

دکتر هدا جعفری زاده

استاد

دانشکده: مهندسی شیمی



مقالات در نشریات

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پایان نامه ها

۱. استخراج ترکیبات فنلی از دانه های قهوه سبز با استفاده از حلالهای یوتکتیک و تکنیک اولتراسوند و بررسی خواص آن
۲. میکروکپسول سازی بتالایین با استفاده از صمغ عربی و مالتو دکسترین و تکنیک خشک کن انجمادی و ارزیابی خواص آن
۳. استخراج ساپونین از ریشه چوبک با امواج فراصوت و بررسی خواص آن
۴. تولید آنزیمی نانوذرات نشاسته و ارزیابی خواص امولسیفایری و پایدار کنندگی آن جهت کاربرد در امولسیونهای غذایی
۵. تهیه هیدروژل پکتین چیتوزان نانوذرات اکسید روی و بررسی کاربرد آن در مهندسی بافت
۶. سنتز و تعیین مشخصات عملکرد سیلیکا ائروژل های اصلاح شده در سیستم های دارورسانی

۷. بیوسنز نانوذرات سلنیوم با استفاده از باکتری های پروبیوتیک لاکتوباسیلوس اسیدفیلوس و بیفیدوباکتریوم و کاربرد آن در صنایع لبنی
۸. اصلاح آنزیمی چیتوزان و سنتز نانوذرات چیتوزان اصلاح شده به منظور افزایش حلالیت آن در محیط های آبی
۹. سنتز نانوذرات اکسید آهن با چیتوزان و کاربرد آن به عنوان جاذب طبیعی در تصفیه پساب های صنایع غذایی
۱۰. سنتز آنزیمی نانوذرات سلنیوم و نقره، توسط آنزیم آلفا آمیلاز و ارزیابی خواص ضد میکروبی و آنتی اکسیدانی آن
۱۱. سنتز نانوذرات سلنیوم با استفاده از عصاره چوب صندل و خواص آنتی اکسیدانی و ضد میکروبی آنها
۱۲. بیوسنتز نانوذرات نقره با استفاده از عصاره آبی و اسانس روغنی دانه میخک و اثرات بیولوژیکی آن بر باکتری های عامل پوسیدگی دندان و زخم معده
۱۳. مطالعه و توسعه سلول های بنیادی مدل کبدی کپسوله شده در یک بیوراکتور همزده
۱۴. تولید و بررسی پایداری نانوامولسیون (روغن در آب) اسانس آویشن تحت شرایط آب مادون بحرانی
۱۵. استخراج ترکیبات فنلی موجود در به لیمو توسط حلال عمیق یوتکتیک و روش مایکروویو
۱۶. سنتز نانوذرات آهن با استفاده از کیتوسان و بررسی کاربرد آن در انتقال ژن
۱۷. تهیه نانودیسپرسیون روغن در آب کورکومین در آب مادون بحرانی و ارزیابی خواص فیزیکی - شیمیایی
۱۸. استخراج اینولین از ریشه گیاهان بومی کاسنی و بابا آدم توسط روش های هیدروترمال و مایکروویو و ارزیابی اثرات آن بر روی رشد باکتری های پروبیوتیک و پاتوژن
۱۹. تولید نانوامولسیون آبی عصاره روغنی گیاه میخک و ارزیابی خواص آن
۲۰. تولید نانوامولسیون آبی عصاره روغنی گیاه زنجبیل و ارزیابی خواص آن
۲۱. تولید نانوامولسیون آبی عصاره روغنی گیاه هل و ارزیابی خواص فیزیکی، شیمیایی و ضد میکروبی آن
۲۲. سنتز سبز نانوذرات اکسیدروی با استفاده از عصاره برگ شمعدانی و ارزیابی خواص آن
۲۳. تهیه آمیزه های پلی اتیلن- نشاسته-کیتوسان و بررسی خواص فیزیکی، مکانیکی، زیست تخریب پذیری و ضد میکروبی آنها
۲۴. بهینه سازی تولید بیواتانول بر پایه غلظت بالای توده میکروبی
۲۵. سنتز باکتریایی نانوذرات طلا و بررسی خواص فیزیکوشیمیایی و خاصیت ضد میکروبی آنها
۲۶. تثبیت آنزیم های صنعتی بر روی پایه های نانوسیلیکا/نروژل مغناطیسی و ارزیابی فعالیت آنها
۲۷. سنتز نانوذرات کیتوسان و بررسی ویژگی ها آن
۲۸. سنتز سبز نانوذرات نقره با استفاده از ترکیب عصاره برگ گل شمعدانی و آلوئه ورا و ارزیابی خاصیت ضد میکروبی آن ها
۲۹. بهینه سازی سنتز سبز نانو ذرات نقره با استفاده از چیتوزان و مایکروویو و بررسی خواص ضد میکروبی آنها
۳۰. سنتز سبز نانوذرات نقره با استفاده از صمغ عربی و ماکروویو و ارزیابی خواص ضد میکروبی آنها
۳۱. سنتز و تعیین خواص نانوکامپوزیت های مغناطیسی سیلیکا/نروژل و ارزیابی عملکرد آنها در تثبیت آنزیم ها
۳۲. بهینه سازی شرایط تولید دانه های آلژیناتی حاوی آنتی بیوتیک و ارزیابی رهایش کنترل شده آن
۳۳. تهیه نانوکامپوزیت زیست تخریب پذیر پلی اتیلن و بررسی خاصیت آنتی میکروبی و زیست تخریب پذیری آن
۳۴. تهیه نانوکامپوزیت زیست تخریب پذیر پلی پروپیلن و بررسی خاصیت ضد میکروبی و زیست تخریب پذیری آن
۳۵. بهینه سازی شرایط استخراج آنزیم های منعقدکننده شیر با استفاده از گیاهان بومی
۳۶. بهینه سازی شرایط سنتز سبز نانو ذرات طلا با استفاده از عصاره قارچ خوراکی و ارزیابی خاصیت ضد میکروبی آن
۳۷. سنتز سبز نانو ذرات نقره با استفاده از برگ گل شمعدانی و ارزیابی خاصیت ضد میکروبی آن ها
۳۸. سنتز سبز نانو ذرات نقره با استفاده از گیاه آلوورا و بررسی خاصیت ضد میکروبی آن
۳۹. بهینه سازی شرایط موتاسیون جهت افزایش تولید آنزیم سلولاز از قارچ اسپرژیلوس
۴۰. بررسی جذب سطحی فلز سنگین جیوه بر روی جلبک های قهوه ای خام و فرآوری شده دریای عمان در حضور فلزات مزاحم کبالت و کادمیم همراه با مطالعه مدل تعادلی و سینتیکی
۴۱. استفاده از هیدرات دی اکسید کربن در اطفاء حریق
۴۲. بهینه سازی شرایط رنگبری قند مایع خرما با استفاده از کمک فیلترها و پیش فرآیند آنزیمی
۴۳. ارزیابی کارایی غشاهای پلیمری در شفاف سازی شربت گلوکز
۴۴. بررسی شرایط رشد و تجمع لیپید در گونه ی بومی میکروجلبک دونالیا سالینا جهت تولید بیودیزل در مقیاس نیمه صنعتی
۴۵. بررسی راکتور مناسب برای تولید جریان الکتریسیته در پیل سوختی میکروبی

۱. رنگبری و تخلیص چربی و روغن‌ها
۲. آموزش نرم افزار SuperPro Designer
۳. کاربرد نانوذرات در بسته بندی فعال پلیمری مواد غذایی
۴. نانوزیست فناوری غذایی- کاربردها، محدودیت ها و تجاری سازی
۵. Nanobiotechnology in Food: Concepts, Applications and Perspectives
۶. نانوزیست فناوری- رویکردی نوین در سامانه های زیستی
۷. High Value Processing Technologies