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RESEARCH INTEREST:

- Food engine.
- Food pack.
- Biophysics properties of food product
- Enzyme engine.
- Food quality control
- Advanced food pack

PUBLICATION:

- Daraei Garmakhany, A., Mirzaei, H. O., Kashaninejad, M., Maghsudlou, Y. (2008). Study of oil uptake and some quality attributes of potato chips affected by hydrocolloids. *European Journal of lipid science and technology*, 11, 1045-1049.
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ACADEMIC TEACHING EXPERIENCE: 30 Years

LANGUAGES: English