

CURRICULUM VITAE

1-PERSONAL INFORMATION

First name(s) / Surname(s)	Nafiseh Zamindar
Address	Isfahan (Khorasgan) Branch Islamic Azad University, Jey St., 8155139998 , Isfahan, Iran
Telephone(s)	0098 3135354038 Mobile 0098 9131046359
E-mail(s)	n.zamindar@khuisf.ac.ir rzamindar@yahoo.com nafiseh.zamindar@gmail.com
Occupational field	Associate professor Department of Food Science and Technology

2-RESEARCH INTERESTS

My overall research interests lie in thermal processing using numerical models and laboratory experiments. In particular, I am interested in CFD studies on heating of solid-fluid canned foods. I have also some investigations on ohmic heating and minimally processed vegetables in Nano packaging containers and antibacterial effects of some essential oils.

3-EDUCATION AND TRAINING

Dates Title of qualification awarded Name and type of organization providing education and training	Feb. 19. 2011 Ph.D. in Food Science & Technology Isfahan University of Technology (IUT) Isfahan, Iran
Dates Title of qualification awarded Name and type of organization providing education and training	19/02/2003 Master of Science in Food Science & Technology Isfahan University of Technology (IUT) Isfahan, Iran
Dates Title of qualification awarded Name and type of organization providing education and training	21/07/2000 Bachelor of Science in Food Science & Technology Isfahan University of Technology (IUT) Isfahan, Iran

4-PUBLICATIONS

Ph.D. Thesis	<p>Ph.D Thesis Title: "Heat Transfer Modeling and Thermal processing of Two Iranian Foods in Semi Rigid Aluminum Container" Supervisor: Prof. Mohamad Shahedi</p>
Master of Science Thesis	<p>Master of Science Thesis Title: "The study of production of formulated potato chips from Agria and Marfona cultivars" Supervisors: Prof. Mohamad Shahedi Prof. Shahram Dokhani</p>

4-1- International Journal Papers

Row	Article title	Journal	Index	Publication Country	IF	Year	Vol	Co-Authors	DOI-Role
1	Effect of line, soaking and cooking time on water absorption, texture and splitting of red kidney beans	Journal of Food Science and Technology	ISI WOS	India	0.5			Nafiseh Zamindar M. Shahedi Baghekhandaan, Ali Nasirpour, Mahmoud Sheikhzeinoddin	Corresponding author DOI: 10.1007/s13197-011-0234-2
2	Phenolic content of selected sumac fruits from Iran, Extracted with different Solvents	Journal of chemical health risks		IRAN		2012	4	M. Bashash, M. Bolandi, N.Zamindar	
3	Evaluation of antioxidant activities of Iranian sumac (<i>R.coriaria L.</i>) fruit and spice extracts with different solvents	Journal of Food Measurement and Characterization	ISI WOS	USA	0.521	2014	8	Moein Bashash, Nafiseh Zamindar , Marzieh Bolandi	Corresponding author DOI: 10.1007/S11694-014-9182-7
4	Heat transfer simulation and retort program adjustment for thermal processing of wheat based Haleem in semi-rigid aluminum containers	Journal of Food Science and Technology	ISI WOS	India	1.241	2015	52	Hamed Vatankhah, Nafiseh Zamindar , Mohammad Shahedi Baghekhandaan	Advisor DOI: 10.1007/s13197-015-1764-9
5	Antifungal effect of cinnamon essential oil on <i>Byssochlamys fulva</i> in liquid medium and	Journal of food measurement and characterization	ISI WOS	USA	0.521	2015	2	Nafiseh Zamindar , Shayesteh Haraji, Monir Doudi	Corresponding author DOI: 10.1007/s11694-015-9267-y

	tomato sauce								
6	Geometry Simplification of Wrinkled Wall Semi-rigid Aluminum Containers in Heat Transfer Simulation	Journal of Agricultural Science and Technology	ISI WOS	IRAN	0.813	2016	18	H.Vatankhah, N.Zamindar , M.Shaheidi	Advisor Corresponding author DOI: 10.1007/s11694-016-9415-z
7	Antifungal activity of coriander (<i>Coriandrum sativum L.</i>) essential oil in tomato sauce	Journal of food measurement and characterization	ISI WOS	USA	0.536	2016	2	N.Zamindar , Mahsa Sadrarhami, Monir Douidi	Supervisor Corresponding author DOI: 10.1007/s11694-016-9341-0
8	Numerical simulation of transient temperature profiles for canned apple puree in semi-rigid aluminum based packaging during pasteurization	Journal of Food Science and Technology	ISI WOS	India	1.262	2016	53	Soraya Shafiekhani, Nafiseh Zamindar , Mohammad Hojatoleslami, Davood Toghraie	Supervisor Corresponding author DOI: 10.1007/s13197-016-2249-1
9	The effect of diverse treatments on biophysical characteristics of red kidney beans	Legume Research	ISI WOS	India	0.116	2016	4	Nafiseh Zamindar , Leila Mosaffa, Mehdi Amoheidari, Maryam Golabadi	Corresponding author DOI: 10.18805/lr.v39i4.11258
10	Numerical simulation of transient heat transfer for tomato paste in semi rigid aluminum container	Journal of food measurement and characterization	ISI WOS	USA	0.536	2017	2	Faezeh Farazbakht, Nafiseh Zamindar , Mohamad Hojatoleslami, Davood Toghraie	Supervisor Corresponding author DIO: 10.1007/s11694-016-9415-z
11	Antioxidant efficacy of soybean cake extracts in soy oil protection	Journal of Food Science and Technology	ISI WOS	India	1.797	2017	54	Nafiseh Zamindar , Moein Bashash, Farideh Khorshidi, Alireza Serjouie, Maryam Araj Shirvani, Hajar Abbasi, Ali Sedaghatdoost	Corresponding author DOI: 10.1007/s13197-017-2646-0
12	Evaluation of yogurt-like beverages made of potato starch waste and grape must	Journal of food measurement and characterization	ISI WOS	USA	1.181	2017	11	Nahid Saeedyzadeh, Nafiseh Zamindar , Mohammadsalar Pezeshkzadeh, Arezo Tahmourespour	supervisor Corresponding author DOI: 10.1007/s11694-017-9560-z
13	The effect of replacing egg yolk with sesame-peanut defatted meal milk on the physicochemical, colorimetry and rheological properties of low-cholesterol mayonnaise	Food Science & Nutrition	ISI WOS	USA	1.521	2018	6	Mahsa Karshenas, Mohammad Goli, Nafiseh Zamindar ,	Advisor DOI: 10.1002/fsn3.616
14	The Study on Substitution of Sesame and Peanut Defatted meal Milk with Egg Yolk on Rheological and Microstructural Properties of Low-cholesterol Mayonnaise	Food Science and Technology International	ISI WOS	England	1.081	2019 May 06		Mahsa Karshenas, Mohammad Goli, Nafiseh Zamindar	Advisor DOI: 10.1177/1082013219853931

15	Effect of Oleaster Flour, Active Gluten and Sucrose Replacement with Acesulfame Potassium and Isomaalt on Qualitative Properties of Functional Sponge Cake	Brazilian Journal of Food Technology	SCOP US	Brazilian		2019 Apr 05		Samaneh Babashahi Hajar Abbasi, Nafiseh Zamindar	Advisor DOI:
----	--	--------------------------------------	------------	-----------	--	-------------------	--	--	-----------------

4-2- International Conference

Row	Conference	Title	Date			Country	Co-Authors	Organized by
			day	month	year			
1	International Food Congress Novel Approaches in Food Industry	CFD Studies on Heating of Canned Food in Aluminum Based Semi Rigid Containers	26-29 /May/ 2011			Izmir Turkey	N. Zamindar, M. Shahedi Baghekhandan, M., Eilbeigi	Ege University Engineering Faculty Food Engineering Department
2	International Food Congress Novel Approaches in Food Industry	Heat transfer simulation and retort program adjustment for Thermal Processing of Wheat Based Heleem in Semi-Rigid Aluminum Containers	26-28/May/2014			Kusadasi Turkey	Nafiseh Zamindar Hamed Vatankhah Mohammad Shahedi	Ege University Engineering Faculty Food Engineering Department
3	International Food Congress Novel Approaches in Food Industry	Investigation of the possibility of fermented drink lactic acid production (<i>Lactobacillus plantarum</i> and <i>Lactobacillus casei</i>) by red grape juice and rice flour	26-28/May/2014			Kusadasi Turkey	Roya Mirmohammadi Seyed Hadi Razavi Nafiseh Zamindar	Ege University Engineering Faculty Food Engineering Department
4	International Food Congress Novel Approaches in Food Industry	Evaluation of the antioxidant activity of Soy oil Industry By-Product	26-28/May/2014			Kusadasi Turkey	Farideh Khorshidi Nafiseh Zamindar	Ege University Engineering Faculty Food Engineering Department
5	Innovations in Food Packaging, Shelf Life and Food Safety	Shelf life of minimally processed lettuce packed in modified atmosphere packaging treated with calcium lactate and heat shock, systeine, ascorbic acid and sodium hypochloite	15-17/Sep/2015			Munich Germany	N.Zamindar L.Akhbariye S.Nasiri M.Goli H.Abbasi	Elsevier Fraunhofer IVV
6	3rd international conference on recent innovations in Chemistry and Chemical Engineering	Microbial Characteristics of Grated Fresh Carrot in Polypropylene Film Containing Nano Bentonite during Storage	8/Sep/2016			Tehran Iran	Safiyeh Baghersad Nafiseh Zamindar Zahra Ghorbani Elahe Khosravi	TarbiatModares University
7	3rd international conference on recent innovations in Chemistry and Chemical Engineering	Physicochemical Characteristics of Grated Fresh Carrot in Polypropylene Film Containing Nano Bentonite during Storage	8/Sep/2016			Tehran Iran	Zahra Ghorbani Nafiseh Zamindar Safiyeh Baghersad Leila Khazdooz	TarbiatModares University
8	30th EFFoST International Conference	Modelin of ohmic heating patterns of sour cherry juice using computational fluid dynamics codes	28-30/Nov/2016			Vienna Austria	N.Zamindar N.Niknafs G.Asadi	The European Federation of Food Science and Technology
9	8th International Conference on Food Safety, Quality & Policy	Heat transfer modeling of canned vegetarian khoreshteh Bademjam (VKB) using computational fluid dynamics	27-28/Nov/2017			Dubai UAE	Vahideh Jalai Nafiseh Zamindar Shahram Dokhani	

10	Second International and 25th Iranian Congress on Food Science and Technology	Effect of <i>Oliver Decumbens Vent</i> and <i>Foetida</i> Essential Oil on the Physicochemical Properties of Turkey Breast Meat during an Acidic Marination	25-26/Apr/2018	Sari Iran	Babak Mohamadi Nafise Zamindar	Sari Agricultural Sciences and Natural Resources University
11	Second International and 25th Iranian Congress on Food Science and Technology	Investigating the combination Effect of Aloe Vera Gel, Ascorbic Acid, Calcium Lactate, Cinnamon Essential Oil and Modified Atmosphere Packaging on Physicochemical Characteristics of Strawberry	25-26/Apr/2018	Sari Iran	Yasaman Esmaceli, Nafiseh Zamindar	Sari Agricultural Sciences and Natural Resources University

4-3 Book

Row	Title	Author Publisher Country	Date	Country	Co-Authors in translation to Persian	Translated version Published by
1	Industrial Chocolate Manufacture and Use (Translated to Persian)	Stephen T. Beckett Blackwell Publishing Ltd, 593 p New York, United States	2010	Iran	J. Keramat, N. Zamindar , L. Mosafa.	Isfahan University of Technology

4-3- National Journal Papers

Row	Article Title	Journal	Date	Country	Co-Authors	Role
1	Effect of Cultivars (<i>Agria</i> and <i>Marfona</i>) and Packaging Atmosphere (Atmospheric Air and Nitrogen) on Texture, color and Peroxide Value of Formulated Potato chips	J. Sci. & Technol. Agric. & Natur. Resour., 10(3A): 249-256	2006	Iran	N. Zamindar , M. Shahedi Baghekhandaan,	Corresponding Author
2	The Study of Production of Formulated Potato Chips from <i>Agria</i> and <i>Marfona</i> Potato Cultivars",	J. Sci. & Technol. Agric. & Natur. Resour., 10(1): 223-232	2006	Iran	M. Shahedi, Sh. Dokhani, Gh.Kabir, N.Zamindar	Corresponding Author

4-4- National conferences

Row	Conference	Title	Date			Country	Co-Authors	Organized by
			day	month	year			
1	16th National Congress of Food Industry, Security, Waste Reduction, Innovation	The Study of Button Mushroom Blanching	12-13 /Apr/ 2006			Gorgan Iran	N. Zamindar, M. Araj Shirvani	Gorgan University
2	National Seminar, Milk Safety from Production to consumption and its Role in Human Nutrition	Bioactive Properties of Milk and Health Improvemnts	22-23/Dec/2009			Tehran Iran	Nafiseh Zamindar Sh. Dadfar	Food & Drug Administration Tehran University of Medical Sciences
3	The First National Probiotic & Prebiotic Congress of Iran,	Effect of Probiotics on Hypercholestromy and Hypertention and Decreasing Cardiovascular Disease Risks	20-21/May/ 2011			Tehran Iran	A.Sharifpoor Latanni, N. Zamindar,	National nutrition and food technology research institute
4	The 3 rd Grand Conference of food Science and Technology	Modeling of Ohmic Heating Patterns of Ketchup Using Computational Fluid Dynamics Codes	Sep/2015			Isfahan Iran	N. Gholipour shahraki N. Zamindar M. Hojjatoleslami	Isfahan University of Technology
5	The First National Congress on Snack Foods	Determiation of Thermophysical, chemical characteristics of apple Puree	Apr/2014			Mashad Iran	Soraya Shafiekhani, Nafiseh Zamindar,	Food Science and Technology Research Institute Academic center for Education, Culture and Research - Khorasan Razavi
6	23 rd National Congress of Food Industry	Ohmic Heating: Changes of color and electrical conductivity of Tomato Sauce	Oct/2015			Ghouchan Iran	N. Gholipour shahraki N. Zamindar M. Hojjatoleslami	Ghouchan Branch Islamic Azad University
7	Novel Findings in Bio and Agricultural Sciences (NFBAS2015)	Determiation of Thermophysical, chemical and Electrical characteristics of Tomato Sauce	Nov/2015			Tehran Iran	N. Gholipour shahraki N. Zamindar M. Hojjatoleslami	
8	7 th National Conference on New Idea in Agriculture	Investigation of Marination by Using Ginger Extract and citric Acid on tenderness of Camel Meat	6/Mar/2018			Isfahan Iran	R.Moeini, N. Zamindar	Isfahan (Khorasgan) Branch Islamic Azad University
9	7 th National Conference on New Idea in Agriculture	Investigating the Combination Effect of Aloe Vera Gel, Ascorbic Acid, Calcium Lactate, Cinnamon Essential Oil and Modified Atmosphere Packaging on Microbial Characteristics of Strawberry	6/Mar/2018			Isfahan Iran	Yasaman Esmaeili, N. Zamindar	Isfahan (Khorasgan) Branch Islamic Azad University

4-5- Research Projects

Row	Title	Type	Date	Country	Co-Authors	Role	Organization
1	Heat Transfer of Cereal Based Baby Food in Semi Rigid Aluminum Container using Computational Fluid Dynamics	M.Sc. Thesis	2013	Iran	H. Vatankhah M. Shahedi N. Zamindar	Advisor	Isfahan University of Technology
2	Heat Transfer Modeling of Malt Syrup in Semi-rigid Aluminum Based Packaging	M.Sc. Thesis	2014	Iran	S. Hamidi N. Zamindar D. Toghraei M. Hojjatoleslam	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
3	Numerical Simulation of Transient Heat Transfer for Tomato Paste in Semi Rigid Aluminum Package	M.Sc. Thesis	2014	Iran	F. Farazbakt N. Zamindar M. Hojjatoleslami D. Toghraei	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
4	Heat Transfer Modeling of Canned Apple Puree in Semi-rigid Aluminum Based Packaging	M.Sc. Thesis	2014	Iran	S. Shafiekhani N. Zamindar M. Hojjatoleslami D. Toghraei	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
5	Shelf life of Minimally Processed Lettuce Packed in Modified Atmosphere Packaging Treated with Calcium lactate and Heat Shock and Ascorbic acid	M.Sc. Thesis	2015	Iran	S. Nasiri N. Zamindar H. Abbasi	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
6	Evaluation of Antifungal Activity of Coriander Essential Oil on <i>Byssochlamys Fulva</i> in Tomato sauce	M.Sc. Thesis	2015	Iran	M. Sadrarhami N. Zamindar M. Doudi	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
7	Development and Characterization of a New MPC and Date Syrup-based Dessert Formulation and Study its Properties	M.Sc. Thesis	2015	Iran	Z. Shirazi N. Zamindar F. Rafieyan	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
8	Changes in Physicochemical and Microbial of Fresh cut Cucumber during Storage as Affected by Modified Atmosphere Packaging and Films of LDPE Containing Clay Nanoparticles	M.Sc. Thesis	2015	Iran	B. Aziziyani Dehkordi N. Zamindar L. Mosaffa	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
9	Investigation of Low Density Poly Ethylene Containing Nano-Bentonite on Physico-chemical Properties and Microbial Counts of Fresh Cut Lettuce in Modified Atmosphere Packaging (MAP)	M.Sc. Thesis	2015	Iran	Z. Farahanian N. Zamindar E. Khosravi	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University

10	The Study of Antifungal Effect of Cinnamon Essential Oil on <i>Byssoschlamys Fulva</i> in Tomato Sauce	M.Sc. Thesis	2015	Iran	Sh. Haraji N. Zamindar M. Doudi	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
11	Evaluation of Antifungal Activity of Coriander Essential Oil on <i>Byssoschlamys Fulva</i> in Tomato sauce	M.Sc. Thesis	2015	Iran	M. Sadrarhami N. Zamindar M. Doudi	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
12	Modelling of ohmic heating patterns of sour cherry juice using computational fluid dynamic codes	M.Sc. Thesis	2015	Iran	N. Niknafs N. Zamindar G. Asadi	Supervisor	Islamic Azad University, Science and Research Branch, Tehran
13	Modeling of Ohmic Heating Patterns of Ketchup Using Computational Fluid Dynamics	M.Sc. Thesis	2015	Iran	N. Gholipour Shahraki N. Zamindar M. Hojjatoleslami R. Ghaderi	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
14	Production of Synbiotic Product with Grape Juice and Potato Industry Wastes (Starch)	M.Sc. Thesis	2016	Iran	S.M.S.Pezeshkzadeh N. Zamindar A. Tahmourespour	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
15	Use of Potato Industry Wastes (Starch) in Production of Probiotic Grape Juice	M.Sc. Thesis	2016	Iran	N. Saedyzadeh N. Zamindar A. Tahmourespour	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
16	The Study of Physicochemical Characteristics of Grated Carrot in Polypropylene Film Containing Nano Bentonite	M.Sc. Thesis	2016	Iran	Z.Ghorbani N. Zamindar L. Khazdooz	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
17	Microbial Characteristics of Grated Fresh Carrot in Polypropylene Film Containing Nano Bentonite during Storage	M.Sc. Thesis	2016	Iran	S. Baghersad N. Zamindar E. Khosravi	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
18	The Effect of Polypropylene Containing Nano -hydroxyapatite on the Physicochemical Properties of Fresh Cut Cabbage in Modified Atmosphere Packaging	M.Sc. Thesis	2017	Iran	B. Solimani Dorche N. Zamindar L. Khazdooz	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
19	Investigation of Marination by Ginger Extract and Citric Acid on Physicochemical Characteristics of Camel meat	M.Sc. Thesis	2017	Iran	R. Moeini N. Zamindar M. Golabadi	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
20	Investigating the Combination Effect of Aloe Vera Gel, Ascorbic Acid, Calcium Lactate, Cinnamon Essential Oil and Modified Atmosphere Packaging on Physicochemical and Microbial Characteristics of Strawberry	M.Sc. Thesis	2017	Iran	Y. Esmaili N. Zamindar	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University

21	Antimicrobial Effect of Ginger Extract and Citric Acid on the <i>Staphylococcus aureus</i> and <i>Escherichia Coli</i> in Camel Meat	M.Sc. Thesis	2017	Iran	V. Dayani N. Zamindar M. Golabadi	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
22	Antimicrobial Effect of <i>Oliveria Decumbens</i> Essential Oils on Microbial Characteristics of Hamburger	M.Sc. Thesis	2017	Iran	M. Jelvan N. Zamindar M. Golabadi	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
23	The Effect of Optimizing Blanching Conditions on Improvement of Canned Pinto Beans Qualities	M.Sc. Thesis	2017	Iran	M. Sadeghi N. Zamindar K. Ansari	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
24	Effect of Antimicrobial Activity of <i>Oliveria decumbens</i> Vent. Essential Oil and <i>Ferula assa-foetida</i> Extract on the Marinade of Turkey Breast Meat	M.Sc. Thesis	2017	Iran	H. Sajadzadeh N. Zamindar M. Douidi	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
25	Investigation of Physicochemical and Microbial Characteristics of Four Varieties of Tomato during Cold Storage	M.Sc. Thesis	2018	Iran	N. Sobhani N. Zamindar M. Golabadi	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
26	The Effect of Polypropylene Film Containing Nano-hydroxyapatit on Microbial Characteristics of Fresh Cut Cabbage in Modified Atmosphere Packaging	M.Sc. Thesis	2018	Iran	S. Sepehrara N. Zamindar	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
27	The Effect of Polypropylene Film Containing Nano-hydroxyapatite on physicochemical and microbiological properties of button mushrooms (<i>Agaricus bisporus</i>) under Modified Atmosphere Packaging	M.Sc. Thesis	2018	Iran	R. Mohammadi N. Zamindar	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
28	Investigation of Heavy Metal Content (Arsenic, Cadmium, Lead, Zinc, Cobalt and Mercury) in Some Vegetables, Soil and Water near Industrial Zones in Isfahan Province	M.Sc. Thesis	2018	Iran	A.Nasr Esfahani N. Zamindar L. Khazdooz	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
29	Optimization of the Extraction Conditions of Betalaines Pigment from Red Beet by Ultrasonic Assisted Technique using the response surface method	M.Sc. Thesis	2018	Iran	M. Lavarestagh N. Zamindar	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
30	Effect of <i>Oliveria Decumbens</i> Vent and <i>Foetida</i> Essential Oils on the Physicochemical Properties of Turkey Breast Meat during an Acidic Marination	M.Sc. Thesis	2018	Iran	B. Mohammadi N. Zamindar	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
31	Effect of Different Blanching Methods on the Cauliflower Quality	M.Sc. Thesis	2018	Iran	B. Mohammadian N. Zamindar	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University

32	Reduction of Milk Cholesterol Using Catechin Hydrate and Beta-Cyclodextrin	M.Sc. Thesis	2019	Iran	M. Moeinia N. Zamindar Z. Alibabae	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
33	Modelling of Physicochemical Changes of Tuna Fish Using Ohmic Thawing Method	M.Sc. Thesis	2019	Iran	Sh. Fattahi N. Zamindar	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
34	Marinade of Camel Meat Using the Ginger Extract, Citric Acid and Ultrasound	M.Sc. Thesis	2019	Iran	F. Jafari N. Zamindar M. Goli	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University
35	Modeling of TVBN and Protein Solubility Changes of Tuna Fish Using Ohmic Thawing Method	M.Sc. Thesis	2019	Iran	M. Keshani N. Zamindar	Supervisor	Isfahan (Khorasgan) Branch Islamic Azad University

HONORS

Ranked 1st among Ph.D graduate students at Isfahan University of Technology 2011, GPA: 17.42/20
Ranked 1st among M.Sc graduate students at Isfahan University of Technology 2003, GPA: 18.20/20
Ranked 2nd among B.Sc graduate students at Isfahan University of Technology 2000, GPA: 17.03/20

WORK EXPERIENCE

Dates	2004 to be continued
Occupation or position held	College / university teaching professional
Main activities and responsibilities	Teaching lectures on canning, Food Engineering, Research Methodology, Food processing, Heat transfer
Name and address of employer	Isfahan (Khorasgan) Branch Islamic Azad University, Jey St., Isfahan, Iran P.O. Box: 81595-158
Dates	2007-2011
Occupation or position held	College / university teaching professional
Main activities and responsibilities	Teaching lectures on canning
Name and address of employer	Isfahan University of Technology (IUT) Isfahan, 8415683111, Iran