

CURRICULUM VITAE

PERSONAL INFORMATION

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EMPLOYMENT HISTORY

1995-2006 Food quality managment of flour factory, Gorgan, Iran.

PROFESSIONAL EXPERIENCE

2006-2013 Faculty of Member, Dept. of Food Science and Technology, High
education inistute of Khazar, Mahmoud Abad. Iran.

2013-Present Faculty of Member, Dept. of Food Science and Technology,, Gorgan
University, Gorgan, Iran.

EDUCATION HISTORY

Ph.D., Food Science, Gorgan University of Agricultural Sciences and Natural
Resources, Gorgan, Iran, 2014.

M.Sc, Food Science, Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, Iran, 2003-2004.

B.Sc., Food Science, Varamin University, Varamin, Iran, 1992-1995.

Visiting Researcher., Antimicrobial packaging. Instituto de Agroquímica y Tecnología de Alimentos, CSIC, Spain. Valencia, 2013.

Visiting Researcher., Inactivation of natural contaminating microorganisms by high hydrostatic pressure. Instituto de Agroquímica y Tecnología de Alimentos, CSIC, Spain. Valencia, 2016

Visiting Researcher., Coating kraft paper. , Izmir Institute of Technology, Turkey. Izmir, 2018.

Visiting Researcher. Formulation in film forming solution to improve active packaging film based on pectin, Izmir Institute of Technology, Turkey. Izmir, 2022.

COURSE WORK:

- Teaching (Khazar Institute): Meat science and technology, Food Chemistry (Spring 2007 through 2010), Cereal Chemistry and Technology (Spring 2007 through 2009).
- Food Packaging (Gorgan University, 2015 up to now), Waste management (Spring 2014 up to now).

TOPIC OF M.Sc THESIS

Evaluation quality of barley, triticale & wheat malted and effect of using adjuncts on physico-chemical properties of wort. MS thesis. Gorgan, Iran: Agricultural Sciences and

Natural Resources University, Department of Food Science & Technology. Under supervision Dr. Yahya Maghsoudlou and Mahdi Kashaninejad .

TOPIC OF Ph.D THESIS

Production and improvement of poly lactic acid-based active bio-nanocomposite film. Ph.D thesis. Gorgan, Iran: Agricultural Sciences and Natural Resources University, Department of Food Science & Technology. Under supervision Dr. Yahya Maghsoudlou , Dr. Morteza Khomiri, Dr. Rabi Behroz Ashkaki .

TOPIC OF COMPILED BOOK

Y., Maghsoudlou, **M., Kashiri**, N., Aghajani, A., Daraey Garmakhany, 2010, Malt, Production technology, Usages and Quality Control, Published by Gorgan University of Agricultural Sciences and Natural Resources (In Persian).

PUBLICATIONS & PRESENTATIONS

A: Journal Papers

Kashiri, M., Maghsoudlo, Y & Moaeidi, A. (2022). Fabrication of active whey Protein isolate/ oleic acid emulsion based film as a promising bio-material for cheese packaging. *Food Science and Technology International*, 10820132221095329.

- Shahiri Tabarestani, P., **Kashiri, M.**, Maghsoudlou, Y., Shahiri Tabarestani, H., & Ghorbani, M. (2022). Effect of Opuntia pulp as a clean label ingredient on techno-functional properties of meat-free burger. *International Journal of Food Science & Technology*.
- Mossavi, M. P., **Kashiri, M.**, Maghsoudlou, Y., Khomiri, M., & Alami, M. (2021). Development and characterization of a novel multifunctional film based on wheat filter flour incorporated with carvacrol: Antibacterial, antifungal, and insecticidal potentials. *Food Science and Technology International*, 10820132211041826.
- Heidari, M., Khomeiri, M., Yousefi, H., Rafieian, M., & **Kashiri, M.** (2021). Chitin nanofiber-based nanocomposites containing biodegradable polymers for food packaging applications. *Journal of Consumer Protection and Food Safety*, 16(3), 237-246.
- Shahrampour, D., Khomeiri, M., Razavi, S. M. A., & **Kashiri, M.** (2020). Development and characterization of alginate/pectin edible films containing Lactobacillus plantarum KMC 45. *Lwt*, 118, 108758.
- Kashiri, M.**, López-Carballo, G., Hernández-Muñoz, P., & Gavara, R. (2019). Antimicrobial packaging based on a LAE containing zein coating to control foodborne pathogens in chicken soup. *International Journal of Food Microbiology*, 306, 108272.
- Azadbakht, E., Maghsoudlou, Y., Khomiri, M., & **Kashiri, M.** (2018). Development and structural characterization of chitosan films containing Eucalyptus globulus essential oil: Potential as an antimicrobial carrier for packaging of sliced sausage. *Food packaging and shelf life*, 17, 65-72.

- Kashiri, M.,** Marin, C., Garzón, R., Rosell, C. M., Rodrigo, D., & Martínez, A. (2018). Use of high hydrostatic pressure to inactivate natural contaminating microorganisms and inoculated *E. coli* O157: H7 on *Hermetia illucens* larvae. *PLoS One*, 13(3), e0194477.
- Kashiri, M.,** Cerisuelo, J. P., Domínguez, I., López-Carballo, G., Muriel-Gallet, V., Gavara, R., & Hernández-Muñoz, P. (2017). Zein films and coatings as carriers and release systems of *Zataria multiflora* Boiss. essential oil for antimicrobial food packaging. *Food Hydrocolloids*, 70, 260-268.
- Kashiri, M.,** Maghsoudlo, Y., & Khomeiri, M. (2017). Incorporating *Zataria multiflora* Boiss. essential oil and sodium bentonite nano-clay open a new perspective to use zein films as bioactive packaging materials. *Food Science and Technology International*, 23(7), 582-596.
- M. kashiri,** Cerisuelo J. P., Domínguez I, López-Carballo G, Hernández-Muñoz P, Gavara R. (2016). Novel antimicrobial zein film for controlled release of lauroyl arginate (LAE). *Food Hydrocolloids*. 61 547-554
- Kashiri, M.** (2018). Effect of L-arginine ethyl ester of lauryl mono-hydrochloride (LAE) on the physical and antibacterial properties of zein bio compsit films containing oleic acid (*In Persian with English abstract*)..
- Kashiri, M.** (2015). Effect of food simulants and temperature condition on releaseing of L-arginine ethyl ester of lauryl mono on the physical and antibacterial properties of zein bio compsit films (*In Persian with English abstract*).

- M. kashiri.** (2016). Antimicrobial effect of bio active zein film against Escherichia coli and listeria innocua during storage of olivier salad. Iranian Food Science and Technology Research Journal.12(2),276-285. *(In Persian with English abstract)*.
- Kashaninejad, M., Dehghani, A. A & **Kashir. M.** (2009). Modeling of wheat soaking using two artificial neural networks (MLP and RBF). *Journal of Food Engineering*. 91, 602–607.
- Daraei, A., Mirzaei, H. O., Aghajani, N & **Kashiri. M.** (2010). Investigation of natural essential oil antioxidant activity on peroxidase enzyme in selected vegetables. *Journal of Agricultural Science and Technology*, 3, 78-84.
- Daraei, A., Mirzaei, H. O., Aghajani, N & **Kashiri. M.** (2011). Use of hydrocolloids as edible covers to produce low fat French fries. *Latin American Applied Research*. 41:211-216
- Kashiri.M.,** Kashaninejad, M & Aghajani, N. (2010). Modeling water absorption of sorghum during soaking. *Latin American Applied Research*. 40,383-388.
- Aghajani, N., **Kashiri. M** & Kashaninejad, M. (2010). Thin-layer drying characteristics and modeling of two varieties green malt. *Journal of Agricultural Science and Technology*, Volume 4, No.4 (Serial No.29).
- Aghajani, N & **Kashiri. M** (2011). Treatments Influencing Quality Attributes and Separation Time of Pomegranate Arils. *Minerva Biothechnologica*, 24(1):1-4.
- Kashiri.M.,** Maghsoudlou, Y & Aghajani, N. (2010). Effect of malting on physico-chemical properties of barleys variety (Sahra) and applicability of using unmalted barley as an adjunct, *Iranian Journal of Food Science and Technology*, 36(3): 97-107 *(In Persian with English abstract)*.

- Kashiri.M.**, Maghsoudlou, Y., Kashaninejad & Hoseiny, S. H. (2009). Studies of protein content on quality of malt and physicochemical properties of wort. *Journal of Agricultural Sciences and Natural Resources*. 16(2),133-140. (In Persian with English abstract).
- Kashiri.M.**, Maghsoudlou, Y., Kashaninejad & Hoseiny, S.H. (2009). Effect of malting on physico-chemical properties of two wheat varieties (Kohdasht, zaghos). *Journal of Agricultural Sciences and Natural Resources*. 16:(Special issue 2). (In Persian with English abstract).
- Kashiri.M.**, Maghsoudlou, Y., Kashaninejad & Hoseiny, S.H. (2009). Comparison of Physico-Chemical properties of triticale and barley malt *Iranian Journal of Food Science and Technology*. 5(3). (In Persian with English abstract).
- Kashaninejad, M & **Kashiri. M** (2007). Hydration kinetics and change in some physical properties of wheat kernel. *International Sciences and Technology Resources*. 1(2) 48-60.
- Maghsoudlou, Y & **Kashiri. M.**(2007). Studies on the possibility of using triticale as an adjunct on wort of barley malt (variety Sahra). *Electronic Journal of Food Processing and Preservation*. 1 (3), 119-132. (In Persian with English abstract).

B: Conference Papers

- Norian, S., **Kashiri. M**, Maghsoudlou, Y, Khomiri, M., Y., Shahiri Tabarestani, H. (2021). Effect Of Xanthan Gum And Chia Seed Flour On Textural And Rheological Properties Of Milk Fat-based Dispersion Contains Semno Powder. *Fourth international confrence on multidisiplinarystudied in food industry and nutrition science* , Iran, Tehran.

- Norian, S., **Kashiri. M**, Maghsoudlou, Y, Khomiri, M., Y., Shahiri Tabarestani, H. (2021). The Effect Of Xanthan Gum And Chia Seed Flour On Sensory, Physical And microbial Properties of Milk Fat-based spreads containing Semno powder. *Fourth international confrence on multidisiplinarystudied in food industry and nutrition science* , Iran, Tehran
- Sadeghi, **M. Kashiri**, M, Salami, M & Safti, M. (2020). Application of nano material based On magnesium oxide (MgO) for *Food Packaging*. *27th National Congress of Food Science and Technology*. Sari, Iran.
- M. Kashiri.**, Active films based on zein containing LAE: Anti-synergistic effect of oleic acid on survival of spoilage organisms in chicken soup as a food system. (2019) *2th International Congress and the 25th National Congress of Food Science and Technology*. Sari, Iran.
- Asadi, H., **Kashiri, M**, Maghsoudlou, Y, Mirzaei. H.O & AlsoyAltinkaya, S (2019). Evaluation Of Physical , Mechanical And Antimicrobial Properties Of Two Layerfilm Based On Kraft Paper Coated With Zein Containing Green Extract Powder. *2nd International Congress and the 25th National Congress of Food Science and Technology*. Sari, Iran.
- Kashiri, M** & Asadi. H. (2019). Evaluation Of Physical , Mechanical And Antimicrobial Properties Of Two Layerfilm Based On Kraft Paper Coated With Zein Containing Green Extract Powder. *3th National conference on new technology Fisheries Resources in Fisheries Science*. Iran, Sari.
- Hassani, **M., Kashiri. M**. (2019). Application of electrospining technology in active packaging. *4th international conference on food industry science organic farming and food security*.

- Kashiri, M.**, Marin., C., Carzon., R, Rosell., C R., Rodigriz & D. Martinez. (2017). Inactivation Of natural contaminating microorganism and *E.coli* In black soldier fly larva by high hydrostatic pressure treatment. *Leibniz institute for Agrartechnik und*, Germany, Berlin.
- Kashiri, M.**, Eivazi, M. Aghajani, N & Azizkhani, M. (2010). Modeling of sorghum soaking using two artificial neural networks (MLP and RBF). *The 17th regional symposium on chemical engineering*, Bangkok, Thailand.
- Kashiri, M.** Hydration kinetics of wheat. (2009). *1th International conference of Food Hygiene*, Tehran. Iran.
- Kashiri, M** & Kashaninejad. M. (2009). Application of peleg model to study water absorption in sorghum during soaking, *1th International conference of Food Hygiene*, Tehran. Iran.
- Daraei, A., **M. Kashiri** & Ansaripour. H. (2007). Use of essential oils as natural antioxidant to reduce peroxidase activity in leafy vegetables. *17th National conference of food science and technology*, Urmia, Iran.
- Maghsoudlou. Y., Khomire, M & **Kashiri M.** (2006). *16th National conference of food science and technology*, Gorgan, Iran.
- Kashaninejad, M & **Kashiri, M.** (2006). Water absorption characteristics of wheat (TAJAN variety) during soaking process. *Proceeding of the international conference on Innovation in Food and Bioprocess Technology*, Pathumthani, Thailand.
- Azizkhani, M & **Kashiri. M.** (2009). Decreasing trans fatty acid content in margarine. *World Academy of Science Engineering and technology*. Thailand.

RESEARCH INTEREST

Interested in research in the following fields

- Food packaging.
- Nano Technology.
- Meat Science