PERSONAL INFORMATION:

Full Name: Mahboobeh Kashiri

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EDUCATION:

Ph.D., Food Science, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran, 2014.

M.Sc., Food Science, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran, 2003 2004.

B.Sc., Food Science, Varamin University, Varamin, Iran, 1992-1995.

Visiting Researcher., Antimicrobial packaging. Instituto de Agroquímica y Tecnología de Alimentos, CSIC, Spain. Valencia, 2013.

Visiting Researcher., Inactivation of natural contaminating microorganisms by high hydrostatic pressure. Instituto de Agroquímica y Tecnología de Alimentos, CSIC, Spain. Valencia, 2016.

Visiting Researcher., Coating kraf paper. , Izmir Institute of Technology, Turkey. Izmir, 2018.

Visiting Researcher.,. New formulation to improvement of active packaging film properties based on pectin, Izmir Institute of Technology, Turkey. Izmir, 2022.

RESEARCH INTEREST:

- Food packaging.
- Formulation of new food products by using sustainable technology (3D, 4D, PEF, HPP,..).

PUBLICATION:

Amiri, M., shabanpour, B., Pourashouri, p, **Kashiri, M**. (2023). Encapsulation of marine bioactive compounds using liposome technique : Evaluation of physicochemical properties and oxdiative stabilityduring storge**.** *Food texture,* inpress.

Kashiri, M., Maghsoudlo, Y & Moaeidi, A. (2022). Fabrication of active whey Protein isolate/ oleic acid emulsion based film as a promising bio-material for cheese packaging. *Food Science and Technology International*, 10820132221095329.

Shahiri Tabarestani, P., **Kashiri, M.,** Maghsoudlou, Y., Shahiri Tabarestani, H., & Ghorbani, M. (2022). Effect of Opuntia pulp as a clean label ingredient on techno-functional properties of meat-free burger. *International Journal of Food Science & Technology*.

Sabaghi, M., Maghsoudlou, Y., **Kashiri, M**., & Shakeri, A. (2022). Release Kinetics of Double Entrapped Catechin in Chitosan Nanoparticle Matrix and Mixing Chitosan–Polyvinyl Alcohol Film. *Journal of Packaging Technology and Research*, 6(2), 125-136.

Mossavi, M. P., **Kashiri, M**., Maghsoudlou, Y., Khomiri, M., & Alami, M. (2021). Development and characterization of a novel multifunctional film based on wheat filter flour incorporated with carvacrol: Antibacterial, antifungal, and insecticidal potentials. *Food Science and Technology International,* 10820132211041826.

Heidari, M., Khomeiri, M., Yousefi, H., Rafieian, M., & **Kashiri, M**. (2021). Chitin nanofiber-based nanocomposites containing biodegradable polymers for food packaging applications. *Journal of Consumer Protection and Food Safety*, 16(3), 237-246.

Sabaghi, M., Maghsoudlou, Y., **Kashiri, M**., & Shakeri, A. (2020). Evaluation of release mechanism of catechin from chitosan-polyvinyl alcohol film by exposure to gamma irradiation. *Carbohydrate polymers, 230, 115589.*

Shahrampour, D., Khomeiri, M., Razavi, S. M. A., & **Kashiri, M**. (2020). Development and characterization of alginate/pectin edible films containing Lactobacillus plantarum KMC 45. Lwt, 118, 108758.

Kashiri, M., López-Carballo, G., Hernández-Muñoz, P., & Gavara, R. (2019). Antimicrobial packaging based on a LAE containing zein coating to control foodborne pathogens in chicken soup. *International Journal of Food Microbiology*, 306, 108272.

Maghsoudlou, Y., Sabaghi, M., & **Kashiri, M**. (2019). Preparation and characterization of a biodegradable film comprising polyvinyl alcohol in balangu seed gum. *Journal of Packaging Technology and Research,* 3(1), 3-10.

Azadbakht, E., Maghsoudlou, Y., Khomiri, M., & **Kashiri, M**. (2018). Development and structural characterization of chitosan films containing Eucalyptus globulus essential oil: Potential as an antimicrobial carrier for packaging of sliced sausage. *Food packaging and shelf life*, 17, 65-72.

Kashiri, M., Marin, C., Garzón, R., Rosell, C. M., Rodrigo, D., & Martínez, A. (2018). Use of high hydrostatic pressure to inactivate natural contaminating microorganisms and inoculated E. coli O157: H7 on Hermetia illucens larvae. *PLoS One*, 13(3), e0194477.

Kashiri, M., Cerisuelo, J. P., Domínguez, I., López-Carballo, G., Muriel-Gallet, V., Gavara, R., & Hernández-Muñoz, P. (2017). Zein films and coatings as carriers and release systems of Zataria multiflora Boiss. essential oil for antimicrobial food packaging. *Food Hydrocolloids*, 70, 260-268.

Kashiri, M., Maghsoudlo, Y., & Khomeiri, M. (2017). Incorporating Zataria multiflora Boiss. essential oil and sodium bentonite nano-clay open a new perspective to use zein films as bioactive packaging materials. *Food Science and Technology International*, 23(7), 582-596.

M. kashiri, Cerisuelo J. P., Domínguez I, López-Carballo G, Hernández-Muñoz P, Gavara R. (2016). Novel antimicrobial zein film for controlled release of lauroyl arginate (LAE). *Food Hydrocolloids*. 61 547-554

Kashiri, M. (2018). Effect of L-arginine ethyl ester of lauryl mono-hydrochloride (LAE) on the physical and antibacterial properties of zein bio compsit films containing oleic acid (*In Persian with English abstract*).

Kashiri, M. (2015). Effect of food simulants and temperature condition on releaseing of L-arginine ethyl ester of lauryl mono on the physical and antibacterial properties of zein bio compsit films (*In Persian with English abstract*).

M. Kashiri. (2016). Antimicrobial effect of bio active zein film against Escherichia coli and listeria innocua during storage of olivier salad. Iranian Food Science and Technology Research Journal.12(2),276-285. (*In Persian with English abstract*).

Kashaninejad, M., Dehghani, A. A & **Kashiri**. **M.** (2009). Modeling of wheat soaking using two artificial neural networks (MLP and RBF). *Journal of Food Engineering*. 91, 602–607.

Daraei, A., Mirzaei, H. O., Aghajani, N & **Kashiri**. **M.** (2010). Investigation of natural essential oil antioxidant activity on peroxidase enzyme in selected vegetables. *Journal of Agricultural Science and Technology*, 3, 78-84.

Daraei, A., Mirzaei, H. O., Aghajani, N & **Kashiri**. **M.** (2011). Use of hydrocolloids as edible covers to produce low fat French fries. *Latin American Applied Research*. 41:211-216

Kashiri.**M.**, Kashaninejad, M & Aghajani, N. (2010). Modeling water absorption of sorghum during soaking. *Latin American Applied Research.* 40,383-388.

Aghajani, N., **Kashiri. M** & Kashaninejad, M. (2010). Thin-layer drying characteristics and modeling of two varieties green malt. *Journal of Agricultural Science and Technology*, Volume 4, No.4 (Serial No.29).

Aghajani, N & **Kashiri. M** (2011). Treatments Influencing Quality Attributes and Separation Time of Pomegranate Arils. *Minerva Biothecnologica*, 24(1):1-4.

Kashiri.**M.**, Maghsoudlou, Y & Aghajani, N. (2010). Effect of malting on physico-chemical properties of barleys variety (Sahra) and applicability of using unmalted barley as an adjunct, *Iranian Journal of Food Science and Technology,* 36(3): 97-107 *(In Persian with English abstract*).

Kashiri.**M.**, Maghsoudlou, Y., Kashaninejad & Hoseiny, S. H. (2009). Studies of protein content on quality of malt and physicochemical properties of of wort. *Journal of Agricultural Sciences and Natural Resources.* 16(2),133-140. *(In Persian with English abstract*).

Kashiri.**M.**, Maghsoudlou, Y., Kashaninejad & Hoseiny, S.H. (2009). Effect of malting on physi.co-chemical properties of two wheat varieties (Kohdasht, zaghros). *Journal of Agricultural Sciences and Natural Resources*. 16:(Special issue 2). *(In Persian with English abstract*).

Kashiri.**M.**, Maghsoudlou, Y., Kashaninejad & Hoseiny, S.H. (2009). Comparison of Physico-Chemical properties of triticale and barley malt *Iranian Journal of Food Science and Technology.* 5(3). *(In Persian with English abstract*).

Kashaninejad, M & **Kashiri. M**. (2007). Hydration kinetics and change in some physical properties of wheat kernel. *International Sciences and Technology Resources*. 1(2) 48-60.

Maghsoudlou, Y & **Kashiri. M.** (2007). Studies on the possibility of using triticale as an adjunct on wort of barley malt (variety Sahra). Electronic Journal of Food Processing and Preservation. 1 (3), 119-132. (In Persian with English abstract).

Conference Papers

Kashiri, M., Dehghani, M., Maghsoudlou, Y., Ghorbani, M, Shahiri Tabarestani, H & Hassani, M. (2022). Investigation the effect of beewax and oleic acid on antibacterial properities of fine wheat powder based films containing LAE. *2th International Apicultural Research and Sustainable Regional Development Strategy Congress,* Bingol, Turkey.

Norian, S., **Kashiri. M.,** Maghsoudlou,Y., Khomiri, M., & Shahiri Tabarestani, H. (2021). Effect of xanthan gum and chia seed flour on textural and rheological properties of milk fat-based dispersion contains *Semno* powder. *4th international confrernce on multidisplinarystudied in food industry and nutrition science,* Iran, Tehran.

Norian, S., **Kashiri. M,** Maghsoudlou,Y Khomiri, M., Y & Shahiri Tabarestani, H. (2021). The Effect of xanthan gum and chia seed flour on sensory, physical and microbial properties of milk Fat-based spreads containing *Semno* powder. *4th international confrernce on multidisplinarystudied in food industry and nutrition science,* Tehran, Iran.

Sadeghi, **M. Kashiri**, M, Salami, M & Safti, M. (2020). Application of nano material based On magnesium oxide (MgO) for *Food Packaging. 27th National Congress of Food Science and Technology*. Sari, Iran.

M. Kashiri., Active films based on zein containing LAE: Anti-synergistic effect of oleic acid on survival of spoilage organisms in chicken soup as a food system. (2019) *2th International Congress and the 25th National Congress of Food Science and Technology*. Sari, Iran.

Asadi, H., **Kashiri, M,** Maghsoudlou, Y, Mirzaei. H.O & AlsoyAltinkaya, S (2019). Evaluation of Physical, Mechanical And Antimicrobial Properties Of Two Layerfilm Based On Kraft Paper Coated With Zein Containing Green Extract Powder. *2nd International Congress and the 25th National Congress of Food Science and Technology*. Sari, Iran.

Kashiri, M & Asadi. H. (2019). Evaluation of Physical, Mechanical And Antimicrobial Properties Of Two Layerfilm Based On Kraft Paper Coated With Zein Containing Green Extract Powder. *3th National conference on new technology Fisheries Resources in Fisheries Science*. Iran, Sari.

Hassani, **M., Kashiri**. M. (2019). Application of electrospining technology in active packaging. *4th international conference on food industry science organic farming and food security***.**

Kashiri, M., Marin., C., Carzon., R, Rosell., C R., Rodigriz & D. Martinez. (2017). Inactivation of natural contaminating microrganis and *E. coli* In black soldier fly larva by high hydrostatic pressure treatment. *Lebiniz institute fur Agrartechnik unde*, Germany, Berline.

Kashiri, M., Eivazi, M. Aghajani, N & Azizkhani, M. (2010). Modeling of sorghum soaking using two artificial neural networks (MLP and RBF). *The 17th regional symposium on chemical engineering*, Bangkok, Thailand.

Kashiri, M. Hydration kinetics of wheat. (2009). 1th *International conference of Food Hygiene*, Tehran. Iran.

Kashiri, M &. Kashaninejad. M. (2009). Application of peleg model to study water absorption in sorghum during soaking, 1th *International conference of Food Hygiene*, Tehran. Iran.

Daraei, A., **M. Kashiri** & Ansaripour. H. (2007). Use of essential oils as natural antioxidant to reduce peroxidase activity in leafy vegetables. *17th National conference of food science and technology*, urmia, Iran.

Maghsoudlou. Y., Khomire, M &, **Kashiri M**. (2006). *16th National conference of food science and technology*, Gorgan, Iran.

Kashaninejad, M & **Kashiri**, **M.** (2006). Water absorption characteristics of wheat (TAJAN variety) during soaking process. *Proceeding of the international conference on Innovation in Food and Bioprocess Technology,* Pathumthani, Thailand.

Azizkhani, M & **Kashiri. M. (**2009**).** Decreasing trans fatty acid content in margarine. *World Academy of Science Engineering and technology*. Thailand.

ACADEMIC TEACHING EXPERIENCE:

- Food Packaging, Food formulation, Food waste management Food safety (Gorgan University, 2015 up to now).
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LANGUAGES:

Persian: Native

English: Intermediate