

Curriculum Vitae

1. PERSONAL INFORMATION

Name: Hoda
Surname: Jafarizadeh Malmiri
Date of Birth: 06/06/1978
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Department of Food Engineering
Faculty of Chemical Engineering
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2. EDUCATION

- 2.1. PhD. (07/2007 to 01/2012):
Food Science
Department of Food science, Faculty of Food Science and Technology,
Universiti Putra Malaysia (UPM), Selangor, Serdang, Malaysia.
PhD. thesis title: Extension of Shelf life of Banana Using Edible Surface Coating
Conjugated with Silver Nanoparticles
- 2.2. MSc. (08/2000 to 07/2002):
Chemical Engineering
Faculty of Chemical Engineering, Amirkabir University of Technology (AUT),
Tehran, Iran
MSc. thesis title: Microencapsulation of Milk Fat (Cream)
- 2.3. BSc. (01/1997 to 07/2000):
Chemical Engineering
Faculty of Chemical Engineering, Sahand University of Technology (SUT),
Tabriz, Iran
BSc. thesis title: Extraction of Gelatin from Cow Bone

3. EXPERIENCE

- 3.1. 1998-1999 Member of Technical Group of PARS Vegetable oil Factory, Tehran, Iran.
- 3.2. 1999-Present Member of Iranian - Food Science and Technology Association.
- 3.3. 2002- 2007 Member of Department of Chemical Engineering, Sahand University of Technology, Tabriz, Iran.
- 3.4. 2002- 2007 Member of Environmental Engineering Research Center (EERC), Sahand University of Technology, Tabriz, Iran.
- 3.5. 2002- Present Member of Iranian - Chemical Engineering Association.
- 3.6. 2003-2005 Manager of Liaison Office, Sahand University of Technology, Tabriz, Iran.
- 3.7. 2007- Present Member of Iranian - Inventors Association, Tehran, Iran.
- 3.8. 2010-Present Member of American Oil Chemists' Society (AOCS), Urbana, USA.
- 3.9. 2010-Present Member of International Association Engineers (IAENG), Hong Kong.
- 3.10. 2012-Present Member of Department of Chemical Engineering, Sahand University of Technology, Tabriz, Iran.
- 3.11. 2012-Present Member of Institute of Environment, Advanced Technology and Sustainable Development. Sahand University of Technology, Tabriz, Iran.
- 3.12. 2012-2014 Deputy dean of Standard Research Institute, West North Branch, Tabriz, Iran
- 3.13. 2014-2018 Manager of Entrepreneurship Center, Sahand University of Technology, Tabriz, Iran
- 3.14. 2016-Present Head of Food Research Institute, Sahand University of Technology, Tabriz, Iran.
- 3.15. 2017-Present Chief Executive Officer of Isatis Nanobiotechnology Company, Tabriz, Iran.
- 3.16. 2020-2022 Dean of Scientific Training Center of Shirin Asal Food Industries Group
- 3.17. 2021- Present Shareholder and Board of Directors of Nikan Kimiagaran Aras Company, Tabriz, Iran
- 3.18. 2023- Present Technical Adviser of Chikanoosh Company, Tonekabon, Iran
- 3.19. 2024- Present Dean of Novel Technologies in Environment, Food and Pharmacy Institute, Sahand University of Technology, Tabriz, Iran

4. RESEARCH INTEREST PRIORITIES

- 4.1. Edible coatings and films preparation and applications
- 4.2. Micro encapsulation of Milk Fat and other food ingredients
- 4.3. Fruit and food packaging
- 4.4. Food processing and preservation
- 4.5. Food biotechnology

- 4.6. Food nanotechnology
- 4.7. Drug delivery

5. LEADER OF RESEARCH AND INDUSTRIAL PROJECTS

- 5.1. Extraction of gelatin from bone, 2000.
- 5.2. Micro encapsulation of cream, 2001-2002.
- 5.3. Coating of banana with edible coatings, 2003-2004.
- 5.4. Production of soy milk, 2003-2004.
- 5.5. Extraction of gelatin from fish skin, 2004 - 2005.
- 5.6. Extraction of gelatin from poultry's foot, 2004 - 2005.
- 5.7. Comprehensive study on IRAN chocolate and confectionary industries, 2005.
- 5.8. Preparation, evaluation of optimization of processing conditions in production of vitamin E nanoparticles in aqueous media using solvent displacement technique, 2012-2013.
- 5.9. Production of natural pomegranate cane from its seed and juice without preservative, 2012-2013.
- 5.10. Evaluation and determination of pleasant quality attributes of fatty yogurt based on palm oil, 2012-2013.
- 5.11. Evaluation and determination of pleasant quality attributes of packed juicy date, 2013-2014.
- 5.12. Microwave- assisted silver nanoparticles synthesis using *Aloe vera* and *Pelargonium geranium* leaf extracts, 2015-2016.
- 5.13. Preparation of propolis oil in water nanoemulsion as a natural antibacterial and antiviral agent, 2016-2017
- 5.14. Preparation of antibacterial nanocomposite based on PET-ZnO NPs for packaging of dairy products, 2017-2018.
- 5.15. Production of chickpea polishing solution, 2018-2019.
- 5.16. Preparation of natural hand sanitizer liquid, 2019-2020.
- 5.17. Manufacturing of a home fruit drying machine, 2020-2021.
- 5.18. Synthesis of metal and metal oxide nanoparticles including, Silver, Gold, Selenium, Zinc oxide, Aluminum oxide, ..., 2020-2022.
- 5.19. Preparation of Organic nanoparticles including chitosan, starch, cellulose and pectin, 2020-2023.
- 5.20. Preparation of several plant essences and essential oils in water nanoemulsions, 2021-2023.

6. AWARDS AND HONORS

- 6.1 SILVER MEDEAL, “**Coating of Banana using Edible Coating**”,
34th International Exhibition of Inventions New Techniques and Products,
GENEVA, April 2006.
- 6.2 BRONZ MEDEAL, “**Micro encapsulation of Milk Fat**”,

34th International Exhibition of Inventions New Techniques and Products,
GENEVA, April 2006.

6.3 GOLD MEDEAL, “**Coating of Banana using Edible Coating**”,
17th International Invention, Innovation, Industrial Design and Technology Exhibition,
MALAYSIA, May, 2006.

6.4 SPECIAL AWARD for the Invention in Biotechnology,
“**Coating of Banana using Edible Coating**”
Malaysian Invention and Design Society MINDS,
34th International Exhibition of Inventions New Techniques and Products,
GENEVA, April 2006.

6.5 BRONZ MEDAL “**Screening and optimization of edible coating components for coating of Berangan banana (*Musa sapientum* cv. Berangan)**”,
10th Pameran Peka Cipta, Penyelidikan Dan Inovasi, Universiti Putra Malaysia,
Malaysia, May 2010.

6.6 SILVER MEDAL “**Development of edible coating formulations to delay ripening and maintain quality of Berangan banana (*Musa sapientum* cv. Berangan)**”,
11th Pameran Peka Cipta, Penyelidikan Dan Inovasi, Universiti Putra Malaysia,
Malaysia, July 2011.

6.7 Top researcher of Faculty of Chemical Engineering, Sahand University of Technology,
Tabriz, Iran, 2021.

6.8 Top 2% of the world Scientists, October 2023.

7. PATENTS

7.1. **H. Jafarizadeh Malmiri**, N. Anarjan , H. Ajamein , P. Hadi and S. Saedi, “Coating of banana using edible coating”, Iranian Patent No. 33801, 2006.

7.2. **H. Jafarizadeh Malmiri**, N. Anarjan and S. Saedi, “Micro encapsulation of milkfat”, Iranian Patent No. 33803, 2006.

7.3. **H. Jafarizadeh Malmiri**, S. Alidoust, N. Anarjan and S. Saedi, “Gelatin production using chicken feet”, Iranian Patent No.36550, 2006.

7.4. **H. Jafarizadeh Malmiri**, S. Tayar, N. Anarjan and S. Saedi, “Gelatin production using fish skin”, Iranian Patent No.36549, 2006.

7.5. **H. Jafarizadeh Malmiri**, H. Ajamein and N. Anarjan, “Concentrated malt production with BX of 85 to be used in industries”, Iranian Patent No. 40795, 2007.

7.6. **H. Jafarizadeh Malmiri**, S. Nazari and N. Anarjan, “Soybean yogurt production process”, Iranian Patent No. 40793, 2007.

7.7. **H. Jafarizadeh Malmiri**, M. Eilchizadeh and N. Anarjan, “Carrot chips production process”, Iranian Patent No. 40794, 2007.

7.8. **H. Jafarizadeh Malmiri**, O. Ahmadi, Z. Sayyar, N. Anarjan, S. Khanjani, Y. Najian. “Preparation of high stable thyme essential oil in water nanoemulsion using three natural emulsifiers”, Iranian Patent No. 104667, 2021

8. PUBLICATIONS (ISI)

8.1. **Jafarizadeh Malmiri, H.**, Osman A., Tan, C.P. and Abdul Rahman, R. 2011. Development of an edible coating based on chitosan-glycerol to delay ‘Berangan’ banana (*Musa sapientum* cv. Berangan) ripening process. International Food Research Journal, 18 (3), 989 - 997.

8.2. **Jafarizadeh Malmiri, H.**, Osman A., Tan, C.P. and Abdul Rahman, R. 2011. Evaluation of effectiveness of three cellulose derivatives based edible coating on changes of physico-chemical characteristics of ‘Berangan’ banana (*Musa sapientum* cv. Berangan) during storage at ambient conditions. International Food Research Journal, 18 (4), 1381-1386.

8.3. Anarjan, N., Tan, C. P., Ling, T. C., Lye, K. L., **Jafarizadeh Malmiri, H.**, Nehdi, I. A., Cheah, Y. K., Mirhosseini, H., and Baharin, B. S. 2011. Effect of organic-phase solvents on physicochemical properties and cellular uptake of astaxanthin nanodispersions. Journal of Agricultural and Food Chemistry, 59, 8733-8741.

8.4. **Jafarizadeh Malmiri, H.**, Osman A., Tan, C.P. and Abdul Rahman, R. 2012. Effects of edible surface coatings (sodium carboxymethyl cellulose, sodium caseinate and glycerol) on storage quality of Berangan banana (*Musa sapientum* cv. Berangan) using response surface methodology”, Journal of Food Processing and Preservation, 36, 252-261.

8.5. **Jafarizadeh Malmiri, H.**, Osman, A., Tan, C.P. and R. Abdul Rahman, R. 2013. Developing a new antimicrobial edible coating formulation based on carboxymethyl cellulose-silver nanoparticles for tropical fruits and an in vitro evaluation of its antimicrobial properties. Acta Horticulturae, 1012, 705-710.

8.6. **Jafarizadeh Malmiri, H. ***, Ghaz Jahanian, M. A. and Berenjian, A. 2012. Potential applications of chitosan nanoparticles as novel support in enzyme immobilization. American Journal of Biochemistry and Biotechnology, 8(4): 203-219.

8.7. Berenjian, A., Chan, N. and **Jafarizadeh Malmiri, H.**, 2012. Volatile organic compounds removal methods, A review. American Journal of Biochemistry and Biotechnology, 8(4): 220-229.

- 8.8. **Jafarizadeh Malmiri, H.*** and Ghaz Jahanian, M. A., 2013. Application of montmorillonite silicate nanocomposites as a suitable replacement in food packaging. *Journal of Packaging Science and Techniques*, quarterly. 14, 70-81.
- 8.9. Vaghari, **H.**, **Jafarizadeh Malmiri, H.***, Berenjian, A. and Anarjan, N., 2013. Recent advances in application of chitosan in fuel cells. *Sustainable Chemical Processes*, doi:10.1186/2043-7129-1-16.
- 8.10. Ghaz-Jahanian, M. A., Khodaparastan, F., Berenjian, A. and **Jafarizadeh Malmiri, H.***, 2013. Influence of small RNAs on biofilm formation process in bacteria. *Molecular Biotechnology*, doi: 10.1007/s12033-013-9700-6.
- 8.11. Anarjan, N., **Jafarizadeh Malmiri, H.**, Ling T. C. and Tan, C. P. 2014. Effects of pH, ions and thermal treatments on physical stability of astaxanthin nanodispersions, *International Journal of Food Properties*, 17, 937-947.
- 8.12. Anarjan, N., Jaberi, N., Yeganeh-Zare, S., Banafshehchin, E., Rahimirad, A. and **Jafarizadeh Malmiri, H.***, 2014. Optimization of mixing parameters for α -Tocopherol nanodispersions prepared using solvent displacement method. *Journal of the American Oil Chemists' Society*, 91, 1397-1405.
- 8.13 Anarjan, N., Nehdi, I. A., Sbihi, H. M., Al-Resayes, S. I., **Jafarizadeh Malmiri, H.** and Tan, C. P., 2014. Preparation of astaxanthin nanodispersions using gelatin-based stabilizer systems. *Molecules*, 19, 14257-14265.
- 8.14. Najafi, S., Pazhouhnia, Z., Ahmadi, O, Berenjian, A., **Jafarizadeh Malmiri, H.***, 2014. Chitosan nanoparticles and their applications in drug delivery: A review. *Current Research in Drug Discovery*, 1(1), 17-25.
- 8.15. Ghaz-Jahanian, M. A., Abbaspour-Aghdam, F., Anarjan, A., Berenjian, A. and **Jafarizadeh Malmiri, H.***, 2015. Application of chitosan based nanocarriers in tumor targeted drug delivery. *Molecular Biotechnology*, 57 (3), 201-218.
- 8.16. Anarjan, N., **Jafarizadeh-Malmiri, H.**, Nehdi, I. A., Sbihi, H. M., Al-Resayes, S. I. and Tan, C. P., 2015. Effects of homogenization process parameters on physicochemical properties of astaxanthin nanodispersions prepared using a solvent-diffusion technique. *International Journal of Nanomedicine*, 10, 1108-1119.
- 8.17. Vaghari, H., Eskandari, M., Sobhani, V., Berenjian, A., Song, Y. and **Jafarizadeh-Malmiri, H.**, 2015. Process intensification for production and recovery of biological products. *American Journal of Biochemistry and Biotechnology*, 11 (1), 37-43.

- 8.18. Ahdno, H., **Jafarizadeh-Malmiri, H. ***, 2015. Clarification of date syrup by activated carbon: investigation on kinetics, equilibrium isotherm, and thermodynamics of interactions. *International journal of Food Engineering*, 11(5), 651-658.
- 8.19. Berenjian, A., Ebrahiminezhad, A., Southee, R., **Jafarizadeh-Malmiri, H.**, 2015. Design and investigation on antimicrobial properties for novel chitosan based active food packaging. *Report and Opinion*, 7(7), 1-3.
- 8.20. Amirkhani, L., Moghaddas, J., **Jafarizadeh-Malmiri, H.**, 2015. Effect of surface modification agent and calcination process on the preparation of the hydrophobic magnetic silica aerogels by ambient pressure drying method. *Bulgarian Chemical Communications*, 47, 82-88.
- 8.21. Vaghari, H., **Jafarizadeh-Malmiri, H. ***, Mohammadlu, M., Berenjian, A., Anarjan, N., Jafari, N., Nasiri, S. 2016. Application of magnetic nanoparticles in smart enzyme immobilization. *Biotechnology Letters*, 38(2), 223-233.
- 8.22. Mohammadlu, **M.**, **Jafarizadeh-Malmiri, H. ***, Maghsoudi, H. 2016. A review on green silver nanoparticles based on plants: Synthesis, applications and eco-friendly approaches. *International Food Research Journal*, 23(2), 446-463.
- 8.3 Amirkhani, L., Moghaddas, J., **Jafarizadeh-Malmiri, H.**, 2016. *Candida rugosa* lipase immobilization on magnetic silica aerogel nanodispersion. *RSC Advances*, 6, 12676-12687.
- 8.24. Eskandari-Nojehdehi, M., **Jafarizadeh-Malmiri, H.***, Rahbar-Shahrouzi, J. 2016. Optimization of processing parameters in green synthesis of gold nanoparticles using microwave and edible mushroom (*Agaricus bisporus*) extract and evaluation of their antibacterial activity. *Nanotechnology Reviews*, 5(6), 537-548.
- 8.25. Assa, F., **Jafarizadeh-Malmiri, H. ***, Ajamein, H., Anarjan, N., Vaghari, H., Sayyar, Z., Berenjian, A. 2016. A biotechnological perspective on the application of iron oxide nanoparticles. *Nano Research*, 9(8), 2203-2225.
- 8.26. Vaghari, H., Vaghari, R., **Jafarizadeh-Malmiri, H.**, Berenjian, A. 2016. Coenzyme Q10 and its effective sources. *American Journal of Biochemistry and Biotechnology*, 12 (4), 214-219.
- 8.27. Assa, F., **Jafarizadeh-Malmiri, H.***, Ajamein, H., Vaghari, H., Anarjan, N., Ahmadi, O., Berenjian, A. 2017. Chitosan magnetic nanoparticles for drug delivery systems. *Critical Review in Biotechnology*, 37 (4), 492-509.
- 8.28. Mohammadlou, M., **Jafarizadeh-Malmiri, H. ***, Maghsoudi, H. 2017. Hydrothermal green silver nanoparticles synthesis using *Pelargonium/Geranium* leaf extract and evaluation of their antifungal activity. *Green Processing and Synthesis*, 6 (1), 31-42.

- 8.29. Ahdno, H., **Jafarizadeh-Malmiri, H.*** 2017. Development of a sequenced enzymatically pre-treatment and filter pre-coating process to clarify date syrup. *Food and Bioproducts Processing*, 101, 193-204.
- 8.30. Jafari, N., **Jafarizadeh-Malmiri, H.***, Hamzeh-Mivehroud, M., Adibpour, M. 2017. Optimization of UV irradiation mutation conditions for cellulase production by mutant fungal strains of *Aspergillus niger* through solid state fermentation. *Green Processing and Synthesis*, 6, 333-340.
- 8.31. Anarjan, N., Fahimdanesh, M., **Jafarizadeh-Malmiri, H.*** 2017. β -carotene nanodispersions synthesis by three-component green stabilizer system using mixture design. *Journal of Food Science and Technology*. 54 (11), 3731-3736.
- 8.32. Eskandari-Nojedehi, M., **Jafarizadeh-Malmiri, H.***, Rahbar-Shahrouzi, J. 2018. Hydrothermal biosynthesis of gold nanoparticle using mushroom (*Agaricus bisporous*) extract: Physico-chemical characteristics and antifungal activity studies. *Green Processing and Synthesis*. 7, 38-47.
- 8.33. Ahmadi, O., **Jafarizadeh-Malmiri, H.***, Jodeiri, N. 2018. Eco-friendly microwave enhanced green silver nanoparticles synthesis using Aloe vera leaf extract and their physico-chemical and antibacterial studies. *Green Processing and Synthesis*. 7, 231-240.
- 8.34. Eskandari-Nojedehi, M., **Jafarizadeh-Malmiri, H.***, Abbas Jafarizad, 2018. Microwave accelerated green synthesis of gold nanoparticles using gum Arabic and their physico-chemical properties assessments. *Zeitschrift für Physikalische Chemie*. 232 (3), 325-343.
- 8.35. Ghanbari, S., Vaghari, H., Sayyar, Z., Adibpour, M., **Jafarizadeh-Malmiri, H.*** 2018. Autoclave-assisted green synthesis of silver nanoparticles using *A. fumigatus* mycelia extract and evaluation of their physico-chemical properties and antibacterial activity. *Green Processing and Synthesis*. 7, 217-224.
- 8.36. Torabfam, M., **Jafarizadeh-Malmiri, H.*** 2018. Microwave – enhanced silver nanoparticles synthesis using chitosan biopolymer – Optimization of the process conditions and evaluation of their characteristics. *Green Processing and Synthesis*. 7, 530-537.
- 8.37. Shaghghi-Moghadam, R., **Jafarizadeh-Malmiri, H.***, Mehdikhani, P., Jalalian, S., Alijanianzadeh, R. 2018. Screening of the five different wild, traditional and industrial *Saccharomyces cerevisiae* strains to overproduce bioethanol in the batch submerged fermentation. *Zeitschrift für Naturforschung C*. 73 (9-10), 361-366.
- 8.38. Nottagh, S., Hesari, J., Peighamardoust, S.H., Rezaei-Mokarram, R., **Jafarizadeh-Malmiri, H.*** 2018. Development of a biodegradable coating formulation based on the biological characteristics of the Iranian Ultra-filtrated cheese. *Biologia*, 73, 403-413.

- 8.39. Eshghi, M., **Jafarizadeh-Malmiri, H.***, Berenjian, A. 2018. Microwave-assisted green synthesis of silver nanoparticles using Juglans regia (walnut) leaf extract and evaluation of their physico-chemical and antibacterial properties. *Antibiotics*, 7 (3), 68-77.
- 8.40. Ahmadi, O., **Jafarizadeh-Malmiri, H.***, Jodeiri, N. 2019. Optimization of processing parameters for hydrothermal silver nanoparticles synthesis using Aloe vera leaf extract and estimation of their physico-chemical and antifungal properties. *Zeitschrift für Physikalische Chemie*, 233 (5), 651-667.
- 8.41. Shaghghi-Moghadam, R., **Jafarizadeh-Malmiri, H.***, Mehdikhani, P., Alijanianzadeh, R., Jalalian, S. 2019. Optimization of submerged fermentation conditions to overproduce bioethanol using tow industrial and traditional *Saccharomyces cerevisiae* strains. *Green Processing and Synthesis*, 8(1), 157-162.
- 8.42. Sayyar, Z., **Jafarizadeh-Malmiri, H.*** 2019. Preparation, characterization and evaluation of Curcumin nanodispersions using three different methods - Subcritical water, spontaneous emulsification and solvent displacement. *Zeitschrift für Physikalische Chemie*, 233 (10), 1485-1502.
- 8.43. Soltani-Horand, P., Vaghari, H. Soltani-Horand, J., Adibpour, M., **Jafarizadeh-Malmiri, H.*** 2020. Extracellular mycosynthesis of antibacterial silver nanoparticles using the *Aspergillus flavus* and evaluation of their characteristics. *International Journal of Nanoscience*, 19 (2), 1950009-1- 1950009-8.
- 8.44. Fardsadegh, B., Vaghari, H., Mohammad-Jafari, R., Najian, Y., **Jafarizadeh-Malmiri, H.*** 2019. Biosynthesis, characterization and antimicrobial activities evaluation of the fabricated Selenium nanoparticles using *Pelargonium zonale* leaf extract. *Green Processing and Synthesis*, 8 (1), 191-198.
- 8.45. Vahidi, A., Vaghari, H., Najian, Y., Najian, M.J., **Jafarizadeh-Malmiri, H.*** 2019. Evaluation of three different green fabrication methods to synthesis of crystalline ZnO nanoparttricles using *Pelargonium zonale* leaf extract. *Green Processing and Synthesis*, 8(1), 302-308.
- 8.46. Mohaddes-Kamranshahi, M., **Jafarizadeh-Malmiri, H.***, Simjoo, M., Jafarizad, A. 2019. Evaluation of the saponin green extraction from *Ziziphus spina-christi* leaves using hydrothermal, microwave and Bain-Marie water bath heating methods. *Green processing and Synthesis*, 8(1), 62-67.
- 8.47. Sayyar, Z., **Jafarizadeh-Malmiri, H.*** 2019. Photocatalytic and antibacterial activities study of prepared self-cleaning nanostructure surfaces using synthesized and coated zno nanoparticles with curcumin nanodispersion. *Zeitschrift für Kristallographie – Crystalline Materials*, 234(5), 307-328.

- 8.48. Sayyar, Z., **Jafarizadeh-Malmiri, H.***. 2019. Temperature effects on thermodynamic parameters and solubility of Curcumin O/W nanodispersions using different thermodynamics models. *International Journal of Food Engineering*. 15, 1-14.
- 8.49. Shafiei, M., **Jafarizadeh-Malmiri, H.***, Rezaei, M. 2019. Biological activities of chitosan and prepared chitosan-tripolyphosphate nanoparticles using ionic gelation method against various pathogenic bacteria and fungi strains. *Biologia*, 74 (11), 1561-1568.
- 8.50. Fardsadegh, B., **Jafarizadeh-Malmiri, H.***. 2019. Aloe vera leaf extract mediated green synthesis of Selenium nanoparticles and assessment of their In vitro antimicrobial activity against spoilage fungi and pathogenic bacteria strains. *Green Processing and Synthesis*. 8(1), 399-407.
- 8.51. Faramarzi, S., Anzabi, Y., **Jafarizadeh-Malmiri, H.*** 2019. Selenium supplementation during fermentation with sugar beet molasses and *Saccharomyces cerevisiae* to increase bioethanol production. *Green Processing and Synthesis*, 8(1), 622-628.
- 8.52. Rahimirad, A., Javadi, A., Mirzaei, H., Anarjan, N., Jafarizadeh-Malmiri, H. 2019. Biosynthetic potential assessment of four food pathogenic bacteria in hydrothermally silver nanoparticles fabrication. *Green Processing and Synthesis*, 8(1), 629-634.
- 8.53. Khodabakhshaghdam, S., Rahbarghazi, R., **Jafarizadeh-Malmiri, H.**, Khaksar, M., Khoshfetrat, A. 2019. Collagen modulates functional activity of hepatic cells inside alginate-galactosylated chitosan hydrogel microcapsules. *International Journal of Biological Macromolecules*, 156, 1270-1278.
- 8.54. Afkhami, A., Rezaei, M., Jafarizadeh-Malmiri, H. 2019. Effect of chitosan incorporation on crystallinity, mechanical and rheological properties, and photodegradability of PE/TPS blends. *Journal of Thermoplastic Composite Materials*, 0892705719854490.
- 8.55. Jafari, A., Anarjan, N., **Jafarizadeh-Malmiri, H.***. 2020. Effects of rotation speed and time, as solvent removal parameters, on the physico-chemical properties of prepared α -Tocopherol nanoemulsions using solvent-displacement technique. *Food Science and Biotechnology*, 29, 371-378.
- 8.56. Jaberi, N., Anarjan, N., **Jafarizadeh-Malmiri, H.** 2020. Optimization the formulation parameters in preparation of α -tocopherol nanodispersions using low-energy solvent displacement technique. *International Journal for Vitamin and Nutrition Research*, 90 (1-2), 5-16
- 8.57. Sayyar, Z., **Jafarizadeh-Malmiri, H.***. 2020. Preparation of Curcumin Nanodispersions Using Subcritical Water–Screening of Different Emulsifiers. *Chemical Engineering and Technology*. 43 (2), 263-272.

- 8.58. Sayyar, Z., **Jafarizadeh-Malmiri, H.***. 2020. Process intensification for curcumin nanodispersion preparation using subcritical water—Optimization and characterization. *Chemical Engineering Processing, Process Intensification*, 107938.
- 8.59. Sheykhluou, K., **Jafarizadeh-Malmiri, H.***, Allahyari, S. 2020. Walnut leaf extract based green synthesis of selenium nanoparticles under microwave irradiation and assessment of their properties. *Open Agriculture*, 5 (1), 227-235.
- 8.60. Rahimirad, A., Javadi, A., Mirzaei, H., Anarjan, N., Jafarizadeh-Malmiri, H. 2020. Biological approach in nanobiotechnology – Screening of four food pathogenic bacteria extract ability in extracellular biosynthesis of gold nanoparticles. *Biologia*, 75 (4), 619-625.
- 8.61. Hooshyar, L., Hesari, J. Azadmard-Damirchi, S., Şengül, M., **Jafarizadeh-Malmiri, H.***, Berenjian, A. 2020. Effects of thermosonication, sonication and mild heating on organoleptic attributes of three red coloured fruit juices. *Current Nutrition & Food Science*, 16 (9), 1299-1308.
- 8.62. Faramarzi, S., Anzabi, Y., Jafarizadeh-Malmiri, H. 2020. Nanobiotechnology approach in intracellular selenium nanoparticles synthesis using *Saccharomyces cerevisiae* – Fabrication and characterization. *Archives of Microbiology*, 1-7.
- 8.63. Nottagh, S., Hesari, J., Peighambardoust, S.H., Rezaei-Mokarram, R., **Jafarizadeh-Malmiri, H.*** 2020. Effectiveness of edible coating based on chitosan and Natamycin on biological, physico-chemical and organoleptic attributes of Iranian Ultra-filtrated cheese. *Biologia*, 75 (4), 605-611.
- 8.64. Ahmadi, O., **Jafarizadeh-Malmiri, H.*** 2020. Green approach in food nanotechnology based on subcritical water – Effects of Thyme oil and saponin on characteristics of the prepared oil in water nanoemulsions. *Food Science and Biotechnology*, 29, 783-792.
- 8.65. Abbasian, R., **Jafarizadeh-Malmiri, H.*** 2020. Green approach in gold, silver and selenium nanoparticles using coffee bean extract. *Open Agriculture*, 5 (1), 761-767.
- 8.66. Hatami., R., Javadi, A., **Jafarizadeh-Malmiri, H. *** 2020. Effectiveness of six different methods in green synthesis of selenium nanoparticles using propolis extract: Screening and characterization, *Green Processing and Synthesis*, 9 (1), 685-692.
- 8.67. Jafari, A., Vaghari, H., **Jafarizadeh-Malmiri, H. *** 2020. Development of Antimicrobial Films Based on Aloe vera and Fabricated AgNPs Using Propolis..., *Proceedings of the National Academy of Sciences, India Section B: Biological Sciences*, 1-9.
8. 68. Shabani, N., Javadi., A., **Jafarizadeh-Malmiri, H. *** , Mirzaie, H., Sadeghi., J., H., 2020. Potential Application of Iron Oxide Nanoparticles Synthesized by Co-Precipitation

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- 13.135. H. Vaghari, S. Kiani, N. Anarjan, **H. Jafarizadeh-Malmiri**. “Coenzyme Q10: Importance, effective sources and improving its bioavailability”. National Conference on Passive Defense and Sustainable Development, Tehran, Iran, 3 October 2016.
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- 13.141. M. Najafi, R. Bigdelou, L. Mirzakhani, Gh. Akhavan, H. Vaghari, **H. Jafarizadeh-Malmiri**. “Biological fuel cells – Importance, performance and applications”. 4th International Conference on Recent Innovations in Chemistry and Chemical Engineering, Tehran, Iran, 14 July 2017.
- 13.142. Gh. Akhavan, L. Mirzakhani, R. Bigdelou, M. Najafi, H. Vaghari, **H. Jafarizadeh-Malmiri**. “New culturing methods of microalgae for biodiesel production”. 4th International Conference on Recent Innovations in Chemistry and Chemical Engineering, Tehran, Iran, 14 July 2017.
- 13.143. Z. Sayyar, M. Najafzadeh, N. Mozafari, A.R. Ghavami, **H. Jafarizadeh-Malmiri**. “Evaluation of the antibacterial and antifungal activities of the ginger aqueous and alcoholic extract and essential oil”. 4th National Conference in Recent Innovations in Chemistry and Chemical Engineering, Tehran, Iran, 5 October 2017.

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13.145. A.R. Ghavami, M. Motalebi, H. Vaghari, **H. Jafarizadeh-Malmiri**. “Biopigments; Effective source and potential application”. The 7th International Color and Coating Congress, Tehran, Iran, 19-21 December 2017.

13.146. M. Motallebi-Dizagcheraghi, A.R. Ghavami, H. Vaghari, **H. Jafarizadeh-Malmiri**. “Mulberry; Basic features, properties and potential application”. National Conference on Modern Knowledge and Technology in Engineering in the Technology Era, Tehran, Iran, 8 November 2017.

13. 147. N. Alipour, R. Danesh Fard, A.R. Ghavami, M. Motallebi-Dizagcheraghi, H. Vaghari, **H. Jafarizadeh-Malmiri**. “ A review of natural pigments”The International Conference on Agricultural Sciences, Medicinal Plants And Traditional Medicine. Payame noor university, Mashhad, Iran, 14-15 February 2018.

13.148. F. Eghbal, P. Noorani, A. Javadi, **H. Jafarizadeh-Malmiri**. “Anti-freeze proteins – Sources, structure, synthesis and food applications”.Second international and 25th national congreses of the Food Science and Technology, Sari, Iran, 25-26 April 2018.

13.149. A. Vahid, N. Mozafari, M. Ghadimi, A. Farshbaf, H. vaghari, **H. Jafarizadeh-Malmiri**. “Potential evaluation of the green synthesis of the zinc oxide nanoparticles using plants extract”.Second international and 25th national congreses of the Food Science and Technology, Sari, Iran, 25-26 April 2018.

13.150. M. Ghadimi, A. Farshbaf, A. Vahidi, N. Mozafari, Z. Nouri, H. vaghari, **H. Jafarizadeh-Malmiri**. “Food nanoemulsions preparation using high and low energy consuming methods”.Second international and 25th national congreses of the Food Science and Technology, Sari, Iran, 25-26 April 2018.

13.151. N. Mozafari, M. Ghadimi, A. Farshbaf, A. Vahidi, H. Vaghari, **H. Jafarizadeh-Malmiri**. “ Food nanoemulsions – Thermodynamic stability”.Second international and 25th national congreses of the Food Science and Technology, Sari, Iran, 25-26 April 2018.

13.152. M. Motallebi-Dizagcheraghi, A.R. Ghavami, H. Vaghari, **H. Jafarizadeh-Malmiri**. “Portulacea; chemical composition, medicinal properties, importance and applications”.Second international and 25th national congreses of the Food Science and Technology, Sari, Iran, 25-26 April 2018.

13. 153. N. Mozaffari, H. Vaghari, S. Maleki, M.J. Najjan, Y. Najjan, **H. Jafarizadeh-Malmiri**. “Cardamom essential oil; evaluation of anti-bacterial and anti-fungal properties”.

3rd National Conference on Cultivation and Expansion of Medicinal Plants. Urmia, Iran, 11-12 July 2018.

13.154. M. Ghadimi, H. Vaghari, M.J. Najian, Y. Najian, **H. Jafarizadeh-Malmiri**. "Evaluation of anti-bacterial and anti-fungal properties of clove essential oil". 3rd National Conference on Cultivation and Expansion of Medicinal Plants. Urmia, Iran 11-12 July 2018.

13.155. A. Farshbaf, H. Vaghari, M.J. Najian, Y. Najian, **H. Jafarizadeh-Malmiri**. "Evaluation of anti-bacterial and anti-fungal properties of ginger essential oil". 3rd National Conference on Cultivation and Expansion of Medicinal Plants. Urmia, Iran 11-12 July 2018.

13.156. M. Ghadimi, H. Vaghari, M.J. Najian, Y. Najian, **H. Jafarizadeh-Malmiri**. "Study and evaluation of antibacterial properties of clove essential oil". 20th National and 8th International Conference on Biology, Maragheh, Iran, 22-24 August 2018.

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13.158. N. Mozaffari, H. Vaghari, M.J. Najian, Y. Najian, **H. Jafarizadeh-Malmiri**. "Compounds and herb effects of cardamom". 1st international and 2nd National Conference on Biotechnology of Medicinal Plants and Mushrooms. Zanjan, Iran, 27-28 August 2018.

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13.160. A. Farshbaf, H. Vaghari, M.J. Najian, Y. Najian, **H. Jafarizadeh-Malmiri**. "Evaluating the anti-bacterial effects of both distillate and essence of ginger towards the bacteria induced tooth decay". 1st international and 2nd National Conference on Biotechnology of Medicinal Plants and Mushrooms. Zanjan, Iran, 27-28 August 2018.

13.161. N. Mozaffari, H. Vaghari, M.J. Najian, Y. Najian, **H. Jafarizadeh-Malmiri**. "Nanoemulsions; preparation, characterization and application". 21st International ICS's Conference on Physical Chemistry. Tabriz, Iran, 6-8 September 2018.

13.162. Arjabi, **H. Jafarizadeh-Malmiri**. The sixth national Conference of Medical Herbs Conventional Medicine and Organic Agriculture, Hamadan, Iran, 21 August 2019.

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13.164. O. Kharazi, R. Naderi, K. Babaei, S. Tadayon, E. Taheri, N. Didar, H. Vaghari, **H. Jafarizadeh-Malmiri**. Yeast extract: Production, properties and applications. 6th National

Congress on Applied Research in Chemistry and Chemical Engineering; Emphasis on Iran's National Technology. Shahid Beheshti University, Tehran, Iran, 20 January 2020.

13.165. I. Teymouri, , H. Vaghari, M. Mohades-Kamranshahi, S. nasiri, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Frieze drying (Lyophilization): Fundamental and advantages for food applications. 6th National Congress on Applied Research in Chemistry and Chemical Engineering; Emphasis on Iran's National Technology. Shahid Beheshti University, Tehran, Iran, 20 January 2020.

13.166. A. Manaati, H. Vaghari, O. Kharazi, M. Mohades-Kamranshahi, S. Khanjani, **H. Jafarizdeh-Malmiri**. Nanoparticles: Definition, types and synthesis methods. 6th National Congress on Applied Research in Chemistry and Chemical Engineering; Emphasis on Iran's National Technology. Shahid Beheshti University, Tehran, Iran, 20 January 2020.

13.167. A. Manaati, H. Vaghari, M. Mohades-Kamranshahi, S. Khanjani, Z. Sayyar, **H. Jafarizdeh-Malmiri**. Medicinal application of zinc oxide nanoparticles. 6th National Congress on Applied Research in Chemistry and Chemical Engineering; Emphasis on Iran's National Technology. Shahid Beheshti University, Tehran, Iran, 20 January 2020.

13.168. B. Asheghi, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Removal turbidity from food: Importance and methods. International Congress on Food Science & Technology & Agriculture and Food Security, Tehran, Iran, 20 September 2020.

13.169. A. Joudi, S. Khanjani, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Food nanoemulsions: definition, importance and production methods. International Congress on Food Science & Technology & Agriculture and Food Security, Tehran, Iran, 20 September 2020.

13.170. F. Alizadeh, Sh. Nasiri, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Application of subcritical water in the extraction of bioactive food materials. International Congress on Food Science & Technology & Agriculture and Food Security, Tehran, Iran, 20 September 2020.

13.171. L. Rahimi, Sh. Nasiri, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Natural Adsorbents derived from the skin of fruits: their importance and types. 5th National Conference on Science and Technology of Agricultural Sciences, Natural Resources and Environment of Iran, Tehran, Iran, 20 September 2020.

13.172. S. Atash-Nazarlou, O. Ahmadi, **H. Jafarizdeh-Malmiri**. The importance of modeling, simulation and optimization in food production and processing processes. 5th National Conference on Science and Technology of Agricultural Sciences, Natural Resources and Environment of Iran, Tehran, Iran, 20 September 2020.

13.173. Sh. Karimzadeh, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Simulation of pasteurized cheese production unit with Super pro designer. 5th National Conference on Science and Technology of Agricultural Sciences, Natural Resources and Environment of Iran, Tehran, Iran, 20 September 2020.

- 13.174. S.R. Nasrollahi, M. Mohades-Kamranshahi, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Food drying: Importance and methods. Second National Conference on Health and Safety., Tehran, Iran, 21 September 2020.
- 13.175. A. Joudi, Sh. Nasiri, O. Ahmadi, **H. Jafarizdeh-Malmiri**. The role of nanotechnology in food packaging and the study of its mechanism of action. Second National Conference on Health and Safety., Tehran, Iran, 21 September 2020.
- 13.176. R. Pouryoosef, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Food additives: types and their effects on quality and shelf life. Second National Conference on Health and Safety., Tehran, Iran, 21 September 2020.
- 13.177. H. Rasmi-Mamaghani, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Production of bioethanol from food and agricultural cellulose wastes. 4th International Conference on New Research in Agriculture, Environment and Natural Resources Engineering, Karaj, Iran, 7 October, 2020.
- 13.178. H. Rasmi-Mamaghani, Sh. Nasiri, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Organic nanoparticles: production methods and its importance in food. 4th International Conference on New Research in Agriculture, Environment and Natural Resources Engineering, Karaj, Iran, 7 October, 2020.
- 13.179. M. Mohaddes-Kamranshahi, S. Khanjani, O. Ahmadi, **H. Jafarizdeh-Malmiri**. An review of different methods of extracting oil from oilseeds. 4th International Conference on New Research in Agriculture, Environment and Natural Resources Engineering, Karaj, Iran, 7 October, 2020.
- 13.180. M. Paknam, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Crystallization process: Importance and application in food industry. Third International Conference on Interdisciplinary Studies in Iranian Food Industry and Nutrition Sciences, Tehran, Iran, 19 November, 2020.
- 13.181. E. Najafi, S. Khanjani, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Freezing dryer: mechanism, drying steps and the effect of different parameters on the final quality of food products. Third International Conference on Interdisciplinary Studies in Iranian Food Industry and Nutrition Sciences, Tehran, Iran, 19 November, 2020.
- 13.182. M. Shah Manzari, M. Mohaddes-Kamranshahi, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Natural edible essential oils: importance, properties and application. Third International Conference on Interdisciplinary Studies in Iranian Food Industry and Nutrition Sciences, Tehran, Iran, 19 November, 2020.
- 13.183. N. Naghizadeh, Sh. Nasiri, O. Ahmadi, **H. Jafarizdeh-Malmiri**. Malt extract: Properties, importance and application in the beverage industry. Third International Conference on Interdisciplinary Studies in Iranian Food Industry and Nutrition Sciences, Tehran, Iran, 19 November, 2020.

13.184. S. Kolieni, Sh. Nasiri, O. Ahmadi, **H. Jafarizadeh-Malmiri**. Modeling of heat transfer and mass transfer phenomena in the cheese production process. 8th National Conference on Applied Research in Agricultural Sciences Healthy food from farm to fork, Tehran, Iran, 20 November, 2020.

13.185. S. Fouladi, Sh. Nasiri, O. Ahmadi, **H. Jafarizadeh-Malmiri**. Importance of nano toxicology: Role and impact on food health. 8th National Conference on Applied Research in Agricultural Sciences Healthy food from farm to fork, Tehran, Iran, 20 November, 2020.

13.186. H. Vaghari, Sh. Emami, Y. Najian, N. Anarjan, **H. Jafarizadeh-Malmiri**. Stabilizers: Functions, structures and applications in food. The 1st National Congress on Confection and Chocolate, Tabriz, Iran, 18 May 2022.

13.187. H. Vaghari, Sh. Emami, Y. Najian, N. Anarjan, **H. Jafarizadeh-Malmiri**. Novel drying techniques: Efficiency and applications. The 1st National Congress on Confection and Chocolate, Tabriz, Iran, 18 May 2022.

13.188. P. Zinsaz, Sh. Emami, Y. Najian, H. Vaghari, **H. Jafarizadeh-Malmiri**. Propolis: From farm into nanotechnology. The 1st National Congress on Confection and Chocolate, Tabriz, Iran, 18 May 2022.

13.189. P. Zinsaz, Sh. Emami, Y. Najian, H. Vaghari, **H. Jafarizadeh-Malmiri**. Encapsulation of the plant essential oils: Importance and applications. The 1st National Congress on Confection and Chocolate, Tabriz, Iran, 18 May 2022.

13.190. P. Zinsaz, Sh. Emami, Y. Najian, H. Vaghari, **H. Jafarizadeh-Malmiri**. Natural antioxidant: Sources and advantages. The 1st National Congress on Confection and Chocolate, Tabriz, Iran, 18 May 2022.

13.191. Z. Poursalan, H. Azin, N. Ashrafian, O. Ahmadi, **H. Jafarizadeh-Malmiri**. Omega 3: Benefits, extraction and encapsulation for application in cake formulations. The 1st National Congress on Confection and Chocolate, Tabriz, Iran, 18 May 2022.

13.192. S. Babakan, **H. Jafarizadeh-Malmiri**. Bakery and chocolate industries in nanotechnology. The 1st National Congress on Confection and Chocolate, Tabriz, Iran, 18 May 2022.

13.193. S. Babakan, **H. Jafarizadeh-Malmiri**. Novel technologies in bakery and chocolate industries. The 1st National Congress on Confection and Chocolate, Tabriz, Iran, 18 May 2022.

13.194. N. Zohurian, **H. Jafarizadeh-Malmiri**. Gel cakes and their applications in bakery products. The 1st National Congress on Confection and Chocolate, Tabriz, Iran, 18 May 2022.

- 13.195. N. Zohurian, **H. Jafarizadeh-Malmiri**. Essential oil for application in bakery products. The 1st National Congress on Confection and Chocolate, Tabriz, Iran, 18 May 2022.
- 13.196. S. Vahidirad, **H. Jafarizadeh-Malmiri**. Lutein as a natural food colorant. The 1st National Congress on Confection and Chocolate, Tabriz, Iran, 18 May 2022.
- 13.197. S. Vahidirad, **H. Jafarizadeh-Malmiri**. Royal jelly: As a natural pharmacy. The 1st National Congress on Confection and Chocolate, Tabriz, Iran, 18 May 2022.
- 13.198. **H. Jafarizadeh-Malmiri**. Subcritical water and its applications in medicinal plants. 10st International Congress on Medicinal Plants, Urmiyeh, Iran, 12 July 2023.
- 13.199. S. Babakan, **H. Jafarizadeh-Malmiri**. Nanobiotechnology and its applications in food industry. tst International Congress on Interdisciplinary Studies in Food Industry and Nutrition Science of Iran, Tehran, Iran, 21 November 2023.
- 13.200. N. Mozafari, **H. Jafarizadeh-Malmiri**. Effects of ultrasonication and mixing processes on preparation of Cardamom oil in water nanoemulsions using spontaneous microemulsification technique – Screening of emulsifiers and characterization. The t^{2st} International Chemical Engineering Congress and Exhibition (IChEc 2023), Tehran, Iran, 13 December 2023.
- 13.201. M. Mashatzadegan, **H. Jafarizadeh-Malmiri**. Effectiveness of different five substrates on overproduction of bioethanol in a bench submerged fermentation using selenized *Saccharomyces cerevisiae*. The t^{2st} International Chemical Engineering Congress and Exhibition (IChEc 2023), Tehran, Iran, 13 December 2023.

14. TRAINING WORKSHOP

- 14.1. HACCP (Documentation & internal auditor). January 21-22, 2004, Tehran, Iran (**Participant**).
- 14.2. CRACKING THE CODE. March 7-8, 2009, Universiti Putra Malaysia, Malaysia (**Participant**).
- 14.3. EFFECTIVE WRITING. March 21-22, 2009, UPM, Malaysia (**Participant**).
- 14.4. ENDNOTE. June 2, 2009, UPM, Malaysia (**Participant**).
- 14.5. ETHICS AND LEGAL ISSUES IN JOURNAL PUBLICATIONS. May 29, 2009, Universiti Putra Malaysia, Malaysia (**Participant**).
- 14.6. THE VIVA. August 15-16, 2009, UPM, Malaysia (**Participant**).
- 14.7. UPDATE ON GLUTAMATE AND UMAMI. February 25, 2010, UPM, Malaysia (**Participant**).
- 14.8. GUIDE TO THESIS WRITING. September 23, 2010, UPM, Malaysia (**Participant**).
- 14.9. REWORKS SOFTWARE. October 26, 2010, UPM, Malaysia (**Participant**).
- 14.10. STRATEGIS FOR MANUSCRIPT PREPARATION AND SUBMISSION. November 30, 2010, UPM, Malaysia (**Participant**).

- 14.11. SAFETY ACPECTS IN LABORATORY AND WORKING WITH CHEMICALS. May 27, 2012, Sahand University of Technology, Tabriz, Iran (**Presenter**).
- 14.12. FERMENTATION PROCESSES. January 27-28, 2013, Food and Hygiene Control Laboratory, Deputy for Food and Drug, Urmia University of Medical Sciences, Urmia, Iran (**Presenter**).
- 14.13. NONOTECHNOLOGY IN FOOD SCIENCE. June 19, 2013, Food and Hygiene Control Laboratory, Deputy for Food and Drug, Urmia University of Medical Sciences, Urmia, Iran (**Presenter**).
- 14.14. EVALUATION OF ANTIMICROBIAL PROPERTIES OF NANOPARTICLES SYNTHESIZED BY MICROORGANISMS. July 8 2014, Food and Hygiene Control Laboratory, Deputy for Food and Drug, Urmia University of Medical Sciences, Urmia, Iran (**Presenter**).
- 14.15. FERMENTATION IN FOOD. October 8, 2014, Food and Hygiene Control Laboratory, Deputy for Food and Drug, Urmia University of Medical Sciences, Urmia, Iran (**Presenter**).
- 14.16. FOOD INDUSTRY DESIGN. November 26, 2014, Agriculture Organization of East Azarbaydjan, Tabriz, Iran (**Presenter**).

15. COURSE TOUGHTED

- 15.1. Industrial Microbiology and Fermentation
- 15.2. Biochemistry for Food Engineering
- 15.3. Food Chemistry
- 15.4. Food Quality Control
- 15.5. General Biochemistry
- 15.6. General Microbiology
- 15.7. General chemistry
- 15.8. Food Quality Control and Microbiology Laboratories
- 15.9. Bioseparation
- 15.10. Food Biotechnology
- 15.11. Food Processing
- 15.12. Introduction to Biosciences
- 15.13. Advanced Food processing
- 15.14. Food Rheology
- 15.15. Food Nanotechnology

16. REFERENCES

- 16.1. Prof. Farzaneh Vahabzadeh (supervisor of my MSc. thesis)
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- 16.2. Prof. Jafar Sadegh Soltan Mohammad Zadeh (my colleague at Faculty of Chemical Engineering (SUT)
College of Engineering, Faculty of Chemical and Biological Engineering, University of Saskatchewan, Canada
Email: j.soltan@usask.ca ; Tel: + (306) 966-5449.
- 16.3. Prof. Chin Ping Tan (my PhD co-supervisor at Faculty of Food Science and Technology at UPM) Department of Food Technology, Universiti Putra Malaysia (UPM) Serdang, Selangor, MALAYSIA.
Email: tancp@putra.upm.edu.my; Tel: +603 8946 8418.