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Associate Professor in Food Biophysics

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Academic Qualifications

PhD (Food Engineering) 2006-2010	Ferdowsi University of Mashhad, Department of Food Science & Technology, Mashhad, Iran.
MSc (Meat Sci.) 2004-2006	Ferdowsi University of Mashhad, Department of Food Science & Technology, Mashhad, Iran.
BSc (Food Sci. & Tech.) 2000-2004	Ferdowsi University of Mashhad, Department of Food Science & Technology, Mashhad, Iran.

Research Interests

- 1- Rheological properties of food
- 2- Formulation of low- fat foods
- 3- physical mechanism of bolus formation
- 4- Meat and meat products

Awards and Grants

- Boku University, Austria- 2010, Granted by ministry of science, research and technology of Iran
- Young Scientist Awards 2013 from ISESCO Center for Promotion of Scientific Research (ICPSR)
- Young Scientist Awards 2016 from the World Academy of Sciences (TWAS)
- Iran National Science Foundation (INSF) Grant, 2015
- Plant research center, Shahed University, 2017

Publications and Conference Presentations

A. Scientific Papers

1. Razavi, S.M.A., **Emadzadeh, B.**, Rafe, A. and Mohammad Amini, A., 2007, *The physical properties of pistachio nut and its kernel as a function of moisture content and variety: Part I. Geometrical properties*, Journal of Food Engineering, 81, 209-217.
2. Razavi, S.M.A., Mohammad Amini, A., Rafe, A. and **Emadzadeh, B.**, 2007, *The physical properties of pistachio nut and its kernel as a function of moisture content and variety: Part III. Frictional properties*, Journal of Food Engineering, 81, 226-235.
3. **Emadzadeh, B.**, Razavi, S.M.A. and Farahmandfar, R., 2010, *Monitoring the geometrical characteristics of three rice varieties during processing by image analysis system and micrometer measurement*, Journal of Agro-physic, 24(1): 21- 27.
4. **Emadzadeh, B.**, Razavi, S. M. A. and Nassiri Mahallati, M., 2012, *Effects of fat replacers and sweeteners on the time-dependent rheological characteristics and emulsion stability of low-calorie pistachio butter: A response surface methodology*, Food Bioprocess Technol., 5:1581–1591.
5. **Emadzadeh, B.**, Razavi, S. M. A. and Schleining, G., 2013, *Dynamic rheological and textural characteristics of low- calorie pistachio butter*, International Journal of Food Properties, 16(3): 512-526.
6. **Emadzadeh, B.**, Razavi, S. M. A. and Hashemi, M., 2011, *Viscous flow behavior of low- calorie pistachio butter: A response surface methodology*, International Journal of Nuts and Related Sciences, 2(1): 37- 47.
7. Mohammadi Moghaddam, T., Razavi, S. M. A., and **Emadzadeh, B.**, 2011, *Rheological interactions between Lallelantia royleana seed extract and selected food hydrocolloids*, Journal of the Science of Food and Agriculture, 91(6): 1083-1088.
8. **Emadzadeh, B.**, Razavi, S. M. A., Hashemi, M., Nassiri Mahallati, M, and Farhoosh, R., 2011, *Optimization of fat replacers and sweetener levels to formulate reduced-calorie pistachio butter: a response surface methodology*, International Journal of Nuts and Related Sciences, 2(4): 37-054.
9. **Emadzadeh, B.**, Varidi, M. J. and Nassiri Mahallati, M., 2011, *Evaluation of the Sheep carcass weight composition and amount of loss through the post slaughter hours to the consumption time*, Iranian Food Science and Technology Research Journal, 7(2): 164-171.

10. **Emadzadeh, B.**, Varidi, M. J. and Nassiri Mahallati, M., 2011, *Evaluation of the physic- chemical and sensory characteristics of sheep meat post mortem*, Iranian Food Science and Technology Research Journal, 6(4): 271-275.
11. Razavi, S.M.A., **Emadzadeh, B.** and Zahedi, Y., 2011, Direct and indirect methods to evaluate the yield stress of selected food hydrocolloids, *Electronic Journal of Environmental, Agricultural and Food Chemistry*, 10(11): 3132- 3142.
12. Razavi, S. M. A., **Emadzadeh, B.**, Mohammadi Moghaddam, T. and Salehi, F., 2012, Dilute solution properties of wild sage (*Salvia macrosiphon*) seed gum, *Food Hydrocolloids*, 29(1): 205-210.
13. **Emadzadeh, B.**, Razavi, S. M. A., Rezvani, E., and Schleining, G., 2015, Steady shear rheological behavior and thixotropy of low- calorie pistachio butter, *International Journal of Food Properties*, 18(1): 137-148.
14. Shamsaii, Sh., Razavi, S.M.A., **Emadzadeh, B.** and Salehi, E. A., 2015, The effects of Reihan and xanthan gum on the rheological and chemical characteristics of low fat mayonnaise, *Iranian Food Science and Technology Research Journal*, 13(1): 65-78.
15. Javidi, F., Razavi, S.M.A., Mazaheri Tehrani, M. and **Emadzadeh, B.**, 2015, The Effect of Reihan and Guar gum on the physical characteristics of semi- and low- fat ice creams, *Iranian Food Science and Technology Research Journal*, In Press.
16. Khalesi, H., **Emadzadeh, B.**, Kadkhodae, R., Fang, Y. 2015. Whey protein isolate- Persian gum interaction at neutral pH, *Food Hydrocolloids*, 59: 45-49.
17. Khalesi, H., **Emadzadeh, B.**, Kadkhodae, R., Fang, Y. 2017. Effects of biopolymer ratio and heat treatment on the complex formation between whey protein isolate and soluble fraction of Persian gum, *Journal of Dispersion Science and Technology* , 38 (9): 1234- 1241.
18. Mostafavi, F.S., Kadkhodae, R., **Emadzadeh, B.**, Koocheki, A. 2016, Preparation and characterization of tragacanth-locust bean gum edible blend films, *Carbohydrate Polymer*, 139: 20-27.
19. Khalesi, H., **Emadzadeh, B.**, Kadkhodae, R., 2017. Effect of Persian gum and heat treatment on the characteristics of whey protein concentrate stabilized emulsion, *Innovative Food Technologies*, 4(13): 103- 119.
20. Khalesi, H., **Emadzadeh, B.**, Kadkhodae, R., 2017. Effect of Persian Gum on Whey Protein Concentrate Cold Set Gel at Neutral and Acidic Condition, *Innovative Food Technologies*, In Press.
21. 19. Mostafavi, F.S., Kadkhodae, R., **Emadzadeh, B.**, Koocheki, A., 2016. Evaluating Rheological Behaviour of Tragacanth Gum Blend with QodoumeShirazi, Farsi and Locust Bean Gums, *Innovative Food Technologies*, 63 (14): 129- 141.

22. Aghaei, Z., Emadzadeh, B., Ghorani, B., Kadkhodae, R., 2017. Studying the Halochromic Behavior of Cellulose Acetate Films Incorporated with Bromothymol Blue Indicator, 4(14): 55-66.
23. Ghorani, B., Kadkhodae, R., Emadzadeh, B., Sadeghian, A., 2017. Evaluation and Optimization of Saffron Essence Extraction in Binary and Ternary Solvent Systems, Food Technology and Nutrition, 14(2): 63-76.
24. Sadeghi, F., Kadkhodae, R., **Emadzadeh, B.**, Phillips, G. O., 2018. Phase behavior, Rheological characteristics and microstructure of sodium caseinate- Persian gum systems, Carbohydrate polymers, 179: 71-78.
25. Aghaei, Z., **Emadzadeh, B.**, Ghorani, B., Kadkhodae, R. 2018. Cellulose acetate nanofibres containing Alizarin as a halochromic sensor for the qualitative assessment of Rainbow trout fish spoilage, 11(5): 1087-1095.
26. Hasanvand, E., Rafe, A., **Emadzadeh, B.**, 2018. Phase separation behavior of flaxseed gum and rice bran protein complex coacervation, 82: 412- 423.
27. Naji Tabasi, S., **Emadzadeh, B.**, Kadkhodae, R., 2019. Effects of Pectin and xanthan gum on induced- flocculation phenomenon in an acidic model emulsion system, submitted to Journal of Dispersion Science and Technology, 40(2): 256-263.
28. Khalesi, H., **Emadzadeh, B.**, Kadkhodae, R., Fang, Y., 2019. Effects of Persian gum on whey protein concentrate cold- set emulsion gel: Structure and rheology study, International Journal of Biological Macromolecules, 125: 17-26.
29. Rezaeinia, H., Ghorani, B., **Emadzadeh, B.**, Tucker, N., 2019. Electrohydrodynamic atomization of Balangu (*Lallemantia royleana*) seed gum for the fast-release of *Mentha longifolia* L. essential oil: characterization of nano-capsules and modeling the kinetics of release, Food Hydrocolloids, 93:374-385.
30. Jajarmi, A., **Emadzadeh, B.**, Kadkhodaei, R., Evaluation of the effect of chain association type on the textural characteristics of kappa- iota carrageenan mixed gel, 2018. Iranian Food Science and Technology Research Journal, 14(4): 543- 559.
31. Rezaeinia, H., Ghorani, B., **Emadzadeh, B.**, Mohebbi, M., 2020. Prolonged-release of menthol through a superhydrophilic multilayered structure of balangu (*Lallemantia royleana*)-gelatin nanofibers, Materials Science and Engineering: C, 115: 111115.
32. Rezaeinia, H., **Emadzadeh, B.**, Ghorani, B., 2020. Electrospun balangu (*Lallemantia royleana*) hydrocolloid nanofiber mat as a fast-dissolving carrier for bergamot essential oil, Food Hydrocolloids, 100: 105312.
33. Aghaei, Z., **Emadzadeh, B.**, Ghorani, B., Kadkhodae, R., Tucker, N., 2020. Protein-based halochromic electrospun nanosensor for monitoring trout fish freshness, Food Control, 111: 107065.

34. Ghorani, B., **Emadzadeh, B.**, Rezaeinia, H., Russel, S., 2020. Improvements in gelatin cold water solubility after electrospinning and associated physicochemical, functional and rheological properties, *Food Hydrocolloids*, 104: 105740.
35. Sadeghi, F., Kadkhodae, R., **Emadzadeh, B.**, Nishinari, K., 2020. Effect of sucrose on phase and flow behavior of protein-polysaccharide mixtures, *Food Hydrocolloids*, 106455.
36. Mazaheri Kalahrodi, M., Baghaei, H., **Emadzadeh, B.**, Bolandi, M., 2020. The combined effect of asparagus juice and balsamic vinegar on the tenderness, physicochemical and structural attributes of beefsteak, *Journal of Food Science and Technology*, DOI: 10.1007/s13197-020-04817-4.
37. Nouri, M., Baghaei, S., **Emadzadeh, B.**, 2021. Nano-emulsified savory and thyme formulation show limited efficacy to suppress *Pectobacterium carotovorum* subsp. *carotovorum* compared with pure oil, *Industrial Crops and Products*, DOI: 10.1016/j.indcrop.2020.113216
38. Naji-Tabasi, S., **Emadzadeh, B.**, Shahidi-Noghabi, M., Abbaspour, M., Akbari, E., 2021. Physico-chemical and antioxidant properties of barberry juice powder and its effervescent tablets, *Chemical and Biological Technologies in Agriculture*, 8(23).
39. **Emadzadeh, B.**, Ghorani, B., Naji-Tabasi, S., Charpashlo, E., Molaveisi, M., 2021. Fate of β -cyclodextrin-sugar beet pectin microcapsules containing garlic essential oil in an acidic food beverage, *Food Bioscience*, DOI: 10.1016/j.fbio.2021.101029.
40. Mazaheri Kalahrodi, M., Baghaei, H., **Emadzadeh, B.**, Bolandi, M., 2021. Degradation of myofibrillar and sarcoplasmic proteins as a function of marinating time and marinade type and their impact on textural quality and sensory attributes of *m. semitendinosus* beefsteak, *Journal of Food Processing and Preservation*, DOI: 10.1111/jfpp.15691.
41. Naji- Tabasi, S., **Emadzadeh, B.**, Shahidi Noghabi, M., Abbaspour, M., Akbari, E., 2021. Physico-chemical properties of powder and compressed tablets based on barberry fruit pulp, *Journal of Food Measurement and Characterization*, 15(3).
42. Farahmand, A., Ghorani, B., **Emadzadeh, B.**, Sarabi-Jamab, M., Emadzadeh, M., Modiri, A., Tucker, N., 2022. Millifluidic-assisted ionic gelation technique for encapsulation of probiotics in double-layered polysaccharide structure, *Food Research International*, 111699.
43. Ghorani, B., **Emadzadeh, B.**, Fooladi, E., Tucker, N., 2023. Designing a colorimetric nanosensor based on dithizone and cholesteric liquid crystals loaded in electrospun cellulose acetate nanofibers: Monitoring the quality of pistachio as a case study, 2023. *Journal of Applied Polymer Science*, 140(7): -1e53472- 14-e53472.

44. Farahmand, A., **Emadzadeh, B.**,Ghorani, B., Poncelet, D., 2023. Droplet-based millifluidic technique for encapsulation of cinnamon essential oil: Optimization of the process and physicochemical characterization, *Food Hydrocolloids*, 129 (4): 107609-1- 107609-14
45. Farahmand, A., **Emadzadeh, B.**,Ghorani, B., Poncelet, D., 2021. A comprehensive parametric study for understanding the combined millifluidic and dripping encapsulation process and characterisation of oil-loaded capsules, *Journal of Microencapsulation*, 38(7-8): 507-521.

B. Conference Presentations

1. **Emadzadeh, B.**, Razavi, S.M.A. and Mohammad Amini, A., 2008, *Evaluation of the hydrocolloid extraction of Lallelantia royleana seed by image analysis method*, The 9th International Hydrocolloids Conference (9th IHC), 15-19 June, Singapore.
2. Razavi, S.M.A., **Emadzadeh, B.** and Zahedi, Y., 2008, *Comparisons of methods for measuring yield stress in selected hydrocolloids*, The 9th International Hydrocolloids Conference (9th IHC), 15-19 June, Singapore.
3. Razavi, S.M.A., **Emadzadeh, B.** and Mohammadi Moghaddam, T., 2009, *Synergistic interaction of Balangu seed gum with selected food hydrocolloids: the rheological investigation*, 5th International Symposium on Food Rheology and Structure (5th ISFRS), 15-18 June, Switzerland.
4. **Emadzadeh, B.**, Razavi, S. M. A. and Hashemi, M., 2010, *The time- independent rheological characteristics of reduced calorie pistachio butter*, 10th International Hydrocolloid Conference, China.
5. **Emadzadeh, B.**, Razavi, S. M. A., Nassiri Mahallati, M., and Farhoosh, R., 2011, *The time dependent rheological characteristics of low- calorie pistachio butter: A response surface methodology*, 11th International Congress on Engineering and Food (ICEF11), 22-26 May, Greece.
6. **Emadzadeh, B.**, and Razavi, S.M.A., 2008, *Monitoring the changes in shape and size characteristics of Taron Mahalli rice variety during processing using flat-bed scanner and image analysis system*, 18th national congress on Food Technology, 15-16 Oct., Iran.
7. **Emadzadeh B.**, Razavi S.M.A., Rezvani, E., and Schleining, G., 2012, *Dynamic rheological characteristics of low-calorie pistachio butter: Effect of fat replacer and sweetener*, International Symposium on Food Rheology and Structure, 10-13 April, Switzerland.
8. **Emadzadeh B.**, Razavi S.M.A., Rezvani, E., and Schleining, G., 2012, *Steady-shear rheological properties of low-calorie pistachio butter: Time and Temperature*

dependency, International Symposium on Food Rheology and Structure, 10-13 April, Switzerland.

9. Razavi, S.M.A., **Emadzadeh B.**, Mohammadi Moghaddam, T., and Salehi, F., 2012, *Intrinsic viscosity of wild sage (Salvia macrosiphon) seed gum as affected by ionic strength*, International Symposium on Food Rheology and Structure, 10-13 April, Switzerland.
10. **Emadzadeh, B.**, Razavi, S.M.A., Hashemi, M., and Farhoosh, R., 2011, *Formulation of low calorie pistachio butter containing Balagu seed gum using response surface methodology*, 20th National Food Technology Congress, Iran.
11. Shamsaiee, S., Razavi, S.M.A., Salehi, A., and **Emadzadeh, B.**, 2012, *Application of Basil seed gum as fat replacer in mayonnaise*, National Food Technology Conference, Iran.
12. Shamsaiee, S., Razavi, S.M.A., Salehi, A., and **Emadzadeh, B.**, 2012, *Evaluation of chemical and sensory characteristics of low fat mayonnaise containing Basil seed gum as fat replacer*, National Food Technology Conference, Iran.
13. Emadzadeh, B., Razavi, S.M.A., Mohammad Amini, A., Alamolhodae, N., Javidi, F., and Alghoneh, A. 2013, *The capability of Basil seed gum in stabilization of low fat emulsion systems*, National Congress on Food Science and Technology, Iran.
14. **Emadzadeh, B.**, Kadkhodae, R. and Naji, S. 2014, *Flocculation as the critical parameter in the stabilization of egg-free mayonnaise*, 14th International Nutrition and Diagnostics Conference, Czech.
15. **Emadzadeh, B.** 2014, *Hydrocolloids as fat replacers: A review on novel Iranian sources*, 14th International Nutrition and Diagnostics Conference, Czech.
16. Khalesi, H., **Emadzadeh, B.**, Kadkhodae, R. and Fang, Y. 2014, *Whey protein isolate-Persian gum interactions at neutral pH: A new approach in food systems*, 1st International Conference on Natural Hydrocolloids, Iran.
17. Mostafavi, F., Kadkhodae, R., **Emadzadeh, B.** and Koocheki, A. 2014, *Characterization of Tragacanth- locust bean gum edible film blend*, 1st International Conference on Natural Hydrocolloids, Iran.
18. Mostafavi, F., Kadkhodae, R., **Emadzadeh, B.** and Koocheki, A. 2014, *A comparative study on the properties of films made from Tragacanth, Locust bean, and Alyssum homolocarpum seed gum*, 1st International Conference on Natural Hydrocolloids, Iran.
19. Sadeghi, F., Kadkhodae, R., **Emadzadeh, B.** 2015, *Phase diagram and evaluation of the rheological characteristics of sodium caseinate- sodium alginate incompatible thermodynamic mixtures*, 3rd Seminar on Food Science and Technology, Iran.

20. Aghaii, Z., Ghorani, B., **Emadzadeh, B.**, Kadkhodae, R., 2015, Monitoring the spoilage of food products by means of electrospun pH sensitive sensors, 23rd National Food Science and Technology Congress, Iran.
21. Khalesi, H., **Emadzadeh, B.**, Kadkhodae, R., 2015, Gelled Emulsion: Protein gels containing oil droplets, 23rd National Food Science and Technology Congress, Iran.
22. Sadeghi, F., Kadkhodae, R., **Emadzadeh, B.** 2015, Phase diagram and evaluation of the rheological characteristics of sodium caseinate- maltodextrin incompatible thermodynamic mixtures, 23rd National Food Science and Technology Congress, Iran.
23. Sadeghi, F., Kadkhodae, R., **Emadzadeh, B.** 2015, Phase diagram and evaluation of the rheological characteristics of sodium caseinate- wheat starch incompatible thermodynamic mixtures, 23rd National Food Science and Technology Congress, Iran.
24. Khalesi, H., Emadzadeh, B., Kadkhodae, R., Fang, Y., 2015, Study on whey protein isolate- Persian gum complex formation at acidic and neutral pHs, 6th International Symposium on Delivery of Functionality in Complex Food Systems, France.
25. Keshvari Khojasteh, S., Kadkhodae, R., Ritzoulis, C., EmamDjomeh, Z., **Emadzadeh, B.**, 2022, Effect of ultrasonic processing on structural and functional properties of whey protein isolate, 17th Meeting of the European Society of Sonochemistry, Germany.

Research Projects

A. Current Research projects

1. Formulation and designing of flavored pellets and granules for the controlled release applications in milk and water, Industrial Research Project.
2. Formation of multicomponent instant gels to suspend sorrel grains in beverages, Industrial Research Project.
3. Production of protein nanofibers based on wheat gluten and investigation of methods to increase the structural resistance against aqueous solubility, International Research Project.

B. Former Research projects

1. Gravimetric, Geometric, Frictional and Aero-dynamical Properties of Iranian Pistachio's Varieties, 2004-2006, Ferdowsi University of Mashhad.
2. Rheological Interaction of Balangu seed gum with some commercial gums, 2009-2010, Ferdowsi University of Mashhad.
3. Effect of fat substitutes and sweeteners on the sensory characteristics and rheological properties of reduced fat pistachio butter, 2008-2010, International Foundation of Science (IFS).
4. Solution viscosity and molecular weight of hydrocolloid extract of wild sage seed, 2011- 2012, Ferdowsi University of Mashhad.
5. Evaluation of the potential of Iranian endemic hydrocolloids as fat replacer, 2012-2014, Joint research project between Research Institute of Food Science and Technology (RIFST) and Ferdowsi University of Mashhad,
6. Evaluation of different methods for stabilizing egg- free mayonnaise, 2014, Iran National Science Foundation (INSF).
7. Application of W/W emulsions as fat replacers, 2013- 2015, Iran National Science Foundation (INSF).
8. Application of Iranian natural hydrocolloids as fresh fruit coating, Research Institute of Food Science and Technology.
9. Formulation of functional milk fortified by fish oil and β - galactosidase enzyme, Joint research project between Research Institute of Food Science and Technology (RIFST) and Phillips Hydrocolloid Research Center, China.
10. Application of emulsion filled gels stabilized by Persian gum as a fat replacer, Joint research project between Research Institute of Food Science and Technology (RIFST) and Phillips Hydrocolloid Research Center, China.
11. Developing a novel pH-responsive electrospun nanosensor for monitoring the fish spoilage, Islamic Educational, Scientific and Cultural Organization (ISESCO).
12. Application of electrospray process for entrapment and controlled release of caffeine, Joint research project between Research Institute of Food Science and Technology (RIFST) and Plant and Food Research Center, New Zealand.
13. Production of odorless functional beverage containing garlic oil, Research Institute of Herbal Plants.
14. Production of functional barberry- based products, Industrial Research Project.
15. Formulation of low- fat Sesame butter and evaluation of the influence of textural attributes on its oral processing, Industrial Research Project.
16. Study on the effects of probiotics on the health improvement of children with symptoms of attention deficit hyperactivity disorder (ADHD), Research Institute of Food Science and Technology (RIFST) and University of Medical Sciences.

Books

1. Oils and Fats in texture modification, In *Modifying Food Texture: Volume 1*, edited by Chen and Rosenthal, 2015, Woodhead Publishing.
2. Application of Nanotechnology in the Safe Delivery of Bioactive Compounds, In *Nanotechnology Applications in the Food Industry*, edited by V Ravishankar Rai, Jamuna A Bai, 2018, CRC Press.
3. Iranian cuisine signifies the old historical identities, In *Textural characteristics of world foods*, edited by Katsuyoshi Nishinari, 2019, Wiley Publishing.

Teaching Experience

1. Biophysical properties of foods, MSc. students
2. Advanced food rheology, Ph.D. students

Supervising and Advising Experience

Supervisor

1. Formulation of an emulsion gel stabilized using Persian gum and its application as a fat replacer in a dairy dessert- Hoda Khalesi (PhD)
2. The effect of the replacement of fat with W/W emulsion in low calorie cream- Farzad Sadeghi (PhD)
3. Developing a novel pH-responsive electrospun nanosensor for monitoring the fish spoilage- Zahra Aghaei (PhD)
4. Formation and study of a shear thinning gel blend for suspending flaxseed seeds in a beverage model system- Amir Jajarmi (PhD)
5. Effects of marination using asparagus extract and balsamic vinegar on the physicochemical and sensory characteristics of veal steak- Fatemeh Mirhaj (PhD)
6. Effects of marination using asparagus extract and balsamic vinegar on the physicochemical and sensory characteristics of veal steak- Mona Mazaheri Kalahrodi (PhD)
7. Production of electrospun fast-dissolving films for oral delivery of menthol: Study of the release kinetics of menthol from ‘Sandwich structure’ and electrospun structures containing cyclodextrin- Hassan Rezaeina (PhD)

8. Encapsulation of cinnamon essential oil by novel microfluidic method and investigation of capsules characteristics in a model acidic beverage and simulated gastrointestinal conditions- Atefeh Farahmand (PhD)

9. Encapsulation of Ferrus Sulfate in immobilized niosomes in soy protein isolate nanofibers using electrohydrodynamic method Danial Dehnad (PhD)

Advisor

1. Coating of cherry using Iranian endemic plants: barrier and physicochemical characteristics- Fatemeh Sadat Mostafavi (PhD)

2. Rheological, structural and thermal properties of flax seed gum/ rice bran protein complex coacervate to encapsulate the vanillin- Elham Hasanvand (PhD)

3. Optimization of bacterial cellulose production using bacteria extracted from kombucha tea and its application as a fat replacer in symbiotic yoghurt- Azadeh Khiabani (PhD)

4. Effects of zein micro fibers on the structural, thermal and rheological properties of hybrid gel (beeswax oleogel and Utah carrageenan hydrogel) and its application as a fat substitute in cream- Mojtaba Rezaei (PhD)

5. Feasibility of pectobacterium carotovorum bioControl using essential oil nano emulsions- Mojgan Nouri (MSc)

6. Physicochemical and sensory characteristics of burgers based on cereal grain flour- Marya, Gashtasbi (MSc)

7. Effect of guar and basil seed gum as fat replacer in low fat ice cream: rheological, physical and sensory aspects- Fatemeh Javidi (MSc)

8. Formulation of burgers based on ostrich meat- Elnaz Soleimani (MSc)

9. Effect of hydrocolloids on heat resistance of Halwa- Zeinab Vajdi (MSc)

10. Application of rice bran in the formulation of diet burgers- Saman Mirjalali (MSc)

11. Effect of basil seed gum as a fat replacer in mayonnaise- Sima Shamsaii (MSc)