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EDUCATION:

Ph.D.: 2003, Food Process Engineering, Ferdowsi University of Mashhad, Iran

M.Sc.: 1998, Food Science and Technology, Ferdowsi University of Mashhad, Iran

B.Sc.: 1996, Food Science and Technology, Ferdowsi University of Mashhad, Iran

Visiting Scholar: 2002, Department of Agricultural & Bioresource Engineering, University of Saskatchewan, Canada

Visiting Fellow: 2008, Department of Food Science, Cornell University, USA

RESEARCH INTEREST:

- Physical and Engineering Properties of Foods and Biological Materials
- Rheology and Functional Properties of Foods
- Drying and Storage of Foods and Agricultural Materials
- Postharvest Technology of Agricultural Products
- Engineering in the Value-added Processing of Biological Materials
- Infrared heating technology for food processing

PUBLICATION:

- **Books:**

1. **Kashaninejad, M.** and M. Kashaninejad. 2015. Design and analysis of experiments in Food Science by Design Expert V9, GUASNR Press, Gorgan.
2. **Kashaninejad, M.**, N. Mohammadi and S. Momeni. 2015. Processing of food and agricultural materials using Infrared heating, Tehran University Press, Tehran.
3. **Kashaninejad, M.**, A. Daraei and S.M. Mohammadi. 2008. Experiments in food process engineering, GUASNR Press, Gorgan.
4. Jafari, S.M. and M. **Kashaninejad**. 2010. Physical properties of foods, GUASNR Press, Gorgan.

- **Book chapters:**

1. **Kashaninejad, M.** and L.G. Tabil. 2011. Pistachio (*Pistacia vera* L.), Postharvest Biology and Technology of Tropical and Subtropical Fruits: Volume 4: Mangosteen to white sapote, Edited by E. M. Yahia, Woodhead Publishing Ltd., Cambridge, U.K., 218-246.
2. Tabil, L.G., P.K. Adapa and M. **Kashaninejad**. 2011. Biomass Feedstock Pre-Processing - Part 1: Pre-Treatment, Chapter 18, Biofuel's Engineering Process Technology, Edited by M.A. Dos Santos Bernades, InTech Open Access Publisher, Rijeka, Croatia, 411-438.
3. Tabil, L.G., P.K. Adapa and M. **Kashaninejad**. 2011. Biomass Feedstock Pre-Processing - Part 2: Densification, Chapter 19, Biofuel's Engineering Process Technology, Edited by M.A. Dos Santos Bernades, InTech Open Access Publisher, Rijeka, Croatia, 439-464.

- **Refereed Journal Publications (Selected):**

1. Taheri, A., **M. Kashaninejad**, A. M. Tamaddon, J. Du and S. M. Jafari. 2023. Rheological characteristics of soluble cress seed mucilage and β -Lactoglobulin complexes with salts addition: Rheological evidence of structural rearrangement, *Gels*, 9, 485, 1-16.
2. Mohammadian, N., A.M. Ziaifar, E. Mirzaee-Ghaleh, M. **Kashaninejad** and H. Karami. 2023. Nondestructive technique for identifying adulteration and additives in lemon juice based on analyzing volatile organic compounds (VOCs). *Processes*, 11, 1531.
3. Taheri, A., A. Asadiamirabadi, M. M. Seyedabadi and **M. Kashaninejad**. 2023. Infrared-assisted hydrodistillation as an efficient, promising approach to the

- extraction of essential oil from *Rosmarinus officinalis*, *International Journal of Food Science and Technology*, 58 (4), 2170-2179.
4. Aryashad, M., A. Sadeghi, M. Nouri, M. Ebrahimi, **M. Kashaninejad** and M. Aalami. 2023. Use of fermented sprouted mung bean (*Vigna radiata*) containing protective starter culture LAB to produce clean-label fortified wheat bread, *International Journal of Food Science and Technology*, 58 (6), 3310-3320.
 5. Taheri, A., **M. Kashaninejad**, M. Tamadon, M. Ganjeh and S.M. Jafari. 2022. Complexation of cress seed mucilage and β -lactoglobulin; optimization through response surface methodology and adaptive neuro-fuzzy inference system (ANFIS). *Chemometrics and Intelligent Laboratory Systems*, 228, 104615.
 6. Arbidar, E., M.A. Sahari, H. Mirzaei, **M. Kashaninejad** and M. Molaei. 2022. Evaluation of the effect of gamma and microwave irradiation and high temperature on the antioxidant properties of the *Avicennia marina* leaf extract, *Radiation Physics and Chemistry*, 193, 109970.
 7. Taheri, A. and **M. Kashaninejad**. 2022. Rheological properties for determining the interaction of soluble cress seed mucilage and β -lactoglobulin nanocomplexes under sucrose and lactose treatments, *Food Chemistry*, 378, 1323133.
 8. Rahimi, D., M. Hasani and **M. Kashaninejad**. 2021. Effects of Infrared cooking techniques and Balangu (*Lallemantia royleana*) gum concentration on quality characteristics and stress relaxation of chicken nugget, *Journal of Food and Bioprocess Engineering*, 4, 1, 26-36.
 9. Taheri, A., **M. Kashaninejad**, M. Tamadon and S.M. Jafari. 2021. Comparison of binary cress seed mucilage (CSM)/ β -lactoglobulin (BLG) and ternary CSG-BLG-Ca (calcium) complexes as emulsifiers: Interfacial behavior and freeze-thawing stability, *Carbohydrate Polymers*, 266,
 10. Taheri, A., **M. Kashaninejad**, M. Tamadon and S.M. Jafari. 2021. Vitamin D3 cress seed mucilage - β -lactoglobulin nanocomplexes: synthesis, characterization, encapsulation and simulated intestinal fluid in vitro release, *Carbohydrate Polymers*, 256, 15,.
 11. Sabbaghi, H., A.M. Ziaifar, and **M. Kashaninejad**. 2021. Simulation of fuzzy temperature controller during infrared dry blanching and dehydration of apple slices by intermittent heating method, *Iranian Food Science and Technology Research Journal*, 16, 6, 133-150.
 12. Salehi, F. and **M. Kashaninejad**. 2021. Influence of guar gum on texture profile analysis and stress relaxation characteristics of carrot sponge cake, *Journal of Food Biosciences and Technology*, 11, 1, 1-10.
 13. Vahedi Torshizi, M., Azadbakht and **M. Kashaninejad**. 2020. Application of the response surface method in the analysis of ohmic heating process performance in sour orange juice processing, *CIGR*, 22 (3), 250-261.

14. Vahedi Torshizi, M., M. Azadbakht and **M. Kashaninejad**. 2020. A study on the energy and exergy of ohmic heating (oh) process of sour orange juice using an Artificial Neural Network (ANN) and Response Surface Methodology (RSM), *Food Science and Nutrition*, 8, 4432–4445.
15. Aghajanzadeh, S., M. Ganjeh, S.M. Jafari, **M. Kashaninejad** and A.M. Ziaifar. 2020. Prediction of the changes in physicochemical properties of key lime juice during IR thermal processing by artificial neural networks, *Journal of Food and Bioprocess Engineering*, 3 (2), 95-100.
16. Vahedi Torshizi, M., M. Azadbakht and **M. Kashaninejad**. 2020. Application of response surface method to energy and exergy analyses of the ohmic heating dryer for sour orange juice, *Fuel*, 278, 118261.
17. Asadi, S., M. Aalami, Sh. Shoeibi, **M. Kashaninejad**, M. Ghorbani and M. Delavar. 2020. Effects of different roasting methods on formation of acrylamide in pistachio. *Food Science and Nutrition*, 8, 2875–2881.
18. Purabdollah, H., A. Sadeghi, M. Ebrahimi, **M. Kashaninejad**, H.S. Tabarestani and J. Mohammadzadeh. 2020. Techno-functional properties of the selected antifungal predominant LAB isolated from fermented acorn (*Quercus persica*), *Journal of Food Measurement and Characterization*, 14, 1754-1764.
19. Shavandi, M., **M. Kashaninejad**, A. Sadeghi, M. Jafari, M. Hasani. 2020. Decontamination of *Bacillus cereus* in cardamom (*Elettaria cardamomum*) seeds by infrared radiation and modeling of microbial inactivation through experimental models. *Journal of Food Safety*, 40, 1, e12730.
20. Mahmoudi, M., M. Khomeiri, M. Saeidi, **M. Kashaninejad**, and H. Davoodi. 2019. Study of potential probiotic properties of Lactic Acid Bacteria isolated from raw and traditional fermented camel milk, *Journal of Agricultural Sciences and Technology*, 21(5), 1161-1172.
21. Saberi, M., A.M. Ziaifar, **M. Kashaninejad**, M. Aalami, H.O. Mirzaei, Kh. Ghorbani and S. Aghajanzadeh. 2019. Prediction of the physicochemical properties of quince puree during thermal treatment using M5 decision tree, *Journal of Food and Bioprocess Engineering*, 2 (2), 139-146.
22. Rezaei, R., M. Khomeiri, **M. Kashaninejad**, M. Mazaheri-Tehrani and M. Aalami. 2019. Potential of β -d-glucan to enhance physicochemical quality of frozen soy yogurt at different aging conditions, *Iranian Food Science and Technology Research Journal*, 15(3), 1-12.
23. Vahedi Torshizi, M., M. Azadbakht and **M. Kashaninejad**. 2019. Investigation of experiment data and sensitivity coefficient data with artificial neural network in the ohmic heating process for sour orange juice, *Carpathian Journal of Food Science and Technology*, 11 (3), 15-27.

24. Mohammadi, Z., **M. Kashaninejad**, A.M. Ziaifar and M. Ghorbani. 2019. Peeling of kiwifruit using infrared heating technology: a feasibility and optimization study, *LWT- Food Science and Technology*, 99, 128-137.
25. Bagheri, H., **M. Kashaninejad**, A.M. Ziaifar and M. Aalami. 2019. Textural, color and sensory attributes of peanut kernels as affected by infrared roasting method, *Information Processing in Agriculture*, 6(2), 255-264.
26. Mashkour, M., Y. Maghsoudlou, **M. Kashaninejad** and M. Aalami. 2018. Iron fortification of whole potato using vacuum impregnation technique with a pulsed electric field pretreatment, *Potato Research*, 61, 4, 375-389.
27. Hemmati, F., M. Jafari, **M. Kashaninejad** and M. Barani. 2018. Synthesis and characterization of cellulose nanocrystals derived from walnut shell agricultural residues, *International Journal of Biological Macromolecules*, 120, 1216-1224.
28. Mosayebi, M., **M. Kashaninejad** and L. Najafian. 2018. Optimizing and sensory properties of Infrared-hot air roasted sunflower kernels using response surface methodology, *Journal of Food Quality*, Article ID 4186050, doi.org/10.1155/2018/4186050, 14 pages.
29. Hosseini Ghaboos, S.H., S.M. Seyedain Ardabili and **M. Kashaninejad**. 2018. Physico-chemical, textural and sensory evaluation of sponge cake supplemented with pumpkin flour, *International Food Research Journal*, 25(2), 854-860.
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33. Mashkour, M., Y. Maghsoudlou, **M. Kashaninejad** and M. Aalami. 2018. Effect of ultrasound pretreatment on iron fortification of potato using vacuum impregnation, *Journal of Food Processing and Preservation*, doi.org/10.1111/jfpp.13590 . 42(5),
34. Salehi, F. and **M. Kashaninejad**. 2018. Texture profile analysis and stress relaxation characteristics of quince sponge cake, *Journal of Food Measurement and Characterization*, 12(2), 1203-1210.
35. Salehi, F. and **M. Kashaninejad**. 2018. Effect of thermal treatments on rheological behavior of Basil seed (*Ocimum basilicum*) and Balangu seed (*Lallemantia royleana*) gums, *Journal of Food Biosciences and Technology*, 8(1), 35-46.

36. Jamali, S.N., **M. Kashaninejad**, A. Asadi, M. Aalami and M. Khomeiri. 2018. Kinetics of peroxidase inactivation, color and temperature changes during pumpkin (*Cucurbita moschata*) blanching using infrared heating, *LWT- Food Science and Technology*, 93, 456-462.
37. Bagheri, H. and **M. Kashaninejad**. 2018. Kinetic modeling of mass transfer during roasting of soybeans using combined Infrared-hot air heating, *Journal of Food Biosciences and Technology*, 8(1), 1-12.
38. Rahbari, M., N. Hamdami, H. Mirzaei, S.M. Jafari, **M. Kashaninejad** and M. Khomeiri. 2018. Effects of high voltage electric field thawing on the characteristics of chicken breast protein, *Journal of Food Engineering*, 216, 98-106.
39. Rahimi, D., **M. Kashaninejad**, A.M. Ziaifar and A. Sadeghi Mahoonak. 2018. Effect of infrared final cooking on some physico-chemical and engineering properties of partially fried chicken nugget, *Innovative Food Science and Emerging Technologies*, 47, 1-8.
40. Aghajanzadeh, S., **M. Kashaninejad** and A.M. Ziaifar. 2017. Cloud stability of orange juice as affected by pectin methylesterase during come up time: Approached through fractal dimension, *International Journal of Food Properties*, 2508-2519.
41. Rezaei, R., M. Khomeiri, **M. Kashaninejad**, M. Alami and M. Mazaheri. 2017. Steady and dynamic rheological behaviour of frozen soy yogurt mix affected by resistant starch and β -glucan, *International Journal of Food Properties*, 20(3), 2688-2695.
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43. Salimi, A., Y., Maghsoudlou, M. Jafari, A. Sadeghi Mahoonak, **M. kashaninejad** and A.M. Ziaifar. 2017. Stabilizing O/W emulsion by soy protein concentrate + maltodextrin and optimizing the process by using response surface methodology, *Food Science and Technology*, 5(5): 97-105
44. Salehi, F. and **M. Kashaninejad**. 2017. Effect of drying methods on textural and rheological properties of basil seed gum, *International Food Research Journal*, 24(5), 2090-2096.
45. Ebrahimi, M., M. Khomeiri, A. Masoudi-Nejad, A. Sadeghi, B. Sadeghi and **M. Kashaninejad**. 2017. Inhibitory effects of lactic acid bacteria isolated from traditional fermented foods against aflatoxigenic *Aspergillus* spp., *Comparative Clinical Pathology*, 26(5), 1083-1092.
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- response surface methodology, *Journal of Agricultural Sciences and Technology*, 19, 323-333.
47. Ramzi, M., **M. Kashaninejad**, F. Salehi, A.R. Sadeghi and S.M.A. Razavi. 2017. Rheological and physicochemical properties of honeys as a function of temperature, concentration and moisture content, *Journal of Food Biosciences and Technology*, 7(2), 35-48.
 48. Salehi, F. and **M. Kashaninejad**. 2017. The Effect of quince powder on rheological properties of batter and physico-chemical and sensory properties of sponge cake, *Journal of Food Biosciences and Technology*, 7(1), 1-8.
 49. Kashaninejad, M., S.M.A. Razavi, M. Mazaheri, and **M. Kashaninejad**. 2017. Effect of extrusion conditions and storage temperature on texture, colour and acidity of butter, *International Journal of Dairy Technology*, 70(1), 102-109.
 50. Salehi, F., **M. Kashaninejad** and A. Jafarianlari. 2017. Drying kinetics and characteristics of combined infrared-vacuum drying of button mushroom slices, *Heat and Mass Transfer*, 53(5), 1751-1759.
 51. Kashaninejad, M., S.M.A. Razavi, M. Mazaheri, and **M. Kashaninejad**. 2017. Fatty acid composition, rheological and thermal properties of butter from sheep's and omega-3 cow's milks, *Iranian Food Science and Technology Research Journal*, 13(3), 66-79.
 52. Aidani, E., M.H. Hadad Khodaparast and **M. Kashaninejad**. 2017. Experimental and modeling investigation of mass transfer during combined infrared-vacuum drying of Hayward kiwifruits, *Food Science & Nutrition*, 5(3), 596-601.
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 56. Aghajanzadeh, S., **M. Kashaninejad** and A.M. Ziaiiifar. 2016. Effect of infrared heating on degradation kinetics of key lime juice physicochemical properties, *Innovative Food Science and Emerging Technologies*, 38, 139-148.
 57. Salehi, F., **M. Kashaninejad**, F. Asadi and A. Najafi. 2016. Improvement of quality attributes of sponge cake using infrared dried button mushroom, *Journal of Food Science and Technology*, 53(3), 1418-1423.
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- permeate flux and fouling resistances using response surface methodology, *Iranian Food Science and Technology Research Journal*, 12(3), 350-361.
59. Aghajanzadeh, S., A.M. Ziaifar, **M. Kashaninejad**, Y. Maghsoudlou and E. Esmailzadeh. 2016. Thermal inactivation kinetic of pectin methylesterase and cloud stability in sour orange juice, *Journal of Food Engineering*, 185, 72-77.
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- and maltodextrin and optimization by response surface methodology. *Journal of Dispersion Science and Technology*, 36(2), 274-283.
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30. Rafiee, S. and **M. Kashaninejad**. 2005. Transient moisture gradients in pistachio nut with finite element method. IV International Symposium on Pistachio and Almonds, 22- 25 May, Tehran, Iran.
31. Rafiee, S. and **M. Kashaninejad**. 2005. Pistachio nut moisture simulation during drying with high temperature finite element method. IV International Symposium on Pistachio and Almonds, 22- 25 May, Tehran, Iran.
32. Rafiee, S. and **M. Kashaninejad**. 2005. Pistachio nut moisture modeling during drying with low temperature. IV International Symposium on Pistachio and Almonds, 22- 25 May, Tehran, Iran.
33. Rafiee, S. and **M. Kashaninejad**. 2005. Simulation of moisture diffusion within pistachio nut during drying with high temperature. IV International Symposium on Pistachio and Almonds, 22- 25 May, Tehran, Iran.
34. **Kashaninejad, M.** and Y. Maghsoudlou. 2005. Prediction drying characteristics and physical properties of pistachio nuts and kernel with computer program. International Workshop and Symposium on Industrial Drying, 20-23 Dec., Mumbai, India.
35. Maghsoudlou, Y. and **M. Kashaninejad**. 2005. Effect of different blanching and steeping pre-treatment on the quality of dehydrated mushroom slices.

- International Workshop and Symposium on Industrial Drying, 20-23 Dec., Mumbai, India.
36. **Kashaninejad, M.**, L. G. Tabil and B. Crerar. 2003. Drying characteristics of purslane (*Portulaca Oleraceae* L.). ASAE Annual International meeting, 27-30 July, 2003, Las Vegas, Nevada, USA.
 37. **Kashaninejad, M.**, A. Mortazavi, A. Safekordi and L. G. Tabil. 2003. Evaluation of mathematical models for describing thin layer drying of Pistachio Nuts. 2nd Nordic Drying Conference, June 25-27, Copenhagen, Denmark.
 38. **Kashaninejad, M.**, A. Mortazavi, A. Safekordi and L. G. Tabil. 2003. Physical and aerodynamic properties of Pistachio Nuts and kernels, CSAE/SCGR Annual Conference, 6-9 July, Ste. Anne de Bellevue, Quebec, Canada.
 39. **Kashaninejad, M.**, A. Mortazavi, A. Safekordi and L. G. Tabil. 2003. Modeling and drying characteristics of Pistachio Nuts. 3rd Asia-Pacific Drying Conference, 1-3 Sep., Bangkok, Thailand.
 40. **Kashaninejad, M.**, A. Mortazavi, A. Safekordi and L. G. Tabil. 2002. Comparison of different Pistachio Nuts dryers, ASAE/CSAE North Central Intersectional Conference, 27-28 September, Saskatoon, Saskatchewan, Canada

ACADEMIC TEACHING EXPERIENCE:

- Principles of Food Engineering (Bachelor's degree course)
- Design of Experiments in Food Science (Bachelor's degree course)
- Physical Properties of Foods (Master's degree course)
- Advanced Statistics in Food Science (Master's degree course)
- Food Rheology (Ph.D. course)

SERVICE AND PROFESSIONAL MEMBERSHIP:

- **Management**
 - Vice President for Educational Affairs, 2016- Present, Gorgan University of Agricultural Sciences and Natural Resources, Iran.
 - Vice President for Social & Cultural Affairs, 2013- 2016, Gorgan University of Agricultural Sciences and Natural Resources, Iran.
 - Director of International Relations, 2011-2013, Gorgan University of Agricultural Sciences and Natural Resources, Iran.
 - Director of Research Affairs, 2006-2008, Gorgan University of Agricultural Sciences and Natural Resources, Iran.

- Head of Department, 2004-2006, Department of Food Science & Technology, Gorgan University of Agricultural Sciences and Natural Resources, Iran.
 - Research Assistant, 1997-1998, Food Industries Research Center of Jihad Daneshgahi, Mashhad, Iran
 - Research Assistant, 1996-1997, Industrial and Scientific Research Organization of Khorasan, Iran
- **Work Experience**
 - Professor, 2015- Present, Department of Food Process Engineering, Gorgan University of Agricultural Sciences and Natural Resources, Iran.
 - Research Associate, 2009-2011, Department of Chemical & Biological Engineering, University of Saskatchewan, Canada
 - Visiting Fellow, 2008- 2009, Department of Food Science, Cornell University, USA
 - Associate Professor, 2007- 2015, Department of Food Process Engineering, Gorgan University of Agricultural Sciences and Natural Resources, Iran.
 - Assistant Professor, 2003- 2007, Department of Food Science & Technology, Gorgan University of Agricultural Sciences and Natural Resources, Iran.
 - Visiting Scholar, 2002- 2003, Department of Agricultural & Bioresource Engineering, University of Saskatchewan, Canada
- **Editorial Board**
 - Journal of Food Processing and Preservation, Gorgan University of Agricultural Sciences and Natural Resources, Iran
 - Iranian Journal of Food Science and Technology, Ferdowsi University of Mashhad, Iran
 - Associate Editor, Journal of Food Processing and Preservation, Gorgan University of Agricultural Sciences and Natural Resources, Iran
 - Innovative Food Technologies, Iranian Research Organization for Science and Technology, Iran

AWARDS:

- Educational excellence award of the year, 2023, Gorgan University of Agricultural Sciences and Natural Resources.
- Outstanding researcher of the year, 2006, 2007, 2009, 2015, 2016, 2018, 2019 and 2022. Gorgan University of Agricultural Sciences and Natural Resources.
- Distinguished paper award, 2005, 2nd International conference on Innovation in Food Processing Technology and Engineering (AIT-Thailand).

- International Foundation for Science (IFS) Research Grant, 2005, Sweden.
- Book festival award, 2004, Amir Kabir University.
- Kharazmi youth festival award, 2004, Awarded by the Ministry of Science, Research and Technology of Iran.
- Iranian elite foundation award, 2003 & 2004.
- Outstanding researcher of Golestan province award, 2004.
- Research scholarship, 2002, Awarded by the Ministry of Science, Research and Technology of Iran.
- Outstanding Iranian student award, 2003, Awarded by the President of Iran.
- Commendation for top Ph.D. Thesis, 2003, 4th Festival of Ferdowsi University of Mashhad.
- Book festival award, 2001, Tehran University.
- Honor student award, 1999, Ferdowsi University of Mashhad.

LANGUAGES:

- Persian: Mother tongue.
- English: Read, write and speak fluently.
- Arabic: Read and write.



Gorgan University of Agricultural
Sciences & Natural Resources