



## PERSONAL INFORMATION:

**Full Name:** Hoda Shahiri Tabarestani

**Nationality:** Iranian

**Academic Level:** Ph.D. (Assistant professor)

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## EDUCATION:

**Ferdowsi University of Mashhad (FUM)**, Agriculture Faculty, Department of Food Science & Technology, Mashhad, Iran

❖ Ph.D., Food Technology, 2010-2015

Thesis: E-spun Cellulose Acetate Nanofiber Containing *Froriepia subpinnate* Extract/ White-cheek Shark (*Carcharhinus dussumieri*) Fish Skin Gelatin Nanocomposite Edible Films: Fabrication, Structure and Characteristics

**Gorgan University of Agricultural Sciences & Natural Resources (GUASNR)**, Faculty of Food Science, Department of Food Science & Technology, Gorgan, Iran

❖ Master of Science (M.Sc.), Food Technology, 2006-2008

Thesis: Optimization of Gelatin Extraction Conditions from Rainbow Trout (*Onchorhynchus mykiss*) Skin

**Gorgan University of Agricultural Sciences & Natural Resources (GUASNR)**, Faculty of Food Science, Department of Food Science & Technology, Gorgan, Iran

❖ Bachelor's degree, Food Technology, 2002-2006

## RESEARCH INTEREST:

- ❖ Food Hydrocolloids (Chemical and Functional Properties)
- ❖ Food Biopolymers (Interactions and Modification)
- ❖ Food Nanotechnology
- ❖ Electrospun functional materials for food packaging applications
- ❖ Encapsulation of bioactive compounds
- ❖ Utilization of by-products in food industry

## PUBLICATION:

### 2023

- Alvand M; Sadeghi Mahoonak A.R; Ghorbani M; [Shahiri Tabarestani H](#); and Kaveh SH. 2023. Effect of enzyme type and hydrolysis time on antioxidant properties of hydrolyzed Turkmen melon seed protein. *Journal of Innovation in Food Science and Technology (Iran)*, 15 (3), 99-112.
- Jafari koshkghazi F; Sadeghi A.R; Alami M; [Shahiri Tabarestani H](#); and Rahimi Galogahi D. 2023. Evaluation of probiotic and antifungal properties of the selected yeast isolated from fermented black rice. *Journal of Food Microbiology (Iran)*, 10.30495/jfm.2022.1946146.1749.

### 2022

- Tavasoli S; Maghsoudlou Y; Jafari SM, and [Shahiri Tabarestani H](#). 2022. Improving the emulsifying properties of sodium caseinate through conjugation with soybean soluble polysaccharides. *Food Chemistry*. 377, 131987
- Rahimipanah M; Sadeghi Mahoonak A; Ghorbani M; [Shahiri Tabarestani H](#); and Nabi Meybodi M. 2022. Expeller-pressed pomegranate seed (*Punica granatum* L.) as a protein source for the production of antioxidant peptides. *International Journal of Peptide Research and Therapeutics*. 28(4), 122.
- Arabmofrad S; Jafari SM; Ziaifar AM; [Shahiri Tabarestani H](#); and Bahlakeh G. 2022. Investigation of physico-chemical properties of montmorillonite modified with cationic surfactant. *Journal of food science and technology (Iran)*. 19 (124), 347-357.
- Shahiri Tabarestani P; Kashiri M; Maghsoudlou Y; [Shahiri Tabarestani H](#); and 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*. 57(7), 3982-3989.
- Purabdollah H; Sadeghi A.; Ebrahimi M; Kashaninejad M; [Shahiri Tabarestani H](#); and Mohamadzadeh J. 2022. Evaluation of probiotic and antifungal properties of the predominant LAB isolated from fermented acorn (*Quercus persica*). *Journal of Food Science and Technology (Iran)*. 19 (124), 171-183.
- Bagheri Z; Forouzeh M R; Mazandarani M; [Shahiri H](#); and Atashi S. 2022. Investigation on changes in some quantitative, morphological and physiological parameters of (*Verbascum thapsus*) in various elevation classes in Hezar Jarib. *Journal of Rangeland (Iran)*. 16 (1), 108-123.
- Alehosseini E; [Shahiri Tabarestani H](#); Kharazmi M. S; and Jafari S.M. 2022. Physicochemical, thermal, and morphological properties of chitosan nanoparticles produced by ionic gelation. *Foods*, 11(23), 3841.
- Norian Behfar S; Kashiri M; Maghsoudlou Y; Khomeiri M; and [Shahiri Tabarestani H](#). 2022. Evaluation of the effect of xanthan gum and chia seed flour on the physical stability, textural and rheological properties of dairy spread containing samanou powder. *Food Processing and Preservation Journal (Iran)*, 14 (1), 99-115.
- Khosravi larijany M; Sadeghi Mahoonak A; Ghorbani M; and [Shahiri Tabarestani H](#). 2022. Optimization of enzymatic hydrolysis conditions of cantaloupe (*Cucumis melo*

- var cantalupensis*) seed protein concentrate to achieve maximum antioxidant activity. *Iranian Journal of Food Science and Technology (FSCT)*, 19 (124), 285-302.
- Izanloo I; Sadeghi Mahoonak A.R; [Shahiri Tabarestani H](#); Mazloomi S.N; and Rashidi M. 2022. Optimization of production of hydrolyzed protein with antioxidant properties from edible mushroom (*Agaricus bisporus*). *Food Processing and Preservation Journal (Iran)*, 14 (3), 55-78.
- Forouzeh M A; Sharifian A; Yeganeh H; and [Shahiri Tabarestani H](#). 2022. Evaluation of antioxidant activity, phenolic, and flavonoid content of *Tussilago farfara* L. in different altitudes and phenological stages. *Journal of Ilam University of Medical Sciences (Iran)*, 30 (4), 15-26.

## 2021

- Hoseyni S.Z; Jafari S.M; [Shahiri Tabarestani H](#); Ghorbani M; Assadpour E; and Sabaghi M. 2021. Release of catechin from Azivash gum-polyvinyl alcohol electrospun nanofibers in simulated food and digestion media. *Food hydrocolloids*. 112, 106366.
- Kashiri M; Dehghani M; Maghsoudlou Y; Ghorbani M; [Shahiri Tabarestani H](#); and Hassania M. 2021. Investigation the effect of Oleic acid and Beeswax on physical and functional properties of emulsion films based on fine wheat powder. *Journal of food science and technology (Iran)*. 18(118), 93-105.
- Alehosseini E; Jafari S.M; and [Shahiri Tabarestani H](#). 2021. Production of d-limonene-loaded Pickering emulsions stabilized by chitosan nanoparticles. *Food Chemistry*. 354, 129591.
- Yazdani F; Raftani Amiri Z; and [Shahiri Tabarestani H](#). 2021. Preparation of low calorie sour tea jelly using stevia and gelatin of chicken skin-evaluation of the product. *Journal of Food Technology and Nutrition (Iran)*. 18, 55-68.
- Mohajer Khorasani S; Aalami M; Kashaninejad M; and [Shahiri Tabarestani H](#). 2021. Effect of adding millet flour and Xanthan gum on the physicochemical and sensorial properties of gluten-free cake. *Journal of Food Processing and Preservation (Iran)*. 13 (1), 57-70.
- Alehosseini E; Jafari SM; and [Shahiri Tabarestani H](#). 2021. Evaluating the performance of artificial neural networks (ANNs) for predicting the physical, rheological, and colorimetric properties of chitosan nanoparticles (CSNPs). *Iranian Journal of Food Science and Technology*. 18 (113), 77-90.
- Poursaeid M; [Shahiri Tabarestani H](#); and Aghajanzadeh Souraki S. 2021. Evaluation of technological and sensory properties of low-fat beef burger containing Madwort (*Alyssum homolocarpum*) seed gum as fat replacer. *Food Processing and Preservation Journal (Iran)*. 13 (2), 79-94.
- Bagheri Z; Foroozeh M; Mazandarani M; [Shahiri H](#); Atashi S. 2021. The effect of height, solvent, plant organs and extraction method on some phytochemical properties of *Verbascum speciosum schard* In Chaharbagh rangelands, Golestan province. *Journal of Rangeland (Iran)*. 15 (1), 84-97.

## 2020

- Mohajer Khorasani S; Alami M; Kashaninezhad M; and [Shahiri Tabarestani H](#). 2020. Comparison of the effect of microwave treatment of millet grain and the addition of xanthan gum on the characteristics of the batter and the physicochemical and sensorial properties of gluten-free cake. *Journal of Food Research (Iran)*. 30 (3), 169-187.
- Purabdollah H; Sadeghi A; Ebrahimi M; Kashaninejad M; [Shahiri Tabarestani H](#); and Mohamadzadeh J. 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.
- Rostamabadi H; Assadpour E; [Shahiri Tabarestani H](#); Falsafi S.R; and Jafari S.M. 2020. Electrospinning approach for nanoencapsulation of bioactive compounds: Recent advances and innovations. *Trends in Food Science and Technology*, 100, 190-209.
- Hoseyni S.Z; Jafari S.M; [Shahiri Tabarestani H](#); Ghorbani M; Assadpour E; and Sabagh M. 2020. Production and characterization of catechin-loaded electrospun nanofibers from Azivash gum- polyvinyl alcohol. *Carbohydrate Polymers*. 235, 115978-115979.

## 2019

- Hoseyni SZ; Jafari SM; [Shahiri Tabarestani H](#); Ghorbani M; Assadpour E. 2019. Effect of solution parameters on morphology and formation of electrospun nanofibers from Azivash (*Corchorus olitorius* L) leaf gum-polyvinyl alcohol. *Journal of Food Science and Technology (Iran)*. 16 (87), 353-368.
- Mohajer khorasani S; Alami M, Kashaninejad M; and [Shahiri Tabarestani H](#). 2019. Comparison of the effect of heat-moisture treatment of millet grain and addition of xanthan gum on the characteristics of the batter and physicochemical and sensory properties. *Journal of Food Science and Technology (Iran)*. 16 (90), 229-244.
- Mojaverian SP; Raftani Amiri Z; and [Shahiri Tabarestani H](#). 2019. Sensory parameters evaluation of ginger gummy confection by surface response methods and principal components analysis. *Food Engineering Research (Iran)*. 18 (66), 21-36.
- Karami F; Aalami M; Sadeghi Mahoonak A; and [Shahiri Tabarestani H](#). 2019. Evaluation of functional properties of millet flour ready for use in gluten-free cookie formulations based on rice flour. *Journal of Food Science and Technology (Iran)*. 16 (87), 1-15.
- Mohajerkhorasani S; Alami M; Kashaninejad M; and [Shahiri Tabarestani H](#). 2019. Increasing the shelf life of millet flour by using heat-moisture and microwave treatments. *Journal of Food Science and Technology (Iran)*. 16 (86), 83-93.
- Karami F; Aalami M; Sadeghi Mahoonak A; and [Shahiri Tabarestani H](#). 2019. Effect of heat-moisture treatment of proso millet grain on physicochemical properties of flour and produced cookies. *Journal of Food Science and Technology (Iran)*. 16 (88), 185-200.

## 2009-2018

- Yazdani F; Raftani Amiri Z; and [Shahiri Tabarestani H](#). 2018. Optimization of pre-treatment conditions for producing gelatin from chicken skin by response surface methodology. *Innovative Food Technologies (Iran)*. 5 (3), 415-426.
- Mojaverian SP; Raftani Amiri Z; and [Shahiri Tabarestani H](#). 2018. Optimization of ginger gummy confection formulation based on chicken feet and grape concentrate using response surface methodology (RSM). *Journal of Food Science and Technology (Iran)*.15 (82), 319-334.
- Barekati M; Beigmohammadi Z; and [Shahiri Tabarestani H](#). 2018. Study on the quality of low-fat chicken burger formulated by carboxy methyl cellulose and potato starch. *Food Engineering Research (Journal of Agricultural Engineering Research)*. 17 (64), 1-14.
- [Shahiri Tabarestani H](#); Sedaghat N; Jahanshahi M; Motamedzadegan A; & Mohebbi M. 2017. Development of optimized edible packaging based on white-cheek shark (*Carcharhinus dussumieri*) skin gelatin biopolymer: Mechanical, water vapor permeability, and structural properties. *Journal of Aquatic Food Product Technology*. 26(10), 1244-1258.
- [Shahiri Tabarestani H](#); Sedaghat N; Jahanshahi M; Motamedzadegan A; & Mohebbi M. 2016. Physicochemical and rheological properties of white-cheek shark (*Carcharhinus dussumieri*) skin gelatin. *International Journal of Food Properties*. 19(12), 2788-2804.
- [Tabarestani H.S](#); Maghsoudlou Y; Motamedzadegan A; & Sadeghi Mahoonak A.R. 2014. Effect of pretreatment conditions on physicochemical properties of rainbow trout skin gelatin. *Journal of Aquatic Food Product Technology*. 23 (1), 14-24.
- [Shahiri Tabarestani H](#) & Mazaheri Tehrani M. 2014. Optimization of physicochemical properties of low-fat hamburger formulation using blend of soy flour, split-pea flour and wheat starch as part of fat replacer system. *Journal of Food Processing and Preservation*. 38(1), 278-288.
- [Tabarestani H.S](#); Maghsoudlou Y; Motamedzadegan A; & Sadeghi Mahoonak A.R. 2012. Study on some properties of acid-soluble collagens isolated from fish skin and bones of rainbow trout (*Onchorhynchus mykiss*). *International Food Research Journal*.19 (1).251-257.
- Rostanzad H; Shabanpour B; Shabani A; and [Shahiri H](#). 2011. Enhancement of the storage quality of frozen Persian sturgeon fillets by using of ascorbic acid. *International Food Research Journal*.18 (1).109-116.
- [Tabarestani H.S](#); Maghsoudlou Y; Motamedzadegan A; & Sadeghi Mahoonak, A.R. 2010. Optimization of physico-chemical properties of gelatin extracted from fish skin of rainbow trout (*Onchorhynchus mykiss*). *Bioresource Technology*. 101(15), 6207-6214.
- Ovissipour M; Abedian A; Motamedzadegan A; Rasco B; Safari R; & [Shahiri H](#). 2009. The effect of enzymatic hydrolysis time and temperature on the properties of protein hydrolysates from Persian sturgeon (*Acipenser persicus*) viscera. *Food Chemistry*. 115(1), 238-242.



## Book Chapters

- Motamedzadgan A & Shahiri Tabarestani H. 2018. Chapter 36: Tomato Production, Processing, and Nutrition. In: Handbook of Vegetables and Vegetable Processing, 2nd Edition (M. Siddiq & M.A. Uebersax :Eds). Pp: 839-863. Wiley Publishing.
- Shahiri Tabarestani H & Jafari S.M. 2019. Chapter 2: Production of Food Bioactive-Loaded Nanofibers by Electrospinning. In: Nanoencapsulation in the Food Industry, vol. 3: Nanoencapsulation of Food Ingredients by Specialized Equipment. Pp: 31-105, Elsevier.

## ACADEMIC TEACHING EXPERIENCE:

- ❖ **B.Sc.** (Food chemistry, Biochemistry, Industrialization of Iranian traditional food products, Internship I, Internship II)
- ❖ **M.Sc.** (Lipid chemistry, Chemical and functional properties of food component, Physical chemistry of food processes, Seminar I, Seminar II)
- ❖ **Ph.D.** (Interactions in food, Advanced extraction and purification method)

## SERVICE AND PROFESSIONAL MEMBERSHIP:

- ❖ Member of Iranian Food Science and Technology Association, Tehran, Iran
- ❖ Member of Agriculture and Food Security Committee, GUASNR, Gorgan, Iran

## AWARDS:

- ❖ Distinguished educational faculty member (GUASNR) 2022
- ❖ Selected as the top faculty member with the highest scientific growth rate (Department of Food Science & Technology) and the most qualitative ISI paper (GUASNR) 2021
- ❖ First rank consultant professor of student scientific associations (GUASNR HARKAT FESTIVAL) 2020
- ❖ Honor Ph.D. student (FUM) 2015
- ❖ Honor M.Sc. student (GUASNR) 2008
- ❖ First rank Bachelor's graduates (GUASNR) 2006

## LANGUAGES:

- ❖ Persian: Native
- ❖ English: Upper-intermediate