



PERSONAL INFORMATION:

Full Name: Ali Asghari

Nationality: Iranian

Academic Level: Assistant professor

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EDUCATION:

Sabbatical: Dalhousie University (2021-2022)

Sabbatical: The University of Queensland (2015)

Ph.D. Agricultural and biosystems engineers, University of Tehran (2004-2009).

M.Sc. Mechanical Engineering of Agricultural Engineering, University of Tehran (2000-2002).

B.Sc. Agricultural Engineering - Power and Machinery, University of Mashhad (1996-2000)

RESEARCH INTEREST:

At the moment I am interested in using image processing techniques in agricultural topics, postharvest and drying of food, food processing.

PUBLICATION:

Mahdi, S., Asghari, A., Ghobadian, B., Dehghani Soufi, M., Satari, B., Gorjian, S., & Khanian-Najaf-Abadi, M. (2023). Potential of Pistacia atlantica mutica (Baneh) oil as a biodiesel feedstock using ultrasonic-assisted intensification process. *Biofuels*, 1-7.

Kalantari, D., Jafari, H., Kaveh, M., Szymanek, M., Asghari, A., Marczuk, A., & Khalife, E. (2022). Development of a machine vision system for the determination of some of the physical properties of very irregular small biomaterials. *Int. Agrophys*, 36, 27-35.

Kalantari, D., Naji-Tabasi, S., Kaveh, M., Azadbakht, M., Majnooni, M., Khorshidi, Y., Asghari, A., & Khalife, E. (2022). Drying kinetics and shrinkage rate of thin-sliced pears in different drying stages. *Journal of Food Process Engineering*, e14264.

Mahmoodi, M. J., Azadbakht, M., Asghari, A., & Dastar, B. (2022). Ultraviolet and infrared rays effects on some mechanical properties of oil-stained eggshells using response surface methods. *Iran Agricultural Research*, 40(2), 9-15.

Nazarpour, M., Taghizadeh-Alisaraei, A., Asghari, A., Abbaszadeh-Mayvan, A., & Tatari, A. (2022). Optimization of biohydrogen production from microalgae by response surface methodology (RSM). *Energy*, 253, 124059.

Rokhbin, A., Azadbakht, M., & Asghari, A. (2021). The effect of ohmic heat process on thermal properties of green bean seed. *Journal of Food Process Engineering*, 44(4), e13659.

Noshad, F., Asghari, A., Azadbakht, M., & Ghasemnezhad, A. (2020). Comparison of different Magnetic Resonance Imaging (MRI) protocols from Quince fruit. *Iranian Journal of Biosystems Engineering*, 51(3), 539-549.

Mahmoodi, M. J. M., Azadbakht, M., Asghari, A., & Dastar, B. (2020). Evaluation of the effect of UV light on the biochemical properties of egg internal contents using the response surface method. *Innovative Food Technologies*, 7(3), 365-378.

Mehdi, S., Asghari, A., Ghobadian, B., & Dehghani Soufi, M. (2020). Conversion of *Pistacia atlantica mutica* oil to trimethylolpropane fatty acid triester as a sustainable lubricant. *Biomass Conversion and Biorefinery*, 10, 139-148.

Razavi, M. S., Golmohammadi, A., Sedghi, R., & Asghari, A. (2020). Prediction of bruise volume propagation of pear during the storage using soft computing methods. *Food Science & Nutrition*, 8(2), 884-893.

Rokhbin, A., Azadbakht, M., & Asghari, A. (2020). The effect of ohmic heat process on thermal properties of green bean pod. *Innovative Food Technologies*, 8(1), 29-45.

Shakeri, L., Asghari, A., & Taghizadeh-Alisaraei, A. (2020). Modeling the effect of adding oxygen functionalized multi-walled carbon nanotube to diesel, biodiesel, and bioethanol fuel blends on performance and emission of a diesel engine using artificial neural network. *Fuel and Combustion*, 13(2), 103-116.

Torshizi, M. V., Asghari, A., Tabarsa, F., Danesh, P., & Akbarzadeh, A. (2020). Classification by artificial neural network for mushroom color changing under effect uv-a irradiation. *Carpathian Journal of Food Science & Technology*, 12(2).

Azadbakht, M., Jahanian, M., Asghari, A., & Nowrouzieh, S. (2020). Determination of the required force to pick cottonseed from four cotton varieties boll in three different harvesting time. *Agricultural Engineering International: CIGR Journal*, 22(1), 68-75.

Rokhbin, A., Azadbakht, M., & Asghari, A. (2019). The effect of ohmic heating process on some mechanical properties of green beans. *Journal of food science and technology (Iran)*, 16(95), 1-10.

Torshizi, M. V., Asghari, A., Tabarsa, F., Danesh, P., & Akbarzadeh, A. (2019). *Carpathian journal of food science and technology*.

Azadbakht, M., Vahedi Torshizi, M., & Asghari, A. (2019). Biological properties classification of pear fruit in dynamic and static loading using artificial neural network. *Innovative Food Technologies*, 6(4), 507-520.

Mahmoodi, M., Azadbakht, M., Asghari, A., & Dastar, B. (2019). Investigating the amount of resistance to break the eggshell under the influence of a strong magnetic field (MRI). *Poultry Science Journal*, 7(2), 101-108.

Jahanian, M., Azadbakht, M., Asghari, A., & Nowrozieh, S. (2019). Determination of boll picking force and energy in the four cotton variety.

Razavi, M. S., Asghari, A., Azadbakh, M., & Shamsabadi, H.-A. (2018). Analyzing the pear bruised volume after static loading by magnetic resonance imaging (MRI). *Scientia Horticulturae*, 229, 33-39.

Golchin, H., Asghari, A., & Razzaghi, M. H. (2018). Comparison of damages on three olive cultivars (*Olea europaea* L.) at different mechanized harvesting methods. *Journal of Plant Production Research*, 24(4), 65-77.

Khajavi, R., Shams Abadi, H. A., & Asghari, A. (2018). Evaluation some of quality characteristics during drying of watermelon seeds. *Innovative Food Technologies*, 5(2), 203-218.

Khalilian, S., ZIAIIFAR, A., Asghari, A., Kashaninejad, M., & Mohebbi, M. (2017). Effect of cooking pretreatment on frying process of eggplant and evaluation of kinetic of oil absorption and moisture changes of eggplant during deep fat frying and cooling period.

Khalilian, S., Ziaiifar, A. M., Asghari, A., Kashani-Nejad, M., & Mohebbi, M. (2017). Prediction of surface heat transfer coefficients and mass transfer kinetics of eggplant samples during deep fat frying by artificial neural network. *Iranian Food Science and Technology Research Journal*, 13(2), 333-345.

Khaliliyan, S., Ziaiifar, A. M., Asghari, A., & Mohebi, M. (2017). Effect of cooking pretreatment on frying process of eggplant and evaluation of kinetic of oil absorption and moisture changes of eggplant during deep fat frying and cooling period. *Journal of food science and technology (Iran)*, 14(62), 154-147.

Khorshidi, Y., Kalantari, D., & Asghari, A. (2017). Investigating the influence of drying temperature and air flow velocity on some qualitative specifications of the sliced pear during drying and employment of image processing technique. *Research and innovation in food science and technology*, 6(1), 87-102.

Mohamadi, N., & Kashani Nejad, M. (2017). Modeling the Thin Layer Drying of Date paste of Mozafati (*Phoenix dactylifera* L.). *Journal of Food Processing and Preservation*, 9(1), 37-52.

Akbarnejad, A., Azadbakht, M., & Asghari, A. (2017). Studies of the selected mechanical properties of banana (Cavendish Var.). *International Journal of Fruit Science*, 17(1), 93-101.

Amiri, E., Shams Abadi, H. A., Kashani Nejad, M., & Asghari, A. (2016). Drying behavior of corn seeds in a non-continuous rotary drum dryer. *Journal of food science and technology (Iran)*, 13(57), 67-76.

Yazdanpanah, G. M., Ziiaifar, A., Kashaninejad, M., & Asghari, A. (2015). Influence of osmotic dehydration on shrinkage air-dried potato with image processing.

Azadbakht, M., Asghari, A., & Akbarnejad, A. (2015). Determination of thermal properties of the Cavendish banana peel as a function of temperature and moisture. *Agricultural Engineering International: CIGR Journal*, 17(4), 369-378.

Hosseini, A., Jafari, S. M., Mirzaei, H., Asghari, A., & Akhavan, S. (2015). Application of image processing to assess emulsion stability and emulsification properties of Arabic gum. *Carbohydrate polymers*, 126, 1-8.

Darvishi, H., Asl, A. R., Asghari, A., Azadbakht, M., Najafi, G., & Khodaei, J. (2014). Study of the drying kinetics of pepper. *Journal of the Saudi Society of Agricultural Sciences*, 13(2), 130-138.

Bagherifard, A., Ghasemnezhad, A., & Asghari, A. (2013). Effect of different drying methods on quality of artichoke leaf.

Darvishi, H., Asl, A. R., Asghari, A., & Gazori, G. (2013). Mathematical modeling, moisture diffusion, energy consumption and efficiency of thin layer drying of potato slices. *Journal of Food Processing and Technology*, 4(3).

Ghasemnezhad, A., Bagherifard, A., & Asghari, A. (2013). Study on the effect of drying temperature on some phytochemical characteristics of Artichoke (*Cynara scolymus* L.) leaves.

Azadbakht, M., Darvishi, H., Rezaeiasl, A., & Asghari, A. (2012). Thin layer drying characteristics and modeling of melon slices (Cucumismelo). *Journal of Agricultural Technology*, 8(6), 1867-1880.

Azadbakht, M., Rezaei Asl, A., Asghari, A., & Gholikhani, A. (2012). Evaluation of drying processs of White mulberry using microwave oven. *Journal of Researches in Mechanics of Agricultural Machinery*, 1(2).

Asghari, A., Alimardani, R., Akram, A., & Karparvar, H. (2008). Effect of auger speed and air flow on discharge rate of bagasse. *Am.-Eur. J. Agric. Environ. Sci*, 3(5), 743-747.

ACADEMIC TEACHING EXPERIENCE:

Rheology of foods, Postharvest of agricultural products. Unit operations.

SERVICE AND PROFESSIONAL MEMBERSHIP:

Agricultural Machinery (Biosystem) and Mechanization in Iran

Iranian Society of Agricultural Machinery Engineering and Mechanization (ISAMEM)

LANGUAGES:

Persian, English, French

Gorgan University of Agricultural
Sciences & Natural Resources