

CV

Alireza Sadeghian

Department of Food Processing

Scientific degree: Assistant Professor

PhD in: Technology of Food Processing

Tel: +98013042036.

Fax: +980130420406

Email: a.sadeghian@rifst.ac.ir

P.O. Box: 91730-147

Education:

PhD., Ferdowsi University of Mashhad

Mashhad, Iran. ۲۰۱۳

M.Sc., Ferdowsi University of Mashhad

Mashhad, Iran. ۱۹۹۶

B.Sc., Ferdowsi University of Mashhad

Mashhad, Iran. ۱۹۹۰

Research Interests

- Food Processing
- Emulsions and nanoparticles

Research projects conducted:

- Study of phenolics in saffron growth period
- Improvement of quality of apparent properties and organoleptic of potato chips
- Changes after slaughter and its effect on quality of camel meat
- Increasing of shelflife time and enrichment of nutritional value of cake and cookie
- Production of lactose and protein from whey
- Study and feasibility of using watermelon wastes in production of food, medicinal and industrial products
- Production of sustainable emulsion systems by use of supra sound waves
- Technology of ethylene biosensor for ripening and storage ability of fruits and vegetables
- Effects of conjugation of modified whey-starch on performance of O/W emulsion
- Market demand and feasibility of design of research pilot of bakery and nonbakery desserts in military resistant packaging with high shelf life for ۶۴hr operational diet

- Production of spray of saffron ingredients
- Measurement of flavonoids indices present in fruit juices for identification of juices original supplied in the market
- Base formulation of beverage and hydrogel beverage by use of barberry, saffron and jujube for study of physicochemical and organoleptic properties

Papers published in scientific journals (in recent 5 years):

- Sadeghian, A. R., and S. A. Mortazavi. ۲۰۱۰. Factors affecting on production of fruit milk beverage. *Agric. Sci. Tech.*
- Sadeghian, A. R. and R. Mesgarian. ۲۰۱۰. Effects of chemical-biochemical detergents on recovery of traveh influx in polysulofon membranes used in milk ultrafiltration. *Iran Food Sci. Tech. Res.*
- Sadeghian, A. R., Kadkhodae, R., Farhoosh, R., Koocheki, A., and M. Najaf Najafi. ۲۰۱۳. Effects of conjugation of whey-starch protein on qualitative indices of O/W emulsion. *J. Res. & Innovation in Food Sci. Tech. No. ۲, Vol. ۲.*
- Mohammadi, M., Maskooki, A. M., Mortazavi, S. A., Nahardani, M. , Poorfallah, Z., and A. R. Sadeghian. ۲۰۱۳. Thermal stability of soybean oil by natural antioxidants extracted from fruit of seedless barberry by supra critical water. *J. Iranian Nutrition Sci. & Tech., No. ۴. Yr ۸.*
- Hosseini, M., Sadeghian, A. R. , and F. Barakati: ۲۰۱۵. Trend of changes in phenolics of saffron growth period by micro method of Folin Ciocalteau. *Saffron Research J. Vol. ۳. No. ۲۰.*

Papers presented in national and international conferences:

- ۱- B. Ghorani, R. Khadkhodae and A. Sadeghian. The Influence of Acacia Gum and Whey Protein on the Stability of Microencapsulated Bioactive Compounds of Saffron, ۱st International Conference on Natural Food Hydrocolloids, Mashhad, Iran, ۲۲-۲۳ October ۲۰۱۴.
- ۲- Hosseini, M., **Sadeghian, A.R.**, Javadi, R., Barakati, F., Alamolhodaei, N., Application of Folin-Ciocalteau Micro Method to Measure Phenolic Compounds in Saffron (*Crocus Sativus* L.) Corms, Leaves and Rhizosphere, ۴th International saffron symposium, October ۲۲-۲۵, ۲۰۱۲.
- ۳- **Sadeghian, A.R.**, Hosseini, M., Sadeghi, B., Shariatmadari, Z., Rate of Phenolics and Nitrogen in Saffron (*Crocus Sativus* L.) Corms, Leaves and Rhizosphere, ۴th International saffron symposium, October ۲۲-۲۵, ۲۰۱۲.
- ۴- Hosseini, M., **Sadeghian, A.R.**, Sadeghi, B., Relationship between Biomass, Phenolics Production and Nitrogen Content of Saffron (*Crocus Sativus* L.) Corms, Leaves and Rhizosphere under Different Farm Ages, ۴th International saffron symposium, October ۲۲-۲۵, ۲۰۱۲.
- ۵- Kadkhodae, R.; **Sadeghian, A. R.** (۲۰۰۶) Ultrasonic emulsification: effect of temperature and acoustic power on droplet size distribution, emulsion stability and oil deterioration. ۱۳th World Congress of Food Science and Technology, Nantes, France, ۱۷ – ۲۱ September ۲۰۰۶.

- ٦- Kadkhodae, R.; **Sadeghian, A. R.** (٢٠٠٧) Ultrasonic-assisted emulsification: probing creaming and droplet size distribution, ٩th international congress on food technology, Greece.
- ٧- **Sadeghian, A. R.** Increasing shelf life time of cake. ١٢th National Congress of Iranian Food Technology. ٩-١١ Dec. ٢٠٠١. Tehran. Iran.
- ٨- Khafajizad, N., Mazaheri, M. Poorazarang, H., **Sadeghian, A. R.** Effects of percent of soybean milk and percent of solid materials on physic chemical properties of acidic dairy beverage. ١٨th National congress of Iranian Food Sci. and Tech. ١٥-١٦ Oct., ٢٠٠٩. Mashhad, Iran.
- ٩- Yahyazadeh Toroghi, M., **Sadeghian, A. R.**, Mortazavi, S. A., Ghiafeh Doroodi, M., Elhami Rad, A. H., Mohammadi, M., Poorfallh, Z. Optimization of formulation and development of combined beverage of vegetable – fruit based on red beet. ٢١st National congress of Iranian Food Sci. & Tech. ٢٠١٣. Shiraz. Iran. ٢٨-٣٠ Oct.
- ١٠- Yahyazadeh Toroghi, M., Mortazavi, s. A., Ghiafeh Doroodi, M., **Sadeghian, A. R.**, Poorfallah, ٢. Mohammadi, M. Effects of temp. and time treatments on properties of the beverage red beef-sour berry during storage. ٢١th National congress of Iranian Food Sci. & Tech., ٢٠١٣. Shiraz. Iran. ٢٨-٣٠ Oct.
- ١١- Hosseini, M., **Sadeghian, A. R.**, Barakati, F., F., Alamolhodaie, N. Study of chnges in phenolic compounds during saffron growth. ٢١th National congress of Food Sci. & Tech. ٢٠١٣. Shiraz. Iran. ٢٨-٣٠ Oct.
- ١٢- Fateh, A., **Sadeghian, A. R.**, Yeganehzad, S. Role of hydrogels of whey protein in microencapsulation of barberry extract. ٣rd Symposium of Food Sci. & Tech. Esfahan, Iran. ٢٠١٥. ٨-١٠ Sep.

Titles of postgraduate students theses:

- Neshatkhafaji: Supervisor, Optimization and formulation of the enriched dairy beverage with soybean milk and fruit.
- Mahnaz Yaliyazadeh Toroghi. Formulation and evaluation of physicochemical properties of the beverage red beet. Consultant.

Books:

- ١- Translation of one chapter from the book: Modern processing of Foods.
- ٢- Translation of one chapter from the book: Effect of process on Food safety and quality.

Administrative background:

- ١- Production manager of shahd Iran. Co., Mashhad, Producer of concentrates and fruit juice from ١٩٩٠ to ١٩٩٦.
- ٢- Production consultant of shahd Iran. Co. from ١٩٩٦-٢٠٠١.
- ٣- Director of managing board of Honey pack Co. producer of dried fruits. From ١٩٩٠ to ٢٠٠٧.
- ٤- Consultant of dairy products factories (Salem, Tresca, Cactus, Shiravaran, Milk Sobh) from ٢٠٠٧ to ٢٠٠٩.

- ୦- Administrative manager of IROST and KSTP from ୧୯୯୯ to ୨୦୦୧.
- ୧- Head of Dept. of Food Tech. in RIFST from ୨୦୦୧ to ୨୦୦୬.
- ୨- Manager of KSTP from ୨୦୦୮ to ୨୦୧୩.
- ୩- Administrative deputy of RIFST from ୨୦୧୩ to ୨୦୧୦.
- ୪- Head of Dept. of Food Processing RIFST from ୨୦୧୦ to ୨୦୧୮.
- ୫- Member of editing standard of sunflower seed in ୨୦୧୩.
- ୬- Manager of entrepreneurship and its relation with RIFST from ୨୦୧୦.