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Education:

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

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

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

Professional Experience:

Vice President for Social & Cultural Affairs, 2013- Present, Gorgan University of Agricultural Sciences and Natural Resources, Iran.

Professor, 2015- Present, Department of Food Process Engineering, Gorgan University of Agricultural Sciences and Natural Resources, Iran.

Director of International Relations, 2011-2013, 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 (Nov)- 2009 (April), Department of Food Science, Cornell University, USA

Director of Research Affairs, 2006-2008, Gorgan University of Agricultural Sciences and Natural Resources, Iran.

Associate Professor, 2007- 2015, Department of Food Process Engineering, 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.

Assistant Professor, 2003- 2007, Department of Food Science & Technology, Gorgan University of Agricultural Sciences and Natural Resources, Iran.

Visiting Scholar, 2002 (May)-2003 (Feb.), Department of Agricultural & Bioresource Engineering, University of Saskatchewan, Canada

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

Research Interests:

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

Teaching responsibilities:

1. Principles of Food Engineering (Undergraduate)
2. Mass and Energy Balance (Undergraduate)
3. Food Dehydration (Undergraduate)
4. Physical Properties of Foods (Graduate)
5. Food Rheology (Graduate)
6. Statistics in Food Science (Graduate)

Academic Honors and Awards:

1. GUASNR Superior Researcher Award, 2006, 2007, 2009 and 2015.
2. Distinguished Paper Award from 2nd International Conference on Innovation in Food Processing Technology and Engineering (AIT-Thailand), 2005
3. International Foundation For Science (IFS) Research Grant, (Sweden), 2005
4. Book Festival Award from Amir Kabir Univesity, 2004.
5. Kharazmi Youth Festival Award, 2004.
6. Iranian Ellits Association Award, 2003 & 2004.
7. Superior Researcher of Golestan Province Award, 2004.
8. Research Scholarship from the Ministry of Science, Research and Technology of Iran, 2002-2003.
9. Outstanding Iranian Student Award from President (Mr. Khatami) of Iran, 2003.
10. Commendation for top Ph.D. Thesis, 4th Festival of Ferdowsi, 2003.
11. Book Festival Award from Tehran Univesity, 2001.
12. Ferdowsi University Honor Student Award, 1999.

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.

Editorial Board

1. Journal of Food Processing and Preservation, GUASNR, Iran
2. Journal of Food Science Research, Tabriz University, Iran
3. International Journal of Plant Production, GUASNR, Iran
4. Iranian Journal of Food Science and Technology, Ferdowsi University of Mashhad, Iran
5. **Associate Editor**, Journal of Food Processing and Preservation, GUASNR, Iran

Refereed Journal Publications:

- 1- Salehi, F., **M. Kashaninejad**, A.S. Sadeghi and A.M. Ziaifar. 2017. Kinetics modeling of thin-layer drying of button mushroom in combined Infrared-hot air dryer, *Iranian Journal of Food Science and Technology*, 61 (13), 99-111.
- 2- Salehi, F. and **M. Kashaninejad**. 2016. Physicochemical and rheological properties of wild Medlar concentrate, *Iranian Journal of Food Science and Technology*, 59 (13), 49-57.
- 3- Salehi, F., **M. Kashaninejad**, A.S. Sadeghi and A.M. Ziaifar. 2016. Drying of button mushroom by Infrared-hot air system, *Iranian Journal of Food Science and Technology*, 59 (13), 151-159.
- 4- 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* (in press), DOI 10.1007/s13197-015-2165-9.

- 5- Salehi, F., **M. Kashaninejad**, E. Akbari, S. M. Sobhani and F. Asadi. 2016. Potential of sponge cake making using infrared-hot air dried carrot, *Journal of Texture Studies*, 47, 34-39.
- 6- Amiri, E., H. Shamsabady, **M. Kashaninejad** and A. Asghari. 2016. Drying behavior of corn seeds in a non-continuous rotary drum dryer, *Iranian Journal of Food Science and Technology*, 57 (13), 67-76.
- 7- Aghajanzadeh, S., A.M. Ziaifar, **M. Kashaninejad**, Y. Maghsoudlou and E. Esmailzadeh. 2016. Degradation kinetics of ascorbic acid, total phenolic and antioxidant content of sour orange juice during thermal processing, *Iranian Journal of Food Science and Technology*, 57 (13), 1-11.
- 8- Seyedabadi, M., **M. Kashaninejad**, A.R. Sadeghi and Y. Maghsoudlou. 2016. Effect of ultrafiltration process on quality characteristics of sour orange juice, *Iranian Journal of Food Science and Technology*, 52 (13), 121-131.
- 9- Yazdanpanah, M., A.M. Ziaifar, **M. Kashaninejad** and A. Asghari. 2015. Influence of osmotic dehydration on shrinkage air-dried potato with image processing, *Journal of Food Science Researches*, 25 (3), 347-357.
- 10- Shahdadi, F., H. Mirzaie, **M. Kashaninejad**, M. Khomeiri, A.M. Ziaifar and A. Akbarian. 2015. The effect of drinking yoghurt containing free and microencapsulated probiotic bacteria on population of these bacteria in the digestive system, *Journal of Kerman University of Medical Sciences*, 22 (6), 592-601.
- 11- Ramzi, M., **M. Kashaninejad**, A.R. Sadeghi and S.M.A. Razavi. 2015. Comparison of physico-chemical and rheological characteristics of natural honeys with adulterated and sugar honeys, *Iranian Food Science and Technology Research Journal*, 11 (4), 392-407.
- 12- Sabbaghi, H., A.M. Ziaifar, A.R. Sadeghi, **M. Kashaninejad** and H. Mirzaei. 2015. Estimation of convective heat transfer coefficient as function of the water loss rate during frying process, *Iranian Food Science and Technology Research Journal*, 11 (4), 473-484.
- 13- Zamani, A., **M. Kashaninejad** and F. Salehi. 2015. The Effect of thermal treatments on the rheological and textural properties of Basil seed gum, *Food Technology and Nutrition*, 12 (4), 5-17.
- 14- Zamani, A., **M. Kashaninejad**, M. Aalami and F. Salehi. 2015. Effect of freezing on rheological and textural properties of basil seed gum, *Journal of Food Science Researches*, 25 (1), 65-76.
- 15- Ayoubi, A., N. Sedaghat and **M. Kashaninejad**. 2015. Study the effect of different pretreatments on thin layer drying of grape and the color of obtained raisin, *Journal of Research and Innovation in Food Science and Technology*, 4 (1), 1-18.
- 16- Salehi, F., **M. Kashaninejad**, F. Arabameri and A. Tadayyon. 2015. Effect of different sugars on rheological properties of Balangu seed gum, *Journal of Food Science Researches*, 25 (2), 183-193.
- 17- Zamani, A., **M. Kashaninejad**, M. Aalami and F. Salehi. 2015. Effect of Freezing on rheological and textural properties of Balangu seed gum, *Journal of Food Processing and Preservation*, 7 (1), 15-30.

- 18- Salehi, F., **M. Kashaninejad**, A.R. Sadeghi and A.M. Ziaifar. 2015. Enrichment of sponge cake with button mushrooms powder dried in infrared-hot air system, *Journal of Innovative Food Science and Technology*, 9 (1), 1-9.
- 19- Ayoubi, A., N. Sedaghat, **M. Kashaninejad**, M. Mohebbi and M. Nassiri Mahalati. 2015. Effect of lipid based edible coatings on physicochemical and microbial properties of raisin, *Iranian Food Science and Technology Research Journal*, 11 (5), 496-507.
- 20- Kashaninejad, M., S.M.A. Razavi, M. Mazaheri, and **M. Kashaninejad**. 2015. Rheological, textural and thermal properties of butter from organic cow's and sheep's milks, *Iranian Food Science and Technology Research Journal* (Accepted).
- 21- Rezaei, R., M. Khomeiri, **M. Kashaninejad**, M. Mazaheri and M. Alami. 2015. Effect of resistant starch and aging conditions on the physicochemical properties of frozen soy yogurt, *Journal of Food Science and Technology*, 52(12), 8164-8171.
- 22- Seyedabadi, M.M., **M. Kashaninejad**, A.R. Sadeghi and Y. Maghsoudlou. 2015. Clarification of sour orange juice by ultrafiltration: Optimization of permeate flux and fouling resistances using response surface methodology, *Iranian Food Science and Technology Research Journal* (Accepted).
- 23- Salehi, F. and **M. Kashaninejad**. 2015. Effect of drying methods on rheological and textural properties, and color changes of wild sage seed gum, *Journal of Food Science and Technology*, 52(11), 7361-7368.
- 24- Salehi, F. and **M. Kashaninejad**, A. Tadayyon and F. Arabameri. 2015. Modeling of extraction process of crude polysaccharides from Basil seeds (*Ocimum basilicum* L.) as affected by process variables, *Journal of Food Science and Technology*, 52(8): 5220-5228.
- 25- Kashaninejad, M., S.M.A. Razavi, M. Mazaheri, and **M. Kashaninejad**. 2015. Effect of extrusion conditions and storage temperature on texture, color and acidity of organic cow's butter; an optimization study using RSM, *International Journal of Dairy Technology* (Accepted).
- 26- Raisi, M., M. Ghorbani, A. Sadeghi, **M. Kashaninejad** and H. Hosseini. 2015. Effect of storage atmosphere and temperature on the oxidative stability of almond kernels during long term storage, *Journal of Stored Products Research*, 62, 16-21 .
- 27- Shahdadi, F., H. Mirzaie, **M. Kashaninejad**, M. Khomeiri, A. Ziaifar and A. Akbarian. 2015. Effects of various essential oils on chemical and sensory characteristics and activity of probiotic bacteria in drinking yoghurt, *Agricultural Communications*, 3(1): 16-21.
- 28- Zamani, A., **M. Kashaninejad**, M. Aalami and F. Salehi. 2015. Effect of thermal and freezing treatments on rheological, textural and color properties of Basil seed gum, *Journal of Food Science and Technology*, 52 (9), 5914-5921.
- 29- Salehi, F. and **M. Kashaninejad**. 2015. Static rheological study of *Ocimum basilicum* seed gum, *International Journal of Food Engineering*, 11(1), 97-103.

- 30- Ramzi, M., **M. Kashaninejad**, F. Salehi., A.R. Sadeghi and S.M.A. Razavi. 2015. Modeling of rheological behavior of honey using Genetic Algorithm-Artificial Neural Network and Adaptive Neuro-Fuzzy Inference System, *Food Bioscience*, 9, 60-67.
- 31- Salimi, A., Y. Maghsoudlou, S.M. Jafari, A.R. Sadeghi, **M. Kashaninejad** and A. Ziaifar. 2015. Preparation of lycopene emulsions by whey protein concentrate and maltodextrin and optimization by response surface methodology. *Journal of Dispersion Science and Technology*, 36(2), 274-283.
- 32- Ayoubi, A., N. Sedaghat, M. **Kashaninejad**, M. Mohebbi and N. Youseftabar. 2015. Effect of lipid edible coating (Glyceryl monoestearate and Carnuba wax) on shelf life of raisin, *Iranian Journal of Food Science and Technology*, 48 (12), 139-151.
- 33- Ranjbar, E., A.R. Sadeghi, M. Ghorbani and **M. Kashaninejad**. 2015. Antioxidant interactions in green tea and oak extracts combination, *Iranian Journal of Food Science and Technology*, 49 (12), 123-132.
- 34- Rahbari, M., M. Aalami, **M. Kashaninejad**, Y. Maghsoudlou and S. Amiri. 2015. A mixture design approach to optimizing low cholesterol mayonnaise formulation prepared with wheat germ protein isolate, *Journal of Food Science and Technology*, 52 (6), 3383-3393.
- 35- Ghaderi, S., **M. Kashaninejad**, V. Ghanbari and M. Ganje. 2014. Three-dimensional modeling and simulation of ohmic heating of processing in a two-phase food system, *Iranian Journal of Biosystem Engineering*, 45 (2), 161-167.
- 36- Ranjbar, E., A.R. Sadeghi, M. Ghorbani, and **M. Kashaninejad**, 2014. Evaluation of antioxidant interactions in combined extracts of green tea (*Camellia sinensis*), rosemary (*Rosmarinus officinalis*) and oak fruit (*Quercus branti*), *Journal of Food Science and Technology*, (in press), DOI 10.1007/s13197-014-1497-1.
- 37- Salehi, F., **M. Kashaninejad**, and V. Behshad. 2014. Effect of sugars and salts on rheological properties of Balangu seed (*Lallemantia royleana*), *International Journal of Biological Macromolecules*, 67, 16-21.
- 38- Hashemi Shahraki, M., A. Ziaifar, **M. Kashaninejad** and M. Ghorbani. 2014. Optimization of pre-fry microwave drying of French fries using response surface methodology and genetic algorithms. *Journal of Food Processing and Preservation*, 38, 535-550.
- 39- **Kashaninejad, M.**, L.G. Tabil and R. Knox. 2014. Effect of compressive load and particle size on compression characteristics of selected varieties of wheat straw grinds, *Biomass and Bioenergy*, 60, 1-7.
- 40- Daraei, A., H. Mirzaei, Y. Maghsoudlou, **M. Kashaninejad** and M. Jafari. 2014. Production of low fat french-fries with single and multi-layer hydrocolloid coatings, *Journal of Food Science and Technology*, 51(7), 1334-1341.
- 41- Daraei, A., **M. Kashaninejad**, M. Alami, M. Khomeiri, Y. Maghsoudlou and L.G. Tabil. 2014. Enhanced biomass delignification and enzymatic saccharification of canola straw by steam explosion pretreatment, *Journal of the Science of Food and Agriculture*, 94(8), 1607-1613.

- 42- Salehi, F. and **M. Kashaninejad**. 2014. Effect of different drying methods on rheological and textural properties of Balangu seed gum, *Drying Technology*, 32, 720-727.
- 43- Daraei, A., **M. Kashaninejad** and M. Alami. 2014. Physicochemical characterization of canola straw pretreated with steam explosion for enhancing fermentable sugar production. *Minerva Biotech*, 26, 241-246.
- 44- Shahdadi, F., H. Mirzaie, **M. Kashaninejad**, M. Khomeiri, A. M. Ziaiifar and A. Akbarian. 2014. Survival of probiotics encapsulated in calcium alginate and resistant starch beads in drinking yoghurt produced with essential oils during storage and in simulated gastrointestinal juice conditions, *International Journal of Biosciences*, 5(12), 58-71.
- 45- Salehi, F. and **M. Kashaninejad**. 2014. Kinetics and thermodynamics of gum extraction from wild sage seed, *International Journal of Food Engineering*, 10(4): 625–632.
- 46- Rezaei, R., M. Khomeiri, M. Alami and **M. Kashaninejad**. 2014. Effect of inulin on the physicochemical properties, flow behavior and probiotic survival of frozen yogurt, *Journal of Food Science and Technology*, 51 (10), 2809-2814.
- 47- Meshginfar, N., A.R. Sadeghi, **M. Kashaninejad** and M. Ghorbani. 2014. Evaluation of antioxidant activity of bioactive peptides prepared from meat industry by-products, *Iranian Journal of Food Science and Technology*, 46 (12), 119-129.
- 48- Rahbari, M., M. Aalami, **M. Kashaninejad** and Y. Maghsoudlou. 2014. Effect of wheat germ protein isolate and xanthan gum as egg substitutes on the rheological properties of mayonnaise, *Iranian Journal of Food Science and Technology*, 46 (12), 131-143.
- 49- Heidari M., M. Aalami, **M. Kashaninejad** and S. Amiri. 2014. Application of soy protein isolate and tragacanth gum as egg substitutes in mayonnaise, *Journal of Food Processing and Preservation*, 6 (1), 65-84.
- 50- Meshginfar, N., A.R. Sadeghi, A. Ziaiifar, M. Ghorbani and **M. Kashaninejad**. 2014. Optimization of the production of protein hydrolysates from meat industry by-products by response surface methodology, *Journal of Food Science Researches*, 24 (2), 215-225.
- 51- Salehi, F. and **M. Kashaninejad**. 2014. The effects of sodium and calcium chloride salts on the characteristics of basil seed gum, *Food Technology and Nutrition*, 11 (4), 75-82.
- 52- Ranjbar E., A. Sadeghi, M. Ghorbani and **M. Kashaninejad**. 2014. Antioxidant interactions in green tea and Rosemary leaves extracts combination, *Iranian Food Science and Technology Research Journal*, 10 (3), 232-240.
- 53- Bagheri, H., M. Seyedabadi and **M. Kashaninejad**. 2014. Modeling of thin layer drying kinetics of Kameh (a traditional dairy product), *Journal of Novel Technologies in Food Science*, 2 (5), 3-16.
- 54- Hashemi, M., A. Ziaiifar, **M. Kashaninejad** and M. Ghorbani. 2014. Optimization of centrifuge force to reduce oil adsorption in French fries using response surface methodology and genetic algorithms. *Iranian Food Science and Technology Research Journal*, 10 (1), 15-26.

- 55- Meshginfar, N., A.R. Sadeghi, A.M. Ziaifar, M. Ghorbani and **M. Kashaninejad**. 2014. Antioxidant activity of sheep visceral protein hydrolysate: optimization using response surface methodology, *Arya Atheroscler*, 10 (4), 179-184.
- 56- Ranjbar E., A.R. Sadeghi, M. Ghorbani and **M. Kashaninejad**. 2014. Antioxidant properties of individual and combined extracts of Rosemary leaves and Oak fruit, *Journal of Agricultural Sciences and Technology*, 16, 1575-1586.
- 57- Salehi, F., **M. Kashaninejad** and F. Saremnejad. 2013. Effect of Extraction Parameters on Mass Transfer Kinetics of Gum in Basil Seed, *Journal of Food Industry Researches*, 1 (1), 29-35.
- 58- Daraei, A., **M. Kashaninejad**, S. S. Amiri and A.R. Mehregan. 2013. Effect of moisture content on biophysical properties of pomegranate Seeds. *Minerva Biotech*, 25 (1), 9-16.
- 59- Bodbodak, S., **M. Kashaninejad**, J. Hesari and S.M.A. Razavi. 2013. Modeling of rheological characteristics of "Malas Yazdi" pomegranate juice. *Journal of Agricultural Sciences and Technology*, 15(5), 961-971.
- 60- Shahabi Ghahfarrokhi, I., A. Daraei, **M. Kashaninejad**, A.A. Dehghani. 2013. Estimation of Peroxidase activity in red cabbage by Artificial Neural Network (ANN), *Quality Assurance and Safety of Crops & Foods*, 5(2), 163-167.
- 61- Gharekhani, M., **M. Kashaninejad**, A. Daraei, A. Ranjbari, 2013. Physical and Aerodynamic properties of paddy and white rice as a function of moisture content. *Quality Assurance and Safety of Crops & Foods*, 5(3), 187-197.
- 62- Ranjbari, A., **M. Kashaninejad**, M. Aalami, M. Khomeiri and M. Gharekhani. 2013. Effect of ultrasonic pretreatment of water absorption characteristics of chickpeas (*Cicer Arietinum*), *Latin American Applied Research*, 43 (2), 153-159.
- 63- Aydani, E., **M. Kashaninejad**, M. Mokhtarian, and H. Bakhshabadi. 2013. Optimization of Orange osmotic dehydration process using response surface method and estimation of dehydration parameters by Artificial Neural Network. *Iranian Food Science and Technology Research*, 9 (3), 202-214.
- 64- Rezaei, R., M. Khomeiri, **M. Kashaninejad** and M. Aalami. 2013. Effect of guar and arabic gums on survival of *lactobacillus acidophilus* (la5) and *bifidobacterium lactis* (bb12) in probiotic frozen yogurt, *Iranian Food Science and Technology Research Journal*, 8(4), 371-377.
- 65- Rahbari, M., M. Aalami, Y. Maghsoudlou and **M. Kashaninejad**. 2013. Evaluation of physicochemical and sensory properties of mayonnaise containing wheat germ protein isolate and xanthan gum, *Research and Innovation in Food Science and Technology*, 2(1), 1-16.
- 66- Shayanfar Sh. and **M. Kashaninejad**. 2012. The effect of different non-mechanical treatments on splitting pistachio nuts, *Journal of Nuts*, 3 (3), 1-4.
- 67- Aghajani, N., **M. Kashaninejad**, A.A. Dehghani and A. Daraei. 2012. Comparison between artificial neural networks and mathematical models for moisture ratio estimation in two varieties of green malt. *Quality Assurance and Safety of Crops & Foods*, 4(2), 93-101.

- 68- Aghajani, N., E. Ansaripour and **M. Kashaninejad**. 2012. Effect of moisture content on physical properties of barley seeds. *Journal of Agricultural Sciences and Technology*, 14, 161-172.
- 69- Eshraghi, E., Y. Maghsoudlou, **M. Kashaninejad**, Sh. Beyraghi Toosi and M. Alami. 2012. Effect of ultra sound pretreatment on drying of kiwi slices, *Iranian Food Science and Technology Research Journal*, 7 (4), 273-279.
- 70- Shayanfar Sh., **M. Kashaninejad**, M. Khomeiri, Z. Emam Djomeh and Y. Mostofi. 2011. Effect of MAP and different atmospheric conditions on the sensory attributes and shelf life characteristics of fresh pistachio nuts, *International Journal of Nuts and Related Sciences*, 2 (3), 47-57.
- 71- Rezaei, R., M. Khomeiri, **M. Kashaninejad** and M. Alami. 2011. Effects of guar gum and arabic gum on the physicochemical, sensory and flow behavior characteristic of frozen yogurt, *International Journal of Dairy Technology*, 64 (4), 563-568.
- 72- Rostamzad, H., B. Shabanpour, **M. Kashaninejad** and A. Shabani. 2011. Antioxidative activity of citric and ascorbic acids and their preventive effect on lipid oxidation in frozen Persian sturgeon fillets, *Latin American Applied Research*, 41, 135-140.
- 73- **Kashaninejad, M.** and L.G. Tabil. 2011. Effect of microwave–chemical pretreatment on compression characteristics of biomass grinds, *Biosystems Engineering*, 108 (1), 36-45.
- 74- Rezaei, R., M. Khomeiri, **M. Kashaninejad** and M. Aalami. 2011. Study of Rheology and Sensory Properties of Frozen Yogurt Containing Different Levels of Guar Gum and Arabic Gum, *Iranian Food Science and Technology Research Journal*, 7(1), 42-49.
- 75- Rezaei, R., M. Khomeiri, **M. Kashaninejad** and M. Aalami. 2011. Effect of guar and arabic gums on physicochemical properties of frozen yogurt, *Journal of Food Science Researches*, 21 (1), 83-91.
- 76- Ranjbari, A., **M. Kashaninejad**, M. Aalami and M. Khomeiri. 2011. Effect of ultrasonic pretreatment on water absorption characteristics of pea during steeping process, *Journal of Food Processing and Preservation*, 2 (1), 95-109.
- 77- Rahbari, M., M. Aalami, Y. Maghsoudlou and **M. Kashaninejad**. 2011. Evaluation of solubility properties and electrophoretic patterns of wheat germ proteins, *Journal of Food Processing and Preservation*, 2 (4), 71-86.
- 78- Rostamzad, H., B. Shabanpour, **M. Kashaninejad** and A. Shabani. 2010. Inhibitory impacts of natural antioxidants (ascorbic and citric acids) and vacuum packaging on lipid oxidation in frozen Persian sturgeon fillets, *Iranian Journal of Fisheries Sciences*, 9(2), 279-292.
- 79- **Kashaninejad, M.**, M. Maghsoudlou, M. Khomeiri, and L.G. Tabil. 2010. Resistance to airflow through bulk pistachio nuts (*Kalleghochi* variety) as affected by the moisture content, airflow rate, bed depth and fill method. *Powder Technology*, 203, 359-364.
- 80- Kashiri, M., **M. Kashaninejad** and N. Aghajani. 2010. Modeling water absorption of sorghum during soaking, *Latin American Applied Research*, 40, 383-388.

- 81- Aghajani, N., M. Kashiri and **M. Kashaninejad**. 2010. Thin-layer drying characteristics and modeling of two varieties green malt, *Journal of Agricultural Science and Technology*, 4(4), 70-76.
- 82- Rezagah, M., **M. Kashaninejad**, H. Mirzaei and M. Khomeiri. 2010. Osmotic dehydration of button mushroom: Fickian diffusion in slab configuration, *Latin American Applied Research*, 40, 23-26.
- 83- Daraei, A., H. Mirzaei, Y. Maghsoudlou, **M. Kashaninejad** and S.M. Jafari. 2010. Influence of partial drying on oil uptake and quality attributes of French fries, *Journal of Agricultural Science and Technology*, 4 (2), 31-36.
- 84- Daraei, A., H. Mirzaei, Y. Maghsoudlou, and **M. Kashaninejad**. 2010. Investigation of the physicochemical properties of three potato varieties of Golestan province and their effects on quality attribute of French fries, *Iranian Journal of Food Science and Technology*, 7 (1), 1-9.
- 85- Bodbodak, S., J. Hesari, **M. Kashaninejad**, S.M.A. Razavi and S. Sarhadi. 2010. Effect of various clarification treatments on pomegranate juice quality and color indices, *Journal of Food Science Researches*, 20(1), 57-73.
- 86- Nikoobin, M., F. Mirdavardoost, **M. Kashaninejad** and A. Soltani. 2009. Moisture dependent physical properties of chickpea seed, *Journal of Food Process Engineering*, 32, 544- 564.
- 87- Rafiee, Sh., **M. Kashaninejad**, A.R. Keyhani and A. Jafari. 2009. Pistachio nut (Ohadi variety) mass transfer simulation during process of drying using finite element method, *Journal of Agricultural Sciences and Technology*, 11, 137-146.
- 88- **Kashaninejad, M.**, A.A. Dehghani and M. Khashiri. 2009. Modeling of wheat soaking using two artificial neural networks (MLP and RBF), *Journal of Food Engineering*, 91(4), 602-607.
- 89- **Kashaninejad, M.** and L.G. Tabil. 2009. Resistance of bulk pistachio nuts (Ohadi variety) to airflow, *Journal of Food Engineering*, 90, 104-109.
- 90- Rezagah, M., **M. Kashaninejad**, H. Mirzaei and M. Khomeiri. 2009. Effect of temperature, osmotic solution concentration and ratio on osmotic dehydration kinetics of button mushroom, *Journal of Agricultural Sciences and Natural Resources*, 16(1), 208-216.
- 91- Vousough, A.S., M. Khomeiri, **M. kashaninejad** and S.M. Jafari. 2009. Survival of *bifidobacterium lactis* and *lactobacillus acidophilus* in Iranian doogh flavored by *ziziphora* extract. *Iranian Journal of Food Science and Technology*, 6(4), 77-85.
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Refereed Conference Proceedings:

- 1- Ranjbari, A., **Kashaninejad, M.**, Alami, M., and Khomeiri, M. (2011). Effect of ultrasound pretreatment on water absorption characteristics of Pinto bean, The first conference on optimization of production, distribution, and consumption in the food industry, Gorgan, Iran, May, 10-11.
- 2- **Kashaninejad, M.**, Kashaninejad, B. and Tabil, L.G. (2010). Effect of Microwave Pretreatment on Densification of Wheat Straw, ASABE Annual International Meeting, Pittsburgh, PA, USA, June 20-23, Paper No. 1009051.
- 3- **Kashaninejad, M.**, Kashaninejad, B. and Tabil, L.G. (2010). Enhancing Compaction Characteristics of Barley Straw by Microwave/Chemical Pretreatment, XVIIth World Congress of the International Commission of Agricultural and Biosystems Engineering, Quebec City, QC, Canada, June 13-17, Paper No. 100523.
- 4- **Kashaninejad, M.**, Kashaninejad, B. and Tabil, L.G. (2010). Enhancing Compaction Characteristics of Barley Straw by Microwave/Chemical Pretreatment, Annual General Meeting of ABIN, London, ON, Canada, March 15-16.
- 5- Tabil, L.G., **Kashaninejad, M.**, Adapa, P.K. and Panigrahi, S. (Invited) 2010. Densification of Biomass: Challenges and Prospects, Annual General Meeting of ABIN, London, ON, Canada, March 15-16.
- 6- Ranjbari, A., **Kashaninejad, M.**, Alami, M., and Khomeiri, M. 2010. Effect of ultrasound pretreatment on water absorption characteristics of chickpea, 5th International Food Legumes Research Conference, Antalya, Turkey, April 26-30.
- 7- Shayanfar, S., **Kashaninejad, M.**, Khomeiri, M., Emam Jomeh, Z., Mostofi, Y. 2009. The study of effect of hull on retaining the physicochemical and microbial attributes of fresh pistachio nuts. 5th International Symposium on Pistachios and Almonds, ISHS, 6-10 Oct., Sanliurfa, Turkey.

- 8- Kashiri, M., **Kashaninejad, M.**, Aghajani, N. 2009. Application of Peleg model to study water absorption of sorghum. World Congress on Science, Engineering and Technology, 28-30 Jan., Dubai, United Arab Emirates.
- 9- Shayanfar, S., **Kashaninejad, M.** 2008. The effect of different thermal treatments on splitting of pistachio nuts, 18th National Congress of Food Technology, 15-16 Oct., Mashad, Iran.
- 10- Shayanfar, S., **Kashaninejad, M.**, Khomeiri, M., Mostofi, Y., Emam Jomeh, Z. 2008. The effect of MAP and different atmospheric conditions on the color of in hull pistachio nuts, 18th National Congress of Food Technology, 15-16 Oct., Mashad, Iran..
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- 12- Rostamzad, H., Shabanpour, B., **Kashaninejad, M.** and Shabani, A. 2007. Shelf life extension of Persian sturgeon (*Acipenser persicus*) filets during frozen storage under vacuum. The 9th Agro-Industrial Conference, 14-15 June, Bangkok, Thailand.
- 13- Rostamzad, H., Shabanpour, B., **Kashaninejad, M.** and Shabani, A. 2007. Antioxidant activity of ascorbic acid on lipid oxidation in Persian sturgeon (*Acipenser persicus*) during frozen storage. The 9th Agro-Industrial Conference, 14-15 June, Bangkok, Thailand.
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- 15- Rezagah, M. and **M. Kashaninejad.** 2006. Determination of some moisture dependent physical properties of two varieties of safflower seed, International Conference on Innovation in Food and Bioprocess Technologies, 12-14 December, Bangkok, Thailand.
- 16- Aghajani, M., E. Ansaripour, and **M. Kashaninejad.** 2006. Effect of moisture content on some physical properties of two species of barley, International Conference on Innovation in Food and Bioprocess Technologies, 12-14 December, Bangkok, Thailand.
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- 18- **Kashaninejad, M.** 2006. Study of hydration kinetics of rice in different brine concentrations and temperatures, IUFOST2006, 17-21 September, Nantes, France.
- 19- Kashaninejad, M, M. Kashaninejad, and **M. Kashaninejad.** 2006. Production and study of organoleptic and chemical properties of carrot yoghurt, IUFOST2006, 17-21 September, Nantes, France.
- 20- Yaghbani, M., **M. Kashaninejad,** and J. Mohammadzadeh. 2006. Study on potato starch as a food ingredient, IUFOST2006, 17-21 September, Nantes, France.

- 21- Mohammadzadeh, J., M. Yaghbani, and **M. Kashaninejad**. 2006. Preparation of protein isolate from Iranian rapeseed meal and its functional properties, IUFOST2006, 17-21 September, Nantes, France.
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- 23- Maghsoudlou, Y., M. Khomeiri, and **M. Kashaninejad**. 2006. Effect of packaging and storage temperature on shelf life of button mushrooms. CIGR International Conference, 26-28 April, Warsaw, Poland.
- 24- Maghsoudlou, Y., **M. Kashaninejad**, M. Khomeiri, and H. Mirzaei. 2006. Effect of harvesting stage on post harvest behavior of button mushrooms. CIGR International Conference, 26-28 April, Warsaw, Poland.
- 25- **Kashaninejad, M.**, D. Chabra and S. Rafiee. 2005. Hydration kinetics of rice as affected by soaking process. 4th Asia Pacific Drying Conference (ADC 2005), 13- 15 December, Kolkata, India.
- 26- Rafiee, S. and **M. Kashaninejad**. 2005. Transient moisture gradients in wheat kernel with finite element method. 4th Asia Pacific Drying Conference (ADC 2005), 13- 15 December, Kolkata, India.
- 27- Rafiee, S. and **M. Kashaninejad**. 2005. Thin layer drying kinetics modeling of corn. 4th Asia Pacific Drying Conference (ADC 2005), 13- 15 December, Kolkata, India.
- 28- Rafiee, S., **M. Kashaninejad**, and A. Tabatabaefar. 2005. Soybean thin layer drying modeling. 4th Asia Pacific Drying Conference (ADC 2005), 13- 15 December, Kolkata, India.
- 29- Rafiee, S. and **M. Kashaninejad**. 2005. Pistachio nut mass transfer simulation during drying with high temperature finite element method. 3rd Nordic Drying Conference, 15- 17 June, Karlstad, Sweden.
- 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.

Ph.D. students

- 1- Hadi Bagheri. Numerical modeling of mass and heat transfer during roasting of peanut kernels by infrared-hot air method.
- 2- Syed Hossein Hosseini Ghaboos. Effect of vacuum-Infrared system and comparison with different methods (Infrared, microwave, vacuum and hot air) on drying and quality of Pumpkin and formulation of fortified cake
- 3- Rahil Rezaei. 2016. Production of synbiotic frozen soy yogurt and study of its isoflavones biotransformation (graduated).
- 4- Narjes Mohamadi Karamianeh. 2015. Effect of vacuum-Infrared system on drying and quality of Mazafati date palm paste (graduated).
- 5- Fakhreddin Salehi. 2015. Heat and mass transfer analysis of button mushroom during drying by Infrared systems using Computational Fluid Dynamics (graduated)
- 6- Fatemeh Shahdadi. 2015. Study of the quality and rheological properties of yoghurt drink with microencapsulated probiotic bacteria (graduated).
- 7- Amir Daraei Garmakhani. 2013. Optimization of production of fermentable sugars from lignocellulosic biomass of canola by advanced pretreatments (graduated).
- 8- Azam Ayoubi. 2013. Study effect of drying, edible coating and storage conditions on quality and shelf life of green raisin (graduated).

M.Sc. Students

- 1- Delasa Rahimi. Effect of cooking process using infrared radiation on quality characteristics and mass transfer of chicken nugget
- 2- Zahra Mohamadi. Optimization of kiwi peeling using Infra-red radiation method
- 3- Narges Jamali. Modeling the lipase activity, moisture content and temperature changes during Wheat germ blanching process using Infrared radiation
- 4- Atiyeh Jafarnejad. Study of fig syrup powder production using foam mat-infrared drying method
- 5- Alireza Asadi Amirabadi. 2015. Study of inactivation of peroxidase enzyme in eggplant by infrared system (graduated).
- 6- Maryam Pourjam. 2015. Production of date syrup powder by foam mat drying method and Infra-red system (graduated).
- 7- Abbas Abedfar. 2015. Effect of dominant *Lactobacillus* starter isolated from traditional sourdough on staling of Iranian beards (graduated).
- 8- Arefeh Rafieefar. 2014. Effect of pumpkin puree and coating on oil absorption, physico-chemical and sensory characteristics of Kaka (a traditional sweet) (graduated).
- 9- Mohammad Mahdi Seyedabadi. 2014. Clarification of sour orange juice by ultrafiltration (graduated).
- 10- Aghsoltan Ziiaifar. 2014. Study of process parameters affecting on the physical properties of crust and core regions of fried potato (graduated).
- 11- Foroogh Yadegar. 2013. Application of image processing to analyze shrinkage, shape and color changes of persimmon slices during thin-layer drying (graduated).
- 12- Akefe Zameni. 2013. Effect of thermal and freezing treatments on rheological and textural properties of Basil seed and Balangou seed gums (graduated).
- 13- Marziyeh Ramzi. 2013. Study of rheological and physico-chemical properties of selected honeys in Gorgan parish (graduated).
- 14- Masoomeh Cheraghi. 2013. Optimization of enzymatic hydrolysis of canola straw by microwave/chemical pretreatment (graduated).
- 15- Paria Hadinejad. 2013. optimization of combined dehydration process (Osmotic-microwave) of orange slices by response surface methodology (graduated).
- 16- Mojtaba Nuri. 2013. Optimization of drying process of parsley and mint using the combination of hot air and microwave methods (graduated).
- 17- Masoud Hashemi Shahraki. 2012. Limiting the oil absorption of potato during post-frying cooling (graduated).
- 18- Saeedeh Ezatzadegan Jahromi. 2012. Effect of ultrafiltration parameters on quality characteristics of vegetable juice mixtures (cerely, lettuce and spinach) (graduated).

- 19- Abbas Ranjbari. 2010. Effect of ultrasonication on water absorption of Chickpea and Pinto bean (graduated).
- 20- Elaheh Eshraghi. 2010. Influence of ultrasound on osmotic dehydration of kiwi fruit and evaluation of quality attributes of dried product (graduated).
- 21- Samad Bodbodak. 2009. Effect of ultrafiltration and different classical clarification methods on physico-chemical and quality characteristics of pomegranate juice (graduated).
- 22- Mohammad Reza Khanchegardan. 2009. Modeling of thin layer drying characteristics of sweet lemon (*Citrus limetta*) slices.
- 23- Narjes Aghajani. 2008. Effect of drying method and temperature on physico-chemical properties of barley malt.
- 24- Shima Shayanfar. 2008. Effect of modified atmosphere packaging (MAP) on shelf life of fresh pistachio nut
- 25- Maryam Alipour. 2008. Effect of carrageenan and flour coatings on oil uptake in fried potato products.
- 26- Maryam E. Rezagah. 2008. Optimization of combined drying (osmosis- hot air) of button mushroom.

Research Projects and Achievements:

- 1- Effect of microwave treatment on some physico-chemical properties of sour orange juice.
- 2- Study of drying process of different fruits using Infrared radiation
- 3- Effect of temperature and concentration on physicochemical and rheological properties of wild Medlar concentrate
- 4- Effect of drying methods (vacuum, freeze drying and hot air) on rheological and textural properties of Balangu seed gum
- 5- Effect of natural essential oils on activity of peroxidase enzyme in selected vegetables
- 6- Production of button mushroom chips using Infrared system
- 7- Effect of vacuum-Infrared and hot air- Infrared systems on drying process and quality of button mushroom
- 8- Effect of ultrasonic treatment on soaking behavior of legumes (chickpea, bean and soybean).
- 9- Effect of flour coatings on oil uptake of fried potato products.
- 10- Rheological and functional properties of oilseed (canola, sunflower and soybean) meals.
- 11- Effect of Ultra filtration process on pomegranate juice quality.
- 12- Thin layer drying characteristics of citrus slices.
- 13- Effect of drying method and temperature on physico-chemical properties of barley malt.

- 14- Effect of soaking condition on rice water uptake kinetics.
- 15- Study of osmo-dehydration kinetics of orange slices.
- 16- Study of sorption and desorption Isotherm of Golestan oilseeds (canola, soybean, sunflower and cottonseed).
- 17- Airflow resistance of bulk pistachio nuts as affected by moisture content, variety, air flow rate and filling method.
- 18- Optimization of pistachio drying in batch and continuous dryers.
- 19- Study of drying characteristics of purslane at low and high temperatures.
- 20- Study of physical and aerodynamic properties of different varieties of rice.
- 21- Study of thin layer drying characteristics of Golestan grain (corn, wheat, barley and soybean).
- 22- Effect of calcium chloride on keeping quality of fruits.
- 23- Effect of pressure infiltration of calcium chloride on apple quality in cold store.
- 24- Production of lactic acid from wheat wastes.
- 25- Study of food colorant production from tomato wastes.