

SOLEIMAN ABBASI



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<https://scholar.google.com/citations?user=P7hvIkwAAAAJ&hl=en> (H index 28)

<https://www.scopus.com/authid/detail.uri?authorId=7103412207> (H Index 23)

EDUCATION

PhD in Food Science, School of Food Science and Nutrition, University of Leeds (Leeds, UK)	1999–2003
MSc in Food Science & Technology, School of Food Science and Nutrition, Shahid Beheshti University of Medical Sciences, (Tehran, Iran)	1992–1994
BSc in Nutrition Science, School of Food Science and Nutrition, Shahid Beheshti University of Medical Sciences, (Tehran, Iran)	1987–1991

PROFISSINAL EXPERIENCE

Professor, Tarbiat Modares University, Tehran, Iran	Mar 2015–Leave without pay (LWOP)
Visiting Professor, University of Manitoba, Canada	Aug 2014–Sept 2015
Associate Professor, Tarbiat Modares University, Tehran, Iran	Jan 2009– Mar 2015
Assistant Professor, Tarbiat Modares University, Tehran, Iran	Jan 2004–Dec 2008
Teaching Assistant, Leeds University, Leeds, UK	Sept 2000–Dec 2003
Quality Control Manager, Pegasus Foods, Tabriz, Iran	Aug 1998–Jul 1999
Junior Lecturer & Researcher, NNFTRI, Tehran, Iran	Nov 1994–Aug 1998
Dietitian and Food Catering Manager (Chamran General Hospital, Tehran, Iran)	Jan 1993–Oct 1994
Quality Control Manager, Pars Peyma Puffed Cereals, Tehran, Iran	Apr 1992–Dec 1992

RESEARCH INTERESTS

Interaction of macromolecules (proteins, polysaccharides and lipids)
Nanoemulsions
Formulation and development of health promoting food products
Functional foods, bioactive ingredients and nutraceuticals
Thermal and non-thermal (*e.g.*, ultrasound, high hydrostatic pressure, microwave, ohmic heating, gamma irradiation and plasma) food processing techniques

MEMBERSHIP IN SCIENTIFIC SOCIETIES MEMBERSHIP IN SCIENTIFIC SOCIETIES

Society of Dairy Technology (SDT)
Canadian Institute of Food Science and Technology (CIFST) not active
American Chemical Society (ACS) not active
Iranian Food Science & Technology Association (IFSTA)
Member of National Board of Food Science & Technology (Ministry of Health, Iran) not active
Registered Dietitian (Iran Medical Council)

PUBLICATIONS (IN PREPARATION OR UNDER REVIEW)

- Mousavi, N., **Abbasi, S.**, and Azarikia, F. (2020). Stabilization of hemp–whey protein based drinks: heat stability. *Food Processing and Preservation*, under review.
- Jalali-Jivan, M. and **Abbasi, S.** (2020). Lutein extraction by microemulsion technique: Evaluation of stability versus thermal processing and environmental stresses. *LWT-Food Science and Technology*, under review.
- Mahdipour-Afra, M., Aghaalikhani, M., **Abbasi, S.**, and Mokhtassi-Bidgoli, A. (2020). Growth, yield and quality of two guar (*Cyamopsis tetragonoloba* L.) ecotypes affected by sowing date and planting density in a semi-arid area. *Scientia Horticulturae*, under review.
- Yousefi, N., and **Abbasi, S.** (2020). Thermal stability of food proteins: A comprehensive review on solubility improvement techniques. *International Journal of Biological Macromolecules*, (in preparation).
- Yousefi, N., and **Abbasi, S.**, ... (2020). Prevention of thermal gelation in concentrated protein dispersions: Influence of hydrogen peroxide (H₂O₂). *Innovative Food Science & Emerging Technologies*, (in preparation).
- Abbasi, S.** and Scanlon, M.G. (2020). Nanostructural characterization of orange peel essential oil microemulsions using ultrasonic resonance technology. *International Nano Letters*, (in preparation).
- Courcelles, J., Sapirstein, H.D., Bullock, P., **Abbasi, S.** and Koksel, F. (2020). Quality properties of Canada western red spring wheat: Effect of genotype and environment. *Canadian Journal of Plant Science* (in preparation).
- Dorrian, K., Bullock, P., Sapirstein, H.D. and **Abbasi, S.** (2020). Absent effect of Glyphosate and Prosaro on wheat protein composition and dough properties. *Journal of Cereal Science* (in preparation).
- Sapirstein, H.D., Courcelles, J. and **Abbasi, S.** (2020). Evaluating dough strength by rapid UV absorbance of high molecular weight glutenin. *Journal of Cereal Chemistry* (in preparation).
- Sapirstein, H.D., Bullock, P. and **Abbasi, S.** (2020). Influence of genotype and environment on wheat gluten: accumulation of soluble prolamins and high molecular weight glutenin. *Canadian Journal of Plant Science* (in preparation).

PEER REVIEWED PUBLICATIONS

- Jalali-Jivan, M. and **Abbasi, S.** (2020). Novel approach for lutein extraction: Food grade microemulsion containing soy lecithin & sunflower oil. *Innovative Food Science & Emerging Technologies*, 66, <https://doi.org/10.1016/j.ifset.2020.102505>
- Amiri-Rigi, A., and **Abbasi, S.** (2020). Lycopene microemulsion storability: monitoring color and rheological properties. *International Nano Letters*, 10, 119–29.
- Nejatian, M., **Abbasi, S.**, and Azarikia, F. (2020). Gum tragacanth: structure, characteristics and applications in foods. *International Journal of Biological Macromolecules*, 160, 846–860. DOI: 10.1016/j.ijbiomac.2020.05.214
- Rasouli, M., **Abbasi, S.**, Azarikia, F., Ettelaee, R. (2019). On the heat stability of whey protein: Effect of sodium hexametaphosphate. *International Journal of Dairy Technology*, <https://doi.org/10.1111/1471-0307.12626>.
- Nejatian, M., and **Abbasi, S.** (2019). Formation of concentrated triglyceride nanoemulsions and nanogels: natural emulsifiers and high power ultrasound. *RSC Advances*, 9, 28330–28344.
- Ebadi, M.T., **Abbasi, S.**, Harouni, A. and Sefidkon, F. (2019). Effect of cold plasma on essential oil content and composition of lemon verbena. *Food Sci Nutr.*, 7(4): 1166–1171.
- Amiri, S., **Abbasi, S.**, and Ezzatpanah, H. (2019). Effect of pH, ionic strength, temperature and sugar concentration on orange peel essential oil/ T60: propanol and water microemulsion zone using Response Surface Methodology. *Iranian Food Science and Technology Research Journal*, 15, 29–43
- Jalali-Jivan, M., **Abbasi, S.**, and Scanlon, M.G. (2019). Microemulsion as nanoreactor for lutein extraction: Optimization for ultrasound pretreatment. *Journal of Food Biochemistry*, <https://doi.org/10.1111/jfbc.12929>
- Jalali-Jivan, M., and **Abbasi, S.** (2019). Nano based lutein extraction from marigold petals: Optimization using different surfactants and co-surfactants. *Heliyon*, 5, e01572.
- Jalali-Jivan, M., and **Abbasi, S.** (2019). An attempt to cast light into lutein extraction and its alkali optimization. *Journal of Food Measurement and Characterization*, 13, 154–161.
- Amiri-Rigi, A., and **Abbasi, S.** (2019). Extraction of lycopene using a lecithin-based olive oil microemulsion. *Food Chemistry*, 272, 568–573.
- Nejatian, M., **Abbasi, S.**, and Kadkhodae, R. (2018). Ultrasonic-assisted fabrication of concentrated triglyceride nanoemulsions and nanogels. *Langmuir*, 34, 11433–11441.
- Dabestani, M., Kadkhodae, R., Phillips, G.O., and **Abbasi, S.** (2018). Persian gum: A comprehensive review on its physicochemical and functional properties. *Food Hydrocolloids*, 78: 92–99.
- Rahimi, S., and **Abbasi, S.** (2018). Fractionation and determination of some structural properties of Persian gum. *Journal of Food Biosciences and Technology*, 8: 81–90.
- Radi, M., and **Abbasi, S.** (2018). Optimization of novel oil extraction technique from canola seeds: Lecithin-based microemulsion. *European Journal of Lipid Science and Technology*, doi.org/10.1002/ejlt.201700267.

- Ghaderi, A. and **Abbasi, S.** (2018). Yoghurt powder production using microwave–vacuum drier: Drying kinetics, mathematical modeling, and characteristics. *SDRP Journal of Food Science & Technology*, 2: 186–196.
- Harouni, A. and **Abbasi, S.** (2018). Designing a microwave-assisted low-pressure cold plasma (LPCP) generator: A case study on salmonella decontamination. *SDRP Journal of Food Science & Technology*, 2: 197–204.
- Jokar, A., Azizi, M.H., Hamidi-Esfahani, Z. and **Abbasi, S.** (2017). Effects of ultrasound time on the properties of methylcellulose-montmorillonite films. *International Nano Letters*, 7; 59–68.
- Tavakoli, M., Hamidi-Esfahani, Z., Hejazi, M.A., Azizi, M.H., and **Abbasi, S.** (2017). Characterization of probiotic abilities of lactobacilli isolated from Iranian Koozeh traditional cheese. *Polish Journal of Food and Nutrition Sciences*, 67: 41–48.
- Azarikia, F., **Abbasi, S.**, Scanlon, M.G., and McClements, D.G. (2017). Emulsion stability enhancement against environmental stresses using whey protein–tragacanthin complex: Comparison of layer-by-layer and mixing methods. *International Journal of Food Properties*, 20, 2084–2095.
- Amiri-Rigi, A., and **Abbasi, S.** (2017). Stability assessment of lycopene microemulsion prepared using tomato industrial waste against various processing conditions. *Journal of the Science of Food and Agriculture*, 97, 4922–4928.
- Abbasi, S.** (2017). Challenges towards characterization and application of a novel hydrocolloid: Persian gum. *Current Opinion in Colloid & Interface Science*, 28, 37–45.
- Abbasi, S.** (2017). Persian gum: a novel natural hydrocolloid. *Nutrition and Food Sciences Research*, 4: 1–2.
- Teimouri, S., **Abbasi, S.** and Scanlon, M.G. (2017). Stabilization mechanism of various inulins and hydrocolloids: milk–sour cherry juice mixture. *International Journal of Dairy Technology*, 71: 207–215.
- Samari-Khalaj, M. and **Abbasi, S.** (2017). Solubilisation of Persian gum: chemical modification using acrylamide. *International Journal of Biological Macromolecules*, 101, 187–195.
- Behbahani, M.S. and **Abbasi, S.** (2017). Stabilization of flaxseed seeds (*Descurainia sophia* L.) drink: Persian refreshing drink. *Food Bioscience*, 18: 22–27.
- Mohammadi, S., **Abbasi, S.** and Scanlon, M.G. (2016). Development of emulsifying property in Persian gum using octenyl succinic anhydride (OSA). *International Journal of Biological Macromolecules*, 89: 396–405
- Abbasi, S.** and Radi, M. (2016). Food grade microemulsion systems: canola oil/lecithin:n-propanol/water. *Food Chemistry*, 194: 972–979.
- Azarikia, F. and **Abbasi, S.** (2016). Mechanism of soluble complex formation of milk proteins with native gums (tragacanth and Persian gum). *Food Hydrocolloids*, 59: 35–44.
- Azarikia, F. and **Abbasi, S.** (2016). Efficacy of whey protein–tragacanth on stabilization of oil-in-water emulsions: Comparison of mixed and layer-by-layer methods. *Food Hydrocolloids*, 59: 26–34.
- Teimouri, S., **Abbasi, S.** and Sheikh, N. (2016). Effects of gamma irradiation on some physicochemical and rheological properties of Persian gum and gum tragacanth. *Food Hydrocolloids*, 59: 9–16.
- Amiri-Rigi, A., **Abbasi, S.** and Scanlon, M.G. (2016). Enhanced lycopene extraction from tomato industrial waste using microemulsion technique: Optimization of enzymatic and ultrasound pre-treatments. *Innovative Food Science & Emerging Technologies*, 35, 160–167.
- Amiri-Rigi, A. and **Abbasi, S.** (2016). Microemulsion-based lycopene extraction: Effect of surfactants, co-surfactants and pretreatments. *Food Chemistry*, 197: 1002–1009.
- Hosseinzadeh Samani, B., Khoshtagaza, M.H., Minaei, S. and **Abbasi, S.** (2015). Modeling the simultaneous effects of microwave and ultrasound treatments on sour cherry juice using response surface methodology. *Journal of Agricultural Science and Technology*, 17: 837–846.
- Azarikia, F., Wu, B., **Abbasi, S.** and McClements, D.G. (2015). Stabilization of biopolymer microgels formed by electrostatic complexation: Influence of enzyme (laccase) cross-linking on pH, thermal, and mechanical stability. *Food Research International*, 78: 18–26.
- Mirmajidi-Hashtjin, A. and **Abbasi, S.** (2015). Optimization of ultrasonic emulsification conditions for the production of orange peel essential oil nanoemulsions. *Journal of Food Science and Technology*, 52: 2679–2689.
- Mirmajidi-Hashtjin, A. and **Abbasi, S.** (2015). Nano-emulsification of orange peel essential oil using sonication and native gums. *Food Hydrocolloids*, 44: 40–48.
- Abbasi, S.** and Saedabadian, A. (2015). Influences of lactose hydrolysis of milk and sugar reduction on some physical properties of ice cream. *Journal of Food Science and Technology*, 52: 367–374.
- Abbastabar, B., Azizi, M.H., Adnani, A. and **Abbasi, S.** (2015). Determining and modeling rheological characteristics of quince seed gum. *Food Hydrocolloids*, 43: 259–264.
- Farahani G., Ezzatpanah H. and **Abbasi S.** (2014). Characterization of Siahmazgi cheese, an Iranian ewe’s milk variety: Assessment of physico-chemical, textural and rheological specifications during ripening. *LWT - Food Science and Technology*, 58: 335–342.
- Ghasemi, S. and **Abbasi, S.** (2014). Formation of natural casein micelle nanocapsule by means of pH changes and ultrasound. *Food Hydrocolloids*, 42: 42–47.

- Alighourchi, H., Barzegar, M., Sahari, M.A. and **Abbasi, S.** (2014). The effects of sonication and gamma irradiation on the inactivation of *Escherichia coli* and *Saccharomyces cerevisiae* in pomegranate juice. *Iranian Journal of Microbiology*, 6: 51–58.
- Alighourchi, H., Barzegar, M., Sahari, M.A. and **Abbasi, S.** (2013). Effect of sonication on anthocyanins, total phenolic content, and antioxidant capacity of pomegranate juices. *International Food Research Journal*, 20: 1703–1709.
- Radi, M., **Abbasi, S.**, Hamidi, Z. and Azizi, M.H. (2013). Development of a new method for extraction of canola oil using lecithin based microemulsion systems. *Agro FOOD Industry Hi Tech*, 24 (5): 70–73.
- Hossenzadeh Samani, B., Khoshtagaza, M.H., Minaei, S. and **Abbasi, S.** (2013). Effect of ultrasonic waves on pasteurization of sour cherry juice. *International Journal of Biosciences*, 3: 193–200.
- Abbasi S.** and Mohammadi S. (2013). Stabilization of milk–orange juice mixture using Persian gum: Efficiency and mechanism. *Food Bioscience*, 2: 53–60.
- Berenji Ardestani S., Sahari M.A., Barzgar M. and **Abbasi S.** (2013). Some physicochemical properties of Iranian native barberry fruits (abi and poloei): *Berberis integerrima* and *Berberis vulgaris*. *Journal of Food and Pharmaceutical Sciences*, 1: 67–74.
- Motavali A., Najafi G.H., **Abbasi S.**, Minaei S. and Ghaderi A. (2013). Microwave–vacuum drying of sour cherry: comparison of mathematical models and artificial neural networks. *Journal of Food Science and Technology*, 50: 714–722.
- Saberian H., Hamidi-Esfahani Z. and **Abbasi S.** (2013). Effect of pasteurization and storage on bioactive components of Aloe vera gel. *Nutrition & Food Science*, 43: 175–183.
- Amiri S., **Abbasi S.**, Ezzatpanah H. and Hosseini E. (2013). Nanocapsulation of orange peel oil using microemulsion technique. *Agro FOOD Industry Hi Tech*, 24: 44–47.
- Badamchi, M., Hamidi-Esfahani, Z., and **Abbasi, S.** (2013). Comparison of phytase production by *Aspergillus ficuum* under submerged and solid-state fermentation conditions. *Focusing on Modern Food Industry (FMFI)*, 2: 129–137.
- Mohammadzadeh, M., Hamidi-Esfahani, Z., **Abbasi, S.**, Moradi, M. and Tanabandeh, F. (2012). Isolation and identification of cellulolytic fungi from the soil and optimization of cellulolytic activities of *Aspergillus niger* MZM 98-a2. *Current Topics in Biotechnology*, 7:71–7.
- Ghaderi A., **Abbasi S.**, Motevali A. and Minaei S. (2012). Comparison of mathematical models and artificial neural networks for prediction of drying kinetics of mushroom in microwave–vacuum drier. *Chemical Industry and Chemical Engineering Quarterly*, 18 (2): 283–293.
- Nouri, M., Ezzatpanah, H., **Abbasi, S.**, Aminafshar, M. and Behmadi, H. (2012). Effect of partially hydrolyzed kappa-casein on physicochemical and sensory properties of heated milk. *Journal of Dispersion Science and Technology*, 33: 1204–1209.
- Samadlouie H.R., Hamidi-Esfahani Z., Alavi S.M., Soltani-Najafabadi M., Sahari M.A. and **Abbasi S.** (2012). Statistical approach to optimization of fermentative production of oil and arachidonic acid from *Mortierella alpine* CBS 754.68. *African Journal of Microbiology Research*, 6: 1559–1567
- Nouri M., Ezzatpanah H. and **Abbasi S.** (2011). Application of renneted skim milk as a fat mimetics in nonfat yoghurt. *Food and Nutrition Sciences*, 2: 541–548.
- Abbasi, S.** and Azari, S. (2011). Efficiency of novel iron microencapsulation techniques: fortification of milk. *International Journal of Food Science and Technology*, 46: 1927–1933.
- Saremnezhad, S., Azizi, M.H., Barzgar, M., **Abbasi, S.**, and Ahmadi, E. (2011). Properties of a new edible film made of faba bean protein isolate. *Journal of Agricultural Science and Technology*, 13: 181–192.
- Raki-Salimi, K., Hamidi, Z. and **Abbasi, S.** (2011). Statistical optimization of arachidonic acid production. *Iranian Journal of Biotechnology*, 9: 87–93.
- Dehghan-Shoar, Z., Hamidi, Z. and **Abbasi, S.** (2010). Effect of temperature and modified atmosphere on quality preservation of Sayer date fruits. *Journal of Food Processing and Preservation*, 34: 323–334.
- Azarikia, F. and **Abbasi, S.** (2010). On the stabilization mechanism of Doogh (Iranian yoghurt drink) by gum tragacanth. *Food Hydrocolloids*, 24: 358–363.
- Farzanmehr, H. and **Abbasi, S.** (2009). Effects of inulin and bulking agents on some physicochemical, textural, and sensory properties of milk chocolate. *Journal of Texture Studies*, 40: 536–553.
- Abbasi, S.** and Farzanmehr, H. (2009). Optimization of formulation of prebiotic milk chocolate based on rheological properties. *Food Technology and Biotechnology*, 47: 396–403.
- Abbasi, S.** and Azari, S. (2009). Novel microwave–freeze drying of onion slices. *International Journal of Food Science and Technology*, 44: 974–979.
- Abbasi, S.**, Rahimi, S. and Azizi, M.H. (2009). Influence of microwave-microencapsulated citric acid on some sensory properties of chewing gum. *Journal of Microencapsulation*, 26: 90–96.
- Chizari, M., Jannat, S. and **Abbasi, S.** (2008). Role of extension in developing dairy farmers' knowledge toward milk quality in Golpayegan Township, Iran. *American_Eurasian Journal of Agriculture and Environment*, 3: 333–338.
- Alighourchi, H., Barzegar, M. and **Abbasi, S.** (2008). Effect of gamma irradiation on the stability of anthocyanins and shelf life of various pomegranate juices. *Food Chemistry*, 110: 1036–1040.

- Alighourchi, H., Barzegar, M. and **Abbasi, S.** (2008). Anthocyanins characterization of 15 Iranian pomegranate (*Punica granatum* L.) varieties and their variation after cold storage and pasteurization. *European Food Research and Technology A*, 227: 881–887.
- Abbasi, S.** and Rahimi, S. (2008). Microwave-assisted encapsulation of citric acid using hydrocolloids. *International Journal of Food Science and Technology*, 43: 1226–1232.
- Abbasi, S.** (2005). Influence of acidification and surfactants on gelation of skimmed milk powder dispersions under high hydrostatic pressure. *ICFPTE*, 2: 660–668.
- Abbasi, S.**, Zandi, P. and Mirbagheri, E. (2005). Quantitation of limonin in Iranian orange juice concentrates using HPLC and spectrophotometric methods. *European Food Research and Technology*, 221: 202–207.
- Abbasi, S.** and Dickinson, E. (2004). Gelation of *i*-carrageenan and micellar casein mixtures under high hydrostatic pressure. *Journal of Agricultural and Food Chemistry*, 52, 1705–1714.
- Abbasi, S.** and Dickinson, E. (2003). Interaction of micellar casein and *i*-carrageenan: influence of high pressure. *High Pressure Research*, 23, 71–75.
- Fallahi, E., Kimiagar, M., Valaei, N. and **Abbasi, S.** (2003). Effect of fortified flour with ferrous sulfate and with Na₂EDTA on iron deficiency anemia and serum zinc. *Journal of Food, Agriculture & Environment*, 3–4, 69–71.
- Abbasi, S.** and Dickinson, E. (2002). Induced rheological changes to low methoxyl pectin plus micellar casein mixtures by high-pressure. *Journal of Agricultural and Food Chemistry*, 50, 3559–3565.
- Abbasi, S.** and Dickinson, E. (2002). Influence of high-pressure treatment on gelation of skim milk powder + low methoxyl pectin dispersions. *High Pressure Research*, 22, 643–647.
- Abbasi, S.** and Dickinson, E. (2001). Influence of sugars on high-pressure induced gelation of skim milk dispersions. *Food Hydrocolloids*, 15, 315–319.

CONFERENCE PAPERS

Over the past 15 years, I have delivered more than 100 plenary, oral, and poster presentations in different (international and national) congresses and meetings. The full list would be available per request.

BOOK CHAPTERS

- Nejatian, M., and **Abbasi, S.** (2021). Application of bio-based emulsifiers in the formulation of food-grade nanoemulsions. In Kamel A. Abd-Elsalam and Kasi Murugan (Eds). *Green and food-grade nanoemulsions: Concepts, Formulation, and agro-food applications*. Elsevier.
- Abbasi, S.** (2019). Persian gum: *Amygdalus scoparia* Spach. In S.M.A.Razavi (ed). *Emerging Natural Hydrocolloids: Rheology and Functions*, John Wiley & Sons (UK).
- Abbasi, S.**, and Scanlon, M.G. (2016). Nano-structural characterization of food grade microemulsions: ultrasonic resonator technology. In Alexandru Mihai Grumezwsu (Ed.). *Nanotechnology in Food Industry (Multi Volume SET I-X), Vol 3 (emulsions)*, Elsevier.
- Abbasi, S.**, and Rahimi, S. (2015). Persian gum. In Munmaya Mishra (Ed.), *Encyclopedia of Biomedical Polymers and Polymeric Biomaterials*. USA, New York: Taylor and Francis Group LLC.

PATENTS

- Abbasi, S.** and Harouni, A. (2020). Microwave assisted low-pressure cold plasma (LPCP) chamber. Iranian Intellectual Properties Patent No: in preparation.
- Ghasemi, S. and **Abbasi, S.** (2013). Production of casein micelle nanocapsule containing hydrophobic bioactive compounds. Iranian Intellectual Properties Patent No: 80420.
- Abbasi, S.** and Behbahani, M. S. (2013). Stabilization of Iranian refreshing drink (Sharbat e Khakesheer) using hydrocolloids. Iranian Intellectual Properties Patent No: 80117.
- Abbasi, S.** and Esmaeilzadeh Nasiri, M. (2012). Instant yoghurt powder production using microwave-vacuum drier: Application of hydrocolloids. Iranian Intellectual Properties Patent No: 74699.
- Abbasi, S.** and Ghaderi, A.R. (2011). Yoghurt powder production using microwave-vacuum drier. Iranian Intellectual Properties Patent No: 68738.
- Abbasi, S.** and Rahimi, S. (2006). Microencapsulation using microwave. Iranian Intellectual Properties Patent No: 40420.
- Abbasi, S.** (2006). Designing a microwave-vacuum drier. Iranian Intellectual Properties Patent No: 48830.

POSTGRADUATE AND GRADUATE STUDENTS SUPERVISED

Ph.D Students: 10
MSc Students: 26

In addition, I have acted as co-supervisor or scientific consultant for 5 PhD and 20 MSc projects.

COURSES TAUGHT

Food Processing 1 (3 credits with labs)

Food Processing 2 (3 credits with labs)

Advanced Food Processing: Novel Technologies (3 credits)

Dairy Science and Technology (2 credits)

Food Analysis (3 credits with labs)

Food Texture and Rheology (2 credits with labs)

Physical-chemistry of Foods: food colloids (2 credits)

Oil Science and Technology: extraction, refining and processing (2 credits)

Food Canning (2 credits)

Special Issues in Food Science (2 credits)

Seminar (1 credit)