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#### PERSONAL INFORMATION:

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#### EDUCATION:

**B.Sc.:** Ferdowsi university of Mashhad, Mashhad, Iran

**M.Sc.:** Ferdowsi university of Mashhad, Mashhad, Iran

**Ph.D.:** Mysore University (CFTRI), Mysore, India

#### RESEARCH INTEREST:

Cereal Chemistry and Technology

Gluten-free products

Pasta

Bakery Products

#### PUBLICATION:

- 1- **Aalami, M.**, Leelavathi, K., & Prasada Rao, U.J.S. (2007). Spaghetti making potential of Indian durum wheat varieties in relation to their protein, yellow pigment and enzyme contents. *Food Chemistry*, 100(3), 1243-1248.
- 2- **Aalami, M.**, Prasada Rao, U.J.S., & Leelavathi, K. (2007). Physicochemical and biochemical characteristics of Indian durum wheat varieties: Relationship to semolina milling and spaghetti making quality. *Food Chemistry*, 102(4), 993-1005.
- 3- **Aalami, M.**, & Leelavathi, K. (2008). Effects of microbial transglutaminase on semolina dough properties and spaghetti quality. *Journal of Food Science*, 73(5), C306-12.
- 4- Arabshahi-Delouee, S., **Aalami, M.**, Urooj, A., & Krishnakantha, T. P. (2009). *Moringa oleifera* leaves as inhibitor of human platelet aggregation. *Pharmaceutical Biology*, 47(8), 734-739.

- 5- Arabshahi-Delouee, S., **Aalami, M.**, & Urooj, A. (2009). Drumstick (*Moringa oleifera* L.) leaves: A source of natural lipid antioxidants. *Journal of Food Process Engineering*, 34, 947-959.
- 6- Mohamadzadeh, J., Sadeghi-Mahoonak, A., Yaghbani, M., & **Aalami, M.** (2009). Effect of Hydrothermal Pretreatment of Canola Seeds on Dehulling Efficiency and Oil Quality. *World Journal of Dairy and Food Sciences*, 4(1), 14-18.
- 7- Amiri Aghdaei S. S., **Aalami M.**, Babaei Geefan S., & Ranjbar A. (2012). Application of Isfarzeh seed (*Plantago ovate* L.) mucilage as a fat mimetic in mayonnaise. *Journal of Food Science and Technology*, DOI 10.1007/s13197-012-0796-7.
- 8- Mohammadzadeh, J., Sadeghi-Mahoonak, A., Yaghbani, M., & **Aalami, M.** (2010). Extraction of pectin from sunflower head residues of selected Iranian cultivars. *World Applied Sciences Journal*, 8(1), 21-24.
- 9- Ajila, C.M., **Aalami, M.**, Leelavathi, K., & Prasada Rao, U.J.S. (2010). Mango peel powder: A potential source of antioxidant and dietary fiber in macaroni preparations. *Innovative Food Science and Emerging Technologies*, 11, 219-224.
- 10-Rezaei, R., Khomeiri, M., **Aalami, M.**, Kashaninejad, M. (2012). Effect of inulin on the physicochemical properties, flow behavior and probiotic survival of frozen yogurt. *Journal of Food Science and Technology*, DOI 10.1007/s13197-012-0751-7
- 11-Rezaei, R., Khomeiri, M., Kashaninejad, M., **Aalami, M.** (2011). Effects of guar gum and arabic gum on the physicochemical, sensory and flow behavior characteristics of frozen yoghurt. *International Journal of Dairy Technology*, 64(4), 563-568.
- 12-Etemadian, Y., Shabanpour, B., Sadeghi Mahoonak, A.R., Shabani, A., **Aalami, M.**(2011). Cryoprotective effects of polyphosphates on *Rutilus frisii kutum* fillets during ice storage. *Food Chemistry*, 129, 1544-1551.
- 13-Tajik, S., Maghsoudlou, Y., Khodaiyan, F., Jafari, S.M., Ghasemlou, M., & **Aalami, M.**(2012). Soluble soybean polysaccharide: A new carbohydrate to make a biodegradable film for sustainable green packaging. *Carbohydrate Polymers*, 97, 817-824.
- 14-Daraei Garmakhany, A., Kashaninejad, M., **Aalami, M.**, Maghsoudlou, Y., Khomeiri, M. & Tabil Lope G. (2013). Enhanced biomass delignification and enzymatic saccharification of canola straw by steam-explosion pretreatment. *Journal of the Science of Food and Agriculture*, DOI 10.1002/jsfa.6466.
- 15-Rahbari, M., **Aalami, M.**, Kashaninejad, M., Maghsoudlou, Y., & Amiri Aghdaei, S. S.(2014). A mixture design approach to optimizing low cholesterol mayonnaise formulation prepared with wheat germ protein isolate. *Journal of Food Science and Technology*, DOI 10.1007/s13197-014-1389-4.
- 16-Rafiee, Z., Jafari, S. M., **Aalami, M.** and Khomeiri, M.(2011). Microwave-assisted extraction of phenolic compounds from olive leaves; A comparison with maceration. *The Journal of Animal & Plant Sciences*, 21(4)738-745.

- 17-Rafiee, Z., Jafari, S. M., **Aalami, M.** and Khomeiri, M.(2011). Antioxidant effect of microwave-assisted extracts of olive leaves on sunflower oil. *Journal of Agriculture Science and Technology*, 14, 1497-1509.
- 18-Ranjbari, A., Kashaninejad, M., **Aalami, M.**, Khomeiri, M. and Gharekhani, M. (2013). Effect of ultrasound pre-treatment on water absorption characteristics of chickpeas (*Cicer arietinum*). *Latin American Applied Research*, 43, 153-159.
- 19-Salmanian, S., Sadeghi Mahoonak, A., **Aalami, M.** and Ghorbani, M. (2014). Phenolic content, Antiradical, Antioxidant, and Antimicrobial Properties of Hawthorn (*Crataegus elbursensis*) seed and pulp extract. *Journal of Agriculture Science and Technology*, 16, 343-354.
- 20-Zameni, A., Kashaninejad, M., **Aalami, M.**, Salehi, F. (2014). Effect of thermal and freezing treatments on rheological, textural, and color properties of basil seed gum. *Journal of Food Science and Technology*, DOI 10.1007/s13197-014-1679-x.
- 21-Keshavarz Hedayadi, A., **Aalami, M.**, Motamedzadegan, A., Maghsoudlou, Y., Ghorbani, M., Daraei Garmakhany, A., Mossavi, S.H. (2014). Functional and physicochemical properties of Iranian rice bran. *Minerva Biotechnologica*, 26(1), 31-40.
- 22-Maghsoudlou, Y., Aalami, M., Mashkour, M., Hashemi shahraki, M. (2015). OPTIMIZATION OF ULTRASOUND-ASSISTED STABILIZATION AND FORMULATION OF ALMOND MILK. *Journal of Food Processing and Preservation*. doi:10.1111/jfpp.12661.
- 23-Mashkour, M., Maghsoudlou, Y., Kashaninejad, M., **Aalami, M.** (2018). Iron Fortification of Whole Potato Using Vacuum Impregnation Technique with a Pulsed Electric Field Pretreatment. *Potato Research*. doi:[10.1007/s11540-018-9392-1](https://doi.org/10.1007/s11540-018-9392-1).
- 24-Fathi, B., Aalami, M., Kashaninejad, M., & Sadeghi Mahoonak, A. (2016). Utilization of heat-moisture treated proso millet flour in production of gluten-free pound cake. *Journal of Food Quality*, 39, 611-619.
- 25-Farhadi Chitgar, M., **Aalami, M.**, Maghsoudlou, Y., Milani, E. (2016). COMPARATIVE STUDY ON THE EFFECT OF HEAT TREATMENT AND SONICATION ON THE QUALITY OF BARBERRY (*BERBERIS VULGARIS*) JUICE. *Journal of Food Processing and Preservation*, doi:10.1111/jfpp.12956
- 26-Assadpour, E., Maghsoudlou, Y., Jafari, S.M., Ghorbani, M., **Aalami, M.** (2016). Optimization of Folic Acid Nano-emulsification and Encapsulation by Maltodextrin-WheyProtein Double Emulsions. *International Journal of Biological Macromolecules*. doi: [10.1016/j.ijbiomac.2016.01.064](https://doi.org/10.1016/j.ijbiomac.2016.01.064)
- 27-Assadpour, E., Maghsoudlou, Y., Jafari, S.M., Ghorbani, M., **Aalami, M.** (2016). Evaluation of folic acid nano-encapsulation by double emulsions. *Food and Bioprocess Technology*. DOI 10.1007/s11947-016-1786-y
- 28-Rezaei, R. Khomeiri, M., Kashaninejad, M., **Aalami, M.**, Mazaheri-Tehrani, M. (2018). Steady and dynamic rheological behaviour of frozen soy yogurt mix affected by resistant starch and  $\beta$ -glucan. *International Journal of Food Properties*, DOI:0.1080/10942912.2017.1397692

- 29-Frahadi M., **Aalami, M.**, Kadkhodae, R., Maghsoudlou, Y., Milani, E. (2018). Effect of thermosonication and thermal treatments on phytochemical stability of barberry juice copigmented with ferulic acid and licorice extract. *Innovative Food Science and Emerging Technologies*, 50 (2018) 102–111.
- 30-Jamali, N., Kashaninejad, M., Asadi, A., **Aalami, M.**, Khomeiri, M. (2018). Kinetics of peroxidase inactivation, color and temperature changes during pumpkin (*Cucurbita moschata*) blanching using infrared heating. *LWT - Food Science and Technology* 93 (2018) 456–462.
- 31-Asadi, S., **Aalami, M.**, Shoeibi, S., Kashaninejad, M., Ghorbani, M., Delavar, M. (2019). Effects of different roasting methods on formation of acrylamide in pistachio. *Food Science and Nutrition*, 8, 2875–2881.
- 32-Bagheri, H., Kashaninejad, M., Ziaifar, A.M., **Aalami, M.** (2016). Novel hybridized infrared-hot air method for roasting of peanut kernels. *Innovative Food Science and Emerging Technologies*, 37 (2016) 106–114.
- 33-Bagheri, H., Kashaninejad, M., Ziaifar, A.M., **Aalami, M.** (2019). Textural, color and sensory attributes of peanut kernels as affected by infrared roasting method. *Information Processing in Agriculture*, 6 (2019), 255-264.
- 34-Seid Reza Falsafi, S.R., Maghsoudlou, Y., **Aalami, M.**, Jafari, S.M., Raeisi, M. (2019). Physicochemical and morphological properties of resistant starch type 4 prepared under ultrasound and conventional conditions and their *in-vitro* and *in-vivo* digestibilities. *Ultrasonics - Sonochemistry* 53 (2019) 110–119.
- 35-Nami, Y., Gharekhani, M., **Aalami, M.**, Hejazi, M.A. (2019). Lactobacillus-fermented sourdoughs improve the quality of gluten-free bread made from pearl millet flour. *Journal of Food Science and Technology*, 56, 4057-4067.
- 36-Asadi, S., **Aalami, M.**, Shoeibi, S., Kashaninejad, M., Ghorbani, M., & Delavar, M. (2020). Effects of different roasting methods on formation of acrylamide in pistachio *Food Science and Nutrition*, 8, 2875-2881
- 37-Gharekhani, M., Nami, Y., **Aalami, M.**, & Hejazi, M. A. (2021). Sourdoughs fermented by autochthonous Lactobacillus strains improve the quality of gluten-free bread. *Food Science & Nutrition*. Advance online publication. <https://doi.org/10.1002/fsn3.2609>
- 38-Abbaszadeh, F., **Aalami, M.**, Kadkhodae, R., Maghsoudlou, Y., & Sadeghi Mahoonak, A. (2023). Effect of Pickering Emulsion Stabilized by Soy Protein Nanoparticles on Physical and Rheological Properties of Gluten-Free Cake Batter. *Journal of Food Processing and Preservation*, 47(5), e15803. <https://doi.org/10.1111/jfpp.15803>
- 39-Rosell C.M., **Aalami M.**, and Akhavan Mahdavi S. (2021). **Innovative Gluten-Free Products**. In: M. Pojic & U. Tiwari (Eds.), *Innovative Processing Technologies for Healthy Grains* (pp. 177-198). Wiley Blackwell.

**ACADEMIC TEACHING EXPERIENCE:**

**B.Sc.:** Courses in Cereal Technology, Post-harvest Technology

**M.Sc.:** Courses in Advanced cereal technology, Modern Instrumental Laboratory Methods (including Electrophoresis and Chromatography), and Advanced Food processing Technologies

**Ph.D.:** Courses in Advanced Technologies in Food Processing, Effect of Emerging Processing Methods on the Food Quality

**LANGUAGES: English**



Gorgan University of Agricultural  
Sciences & Natural Resources