berlin, Germany
4. Razavi, S.M.A.; **Bostan, A.** Rheological characterization of hydrocolloid extraction from wild sage seed as a function of temperature and concentration. ISFRS 2009, Zurich, Swiss (Full Text)
5. **Bostan, A.**; Razavi, S.M.A. Application of Image Processing in measuring small seed's geometrical properties. The 5th National Conference on Agr. Machinery Eng & Mechanization.2008, Mashhad, Iran.

## Book publication

1. Application of Novel Technologies in Food Industries. Seyed Ali Mortazavi et al. (Chapter 7). 2014. TAK publication.

## Research Projects

### Professional Experience

- 2013-present *Assistant Professor,*  
*Department of food nanotechnology, Research Institute of Food Science & Techn*  
*Mashhad, Iran.*
- 2009-2012 R & D Expert in Shahr e Babana Co. Cake producer Company
- 2008- 2009 *Lecturer* (Damghan Islamic Azad University, Semnan, Iran).