**CURRICULUM VITAE**

**Kooshan Nayebzadeh,Ph.D.**

Assistant Professor

Department of Food Science and Technology,  
 Faculty of Nutrition , Food Science and Technology   
 Shahid Beheshti University of Medical Sciences

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Nationality: Iran

Date of Birth: 18/09/1971

***Educational Qualifications***

2001-2006 Ph.D. Tehran University, Iran

Food Science & Technology

Emphasis: Food Technology & Processing

Dissertation: Interaction of Protein and Polysaccharide on

Rheological Properties, Surface structure and Microstructure of Protein Gel and Emulsion

1995-1998 M.Sc. Ferdowsi Mashhad University, Iran

Food Science & Technology

Emphasis: Food Technology & Processing

Thesis:Physiochemical and organoleptical Properties of Parvin

1990-1994 B.Sc. Tehran University, Iran

Food Science & Technology

***Professional Experience***

2010- Present **Assistant Professor,** Department of Food Science and Technology,

Faculty of Nutrition , Food Science and Technology   
 Shahid Beheshti University of Medical Sciences

2002-2010 **Research & Quality Control Deputy**, Mahram Production Group Co.

2005(March-August) **Visiting Scholar**, Procter Department of Food Science,

University of Leeds,UK.

***University Teaching Experience***

**Courses taught at Shaheed Beheshti University of Medical Science:**

Food Preservation Techniques (lecture; 2 credit) Taught Spring and Fall semester 2010-present

Edible Oil Processing (lecture; 2 credit) Taught Spring and Fall semester 2010-present

Cereal Technology (lecture; 2 credit) Taught Spring and Fall semester 2010-2012

Treatment of Water and Wastewater (lecture; 2 credit) Taught Spring and Fall semester 2012-2014

Novel Food Processing (lecture; 3 credit; postgraduate) Taught Fall semester 2010-present

Advanced Edible Oil Processing (lecture; 2 credit; postgraduate) Taught Spring semester 2012-present

Flavors Chemistry (lecture; 2 credit; postgraduate) Taught Fall semester 2011- present

Seminar (lecture; 1credit; graduate and postgraduate) Taught Spring and Fall semester 2011-present

***Awards & Honors***

-Shahid Beheshti University of Medical Sciences outstanding scientific board, 2011.

-Shahid Beheshti University of Medical Sciences outstanding scientific board, 2013.

***Papers***

***Refereed Journal Articles***

\*= corresponding author

[**Kooshan Nayebzadeh**](http://lib.bioinfo.pl/auth:Nayebzadeh,K), [Jianshe Chen](http://lib.bioinfo.pl/auth:Chen,J), [Eric Dickinson](http://lib.bioinfo.pl/auth:Dickinson,E), [Thomas Moschakis](http://lib.bioinfo.pl/auth:Moschakis,T). [Surface structure smoothing effect of polysaccharide on a heat-set protein particle gel](http://lib.bioinfo.pl/pmid:17014130). [*Langmuir.* 2006 10;22 (21):8873-80](http://lib.bioinfo.pl/pmid/journal/Langmuir) .

# [Kooshan Nayebzadeh](http://lib.bioinfo.pl/auth:Nayebzadeh,K), [Jianshe Chen](http://lib.bioinfo.pl/auth:Chen,J), SM Mohammad Mousavi . Interactions of WPI and Xanthan in Microstructure and Rheological Properties of Gels and Emulsions. [*International Journal of Food Engineering*](http://www.bepress.com/ijfe)*.* 2007*,* Vol. 3 : Iss. 4, Article 9.

**Kooshan Nayebzadeh**, S.Razavi, M.Habibi. Effect of soy milk substitution on physical, chemical and organoleptical properties of ice cream. *Journal of Agriculture Science of Iran*. 1999.

Elahe Omidbakhsh amiri & **Kooshan Nayebzadeh\*** & Mohammad Amin Mohammadifar. Comparativestudies of xanthan, guar and tragacanth gums on stability and rheological properties of fresh and stored ketchup. *Journal of Food Science and Technology*. 2015 52(11):7123–7132.

Mohsen Atefi, **Kooshan Nayebzadeh\***, Abdorreza Mohammadi. Using ß-cyclodextrin and Arabic gum as wall materials for encapsulation of Saffron essential oil*. Iranian Journal of Pharmaceutical Research*. (2017), V0lume 16, Issue 1, 93.

Leila Alizadeh, **Kooshan Nayebzadeh**\*. A comparative study on the in vitro antioxidant activity of tocopherol and extracts from rosemary and Ferulago angulata on oil oxidation during deep frying of potato slices. *Journal of Food Science and Technology.* 2016, 53(1):611–620.

Mehrdad Haghshenas, Hedayat Hosseini, **Kooshan Nayebzadeh**,Behnoosh Shabkoohi Kakesh, Maryam Mahmoudzadeh, Rozita Komeyli Fonood. Effect of beta glucan and carboxymethyl cellulose on lipid oxidation and fatty acid composition of pre-cooked shrimp nugget during storage. *Food Science and Technology*. (2015) 1e6.

Maryam Enteshari & Abdorreza Mohammadi & **Kooshan Nayebzadeh** & Ebrahim Azadniya. Optimization of Headspace Single-Drop Microextraction Coupled with Gas Chromatography–Mass Spectrometry for Determining Volatile Oxidation Compounds in Mayonnaise by Response Surface Methodology. *Food Analytical Methods*. (2014), Volume 7, Issue 2, 438-448.

Reyhaneh Shahin, **Kooshan Nayebzadeh**, Leila Alizadeh, Abdorreza Mohammadi. Antioxidant effect of tocopherol and TBHQ on oil oxidation over the shelf life of mayonnaise. Iranian Journal of Nutrition Science & Food Technology.(2016), Volume 8, Issue 4, 227-236.

Mehrdad Haghshenas, Hedayat Hosseini, **Kooshan Nayebzadeh**, Amin Mosavi Khanghah, Behnoosh Shabkoohi Kakesh and Rozita Komeily Fonood. Production of Prebiotic Functional Shrimp Nuggets Using ß-Glucan andReduction of Oil Absorption by Carboxymethyl Cellulose: Impacts onSensory and Physical Properties. *J Aquac Res Development*. 2014, 5:4.

Leila Alizadeh, **Kooshan Nayebzadeh,** Reyhaneh Shahin.Antioxidant effect of Rosemary and Ferulago extracts and synthetic TBHQ on oil oxidation during deep-frying. Iranian Journal of Nutrition Science & Food Technology.(2014), Volume 8, Issue 4, 135-143.

Sasan Delfan-Hosseini, **Kooshan Nayebzadeh**, Leila Mirmoghtadaie, Maryam Kavosi,  
Seyede Marzieh Hosseini. Effect of extraction process on composition, oxidative stability and rheological properties of purslane seed oil. *Food Chemistry*.222(2017) 61-66.

Arash Tondhoosh, **Kooshan Nayebzadeh,** Mohammad A. Mohamadifar, Aziz Homayouni-Rad and Hamid Hosseinoghli. Industrial Application of Different Heat Treatments and Cream Fat Contents for Improving the Spreadability of Butter. *Recent Patents on Food, Nutrition & Agriculture*, 2016, 8, 107-115.

***Conference Presentations***

Presenters are underlined

**Nayebzadeh Kooshan.**2016. Physicochemical characteristics of beverage emulsions containing crocetin as a functional ingredient of saffron. Reinventing the Food & Beverage Industry, May 09-10, New Orleans,USA. (oral presentation)

Maryam Enteshari, **Kooshan Nayebzadeh** and Sergio I. Martínez-Monteagudo.2017.

Oxidative stability of Iranian ghee (butter oil) and soybean oil: A comparative study.USA(poster presentation)

[Jianshe Chen](http://lib.bioinfo.pl/auth:Chen,J), [Eric Dickinson](http://lib.bioinfo.pl/auth:Dickinson,E), [Thomas Moschakis](http://lib.bioinfo.pl/auth:Moschakis,T), **Kooshan Nayebzadeh**.Surface Texture: a feature in 2-Dimentions or 3-Dimensions. *7th WCCE Glascow.2006.*

***Book Chapters***

# [Eric Dickinson](http://lib.bioinfo.pl/auth:Dickinson,E), [Jianshe Chen](http://lib.bioinfo.pl/auth:Chen,J), [Thomas Moschakis](http://lib.bioinfo.pl/auth:Moschakis,T), [Kooshan Nayebzadeh](http://lib.bioinfo.pl/auth:Nayebzadeh,K). Food colloids: self-assembly and material science. Surface topography of heat-set whey protein gels:Effect of added salt and xanthan gum. Chapter 33.RSC Publishing.2008.

***Students Mentored***

***Graduate:***

2011-2013 Maryam Enteshari,2013: Determination of oil oxidation in mayonnaise during storage at two different temperatures by physic-chemical methods and headspace-liquid phase microextraction .M.Sc.Thesis.

2011-2013 Elahe Omidbakhsh,2013:Interaction of some of hydrocolloids on some of physicochemical, rheological and sensory properties of ketchup. M.Sc.Thesis.

2012-2014 Reyhaneh Shahin,2014: Comparison of synthetic and natural antioxidants effects on mayonnaise oxidation during storage. M.Sc.Thesis.

2012-2014 Leila Alizadeh,2014: Comparison of antioxidative effects of rosemary extract with synthetic antioxidant on oxidation during deep- frying. M.Sc.Thesis.

2013-2014 Sanaz Kazemipour,2015:Study of physicochemical, microbial & sensory properties of probiotic milk chocolate using microcapsulated Lactobacillus plantarum cells. M.Sc.Thesis.

2013-2015 Mozhdeh Setaei Mokhtari,2015:Evaluation effect of some parameters on lime juice Key variety delay bitterness during storage. M.Sc.Thesis.

2013-2015 Behnoosh Shabkoohi,2015: Effect of temperature, homogenization pressure and salt combination on the emulsifying, and microbial properties of pasteurized egg yolk. M.Sc.Thesis.

2013-2015 Arash Tondhoosh,2015:Effect of different heat treatment and fat content of pasteurized cream on physicochemical characteristics of butter in continuous churning M.Sc.Thesis

2014-2016 Leila Mehrandish,2016: Investigation effect of magnesium silicate and parameter of bleaching process on oxidative stability index of sunflower oil M.Sc.Thesis.

2014-2016 Farzaneh Khoshnavaz,2016: The effect of oil on the oxidative and sensory properties of mayonnaise. M.Sc.Thesis.

2014-2016 Mahdiyeh Derakhshani,2016:Effect of gellan (G),carboxymethylcellulose(CMC) and [Sodium Alginate](http://www.google.com/url?sa=t&rct=j&q=&esrc=s&source=web&cd=2&sqi=2&ved=0CCgQFjAB&url=http%3A%2F%2Fwww.modernistpantry.com%2Fsodium-alginate.html&ei=u7i7U4W3G_CM4gS90oDQBw&usg=AFQjCNEOIwVW0ftTgOBgq6kYA7y2RY4K3A&bvm=bv.70138588,d.bGE) (SA) gums on the stability of suspended pulp particles in the orange nectar. M.Sc.Thesis.

2014-2016 Mohsen Atefi,2016: Study of Physicochemical properties of emulsion containing crocetin and saffron essential oils encapsulated Ph.D.Thesis.

2015-present Nooshin Amiri, MSc Student:The simultaneous effect of chitosan as preservative, antioxidant and stabilizer in mayonnaise. Ms student.

2015-present Leila Alizadeh, PhD candidate:Optimization of tocopherol and phytosterol recovery from edible oil deodorizer distillate by ion-exchange resin and determination of functional characteristics of extracted components.

***Research Interest***

* Edible Oil Processing and Formulation
* Oil Modiﬁcation Processes
* Application of Edible Oils
* Food Preservation Methods
* Advanced Food Processing
* Food Rheology
* Food Emulsions
* Food Texture