



Curriculum Vitae

Personal information:

Name	Surname	Date of Birth	Nationality	Sex
Babak	Ghanbarzadeh	9.January. 1976	Iranian	Male

Contacts and Scientific ID Numbers

Telephone	Fax	Academic E-mail	Private Email
+989123039836	+98-41-36686446	Ghanbarzadeh@tabrizu.ac.ir babak.ghanbarzadeh@neu.edu.tr	Babakg1359@yahoo.com b.ghanbarzadeh1@gmail.com
Scopus ID	Web of Science ResearcherID	ORCID ID	NEU University
16041949000	M-9046-2019	0000-0002-1213-540X	http://staff.neu.edu.tr/babak.ghanbarzadeh/
Google scholar link	Research gate Link	Publons (WOS) Link	Tabriz University link
https://scholar.google.com/citations?hl=en&user=UpTXi-wAAAAJ	https://www.researchgate.net/profile/Babak_Ghanbarzadeh/info	https://publons.com/researcher/2902857/babak-ghanbarzadeh/	https://asatid.tabrizu.ac.ir/en/pages/default.aspx?ghanbarzadeh

Educational Background:

Certificate Degree	Field of Specialization	Name of Institution Attended	Date Received
Ph. D	Food Quality Control	University of Tehran, Iran	2001-2005
M.S.	Food Science and Technology	University of Tehran, Iran	1998-2000
B.S.	Food Science and Technology	University of Tabriz, Iran	1994-1998

<p>Title of Post-Graduate Thesis:</p> <p>Study of effective parameters on Hydroxymethyl furfural formation in apple juice</p>
<p>Title of Doctorate Thesis:</p> <p>Improvement of physical and rheological properties of Zein films</p>

Skills, Expertise and Research Interests

No	Title
1	Nano Encapsulation and delivery Systems
2	Food Physic and Rheology
3	Hydrocolloids
4	Food Physical Chemistry
5	Colloidal Chemistry
6	Active, Bio and nano Packagings

Scientific Records

No	Score title	Score
1	Scopus H Index	23
2	Web of Science H Index	22
3	Google scholar H Index	27
4	Research gate H Index	25
5	Research gate Score	34.8

Awards and Achievements:

Title	Issuing Authority	Country	Year
Young top researcher of Tabriz University	Deputy of Research of Tabriz University	Iran	2007
Top researcher of Tabriz University	Deputy of Research of Tabriz University	Iran	2009
Top researcher of Tabriz University	Deputy of Research of Tabriz University	Iran	2014
Top researcher of Universities of Azarbijan Sharghi state	East Azarbijan Governorate	Iran	2014
Top researcher of Agriculture Faculty of Tabriz University	Deputy of Research of Tabriz University	Iran	2018
one of the top 1% scientists of the world with the highest citations by in the field of Agricultural Sciences	Thompson Reuters (Essential Scientific Indicators)	USA	2017
one of the top 1% scientists of the world with the highest citations by in the field of Agricultural Sciences	Thompson Reuters (Essential Scientific Indicators)	USA	2018

Teaching Experiences:

Title of Course	Level	Dates		Name of Institution
		From	To	
Food Packaging (Preliminary and Advanced)	B.S, M.S and Ph.D.	2006	Now	University of Tabriz, Iran Tabriz University of Medical Science
Food Physical Chemistry (Preliminary and Advanced)	B.S, M.S and Ph.D.	2006	Now	University of Tabriz, Iran
Food Physic and Rheology (Preliminary and Advanced)	M.S and Ph.D.	2006	Now	University of Tabriz, Iran Near East University, Cyprus Tabriz University of Medical Science
Food Colloids and Hydrocolloids	M.S and Ph.D.	2006	Now	University of Tabriz, Iran Near East University, Cyprus Tabriz University of Medical Science
Food Nanotechnology	PhD	2017	Now	University of Tabriz, Iran Near East University, Cyprus

Journal Responsibilities:

Job Title	Publishing University	Date		Name of Journal
		From	To	
Editor	University of Tabriz	2015	Now	Journal of Food Research
Member of editorial board	University of Tehran	2013	Now	Journal of Food Bioprocess and Engineering
Member of editorial board	University of Shiraz	2016	Now	Journal of Nutraceuticals and Functional Foods

Academic Positions: (Last One First)

Title of Position	Date		Name of Institution
	From	To	
Professor	2014	Now	University of Tabriz
Associate Professor	2010	2014	University of Tabriz
Assistant Professor	2006	2010	University of Tabriz

Food Forums, Committees and R&D

Job Title	Institution	Date	
		From	To
Member of Food Additive Committee	Iran Food and Drug Administration	2017	Now

Member of Functional Food Committee	Iran Food and Drug Administration	2017	Now
Member of Food Additive Codex	Iranian National Standards Organization	2019	Now
Member of R&D of Takdaneh Fruit Juice company	Takdaneh Corporation	2010	Now

Doctorate (PhD)Thesis Supervision:

No	Full Name of Student	Date		Title of Thesis
		From	to	
1	Hadi Almasi	2012	2014	Production of antioxidant active nanocomposites based on polylactic acid/modified cellulose nanocrystal for prolonging the shelf life of edible oil
2	Akram Pezeshki	2012	2015	Camparition of clloidal properties of Nanoemulsions, Nanolyposomes & Solid lipid nanoparticles containing vitamin A
3	Nooshin Nooshirvani	2014	2017	Active nanocomposites based on Chitosan- Carboxy Methyl Cellulose contain antimicrobial essential oils and Zinc oxide nano particles for increasing the shelf life of bread
4	Fatemeh Keivani	2015	2017	Investigation on Antioxidant, Antimicrobial and Physiochemical Properties of Nanostructured Lipid Carriers and Nanophytozome Containing Cardamom (Elettaria cardamomum) Extract
5	Leila Fakhri Abolghasemi	2015	2018	The effect of nano zinc oxide on the Oxo-Biodegradability, migration of styrene monomer and physicochemical properties of polystyrene-nanoclay nanocomposites
6	Mojtaba Heidari	2016	2019	Modification of the functional properties in polylactic acid biopolymer by zinc oxide nanonanoparticle, two essential oils (Zataria multiflora and Mentha pulegium) and investigation of releasing zinc oxide nanonanoparticle in food simulant
7	Jaber soleimani	2015	2017	Model study of nanosilver and nanotitanium migration from polystyren film into food simulants
8	Maryam AzariFard	2015	Now	Physical and Antimicrobial Properties of Nanobiocomposites Based on Gelatin- Carboxymethyl Cellulose Containing Nanochitin and Trachyspermum ammi Essential Oil for Using in Veal Packaging
9	Sahra Bashiri	2017	Now	Investigation on Physiochemical Properties of chitosan coated Nanostructured Lipid Carriers containing Cinamon Extract and zinc
10	Nasrin Jamshidi	2018	Now	Nanobiocomposites based on carboxymethyl ⁻ cellulose-polyvinyl alcohol containing copper oxide and zinc oxide nanoparticles for using in Turkey meat packaging
11	Khaled Arab	2018	Now	Hydrocolloid

Books

Title	Type of Work		Publisher	Date of Publication
	Translation	Compilation		
Food Colloidal systems		*	Sharif University Press	2013
Physical Chemistry of Food and Food Biopolymers		*	University Of Tehran Press	2013
Biodegradable Edible Biopolymers in Food and Drug packaging		*	Amirkabir University Press	2009
Principles of Foods and food biopolymers Rheology		*	University of Tehran Press	2009
Compression of Food Chemistry		*	Ayiz Press	2007
Physical properties of Foods and Food Processing Systems	*		Ayiz Press	2004
Principal of Food Chemistry	*		Ayiz Press	1998

Papers

1. ISI Papers

No	
1.	Niknam, R., Ghanbarzadeh, B., Ayaseh, A., Rezagholi, F. (2019). The hydrocolloid extracted from Plantago major seed: Effects on emulsifying and foaming properties. <i>Journal of Dispersion Science and Technology</i> . DOI:10.1080/01932691.2019.1610426.
2.	Karimi, N., Ghanbarzadeh, B., Hajibonabi, F., Hojabri, Z., Ganbarov, K., Samadi Kafil, H., Hamishehkar, H., Yousefi, M., Rezaei Mokarram, R., Kamounah, F.S., Yousefi, B., Moaddab, S.R. (2019). Turmeric extract loaded nanoliposome as a potential antioxidant and antimicrobial nanocarrier for food applications. <i>Food Bioscience</i> , 29, 110–117. DOI:10.1016/j.fbio.2019.04.006.
3.	Abolghasemi-Fakhria, Leila; Ghanbarzadeh, Babak; Dehghannayaa, Jalal; Abbasi, Farhang; Perihan, Adun, (2019). Styrene monomer migration from polystyrene based food packaging nanocomposite: effect of clay and ZnO nanoparticles. <i>Food Chemical Toxicology</i> . 129,77-86. DOI:10.1016/j.fct.2019.04.019.
4.	Niknam, R., Ghanbarzadeh, B., Ayaseh, A., Hamishekar, H. (2019). Plantago major seed gum based biodegradable films: Effects of various plant oils on microstructure and physicochemical properties of emulsified films. <i>Polymer Testing</i> . 77, 105868. doi.org/10.1016/j.polymertesting.2019.04.015
5.	Panahirad, S., Nasser Mahna, N., Naghshiband-Hassani, R., Ghanbarzadeh, B., Zaare-Nahandilum, F. (2015). Shelf life enhancement by edible coating based on pectin and carboxymethyl cellulose. <i>Journal of Biodiversity and Environmental Sciences</i> , 7 (1), 423-430.
6.	Heydari-Majda, M., Ghanbarzadeha, B., Shahidi-Noghabic, M., Najafid, M. A., Adun, P. Ostadrahimi, A. (2019). Kinetic release study of zinc from polylactic acid based nanocomposite into food simulants <i>Polymer Testing</i> , 76,254-260. doi.org/10.1016/j.polymertesting.2019.03.040.
7.	Dehghannayaa, J., Kadkhodaei, S., KhakbazHeshmati, M., Ghanbarzadeh, B. (2019). Ultrasound-assisted intensification of a hybrid intermittent microwave - hot air drying process of potato: Quality aspects and energy consumption <i>Ultrasonics</i> , In Press. doi.org/10.1016/j.ultras.2019.02.005.

8.	Hasheminia, S. M., Rezaei Mokarram, R., Ghanbarzadeh, B., Hamishehkar, H. Samadi Kafil, H. Dehghannya, J. (2019). Development and characterization of biocomposite films made from kefiran, carboxymethyl cellulose and Satureja Khuzestanica essential oil. <i>Food Chemistry</i> , 289, 443-452. doi.org/10.1016/j.foodchem.2019.03.076
9.	Hasheminia, S. M., Rezaei Mokarram, R., Ghanbarzadeh, B., Hamishehkar, H. Samadi Kafil, H. Dehghannya, J. (2019). Influence of simultaneous application of copper oxide nanoparticles and Satureja Khuzestanica essential oil on properties of kefiran-carboxymethylcellulose films. <i>Polymer Testing</i> , 73, 377-388. doi.org/10.1016/j.polymertesting.2018.12.002
10.	Nazari, M., Ghanbarzadeh, B., Hamishehkar, H., Samadi Kafil, H. (2019). Garlic essential oil nanophytosomes as a natural food preservative: Its application in yogurt as food model. <i>Colloid and Interface Science Communications</i> , 30, 100176. doi.org/10.1016/j.colcom.2019.100176.
11.	Ahmadi, R., Ghanbarzadeh, B., Ayaseh, A., Samadi Kafil, H., Ozyurt, H., Katurani, A., Ostadrahimi, A. (2019). The antimicrobial bio-nanocomposite containing non-hydrolyzed cellulose nanofiber (CNF) and Miswak (<i>Salvadora persica</i> L.) extract. <i>Carbohydrate Polymer</i> , 214, 15-25. doi.org/10.1016/j.carbpol.2019.03.010.
12.	Niknam, R., Ghanbarzadeh, B., Ayaseh, A. Perihan, O. (2019). Comprehensive study of intrinsic viscosity, steady and oscillatory shear rheology of Barhang seed hydrocolloid in aqueous dispersions. <i>Journal of Food Process Engineering</i> . DOI:10.1111/jfpe.13047.
13.	Keivani, F., Ghanbarzadeh, B., Hamishehkar, H., Samadi Kafil, H., Hosseini, M., EsmailnejadMoghadama, B. (2019). Investigation of physicochemical properties of essential oil loaded nanoliposome for enrichment purposes. <i>LWT, Food Science and Technology</i> , 150, 282-287. DOI: 10.1016/j.lwt.2019.02.010.
14.	Azarifar, M., Ghanbarzadeh, B., Sowti, M. Akhondzadeh Basti. A., Abdulkhani, A. Noshirvani, N. Hosseini, M. (2019). The optimization of gelatin-CMC based active films containing chitin nanofiber and <i>Trachyspermum ammi</i> essential oil by response surface methodology. <i>Carbohydrate Polymer</i> , 208, 457-468. DOI:10.1016/j.carbpol.2019.01.005
15.	Heidari, M., Ghanbarzadeh, B. Shahidi Noghabi, M., Najafi, M.A., Hosseini, M. (2019). A new active nanocomposite film based on PLA/ZnO nanoparticle/essential oils for the preservation of refrigerated <i>Otolithes ruber</i> filets. <i>Food Packaging and Shelf Life</i> , 19, 94-103. doi.org/10.1016/j.fpsl.2018.12.002
16.	Esmaili, S.K, Ghanbarzadeh, B. Ayaseh, A. and Pezeshki, A. (2018). Design, fabrication and characterization of pectin-coated gelatin nanoparticles as potential nano-carrier system. <i>Journal of Food Biochemistry</i> DOI: 10.1111/jfbc.12729.
17.	Pezeshki, A., Hamishehkar, H., Ghanbarzadeh, B., Fathollahy, I., Keivani Nahr, F, Khakbaz Heshmati, M. and Mohammadi, M. (2019). Nanostructured lipid carriers as a favorable delivery system for β -carotene. <i>Food Bioscience</i> . doi.org/10.1016/j.fbio.2018.11.004
18.	Fattahi, R., Ghanbarzadeh, B., Bahrami, A. (2018). Effect of emulsion condition of oil phase on microstructure and anti-fungal properties of emulsified films based on carboxymethyl cellulose. <i>International Journal of Nutrition Sciences</i> , 3(1),44-49.
19.	Salari, M. Sowti Khiabani, M., Rezaei Mokarram, R., Ghanbarzadeh, B., Samadi Kafil, H. (2019). Preparation and characterization of cellulose nanocrystals from bacterial cellulose produced in sugar beet molasses and cheese whey media. <i>International Journal of Biological Macromolecules</i> . 122, 280-288.
20.	Salari, M. Sowti Khiabani, M., Rezaei Mokarram, R., Ghanbarzadeh, B., Samadi Kafil, H. (2018). Development and evaluation of chitosan based active nanocomposite films containing bacterial cellulose nanocrystals and silver nanoparticles. <i>Food Hydrocolloids</i> , 48, 414-423. doi.org/10.1016/j.foodhyd.2018.05.037
21.	Dehghannya, J., Pourahmad, M., Ghanbarzadeh, B. and Ghaffari, H. (2019). Heat and mass transfer enhancement during foam-mat drying process of lime juice: Impact of convective hot air temperature. <i>International Journal of Thermal Science</i> , 135, 30-43.
22.	Ghaderi, A., Dehghannya, J, Ghanbarzadeh, B. (2018). Momentum, heat and mass transfer enhancement during deep-fat frying process of potato strips: Influence of convective oil temperature. <i>International Journal of Thermal Science</i> , 134, 458-499.
23.	Fakhri, L.A., Ghanbarzadeh, B., Dehghannya, J., Abbasi, F., Ranjbar, H. (2018). Optimization of mechanical and color properties of polystyrene/nanoclay/nano ZnO based nanocomposite packaging sheet using response surface methodology. <i>Food Packaging and Shelf Life</i> , 17, 11-24.
24.	Naghavi, E.A., Dehghannya, J, Ghanbarzadeh, B. (2018). Effect of hydrocolloid type on transfer phenomena during deep-fat frying of coated potato strips: Numerical modeling and experimental analysis. <i>Computers and Electronics in Agriculture</i> 154, 382-399.
25.	Dehghannya, J., Pourahmad, M., Ghanbarzadeh, B. and Ghaffari, H. (2018). Heat and mass transfer modeling during foam-mat drying of lime juice as affected by different ovalbumin concentrations. <i>Journal of Food Engineering</i> .
26.	Dehghannya, J., Pourahmad, M., Ghanbarzadeh, B. and Ghaffari, H. (2018). Influence of foam thickness on production of lime juice powder during foam-mat drying: Experimental and numerical investigation. <i>Powder Technology</i> , 328, 470-484.
27.	Naghavi, E.A., Dehghannya, J, Ghanbarzadeh, B. (2018). 3D computational simulation for the prediction of coupled momentum, heat and mass transfer during deep-fat frying of potato strips coated with different concentrations of alginate. <i>Journal of Food Engineering</i> . 235, 64-78.
28.	Keivani Nahr, F., Ghanbarzadeh, B., Hamishehkar, H. Samadi Kafil, H. (2018). Food grade nanostructured lipid carrier for cardamom essential oil: preparation, characterization and antimicrobial activity. <i>Journal of Functional Food</i> , 40, 1-8.

29	Noshirvani, N., Hong, W., Ghanbarzadeh, B., Fasihi, H., Montazami, H. (2018). Study of cellulose nanocrystal doped starch-polyvinyl alcohol bionanocomposite films. <i>International Journal of Biological Macromolecules</i> , 107, 2065-2074
30	Soleimani, J., Ghanbarzadeh, B., Dehghannya, J., Baheri Islami, S. and Sorouraddin, S. M. (2018). Simulation of nanosilver migration from polystyrene nanocomposite into food simulants. <i>Advances in Nano Research</i> , 6 (3) 243-255.
31	Amiri, S., Ghanbarzadeh, B., Hamishehkar, H., Hosseini, M., Babazadeh, A., Perihan, A. (2018). Vitamin E Loaded Nanoliposomes: Effects of Gammaoryzanol, Polyethylene Glycol and Lauric Acid on Physicochemical Properties. <i>Colloid and Interface Science Communications</i> 26 , 1–6.
32	Bahrani, B., Ghanbarzadeh, B., Sowti Khiabani, M., Ghanbarzadeh, S., Hamishehkar, H. (2018). Application of Response Surface Methodology in the Preparation of Pectin-Caseinate Nanocomplexes for Potential Use as Nutraceutical Formulation: A Statistical Experimental Design Analysis. <i>Pharmaceutical Sciences</i> , 24, 52-59.
33	Hasheminia, S. M., Rezaei Mokarram, R., Ghanbarzadeh, B., Hamishehkar, H. Samadi Kafil, H. (2018). Physicochemical, mechanical, optical, microstructural and antimicrobial properties of novel kefiran-carboxymethyl cellulose biocomposite films as influenced by copper oxide nanoparticles (CuONPs), <i>Food Packaging and Shelf life</i> , 17, 194-204.
34	Bahrani, A., Rezaei Mokarram, R., Sowti Khiabani, M., Ghanbarzadeh, B., Salehi, R. (2019). Physico-mechanical and antimicrobial properties of tragacanth/ hydroxypropyl methylcellulose/beeswax edible films reinforced with silver nanoparticles. <i>International Journal of Biological Macromolecules</i> ,. doi.org/10.1016/j.ijbiomac.2018.09.045
35	Niknam, R., Ghanbarzadeh, B., Ayaseh, A. Rezagholi, F. (2018). The effects of Plantago major seed gum on steady and dynamic oscillatory shear rheology of sunflower oil-in-water emulsions. <i>Journal of Texture Studies</i> , 49(5), 536-547.
36	Abdollahi Kazemi Nezhad, Ghanbarzadeh, B., Dehghannya, J. (2018). Flow and viscoelastic behavior of Iranian starch-based low calorie dessert (Palda). <i>Journal of Food Measurement and Characterization</i> , DOI 10.1007/s11694-017-9641-z.
37	Karimi, N., Ghanbarzadeh, B., Hamishehkar, H. Samadi Kafil, H. (2018). Antioxidant, Antimicrobial and Physicochemical Properties of Turmeric Extract-Loaded Nanostructured Lipid Carrier (NLC), <i>Colloid and Interface Science Communications</i> 22 , 18–24.
38	Alaeddini, B., Koocheki, A., Mohammadzadeh Milani, J., Razavi, S.M.A, Ghanbarzadeh, B. (2018). Steady and dynamic shear rheological behavior of semi dilute Alyssum homolocarpum seed gum solutions: Influence of concentration, temperature and heating-cooling rate. <i>Journal of Science of Food and Agriculture</i> , In Press.
39	Dehghannya, J, Ghorbani, R., Ghanbarzadeh, B. (2017). Influence of combined pretreatments on color parameters during convective drying of Mirabelle plum (<i>Prunus domestica</i> subsp. <i>syriaca</i>). <i>Heat and Mass Transfer</i> 53 (7), 2425-2433.
40	Soleimani, J., Ghanbarzadeh, B., Dehghannya, J., Baheri Islami, S. and Sorouraddin, S. M. (2017). Comparative Numerical Study of Titanium and Silver Nano-particles Migration from Nano-composite of Polystyrene into Simulants on Experimental Data Basis. <i>International Journal of Food Engineering</i> . 13(12), 20170091.
41	Babazadeh, A. Ghanbarzadeh, B., Hamishehkar, H. (2017). Phosphatidylcholine-rutin complex as a potential nanocarrier for food applications. <i>Journal of Functional Foods</i> , 33, 134-141.
42	Sahrayi, S., Ghanbarzadeh, B., Milani, J., Hamishekar, H. (2017). Development of gelatin bionanocomposite films containing chitin and ZnO nanoparticles. <i>Food Bioprocess Technology</i> , 10(8), 1441-1453.
43	Sahrayi, S., Milani, J., Ghanbarzadeh, B., Hamishekar, H. (2017). Effect of corn oil on physical, thermal, and antifungal properties of gelatin based nanocomposite films containing nano chitin. <i>LWT - Food Science and Technology</i> . 76, 33-39.
44	Sahrayi, S., Milani, J., Ghanbarzadeh, B., Hamishekar, H. (2017). Physicochemical and antifungal properties of bio-nanocomposite film based on gelatin-chitin nanoparticles, <i>International Journal of Biological Macromolecules</i> , 97, 373-381.
45	Noshirvani, N., Ghanbarzadeh, B., Mokarram, R., Hashemi, M., Coma, V. (2017). Preparation and characterization of active emulsified films based on chitosan-carboxymethyl cellulose containing zinc oxide nanoparticles. <i>International Journal of Biological Macromolecules</i> , 99, 530–538.
46	Noshirvani, N., Ghanbarzadeh, B., Gardrat, C., Mokarram, R., Hashemi, M., Cose, C. (2017). Cinnamon and ginger essential oils to improve antifungal, physical and mechanical properties of chitosan-carboxymethyl cellulose films. <i>Food Hydrocolloids</i> , 70, 36-45.
47	Noshirvani, N., Ghanbarzadeh, B., Mokarram, R., Hashemi, M., (2017). Novel active packaging based on carboxymethyl cellulose-chitosan -ZnO NPs nanocomposite for increasing the shelf life of bread. <i>Food Packaging and Shelf Life</i> , 11, 106–114.
48	Mohammadi, M., Pezeshki, A., Mesgari, M., Ghanbarzadeh, B., Hamishehkar, H. (2017). Vitamin D3-loaded nanostructured lipid carriers as a potential approach for fortifying food beverages; in vitro and in vivo evaluation. <i>Advanced Pharm Bullten</i> , 7(1), 61-71.
49	Babazadeh, A. Ghanbarzadeh, B., Hamishehkar, H. (2017). Formulation of food grade nanostructured lipid carrier (NLC) for potential applications in medicinal-functional foods. <i>Journal of Drug Delivery Science and Technology</i> 39, 50-58.

50	Pezeshki, A. Ghanbarzadeh, B., Hamishehkar, H., Moghaddam, M., Babazadeh, A. (2016). Vitamin A palmitate-bearing nanoliposomes: Preparation and characterization. <i>Food Bioscience</i> , 13, 49–55.
51	Babazadeh, A. Ghanbarzadeh, B., Hamishehkar, H. (2016). Novel nanostructured lipid carriers as a promising food grade delivery system for rutin. <i>Journal of Functional Foods</i> , 26, 167-175.
52	Babazadeh, A. Ghanbarzadeh, B., Hamishehkar, H. (2016). Nano-phytosome as a potential food-grade delivery system. <i>Food Bioscience</i> , 15, 126–135.
53	Oleyaei, S.A, Almasi, H., Ghanbarzadeh, B., Moayedi, A.A. (2016). Synergistic reinforcing effect of TiO ₂ and montmorillonite on potato starch nanocomposite films: Thermal, mechanical and barrier properties. <i>Carbohydrate Polymers</i> , 152, 253–262.
54	Oleyaei, S.A, Almasi, H., Ghanbarzadeh, B., Moayedi, A.A. (2016). Modification of physicochemical and thermal properties of starch films by incorporation of TiO ₂ nanoparticles. <i>International Journal of Biological Macromolecules</i> , 89, 256–264.
55	Noshirvani, N., Ghanbarzadeh, B. Fasihi, H., Almasi, H. (2016). Starch–PVA Nanocomposite film incorporated with cellulose nanocrystals and MMT: A comparative study. <i>International Journal of Food Engineering</i> . 12(1), 37–48.
56	Ebrahimzadeh, S., Ghanbarzadeh, B., Hamishehkar, H. (2016). Physical properties of carboxymethyl cellulose based nano-biocomposites with Graphene nano-platelets. <i>International Journal of Biological Macromolecules</i> . 84, 16–23.
57	Dehghannya, J., Gorbani, R., Ghanbarzadeh, B. (2016). Shrinkage of Mirabelle Plum during Hot Air Drying as Influenced by Ultrasound-Assisted Osmotic Dehydration. <i>International Journal of Food Properties</i> . 19,1093–1103.
58	Dehghannya, J., Naghavi, E., Ghanbarzadeh, B., (2016). Frying of potato strips pretreated by ultrasound-assisted air drying. <i>Journal of Food Processing and Preservation</i> , 40(4), 583-592.
59	Dehghannya, J., Gorbani, R., Ghanbarzadeh, B. (2016). Determination of bulk density of Mirabelle plum during hot air drying as influenced by ultrasound-osmotic pretreatment <i>Journal of Food Measurement & Characterization</i> , 10(4), 738–745.
60	Ghanbarzadeh, B., Oleyaei, A., Almasi, H. (2015). Nanostructured materials utilized in biopolymer-based plastics for food packaging applications. <i>Critical Reviews in Food Science and Nutrition</i> , 55,1699–1723.
61	Almasi, H., Ghanbarzadeh, B. Dehghannya, J. Pirs, S., Zandi M. (2015). Heterogeneous Modification of Softwoods Cellulose Nanofibers with Oleic Acid: Effect of Reaction Time and Oleic Acid Concentration. <i>Fibers and Polymers</i> , 16(8), 1715-1722.
62	Almasi, H., Ghanbarzadeh, B. Dehghannya, J., Entezami, A. E., Khosrowshahi Asl, A. (2015). Novel nanocomposites based on fatty acid modified cellulose nanofibers/poly(lactic acid): Morphological and physical properties. <i>Food Packaging and Shelf life</i> , 5, 21–31.
63	Karimi, N., Ghanbarzadeh, B., Hamishehkar, H., Keivani, F. Pezeshki, A. Gholian, M.M. (2015). Phytosome and liposome: The beneficial encapsulation systems in drug delivery and food Application. <i>Applied Food Biotechnology</i> , 2(3), 17-27.
64	Akbarian, M., Ghanbarzadeh, B., Soti, M., Dehghannya, J. (2014). Effects of pectin-CMC based coating and osmotic dehydration pretreatments on microstructure and texture of the hot-air dried quince slices. <i>Journal of Food Processing and Preservation</i> , 39(3), 260-269.
65	Dehghannya, J., Gorbani, R., Ghanbarzadeh, B. (2015). Effect of ultrasound-assisted osmotic dehydration pretreatment on drying kinetic and effective moisture diffusivity of Mirabelle plum. <i>Journal of Food Processing and Preservation</i> , 39 (6), 2710-2717.
66	Bodaghi, H., Mostofi, Y., Oromiehie, A., Ghanbarzadeh, B., Ghasimi, Z. (2015). Synthesis of clay–TiO ₂ nanocomposite thin films with barrier and photocatalytic properties for food packaging application. <i>Journal of Applied Polymer Science</i> , 132 (14), 41764.
67	Keivani Nahr, F., Rezaei Mokarram, R., Hejazi, M.A., Ghanbarzadeh, B., Sowti Khiyabani, M., Zoroufchi Benis, Kh. (2015). Optimization of the nanocellulose based cryoprotective medium to enhance the viability of freeze dried <i>Lactobacillus plantarum</i> using response surface methodology LWT - <i>Food Science and Technology</i> , 64, 326-332.
68	Karimi, N., Ghanbarzadeh, B., Hamishehkar, H., Keivani, F. Pezeshki, A. Gholian, M.M. (2015). Phytosome as novel delivery system for nutraceutical materials. <i>International Journal of Current Microbiology Applied Science</i> , 4(6), 152-159.
69	Hosseini, M. Azizanbari, Ch. Ghanbarzadeh, B. (2014). Study of particle size, rheological properties and encapsulation efficiency. In gellan-casenate nano complex as a carrier of omega 3 fatty acid. <i>International Journal of Current Life Sciences</i> , 4 (11), 11173-11179.
70	Mohammadi, M., Ghanbarzadeh, B., Hamishehkar, H. (2014). Formulation of nanoliposomal vitamin D3 for potential application in beverage fortification. <i>Advanced Pharm Bullten</i> , 4(2), 569-575.
71	Pezeshki, A., Ghanbarzadeh, B., Hamishehkar, H., Mohammadi, M., Fattolahi, I (2014). Encapsulation of Vitamin A Palmitate in Nanostructured Lipid Carrier (NLC)-Effect of Surfactant Concentration on the Formulation Properties. <i>Advanced Pharm Bullten</i> , 4(2), 563-568.
72	Almasi, H., Ghanbarzadeh, B., Dehghannya, J. Entezami, A. A. (2014). Development of novel controlled release nanocomposite based on Poly(lactic acid) for increasing the oxidative stability of soybean oil. <i>Food additive and Contaminant</i> , 31 (9), 1586-1597.

73	Amidi, Ehsani, M., Ghanbarzadeh, B., Asadi, (2014). Characterization of nanocrystalline cellulose obtained of cotton waste European Journal of Zoological Research, 3(1), 142-146.
74	Bodaghi, H., Mostofi, Y. Oromiehie, A., Zamani, Z. Ghanbarzadeh, B., Costa, C. Conte, A., Del Nobile, M.A. (2013). Evaluation of the photocatalytic antimicrobial effects of a TiO ₂ Nanocomposite food packaging film by in vitro and in vivo tests. LWT Food Science and Technology, 50, 702-706.
75	Sabouri, N. Taghizadeh, Ghanbarzadeh, B. (2013). Mechanochemical Activation of Carboxy Methyl Cellulose and Its Thermoplastic Polyvinyl Alcohol/Starch Biocomposites with Enhanced Physicochemical Properties. International Journal of Biochemistry and Biophysics, 1 (1), 9-15.
76	Ghanbarzadeh, B., Almasi, H. Oleyaei, S.A. (2014). A novel modified starch/carboxymethyl cellulose/montmorillonite bionanocomposite film: structural and physical properties. International Journal of Food Engineering, 10(1), 121–130.
77	Akbaryan, M. and Ghanbarzadeh, B. (2013). Optimization of carboxy methyl cellulose-pectin and ascorbic acid based edible coating formulations for performance of osmotic dehydration of quince by RSM. International Journal of Biosciences, 3(9), 234-247.
78	Ghanbarzadeh, B. and Almasi, H., (2013). A novel modified Starch / carboxymethyl cellulose / montmorillonite bionanocomposite film: structural and physical properties. International Journal of Food Engineering, 10 (1), 121-130.
79	Sabouri, N. Taghizadeh, Ghanbarzadeh, B. (2013). Polyvinyl alcohol:starch: carboxymethyl cellulose containing sodium montmorillonite clay blends; mechanical properties and biodegradation behavior. Springer plus, 2(1), 1-8.
80	Sabouri, N. Taghizadeh, Ghanbarzadeh, B. (2012). Mechanical, thermal and morphological properties of polyvinyl alcohol/starch/carboxy methyl cellulose biodegradable blends. Macromolecule, 8 (2), 29-35.
81	Sabouri, N. Taghizadeh, Ghanbarzadeh, B. (2012). Physical and mechanical properties of polyvinyl alcohol/starch/carboxy methyl cellulose/montmorillonite nanocomposite films. Nano Science and Nanotechnology, 6 (2), 54-60.
82	Milani, J. Ghanbarzadeh, B., Maleki, G. (2012). Rheological Properties of Anghouzeh Gum. International Journal of Food Engineering, 8(3),1-12.
83	Pezeshki, A. Hesari, J. Ahmadi, A. Ghanbarzadeh, B., (2011). Influence of Withania coagulans protease as a vegetable rennet on proteolysis of Iranian UF white cheese. Journal of Agriculture Science and Technology , 13: 567-576.
84	Sayanjali, S., Ghanbarzadeh, B., Ghiassifar, S., (2011), Evaluation of antimicrobial and physical properties of edible film based on carboxymethyl cellulose containing potassium sorbate on some mycotoxigenic Aspergillus species in fresh pistachios. LWT - Food Science and Technology, 44, 1133-1138.
85	Ghanbarzadeh, B., Almasi, H., Entezami, A. A. (2011). Improving the barrier and mechanical properties of starch-based edible films: effect of citric acid and carboxymethyl cellulose. Industrial Crops and Products, 33, 229–235.
86	Ghanbarzadeh, B., Almasi, H. (2011). Physical properties of edible emulsified films based on carboxymethyl cellulose and oleic acid. International Journal of Biological Macromolecules 48, 44–49.
87	Ghanbarzadeh, B., Almasi, H., Entezami, A. A. (2010). Physical properties of edible modified starch / carboxymethyl cellulose films. Innovative Food Science and Technology. 11, 697–702.
88	Ghanbarzadeh, B., Almasi, H., Entezami, A. A. (2010). Physicochemical properties of starch-CMC-nanoclay biodegradable films. International Journal of Biological Macromolecules 46, 1–5.
89	Y. Zahedi, B. Ghanbarzadeh, N. Sedaghat, (2010). Physical properties of edible emulsified films based on pistachio globulin protein and fatty acids, Journal of Food Engineering. 702-709.
90	Ghanbarzadeh, B., Oromiehi, A.R. (2009). Thermal and mechanical behavior of laminated protein films. Journal of Food Engineering, 517–524.
91	Ghanbarzadeh, B., Oromiehi, A.R., (2008). Studies on glass transition temperature of mono and bilayer protein films plasticized by glycerol and olive oil, Journal of Applied Polymer, 109, 2848–2854.
92	Razmi Rad, E. Ghanbarzadeh, B., Rashmekarim, J. (2008). An artificial neural network for prediction of zeleny sedimentation volume of wheat flour. International Journal of Agriculture & Biology, 422–426
93	Ghanbarzadeh, B., Oromiehie, A.R., Razmi Rad, E. (2008), Surface evaluation of resin zein films containing sugar plasticizers by Permeability and atomic force microscopy analysis. Iranian Journal of Pharmaceutical Sciences, 4, 23-30.
94	Ghanbarzadeh, B., Oromiehi, A.R., (2008). Biodegradable biocomposite films based on whey protein and zein: barrier, mechanical properties and AFM analysis. International Journal of Biological Macromolecules, 43, 209–215.
95	Mohamadzadeh Milani, J., Emam-D Jomeh, Z., Rezaei, K., Ghanbarzadeh, B. Safari, M. (2007). Extraction and physicochemical properties of Barijeh (Ferula galbaniflua) gum. International Journal of Agriculture & Biology, 1560–8530.
96	Mohamadzadeh Milani, J., Emam-D Jomeh, Z., Musavi, M., Safari, M., Ghanbarzadeh, B. (2007). Physicochemical and emulsifying Properties of Barijeh gum. Iranian Journal of Chemical Engineering, 81-88.
97	Razmi-Rad, E., Ghanbarzadeh, B., Mousavi, S.M., Emam-Djomeh, Z., Khazaei, J. (2007). Prediction of rheological properties of Iranian bread dough from chemical composition of wheat flour by using artificial neural networks. Journal of Food Engineering. 81, 728-734.

98	Ghanbarzadeh, B., Musavi, M., Oromiehie, A.R., Emam D-Jomeh, Z., Massimiliano Falcone, P. Razmi Rad, E. (2007), Study of mechanical properties, oxygen permeability and AFM topography of zein films plasticized by polyols, <i>Packaging Science and Technology</i> , 20, 155–163.
99	Ghanbarzadeh, B., Musavi, M., Oromiehie, A.R., Rezayi, K., Razmi Rad, E. Milani, J. (2007). Effect of plasticizing sugars on water vapour permeability, surface energy and microstructure properties of zein films. <i>LWT Food Science and Technology</i> , 40, 1191–1197.
100	Ghanbarzadeh, B., Musavi, M., Oromiehie, A.R., Rezayi, K., Razmi Rad, E. Milani, J. (2006). Investigation of water vapour permeability, hydrophobicity and morphology of resin zein films plasticized by polyols, <i>Iranian Polymer Journal</i> , 15 (7), 2006, 555-564.
100	Ghanbarzadeh, B., Musavi, M., Oromiehie, A.R., Emam D-Jomeh, Z., Razmi Rad, E. Milani, J. (2006), Effect of Polyolic Plasticizers on rheological and thermal properties of zein resins, <i>Iranian Polymer Journal</i> , 15 (10), 779-787.
100	Ghanbarzadeh, B., Musavi, M., Oromiehie, A.R., Emam D-Jomeh, Z., Razmi Rad, E. Milani, J. (2006). Effect of plasticizing sugars on rheological and thermal properties of zein resins and mechanical properties of zein films. <i>Food Research International</i> , 39, 882–890.

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		