

IN THE NAME OF GOD

RESUME

C.V.

I. PERSONAL INFORMATION:

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II. EDUCATIONAL RECORDS:

<u>Degree</u>	<u>Institution</u>	<u>Field</u>	<u>Date</u>
B.Sc.	Shahid Beheshti University	Food Science & Technology	1985
M.Sc.	Tarbiat Modarres University	Food Science & Technology	1990
Ph.D.	Central Food Technological	Food Science & Technology	2000

Research Institute, Mysore

III. ACADEMIC EXPERIENCES:

Faculty member, Tarbiat Modarres University, Tehran, Iran, (since 1991)

IV. MEMBERSHIP OF SCIENTIFIC SOCIETIES:

Member of International Association of Food Science & Technology Mysore (India)

Member of National Association of Food Science & Technology (Iran)

Member of American Association of Cereal Chemist (USA)

V. REFEREE FOR JOURNAL ARTICLES SUBMITTED TO:

Food Science & Technology Journals

VI. RESEARCH INTERESTS:

Food Science & Technology (packaging)

Cereal Science & Technology

Wheat products (Flour, Dough, Bread and Bakeries)

VII. JOURNAL PAPERS:

- 1) Satary-Najafabadi, M., Minaee, S., Azizi, M. H., Afshari, H. (2009) Effect of nanofilms packaging on organoleptic and microbial properties of bread. Iranian Journal of Nutrition Sciences and Food Technology, 4/4, pp: 65-75.
- 2) Saremnezhad, S., Azizi, M. H., Barzegar, M., Abbasi, S. (2009) Effect of pH and plasticizer concentration on the properties of faba bean protein isolate based edible film. Iranian Journal of Food Science and Technology, 6/2, pp: 93-103.
- 3) Salehifar, M., Seyedein Ardebili, M., Azizi, M. H. (2009) gelatinization and staling of Iranian Lavash and Taftoon breads. Iranian Journal of Nutrition Sciences and Food Technology, 4/2, pp: 13-24.
- 4) Hadian, Z., Yazdanpanah, H., Azizi, M. H., Seyedahmadian, F., Ferdosi, R., Kooshki, M., Hosseini, M., Mortezaee, G. H., Shojaee, F., Khoshgozaran, S. (2009) Occurance of ochratoxin A in rice sold in chain stores in Tehran, 2007. Iranian Journal of Nutrition Sciences and Food Technology, 4/2, pp: 53-60.
- 5) Tavakkoli, M. Hamidi-Esfahani, S. and Azizi, M. H. (2009) Optimization of Corynebacterium glutamicum Glutamic Acid Production by Response Surface Methodology. Food Bioprocess Technol, 25(2): 40-47.
- 6) Tavakoli, M., Hamidi Esfehani, Z., Azizi, M. H. (2009) Production of glutamic acid from

date waste with use of corineh bacterium glutamicum by immerse fermentation method. Journal of Amir kabir, 70/ , pp:

- 7) Nasehi, B., Azizi, M. H., Hadian, Z. (2009) Different approaches for determination of bread staling. Iranian Journal of Food Science and Technology, 6/1, pp: 53-64.
- 8) Jamsheedpur, S., Azizi, M. H., Taslimi, A., Hadian, Z., Hossaini, S. M. (2009) Study of the effect of slow freezing and frozen storage on sensory characteristics of Sangak and Barbari breads. Iranian Journal of Food Science and Technology, 6/1, pp: 65-76.
- 9) Azarikia, F., Abbasi, S. and Azizi, M. H. (2009) Efficiency and mechanism of action of hydrocolloids in preventing serum separation in Doogh. Iranian Journal of Nutrition Sciences and Food Technology, 4/1, pp: 11-22.
- 10) Abbasi, S., Rahimi, S., and Azizi, M. H. (2009) Influence of microwave-microencapsulated citric acid on some sensory properties of chewing gum. Journal of Microencapsulation, 26(1): 90-96.
- 11) Belghaisi, S. Azizi, M. H., Hadian, Z. and Zhorian, G. (2009) The effect of whey protein-monoglyceride edible coating on the microbial properties and total volatile nitrogen of lamb meat. Journal of Food Technology & Nutrition, 6/2, pp: 20-28.
- 12) Saremnezhad, S., Azizi, M. H. & Hoseini, S. K. (2009) Evaluation of chemical and microbial characteristics of butter packaged by dairy industries. Iranian Journal of Food Science and Technology, 5/4, pp: 37-46.
- 13) Yarmand, M. S., Reshmekarim, K. & Azizi, M. H. (2009) Effect of kind and quality of yeast on dough rheological properties and organoleptical quality of Iranian flat bread. Iranian Journal of Food Science and Technology, 5/4, pp: 29-36.
- 14) Azari, S., Abbasi, S. & Azizi, M. H. (2009) Efficiency of two iron microencapsulation techniques and their effects on some properties of pasteurized milk. Iranian Journal of Nutrition Sciences and Food Technology, 3/3, pp: 57-70.
- 15) Berenji Ardestani, S., Azizi, M. H. & Sahari M. A. (2008) The effect of fortification of flour on chemical, sensorial and shelf life properties of Barbari bread (in Farsi). Journal of Agricultural Science and Natural Resources, 15/1, pp: 71-77.
- 16) Rouzbehan, Y., Alipour, D., Barzegar, M. & Azizi, M. H. (2008) Antioxidant activity of phenolic compounds of grape pomace (in Farsi). Iranian Journal of Food Science and Technology, 5/3, pp: 69-73.

- 17) Hossaini, A., Mizani, M., Khodabande, M., Azizi, M. H. & gerami, A. (2008) Chemical modification of proteins to improve their functional properties in food system. *Journal of Food Technology & Nutrition*, 6/1, pp: 21-36.
- 18) Belgheisi, S., Azizi, M. H., Zohorian, G. & Hadian, Z. (2008) Assessment of physical properties of whey protein-monoglyceride edible film and its coating effect on the moisture loss and sensory properties of fresh mutton (in Farsi). *Iranian Journal of Nutrition Sciences and Food Technology*, 3/3, pp: 83-93.
- 19) Pirestani, S., Sahari, M.A., Barzegar, M. & Azizi, M.H. (2008) Amino acid composition of some commercially important fish species from the South Caspian Sea. *Green Farming*, 1 (10-11): 94-96.
- 20) Sarfaraz, A., Azizi, M. H., Hamidi-Esfehani, Z. Karimi-Torshizi, M. A. & Zafari, A. (2008) Interaction between lactic acid bacteria and bakers yeast in liquid sourdough fermentation (in Farsi). *Iranian Journal of Nutrition Sciences and Food Technology*, 3/2, pp: 73-80.
- 21) Azizi, M. H., Berenji Ardestani, S., Zohourian, G., Hadian, Z. & Amiri, Z. (2008) Evaluation of the effects of edible calcium-alginate coating on the sensory properties of fresh lamb meats. *Journal of Food Technology & Nutrition*, 5/4, pp: 40-54.
- 22) Salehifar, M., Seyedein, A. S., Azizi, M. H. & Darvish, F. (2008) Determination of optimum properties of wheat flour for production of flat breads (in Farsi). *Journal of Food Technology & Nutrition*, 5/2, pp: 2-13.
- 23) Saeed Abadian, A., Abbasi, S., Azizi, M. H. & Rouhani, R. (2008) Comparison of the freezing point, chloramines-T, and HPLC methods for determination of the extent of lactose hydrolysis in milk (in Farsi). *Iranian Journal of Nutrition Sciences and Food Technology*, 2/4, pp: 27-40.
- 24) Berenji Ardestani, S., Azizi, M. H. & Sahari M. A. (2008) The Effect of Fortification with Iron, Folic acid, Zinc and Calcium on Rheology and Chemical Properties of Setareh Wheat Flour (in Farsi). *Iranian Journal of Food Science and Technology*, 4/4, pp: 33-44.
- 25) Ahmadian, F., Azizi, M. H., Seyyedein, M. (2008) Effect of Retrograded Waxy Corn Starch on Dough Rheological Properties and Quality of Baguette Bread (in Farsi). *Iranian Journal of Food Science and Technology*, 4/4, pp: 1-8.
- 26) Aarabi, A., Barzegar, M. and Azizi, M. H. (2008) Effect of Cultivar and Cold Storage of Pomegranate (*Punica granatum* L.) Juices on Organic Acid Composition. *ASEAN Food Journal*, 15 (1): pp 45-55

- 27) Hadian, Z. and Azizi, M. H. (2008) Determination of different pesticide residues in some of fresh vegetables. *Journal of Agricultural Science and Technology*, Volume 12, No 1, Spring of 87.
- 28) Erfanian, A., Seyyedain, S. M. and Azizi, M. H. (2008) Study of starch gelatinization in Barbari bread by (DSC). *Journal of Food Science & Nutrition*, 5/1, pp: 37-47.
- 29) Samadlouei, H. R., Azizi, M. H. and Barzegar, M. (2008) Physico-chemical composition of seed and antioxidative activity of their oils. *Journal of Food Science and Technology (India)*, Volume 45/2, pp: 190-192
- 30) Hadian, Z., Azizi, M. H. and Hosseiny, H. (2008) Determination of pesticides in fruits by gas chromatography/mass spectrometry after high performance gel permeation clean up. *Asian Journal of Chemistry*, Volume 20/4 pp: 2643-2650.
- 31) Karimi, M., Azizi, M. H. (2007) Evaluation of the Influence of Different Levels of Sodium Stearoyl Lactylate (SSL) on Dough Rheological Properties and Quality of Taftoon (in Farsi). *Iranian Journal of Food Science and Technology*, 4/3, pp: 31-40.
- 32) Erfanian, M., Seyyedain Ardabili, S. M., Azizi, M. H. (2007) Study on Starch Gelatinization in Barbary Bread by X-ray Diffraction (XRD) (in Farsi). *Iranian Journal of Food Science and Technology*, 4/3, pp: 17-20.
- 33) Mohammadi, T., Azizi, M. H., Taslimi, A (2007) Relation of Fatty Acids Composition with Stability of Sunflower and Canola Oil Blends (in Farsi). *Iranian Journal of Food Science and Technology*, 4/2, pp: 67-76.
- 34) Haghparast, H., Sahari, M. A., Azizi, M. H., Pirayeshfar, B. (2007) The Effect of Leavening Agents and Fermentation Time on Decreasing of Phytic Acid of Loaf Bread (in Farsi). *Iranian Journal of Food Science and Technology*, 4/1, pp: 27-34.
- 35) Sadeghizadeh, J., Azizi, M. H., Dadfarnia, S., Hossaini, S. M. (2007) Study of Level and Sources of Pollution in Yazd's White Cheese in Brine by Some Metals (in Farsi). *Iranian Journal of Food Science and Technology*, 4/1, pp: 1-8.
- 36) Samadlouei, H. R., Azizi, M. H. and Barzegar, M. (2007) Antioxidative activity of phenolic contents of pomegranate seed on soybean oil (in Farsi). *Journal of Agricultural Science and Natural Resources*, Volume 14, No 4, 193-200.
- 37) Amraei, H., Azizi, M. H., Barzegar, M. and Ahmadi-Gavlighi, H. (2007) Investigation of chemical and sensorial properties of feta cheese fortified by iron (in Farsi). *Journal of Agricultural Science and Natural Resources*, Volume 14, No 4, 184-192.

- 38) Rahimi, S., Abbasi, S. and Azizi, M. H. (2007) Encapsulation of edible citric acid using microwaves (in Farsi). Iranian Journal of Food Science and Technology, 3/4, pp: 22-30.
- 39) Fazeli, F., Azar, M. and Azizi, M. H. (2007) Production of fortified Barbari bread with different calcium sources and evaluation of it (in Farsi). Iranian Journal of Food Science and Technology, 3/4, pp: 40-45.
- 40) Karimi, M., Azizi, M. H. and Hosseini, S. M. (2007) Evaluation of the staling of Taftoon bread containing sodium stearoyl lactylate (SSL) with different methods (in Farsi). Iranian Journal of Food Science and Technology, 3/3, pp: 27-35.
- 41) Samadlouei, H. R., Azizi, M. H. and Barzegar, M. (2007) Investigation of Physicochemical properties of ten varieties of Yazd pomegranate seed (in Farsi). Iranian Journal of Food Science and Technology, 3/2, pp: 26-33.
- 42) Hadian, Z., Azizi, M. H. and Ferdosi, R. (2007) Determination of chlorinated pesticide residues in vegetables by gas chromatography/mass spectrometry (in Farsi). Iranian Journal of Food Science and Technology, 3/1, pp: 74-81.
- 43) Erfanian, A., Seyyedain, S. M. and Azizi, M. H. (2007) Starch gelatinization in Lavash bread as determined by differential scanning calorimetric technique (DSC). Journal of Food Science & Nutrition, 4/2, pp: 41-50.
- 44) Hadian, Z. and Azizi, M. H. (2007) Pesticide residues in vegetables marketed in the main wholesale fruit and vegetable market in Tehran as determined by gas chromatography/mass spectrometry, Iranian Journal of Nutrition Sciences & Food Technology, 1/2, pp: 13-22.
- 45) Erfanian, A., Seyyedain, S. M. and Azizi, M. H. (2007) Starch gelatinization in Lavash bread as determined by the X-ray diffraction technique. Iranian Journal of Nutrition Sciences & Food Technology, 1/2, pp: 7-12.
- 46) Yasoubi, P., Barzegar, M., Sahari, M. A. and Azizi, M. H. (2007) Total phenolic contents and antioxidant activity of pomegranate (*Punica granatum* L.) peel extracts. Journal of Agricultural Science and Technology, 9, pp: 35-42.
- 47) Azizi, M. H., Rajabzadeh, N. and Golshantafti, A. (2006) Criteria for evaluating flour and dough in the production of flat bread. Journal of Food Science and Technology (India), 43(4), pp: 413-416.
- 48) Sahari, M. A., Ahmadi-Gavlighi, H. and Azizi, M. H. (2006) Classification of protein content and technological properties of eighteen wheat varieties grown in Iran. Food Science and Technology International, 41, pp: 6-11.

- 49) Azizi, M. H., Sayaddin, S. M. and Payghambardoost, S. H. (2006) Effect of flour extraction rate on flour composition, dough rheological characteristics and quality of flat bread. *Journal of Agricultural Science and Technology*, 8, pp: 323-330.
- 50) Baniasadi, A. Azizi, M. H. and Sahari, M. A. (2006) Determination of suitable storage time for some kind of wheat for improving baking quality (in Farsi). *Iranian Journal of Food Science and Technology*, 2/3, pp: 9-19.
- 51) Ahmadi-Gavligi, H., Azizi, M. H., Barzegar, M. and Arabamri, M. (2006) Effect of selected hydrocolloids on bread staling as evaluated by DSC and XRD. *Journal of Food Technology (Pakistan)*, 4(3) pp: 185-188.
- 52) Fadavi, A., Barzegar, M. and Azizi, M. H. (2006) Determination of fatty acids and total lipid content in oilseed of 25 pomegranates varieties grown in Iran. *Journal of Food Composition and Analysis*, 19 pp: 676-680.
- 53) Arshadinezhad, S., Azizi, M. H. and Hamidiesfahani, Z. (2005) Effect of different fermentation condition on phytic acid content of Barbary dough (in Farsi). *Iranian Journal of Food Science and Technology*, 2/2, pp: 1-11.
- 54) Hojjati, M. and Azizi, M. H. (2005) Microflora of important date palm fruits varieties in Khuzestan (in Farsi). *Iranian Journal of Food Science and Technology*, 2/2, pp: 29-37.
- 55) Fadavi, A., Barzegar, M., Azizi, M. H. and bayat, M. (2005) Physicochemical composition of ten pomegranates (*punica granatum* L.) grown in Iran. *Food Science and Technology International*, 11(2) pp: 113-119.
- 56) Azizi, M.H. and Rao, G.V. (2005) Effect of selected surfactant gels on pasting properties of various starches. *Journal of Food Hydrocolloids*, 19(4) pp: 739-743.
- 57) Mokhtary, Z., Hamidy-Esfahani, Z. and Azizi, M. H. (2005) Effect of Various Processing Methods on the Cloud Stability of Carrot Juice (in Farsi). *Iranian Journal of Food Science and Technology*, 2/1, pp: 27-34.
- 58) Aghagholizadeh, R., Azizi, M. H. and Sahari, M. A. (2005) Optimization of Lavash dough fermentation (in Farsi). *Iranian Journal of Food Science and Technology*, 1/3, pp: 1-10.
- 59) Ahmadi-Gavligi, H., Sahari, M. A., Azizi, M. H. and Rashmeh-Karim, K. (2005) protein content of important wheat varieties in Iran and their technological properties (in Farsi). *Iranian Journal of Food Science and Technology*, 1/2, pp:1-7.
- 60) Barzegar, M., Fadavi, A. and Azizi, M. H. (2005) An investigation on the physico-chemical composition of various pomegranates (*punica granatum* L.) grown in Yazd (in Farsi).

Iranian Journal of Food Science and Technology, 1/2, pp: 9-14.

- 61) Saremnezhad, S., Hamidi-Esfahani, Z. and Azizi, M. H. (2005) Cellulase enzyme production by *neurospora intermedia* under solid state fermentation system (in Farsi). Iranian Journal of Food Science and Technology, 1/2, pp: 33-40.
- 62) Azizi, M.H. and Rao, G.V. (2005) Effect of storage of surfactant gels on bread making quality of wheat flour. Food Chemistry, 89, pp: 133-138.
- 63) Azizi, M. H. and Rao, G. V.(2004) Effect of surfactant gels on dough rheological characteristics and quality of bread. Critical Reviews in Food Science and Nutrition, 44(7-8) pp: 545-552.
- 64) Azizi, M.H. and Rao, G.V. (2004) Dough rheological characteristics and effect of surfactant gels on bread making properties of wheat flour of different qualities. Journal of Texture Studies, 35, pp: 75-91.
- 65) Azizi, M.H. and Rao, G.V. (2004) Influence of selected surfactant gels and gums on dough rheological characteristics and quality of bread. Journal of Food Quality, 27, pp: 320-336.
- 66) Arabamri, M., Azizi, M.H. and Barzegar, M. (2004) Effect of selected hydrocolloids on dough rheological properties and quality of Lavash bread (in Farsi). Iranian Journal of Food Science and Technology, 1/1, pp: 55-64.
- 67) Hogati, M.; Azizi, M. H. and Ahmadi Nadoshan, M. (2003) Effect of Alpha Amylase activity on Baguett bread quality (in Farsi). J. Agric. & Rural Development. Aboraihan educational complex. Tehran. Vol. 1(4) pp: 29-36.
- 68) Azizi, M. H.; Rajabzadeh, N. and Riahi, E.(2003) Effect of mono-diglyceride and lecithin on dough rheological characteristics and quality of flat bread. Food Science and Technology/LWT, 36/2 pp: 189-193.
- 69) Kohi, J. H.; Ziabari, M. H. S.; Honarnegad, R. and Azizi, M. H. (1998) An investigation on the losses paddy of the rice milling (in Farsi), Iranian J. Agric. Sci. Vol. 29 No. 2, pp: 423-432.

VIII. LIST OF PAPERS PRESENTED IN CONGRESSES AND SEMINARS:

- 1) Sima Sobhi, Mohammad Hossein Azizi, Mohsen Barzegar and Aghdas Taslimi (2009) Effect of ferulic and tannic acid on color stability and organoleptic properties of pomegranate juice during different temperature and time of storage. International workshop on

antocyanins 2009. Nagoya, Japan, pp: 35.

- 2) Satari-Najafabadi, M., Afshari, H., Minaei, S. and Azizi, M. H. (2009) Application of cutting test for determination of degree of volumetric bread staling packed with different nanofilms. Second national seminar of application of nanotechnology on agriculture. p: 6.
- 3) Satari-Najafabadi, M., Minaei, S., Afshari, H., and Azizi, M. H. (2009) Effect of application of nanofilms on decrease of bread wastage. Second national seminar of application of nanotechnology on agriculture. p: 56.
- 4) Satari-Najafabadi, M., Minaei, S., Afshari, H., and Azizi, M. H. (2009) Effect of application of nanotechnology and nanopackaging on decrease of food products and risk of their usages. Fifth scientific and research students country wide seminar of agriculture and natural resource. p: 118.
- 5) Satari-Najafabadi, M., Minaei, S., Azizi, M. H. and Afshari, H. (2009) Study the effect of country produced nanofilms on bread staling by application of cutting test. Fifth students seminar of nanotechnology. p: .
- 6) Hadian, Z. and Azizi, M. H. (2009) Natural occurrence of fumonisins in rice in Tehran, Iran in 2007. 1st International Congress of Food Hygiene, April 2009, Tehran, Iran, p: 165.
- 7) Hadian, Z., Azizi, M. H. and Yazdanpanah, H. (2009) Determining natural contamination with ochratoxin in rice marketed in Tehran by high performance liquid chromatography. 1st International Congress of Food Hygiene, April 2009, Tehran, Iran, p: 149.
- 8) Koshki, M. R., Azizi, M. H. and Jafari, M. (2009) Effect of universities and graduates of food technology and nutrition on bread producing unit. Seminar of relation between universities and industries. pp: 146.
- 9) Samadlouei, H. R., Azizi, M. H. and Barzegar, M. (2008) Uses of phenol components of pomegranate cultivars (*Punica granatum* L.) as food additive antioxidant: The 1st International Symposium on Medicinal Plants, Their Cultivation and Aspects of Uses, Ashoubak, Jordan, pp: 56.
- 10) Azarikia, F., Abbasi, S. and Azizi, M. H. (2008) Feasibility study on production and stability of a kind of prebiotic Dough. Proceeding of conference of 2^{ed} National Congress of Functional Food, Tehran, Iran, pp: 29.
- 11) Rahimi, T. S., Abbasi, S. and Azizi, M. H. (2008) Production of functional chewing gum by use of capsulated citric acid with inulin and kazein. Proceeding of conference of 18th National Iranian Congress of Food Industry, Mashad, Iran, pp: 26.

- 12) Tavakoli, M., Hamidi-Esfehani, Z. and Azizi, M. H. (2008) Study the effect of different airing level on glutamic acid fermentation from date waste by submerged method. Proceeding of conference of 18th National Iranian Congress of Food Industry, Mashad, Iran, pp: 60.
- 13) Belghaisi, S. Azizi, M. H., Hadian, Z. and Zhorian, G. (2008) Evaluation of the physical and mechanical properties of whey protein-glycerol monostearate edible film. Proceeding of conference of 18th National Iranian Congress of Food Industry, Mashad, Iran, pp: 64.
- 14) Azarikia, F., Abbasi, S. and Azizi, M. H. (2008) Comparison of application and functional properties of some hydrocolloids on stability of Dough. Proceeding of conference of 18th National Iranian Congress of Food Industry, Mashad, Iran, pp: 71.
- 15) Sarfaraz, A., Azizi, M. H. and Hamidi-Esfehani, Z. (2008) Interaction between lactic acid bacteria and bakers yeast in liquid sourdough fermentation. Proceeding of conference of 18th National Iranian Congress of Food Industry, Mashad, Iran, pp: 130.
- 16) Belghaisi, S. Azizi, M. H., Hadian, Z. and Zhorian, G. (2008) Effect of edible coating of whey protein-glycerol monostearate on moisture lose and sensorial properties of fresh lamb meat. Proceeding of conference of 18th National Iranian Congress of Food Industry, Mashad, Iran, pp: 162.
- 17) Belghaisi, S. Azizi, M. H., Hadian, Z. and Zhorian, G. (2008) Effect of edible coating of whey protein-glycerol monostearate on total nitrogen and microbial properties of fresh lamb meat. Proceeding of conference of 18th National Iranian Congress of Food Industry, Mashad, Iran, pp: 163.
- 18) Nikfarid, S., Hadian, Z., Azizi, M. H., Ahmadi, E. and Mohammadifar, M. A. (2008) Evaluation of some physical and mechanical properties of gluten-lipid edible film and study of their application on the shelf.life extension of bread. Proceeding of conference of 18th National Iranian Congress of Food Industry, Mashad, Iran, pp: 166.
- 19) Berenji Ardestani, S., Azizi, M. H., Zhorian, G., Hadian, Z. and Amiri, Z. (2008) Evaluation of physical and mechanical properties of calsium-alginat edible film. Proceeding of conference of 18th National Iranian Congress of Food Industry, Mashad, Iran, pp: 167.
- 20) Berenji Ardestani, S., Azizi, M. H., Zhorian, G., Hadian, Z. and Amiri, Z. (2008) Evaluation of application of calsium-alginat edible coating on the shelf.life extension of fresh lamb meat. Proceeding of conference of 18th National Iranian Congress of Food

Industry, Mashad, Iran, pp: 168.

- 21) Ahmadian, F., Azizi, M. H. and Seyyedein, M. (2008) Study the effect of waxy starch on quality of bread. Proceeding of conference of 18th National Iranian Congress of Food Industry, Mashad, Iran, pp: 179.
- 22) Nikozadeh, H., Taslimi, A. and Azizi M. H. (2007) Effect of psyllium bran on dough rheological properties and quality of Sangak bread. Proceeding of conference of 18th National Iranian Congress of Food Industry, Mashad, Iran, pp: 186.
- 23) Tavakoli, M., Hamidi-Esfehani, Z. Ali-Ghorchi, H. R., Azizi, M. H. and Tavakoli, H. (2008) Study on Production of lactic acid from whey waste by fermentation method. proceeding of third national conference of recycle and use of recycling organic resource on agriculture, Esfahan, Iran, pp: 201.
- 24) Tavakoli, M., Hamidi-Esfehani, Z. and Azizi, M. H. (2008) Production of amino acid from date waste by fermentation method. proceeding of third national conference of recycle and use of recycling organic resource on agriculture, Esfahan, Iran, pp: 216.
- 25) Shamshirsaz, M., Mirzaei, H. and Azizi, M. H. (2008) Effect of sour dough on bread quality: proceeding of regional conference of Food Technology 2008, Ghochan, Iran, pp:39.
- 26) Hadian, Z. and Azizi, M. H. (2007) Study of pesticides residues in Iranian fruits and vegetables: proceeding of conference of 10th ASEAN Food Conference 2007, Kuala Lumpur, Malaysia, pp:103.
- 27) Azizi, M. H., Sayeddin, S. M. and Payghambaroost, S. H. (2007) Effect of flour extraction rate on flour composition, dough rheological characteristics and quality of flat bread: proceeding of conference of 10th ASEAN Food Conference 2007, Kuala Lumpur, Malaysia, pp:173.
- 28) Nikozadeh, H., Taslimi, A. and Azizi M. H. (2007) Effect of oat and psyllium bran on dough rheological properties and quality of Sangak bread: proceeding of conference of 17th National Iranian Congress of Food Industry, Urmia, Iran, pp:21.
- 29) Azari, S., Abbasi, S. and Azizi M. H. (2007) Evaluation of production possibility of encapsulated iron and investigation of its effect on some physicochemical and sensorial properties of pasteurized milk: proceeding of conference of 17th National Iranian Congress of Food Industry, Urmia, Iran, pp: 32.
- 30) Sarfaraz, A., Azizi M. H. and Zafari, A. (2007) Achievement to appropriate properties of bread by using functional starter culture in sour dough: proceeding of conference of 17th

National Iranian Congress of Food Industry, Urmia, Iran, pp:76.

- 31) Ahmadi, E., Vaziriemoradian, M., Azizi M. H. and Ahmadnia, A. (2007) Study of lipid edible film and coating properties: proceeding of conference of 17th National Iranian Congress of Food Industry, Urmia, Iran, pp: 81.
- 32) Azizi M. H., Ahmadi, E. and Nikfarid, S. (2007) Study of edible film and coating characteristics and compositions: proceeding of conference of 17th National Iranian Congress of Food Industry, Urmia, Iran, pp: 95.
- 33) Hadian, Z. and Azizi, M. H. (2006) Multiresidue determination of pesticides in fruits and vegetables by gas chromatography/mass spectrometry: proceeding of conference of 18th Indian Convention of Food Scientists & Technologists, Hyderabad, India, pp:32.
- 34) Hamidy-Esfahani, Z., Mokhtary, Z., and Azizi, M. H. (2006) Study on Optimization for Carrot Juice Production. Proceeding of the Young Researchers Conference on Applied Science, Shah Alam, Malaysia.
- 35) Hadian, Z. and Azizi, M. H. (2006) Screening and evaluation of 115 pesticide residues in fresh and greenhouse crops: proceeding of conference of 13th World Congress of Food Science & Technology (IUFOST), Nantes, France, pp:120.
- 36) Hadian, Z. and Azizi, M. H. (2006) Multiresidue analysis of chlorinated pesticides in fruits and vegetables by gas chromatography/mass spectrometry after high performance gel permeation chromatography and solid phase cleanup: proceeding of conference of 13th World Congress of Food Science & Technology (IUFOST), Nantes, France, pp:10.
- 37) Aarabi, A., Azizi, M. H. (2007) Application of edible film produced from cereal biopolymer in reduction of agricultural waste: proceeding of conference of 3rd National Congress in reduction of agricultural waste, Tehran, Iran, pp:752.
- 38) Aarabi, A., Barzegar, M., Azizi, M. H. and Rasoul-Akrami, M. (2006) Fractionation and determination of organic acids of 10 pomegranate varieties by high performance liquid chromatography (HPLC) and study of their changes during storage: proceeding of Second Congress and Fair of Food Industry, Esfahan, Iran, p 50.
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- 49) Samadloi, H. R., Azizi, M. H. and Barzegar, M. (2006) Study the physico-chemical properties of seed of ten pomegranate varieties of Yazd: proceeding of conference of 16th National Iranian Congress of Food Industry, Gorgan, Iran, pp:160.
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- 51) Samadloi, H. R., Azizi, M. H. and Barzegar, M. (2006) Study the lycopene level on tomato paste aseptic production line: proceeding of conference of 16th National Iranian Congress of Food Industry, Gorgan, Iran, pp:162.
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- 55) Hagparast, H., Sahari, M. A. and Azizi, M. H. (2005) The effect of fermentation time on phytic acid content of bread: proceeding of conference of 4th National Iranian Congress of Food Biotechnology, Kerman, Iran, pp:111-113.
- 56) Hojgati, M. and Azizi, M. H. (2005) Micro flora of date, Kharak and Tamr of important date varieties of Khozestan province of Iran: proceeding of conference of 15th National Iranian Congress of Food Industry, Tehran, Iran, pp:13.
- 57) Arshadinegad, S., Azizi, M. H. and Hamidiesfahani, Z. (2005) Effect of type and quantity of yeast, fermentation temperature and fermentation time on acid phitic content of bread: proceeding of conference of 15th National Iranian Congress of Food Industry, Tehran, Iran, pp:28.
- 58) Fadavi, A., Barzegar, M. and Azizi, M. H. (2005) Physicochemical composition of ten pomegranates (*punica granatum* L.) grown in Iran: proceeding of conference of 15th National Iranian Congress of Food Industry, Tehran, Iran, pp:50.
- 59) Mokhtari, Z., Hamidiesfahani, Z. and Azizi, M. H. (2005) Development of carrot juice production: proceeding of conference of 15th National Iranian Congress of Food Industry, Tehran, Iran, pp:57.
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- 61) Mehraei, A., Azizi, M. H. and Sayyedinardabili, S. M. (2005) Effect of type and quantity of yeast and fermentation time on development the condition of fermentation on Barbari bread: proceeding of conference of 15th National Iranian Congress of Food Industry, Tehran, Iran, pp:107.
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- 63) Erfanian, A., Sayyedinardabili, S. M. and Azizi, M. H. (2005) Investigation of gelatinization of starch on Barbari bread: proceeding of conference of 15th National Iranian Congress of Food Industry, Tehran, Iran, pp:112.
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- 68) Azizi, M. H. (2002) Effect of storage of surfactant gels on the bread making quality of wheat flour: proceeding of conference of 13th National Congress on Food Science, Tehran, Iran, pp: 64.
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- 71) Azizi, M. H. (2002) Effect of surfactant gel and gum combination on dough rheological characteristics and quality of bread: proceeding of conference of International Congress

on Wheat, Tehran, Iran, pp: 34.

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- 73) Azizi, M. H. and Venkateswara Rao, G. (2000) Influence of flour protein and surfactant gels on the quality of bread: proceeding of conference of 14th Indian Convention of Food Scientists & Technologists 2000, Mysore, India, pp: 192.
- 74) Azizi, M. H. and Venkateswara Rao, G. (1998) Effect of surfactant gel preparation on dough characteristics and quality of bread: proceeding of conference of 4th International Food Convention, Mysore, India, pp: 177.
- 75) Azizi, M. H. (1995) The use of control atmosphere system in cold storage for reduce of wastage of stored foods: proceeding of conference of 1st Congress of Cold Storage and its Effect on Economical Development, Tehran, Iran, pp: 33-39.
- 76) Rezaei, R. and Azizi, M. H. (1994) Microincapsulation and its use in food technology: proceeding of conference of 8th National Congress of Food Industry, Tehran, Iran, pp: 52-53.

IX. RESEARCH PROJECT LEADER AND COLEADER:

- 1) Study on production condition of starch and glucose syrup from Iranian potatoes.
- 2) Effect of potato flour on dough rheological characteristics and quality of Barbari bread.
- 3) Determination of technical and executive problems of agricultural industry and definition of research topics.
- 4) Determination of pesticide on some vegetables at fruit and vegetable market of Tehran.
- 5) Establishment the nutrient table of the edible fish of the Caspian Sea.
- 6) Determination of the biophysical properties of Estameran and Zahedi dates for mechanization of processing condition to decrease their wastage.
- 7) Extraction and purification of phenol compounds from pomegranate peel and investigation of its antioxidant function.
- 8) Extraction and purification of phenol compounds from grape peel and seed and investigation of its antioxidant function.
- 9) Study the effect of date syrup on dough rheological properties and quality of some

bakery product (cake and biscuit).

- 10) Effect of low speed freezing and storing on this condition on quality properties of Iranian flat bread.
- 11) Formulation and production of fortified bread with different calcium sources.
- 12) Effect of retrograded waxy corn starch on dough rheological properties and quality of baguette bread.
- 13) Study on quantity and sources of heavy metals contamination of cheese produced at Yazd city.
- 14) Evaluation of the influence of different levels of SSL on dough rheological properties and storage quantity of Taftoon bread.
- 15) Formulation and production of polysaccharide, protein-lipid edible coatings and study of their application on the shelf.life extension of Baguette bread
- 16) Evaluation of the physical and mechanical properties of calcium alginate, whey protein and whey protein-glycerol monostearate edible coatings and theirs application on the shelf-life of fresh and frozen lamb meats
- 17) Study of effects of D-tagatose and Inulin as a sugar substitute on the rheological and sensorial properties of plain and milk chocolate.
- 18) Effect of ferulic and tannic acid on color stability and organoleptic properties of pomegranate juice during different temperature and time of storage
- 19) Effect of oat and psyllium bran on dough rheological properties and quality of Sangak bread
- 20) Determination of residual microbial toxin on domestic and exported rice retailed on chain store at Tehran
- 21) Determination of residual nitrate on different kind of retailed lettuce, tomato and potato at Tehran by spectrophotometer and HPLC methods
- 22) Formulation and study of faba bean isolated protein edible film characteristics
- 23) Study on application of nano packaging on extension of bread shelf life and determination of metal migration
- 24) Development of glutamic acid production condition by *Corynebacterium glutamicum* from

date waste by flueidized phase method on lab scale

25) Fortification of biscuit by iron

26) Production and formulation of gluten free volumetric bread

27) Production and formulation of gluten free flat bread

X. BOOKS:

- 1) Hogjati, M. and Azizi, M. H. (2004) Flat bread technology of the world, (Qarooni, J. ed.), Andishmand publisher, Tehran, Iran, 198pp.
- 2) Azizi, M. H. (2002) Flour quality. In: "From Wheat to Bread" (Azizi & others eds.), IRANPS-MBG Publisher, Tehran, Iran, 512pp.
- 3) Azizi, M. H. (2002) Proceeding of conference of edible oil, Andishmand publisher, Tehran, Iran, 112pp.

XI. RESEARCH STUDENTS SUPERVISED:

- 1) Hogati, M. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 2) Aghaghlizadeh, R. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 3) Arabameri, M. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 4) Mehraei, A. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 5) Arshadinejad, S. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 6) Amraei, H. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 7) Baniasadi, R. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 8) Samadlouei, H. R. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 9) Berengi-Ardestani, S. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 10) Khodamoradi-D. A. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 11) Sarfaraz, A. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 12) Saromnegad, S. Tarbiat Modarres University, Faculty of Agriculture. Ph.D.
- 13) Jamshidpour, S. National Nutrition and Food Technology Research Institute M.Sc.

- 14) Fazeli, F. National Nutrition and Food Technology Research Institute M.Sc.
- 15) Ahmadian, F. National Nutrition and Food Technology Research Institute M.Sc.
- 16) Sadeghizadeh, J. National Nutrition and Food Technology Research Institute M.Sc.
- 17) Karimi, M. National Nutrition and Food Technology Research Institute M.Sc.
- 18) Nicfarid, S. National Nutrition and Food Technology Research Institute M.Sc.
- 19) Belghaisi, S. National Nutrition and Food Technology Research Institute M.Sc.
- 20) Sobhi, S. National Nutrition and Food Technology Research Institute M.Sc.
- 21) Shorideh, M. National Nutrition and Food Technology Research Institute M.Sc.
- 22) Ahmadi, E. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 23) Abedi-Ghahi, National Nutrition and Food Technology Research Institute M.Sc.
- 24) Pouresmaeil, N. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 25) Mehdizadeh, A. National Nutrition and Food Technology Research Institute M.Sc.
- 26) Bagherzadeh, F. National Nutrition and Food Technology Research Institute M.Sc.
- 27) Akbari, H. National Nutrition and Food Technology Research Institute M.Sc.
- 28) Mirmosavi, M. National Nutrition and Food Technology Research Institute M.Sc.
- 29) Jafarzadeh, F. National Nutrition and Food Technology Research Institute M.Sc.
- 30) Tayefeh, N. National Nutrition and Food Technology Research Institute M.Sc.
- 31) Ravoshan, N. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 32) Rasti, S. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 33) Hashemian, S. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 34) Mohammadi, R. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 35) Barati, S. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 36) Moayedi, S. Gorgan Agricultural University, Dept. of Food Science, M.Sc.
- 37) Kavyani, L. Esfahan Industrial University, Faculty of Agriculture. M.Sc.

38) Iranmanesh, S.M. National Nutrition and Food Technology Research Institute PhD.

XII. RESEARCH STUDENTS COSUPERVISED:

- 1) Kohi, J. H. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 2) Ghodsevali, A. R. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 3) Golshan, T. A. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 4) Riahi, E. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 5) Peyghambardest, S.H. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 6) Haghparast, H. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 7) Ahmadi, H. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 8) Fadavi, A. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 9) Mokhtari, Z. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 10) Saromnejad, S. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 11) Erfanian, A. College of Food Science and Technology, Azad University. M.Sc.
- 12) Setarehnejad, A. College of Food Science and Technology, Azad University. M.Sc.
- 13) Aarabijosheghani, A. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 14) Saidabadian, A. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 15) RahimiTabalvandani, S. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 16) Bagherzadeh, A. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 17) Nikozadeh, H. National Nutrition and Food Technology Research Institute M.Sc.
- 18) Hossaini, S.E. College of Food Science and Technology, Azad University. Ph.D.
- 19) Salehifar, M. College of Food Science and Technology, Azad University. Ph.D.
- 20) Soti, M. Tarbiat Modarres University, Faculty of Agriculture. Ph.D.
- 21) Jafari, H. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 22) Tavakoli, M. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.

- 23) Azari, S. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 24) AzariKia, Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 25) Moshaf, S. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 26) Ghobadi- Aliabadi, Z. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.
- 27) Johari, G. National Nutrition and Food Technology Research Institute M.Sc.
- 28) Alemzadeh, T. National Nutrition and Food Technology Research Institute M.Sc.
- 29) Shafiei, G. National Nutrition and Food Technology Research Institute M.Sc.
- 30) Ghorbanipour, S. National Nutrition and Food Technology Research Institute M.Sc.
- 31) Shamshirsaz, M. Gorgan Agricultural University, Dept. of Food Science, M.Sc.
- 32) Satari, M. N. Tarbiat Modarres University, Faculty of Agriculture. M.Sc.

XIII. COURSES TAUGHT AND SEMINARS SUPERVISED:

- 1) Undergraduate: Cereal technology, Food packaging, Confectionery and Beverages
- 2) Graduate: Biophysical properties of agricultural and food products, Advanced cereal technology, Rheology
- 3) Seminar: (29 cases for M.Sc. & PhD students)

IV. NAMES AND ADDRESSES OF SEVERAL REFEREES:

- 1) Professor G. Venkateswara Rao, Central Food Technological Research Institute, Mysore, India.
- 2) Professor M. Seyedian Ardebili, Iranian Cereal & Bread Research Institute, Tehran, Iran.
- 3) Professor M. Vosoghi, Dept. of Biotechnology, Sharif University of Technology, Tehran, Iran.
- 4) Professor M. Shahedi, Dept. of Food Technol., Esfahan University of Technology, Esfahan, Iran.
- 5) Professor A. Mortezaei, Dept. of Food Technology, University of Mashad, Mashad, Iran.

V. OTHERS: (Award)

- 1) Best paper in 1st Congress of Cold Storage and its Effect on Economical Development,

Tehran, Iran.

- 2) TWAS-UNESCO Associate ship Scheme at Centers of Excellence in the South