

# **CURRICULUM VITAE**

## **PERSONAL INFORMATION**

**Name:** Mahboobeh

**Surname:** Kashiri

**E-mail:** [Kashiri.m@gmail.com](mailto:Kashiri.m@gmail.com) [mkashiri@gau.ac.ir](mailto:mkashiri@gau.ac.ir)

**Postal address:** Gorgan University of Agricultural Sciences and Natural Resources  
Beheshti Ave., P.O. Box. 49138-15739, Gorgan, Iran.

**Tel:**+98-171-4426432

**Moblie:**+98-911-370-0050

**Fax:**+98-171-4426432

---

## **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 kraf paper. , Izmir Institute of Technology, Turkey. Izmir, 2018.

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

## **COURSE WORK:**

- Teaching (Khazar Inistute): 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 THESISE**

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 THESISE**

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 & **Kashiri. 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 Biothecnologica*, 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 unmaltered 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 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 physi.co-chemical properties of two wheat varieties (Kohdasht, zaghros). *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 conference on multidisplinarystudied 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 conference on multidisplinarystudied 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*. *27<sup>th</sup> 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) *2<sup>th</sup> International Congress and the 25<sup>th</sup> 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 25<sup>th</sup> 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. *3<sup>th</sup> National conference on new technology Fisheries Resources in Fisheries Science*. Iran, Sari.

Hassani, **M., Kashiri. M.** (2019). Application of electrospining technology in active packaging. *4<sup>th</sup> 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 microrganis and *E.coli* In black soldier fly larva by high hydrostatic pressure treatment. *Lebiniz institute fur Agrartechnik unde*, Germany, Berline.

**Kashiri, M.**, Eivazi, M. Aghajani, N & Azizkhani, M. (2010). Modeling of sorghum soaking using two artificial neural networks (MLP and RBF). *The 17<sup>th</sup> regional symposium on chemical engineering*, Bangkok, Thailand.

**Kashiri, M.** Hydration kinetics of wheat. (2009). *1<sup>th</sup> International conference of Food Hygiene*, Tehran. Iran.

**Kashiri, M** & Kashaninejad. M. (2009). Application of peleg model to study water absorption in sorghum during soaking, *1<sup>th</sup> 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. *17<sup>th</sup> National conference of food science and technology*, urmia, Iran.

Maghsoudlou. Y., Khomire, M &, **Kashiri M.** (2006). *16<sup>th</sup> 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