Research Institute of Food Science & Technology

# Mohammad Reza Abdollahi Moghaddam

## Personal Information


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## Education

**PhD (Food engineering)**

2011-2016

Ferdowsi University of Mashhad, Department of Food Science & Technology, Mashhad, Iran.

**MSc (Chemical engineering- Polymer engineering subdivision)**

1991-1994

Tarbiat Modares University, Department of Chemical engineering, Tehran, Iran.

**BSc (Chemical engineering)**

1983-1988

Amirkabir University of Technology, Department of Chemical engineering, Tehran, Iran.

## Employment

- Sugar and qubic sugar expert, Khorasan Sugar and qubic sugar Administration, Mashhad, Iran
  1990-1991
- Research Institute of Food Science & Technology (RIFST), Mashhad, Iran
  Since 1995

## Research Interests

- Eco friendly packaging …
- Active packaging of foodstuffs
- Plants and fruits bioactive compounds extraction

## Research Projects

- Preparation of biodegradable polymeric composites for fabrication of food packaging disposable containers
- Fabrication of antioxidant active packaging film of Rice Starch-Halloysite nanotube incorporated with Bene extract
- Comparison investigation on extraction of German Cammomile flower essential oil using supercritical carbon dioxide, water vapor distillation and solvent
- Preparation of sultano oil

- Fabrication of artificial skin for training goals
- Separation of oleic acid from mixed fatty acids
- Practical recycling methods of waste polystyrenic disposable containers and determining their applications
- Preparation of polyethylene terephthalate(PET) powder from waste PET
- Preparation of polyvinyl alcohol (PGM14 resin)

**Peer Reviewed Articles**

- *Abdollahi Moghaddam, M. R.,* Hesarinejad, M. A., & Javidi, F. (2023). Characterization and optimization of polylactic acid and polybutylene succinate blend/starch/wheat straw biocomposite by optimal custom mixture design. *Polymer Testing*, 108000.
- *Abdollahi Moghaddam, M. R.,* & Shahidi Noghabi, M. (2023). Optimization of the effect of halloysite nanoclay and Bene extract concentration on properties of rice starch-halloysite nanoclay nanocomposite antioxidant film by response surface methodology. *Research and Innovation in Food Science and Technology*.
- Niazmand, R., Sharayei, P., Jahani, M., Azarpazhooh, E., & *Abdollahi Moghaddam, M. R.* (2022). Evaluation of the efficiency of sulfur dioxide releasing acetate cellulose sheets on the shelf life of kiwi fruits in the cold store. *Research and Innovation in Food Science and Technology*.
- Hesarinejad, M. A., *Abdollahi Moghaddam, M. R.*, Jafarzadeh, M., and Rezaee Oghazi, M. 2021. The study of physicochemical and antioxidant properties of encapsulated Portulaca oleracea aqueous extract prepared by spray drying method. *Innovative Food Technologies*, 8(3): 325-335.
- *Abdollahi Moghaddam, M.R.* and Rajabzadeh Q. 2020. Extraction process optimization of chamomile flowerhead extract by supercritical CO2 by Response Surface Methodology. *Journal of Food Science and Technology (Iran),* 17 (99): 177-188.
- *Abdollahi Moghaddam, M.R.*, Razavi, S.M.A. and Jahani, Y. 2018. Optimization of the Effects of Thermoplastic Starch and Glycerol Concentration on Physicomechanical Properties of Polylactic acid/Thermoplastic Starch Blend by Response Surface Methodology. *Research and Innovation in Food Science and Technology,* 7(3): 309-322.
- *Abdollahi Moghaddam, M.R.*, Razavi, S.M.A. and Jahani, Y., 2018. Effects of compatibilizer and thermoplastic starch (TPS) concentration on morphological, rheological, tensile, thermal and moisture sorption properties of plasticized polylactic acid/TPS blends. *Journal of Polymers and the Environment*, 26(8): 3202-3215.
- *Abdollahi Moghaddam, M.R.*, Razavi, S.M.A., Jahani, Y. and Sedaghat, N. 2016. The effect of starch type and glycerol content on tensile and moisture sorption properties of melt mixing prepared thermoplastic starch films. *Innovative Food Technologies*, 4(2): 67-80.
- *Abdollahi Moghaddam, M.R.*, Rafe, A. and Taghizadeh, M. 2015. kinetics of color and physical attributes of cookie during deep-fat frying by image processing techniques. *Journal of Food Processing and Preservation*, 39(1): 91-99.
- Ghaitaranpour, A., Taghizadeh, M., Mahdavian Mehr, H., *Abdollahi Moghaddam, M.R*. 2014. Evaluation of Physicochemical Changes of Bezhi (Special Fried Cookie) during Deep-fat Frying. *Iranian Food Science and Technology Research Journal*, 10(1): 76-84.
- *Abdollahi Moghaddam, M.R.*, Sedaghat, N. 2014. Biodegradable composites and their roles on modification of functional properties of proteins based packaging films. Sience and Technology Package, 5(18): 38-51.
- *Abdollahi Moghaddam, M.R.* 2007. Styrene Monomer Recovering from Thermal Degradation of Polystyrene. *Iranian Journal of Polymer Science and Technology*, 20(1): 530

**Conferences /Workshops**

- *Abdollahi Moghaddam, M.R.*, Razavi, S.M.A. and Jahani, Y. 2016. Investigation of dynamic rheological properties of thermoplastic starch/plasticized polylactic acid blend as effected by compatibilizer concentration, *The third national conference on rheology, Iran*

**Books**

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**Teaching and other Experiences**

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