



**Dr. Samira Yeganehzad**  
**Assistant Professor,**  
**Research Institute of Food Science and Technology (RIFST),**

**Personal and Contact information**

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Mashhad, Iran



**Research Interests**

Chocolate and Confectionary production Technology

Sensory evaluation of novel formulations

Functional food development

Development of flavour in Food

**Academic Qualifications**

**Education**

Ph.D. 2012. Food Technology, Department of Food Science and Technology, Ferdowsi University of Mashhad, Iran (FUM).

MSc. 2007. Food Science and Technology, Department of Food Science & Technology, Ferdowsi University of Mashhad, Iran(FUM).

BSc. 2005. Food Science and Technology, Department of Food Science & Technology, Ferdowsi University of Mashhad, Iran (FUM).

## Published papers

**Yeganehzad, S.** Mazaheri-Tehrani, M. Mohebi M. M.B.Habibi Najafi, 2013. "Effects of replacing skim milk powder by soy flour and ball mill refining time on rheological properties of compound chocolate", *Journal of Agriculture Science and Technology*. 15: 125-135

Mazaheri-Tehrani, M. **Yeganehzad, S.** Raoufi, N. 2012. Effect of replacing fat with soy flour on phytochemical, rheological and sensory properties of compound chocolate *Iranian Food Science and Technology Research Journal*.4:255-262.

Habibi Najafi. M.B. Vahedi, N. **Yeganehzad, S.** and Hosseini, Z. 2011. Effects of milk permeate addition on physicochemical and textural properties of Toffee, *Iranian Journal of Food Research*.21(2):230-245

**Yeganehzad, S.** Mazaheri-Tehrani, M. Shahidi, F. Zayerzadeh, E. 2009. Study on the effect of soymilk on survival of lactobacillus acidophilus, physicochemical and organoleptical properties of probiotic yoghurt. *Journal of agricultural sciences and natural resources*.16(1):165-173.

Mazaheri-Tehrani, M. **Yeganehzad, S.** Razmkhah-sharabiani, S. and Amjadi, H. 2009. Physicochemical and sensory properties of peanut spreads fortified with soy flour, *World Applied Science Journal*,7 (2): 192-196.

Razavi, S.M.A., **Yeganehzad, S.** Sadeghi, A.R. 2009. Moisture dependent physical properties of four common varieties of canola seeds. *Journal of Agriculture Science and Technology*, 11:309-322.

**Yeganehzad, S.** Mazaheri-Tehrani, M. Shahidi, F. 2007. Studying microbial, physicochemical and sensory properties of directly concentrated probiotic yoghurt. *African Journal of Agriculture Research*. 2(8):366-369.

Pourazarang, H. Tabatabaie, F. Mortazavi, A. Nassiri, M. and **Yeganehzad, S.** 2007. Modeling heat and cold shock effects on growth and physicochemical characteristics of starter bacteria. *Agricultural Sciences and Technology Journal*. 20(7): 233-244

Razavi, S.M.A. **Yeganehzad, S.** Sadeghi, A.R. Ebrahimzadeh, S. and Aghaee F. 2007. Study on physical properties of common varieties of canola seeds. *Iranian Food Science and Technology Research Journal*, 3:53-63.

## Conference Presentations

**Yeganehzad, S.** and Mazaheri-Tehrani, M. Formulation of soy-containing peanut spreads, international conference on food research 2010,22-24-Nov(Malaysia)(poster).

**Yeganehzad, S.** Raoofi, N. Mazaheri-Tehrani, M. Study on physicochemical and sensory properties of reduced fat soy-chocolate, International conference on food research 2010,22-24-Nov(Malaysia)(oral).

**Yeganehzad, S.** Mazaheri-Tehrani, M. Shahidi, F. 2007. Study on the effect of soymilk on microbial, physicochemical and organoleptical properties of probiotic yoghurt. 17th National Food Science and Technology Conference, Iran, Urumia.

**Yeganehzad, S.** Mazaheri-Tehrani, M. Shahidi, F. 2007. Modelling the effect of total solid concentration of milk on microbial, physicochemical and organoleptical properties of probiotic yoghurt. 17th National Food Science and Technology Conference, Iran, Urumia.

Razavi, S.M.A., **Yeganehzad, S.** Sadeghi, A.R. Ebrahimzadeh, S. and Aghaee F. 2007. Study on physical properties of four common varieties of canola seeds. 2nd Food Technology conference, Iran, Isfahan.

**Yeganehzad, S.** Mazaheri-Tehrani, M. Shahidi, F. 2007 Studying the effects of total solid concentration of milk on microbial physiochemical and sensory properties of probiotic yoghurt. 10th Asean Food Conference, Kuala Lumpur, Malaysia.

Tabatabai, F. Mortazavi, A. **Yeganehzad, S.** 2007. Studying the effects of ultrasound shock on cell wall permeability and survival of some LAB in yoghurt. 10th Asean Food Conference, Kuala Lumpur, Malaysia.

Tabatabai, F. Mortazavi, A. **Yeganehzad, S.** 2007. Studying the effects of heat and cold shock on microstructure and survival of some LAB in yoghurt. 10th Asean Food Conference, Kuala Lumpur, Malaysia.

**Workshop attendance:**

Multicounty observational study mission on quality management in the food processing industry, Held by Asian Productivity Organization (APO) and Development Academy of Philippine (DAP) in Philippine. Project code: 09-AG-05-GE-OSM-B, Jun 2009, accepted to attend as the representative of Iranian ministry of industries and mines.

Methods to audit Halal Food, Held by Organization of Islamic countries (OIC) and ICRC, November 2008.

## **Research projects**

Formulation and production of chocolate dragee based on Iranian dried fig (*Ficus carica*)  
Survey on role of functional food development on Iranian food industries

## **Published books**

Mazaheri Tehrani, M. **Yeganehzad, S.** Vahedi N. and Moeenfard M. Application of different functional additives in milk processing industry. Published by Ferdowsi University, Iran, Mashhad

## **Teaching experiences**

Principles of quality control, Technical English, Principles of food chemistry, Principles of nutrition (for undergraduate students) in:  
PART LASTIC Applied Science and Technology Education Center (affiliated to Applied Science and Technology University)  
KHORASAN RAZAVI INDUSTRIAL PARKS Applied Science and Technology Education Center (affiliated to Applied Science and Technology University)

## **Career history**

Assistant Professor, Food processing department, 2012 to present  
Head of Industrial Collaboration Office, RIFST, 2012 to present  
Head of Industrial and technological development department, Iranian North East food Technology and Biotech Park, 2011-2012  
Senior expert, Technology Service Center of Iranian Northeast Food Technology and Biotech Park. 2007 to 2008.  
Head of KHORASAN RAZAVI INDUSTRIAL PARKS Applied Science and Technology Education Center (affiliated to Applied Science and Technology University), 2008-2009

## **Society membership**

Member of Iranian Food Science & Technology Society,

## **Language Skills, English and Persian**