

# CURRICULUM VITAE

Kazem Alirezalu

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## PERSONAL INFORMATION:

Name: Kazem Alirezalu

Born: July 21, 1985

Nationality: Iranian

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## EDUCATION:

- ✓ 2003-2007. BSc: Department of Food Science and Technology, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran
- ✓ 2008-2010. MSc: Department of Food Science and Technology, University of Tabriz, Tabriz, Iran
- ✓ 2012-2016. PhD: Department of Food Science and Technology, University of Tabriz, Tabriz, Iran

## MAIN RESEARCH INTERESTS:

- ✓ Meat Science and Technology
- ✓ Probiotic Bacteria
- ✓ Food Toxicology and Allergens
- ✓ Novel Food Processing Technologies (Cold Plasma, Pulsed Light, Pulsed Electric Field)
- ✓ Food Packaging
- ✓ Food Nanotechnology

## SKILLS AND QUALIFICATIONS

- ✓ Seventeen years of experience in research and development of industrial food products
- ✓ Management of food industry laboratories
- ✓ Optimization of food processing
- ✓ Active packaging design to increase food shelf life
- ✓ Acquaintance with scientific techniques such as GC, HPLC, DLS, Texture Analyser and etc

## **PUBLICATIONS:**

1. Wei, K.J., Ming, F., Asyul-Izhar, A.B., Suryaningsih, L., Utama, D.T., **Alirezalu, K.**, & Ismail-Fitry, M.R., 2025. The Role of Plant Oils/Lipids as Innovative Fat Replacers in Various Food Products: A Review. *Applied Food Research*, 5, 101010. <https://doi.org/10.1016/j.afres.2025.101010>
2. Nottagh, S., **Alirezalu, K.**, Yaghoubi, M., Hadi, F., Moradi, M., Gharekhani, M., & Mousavi Khaneghah, A. (2025). A comprehensive review of  $\epsilon$ -polylysine as a novel ingredient for enhancing meat products through advanced production techniques and antimicrobial actions. *Food Reviews International*, 1525-6103, <http://dx.doi.org/10.1080/87559129.2025.2469618>
3. Safaei, F., Alirezalu, A., Noruzi, P., & **Alirezalu, K.** (2024). Phytochemical and morpho-physiological response of *Melissa officinalis* L. to different  $\text{NH}_4^+$  to  $\text{NO}_3^-$  ratios under hydroponic cultivation. *BMC Plant Biology*, 24(1), 968.
4. Marcinkowska-Lesiak, M., **Alirezalu, K.**, Szpicer, A., Pogorzelska-Nowicka, E., Stelmasiak, A., & Poltorak, A. (2024). Optimizing nitrite content in powders from plasma-activated egg whites for meat preservation using response surface methodology. *LTW- Food Science and Technology*, 208, 116736.
5. Yaghoubi, M., **Alirezalu, K.**, Nottagh, S., Naghizadeh, S. H., Moslemi, S. A. S., Olyayee, M., Dizajyekan, M.M., & Fathi-Achachlouei, B. (2024). Enhancement of sausages shelf life using natural antimicrobials and propolis extract. *Food Science and Biotechnology*, 1-12.
6. Nemati, Z., Amirdahri, S., Asgari, A., Taghizadeh, A., Siddiqui, S. A., Besharati, M., **Alirezalu, K.**, & Holman, B. W. (2024). Feeding pomegranate pulp to Ghezel lambs for enhanced productivity and meat quality. *Veterinary and Animal Science*, 24, 100356.
7. Beigmohammadi, N., Peighambardoust, S. H., Mohammad Amini, A., & **Alirezalu, K.** (2024). Enhancing encapsulation efficiency of Chavir essential oil via enzymatic hydrolysis and ultrasonication of whey protein concentrate–maltodextrin. *Foods*, 13(9), 1407.
8. Mousavifard, M., Abedi, E., & **Alirezalu, K.** (2024). Ensemble machine learning as a mathematical approach to predict high-voltage electric field-assisted removal of color and oxidative indices from soybean oil using the activated porous electrodes. *Food Science and Technology-LWT*, 198, 115983.
9. Siddiqui, S. A., Zhao, T., Fitriani, A., Rahmadhia, S. N., **Alirezalu, K.**, & Fernando, I. (2024). Acheta domesticus (house cricket) as human foods-An approval of the European Commission-A systematic review. *Food Frontiers*. <https://doi.org/10.1002/fft2.358>
10. Yaghoubi, M., **Alirezalu, K.**, Mazloomi, S.M., Marcinkowska-Lesiak, M., Azadmard-Damirchi, S., Peighambardoust, S.H., Hesari, J., Rastgoo, A., Phimolsiripol, Y., & Khaneghah, A.M. (2023). Enhancing beef sausage packaging with calcium alginate active film infused with nisin and  $\epsilon$ -polylysine nanoparticles and beetroot extract. *LWT – Food Science and Technology*, 191, 15665. <https://doi.org/10.1016/j.lwt.2023.115665>
11. Marcinkowska-Lesiak, M., Zalewska, M., **Alirezalu, K.**, Wojtasik-Kalinowska, I., Onopiuk, A., & Półtorak, A. (2023). Production of restructured beef jerky using blood plasma solutions activated by non-thermal atmospheric plasma. *Animal Science Papers and Reports*, 41, 195-218.

12. Safari, R., Yaghoubi, M., Marcinkowska-Lesiak, M., Paya, H., Sun, X., Rastgoo, A., Rafiee, M., & **Alirezalu, K.** (2023). The effects of double gelatin containing chitosan nanoparticles–calcium alginate coatings on the stability of chicken breast meat. *Food Science & Nutrition*, 11, 7673-7685.
13. Marcinkowska-Lesiak, M., **Alirezalu, K.**, Stelmasiak, A., Wojtasik-Kalinowska, I., Onopiuk, A., Szpicer, A., & Poltorak, A. (2023). Physicochemical characteristics of pork liver pâtés containing nonthermal air plasma-treated egg white as an alternative source of nitrite. *Applied Sciences*, 13, 4464-4481.
14. Yaghoubi, M., **Alirezalu, K.**, Hesari, K., Peighambaroust, S. H., Marcinkowska-Lesiak, M., Barzegar, Y., Hoseinian-Khosrowshahi, S. R., Marszałek, K., & Mousavi Khaneghah, A. (2023). Application of oleaster leaves (*Elaeagnus angustifolia* L.) essential oil and natural nanoparticle preservatives in frankfurter-type sausages: An assessment of quality attributes and stability during refrigerated storage. *Meat Science*, 109097. <https://doi.org/10.1016/j.meatsci.2023.109097>
15. Peighambaroust, S. H., Yaghoubi, M., Hosseinpour, A., **Alirezalu, K.**, Soltanzadeh, M., & Dadpour, M. (2022). Development and application of dual-sensors label in combination with active chitosan-based coating incorporating yarrow essential oil for freshness monitoring and shelf-life extension of chicken fillet. *Foods*, 11, 3533-3553.
16. **Alirezalu, K.**, Moazami-Goodarzi, A.H., Roufegarinejad, L., Yaghoubi, M., & Lorenzo, J. M. (2022). Combined effects of calcium-alginate coating and *Artemisia fragrans* essential oil on chicken breast meat quality. *Food Science and Nutrition*, <https://doi.org/10.1002/fsn3.2856>
17. Ayaseh, A., **Alirezalu, K.**, Yaghoubi, M., Razmjouei, Z., Jafarzadeh, Sh., Marszałek, K., & Mousavi Khaneghah, A. (2022). Production of nitrite-free frankfurter-type sausages by combining  $\epsilon$ -polylysine with beetroot extracts: An assessment of microbial, physicochemical, and sensory properties. *Food Bioscience*, 49, 101936. <https://doi.org/10.1016/j.fbio.2022.101936>
18. Naseri, A., Alirezalu, A., Noruzi, P., & **Alirezalu, K.** (2022). The effect of different ammonium to nitrate ratios on antioxidant activity, morpho-physiological and phytochemical traits of Moldavian balm (*Dracocephalum moldavica*). *Scientific Reports*, 12, 1-14.
19. Mousavi, M. H., Gharekhani, M., **Alirezalu, K.**, Roufegarinejad, L., & Azadmard-Damirchi, S. (2022). Production and characterization of nondairy gluten-free fermented beverage based on buckwheat and lentil. *Food Science & Nutrition*, <https://doi.org/10.1002/fsn3.3095>.
20. Farmani, B., Djordjevic, M., Bodbodak, S., **Alirezalu, K.**, & Ghanbarpour, A. (2022). Powdered activated carbon treatment of sugar beet molasses for liquid sugar production: effects of storage time and temperatures. *Sugar Tech.* <https://doi.org/10.1007/s12355-021-01022-1>
21. **Alirezalu, K.**, Movlan, H. S., Yaghoubi, M., Pateiro, M., & Lorenzo, J. M. (2021).  $\epsilon$ -polylysine coating with stinging nettle extract for fresh beef preservation. *Meat Science*, 176, 108474. <https://doi.org/10.1016/j.meatsci.2021.108474>
22. **Alirezalu, K.**, Pateiro, M., Yaghoubi, M., Alirezalu, A., Peighambaroust, S. H., & Lorenzo, J. M. (2020). Phytochemical constituents, advanced extraction technologies and techno-functional properties of selected Mediterranean plants for use in meat products. A comprehensive review. *Trends in Food Science & Technology*, 100, 292–306.

23. **Alirezalu, K.**, Yaghoubi, M., Nemati, Z., Farmani, B., & Mousavi Khaneghah, A. (2021). Efficacy of stinging nettle extract in combination with  $\epsilon$ -polylysine on the quality, safety, and shelf life of rainbow trout fillets. *Food Science & Nutrition*, 9, 1542-1550.
24. **Alirezalu, K.**, Pirouzi, S., Yaghoubi, M., Karimi-Dehkordi, M., Jafarzadeh, S., & Khaneghah, A. M. (2021). Packaging of beef fillet with active chitosan film incorporated with  $\epsilon$ -polylysine: An assessment of quality indices and shelf life. *Meat Science*, 176, 108475. <https://doi.org/10.1016/j.meatsci.2021.108475>
25. **Alirezalu, K.**, Yaghoubi, M., Poorsharif, L., Aminnia, S., Kahve, H. I., Pateiro, M., Lorenzo, J. M., & Munekata, P. E. S. (2021). Antimicrobial polyamide-alginate casing incorporated with nisin and  $\epsilon$ -polylysine nanoparticles combined with plant extract for inactivation of selected bacteria in nitrite-free frankfurter-type sausage. *Foods*, 10, 1003-1016.
26. Panahirad, S., Dadpour, M., Peighambardoust, S. H., Soltanzadeh, M., Gullón, B., **Alirezalu, K.**, & Lorenzo, J. M. (2021). Applications of carboxymethyl cellulose-and pectin-based active edible coatings in preservation of fruits and vegetables: A review. *Trends in Food Science & Technology*, 110, 663-673.
27. **Alirezalu, K.**, Hesari, J., Yaghoubi, M., Mousavi Khaneghah, A., Alirezalu, A., Pateiro, M., & Lorenzo, J. M. (2021). Combined effects of  $\epsilon$ -polylysine and  $\epsilon$ -polylysine nanoparticles with plant extracts on the shelf life and quality characteristics of nitrite-free frankfurter-type sausages. *Meat Science*, 108318. <https://doi.org/10.1016/j.meatsci.2020.108318>.
28. Yaghoubi, M., Ayaseh, A., **Alirezalu, K.**, Nemati, Z., Pateiro, M., & Lorenzo, J. M. (2021). Effect of chitosan coating incorporated with *Artemisia fragrans* essential oil on fresh chicken meat during refrigerated storage. *Polymers*, 13, 716-730.
29. Bodaghzadeh, Amin., **Alirezalu, K.**, Amini, Shadi., Alirezalu, A., Domínguez, R., & Lorenzo, J. M. (2020). Fatty acid composition, phytochemicals and antioxidant potential of *Capparis spinosa* seeds. *Grasas Y Aceites*, <https://doi.org/10.3989/gya.0890201>
30. Nemati, Z., Moradi, Z., **Alirezalu, K.**, Besharati, M., & Raposo, A. (2021). Impact of ginger root powder dietary supplement on productive performance, egg quality, antioxidant status and blood parameters in laying japanese quails. *International Journal of Environmental Research and Public Health*, 18, 2995-3008.
31. Nemati, Z., Ahmadian, H., Besharati, M., Lesson, S., **Alirezalu, K.**, Domínguez, R., & Lorenzo, J. M. (2020). Assessment of dietary selenium and vitamin E on laying performance and quality parameters of fresh and stored eggs in Japanese quails. *Foods*, 9, 1324-1337.
32. Soltanzadeh, M., Peighambardoust, S. H., Gullon, P., Hesari, P., Gullón, B., **Alirezalu, K.**, & Lorenzo, J. M (2020). Quality aspects and safety of pulsed electric field (PEF) processing on dairy products: a comprehensive review. *Food Review International*. <https://doi.org/10.1080/87559129.2020.1849273>
33. Rezaei, A., **Alirezalu, K.**, Azadmard-Damirchi, S., Hesari, J., Papademas, Ph., Domínguez, R., Lorenzo, J. M., & Yaghoubi, M. (2020). Effect of pasteurization and ripening temperature on chemical and sensory characteristics of traditional Motal cheese. *Fermentation*, 6, 1-15.

34. Nemati, Z., **Alirezalu, K.**, Besharati, M., Amirdahri, S., Franco, D., & Lorenzo, J. M. (2020). Improving the quality characteristics and shelf life of meat and growth performance in goose fed diets supplemented with vitamin E. *Foods*, 9, 798-813.
35. Alirezalu, A., Ahmadi, N., Salehi, P., Sonboli, A., **Alirezalu, K.**, Mousavi Khaneghah, A., Barba, F. J., Munekata, P. E. S., & Lorenzo, J. M. (2020). Physicochemical characterization, antioxidant activity, and phenolic compounds of hawthorn (*Crataegus* spp.) fruits species for potential use in food applications. *Foods*, 9, 436-451.
36. **Alirezalu, K.**, Hesari, J., Nemati, Z., Munekata, P.E.S., Barba, F.J., & Lorenzo, J.M. (2019). Combined effect of natural antioxidants and antimicrobial compounds during refrigerated storage of nitrite-free frankfurter-type sausage. *Food Research International*, 120, 839–850.
37. **Alirezalu, K.**, Inacio, R., Hesari, J., Remize, F., Nemati, Z., Saraiva, J. A., Barba, F. J., Sant'Ana, A. S., & Lorenzo, J. M. (2019). Nutritional, chemical, syneresis, sensory properties, and shelf life of Iranian traditional yoghurts during storage. *LWT – Food Science and Technology*, 114, 108417. <https://doi.org/10.1016/j.lwt.2019.108417>
38. **Alirezalu, K.**, Munekata, P. E. S., Parniakov, O., Barba, F. J., Witt, J., Toepfl, S., Wiktor, A., & Lorenzo, J. M. (2019). Pulsed electric field and mild heating for milk processing: a review on recent advances. *Journal of the Science of Food and Agriculture*, 100, 16-24.
39. **Alirezalu, K.**, Hesari, J., Nemati, Z., & Farmani, B. (2018). Effects of selected plant-derived nutraceuticals on the quality and shelf-life stability of frankfurter type sausages during storage. *World Academy of Science, Engineering and Technology*, 12, 298-303.
40. **Alirezalu, K.**, Hesari, J., Eskandari, M.H., Valizadeh, H., & Sirousazar, M. (2017). Effect of green tea, stinging nettle and olive leaves extracts on the quality and shelf life stability of frankfurter type sausage. *Journal of Food Processing and Preservation*, 41, 1-11.
41. **Alirezalu, K.**, Azadmard-Damirchi, S., Fathi Achachlouei, B., Hesari, J., Emaratpardaz, J., Tavakoliyan, R. (2016). Physicochemical properties and nutritional composition of black truffles grown in Iran. *Chemistry of Natural Compounds*, 52, 290–293.
42. Azadmard-Damirchi, S., **Alirezalu, K.**, & Fathi Achachlouei, B. (2011). Microwave pretreatment of seeds to extract high quality vegetable oil. *World Academy of Science, Engineering and Technology*, 81, 513-516.
43. **Alirezalu, K.**, Hesari, J., Besharati, M., Yaghoubi, M., Nemati, Z., & Malayeri, H. (2020). The effects of nisin and nisin-nanoparticles as nitrite replacement on physicochemical, microbiological, sensory properties and shelf life of frankfurter type sausage. *Journal of Research and Innovation in Food Science and technology*, 2, 221-236.
44. **Alirezalu, K.**, Shafaghi Movlan, H., Younessi-Hamzekhanlu, M., Farmani, B., & Fathizadeh, O. (2020). Improvement of physicochemical, sensory and shelf life stability of beef fillet using stinging nettle extract in combination with epsilon polylysine. *Food Science and Technology*, 96, 145-160.
45. Shirzad, H., Alirezalu, A., **Alirezalu, K.**, Yaghoubi, M., Ghorbani, B., Pateiro, M., & Lorenzo, J. M. (2021). Effect of *Aloysia citrodora* essential oil on biochemicals, antioxidant characteristics, and shelf life of strawberry fruit during storage. *Metabolites*, 11, 1-11.

46. Mirzamohammad, E., Alirezalu, A., **Alirezalu, K.**, Norozi, A., & Ansari, A. (2021). Improvement of the antioxidant activity, phytochemicals, and cannabinoid compounds of *Cannabis sativa* by salicylic acid elicitor. *Food Science & Nutrition*, 9, 6873-6881.
47. **Alirezalu, K.**, Hesari, J., Besharati, M., Yaghoubi, M., Nemati, Z., & Malayeri, H. (2020). The effects of nisin and nisin-nanoparticles as nitrite replacement on physicochemical, microbiological, sensory properties and shelf life of frankfurter type sausage. *Journal of Research and Innovation in Food Science and technology*, 2, 221-236 (in Persian).
48. **Alirezalu, K.**, Shafaghi Movlan, H., Younessi-Hamzekhanlu, M., Farmani, B., & Fathizadeh, O. (2020). Improvement of physicochemical, sensory and shelf life stability of beef fillet using stinging nettle extract in combination with epsilon polylysine. *Iranian Journal of Food Science and Technology*, 96, 145-160 (in Persian).
49. **Alirezalu, K.**, Hesari, J., Eskandari, M.H., Valizadeh, H., Sirousazar, M., & Nemati, Z. (2018). Evaluation of microbiological and sensory properties of functional frankfurter sausage during storage. *Iranian Journal of Food Science and Technology*, 83, 267-280 (in Persian).
50. Fathi Achachlouei, B., Asadi, A., **Alirezalu, K.**, & Abdi-Benmar, H. (2017). Effect of green tea extract on some quality aspects and shelf life of cow meat during storage period. *Iranian Journal of Food Science and Technology*, 14, 249-259 (in Persian).
51. **Alirezalu, K.**, Azadmard-Damirchi, S. (2015). Evaluation of the nutrients losses during the production of traditional concentrated Tuluq and Torba yoghurts. *Journal of Food Processing and Preservation*, 7, 1-14 (in Persian).
52. Bak-Mohammadpour, M., Peighambardoust, S. H., & **Alirezalu, K.** (2016). Processing of basil with an extended shelf life using a novel disinfecting method. *Journal of Food Research*, 25, 503-516 (in Persian).
53. Bak-Mohammadpour, M., Peighambardoust, S. H., Hesari, J., & **Alirezalu, K.** (2016). Compare the effects of ozone and chlorine disinfection on nutritional, microbiological and sensory properties of lettuce. *Journal of Innovative Food Technology*, 7, 77-86 (in Persian).

#### **INTERNATIONAL CONFERENCE:**

1. **Alirezalu, K.**, Nemati, Z., Hajipour, M., & Besharati M. (2019). Effects of dietary organic and inorganic selenium on the quality aspects, nutritional and shelf life of goose meat. XVIII European symposium on the quality of eggs and egg products and XXIV European symposium on the quality of poultry meat. Izmir, Turkey.
2. **Alirezalu, K.**, Nemati, Z., Hajipour, M., & Besharati M. (2019). Quality and shelf-life stability of meat and liver from goose fed diets supplemented with vitamin e. XVIII European symposium on the quality of eggs and egg products and XXIV European symposium on the quality of poultry meat. Izmir, Turkey.
3. **Alirezalu, K.**, Hesari, J., Azadmard-Damirchi, S., Peighambardoust, S.H., Fathi-Achachlouei, B., & Emami, S.H. (2011). Evaluation of oil content and fatty acid composition of *Pyrus glabra* as a medicinal plant (*Pyrus glabra* Boiss.). 9th Euro Fed Lipid Congress. The Netherlands.

4. **Alirezalu, K.**, Hesari, J., Azadmard-Damirchi, S., Peighambardoust, S.H., & Sobhi Sarabi, Y. (2011). Evaluation of physicochemical properties and fatty acid composition of milk thistle seed oil. 9th Euro Fed Lipid Congress. The Netherlands.
5. **Alirezalu, K.**, Hesari, J., Azadmard-Damirchi, S., Peighambardoust, S.H., & Sarbazi, M. (2011). Effect of climatic factors on the oil content, physicochemical properties and fatty acid composition of medicinal castor oil. 9th Euro Fed Lipid Congress. The Netherlands.
6. Azadmard-Damirchi, S., **Alirezalu, K.**, & Fathi Achachlouei, B. (2011). Microwave pretreatment of seeds to extract high quality vegetable oils. International Conference on Biotechnology and Food Engineering. Singapore.
7. Moradi, Z., Nemati, Z., Safari, R., & **Alirezalu, K.** (2018). Improving antioxidant status of Japanese laying quails by feeding diets supplemented with olive leaf powder. 2nd International and 6th National Iranian Congress on Organic vs. Conventional Agriculture. Iran.
8. Gachpaziyan, A., Azadmard-Damirchi, S., Hesari, J., Peighambardoust, S. H., **Alirezalu, K.** 2013. Production of functional cheese with walnut powder. *21th National Conference of Food Science and Technology*. Shiraz. Iran.
9. Valipour, F., Hesari, J., and **Alirezalu, K.** 2013. Evaluation of physicochemical and sensory properties of functional cream with plant sterols. *21th National Conference of Food Science and Technology*. Shiraz. Iran.
10. Valipour, F., Hesari, J., and **Alirezalu, K.** 2013. The use of nisin and other bacteriocins in preservation of dairy products. *21th National Conference of Food Science and Technology*. Shiraz. Iran.
11. Valipour, F., Hesari, J., and **Alirezalu, K.** 2013. Application of ohmic heating for food preservation. *21th National Conference of Food Science and Technology*. Shiraz. Iran.
12. Fathi Achachlouei, B., **Alirezalu, K.**, and Azadmard-Damirchi, S. 2013. The use of milk thistle seed oil as new vegetable and medicinal oil. *21th National Conference of Food Science and Technology*. Shiraz. Iran.
13. Mehrdel, V., Hesari, J., **Alirezalu, K.**, and Nazemi, A. 2013. The effect of *L. casei* and *L. plantarum* enzymes on proteolysis in enzyme modified Lighvan cheese. *21th National Conference of Food Science and Technology*. Shiraz. Iran.
14. Nazemi, A., Hesari, J., **Alirezalu, K.**, and Mehrdel, V. 2013. The effect of *Lactobacillus casei* and *Lactococcus lactis* enzymes and *Rhizomucor miehei* lipase on enzyme modified cheese. *21th National Conference of Food Science and Technology*. Shiraz. Iran.
15. Fathi Achachlouei, B., Aberoumand, A., and **Alirezalu, K.** 2013. Comparison of nutrient composition of three species of shrimp selected from the Persian Gulf. *21th National Conference of Food Science and Technology*. Shiraz. Iran.
16. **Alirezalu, K.**, Fathi Achachlouei, B., and Azadmard-Damirchi, S. 2013. Physicochemical properties and nutritional composition of black truffles. *21th National Conference of Food Science and Technology*. Shiraz. Iran.

17. **Alirezalu, K.**, Hesari, J., & Azadmard-Damirchi, S. (2011). Physicochemical aspects of Iranian traditional concentrated yoghurt "Tuluq" during storage time. 2nd International Congress of Food Hygiene. Iran.
18. Omidbaigi, R., Alirezalu, A., Najafzadeh, R., & **Alirezalu, K.** (2010). The Effect of climatic factors on production and quality of castor oil. International Medicinal and Aromatic Plants Symposium, 2nd Iranian Phytochemistry Seminar. Iran.

#### **BOOK CHAPTERS (IN ENGLISH):**

1. Azadmard-Damirchi, S., Fathi Achachlouei, B., **Alirezalu, K.**, Alirezalu, A., Hesari, J., & Emami, Sh. 2011. Physiological and Medicinal Properties of Castor Oil. In: J.N. Govil and V.K Singh. (Eds)., *Recent Progress In Medicinal Plants*. Vol. 33. Studium Press LLC, U.S.A. pp. 323-337.
2. Azadmard-Damirchi, S., Emami, Sh., Peighambaroust, S. H., & **Alirezalu, K.** 2011. Adulteration and evaluation of medicinal fixed oils and fats. In: J.N. Govil and V.K Singh. (Eds)., *Recent Progress In Medicinal Plants*. Vol. 33. Studium Press LLC, U.S.A. pp. 451-482.

3.

#### **BOOKS (IN PERSIAN):**

1. Hesari, J., **Alirezalu, K.**, Rezaeian-Attar, F., & Zeraatian, F. (2016). Innovative Technologies in Food Packaging. Pp. 390, Amidi Press. Tabriz. Iran.
2. **Alirezalu, K.**, & Fathi, B. (2016). Edible Oil Processing. Pp. 117, Etkā Press. Tehran. Iran.
3. Jafari, O., & **Alirezalu, K.** (2019). Soybean oil extraction and hexane consumption optimization as solvent. Etkā Organization Research and Development Center Press, Pp. 282. Tehran. Iran

#### **TEACHING EXPERIENCE:**

- ✓ Food Analysis: Faculty of Agriculture, University of Shabestar, 2012.
- ✓ Dairy Technology: Department of Food Science and Technology, University of Tabriz, 2013.
- ✓ Food Analysis: Department of Food Science and Technology, University of Tabriz, 2014-2024.
- ✓ Food Packaging: Department of Food Science and Technology, University of Tabriz, 2015-2024.
- ✓ Meat and Meat Products: Department of Food Science and Technology, University of Tabriz, 2015-2024.
- ✓ Food Microbiology: Department of Food Science and Technology, University of Tabriz, 2015-2024.
- ✓ Food Chemistry: Department of Food Science and Technology, University of Tabriz, 2015-2024.

#### **REVIEWER FOR JOURNALS:**

- ✓ Food Research International, Elsevier Publishing Company, The Netherland.
- ✓ LWT-Food Science and Technology, Elsevier Publishing Company, United States.
- ✓ Food Chemistry, Elsevier Publishing Company, United Kingdom.
- ✓ Journal of the Science of Food and Agriculture, Wiley Publishing Company, United Kingdom.
- ✓ AIMS Agriculture and Food, AIMS Press, United States.

- ✓ Italian Journal of Food Science, Chiriotti Editori Press, Italy.
- ✓ Molecules, MDPI Press, Switzerland

**LANGUAGES SKILLS:**

- ✓ Turkish: Native language
- ✓ Persian: Fluent language
- ✓ English