



Aram Bostan

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Education

- Ph.D. of Science and Technology; Ferdowsi University of Mashhad (FUM), Mashhad, Iran (2009-2013).
PhD Thesis title: Production and evaluation of stability of Sage Seed oil Nanostructured Lipid Carriers.
- M.Sc. of food science and technology; Ferdowsi University of Mashhad (FUM), Mashhad, Iran (2006-2008).
- M.S Thesis title:** Optimization of crude hydrocolloid extraction from Wild Sage Seed and its time independent rheological properties.
- B.Sc. of food science and technology; Tabriz University, Iran (2002-2006).
- Relevant Courses:** Food chemistry, Food microbiology, Food process engineering, Dairy technology, Edible oil technology, Sugar technology, Canning...

Employment

- Academic staff member of The Research Institute of Food Science and Technology (RIFST), 2013 to present.
- Head of food nanotechnology department, RIFST, Iran (2016-2018 & 2020 to present).
- R & D Expert in Shahr e Babana Co. Cake producer Company, Mashhad, Iran (2009-2012).
- Lecturer in Damghan Islamic Azad University, Semnan, Iran (2008- 2009).

Research Interests

- Nano/ Micro encapsulation.
- Food Hydrocolloids.
- Emulsions.
- Bakery.

Research Projects

- Liquid crystal aptasensors for rapid detection of two marine pollutant: phycotoxin (Okadaic acid) and heavy metal ions (Pb²⁺ and Hg²⁺)
- Ration Road Map in a 5-year Prospect
- Formulation of pistachio butter sweetened with honey and Study its physicochemical, sensory and rheological propertie
- fortifaction of barely bread with encapsulated vitamin D and study its effect on serum vitamin D

- level, Cardiometabolic factors and kidney in patient with type 2 diabetes.
- Orange juice Enriched with omega-3 in the nanoliposome system
 - Development of Reduced Calorie Dessert with Improved Quality Attribute Using Hydrogels
 - Study of Iranian Natural Gums and route planning adjustment
 - Production and evaluation of calcium and D vitamin microcapsules for processed tea fortification
 - Optimization of *Salvia leriifolia* leaf extract contains antimicrobial compounds and evaluation of antimicrobial properties of extract and nanocapsule-extract on the shelf life of meat product.
 - Design and characterization of alpha tocopherol Nanostructured Lipid Carriers (NLCs).
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- Mohammadzadeh, M., **Bostan, A.**, Kadkhodae, R. (2021). Preparation and Characterization of α -Tocopherol-Loaded Nano-Lipid Carriers: Effect of Lipid Type and Carrier Oil Content. *Iranian Journal of Chemistry and Chemical Engineering*. 715-724
 - Rahneem, P., Sarabi-Jamab, M., **Bostan, A.**, Mansouri, E. (2021). Nano-encapsulation of pomegranate peel extract and evaluation of its antimicrobial properties on coated chicken meat. *Food bioscience*. 43,
 - Sarabi-Jamab, Kaveh M. , Modarres M , **Bostan A.** (2020). Production of Nanocapsules Using *Salvia Leriifolia* Leaf Extract and Assessing Effects of the Extract and Nanocapsules Containing the Extract on Microbial Properties in Sausages During the Shelf Life. *Iranian Journal of Nutrition Sciences & Food Technology*. 15 (2), 121-130.
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 - Rahneem, P., Sarabi Jamab, M. Javanmard, M., **Bostan, A.** Safari, O. (2018). Comparison of Superheated Solvent Extraction with Instant Controlled Pressure Drop Assisted Solvent Extraction of Phenolic Compounds from Pomegranate (*Punicagranatum*) Peels. *Journal of Agriculture Science & Technology*. Accepted
 - Nepovinnykh, N.V., Kliukina, O.N., Ptichkina, N.M., **Bostan, A.** (2018). Hydrogel based dessert of low calorie content. *Food Hydrocolloids*. DOI: 10.1016/j.foodhyd.2018.03.036
 - Basiri, L., Rajabzadeh, G., **Bostan, A.** (2017). α -Tocopherol-loaded niosome prepared by heating method and its release behavior. *Food Chemistry*. 221, 620-628
 - Basiri, L., Rajabzadeh, G., **Bostan, A.** (2017) Physicochemical properties and release behavior of Span 60/Tween 60 niosomes as vehicle for α -Tocopherol delivery. *LWT - Food Science and Technology*. 84, 471-478
 - Shahinfar, R., Khanzadi, S., Hashami, M. Azizzadeh, M., **Bostan, A.** (2017). Sensory analysis of fish burgers containing *Ziziphora clinopodioides* essential oil and nisin: the effect of natural preservatives and microencapsulation. *Iranian Journal of Chemistry and Chemical Engineering (IJCCE)*. 36 (5), 77-88
 - Shahinfar, R., Khanzadi, S., Hashami, M. Azizzadeh, M., **Bostan, A.** (2017). The Effect of *Ziziphora Clinopodioides* Essential Oil and Nisin on Chemical and Microbial Characteristics of Fish Burger During Refrigerated Storage. *Iranian Journal of Chemistry and Chemical Engineering (IJCCE)*. 36 (5), 67-75.
 - Hosseinzadeh, S., **Bostan, A.**, Hddad Khodaparast, M.H., Mohebbi, M. (2017). Microencapsulation of Spearmint (*Mentha Spicata*) Oil By Modified Starch. *Iranian Food Science and Technology Research Journal*. 12,(5), 639-651.
 - Hosseinzadeh, S., Hddad Khodaparast, M.H., **Bostan, A.**, Mohebbi, M. (2016). Microencapsulation of Spearmint (*MenthaSpicata*) Oil using spray drying Method. *Iranian Food Science and Technology Research Journal*, 12, (4), 499-511
 - Rahneem, P., Sarabi Jamab, M. Javanmard, M., **Bostan, A.** (2016). Phenolic compound and antimicrobial properties of pomegranate peel extract. *International Journal of Biological, Biomolecular, Agricultural, Food and Biotechnological Engineering*. 10, 584-589
 - Koocheki, A.; Taherian, A ; **Bostan, A.** 2013. Studies on the steady shear flow behavior and functional properties of *Lepidium perfoliatum* seed gum. *Food Research International*, Pages 446-456
 - **Bostan, A.**; Razavi, S.M.A. ; Farhoosh, R. 2010. Optimization of hydrocolloid extraction from wild sage seed (*Salvia macrosiphon*) using response surface methodology. *International Journal of Food Properties*, 13:1380–1392
 - Razavi, S.M.A.; **Bostan, A.**; Rahbary, R. Computer image analysis and physico-mechanical properties of wild sage seed (*Salvia macrosiphon*). *International Journal of Food Properties*, 13: 308–316, 2010
 - Razavi, S.M.A.; **Bostan, A.**; Rezaei, M. (2010). Image processing and physic mechanical properties of basil seed (*Ocimum basilicum*). *Journal of Food Process Engineering*, Volume 33, Issue 1, pages 51–64
 - Koocheki, A.; Taherian, A. R.; Razavi, S.M.A. ; **Bostan, A.** (2009). Response surface methodology for optimization of extraction yield, viscosity, hue and emulsion stability of mucilage extracted from

Conferences
/ Workshops

- **Bostan, A.**, Kadkhodaei, R., P. Tichkina NM. 2017. Physical and sensorial properties of a low fat dairy dessert: a comparative study. NLRCS International Congress. Mashhad, Iran
- **Bostan, A.**, Rajabzadeh, Gh. .2017. Fortification of orange juice with bioactive components; an approach for enhancing nutritional health. NLRCS International Congress. Mashhad, Iran
- Shahinfar, R., Khanzadi, S., Hashemi, M., Azizzadeh, M., **Bostan, A.** 2017. Effect of Ziziphora clinopodioides essential oil and nisin on Lipid damage changes of fish Burger. NLRCS International Congress. Mashhad, Iran
- Tadarokat, F., **Bostan, A.**, Mortasazi, S.A. 2014. Coating of mushrooms by Iranian Endemic Gum (Loucost Gum): Evaluating Barrier Properties and Physico Mechanical Effects. 1st International Conference on Natural Food Hydrocolloids, Mashhad, Iran
- Hosseinzadeh, S., **Bostan, A.** 2014. Effect of Modified Starch in the Microencapsulation of Spearmint oil by Spray drying. 1st International Conference on Natural Food Hydrocolloids, Mashhad, Iran
- Hosseinzadeh, S., **Bostan, A.** 2014. Stability Of Spearmint Oil Emulsions Prepared With Malthodextrin/Arabic(Acacia)Gum and Modified Starch. 1st International Conference on Natural Food Hydrocolloids, Mashhad, Iran
- Tadarokat, F., **Bostan, A.**, Mortasazi, S.A.2014. Edible Coating mushrooms of gum (gum Locust): Chemical Characterization. 1st International Conference on Natural Food Hydrocolloids, Mashhad, Iran
- Hosseinzadeh, S., **Bostan, A.** 2014. Stability Of Spearmint Oil Emulsions Prepared With Malthodextrin/Arabic(Acacia)Gum and Modified Starch. 1st International Conference on Natural Food Hydrocolloids, Mashhad, Iran
- **Bostan, A.**2014. Delivery of nutritions by Nanostructured lipid carriers (NLC) in fortified food. INDC, Prague. Czech Republic
- **Bostan, A.** 2014. Encapsulation of vitamin D in nano-sized biopolymer based delivery systems. INDC, Prague. Czech Republic
- Razavi, S.M.A.; **Bostan, A.** Rheological characterization of hydrocolloid extraction from wild sage seed as a function of temperature and concentration. ISFRS 2009, Zurich, Swiss (Full Text)
- **Bostan, A.**; Razavi S.M.A.; Niknia, S.; Razmkhah, S. A Comparative Study on Functional Properties of Novel Seed Gums and Commercial Hydrocolloids. EFFoST 2011, Berlin, Germany
- **Bostan, A.**; Mehebbi, M.; Nakhchian, H. Application of Image Analysis for Cake Quality Evaluation. EFFoST 2011, Berlin, Germany

Books

- Application of Novel Technologies in Food Industries. Seyed Ali Mortazavi et al. (Chapter 7). 2014. TAK publication....
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Teaching
and other
Experiences

- Food delivery systems (for PhD students)
- Food Rheology (for PhD students)
- Food process engineering.

