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Education

- 2012-2015 *Ph.D. of food engineering; Ferdowsi University of Mashhad (FUM), Mashhad, Iran.*
Evaluation of physicochemical, rheological, functional and bioactivity of basil seed gum fractions and preparation of basil seed gum nanoparticles as a carrier of glutathione.
- 2009-2011 *M.Sc. of food engineering; Ferdowsi University of Mashhad (FUM), Mashhad, Iran.*
Effect of heat treatment on the functional properties of cress seeds gum and xanthan gum.
- 2005-2009 *B.Sc. of food science and technology; Ferdowsi University of Mashhad (FUM), Mashhad, Iran.*
Rice starch chips production by extrusion process.

Research Interests

- Rheology of Biopolymers and food materials
- Hydrocolloids (Natural gum)
- Nanoencapsulation and targeted delivery of bioactive compounds
- Cereals and bakery product

Peer Reviewed Articles

1. **Naji, S.**, Razavi, S.M.A., & Karazhiyan., H. (2012). Effect of thermal treatments on functional properties of cress seed (*Lepidium sativum*) and xanthan gums: A comparative study. *Food Hydrocolloids*, 28(1), 75-81.
2. **Naji, S.**, Razavi, S.M.A., Karazhiyan, H., & Koocheki, A. (2012). Influence of thermal treatments on textural characteristics of cress seed (*Lepidium sativum*) gum gel. *Electronic Journal of Environmental, Agricultural and Food Chemistry*, 11(3), 222-237.
3. **Naji, S.**, Razavi, S.M.A., & Karazhiyan, H. (2013). Effect of Freezing on Functional and Textural Attributes of Cress Seed Gum and Xanthan Gum. *Food and Bioprocess Technology*, 1-10.
4. **Naji, S.**, & Razavi, S.M.A. (2014). Functional and textural characteristics of cress seed (*Lepidium sativum*) gum and xanthan gum: Effect of refrigeration condition. *Food Bioscience*, 5, 1-8.
5. **Naji-Tabasi, S.**, & Mohebbi, M. (2015). Evaluation effect of cress seed gum and xanthan gum on macrostructure properties of gluten-free bread by image processing. *Journal of Food Measurement and Characterization*. 9, 110-119.
6. **Naji-Tabasi, S.**, Razavi, S.M.A., Mohebbi, M., & Malaekheh-Nikouei, Beijan (2016). New studies on basil (*Ocimum bacilicum* L.) seed gum: Part I - Fractionation, physicochemical and surface activity characterization, *Food Hydrocolloids*, 52, 350-358.
7. **Naji-Tabasi, S.**, Razavi, S.M.A., New studies on basil (*Ocimum bacilicum* L.) seed gum: Part II - Emulsifying and foaming characterization, *Carbohydrate Polymer*. 149 (20), 140-150.
8. **Naji-Tabasi, S.**, Razavi, S.M.A. (2015). New studies on basil (*Ocimum bacilicum* L.) seed gum: Part III – Steady and dynamic shear rheology, *Food Hydrocolloids*.

Conference presentation

1. **Naji-Tabasi, S.**, Razavi, S.M.A., Mohebbi, M., & Malaekheh-Nikouei, Beijan (2015). Preparation and characterization of *Ocimum bacilicum* L. gum nanoparticles. 3rd National Conference on Applying Nanotechnology in Agriculture. 28-29 April, Arak, Iran.
2. **Naji-Tabasi, S.** & Mohebbi, M (2014). Investigation of hydrocolloids effect on bread pores structure. 21st National Congress of Food Science and Technology. 30-31 August, Gorgan, Iran.
3. Emadzadeh, B, Kadkhodae, R, **Naji, S.** (2014). Flocculation as a critical parameter in the stabilization of egg-free mayonnaise, 14th international nutritional nutrition & diagnostics conference. 2-5 September, Czech Republic.

4. **Naji-Tabasi , S.** (2014). Nano: introduction to application. 4-5 March, Mashhad, Iran.
5. **Naji-Tabasi , S** & Mohebbi, M. Investigation of effect of cress seed and xanthan gum on quality of gluten free bread by image processing. 8th National Congress on Agriculture, Machinery Eng. (Biosystem) & Mechanization. 29-31 January, Mashhad, Iran.
6. **Naji-Tabasi , S.** (2014). Water management in food industry. 8th National Congress on Agriculture, Machinery Eng. (Biosystem) & Mechanization. 29-31 January, Mashhad, Iran.
7. **Naji, S,** Razavi, S.M.A, & Karazhiyan, H. (2012). Influence of low temperature treatment on functional properties of cress seed gum and xanthan gum. ETH Zurich - The 6th International Symposium on Food Rheology and Structure. 10-13 April, Switzerland.
8. **Naji, S,** Razavi, S.M.A, & Karazhiyan, H. (2012). Time-dependent rheological behavior of gum extracted from *Lepidium sativum* seed: Effect of heating and freezing treatments. 6th International Symposium on Food Rheology and Structure. 10-13 April, Switzerland.
9. **Naji-Tabasi , S.,** Razavi, S.M.A., Karazhiyan, R. (2011). Effect of thermal treatment on textural properties of cress seed gum. 20th National Congress of Food Science and Technology. 22-24 November, Tehran, Iran.
10. **Naji-Tabasi , S.,** Razavi, S.M.A., Karazhiyan, R. (2011). Influence of thermal treatment on time independent rheological properties of cress seed gum and xanthan gum. 20th National Congress of Food Science and Technology. 22-24 November, Tehran, Iran.
11. Tabatabaei-Yazdi, F., **Naji-Tabasi , S.,** Zamani, A & Hasanpoor, N. (2011). Conference on the improvement of food, beverage and cosmetic shelf-life with emphasis on reducing preservatives. 15-16 October, Esfahan, Iran.
12. **Naji-Tabasi , S.,** Razavi, S.M.A., Karazhiyan, R. (2011). Freezing influence on textural properties of cress seed gum gel. The first Conference on Optimization of production, Distribution and Consumption in the Food industry. 10-11 May, Gorgan, Iran.

13. **Naji-Tabasi , S.**, Razavi, S.M.A. (2011). Comprehensive study on hydrocolloids application in food industry. The first Conference on Optimization of production, Distribution and Consumption in the Food industry. 10-11 May, Gorgan, Iran.

Book publication

1. Razavi, S.M.A, **Naji-Tabasi, S.** (2015). Rheology and texture of cress seed gum. In: Rheology: Principles, Applications and Environmental Impacts; Ed: Evgeny Karpushkin, Nova Science Publishers, New York.
2. Razavi, S.M.A., and **Naji-Tabasi, S.**, (2015), Advances in Food Rheology and Applications (Editor Jasim Ahmed) Chapter 17: Rheology and Texture of Basil Seed Gum, A New Hydrocolloid Source, Woodhead Publishing series.

Professional Experience

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| 2015 | <i>Assistant Professor, Department of food nanotechnology, Research Institute of Food Science & Technology, Mashhad, Iran.</i> |
| 2016 | <i>Head of Library and Archives Organization of Research Institute of Food Science and Technology. Journal.</i> |
| 2016 | <i>Executive Director of Research and Innovation in Food Science and Technology.</i> |

Awards

1. 2009: Top graduate degree from *Ferdowsi University of Mashhad (FUM)*, Mashhad, Iran.
2. 2011: Top graduate degree from *Ferdowsi University of Mashhad (FUM)*, Mashhad, Iran.
3. Member of Iran's National Elites Foundation.