

دکتر هدا جعفری زاده

استاد

دانشکده: مهندسی شیمی



مقالات در نشریات

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پایان نامه ها

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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