

Curriculum Vitae



- **General information**

Name: Razieh Niazmand

Nationality: Iranian

Residence country: Iran

Place of work: Research Institute of Food Science and Technology

Position: Academic Staff of Food Chemistry Department

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Address: 12 km Mashhad-Quchan highway, Mashhad, Razavi Khorasan, Iran

- **Academic background**

Bachelor: Food Science and Technology from Ferdowsi University of Mashhad, Iran (June 2000)

MSc: Food Science and Technology from Ferdowsi University of Mashhad, Iran (December 2002)

PhD: Food Chemistry from Ferdowsi University of Mashhad, Iran (June 2011)

- **Career background**

- Faculty member of research institute of food science and technology (from 2013 until now)
- Faculty member of Azad university of Damghan, Department of food science and technology (2002 until 2013)

- **Interesting fields**

- Edible oil and phenolic compounds chemistry
- Food packaging
- Bioactive compounds encapsulation

- Advanced separation methods (sub and super critical, ultrafiltration and ...)

• **Published papers**

1. Shoaib, H., Mahesar, S.A., Uddin, S., Jafrian, P., **Niazmand, R.** & Sherazi, S.T.H. Quality Evaluation of Canola Oils and Canola Oil Deodorizer Distillate during Industrial Processing. *Journal of the Chemical Society of Pakistan*, (In press).
2. **Niazmand, R.**, Jahani, M. & Kalantarian, S. Evaluation of physicochemical properties of effluent from olive fruit debittering and its refining by chemical-coagulation. *Iranian Journal of Environmental Science and Technology*, (In press).
3. Shahidi Noghabi, M., **Niazmand, R.**, Sarraf, M., Shahidi Noghabi, M. Investigation the effect of different types of emulsifiers on the water activity and stability of walnut butter during the shelf-life. *Iranian Journal of Food Science and Technology*, (In press).
4. Soleimanifar, M., **Niazmand, R.**, Jafari, S.M. 2019. Evaluation of oxidative stability, fatty acid profile, and antioxidant properties of black cumin seed oil and extract. *Journal of Food Measurement and Characterization*, 13(1): 383-389.
5. Jafrian, P., **Niazmand, R.** & Jahani, M. 2019. Identification of Chemical Composition of Raw Soybean Oil Deodorized Distillates by GC-MS. *Iranian Journal of Research and Innovation in Food Science and Technology*, 8 (3).
6. **Niazmand, R.**, Jahani, M. & Kalantarian, S. 2019. Treatment of olive processing wastewater by electrocoagulation: An effectiveness and economic assessment. *Journal of Environmental Management*, 248.
7. Shahidi Noghabi, M., **Niazmand, R.**, Sarraf, M., Shahidi Noghabi, M. 2019. Microbial properties of walnut butter during the shelf-life. *Iranian Journal of Research and Innovation in Food Science and Technology*, 8(1): 151-164.
8. **Niazmand, R.**, Naji-Tabasi, S., Modiri, A. & Jahani, M. 2019. Evaluation of Physicochemical, Textural and Cooking Characteristics of Enriched Spaghetti with Barley Bran and Xanthan Gum. *Iranian Journal of Research and Innovation in Food Science and Technology*, 8(1): 91-110.
9. Azimi Mahalleh, A., Mortazavi, S.A., Sharayei, P., Azarpazhooh, E. & **Niazmand R.** 2017. Extraction of Bioactive Compounds from Nepeta (Nepeta binaludensis Jamzad) by Novel Technologies. *Asian Journal of Biological and Life Sciences*, 6(3).

10. Keshavarz, Z., **Niazmand, R.** & Arianfar, A. 2018. Effect of sesame oil and its unsaponifiable materials on reduction of acrylamide in fried potato slices. *Iranian Journal of Research and Innovation in Food Science and Technology*, 7(1): 1-12.
11. Shahsavani Mojarrad, L., Rafe, A., Sadeghian, A. R. & **Niazmand, R.** 2017. Effects of high amylose corn starch and microbial transglutaminase on the textural and microstructural properties of wheat flour composite gels at high temperatures. *Journal of Texture Studies*. Online published.
12. Jalali Mousavi, S. R. & **Niazmand, R.** 2017. Fatty Acids Composition and Oxidation Kinetic Parameters of Purslane (*Portulaca oleracea*) Seed Oil. *Agricultural Research*, online published.
13. Ahmadian-Kouchaksaraei, Z. & **Niazmand, R.** 2017. Supercritical carbon dioxide extraction of antioxidants from *Crocus sativus* petals of saffron industry residues: Optimization using response surface methodology. *The Journal of Supercritical Fluids*, 121: 19-31.
14. Ahmadian-Kouchaksaraei, Z., **Niazmand, R.** & Najaf Najafi, M. 2016. Optimization of the subcritical water extraction of phenolic antioxidants from *Crocus sativus* petals of saffron industry residues: Box-Behnken design and principal component analysis. *Innovative Food Science and Emerging Technologies*, 36: 234-244.
15. Mehraban, M., **Niazmand, R.**, Sarabi, M. & Modaresi, A.M. 2016. Development of antioxidant active films containing sodium ascorbate (SA) and ethylene vinyl alcohol (EVOH) to extend the shelf life of peanut. *Journal of Food Science and Technology*, 53 (4): 1766-1783.
16. Mousavian, D., **Niazmand, R.** & Sharayei, P. 2015. Decreasing Acrylamide Formation in Fried Potato Slices Using Hydrocolloid Coatings and Bene Kernel Oil. *Journal of Agricultural Science and Technology*, 17 (supplementary issue): 1725-1734.
17. Jalali, S.R., **Niazmand, R.** & Shahidi Noghabi, M. 2015. Antioxidant Activity of Purslane (*Portulaca oleracea* L.) Seed Hydro-alcoholic Extract on the Stability of Soybean Oil. *Journal of Agricultural Science and Technology*, 17 (6): 1473-1480.
18. Gilvari, H., **Niazmand, R.** & Shahidi Noghabi, M. 2015. Comparing Physicochemical Properties of Three Types Iranian Vinegars. *American Journal of Food Science and Nutrition*, 2 (4). 49-54.

19. Abedi Gonabad, M., Shahidi Noghabi, M., & **Niazmand, R.** 2015. Estimation of Kinetic Parameters of Walnut Oil Using Rancimat Test. *Journal of Applied Environmental and Biological Sciences*, 4(11S) 28-32.
20. Abedi Gonabad, M., & **Niazmand, R.** 2015. Evaluation of Extraction Percentage and Physicochemical Properties of Walnut Oil. *Journal of Applied Environmental and Biological Sciences*, 4(11S): 74-82.
21. Shaidi Noghabi, M., Kaviani, M. & **Niazmand, R.** 2015. Modeling of oxidation stability of canola oil using artificial neural networks during deep fat frying of potatoes. *Journal of Food Processing and Preservation*, 39 (6): 1006-1015.
22. **Niazmand, R.**, Razavi, M.A. & Farhoosh, R. 2015. Colloid-enhanced ultrafiltration of canola oil: Effect of process conditions and MWCO on flux, fouling and rejections. *Journal of Food Processing and Preservation*, 39: 292-300
23. Behnia, a., Karazhiyan, H., **Niazmand, R.** & Mohammadi Nafchi, A. 2013. Rheological properties of low fat yogurt containing cress seed gum. *Agricultural Science*, 4 (9B): 29-32.
24. **Niazmand, R.**, Farhoosh, R., Razavi, M.A. & Mousavi. M. 2012. Micelle-enhanced ultrafiltration of chemical pretreated crude canola oil miscella. *International Journal of Food Engineering*, 8 (2).
25. **Niazmand, R.**, Farhoosh, R. & Razavi, M.A. 2012. Filtration of crude canola oil miscella utilizing PVDF membrane: the effects of pretreatments and operating conditions. *International Journal of Food Engineering*, 8 (3).
26. **Niazmand, R.**, Farhoosh, R., Razavi, M.A., Mousavi, M. & Shahidi Noghabi, M. 2011. Investigation of quality and stability of canola oil refined by adding chemical agents and membrane processing. *Procedia Food Science*, 1: 90-94.
27. **Niazmand, R.**, Niazmand, A., Sarabi, M., Arabporian, N., & Doaei, A. 2010. Effect of bioyogurt consumption on fatty metabolites of serum and colonic micro flora in healthy subjects. *International Journal of Agriculture Science and Technology*, 12: 597-603.
28. Niazmand, A., Ghodusi, H.B., Shahidi, F. & **Niazmand, R.** 2009. Effects of three polysaccharide coatings on physicochemical and organoleptic properties of mushroom (*Agaricus bisporus*). *American-Eurasian J. Agric. & Environ. Sci.*, 5 (6): 740-744.

29. Sarabi, M. & **Niazmand, R.** 2009. Effect of essential oil of *Mentha piperita* and *Ziziphora clinopodioides* on *Lactobacillus acidophilus* activity as bioyogurt starter culture. *American-Eurasian J. Agric. & Environ. Sci.*, 6 (2): 129-131.
30. Farhoosh, R., **Niazmand, R.**, Rezaei, M. & Sarabi, M. 2008. Kinetic parameter determination of vegetable oil oxidation under Rancimat test conditions. *Eur. J. Lipid Sci. Technol.* 110 (6): 587–592.
31. Soleimanifar, M., **Niazmand, R.** & Shahidi Noghabi, M. 2017. Evaluation and comparison of physicochemical properties, fatty acid, oxidative stability of coriander and dill seeds. *Iranian Journal of Food Science & Technology*, 14 (62): 123-133.
32. Khechomian, A. & **Niazmand, R.** 2017. Effect of replacing sucrose with invert sugar on Acrylamide Content and other chemical characteristic of Petit Beurre and Madar Biscuits. *Iranian Journal of Food Science & Technology*, 14 (63): 119-128.
33. Rashidi, S., **Niazmand, R.**, & Arianfar A. 2017. Reduction of Acrylamide Content and Oil Absorption in Donuts, Using Antioxidant Properties and Unsaponifiable Components of Sesame Oil. *Iranian Journal of Research and Innovation in Food Science and Technology*, 6 (1): 1-10.
34. Ahmadian-Kouchaksaraei, Z. & **Niazmand, R.** 2017. Condition optimization of Ultrasound-assisted extraction of antioxidants from *Crocus sativus* petals of saffron. *Iranian Journal of Food Novel Technologies*, 13: 1-16.
35. Shahadi Noghabi, M., **Niazmand, R.** & Ghaeini, Z. 2016. Effect of dry milk and Stevia sweetener amounts on the amount of acryl amide and chemical properties of Donuts products. *Electronic Journal of Food Processing and Preservation*, 8 (1): 41-65.
36. Ahmadian-Kouchaksaraei, Z. & **Niazmand, R.**, & Najaf Najafian, M. 2017. Optimization of Extraction Conditions of Bioactive Components from Saffron Petal Using Response Surface Method (RSM). *Iranian Journal of Research and Innovation in Food Science and Technology*, 5 (1): 39-54.
37. Ajam, M., **Niazmand, R.**, & Gohari Ardabili, A. 2016. The effect of replacing the isolated soy protein and temperature frying on reduction of donuts oil absorption. *Iranian Journal of Food Science & Technology*, 13 (54): 145-153.

38. Ghaeini, Z., **Niazmand, R.**, & Shahadi Noghabi, M. 2015. Effect of yeast, fermentation time and frying temperature on the amount of acryl amide and chemical properties of donut. *Iranian Journal of Research and Innovation in Food Science and Technology*, 4 (4): 283-298.
39. **Niazmand, R.** Khechomian, A. & Shahadi Noghabi, M. 2014. Reduction of acrylamide in Petit Beurre and Madar biscuits using whey protein powder and sodium bicarbonate. *Iranian Journal of Research and Innovation in Food Science and Technology*, 4 (3): 197-208.
40. Soleimanifar, M., **Niazmand, R.** & Shahidi Noghabi, M. 2014. Study and comparison of inhibitory and antioxidant activity of water-methanol extracts of black cumin, coriander and dill seeds. *Iranian Journal of Food Science & Technology*, 12 (46): 105-118.
41. Behnia, A., Karazhiyan, H., **Niazmand, R.** & Mohammadi Nafchi, A. 2013. Effect of Cress seed gum on rheological and textural properties of low fat Yoghurt. *Iranian Journal of Research and Innovation in Food Science and Technology*, 3 (3): 255-266.
42. Einafshar, S., Sharayei, P., Shoormeyj, M. & **Niazmand, R.** 2014. Effect of modified atmosphere packaging on physicochemical properties of saffron during storage. *Iranian Food Science and Technology Research Journal*, 10 (3): 224- 231.
43. **Niazmand, R.**, Farhoosh, R., Razavi, S. M. A., & Mousavi, S. M. 2013. Investigation of effect membrane refining process on oxidative indexes of canola oil. *Iranian Journal of Food Science & Technology*, 10 (40): 81-91.
44. Kaviani, M., **Niazmand, R.** & Shahidi Noghabi, M. 2013. Discarding time evaluation of canola oil based on oxidation indexes during potato deep frying. *Iranian Journal of Research and Innovation in Food Science and Technology*, 2 (1): 37-50.
45. Shoormeyj, M., Einafshar, S., **Niazmand, R.** & Sharayei, P., 2013. The effect of storage temperature and packaging material on the quantity, quality and microbial properties of modified atmosphere packaging of saffron flower. *Iranian Journal of Research and Innovation in Food Science and Technology*, 1 (4): 283-294.
46. Kamali, A., Sharayei, P., **Niazmand, R.** & Einafshar, S. 2013. Effect of different concentration of maltodextrin and polyvinylpyrrolidone on stability of saffron's effective compounds microencapsulated by spray drying. *Iranian Journal of Research and Innovation in Food Science and Technology*, 1 (4): 241-254.

47. **Niazmand, R.**, Farhoosh, R., Razavi, S. M. A. & Mousavi, S. M. 2012. Investigation of effect membrane refining process on oxidative indexes of canola oil. *Iranian Journal of Food Science & Technology*, 7 (1): 60-70.

• **Published papers in international conferences**

1. **Niazmand, R.** 2017. The status of packaging, labeling and traceability in Halal foods market. 1st International Halal conference, Mashhad, Iran.
2. **Niazmand, R.** 2017. Detection of lard (pig fat) adulteration in edible oils and. 1st International Halal conference, Mashhad, Iran.
3. Ajam, M., **Niazmand, R.**, & Arianfar, A. 2014. The effect of carboxymethyl cellulose, saalab and tragacanth coating agents on physicochemical and sensory properties of deep fried doughnut. 1st Nature Food Hydrocolloid, Masshad, Iran.
4. Rashidi, S., **Niazmand, R.**, & Arianfar, A. 2014. Reduction of acrylamide formation and oil uptake using garden cress (*Lepidium sativum*) seed mucilage and pectin coatings in doughnut. 1st Nature Food Hydrocolloid, Masshad, Iran.
5. Keshavarz, Z., **Niazmand, R.**, & Arianfar, A. 2014. Reduction of acrylamide formation and oil uptake using basil (*ocimum basilicum*) seed mucilage and pectin coatings during potato deep frying. 1st Nature Food Hydrocolloid, Masshad, Iran.
6. **Niazmand, R.**, Jalali Mousavi, R., & Shahidi Noghabi, M. 2014. Fatty Acid Composition and Oxidation Kinetic Parameters of Purslane (*portulaca oleracea* L) Seed Oil. 12th Euro Fed Lipid, Montpellier, France.
7. **Niazmand, R.**, Soleimanifar, M., & Shahidi Noghabi, M. 2014. Comparative Fatty Acids Composition and Oxidative Stability Index of Black Cumin, Coriander and Dill Seeds Oil. 12th Euro Fed Lipid, Montpellier, France.
8. **Niazmand, R.**, Farhoosh, R., Razavi, M.A., Mousavi, M. & Shahidi Noghabi, M. 2011. Investigation of quality and stability of canola oil refined by adding chemical agents and membrane processing. International congress on engineering and food. Greece.
9. Shahidi Noghabi, M., Razavi, M.A., Mousavi, M., Elahi, M. & **Niazmand, R.** 2011. Effect of operating parameters on performance of nanofiltration of sugar beet press. International congress on engineering and food. Greece.

10. **Niazmand, R.**, Shahidi Noghabi, M. & Razavi, M.A. 2009. Influence of some chemical additives and ultrafiltration operating conditions on purification characteristics and permeate flux of thin sugar beet juice. Euromembrane conference, Montpellier, France.
11. **Niazmand, R.**, Sarabi, M. & Abedinia, A.R. 2007. Effect of essential oil of menthe piperita and ziziphora clinopodiodes on lactobacillus acidophilus activity as bioyoghurt starter culture. 7th International conference of food science and technology. Wuxi, China.
12. Niazmand, A., Ghodusi, H.B., Shahidi, F. & **Niazmand, R.** 2007. Evaluation of pectin as food coating on white button mushroom shelf-life extention. 7th International conference of food science and technology, Wuxi, China.
13. **Niazmand, R.**, Arabporian, N., Doaei, A. & Niazmand, A. 2007. Effect of yogurt enriched with *Bifidobacterium bifidum* or *Lactobacillus acidophilus* on fatty metabolites of serum and colonic micro flora in healthy subjects. 10th Asean food conference. Kualalumpur, Malaysia.

- **Books**

1. **Niazmand, R.**, Sarabi Jamab, M., Yeganehzad, S., Rafe, A. & Faezian, A. 2016. Nuts and dried fruits: science and technology. First edition. Jahad Daneshgahi Press.
2. Mortazavi, S.A., Shafafi, M., **Niazmand, R.** & Arianfar, A. 2005. Technologies of food dehydration. First edition. Ferdowsi University Press.