

In the Name of Allah

Curriculum Vita

1 –Personal Information	
Name:	Mohsen
Family Name	Barzegar
Date of Birth	23, Oct, 1968
Department	Food Science and Technology
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E-mail address	mbb@modares.ac.ir , mohsenbb@gmail.com
2- Education	
1- BS, Chemistry, Mazandaran University, Iran, 1991	
2- MS, Analytical Chemistry , Tarbiat Modares University, Iran, 1994	
3- PhD, Analytical Chemistry, Tarbiat Modares University, Iran, 2001	
3- Professional Experiences	
1- Instructor: Ardabil University, Ardabil, Iran, 01/01/1994 - 01/01/1996	
2- Assistant Professor: Tarbiat Modarres University, Tehran, Iran , 01/01/2002 - Since-2002	
3- Associate Professor: Tarbiat Modarres University, Tehran, Iran, 01/01/2005 - , Since-2005	
4- Professor: Tarbiat Modarres University, Tehran, Iran, 29/09/2014.	
4- Memberships in Societies	
1- Iranian Food Science & Technology Society	
2- Iranian Chemistry & Chemical Engineering Society	
5- Referee of Scientific National/International Journals	
1- Iranian Journal of Food Science & Technology	
2- Journal of the Science of Food and Agriculture	
3- Journal of Food Composition and Analysis	
4- Italian Journal of Food Science	
5- International Journal of Food Science and Technology	
6- Food Chemistry	
7- Food Bioprocess and Technology	
8- Iranian Journal of Food Sciences and Technology	
6- Research Interests	
1- Nano and Micro Capsulation of Natural Extracts and Essential Oils	
2- Food Analysis and Chemistry	
3- Physicochemical Characterization and Application of Natural Antioxidant	
7- Books	
1- Practical Problem Solving in HPLC, Translation to Persian	
2- Ultraviolet and Visible Spectroscopy, Translation to Persian	
3- Atomic Absorption and plasma Spectroscopy, Translation to Persian	
4- High Performance Liquid Chromatography, Translation to Persian	

8- Papers Published in Scientific Journals

	Author(s)	Title	Journal	Volume	Pages	Year	Publisher
1	Daneshfar, A., Barzegar, M. & Ashraf- Khorassani, M.	Supercritical fluid extraction of phenoxy acids from water	Journal of High Resolution Chromatography	18	446	1995	Germany
2	Ashraf- Khorassani, M., Barzegar, M. & Yamini, Y.	On-line coupling of supercritical fluid extraction and high performance liquid chromatography	Journal of High Resolution Chromatography	18	472	1995	Germany
3	Barzegar, M. , Daneshfar, A. & Ashraf- Khorassani, M.	Effect of parameters on the supercritical fluid extraction of nitro-polyaromatic hydrocarbons from sand	Analytica Chimica Acta	349	245	1997	UK
4	Barzegar, M. , Mousavi, M. F. & Nemati, A.	Kinetic spectrophotometric determination of trace amounts of nitrite by its reaction with molybdosilicic acid blue	Microchemical Journal	65	159	2000	UK
5	Rahmani, A., Barzegar, M. , Shamsipur, M., Sharghi, H. & Mousavi, M. F.	New potentiometric membrane sensors responsive to Pb(II) based on some recently synthesized 9,10-anthraquinone derivatives	Analytical Letters	33	2611	2000	Marcel-Dekker,
6	Mousavi, M. F., Barzegar, M. & Sahari, S.	A PVC-based capric acid membrane potentiometric sensor for lead (II) ions	Sensors and Actuators B	73	199	2001	UK
7	Mousavi, M. F., Barzegar, M. , Rahmani A. & Jabbari A.	Catalytic kinetic determination of trace amounts of palladium with photometric detection	Mikrochimica Acta	140	41	2002	Austria

8- Papers Published in Scientific Journals							
	Author(s)	Title	Journal	Volume	Pages	Year	Publisher
8	Jabbari, A., Barzegar, M. , Rahmani, H. & Mousavi, M. F.	Kinetic photometric determination of trace amounts of palladium (II) based on its catalytic effect on the reduction of safranin with hypophosphite	Indian Journal of Chemistry A	41A	2303	2002	India
9	Barzegar, M. , Rahmani, A., Jabbari, A., & Mousavi, M. F.	Kinetic-spectrophotometric determination of propylthiouracil based on its inhibitory effect on the reduction of neutral red by hypophosphite	Pharmazie	58	114	2003	Germany
10	Barzegar, M. , Jabbari, A., & Esmaeili, M.	Kinetic spectrophotometric determination of trace amounts of sulfide	Bulletin of the Korean Chemical Society	24	1261	2003	Korea
11	Barzegar, M. , Khajehsharifi, H. & Mousavi, M. F.	Molybdosilicic acid blue as a novel reagent for the kinetic spectrophotometric determination of trace amounts of iodate in tablet salt and water	Canadian Journal of Analytical Sciences and Spectroscopy	48	359	2003	Canada
12	Mousavi, M. F., Rahmani, A., Barzegar, M. & Jabbari, A.	A sensitive catalytic-photometric method for the determination of trace amounts of palladium (II) by using a computerized probe-type photometer	Journal of Analytical Chemistry	59	71	2004	Russia
13	Barzegar, M. , Rahmani, A., Jabbari, A. & Mousavi, M. F.,	A new kinetic-photometric method for determination of carbimazole	Journal of the Chinese Chemical Society	51	363	2004	China
14	Akbari, A., Mousavi, M. F., Rahmanifar, M. S. & Barzegar, M.	A PVC-based vanadyl phosphate membrane potentiometric sensor for vanadyl ions	Analytical Letters	37	203	2004	Belgium

8- Papers Published in Scientific Journals							
	Author(s)	Title	Journal	Volume	Pages	Year	Publisher
15	Barzegar, M., Khajesharifi, H. & Mousavi, M. F.	Highly sensitive kinetic spectrophotometric method for determination of ultra trace amounts of periodates using molybdosilicic acid blue (MSAB) as a reductor	Chemical Analysis (Warsaw)	49	235	2004	Poland
16	Emami, M., Mousavi, M. F. & Barzegar, M.	Determination of sulfide in spring and wastewater by a new kinetic spectrophotometric method	Journal of the Chinese Chemical Society	51	517	2004	China
17	Goli, A. H., Barzegar, M. & Sahari, M. A.	Antioxidant activity and total phenolic compounds of pistachio (<i>Pistachio vera</i>) hull extracts	Food Chemistry	92	521	2005	UK
18	Rajaei, A., Barzegar, M. & Yamini, Y.	Supercritical fluid extraction of tea seed oil and its comparison with solvent extraction	European Food Research and Technology	220	401	2005	Springer
19	Fadavi, A., Barzegar, M. & Azizi, M. H.	Determination of fatty acids and total lipid content of 25 pomegranates varieties grown in Iran	Journal of Food Composition Analysis	19	676-680	2006	UK
20	Barzegar, M. , Mousavi, M. F., Khajesharifi, H., Shamsipour, M. and Sharghi H.	Lead (II) ion-selective electrode based on recently synthesized derivatives of 9, 10-anthraquinones	IEEE Sensor Journal,	5	392	2005	USA
21	Fadavi, A., Barzegar, M., Azizi, M. H. and Bayat, M.	Physico-chemical composition of ten pomegranate cultivar grown in Iran	Food Science and Technology International.	11	113-119	2005	Spain
22	Jabbari, A., Barzegar, M. and Mohammadi, M.	Catalytic kinetic spectrophotometric determination of palladium (II) and its application to the determination of propylthiouracil	Indian Journal of Chemistry A	44A	1215	2005	India

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	Author(s)	Title	Journal	Volume	Pages	Year	Publisher
23	Gavilighi, H. A. , Azizi, M. H. , Barzegar, M. and Arab Ameri, M.	Effect of selected hydrocolloids on bread staling as evaluated by DSC and XRD	Journal of Food Technology	4	185	2006	Pakistan
24	Maherani, B., Barzegar, M. and Sahari, M. A.	Extraction conditions and physico-chemical properties of flaxseed gum	Journal of Food Science and Technology	44	250-254	2007	India
25	Jamshidian, M., Sahari, M. A. and Barzegar, M.	Modified milk fat as a food ingredient	Journal of Food Science and Technology	44	338-341	2007	India
26	Yasoubi, P., Barzegar, M. , Sahari, M. A. and Azizi, M. H.	Total phenolic contents and antioxidant activity of pomegranate (<i>Punica granatum</i> L.) peel extracts	Journal of Agricultural Science and Technology	9	35-42	2006	IRAN
27	Erfani, F., Hassandokht, M. R., Jabbari, A. and Barzegar, M.	Effect of cultivar on chemical composition of some Iranian spinach	Pakistan Journal of Biological Sciences	10	602-606	2007	Pakistan
28	Fattahi-far, E., Sahari, M. A. and Barzegar, M.	Intersterification of tea seed oil and its application in margarine production	Journal of American Oil Chemists Society	83	841-845	2006	USA
29	Kheradmand, K., Kamali, K., Fathipour, Y., Barzegar, M. and Mohammadi, Goltapeh	Effect of pigmy mite <i>Pediculaster fletchmanni</i> (Acari: Siteroptidae) on mineral elements of button mushroom <i>Agaricus bisporous</i>	Pakistan Journal of Biological Sciences	9	2177	2006	Pakistan
30	Khani, A., Moharramipour, S., Barzegar, M. and Naderi-Manesh, H.	Comparison of fatty acid composition in total lipid of diapause and non-diapause larvae of <i>Cydia pomonella</i> (Lepidoptera: Tortricidae)	Insect Science	14	125-131	2007	China

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	Author(s)	Title	Journal	Volume	Pages	Year	Publisher
31	Atapour, M., Moharramipour, S. and Barzegar, M.	Seasonal changes of fatty acid compositions in overwintering larvae of rice stem borer, <i>Chilo suppressalis</i> (Lepidoptera: Pyralidae)	Journal of Asia-Pacific Entomology	10	33-38	2007	S. Korea
32	Omidbeygi, M., Barzegar, M. , Hamidi, Z. and Naghdibadi, H.	Antifungal activity of thyme, summer savory and clove essential oils against <i>Aspergillus flavus</i> in liquid medium and tomato paste	Food control	18	1518-1523	2007	UK
33	Latifian, M., Hamidi-Esfahani, Z. and Barzegar, M.	Evaluation of culture conditions for cellulose production by two <i>Trichoderma reesei</i> mutants under solid-state fermentation conditions	Bioresource Technology	98	3634-3637	2007	UK
34	Khani, A., Moharramipour, S. and Barzegar, M.	Cold tolerance and trehalose accumulation in overwintering larvae of the codling moth, <i>Cydia pomonella</i> (Lepidoptera: Tortricidae)	European Journal of Entomology	104	385-392	2007	Czech Republic
35	Barzegar, M. , Erfani, F., Jabbari, A., and Hassandokht, M.R.	Chemical composition of 15 spinach (<i>Spinacea oleracea</i> L.) cultivars grown in Iran	Italian Journal of Food Science	19	309-318	2007	Italy
36	Aarabi, A., Barzegar, M. , and Azizi, M.H.	Effect of cultivar and cold storage of pomegranate (<i>Punica granatum</i> L.) juices on organic acid composition	ASEAN Food Journal	15	49-57	2008	Malaysia
37	Sahari, M.A., Barzegar, M. , and Radfar, R.	Effect of varieties on the composition of dates (<i>Phoenix dactylifera</i> L.)	Food Science and Technology International	13	269-275	2007	UK
38	Samadloi, H.R., Azizi, M.H., and Barzegar, M.	Physicochemical quality of seeds of pomegranate cultivars (<i>Punica granatum</i> L.) grown in Iran and antioxidative activity of their phenolic component	Journal of Food Science and Technology	45	190-192	2008	India

8- Papers Published in Scientific Journals							
	Author(s)	Title	Journal	Volume	Pages	Year	Publisher
39	Barzegar, M., Rajabi, A., Hassandokht, M. R., and Jabbari, A.	Chemical composition of different cultivars of onion (<i>Allium cepa</i> L.) produced in Iran	Hort. Environ. Biotechnol.	49	121-127	2008	S. Korea
40	Alighourchi, H., Barzegar, M., and Abbasi, S.	Effect of gamma irradiation on the stability of anthocyanins and shelf-life of various pomegranate juices	Food Chemistry	110	1036-40	2008	UK
41	Alighourchi, H., Barzegar, M., and Abbasi, S.	Anthocyanins characterization of 15 Iranian pomegranate (<i>Punica granatum</i> L.) varieties and their variation after cold storage and pasteurization	European Food Res. Technol.	227	881-887	2008	Springer
42	Alighourchi, H., and Barzegar, M.	Some physicochemical characteristics and degradation kinetic of anthocyanin of reconstituted pomegranate juice during storage	Journal of Food Engineering	90	179-185	2009	UK
43	Rajaei, A., Barzegar, M., and Sahari, M. A.	Comparison of antioxidative effect of tea and sesame seed oils extracted by different methods	J. Agric. Sci. Technol.	10	345-350	2008	IRAN
44	Fazel, M., Sahari, M. A. and Barzegar, M.	Determination of Main Tea Seed Oil Antioxidants and their Effects on Common Kilka Oil	International Food Research Journal	15	209-217	2008	Malaysia
45	Hassanzadeh, A., Sahari, M. A. and Barzegar, M.	Optimization of the v-3 extraction as a functional food from flaxseed	International Journal of Food Sciences and Nutrition	59	526-534	2008	UK
46	Arzani, K., Khoshghalb, H., Malakouti, M. F. and Barzegar, M.	Postharvest physicochemical changes and properties of Asian (<i>Pyrus serotina</i> Rehd.) and European (<i>Pyrus communis</i> L.) pear cultivars	Hort. Environ. Biotechnol.	49	1-9	2008	S. Korea

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	Author(s)	Title	Journal	Volume	Pages	Year	Publisher
47	Pirestani, S., Sahari, M. A., Barzegar, M. and Azizi, M. H.	Amino acid composition of some commercially important fish species from the south Caspian sea	Green Farming	1	94-96	2008	India
48	Shahsavari, N., Barzegar, M. , Sahari, M. A. and Naghdibadi, H.	Antioxidant activity and chemical characterization of essential oil of <i>Bunium persicum</i>	Plant Foods Hum Nutr	63	183-188	2008	USA
49	Pirestani, S., Sahari, M. A., Barzegar, M. and Syefabadi, S. J.	Chemical compositions and minerals of some commercially important fish species from the South Caspian Sea	International Food Research Journal	16	39-44	2009	Malaysia
50	Arzani, K., Khoshghalb, H., Malakouti, M. J and Barzegar, M.	Polyphenoloxidase activity, polyphenol and ascorbic acid concentrations and internal browning in Asian pear (<i>Pyrus serotina</i> Rehd.) fruit during storage in relation to time of harvest	European Journal of Horticultural Science	74	61-65	2009	Germany
51	Khoshghalb, H., Arzani, K., Malakouti, M. J, Barzegar, M. and Tavakoli, A.	Quality of some Asian pear (<i>Pyrus serotina</i> Rehd.) fruit in relation to pre-harvest CaCl ₂ , Zn and B sprays, harvest time, ripening and storage conditions	Acta Hort. 800, ISHS 2008	800	1027-1033	2008	
52	Ahmadnia, A., Sahari, M. A., Barzegar, M. , Seyfabadi, S. J. and Abdollahi, M.	Vitamins contents of some commercially important fish Species from south Caspian sea	Am. Eur. J. Sust. Agric.	2	285-293	2008	Jordan
53	Fazel, M., Sahari, M. A. and Barzegar, M.	Comparison of tea and sesame seed oils as two natural antioxidants in a fish oil model system by radical scavenging activity	Inter. J. Food Sci. Nutr.	60	567-576	2009	UK

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	Author(s)	Title	Journal	Volume	Pages	Year	Publisher
54	Rajaei, A., Barzegar, M. , Mohabati Mobarez, A., sahari, M. A. and Hamidi Esfahani, Z.	Antioxidant, anti-microbial and antimutagenicity activities of pistachio (<i>Pistachia vera</i>) green hull extract	Food Chem. Toxicol.	48	107-112	2010	Holland
55	Zolfaghari, M., Sahari, M. A., Barzegar, M. , and Samadloiy, H.	Physicochemical and Enzymatic Properties of Five Kiwifruit Cultivars during Cold Storage	Food Bioprocess Technol.	3	239-246	2010	USA
56	Zarringhalami, S., Sahari, M. A., Barzegar, M. , and Hamidi-Esfehani, Z.	Enzymatically modified tea seed oil as cocoa butter replacer in dark chocolate	Inter. Food Sci. Technol.	45	540-545	2010	USA
57	Pirestani, S., Sahari, M. A., and Barzegar, M.	Fatty acids changes during frozen storage in several fish species from south Caspian Sea	J. Agric. Sci. Technol.	12	321-329	2010	IRAN
58	Pirestani, S., Sahari, M. A., Barzegar, M. and Nikoopour, H.	Lipid, cholesterol and fatty acid profile of some commercially important fish species from south Caspian sea	J. Food Biochemistry	34	886-895	2010	USA
59	Alavi, L., Barzegar, M. , Jabbari, A. and Naghdi Badi, H.	Effect of heat treatment on chemical composition and antioxidant property of <i>Thymus daenensis</i> essential oil	J. Medicinal Plants	9	129-138	2010	IRAN
60	Ayoughi, F., Barzegar, M. , Sahari, M. A. and Naghdi Badi, H.	Chemical Compositions of Essential Oils of <i>Artemisia dracunculus</i> L. and Endemic <i>Matricaria chamomilla</i> L. and an Evaluation of their Antioxidative Effects	JAST	13	79-88	2011	IRAN

8- Papers Published in Scientific Journals							
	Author(s)	Title	Journal	Volume	Pages	Year	Publisher
61	Saremnezhad, S., Azizi, M. H., Barzegar, M. , Abbasi, S. and Ahmadi, E.	Properties of a new edible film made of Faba bean protein isolate	JAST	13	181-192	2011	IRAN
62	Soleimani, H., Barzegar, M. , Sahari, M. A. and Naghdi Badi, H.	An Investigation of Antioxidant Activities of Hyssopus officinalis L. and Echinacea purpurea L. Plant Extracts in Oil Model System	J. Medicinal Plants	10	61-72	2011	IRAN
63	Zaringhalami, S., Sahari, M. A., Barzegar, M. and Hamidi-Esfahani, Z.	Changes in oil content, chemical properties, fatty acid composition and triacylglycerol species of tea seed oil during maturity period	J. Food Biochemistry	35	1161- 1169	2011	USA
64	Varasteh, F., Arzani, K., Barzegar, M. and Zamani, Z.	Changes in anthocyanins in arils of chitosan-coated pomegranate (<i>Punica granatum</i> L. cv. Rabbab-e-Neyriz) fruit during cold storage	Food Chemistry	130	267-272	2012	UK
65	Alavi, L., Barzegar, M. , Jabbari, A. and Naghdi badi, H.	The effect of heat treatment on chemical composition and antioxidant property of Lippia citriodora essential oil	J. Medicinal Plants	10	65-75	2011	IRAN
66	Fathi, A., Sahari, M. A., Zangiabadi, M. and Barzegar, M.	Application of Satureja hortensis L. and Zataria multiflora Boiss. essential oils as two natural antioxidants in soybean oil during microwave heating	J. Medicinal Plants	10	12-21	2011	IRAN
67	Moarefian, M., Barzegar, M. , Sattari, M. and Naghdi badi, H.	Production of functional cooked sausage by <i>Mentha piperita</i> essential oil as a natural antioxidant and antimicrobial material	J. Medicinal Plants	46	46-57	2012	IRAN

8- Papers Published in Scientific Journals							
	Author(s)	Title	Journal	Volume	Pages	Year	Publisher
68	Darughe, F., Barzegar, M. and Sahari, M. A.	Antioxidant and antifungal activity of Coriander (<i>Coriandrum sativum</i> L.) essential oil in cake	International Food Research Journal	19	1253- 1260	2012	Malaysia
69	Zaringhalami, S., Sahari, M. A., Barzegar, M. and Hamidi-Esfahani, Z.	Comparison of chemical and enzymatic Interesterification of tea seed oil for the production of cocoa butter replacer	Current Nutrition and Food Science	8	86-90	2012	USA
70	Majidi, S., Barzegar, M. , Jabbari, A. and AghaAlikhani, M.	Supercritical fluid extraction of tobacco seed oil and its comparison with solvent extraction method	JAST	14	1043- 1051	2012	IRAN
71	Sabouri, Z., Barzegar, M. , Sahari, M. A. and Naghdi Badi, H.	Antioxidant and antimicrobial potential of <i>Echinacea purpurea</i> extract and it's effect on extension of cake shelf life	J. Medicinal Plants	43	28-40	2012	IRAN
72	Khaki, M., Sahari, M. A., and Barzegar, M.	Evaluation of antioxidant and antimicrobial effects of Chamomile (<i>Matricaria chamomilla</i> L.) essential oil on cake shelf life	J. Medicinal Plants	43	9-18	2012	IRAN
73	Vahidyan, H., Sahari, M. A., Barzegar, M. and Naghdi Badi, H.	Application of <i>Zataria multiflora</i> Boiss. and <i>Satureja hortensis</i> L. Essential Oils as Two Natural Antioxidants in Mayonnaise Formulated with Linseed Oil	J. Medicinal Plants	43	69-79	2012	IRAN
74	Saeidi, F., Moharrampour, S. and Barzegar, M.	Seasonal patterns of cold hardiness and cryoprotectant profiles in <i>Brevicoryne</i> <i>brassicae</i> (Homoptera: Aphididae)	Environmental Entomology	41	1638- 1643	2012	USA
75	Berenji, S., Sahari, M. A., Barzegar,	Some physicochemical properties of Iranian native Barberry fruits (abi and	Journal of Food and Pharmaceutical	1	67-74	2013	Indonesia

	M., and Abbasi, Soleiman	poloei): <i>Berberis integerrima</i> and <i>Berberis vulgaris</i>	Sciences				
76	Moarefian, M., Barzegar, M. and Sattari, M.	<i>Cinnamomum zeylanicum</i> essential oil as a natural antioxidant and antibacterial in cooked sausage	J. Food Biochemistry	37	62-69	2013	USA
77	Shafiee, S., Minaei, S., Moghadam-Charkari, N., Ghasemi-Varnamkhasti, M. and Barzegar M.	Potential application of machine vision to honey characterization	Trends in Food Science & Technology	30	174-177	2013	UK
78	Hamed, N., Moharramipour, S. and Barzegar, M.	Temperature-dependent chemical components accumulation in <i>Hippodamia variegata</i> (Coleoptera: Coccinellidae) during overwintering	Environmental Entomology	42	375-380	2013	USA
79	Fathi, A., Sahari, M. A., Barzegar, M. and (Ph.D.) ¹ , Naghdi Naghdi Badi, H.	Antioxidant activity of <i>Satureja hortensis</i> L. essential oil and its application in safflower Oil	J. Medicinal Plants	45	51-67	2013	IRAN
80	Noorolahi, Z., Sahari, M. A., Barzegar, M. , Doraki, N. And Naghdi Badi, H.	Evaluation Antioxidant and Antimicrobial Effects of Cinnamon Essential Oil and Echinacea Extract in Kolompe	J. Medicinal Plants	45	14-28	2013	IRAN
81	Zarringhlami, S., Sahari, M. A., Barzegar, M. and Hamidi Esfehiani, Z.	Fat bloom and polymorphism in chocolate prepared with modified tea seed oil	J. of Tea Science Research	3	1-6	2013	UK
82	Kordsardouei, H., Barzegar, M. and Sahari, M. A.	Application of <i>Zataria multiflora</i> Boiss. and <i>Cinnamomum zeylanicum</i> essential oils as two natural preservatives in cake	Avicenna J. Phytomedicine	3	238-247	2013	IRAN

83	Mostafaei, B., Ghobadian, B., Barzegar, M. and Banakar, A.	Optimization of ultrasonic reactor geometry for biodiesel production using response surface methodology	JAST	15(4)	697-708	2013	IRAN
84	Alighourchi, H. R., Barzegar, M. , Sahari, M. A. and Abbasi, S.	Effect of sonication on anthocyanins, total phenolic content, and antioxidant capacity of pomegranate juices	Inter. Food Res. J.	20(4)	1703-1709	2013	Malaysia
85	Sahari, M. A., Pirestani, S. and Barzegar, M.	Effect of frozen storage on quality changes of five fish species from south Caspian Sea	Current Nutrition and Food Science	9 (4)	315-320	2013	USA
86	Sahari, M. A., Ahmadnia, A., Barzegar, M. and Noorolahi, Z.	Vitamin losses during frozen storage of <i>Liza aurata</i> (Risso, 1810), <i>Cyprinus carpio</i> L. 1758, <i>Clupeonella cultriventris caspia</i> (Nordmann, 1840), <i>Rutilus frisii kutum</i> (Kamenskii, 1901) and <i>Sander lucioperca</i> (L., 1758)	Journal of Applied Ichthyology	30 (2)	366-371	2014	Germany
87	Alighourchi, H., Barzegar, M. , Sahari, M. A. and Abbasi, S.	The effects of sonication and gamma irradiation on the inactivation of <i>Escherichia coli</i> and <i>Saccharomyces cerevisiae</i> in pomegranate juice	Iranian Journal of Microbiology	6 (1)	51-58	2014	IRAN
88	Darougheh, F., Barzegar, B. and Sahari, M. A.	Antioxidant and anti-fungal effect of caraway (<i>Carum Carvi</i> L.) essential oil in real food system	Current Nutrition and Food Science	10 (1)	70-76	2014	USA
89	Homayooni, B., Sahari, M. A. and Barzegar, M.	Concentrations of omega-3 fatty acids from rainbow sardine fish oil by various methods	Inter. Food Res. J.	21 (2)	743-748	2014	Malaysia
90	Jamshidi, M., Barzegar, M. and Sahari, M. A.	Effect of gamma and microwave irradiation on antioxidant and antimicrobial activities of <i>Cinnamomum Zeylanicum</i> and <i>Echinacea Purpurea</i>	Inter. Food Res. J.	21 (2)	1253-1260	2014	Malaysia
91	Hadian, Z., Sahari,	Formulation, characterization and	Iranian Journal of	12 (2)	393-404	2014	IRAN

	M. A., Moghimi, H. R. and Barzegar, M.	optimization of liposomes containing eicosapentaenoic and docosahexaenoic acids; a methodology approach	Pharmaceutical Research				
92	Shafiee, S., Minaei, S., Moghadam-Charkari, N. and Barzegar M.	Honey characterization using computer vision system and artificial neural networks	Food Chemistry	159(2)	143-150	2014	UK
93	Barzegar H., Azizi, M. H., Barzegar, M. and Hamidi Esfahani, Z.	Effect of potassium sorbate on antimicrobial and physical properties of starch–clay nanocomposite films	Carbohydrate Polymers	110	26-31	2014	USA
94	Jafari A., Arzani K., Fallahi E. and Barzegar M.	Optimizing fruit yield, size, and quality attributes in ‘Malase Torshe Saveh’ pomegranate through hand thinning	J. American Pomological Society	68	89-96	2014	USA
95	Khaleghi E., Arzani K., Moallemi N. and Barzegar, M.	The efficacy of kaolin particle film on oil quality indices of olive trees (<i>Olea europaea</i> L.) cv ‘Zard’ grown under warm and semi-arid region of Iran	Food Chemistry	166	35-41	2015	UK
96	Kalantary, F., Barzegar, M. and Hamidi Esfahani, Z.	Control of <i>Aspergillus flavus</i> growth in tomato paste by <i>Cinnamomum zeylanicum</i> and <i>Origanum vulgare</i> L. essential oils	Journal of Food and Pharmaceutical Sciences	2	57-62	2014	Indonesia
97	Noorali, M., Barzegar, M. and Sahari, M. A.	Sterol and fatty acid compositions of olive oil as an indicator of cultivar and growing area	Journal of American oil Chemist’s Society	91 (9)	1571-1581	2014	USA
98	Faramarzi, Sh., Yadollahi, A., Barzegar, M. , Sadraei, K., Pacifico, S. and Jemric, T.	Comparison of phenolic compounds’ content and antioxidant activity between some native Iranian apples and standard cultivar ‘Gala’	JAST	16(supplementary)	1601-1611	2014	IRAN
99	Mirzaee Moghaddam, H.,	The TiO ₂ –Clay-LDPE nanocomposite packaging films: investigation on the	Polymer-Plastics Technology and	53	1759-1767	2014	USA

	Khoshtaghaza, M. H., Salimi, A. and Barzegar M.	structure and physicochemical properties	Engineering				
100	Soleimanian, Y., Sahari, M. A. and Barzegar, M.	Influence of Processing Parameters on Physicochemical Properties of Fractionated Fish Oil at Low Temperature Crystallization	Nutrition and Food Science	45 (1)	2-19	2015	UK
101	Abedi, E., Sahari, M. A., Barzegar, M. and Azizi, M. H.	Optimisation of soya bean oil bleaching by ultrasonic processing and investigate the physico-chemical properties of bleached soya bean oil	International Journal of Food Science and Technology	50	657-663	2015	UK
102	Amooi, M., Sahari, M. A. and Barzegar, M.	Effect of the processing steps (harvesting time to pasteurization) on percentage of fatty acids in table olive	Current Nutrition & Food Science	11	44-52	2015	USA
103	Zangiabadi, M., Sahari, M. A. and Barzegar, M.	Synergistic effect of <i>Zataria multiflora</i> Boiss. and <i>Bunium persicum</i> (Boiss.) B. Fedtsch. essential oils on linseed oil oxidative stability	Journal of Medicinal Plants and By-products	2	177-185	2014	IRAN
104	Sahari, M. A., Morovati, N., Barzegar, M. and Asgari, S.	Physicochemical and antioxidant characteristics of safflower seed oil	Current Nutrition & Food Science	10 (4)	268-274	2014	USA
105	Najafi, V., Barzegar, M. and Sahari, M. A.	Physicochemical properties and oxidative stability of some virgin and processed olive oils	JAST	17 (4)	847-858	2015	IRAN
106	Arjeh, E., Barzegar, M. and Sahari, M. A.	Effects of gamma irradiation on physicochemical properties, antioxidant and microbial activities of sour cherry juice	Radiation Physics and Chemistry	114	18-24	2015	UK
107	Mostafaei, B., Ghobadian, B.,	Optimization of ultrasonic assisted continuous production of biodiesel using	Ultrasonics	27	54-61	2015	Holand

	Barzegar, M. and Banakar, A.	response surface methodology	Sonochemistry				
108	Berenji, S., Sahari, M. A., and Barzegar, M.	Effect of extraction and processing conditions on organic acids of barberry fruits	Journal of Food Biochemistry	39	554-565	2015	USA
109	Darabi Momtaz, M., Sahari, M. A., Barzegar, M. , Seyfhashemi, S. and Asgari, S.	An assessment of antioxidant and antimicrobial effect of Lavender (<i>Lavandula angustifolia</i> mill.) and Cumin (<i>Bunium persicum</i>) essential oils in preservation of butter of milk	J. of International Research in Medical and Pharmaceutical Sciences	2(4)	133-142	2015	UK
110	Gharaie, Z., Azizi, M. H., Barzegar, M. and Aghagholizade, R.	Effects of hydrocolloids on the rheological characteristics of dough and the quality of bread made from frozen dough	Journal of Texture Studies	46 (5)	365-373	2015	USA
111	Jamshidi, M., Barzegar, M. and Sahari, M. A.	The effect of non-thermal processing of <i>Hyssopus officinalis</i> on its antioxidant and antimicrobial activities	Journal of Medicinal Plants and By-products	4 (2)	161-169	2015	Iran
112	Tavakoli, A., Sahari, M. A., Barzegar, M. and Asghari Ghajari, M.	Physicochemical and fatty acids composition of Barberry integerrima seed	International Journal of Nutrition	1 (4)	31- 44	2016	USA
113	Ghaderi-Ghahfarokhi, M., Barzegar, M. , Sahari, M. A. and Azizi, M. H.	Nanoencapsulation approach to improve antimicrobial and antioxidant activity of thyme essential oil in beef burgers during refrigerated storage	Food Bioprocess Technology	9 (7)	1187-1201	2016	USA
114	Sahari, M. A., Moghimi, H. R., Hadian, Z., Barzegar, M. and Mohammadi, A.	Improved physical stability of docosahexaenoic acid and eicosapentaenoic acid encapsulated using nanoliposome containing a-tocopherol	International J. Food Science and Technology	51	1075-1086	2016	UK

115	Khorasany, S., Azizi, M. H., Barzegar, M. and Hamidi Esfahani, Z.	A study on the chemical composition and antifungal activity of essential oil from <i>Thymus caramanicus</i> , <i>Thymus daenensis</i> and <i>Ziziphora clinopodiaides</i>	Nutrition and Food Sciences Research	3	35-42	2016	IRAN
116	Kordsardouei, H., Barzegar, M. , Sahari, M. A. and and Ebrahimipour, S. Y.	Influence of different temperatures and times on antiradical properties of <i>Zataria multiflora</i> Boiss. and <i>Cinnamon zeylanicum</i> essential oils by using DPPH method	Walailak Journal of Science and Technology	12(5)	441-447	2015	Thailand
117	Ghaderi-Ghahfarokhi, M., Barzegar, M. and Nabil, M.	Geographical discrimination of Iranian pomegranate cultivars based on organic acid composition and multivariate analysis	JAST	18	1221-1232	2016	IRAN
118	Abedi, E., Sahari, M. A., Barzegar, M. and Azizi, M. H.	Designing of high voltage electric field for soybean and sunflower oil bleaching	Innovative Food Science and Emerging Technologies	36	173-180	2016	UK
119	Koushesh Saba, M., Arzani, K. and Barzegar, M.	Impact of postharvest calcium treatments on storage life, biochemical attributes and chilling injury of apricot	JAST	18	1355-1366	2016	IRAN
120	Ghasemian, S., Sahari, M. A., Barzegar, M. and Ahmadi Gavlighi, H.	Concentration of Omega-3 polyunsaturated fatty acids by polymeric membrane	International J. Food Science and Technology	50	2411-2418	2016	UK
121	Shams Najafabadi, N., Sahari, M. A., Barzegar, M. and Hamidi Esfahani, Z.	Effect of gamma irradiation on some physicochemical properties and bioactive compounds of jujube (<i>Ziziphus jujuba</i> var <i>vulgaris</i>) fruit	Radiation Physics and Chemistry	130	62-68	2016	UK

122	Sahari, M. A., Moghimi, H. R., Hadian, Z., Barzegar, M. and Mohammadi, A.	Physicochemical properties and antioxidant activity of α -tocopherol loaded nanoliposome's containing DHA and EPA	Food Chemistry	215	157-164	2017	UK
123	Ghasemian, S., Sahari, M. A., Barzegar, M. and Ahmadi Gavlighi, H.	Omega-3 polyunsaturated fatty acids concentration using synthesized poly-vinylidene fluoride (PVDF) asymmetric membranes	Journal of American oil Chemist's Society	93	1201-1210	2016	USA
124	Khoshtinat, K., Barzegar, M. , Sahari, M. A. and Hamidi, Z.	Comparison of Antioxidant and Antibacterial Activities of Free and Encapsulated Garlic Oil with Beta-cyclodextrin	Applied Food Biotechnology	3	268-281	2016	IRAN
125	Ghaderi-Ghahfarokhi, M., Barzegar, M. , Sahari, M. A. and Azizi, M. H.	Enhancement of thermal stability and antioxidant activity of thyme essential oil by encapsulation in chitosan nanoparticles	JAST	18	1781-1792	2016	IRAN
126	Rafiee, Z., Barzegar, M. , Sahari, M. A. and MaHerani, B.	Nanoliposomal carriers for improvement the bioavailability of high-valued phenolic compounds of pistachio green hull extract	Food Chemistry	220	115-122	2017	UK
127	Tavasoli Talarposhti, S., Barzegar, M. and Hamidi-Esfahani, Z.	Effect of modified atmosphere packaging on aril physico-chemical and microbial properties of two pomegranate cultivars (<i>Punica granatum</i> L.) grown in Iran	Nutrition and Food Sciences Research	3	23-34	2016	IRAN
128	Khoshtinat, K., Barzegar, M. , Sahari, M. A. and	Encapsulation of Iranian Garlic Oil with β -cyclodextrin: Optimization and its	JAST	19	97-111	2017	IRAN

	Hamidi, Z.	Characterization					
129	Berenji Ardestani, S., Sahari, M. A. and Barzegar, M.	Effect of extraction and processing conditions on anthocyanins of barberry	Journal of Food Processing and Preservation	40	1407-1420	2016	USA
130	Noorali, M., Barzegar, M. and Sahari, M. A.	Antioxidant compounds of Iranian olive oils influenced by growing area, ripening stage, and cultivar	European Journal of Lipid Science Technology	119	1-5	2017	Germany
131	Varastehi, F., Arzani, K., Barzegar, M. and Zamani, Z.	Pomegranate (<i>Punica granatum</i> L.) Fruit Storability Improvement Using Pre-storage Chitosan Coating Technique	JAST	19	389-400	2017	IRAN
132	Ghasemian, S., Sahari, M. A., Barzegar, M. and Ahmadi Gavlighi, H.	Omega-3 PUFA concentration by a novel PVDF nano-composite membrane filled with nano-porous silica particles	Food Chemistry	230	454-462	2017	UK
133	Ghaderi-Ghahfarokhi, M., Barzegar, M. , Sahari, M. A., Ahmadi Gavlighi, H. and Gardini, F.	Chitosan-cinnamon essential oil nano-formulation: Application as a novel additive for controlled release and shelf life extension of beef patties	International Journal of Biological Macromolecules	102	19-28	2017	Holand
134	Saberian, H., Hamidi-Esfahani, Z., Ahmadi Gavlighi, H. and Barzegar, M.	Optimization of pectin extraction from orange juice waste assisted by ohmic heating	Chemical Engineering & Processing	117	154-161	2017	Switzerland
135	Nasiri, M.,	Tragacanth gum containing Zataria	Food Hydrocolloids	72	202-209	2017	UK

	Barzegar, M., Sahari, M. A., and Niakousari, M.	multiflora Boiss. essential oil as a natural preservative for storage of button mushrooms (<i>Agaricus bisporus</i>)					
136	Asgari, S., Sahari, M. A. and Barzegar, M.	Practical modeling and optimization of ultrasound-assisted bleaching of olive oil using hybrid artificial neural network-genetic algorithm technique	Computers and Electronics in Agriculture	140	422-432	2017	UK
137	Khorasani, S., Azizi, M. H., Barzegar, M., Hamidi Esfahani, Z. and Kalbasi, A.	Inhibitory effects of cinnamon, clove and celak extracts on growth of <i>Aspergillus flavus</i> and its aflatoxins after spraying on pistachio nuts during cold storage	Journal of Food Safety	37 (4)	1-10	2017	USA
138	Shams Najafabadi, N., Sahari, M. A., Barzegar, M. and Hamidi Esfahani, Z.	Effects of concentration method and storage time on some bioactive compounds and color of jujube (<i>Ziziphus jujuba</i> var <i>vulgaris</i>) concentrate	Journal of Food Science and Technology	54 (9)	2947-2955	2017	India
139	Sarfaraz, A., Azizi, M. H., Ahmadi Gavlighi, H., and Barzegar, M.	Physicochemical and functional characterization of wheat milling co-products: Fine grinding to achieve high fiber antioxidant-rich fractions	Journal of Cereal Science	77	228-234	2017	UK
140	Akhavan, H. R., and Barzegar, M.	Determination of water-soluble vitamins in 15 Iranian pomegranate cultivars and their variation after pasteurization and cold storage	International Food Research Journal	24 (4)	1429-1436	2017	Malaysia
141	Roostae, M., Barzegar, M., Sahari, M. A., and Rafiee, Z.	The enhancement of pistachio green hull extract functionality via nanoliposomal formulation: studying in soybean oil	Journal of Food Science and Technology	86	28-225	2017	Holand
142	Minaei, S., Shafiee, S., Polder, G., Moghadam-	VIS/NIR imaging application for honey floral origin determination	Infrared Physics and Technology	54 (11)	3620-3629	2017	India

	Charkari, N., van Ruth, S., Barzegar, M. , Zahiri, J., Alewijn, M., and Kus, P. M.						
143	Tavakoli, A., Sahari, M. A., and Barzegar, M.	Antioxidant activity of Berberis integerrima seed oil as a natural antioxidant on the oxidative stability of soybean oil	International Journal of Food Properties	20	S2914-S2925	2017	USA
144	Nasiri, M., Barzegar, M. , Sahari, M. A., and Niakousari, M.	Application of Tragacanth gum impregnated with <i>Satureja khuzistanica</i> essential oil as a natural coating for enhancement of postharvest quality and shelf life of button mushroom (<i>Agaricus bisporus</i>)	International Journal of Biological Macromolecules	106	218-226	2018	Holand
145	Abolhasani, A., Barzegar, M. , and Sahari, M. A.	Effect of gamma irradiation on the extraction yield, antioxidant, and antityrosinase activities of pistachio green hull extract	Radiation Physics and Chemistry	144	373-378	2018	UK
146	Asgari, S., Sahari, M. A. and Barzegar, M.	Ultrasound-assisted bleaching of olive oil: Kinetics, isotherms and thermodynamics	Journal of Food Engineering	224(9)	37-44	2018	UK
147	Mirrezaie Roodaki, M. S., Sahari, M. A., Ghiassi Tarzi, B., Barzegar, M. , and Gharachorloo, M.	Bioactive compounds of virgin olive oil extracted from Bladi and Arbequina cultivars	Current Nutrition & Food Science	14 (1)	17-27	2018	USA
148	Saberian, H., Hamidi-Esfahani, Z., Ahmadi	The potential of ohmic heating for pectin extraction from orange waste	Journal of Food Processing and	42 (2)	1-9	2018	USA

	Gavlighi, H., Banakar, A. and Barzegar, M.		Preservation				
149	Esmaeili, S., Barzegar, M. , Sahari, M. A. and Berengi-Ardestani, S.	Effect of gamma irradiation under various atmospheres of packaging on the microbial and physicochemical properties of turmeric powder	Radiation Physics and Chemistry	148	60-67	2018	UK
150	Fattahifar, E., Barzegar, M. , Ahmadi Gavlighi, H. and Sahari, M. A.	Evaluation of the inhibitory effect of pistachio (<i>Pistacia vera</i> L.) green hull aqueous extract on mushroom tyrosinase activity and its application as a button mushroom postharvest anti-browning agent	Postharvest Biology and Technology	145	157-165	2018	
151	Akhlaghi Amiri, N., Asadi Kangarshahi, A., Arzani, K. and Barzegar, M.	Calyx biochemical changes and possibility of reducing thomson orange June drop by nutrition elements and growth regulators	Int. J. Horticultural Science and Technology	3	179-186	2016	Iran
152	Esmaeili, S., Barzegar, M. , Sahari, M. A. and Berengi-Ardestani, S. and Sheikhi Azam	The effect of non-thermal processing on chemical constituents and antibacterial properties of turmeric rhizome volatile oil	Journal of Food Process Engineering	6	1-8	2018	USA
153	Seifzadeh, N., Sahari, M. A., Ahmadi Ghavlighi, H. and Barzegar, M.	Concentration of pistachio hull extract antioxidants using membrane separation and reduction of membrane fouling during process	Food Science & Nutrition	Open access	1741-1750	2018	USA
154	Rafiee, Z., Barzegar, M. , Sahari, M. A., and	Nanoliposomes containing pistachio green hull's phenolic compounds as natural bio-preservatives for mayonnaise	European Journal of Lipid Science and	120 (9)	1-9	2018	USA

	Maherani, B.		Technology				
155	Tavakoli, A., Sahari, M. A., Barzegar, M. and Ahmadi Gavlighi, H.	Optimization of high voltage electric field as a novel non-thermal method of sunflower oil neutralization	Separation and Purification Technology	211	430-437	2019	Nederlands
156	Seifzadeh, N., Sahari, M. A., Barzegar, M. , Ahmadi Ghavlighi, H., Calani, L., Del Rio, D. and Galaverna, G.	Evaluation of polyphenolic compounds in membrane concentrated pistachio hull extract	Food Chemistry	227	398-406	2019	UK
157	Ghandahari Yazdi, A., Barzegar, M. , Sahari, M. A., and Ahmadi Gavlighi, H.	Optimization of the enzyme-assisted aqueous extraction of phenolic compounds from pistachio green hull	Food Science & Nutrition	7	356-366	2019	USA
158	Fallah, H., Khorasani, S., Mohammadi, A., Azizi, M. H., Barzegar, M. and Hamidi Esfahani, Z.	Impact of gamma irradiation on fatty acid profile of different types of pistachios in Kerman province	JAST	20	1407-16	2018	IRAN
159	Sadeghinejad, N., Amini Sarteshnizi, R., Ahmadi Gavlighi, H. and Barzegar, M.	Pistachio green hull extract as a natural antioxidant in beef patties: Effect on lipid and protein oxidation, color deterioration, and microbial stability during chilled storage	LWT - Food Science and Technology	102	393-402	2019	Netherlands
160	Gharaie, Z., Azizi, M. H., Barzegar,	Gum tragacanth oil/gels as an alternative to shortening in cookies: Rheological,	LWT - Food Science	105	265-271	2019	Netherlands

	M. and Ahmadi Gavlighi, H.	chemical and textural properties	and Technology				
161	Bahrasemani, Koohestani M., Sahari, M. A., and Barzegar, M.	The effect of jujube powder incorporation on the chemical, rheological, and sensory properties of toffee	Food Science & Nutrition	7 (2)	678-688	2019	USA
162	Berenji Ardestani, S., Sahari, M. A., and Barzegar, M.	Effect of extraction and processing conditions on the water-soluble vitamins of barberry fruits	JAST	21(2)	341-356	2019	IRAN
163	Nasiri, M., Barzegar, M. , Sahari, M. A., and Niakousari, M.	Efficiency of Tragacanth gum coating enriched with two different essential oils for deceleration of enzymatic browning and senescence of button mushroom (<i>Agaricus bisporus</i>)	Food Science & Nutrition	7(4)	1520-28	2019	USA
164	Kamali, E., Sahari, M. A., Barzegar, M. and Ahmadi Gavlighi H.	Novel oleogel formulation based on amaranth oil: Physicochemical characterization	Food Science & Nutrition	7 (6)	1986-96	2019	USA
165	Fattahi, B., Arzani, K., Souri, M. K., and Barzegar, M.	Effects of cadmium and lead on seed germination, morphological traits, and essential oil composition of sweet basil (<i>Ocimum basilicum</i> L.)	Industrial Crops and Products	138	111584	2019	NETHERLANDS
166	Arjeha, E., Akhavan, H.R., Barzegar, M. and Carbonell-Barrachinad, Á.A.	Bio-active compounds and functional properties of pistachio hull: A review	Trends in Food Sci. and Technology	97	55-64	2020	ENGLAND
167	Aliyari, P., Bakhshi Kazaj, F., Barzegar, M. and Ahmadi Gavlighi, H.	Production of functional sausage using pomegranate peel and pistachio green hull extracts as natural preservatives	JAST	22 (1)	159-172	2020	IRAN

168	Savaghebi, D., Barzegar, M. and Mozafari, M. R.	Manufacturing of nanoliposomal extract from <i>Sargassum boveanum</i> algae and investigating its release behavior and antioxidant activity	Food Science and Nutrition	8 (1)	299-310	2020	USA
169	Shams Najafabadi, N., Sahari, M. A., Barzegar, M. and Hamidi Esfahani, Z.	Role of extraction conditions in the recovery of some phytochemical compounds of the jujube fruit	JAST	22 (2)	439-451	2020	IRAN
170	Dadfar, T., Sahari, M. A., and Barzegar, M.	Bleaching of olive oil by membrane filtration	European Journal of Lipid Science and Technology	122 (1900151)	1-10	2020	USA
171	Berenji Ardestani, S., Sahari, M. A. and Barzegar, M.	Encapsulation of barberry fruit extracts by spray drying and liposome entrapment	Acta Alimentaria	49 (2)	125-134	2020	Hungary
172	Ghandehari Yazdi, A. P., Barzegar, M. , Ahmadi Gavlighi, H., Sahari, m. A. and Mohammadian, A. H.	Physicochemical properties and organoleptic aspects of ice cream enriched with microencapsulated pistachio peel extract	International Journal of Dairy Technology	73 (3)	570- 577	2020	USA
173	Noorolahi, Z., Sahari, M. A., Barzegar, M. and Ahmadi Gavlighi, H.	Tannin fraction of pistachio green hull extract with pancreatic lipase inhibitory and antioxidant activity	Journal of Food Biochemistry	44 (6)	e13208	2020	USA
174	Sheikhahmadi, M., Sahari, M., and Barzegar, M.	Evaluation of physicochemical and antioxidant properties of <i>Pinus gerardiana</i> nuts and oil	Journal of Food Engineering and Technology	9 (1)	38-47	2020	UK

175	Kavand, M., Arzani, K., Barzegar, M. , and Mirlatifi, S. M.	Pomegranate (<i>Punica granatum</i> L.) fruit quality attributes in relation to aril browning disorder	JAST	22 (4)	1053- 1065	2020	IRAN
176	Mohammadian, A. H., Ghandehari Yazdi, A. P., and Barzegar, M.	Inhibition activity on alpha-glucosidase of experimental, functional ice cream with the addition of pistachio peel extract	Journal of Food and Bioprocess Engineering	3 (1)	53-60	2020	IRAN
177	Shams Najafabadi, N., Sahari, M. A., Barzegar, M. , and Hamidi Esfahani, Z.	Quality characteristics, nutraceutical profile, and storage stability of functional beverage prepared from jujube (<i>Ziziphus jujuba var vulgaris</i>) fruit	Journal of Food Processing and Preservation	-	-	2021	USA
178	Ghandahari Yazdi, A., Barzegar, M. , Sahari. M. A., and Ahmadi Gavlighi, H.	Encapsulation of pistachio green hull phenolic compounds by spray drying	JAST	23	51-64	2021	IRAN
179	Esmaeili, S., Berengi-Ardestani, S., Khanniri, E., Barzegar, M. , and Sahari, M. A.	Effect of storage time on the microbial and physicochemical properties of gamma irradiated turmeric powder under various atmospheres of packaging	Radiation Physics and Chemistry	187	1-8 (109580)	2021	UK
180	Mohammadian, A. H., Barzegar, M. , and Mani-Varnosfadera ni, A.	Detection of fraud in lime juice using pattern recognition techniques and FT-IR spectroscopy	Food Science and Nutrition	9	3026- 3038	2021	USA
181	Arjeh, E., Masoumi, A., Barzegar, M. , and Akhavan, H. R.	Strategies to reduce microbial contaminations and increase the shelf life of pistachio fruit: A review	Food and Health	4 (1)	24-37	2021	IRAN

182	Savaghebi, D., Ghaderi-Ghahfarokhir, M. and Barzegar, M.	Encapsulation of <i>Sargassum boveanum</i> algae extract in nano-liposomes: Application in functional mayonnaise production	Food and Bioprocess Technology	14	1311-1325	2021	USA
183	Delfanian, M., Sahari, M. A., Barzegar, M. , and Ahmadi Gavlighi, H.	Structure-antioxidant activity relationships of gallic acid and phloroglucinol	Journal of Food Measurement and Characterization	15 (6)	50366-5046	2021	USA
184	Delfanian, M., Sahari, M. A., Barzegar, M. , and Ahmadi Gavlighi, H.	Effect of steric structure on the mechanism of antioxidant activity of alkyl gallates in soybean oil triacylglycerols – A kinetic approach	European Journal of Lipid Science and Technology	123	2100019 (1-12)	2021	USA
185	Rahimia, R., Ahmadi Gavlighi, H., Amini Sarteshnizi, R., Barzegar, M. , and Udenigwe, C. C.	In vitro antioxidant activity and antidiabetic effect of fractionated potato protein hydrolysate via ultrafiltration and adsorption chromatography	LWT - Food Science and Technology	154	112765 (1-8)	2022	NETHERLANDS
186	Kavand, M., Arzani, K., Barzegar, M. , and Mirlatifi, S. M.	Orchards management for reducing pomegranate aril browning disorder	Acta Horticulturae	1315.74	503-512	2021	Belgium
187	Tavakoli, A., Sahari, M. A., Barzegar, M. , Ahmadi Gavlighi, H., Marzocchib, S., Marziali, S., and Caboni, M.	The effect of refining process on the volatile compounds, oxidation stability and fatty acids profile of soybean oil using an electrostatic field	Journal of Food Processing and Preservation	46 (e 16160)	1-14	2022	USA

188	Khoshtinat, K., Barzegar, M. , Sahari, M. A. and Hamidi, Z.	Use of encapsulated garlic oil in low-fat salad dressings: Physicochemical, Microbial and sensory properties	Applied Food Biotechnology	9 (2)	113-125	2022	IRAN
189	Bakhtiyari, M., Hamidi-Esfahani and Barzegar, M.	Optimization of co-encapsulation of <i>L. plantarum</i> cells and <i>Silybum marianum</i> seed extract and evaluation of protective effect of extract on cells survival in simulated gastrointestinal fluids	LWT	165	113733	2022	Holland
190	Noorolahi, Z., Sahari, M. A., Ahmadi Gavlighi, H. and Barzegar, M.	Pistachio green hull extract as natural antioxidant incorporated to omega-3 rich kappa-carrageenan oleogel in dry fermented sausage	Food Bioscience	50	101986	2022	Holland
191	Fattahi, R., Mani-Varnosfaderani, M., Barzegar, M. and Sahari, M.A.	Rapid metabolites fingerprinting by ion mobility spectrometry: A novel evaluation method for bio-adulteration of saffron (<i>Crocus sativus</i> L.)	Industrial Crops and Products	188	115707	2022	Holland
192	Tavakoli, A., Sahari, M. A., Barzegar, M. , Ahmadi Gavlighi, H., Marzocchib, S., Marziali, S., and Caboni, M.	Deodorization of sunflower oil by high voltage electric field as a non-thermal method	Journal of Food Science	87 (10)	4363-4378	2022	USA
193	Davoudi, Z., Azizi, M. H. and	Porous corn starch obtained from combined cold plasma and enzymatic hydrolysis: Microstructure and	International Journal of Biological	223	790-797	2022	Holland

	Barzegar, M.	physicochemical properties	Macromolecules				
194	Esmaeili, S., Khanniri, E., Berengi-Ardestani, S., Barzegar, M. , and Sahari, M. A.	What are the effects of gamma irradiation, modified atmosphere packaging, and storage on different properties of turmeric essential oil?	Radiation Physics and Chemistry	204 (110677)	1-7	2023	UK
195	Fattahi, R., Mani-Varnosfaderani, M., Barzegar, M. and Sahari, M.A.	An ion mobility spectrometry-chemometrics combination approach for assessing adulteration in saffron (<i>Crocus sativus</i> L.) with synthetic colorants	Industrial Crops and Products	193C (116161)	1-10	2023	Holand
196	Ghasemian, S., Sahari, M.A., Barzegar, M. , Ahmadi Gavlighi, H. and Abedini, R.	Poly-vinylidene fluoride (PVDF)/ span-85 membrane for omega-3 PUFA concentration: membrane performance and fouling analysis	International Journal of Membrane Science and Technology	10	8-16	2023	USA
197	Delfanian, M, Sahari, M. A., Barzegar, M. , Ahmadi Gavlighi, H.and Barba, F. J.	Interfacial behavior of gallic acid and its alkyl esters in stripped soybean oil in combination with monoacylglycerol and phospholipid	Food Chemistry	413 (135618)	1-9	2023	UK
198	Delfanian, M., Yesiltas, B., Sørensen, A. M., Saharti, M. A., Barzegar, M. , Ahmadi Gavlighi, H. and Jacobsen, C.	Interfacial effects of gallate alkyl esters on physical and oxidative stability of high fat fish oil-in-water emulsions stabilized with sodium caseinate and OSA-modified starch	Food Chemistry	417 (135923)	1-10	2023	UK
199	Khoshtinat, K., Barzegar, M. , Sahari, M. A. and Hamidi, Z.	Formulation of sausage with encapsulated GO: Physicochemical, microbial and sensory properties	Applied Food Biotechnology	10 (2)	141-154	2023	IRAN

200	Jalili Safaryan, M., Ahmadi, H., Barzegar, M. , Tabarsa, M. and Udenigwe, C.	Associated changes in the structural and antioxidant activity of myofibrillar proteins via interaction of polyphenolic compounds and protein extracted from lentil (<i>Lens culinaris</i>)	Journal of Food Biochemistry	4204377	1-16	2023	USA
201	Arasteh, F., Barzegar, M. and Ahmadi Gavlighi, H.	Potential inhibitory effect of fish, maize, and whey protein hydrolysates on advanced glycation end-products (AGEs)	Food Science and Nutrition	11 (60)	3075-3082	2023	USA
202	Tavakoli, M., Barzegar, M. and Khorasani, S.	Encapsulation of <i>Rosa damascena</i> Mill. essential oil in nanoliposomes	JAST			2023	IRAN
203	Shams Najafabadi, N., Sahari, M. A., Barzegar, M. and Hamidi Esfahani, Z.	Effect of processing conditions (conventional heating, microwave, chilling, and freezing) on the stability of some bioactive compounds of jujube fruit	Applied Food Research	100293	1-6	2023	Netherlands
204	Ebrahimi Mola, S., Sahari, M. A. and Barzegar, M.	Antimicrobial effect of clove essential oil on sensory and shelf-life properties of Kebab Loghmeh	Current Topics in Biochemical Research	23	95- 106	2022	India
205	Mortazavi, S.M.R., Vaezi, Z., Mahdavian, R., Barzegar, M. and Naderi-Manesh, H.	A novel cerasomal gallic acid as a non-ulcerogenic agent with an improved anti-inflammatory potential	Journal of Drug Delivery Science and Technology	86 (104610)	1-10	2023	Netherlands
206							

9- Papers Presented in International Conferences

	Author(s)	Title	Conference	presentation	Year	Place
1	Barzegar, M. & Ashraf-Khorassani, M.	Optimization of supercritical fluid extraction of nitro-polyaromatic hydrocarbons in diesel and air particulates	The pittsburgh conference	Abstract	1995	New Orleans, USA
2	Mousavi, M. F., Barzegar, M. & Sahari, S.	Capric acid as a new ionophore for a lead(II) ion-selective membrane electrode sensor	Electroanalysis (ESEAC)	Abstract	2000	Bonn, Germany
3	Mousavi, M. F., Barzegar, M. , Rahmani, A., Shamsipur, M. & Sharghi, H.	Pb(II)-ion selective membrane electrode based on recently synthesized 1,4-bis(prop-2-enyloxy)-9,10-anthraquinone	Electroanalysis (ESEAC)	Abstract	2000	Bonn, Germany
4	Mirghleng, A., Rahimi, S. and Barzegar, M.	Comparison of N-3 fatty acid sources for enrichment of egg	XXII World's Poultry Congress	Abstract	2004	Istanbul-Turkey
5	Majdi, S., Jabbari, A., Barzegar, M. and A. Alikhani, M.	Solvent extraction of tobacco seed oil and its comparison with supercritical fluid extraction	2 nd International Symposium on Recent Advances in Food Analysis	Abstract	2005	Prauge-Czech
6	Khani, A., Moharamipour, S. and Barzegar, M.	Within population variation in supercooling points of codling	International Symposium on the Environmental Physiology of Ectoderms and Plants	Abstract	2005	Roskilde-Denmark
7	Khani, A., Moharramipour, S. and Barzegar, M.	Cold hadiness strategy in overwintering larvae of coldling moth	Insects, Nature, and Humans	Abstract	2005	-South Korea

9- Papers Presented in International Conferences

	Author(s)	Title	Conference	presentation	Year	Place
8	Barzegar, M. , Arabi, A. and Azizi, M. H.	Separation and determination of organic acids of pomegranate juice during storage	18th Indian Convention of Food Scientists and Technologies	Abstract	2006	India
9	Alighourchi, H., Barzegar, M. and Abbasi, S.	Determination of pomegranate juice anthocyanins and their variation during storage	10 th ASEAN Food Conference	Abstract	2007	Malaysia
10	Shsavari, N., Barzegar, M. , Sahari M. A. and Naghdibadi, H.	Antioxidant and antiradical activities of essential oil of Bunium persicum Boiss	The 1st International Symposium on Medicinal Plants, their cultivation and aspects of uses	Abstract	2008	Jordan
11	Samadloiy, H.R., AZIZI, M. H. and Barzegar, M.	Uses of phenol components of pomegranate cultivars (<i>Punica granatum L.</i>) as food additive antioxidant	The 1st International Symposium on Medicinal Plants, their cultivation and aspects of uses	Abstract	2008	Jordan
12	Rajaei, A., Barzegar, M. , Sahari, M. A. and Hamidi, Z.	Optimization of extraction conditions and purification of some natural products from pistachio green hull	Asian Symposium on Medicinal Plants, Spices and Other Natural Products (ASOMPS) XIII	Abstract	2008	India
13	Ayoughi, F., Barzegar, M. and Sahari, M. A.	Antioxidant properties of Essential oil of <i>Anethum Graveolens</i> Bioss	Asian Symposium on Medicinal Plants, Spices and Other Natural Products (ASOMPS) XIII	Abstract	2008	India
14	Amiri, N. A., Arzani, K., Malakouti, M. J., Barzegar, M. and Kangarshahi, A. A.	Pre-harvest drop of Iranian orange (<i>Citrus sinensis</i>) and possibility of its reduction in North of Iran	The 11 th International Citrus Congress	Abstract	2008	China

9- Papers Presented in International Conferences

	Author(s)	Title	Conference	presentation	Year	Place
15	Amiri, N. A., Arzani, K., Malakouti, M. J. and Barzegar, M.	Reduction of June drop in Thompson navel orange (<i>Citrus sinensis</i>)	The 11 th International Citrus Congress	Abstract	2008	China
16	Alighourchi, H. and Barzegar, M.	Anthocyanins Characterization of Fifteen Iranian Pomegranate (<i>Punica granatum</i> L.) Varieties and Their Variation after Cold Storage and Pasteurization	5th International Workshop on Anthocyanins	Abstract	2009	Japan
17			5th International Workshop on Anthocyanins	Abstract	2009	Japan
18	Tahanejad, M., Barzegar, M. , Sahari, M. A. and Naghdibadi, H.	Application of <i>lavandula angustifolia</i> essential oil as natural antioxidant in crude soybean oil	1th International Congress on Food Technology	Abstract	2010	Turkey
19	Darugheh, F., Barzegar, M. and Sahari M. A.	Antioxidant and antifungal effect of Caraway (<i>Carum carvi</i> L.) essential oil on butter cake	APCCN 2011	Abstract	2011	Thailand
20	Sabouri, Z., Barzegar, M. and Sahari M. A.	<i>Echinacea purpurea</i> extract as a natural preservative in cake	FOODBALT 2011	Abstract	2011	Latvia
21	Mortazavi, S. M. H., Arzani, K. and Barzegar M.	Analysis of Sugars and Organic Acids Contents of Date Palm (<i>Phoenix dactylifera</i> L.) 'Barhee' during Fruit Development	4 th International Date Palm Conference	Full Text	2010	UAE
22	Kordsardouyi H., Barzegar, M. , Sahari, M. A. and	Effect of heating on <i>Zataria multiflora</i> and <i>Cinnamon zeylanicum</i> essential oils for the evaluation of their antiradical activities by	59 th International Congress and Annual Meeting of the Society-for-Medicinal Plant and Natural Product Research	Abstract	2011	Turkey

	Shahnia, M.	using 2,2'-diphenyl-1-picrylhydrazyl (DPPH)				
23	Kalantari F., Barzegar M. and Hamidi-Esfahani Z.	Control of <i>Aspergillus flavus</i> growth in tomato paste by <i>Cinnamomum zeylanicum</i> and <i>Origanum vulgare</i> L. essential oils	WASET	Full Text	2012	Denmark
24	Nasiri M., Barzegar M. , Sahari M. A. and Niakosari M.	Tragacanth gum enriched with <i>Zataria multiflora</i> Boiss. essential oil as a novel edible coating for improving postharvest quality of button mushrooms (<i>Agaricus bisporus</i>)	15 th ASEAN Food Conference	A Full Text	2017	Vietnam
25	Khorasani S., Azizi M. H., Barzegar M. and Hamidi Esfahani, Z.	The effect of <i>Cinnamomum zeylanicum</i> , <i>Caryophyllum aromaticum</i> , and <i>Thymus daenensis</i> extracts on the aflatoxin level of packed pistachios	15 th ASEAN Food Conference	A Full Text	2017	Vietnam

10. List of MSc Student

No	Name	Title	Date of Presentation	Supervisor/Advisor
1	Mahbobeh Sarabi	Evaluation of the Collagen Based Edible Film Production	2003	Advisor
2	Mina Miri	Optimization of Invert Syrup Production and Its Application in Confectionary Products	2003	Supervisor
3	Behnoosh Maherani	Study on the Extraction Conditions and Physicochemical Properties of Flaxseed Gum	2003	Supervisor
4	Majid Jamshidian	Milk Fat Fractionation and some of Its Applications in Food Industry	2003	Advisor
5	Aboulfazle Fadavi	Separation and Determination of Sugars and Some Metallic Cations in Selected Pomegrante of Iran	2003	Supervisor
6	Majid Arab Ameri	Effect of Hydrocolloids on the Rheological Properties of Dough and Quality of Flat Bread	2003	Advisor
7	Seid Ali Mirghleng	Comparison of Different Sources of Omega Three Fatty Acids for Enrichment of Egg Yolk	2003	Advisor
8	Hosein Goli	Extraction of Phenolic Compounds from Pistachio Green Skin (Hull) and its Antioxidant Effect on Soybean Oil	2004	Supervisor
9	Hosein Amraie	Iron Fortification of Feta Cheese (UF)	2004	Advisor
10	Ahmad Rajaie	Comparison of Supercritical Fluid Extraction with Soxhlet in Extraction of Tea Seed oil and Comparison of Antioxidant Effect of Tea Seed Oil with Sesame Oil	2004	Supervisor

10. List of MSc Student

No	Name	Title	Date of Presentation	Supervisor/Advisor
11	Elham Fatahifar	Comparison of Chemical Intersterification and Hydrogenation in the Modification of tea Seed oil and Application of Modified Oil in Margarine production	2004	Advisor
12	Parisa Yassoubi	Antioxidative Effect of Phenolic Compounds of Pomegranate Peel on Soybean Oil.	2005	Supervisor
13	Maryam Latifian	Optimization of Cellulase Production by Two Mutant Strains of <i>Trichoderma reesei</i> on Rice Bran in Solid State Fermentation	2005	Advisor
14	Asiyeh Hasan Zadeh	Determination of Physicochemical Properties of Flax Seed Oil and Separation of w-3 fraction from it	2005	Advisor
15	Hamidreza Samadlloiy	Investigation of the Physicochemical and Antioxidative Properties of some Pomegranate Cultivars Seed Oil	2005	Advisor
16	Soodabeh Majdi	Solvent Extraction of Tobacco Seed Oil and its Comparison with Supercritical Fluid Extraction	2006	Supervisor
17	Maryam Omidbeygi	Effect of Thyme, Summer Savory and Clove Oil on <i>Aspergillus flavus</i> in Tomato Paste	2006	Supervisor
18	Fahimeh Erfani	Determination of Physicochemical Composition of 29 Spinach Varieties Grown in Iran	2006	Supervisor

10. List of MS Student

No	Name	Title	Date of Presentation	Supervisor/Advisor
19	Maryam Atapour	Physiology of Diapause and Cold Hardiness in Over wintering Larvae of Rice Stem Borer, <i>Chilo suppressalis</i> Walker	2006	Advisor
20	Ali Rajabi	Determination of Physicochemical Composition of Sixteen Iranian Onion Cultivars	2006	Supervisor
21	Azam Aarabi Jeshvaghani	Investigation of Organic Acid Content in Pomegranate (<i>Punica granatum</i> L.) Juice and Their Variation during Storage	2006	Supervisor
22	Mahbobe Zolfaghari	Study on Physicochemical Properties of some Kiwifruit Cultivars During Cold Storage	2006	Advisor
23	Mohammad Fazel Najafabadi	Extraction, Separation and Determination of the Main Tea Seed Oil Antioxidants and its Application in Fish Oil Preservation	2007	Advisor
24	Ahmad Ahmadnia	Vitamins Changes in some Fishes of Caspian Sea During Frozen Storage	2007	Advisor
25	Hamidreza Alighourchi	Determination of Pomegranate Juice Anthocyanins and Their Variations During Storage, Thermal and Non-thermal Processing	2007	Supervisor
26	Safoura Pirestani	Qualitative Changes in some Fishes of Caspian Sea During Frozen Storage	2008	Advisor

10. List of MS Student

No	Name	Title	Date of Presentation	Supervisor/Advisor
27	Neda Shahsavari	Evaluation of Antioxidant Activities of the Essential Oils of <i>Zataria Multiflora</i> and <i>Bunium Persicum</i> on Soy Bean Oil	2008	Supervisor
28	Leila Sadat Alavi	Chemical Composition and Antioxidant Properties of Essential Oils (<i>Thymol daenesis</i> , <i>Lippia citriodora</i>) Influence of Heating on Chemical Composition and Antioxidant Properties of Essential Oils	2008	Supervisor
29	Ayoughi Farnoosh	Evaluation of Antiradical and Antioxidant Activities of the Essential Oils of Tarragon, Chamomilla and Dill	2009	Supervisor
30	Effat Morovati	Investigation of Some Physicochemical and Antioxidant Characteristics of Safflower Seed Oil	2009	Advisor
31	Mohammad Tahanejad	Application of <i>Lavandula angustifolia</i> Essential Oil and <i>Malva sylvestris</i> Extract as Two Natural Antioxidants in Soybean Oil	2009	Supervisor
32	Hoor Soleimani	Antioxidant Activity of the Essential Oils of <i>Hyssopus officinalis</i> and <i>Echinacea purpurea</i>	2010	Supervisor
33	Abouzar Fathi	Application of Summer Savory Essential oil and Stinging Nettle Extract as Two Natural Preservatives in Safflower Oil System	2010	Advisor
34	Milad Zangiabadi	Synergistic Effect of <i>Zataria multiflora</i> and <i>Bunium persicum</i> Essential oils on linseed Oil Oxidative Stability	2010	Advisor

10. List of MS Student

No	Name	Title	Date of Presentation	Supervisor/Advisor
35	Hamid Vahidyan	Application of <i>Zataria multiflora</i> Boiss. And <i>Satureja hortensis</i> L. Essential Oils as Two Natural Antioxidants in Mayonnaise Formulated with Linseed Oil	2010	Advisor
36	Zohreh Sabouri	Antioxidant Effect of the Extract of <i>Hyssopus officinalis</i> and <i>Echinacea purpurea</i> in Cake	2010	Supervisor
37	Bahareh Homayooni	Comparison of Various Concentration Methods of w-3 in Fish Oil	2010	Advisor
38	Fateme Darughe	Antioxidant Effect of Essential oils of Caraway and Coriander in Cake	2010	Supervisor
39	Fateme Kalantari	Antifungal Activity of Cinnamon and Oregano Essential Oils on <i>Aspergillus flavus</i> in Tomato Paste	2010	Supervisor
40	Mostafa Moarefian	Antioxidant and Antimicrobial Effects of <i>Mentha piperita</i> and <i>Cinnamomum zeylanicum</i> Essential Oils in Sausage	2010	Supervisor
41	Mahboobeh Khaki	Evaluation of Antioxidant and Antimicrobial Effect of Chamomile and Neroli Essential Oils on Cake Shelf Life	2011	Advisor
42	Shagayegh Soudi	Physiology of Diapause and Cold Hardiness in Overwintering Adults of Elm leaf beetle	2011	Advisor
43	Fatemeh Saeidi	Cold Hardiness and Overwintering Strategy of <i>Brevicoryne brassicae</i> L.: A Case Study in Tehran, Iran	2011	Advisor

10. List of MS Student

No	Name	Title	Date of Presentation	Supervisor/Advisor
44	Habibeh Kord Sardouei	Application of <i>Zataria multiflora</i> and <i>Cinnamon zeylanicum</i> Essential Oils as Two Natural Antioxidants in Cake	2011	Supervisor
45	Mahdi Darabi	Antioxidant and Antimicrobial Effects of Essential Oils of Lavender and Cumin in Butter Milk	2011	Advisor
46	Soleimanian Yasamin	Optimization of Fish Oil Extraction and its Low Temperature Crystallization for Concentration of PUFAs	2012	Advisor
47	Gharaei Zahra	Effect of Salep and Tragacanth hydrocolloids on quality of Barbari bread	2012	Advisor
48	Amouei Mojtaba	Effect of Processing Stages and Variety on Bioactive Compositions of Table Olive since Harvesting Time to Pasteurization	2013	Advisor
49	Vahid Najafi	Oxidative Stability of Virgin and Refined Olive Oils of some olive Varieties	2013	Supervisor
50	Mehri Noorali	Effect of Climatic Conditions and Maturity Indices on some Quantitative and Qualitative Characteristics of Three Cultivars of Olive Oil	2013	Supervisor
51	Zahra Gangi	The Strategy of Overwintering and Cold Hardiness in the Sugarbeet Moth, <i>Scrobipalpa ocellatella</i> (Boyd)(Lepidoptera:Gelechiidae) in Karaj, Iran	2013	Advisor

52	Sedighe Tavasoli	Effect of Modified Atmosphere Packaging on some Physicochemical Properties and Shelf Life of Pomegranate Arils	2014	Supervisor
53	Mohsen Asghari Ghajari	Extraction, Identification and Evaluation of Antioxidative activity of Abi Barberry Extract Compounds and Application of Nanofiber Containing this Extract in Preservation Soybean Oil	2014	Advisor
54	Atefe Tavakoli Babanari	Physicochemical and Antioxidant Properties of Abi Barberry (<i>Berberis integerrima</i>) Seed Oil	2014	Advisor
55	Marzie Haji Abdolrahim Khabaz	Effects of Different Concentration of Nitrogen and Potassium on Growth, Yield and Essential Oil Percent of Savory (<i>Satureja hortensis</i> L.)	2014	Advisor
56	Edris Arjeh	Effect of Thermal Processing and Gamma Irradiation on Physicochemical and Bioactive Compounds of Juice during Storage	2014	Supervisor
57	Sara Asgari	Optimization of Olive Oil Bleaching by Ultrasonic Method	2014	Advisor
58	Marzieh Seyhoon	Effect of Gamma Irradiation on Bioactive and Volatile Compounds of Iranian Saffron	2015	Supervisor
59	Mahsa Loran	Study on Qualitative Properties of Olive and Tea Seed Oils Irradiated by Gamma Beam	2015	Supervisor
60	Roya Sayah Shirazi	Enhanced Tannase Production from <i>Penicillium sp</i> EZ-ZH390	2016	Advisor

		by Calcium Alginate Immobilization		
61	Farideh Bakhshi Kazaj	Partially Replacement of Nitrite by Pistachio Green Hull Extract as a Natural Preservative in Sausage	2016	Supervisor
62	Mahya Roostaei	Encapsulated Pistacia Hull Extract as a Natural Antioxidant in Crude Soybean Oil	2016	Supervisor
63	Nooshin Sadeghinejad	Effect of Natural Antioxidant (Pistachio Green Hull Extract) on Physicochemical and Sensory Characteristics of Beef Patty	2016	Advisor
63	Parisa Aliyari	Production of Functional Sausage using Pomegranate Peel Extract as a Natural Preservative	2016	Supervisor
65	Ali Abolhassani	Inhibitory Effect of Irradiated Pistachio Green Hull Extract (<i>Pistachia vera</i> L.) with Gamma Rays on the Tyrosinase Enzyme Activity	2016	Supervisor
66	Mahdiyeh Bahr Asemani	Production of Toffee with Jujube Powder and Investigation of its Physicochemical and Sensory Properties	2016	Advisor
67	Somayeh Ebrahimi Mola		2016	Advisor
68	Shahrbano Alizadeh Moghadam	Determination of the Moisture Sorption Isotherm of Jujube Powder and its Application in the Flavored Milk Drink	2016	Advisor
69	Mahdiyeh Sheikhahmadi	Evaluation of Physicochemical Properties of <i>Pinus gerardiana</i> Nuts	2017	Advisor
70	Tahereh Dadfar	Olive Oil Bleaching by Membrane Technology	2017	Advisor

71	Amir Mohammad Mohammadian	Determination of Fraud in Lime Juice by Pattern Recognition and Spectroscopy	2018	Supervisor
72	Boshra Abdollahi Far	Effect of some Antistress on Quantity and Quality of <i>Amaranthus hypochondriacus</i> Under Deficit Irrigation Stress	2019	Advisor
73	Hamideh Oraie	Determination of Moringa Peregrina Physico-Chemical Properties as Fuel	2019	Advisor
74	Maedeh Tavakoli	Encapsulation of Damask Rose Essential Oil in Nanoliposomes and Evaluation of its Antioxidant and Antimicrobial Activities	2020	Supervisor
75	Mozhgan Roudbari	Inhibitory Effect of Phenolic Compounds of Pistachio Green Hull and Pomegranate Peel Aqueous Extracts on Formation of Fluorescent AGEs	2020	Supervisor
76	Faezeh Arasteh	Investigation of the Inhibitory Effect of some Bioactive Peptides on the Formation of Advanced Glycation End-products (AGEs)	2021	Supervisor
77	Nayereh Shamshiri	Determining the Geographical Origin of Iranian Saffron with Ion Mobility Spectroscopy and Chemometrics Methods	2021	Supervisor
78	Negin Mohammadi	Evaluation of Inhibitory Effect of Pistachio Hull Extract on Alpha-synuclein Fibrillation	2023	Supervisor
79	Saghi Fakhraci Tafreshi	Effect of Gallic acid, Methyl and Propyl Gallates on Oxidation of Margarine	2023	Advisor

80				
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11. List of PhD Student				
No	Name	Title	Date of Pres.	Super./Advisor
1	Sayyed-Mohammad-Hassan Mortazavi	Physicochemical Changes During Fruit Growth and Ripening and Effect of some Packaging Conditions on the Post harvest Quality and Shelf Life of Date Palm Fruit (<i>Phoenix dactylifera</i> L.) cv. Barhee	2006	Advisor
2	Abbas Khani	Over wintering and Cold Hardiness Strategies of Codling Moth, <i>Cydia pomonella</i> (L.) (Lepidoptera: Tortricidae) in Tehran Province, Iran	2007	Advisor
3	Hamid Reza Balouchi	Effect of Water Deficit, Ultraviolet Radiation and Carbon Dioxide Enrichment on Quantitative and Qualitative Characters of Bread Wheat and Durum Wheat	2008	Advisor
4	Hassan Khoshghalb	Investigation on the Effect of Calcium, Zinc and Boron on the Shelf Life and Decreasing Internal Browning of Asian Pear Cultivar in Tehran	2008	Advisor
5	Negin Akhlaghi Amiri	Physicochemical Investigation of Fruit Abscission and Possibility of its Reduction in some Citrus Cultivars (<i>Citrus</i> spp)	2008	Advisor
6	Soheila Zaringhalami	Application of the Modified Tea Seed Oil as Cocoa Butter Replacer in Chocolate Formulation	2009	Advisor
7	Ahmad Rajaei	Optimization of Extraction Conditions and Purification of Phenolic Compounds of Pistachio Green Hull and Investigation on Its Biological and Applied Characteristics	2010	Supervisor
8	Solmaz Saromnejad	Formulation and Characterization of Edible Film Based on Broad Bean Protein	2010	Advisor

11. List of PhD Student

No	Name	Title	Date of Pres.	Super./Advisor
9	Mohammad Fazel Najafabadi	Investigation on the Effect of some Physical and Chemical treatments on Starch and Two Iranian Gums (Tragacanth and Salep) Based Edible Films and their Applications on Coating of Baguette Bread	2010	Advisor
10	Maryam Atapour	Overwintering and Cold-Hardiness Physiology of the Beet Armyworm	2010	Advisor
11	Feryal Varasteh	Effect of Storage Temperature and Chitosan Postharvest Treatment on Pomegranate Fruit Quality and Storability	2011	Advisor
12	Mahmoud Koushesh Saba	The Role of Polyamines and Calcium in Improve quality and Prolonged Post-harvest and Bio-physico-chemical Changes in some Iranian Apricot Cultivars	2012	Advisor
13	Habib Vahedi	The Effect of Flour Extraction Rate, Amount of Asparaginase Enzyme and Baking Time on Acryl Amide Formation in Sangak Bread	2012	Advisor
14	Moyuk- Agha Mostafaei- Maynagh	Effect of Ultrasonic Parameters on Continuous Biodiesel Production	2013	Advisor
15	Nayreh Hamedi	Physiology of Cold Hardiness in Three Species of Predaceous Coccinellids (Coleoptera: Coccinellidae)	2013	Advisor
16	Zahra Hadian	Production and Evaluation of Nanoliposomes Containing EPA and DHA	2013	Advisor
17	Esmacil Khaleghi	Response of Young Olive Plants cv. <i>Dezful</i> to Kaolin and Water Stress and Mature Olive Trees cv. <i>Zard</i> to Kaolin under Specific Environmental Conditions of Fasa City	2013	Advisor

18	Hamidreza Alighourchi	Identification and Determination of some Functional Compounds and Physicochemical Characteristics of Five Iranian Pomegranate Juices and Their Variation during Storage, Thermal and Non-Thermal Processings	2013	Supervisor
19	Samira Brenji Ardestani	Optimization of Extraction, Effects of Cooling and Heating Processes and Encapsulation on Bioactive Compounds of <i>Berberis vulgaris</i> and <i>Berberis integerrima</i> Extracts	2013	Advisor
20	Hasan Barzegar	Evaluation and Optimization of Active Starch-Clay Nanocomposite Film and its Application for Bread Preservation	2013	Advisor
21	Hosein Mirzaei Moghadam	An Investigation on the Possibility of Active Packaging of Kiwifruit by using Nanoparticles (TiO ₂ and Clay)	2014	Advisor
22	Azam Jafari Najaf- abadi	The Effect of Thinning and Crop Load on Quantitative and Qualitative Characteristics of Pomegranate cv. " <i>Malase-Torsh-Saveh</i> "	2014	Advisor
23	Shadab Faramarzi	Phytochemical and Cytogenetic Evaluation of Red- Fleshed Apples versus some Commercial and Iranian Apple Cultivar	2014	Advisor
24	Sahameh Shafiee	Intelligent Machine Vision system for Measurement of Some Physicochemical Attributes of Honey and Adulteration Detection using Hyperspectral Imaging and NIR Spectroscopy	2015	Advisor
25	Banafsheh Ahmadilari	Physiology of Cold Hardiness and Diapause of Pomegranate Fruit Moth, <i>Apomyelois ceratoniae</i> (Lepidoptera: Pyralidae)	2015	Advisor
26	Elahe Abedi	Optimization of Oil Bleaching by Electrical Field and Ultrasound	2015	Advisor
27	Sepideh Khorasani	Effect of Some Plant Extracts and Gamma Irradiation on the Quality Improvement	2016	Advisor

		of Packed Pistachio		
28	Maryam Ghaderi-Ghahfarokhi	Encapsulation of <i>Zataria multiflora</i> Boiss and <i>Cinnamomum zeylanicum</i> Essential Oils in Chitosan Nanoparticle and Evaluation of Their Preservative Effects in Hamburger	2016	Supervisor
29	Khadijeh Khoshtinat	Production of β -cyclodextrin Inclusion Complex with Garlic Oil and Evaluation of its Antioxidant and Antimicrobial Activities in Food Products	2016	Supervisor
30	Amin Sarfaraz	Extraction of Functional Compounds from Wheat Bran using some Physical, Chemical and Enzymatic Treatments and Production of Beverage Based on Wheat Bran Extract	2016	Advisor
31	Samaneh Ghasemian	Fabrication and Performance Evaluation of Polymeric Membranes for Concentration of long Chain Omega-3 Fatty Acids	2016	Advisor
32	Behrouz Mohammadzadeh	The Effect of Processing and Storage on Rainbow Trout (<i>Oncorhynchus Mykiss</i> , <i>Walbaum 1972</i>) Fillet Enriched with Prebiotic Inulin	2016	Advisor
33	Najmeh Shams-Najafabadi	Optimization of Extraction Conditions, Effect of Cooling, Heating and Concentration Processes on Bioactive Compounds of Jujube (<i>Ziziphus vulgaris</i>) Fruit Extract and its Application as a Functional Drink	2017	Advisor
34	Hamed Saberian	Optimization of Pectin Extraction from Orange byproduct using Ohmic Heating and Enzymatic Novel Methods	2017	Advisor
35	Zahra Rafiee	Encapsulation of Pistachio Green Hull Extract in Liposomes and Evaluation of its Antioxidant and Antimicrobial Activities	2017	Supervisor
36	Mohammad Kavand	Effect of Sunscreen, Kaolin Application, Fruit Thinning and Supplementary Irrigation on the Aril Browning or Paleness Disorder of Pomegranate (<i>Punica</i>	2017	Advisor

		<i>granatum L.</i>)		
37	Mahshid Nasiri	Increasing Edible Mushroom Shelf Life using Natural Preservatives	2018	Supervisor
38	Saeideh Esmaeili	Effects of Gamma Irradiation on Microbial and Physicochemical Properties of Turmeric Powder in Various Packaging Atmosphere during Storage	2018	Supervisor
39	Negin Seyfzadeh	Concentration of Pistachio Hull Extract Antioxidants using Membrane Separation and its Application in Flaxseed Oil as a Natural Antioxidant	2018	Advisor
40	Elham Fattahifar	Evaluation of Inhibitory Effect of Pistachio Hull Extract on Mushroom Tyrosinase and Its Application to Control Browning in Button Mushroom	2018	Supervisor
41	Amir Pouya Ghandahari Yazdi	Enzymatic Extraction of Phenolic Compounds from Pistachio Green Hull and its Application in Ice Cream	2019	Supervisor
42	Zahra Gharai	Application of oleogels Prepared from Sesame Oil as fat Replacer in Low Fat Biscuits	2018	Advisor
43	Elahe Kamali	Utilization of Amaranth Seed Oil as a Cocoa Butter Replacer in Chocolate Formulation	2019	Advisor
44	Davood Savaghebi	Encapsulation of Extract from <i>Sargassum Boveanum</i> Algae in Nanoliposomes and Evaluation of its Preservative Effect in Mayonnaise	2020	Supervisor
45	Mojtba Delfanian	Investigation of Pilot Scale Production of Gallic Acid from Pistachio Green Hull using a Membrane Process and the Effect of Lipophilized gallates in the supramolecular oxidation of bulk phases oils and water-in-oil emulsion	2022	Advisor
46	Maryam Jalili	Investigating the Mechanism of Interaction of Phenolic Compounds and Lentil Fiber in the Sausage of Low Calorie	2022	Advisor

47				
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12- Research Experience

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| 1- Supercritical fluid extraction of tea seed oil and its comparison with Soxhlet method |
| 2- Antioxidant activity of pomegranate (<i>Punica granatum</i> L.) peel phenolic compounds |

13- Teaching Experience

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| 1- General chemistry , undergraduate |
| 2- Analytical chemistry (I). Classical Analysis, undergraduate |
| 3- Biochemistry, undergraduate |
| 4- Analytical chemistry Laboratory I , undergraduate |
| 5- General chemistry Laboratory I, undergraduate |
| 6- Modern instrumental methods, undergraduate |
| 7- Modern instrumental analysis, graduate |
| 8- Extraction and separation of organic compounds from plants, graduate |
| 9- Modern food technologies, graduate |
| 10- Food analysis, undergraduate |