



## Curriculum Vitae

### Personal Data:

Name	Surname	Date of Birth	Nationality	Sex	Marital Status
Ali	Ayaseh	Aug. 28 1971	Iranian	Male	Married
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0989143001776		0098-41-33345332		ayaseh@tabrizu.ac.ir	

### Educational Background: (Last One First)

Certificate Degree	Field of Specialization	Name of Institution Attended	Date Received
Ph. D	Food Technology	University of urmia, Iran	
M.S.	Food Technology	University of Tabriz, Iran	1997-2000
B.S.	Food Technology	University of Tabriz, Iran	1993-1996
A.A.	Farming (plant production Technology)	Agriculture College of Maragheh University of Tabriz, Iran	1990-1992
<b>Title of Post-Graduate Thesis:</b>			
Extraction of pectin from sunflower heads and studying of its functional properties			
<b>Title of Doctorate Thesis:</b>			
Study of the effect of sonication on color parameters, physicochemical and rheological properties of carrot juice using response surface methodology.			

### Teaching Experiences: (Last One First)

Title of Course	Level	Dates		Name of Institution
		From	To	
The Microwave Processing of food	Ph.D.	2014	Now	University of Tabriz, Iran
Food Processing Waste ,Treatment and Productions of Value Added Products	M.S.	2013	Now	University of Tabriz, Iran
Advanced Technologies in Non Alcoholic Beverage	M.S.	2013	Now	University of Tabriz, Iran
Principle of food preservation	B.S.	2001	Now	University of Tabriz, Iran
canning technology	B.S.	2002	Now	University of Tabriz, Iran

Sugar technology	B.S.	2002	Now	University of Tabriz, Iran
Food analysis	B.S.	2002	2009	University of Tabriz, Iran
Principles of Processing and Preservations of Agricultural Products	B.S.	2005	Now	University of Maragheh and Tabriz, Iran
Postharvest Physiology	B.S.	2007	2010	University of Tabriz and Maragheh, Iran

**Administrative Responsibilities:** (Last One First)

Job Title	Place of Work	Date		Name of Institution
		From	To	
Head Dept. of Food Technology	Faculty of Agriculture	2015	Now	University of Tabriz, Iran

**Academic Positions:** (Last One First)

Title of Position	Field of Specialization	Date		Name of Institution
		From	To	
Assistant Professor	Food Technology	2014	Now	University of Tabriz
Lectureship (Instructor)	Food Technology	2002	2014	University of Tabriz

**Master and Doctorate Thesis Supervision:**

No	Full Name of Student	Level	Title of Thesis
1	S.K. Esmaili	M. S.	Gelatin-pectin nanocomplex as system for saffron extraction
2	A. Raman	M. S.	An active bionanocomposite based on carboxymethyl cellulose (CMC) containing cellulose nanofiber (CNF) and <i>Salvadora persica</i> L. extract: investigation of physical and antimicrobial properties
3	P. Abdolahi	M. S.	Effect of ultrasound treatment of tomato pulp on bioactive compounds antioxidant activity and color degradation in tomato juice
4	R. Niknam	M. S.	Investigation of parameters affecting extraction, physic-chemical properties and properties of <i>Plantago major</i> based films

**Publications:**

***A: Books***

Title	Type of Work		Publisher	Date of Publication
	Translation	Compilation		
Food Preservation in cold Storage		*	-	2017

## **Publications:**

### ***B: Papers***

<b>Title of Paper</b>	<b>Place of Publication</b>	<b>Date of Publication</b>
Extraction of pectin from sunflower heads and studying of its functional properties	Agricultural Science, university of Tabriz	2005
production of hypo caloric jellies of apple juice with sunflower pectin	Agricultural Science, university of Tabriz	2007
Low calorie sour cherry jam: optimization of ingredient levels using response surface methodology	In Journal of Applied Sciences and Engineering Research	2011
Effect of thermosonication on peroxides enzyme activity and color parameters of carrot juice	www.rifst.ac.ir/jrifst.aspx	2015
Effect of sonication on viscosity, particle size distribution, turbidity and total phenol of carrot juice	Food Research.tabrizu.ac.ir	2015
The effect of sonication on bioactive compounds in carrot juice	Journal of Food Hygiene, Vol. 5, No 20,	2016

## **Research Activities:**

<b>Title of Project</b>	<b>Place of Work</b>	<b>Dates</b>	
		<b>From</b>	<b>To</b>
Extraction and Purification of pectin	University of Tabriz	1997	2000
Sonication of Fruit juice	University of Tabriz and urmia	2011	N0w
Extraction and Purification of Gum	University of Tabriz	2016	now

## **Research Interests:**

Caning and Fruit Juice Technology

Advanced Technologies in Food Preservation. Sugar Beet Technology

## **Papers Presented at National and International Scientific Assemblies:**

<b>Title of Paper</b>	<b>Title and Place of Assembly</b>	<b>Date</b>
Crystallization Phenomenon in sour cherry	The 1 <sup>st</sup> Symposium and Exhibition of Food Industries, University of Mashhad Ferdosy,	1997

Use of ozone in the food Industry	The 15 <sup>th</sup> National Congress of Food Industry (Healthy, safety, Quality). Tehran-Iran	2005
Extraction of pectin from sunflower heads and studying of its functional properties	2 <sup>nd</sup> International congress on food and nutrition, Istanbul Turkey.	2007
Influence of partial replacement of brine NaCl with KCl on the characteristics of Iranian whit cheese	International Congress of Nutritional, Bitec Bangkok .Thailand.	2009

### Awards, Honorary Degrees, Medals and Positions:

Title of Award, Medal, Position	Issuing Authority	Country	Year

### Membership to Scientific Associations:

Name of Institution/Association	Position Held	Country	Year
Iranian food science and technology association specialists, Tehran, Tehran- Iran		Iran	
Iranian Agriculture engineering system organization		Iran	

### Language Proficiency:

Language	Degree of Proficiency											
	Writing				Reading				Speaking			
	Native	Good	Fair	Poor	Native	Good	Fair	Poor	Native	Good	Fair	Poor
Persian	x				x				x			
English		x				x					x	