



Personal Details

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Educational Background

- PhD in Food Science and Technology, Faculty of Agriculture, Isfahan University of Technology, Isfahan, Iran (2011).
- M.Sc. in Food Science and Technology, Faculty of Agriculture, Isfahan University of Technology, Isfahan, Iran (2009).
- B.Sc. in Food Science and Technology, Faculty of Agriculture, Isfahan University of Technology, Isfahan, Iran (2005).

Courses

| | Course Title | Grade | Department |
|---|---|-------|---|
| 1 | Nano-Bio technology | PhD | Department of Food Science and Technology, Shahid Beheshti University of Medical Sciences |
| 2 | Cereal Safety and Hygiene | PhD | Department of Food Science and Technology, Shahid Beheshti University of Medical Sciences |
| 3 | Advanced Cereal Technology | MSc | Department of Food Science and Technology, Shahid Beheshti University of Medical Sciences |
| 4 | Cereal Technology | BSc | Department of Food Science and Technology, Shahid Beheshti University of Medical Sciences |
| 5 | The Technology of Confectionary and Beverages | BSc | Department of Food Science and Technology, Shahid Beheshti University of Medical Sciences |

Researches

M.Sc. Thesis: Chemical modification of Oat starch and protein to change their functional properties and their subsequent effect on quality of cake

PhD Thesis: Design, fabrication and evaluation of a nanosensor and a biosensor for measuring of folic acid in wheat meal.

Publications (Papers)

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|---|---|-------------|
| 1 | Mirmoghtadaie, L., Kadivar, M., & Shahedi, M. (2009). Effects of succinylation and deamidation on functional properties of oat protein isolate. <i>Food Chemistry</i> , 114(1), 127-131. | I S I |
| 2 | Mirmoghtadaie, L., Kadivar, M., & Shahedi, M. (2009). Effects of cross-linking and acetylation on oat starch properties. <i>Food Chemistry</i> , 116(3), 709-713. | I S I |
| 3 | Mirmoghtadaie, L., Kadivar, M., & Shahedi, M. (2009). Effect of modified oat starch and protein on batter properties and quality of cake. <i>Cereal chemistry</i> , 86(6), 685-691. | I S I |
| 4 | Mirmoghtadaie, L., Ensafi, A. A., Kadivar, M., Shahedi, M., & Ganjali, M. R. (2013). Highly selective, sensitive and fast determination of folic acid in food samples using new electrodeposited gold nanoparticles by differential pulse voltammetry. <i>Int J Electrochem Sci</i> , 8, 3755-67. | I S I |
| 5 | Mirmoghtadaie, L., Ensafi, A. A., Kadivar, M., & Norouzi, P. (2013). Highly selective electrochemical biosensor for the determination of folic acid based on DNA modified-pencil graphite electrode using response surface methodology. <i>Materials Science and Engineering: C</i> , 33(3), 1753-1758. | I S I |

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| 6 | Soltanizadeh, N., Mirmoghtadaie, L., Nejati, F., Najafabadi, L. I., Heshmati, M. K., & Jafari, M. (2014). Solid-State Protein–Carbohydrate Interactions and Their Application in the Food Industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 13(5), 860-870. | I S I |
| 7 | Soltanizadeh, N., & Mirmoghtadaie, L. (2014). Strategies Used in Production of Phenylalanine-Free Foods for PKU Management. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 13(3), 287-299. | I S I |
| 8 | Mirmoghtadaie, L., Shamaeizadeh, N., & Mirzanasiri, N. (2015). Folic acid determination using electrochemical sensors. <i>International journal of preventive medicine</i> , 6. | I S I |
| 9 | Mirmoghtadaie, L., Aliabadi, S. S., & Hosseini, S. M. (2016). Recent approaches in physical modification of protein functionality. <i>Food chemistry</i> , 199, 619-627. | I S I |
| 10 | Delfan-Hosseini, S., Nayebzadeh, K., Mirmoghtadaie, L., Kavosi, M., & Hosseini, S. M. (2017). Effect of extraction process on composition, oxidative stability and rheological properties of purslane seed oil. <i>Food chemistry</i> , 222, 61-66. | I S I |
| 11 | Cheraghali, F., Shojaee-aliabadi, S., Hosseini, S. M., Mirmoghtadaie, L., Mortazavian, A. M., Ghanati, K. & Moslemi, M. (2018). Characterization of microcapsule containing walnut (<i>Juglans regia</i> L.) green husk extract as preventive antioxidant and antimicrobial agent. <i>International journal of preventive medicine</i> , 9. | I S I |
| 12 | Feizollahi, E., Mirmoghtadaie, L., Mohammadifar, M. A., Jazaeri, S., Hadaegh, H., Nazari, B., & Lalegani, S. (2018). Sensory, digestion, and texture quality of commercial gluten-free bread: Impact of broken rice flour type. <i>Journal of texture studies</i> , 49(4), 395-403. | I S I |
| 13 | Nazari, B., Mohammadifar, M. A., Shojaee-Aliabadi, S., Feizollahi, E., & Mirmoghtadaie, L. (2018). Effect of ultrasound treatments on functional properties and structure of millet protein concentrate. <i>Ultrasonics sonochemistry</i> , 41, 382-388. | I S I |
| 14 | Hosseini, S. M., Soltanizadeh, N., Mirmoghtadaie, P., Banavand, P., Mirmoghtadaie, L., & Shojaee-Aliabadi, S. (2018). Gluten-free products in celiac disease: Nutritional and technological challenges and solutions. <i>Journal of research in medical sciences: the official journal of Isfahan University of Medical Sciences</i> , 23. | I S I |
| 15 | Dadkhodazade, E., Mohammadi, A., Shojaee-Aliabadi, S., Mortazavian, A. M., Mirmoghtadaie, L., & Hosseini, S. M. (2018). Yeast Cell Microcapsules as a Novel Carrier for Cholecalciferol Encapsulation: Development, Characterization and Release Properties. <i>Food Biophysics</i> , 13(4), 404-411. | I S I |
| 16 | Moghadam, Z. A., Hosseini, H., Hadian, Z., Asgari, B., Mirmoghtadaie, L., Mohammadi, A., & Javadi, N. H. S. (2019). Evaluation of the Antifungal Activity of Cinnamon, Clove, Thymes, <i>Zataria Multiflora</i> , Cumin and Caraway Essential Oils against Ochratoxigenic <i>Aspergillus ochraceus</i> . <i>Journal of Pharmaceutical Research International</i> , 1-16. | I S I |
| 17 | Mirmoghtadaie, L., Kadivar, M. (2013). Chemical modification of oat flour starch and protein and assessment of the physical characteristics of a cake prepared using them. <i>Iranian Journal of Nutrition Sciences & Food Technology</i> , 8 (2), 103-112. | I S C |
| 18 | Feizollahi, E., Mirmoghtadaie, L., Mohammadifar, M.A., Jazaeri, S. Hadaegh, H. (2018). Effect of Characteristics of Four Iranian Rice Varieties With Different Agricultural Districts on Quality Characteristics of Industrial Gluten-Free Bread. <i>Iranian Journal of Nutrition Sciences & Food Technology</i> . 13 (1), 115-124. | I S C |
| 19 | Esmaili, S., Hosseini, M., Shojaee Aliabadi, S., Mirmoghtadaie, L. (2018). Improving Qualitative and Texture Characteristics of Fat-Free Sponge Cake Using Aloe vera Gel Powder. <i>Iranian Journal of Nutrition Sciences & Food Technology</i> . 12 (4), 111-119. | I S C |
| 20 | Sabzi Belehkanlu, A., Mirmoghtadaie, L., Hosseini, H., Hosseini, S. M., Ferdosi, R. (2016). Effect of Amaranth (<i>Amaranthus hypochondriacus</i>) seed flour as a Soya protein and bread crumbs | I S C |

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| | on physicochemical and sensory properties of a typical meat hamburger. <i>Iranian Journal of Nutrition Sciences & Food Technology</i> . 11 (3), 115-122 | |
| 21 | Cheraghali, S. F., Mirmoghtadaie, L., Shojaee-Aliabadi, S. Comprative Study of Antimicrobial and Antioxidant Properties of Walnut Green Husk Aqueous Extract before and after Microencapsulation. <i>Iranian Journal of Nutrition Sciences & Food Technology</i> .11 (2), 113-124 | I S C |
| 22 | Zargaraan, A., Kamaliroosta, L., Yaghoubi, A. S., & Mirmoghtadaie, L. (2016). Effect of substitution of sugar by high fructose corn syrup on the physicochemical properties of bakery and dairy products: a review. <i>Nutrition and Food Sciences Research</i> , 3(4), 3-11. | I S C |

Conference articles

| Num. | Title | Conference | Place | Date |
|------|---|---|-----------------------|------|
| 1 | Applications of High Intensity Ultrasound to Modify Millet Protein Concentrate Functionality | International Conf. on Human nutrition and Food Science | Italy-Rome | 2016 |
| 2 | A robotic device to automatically determine folic acid concentration based on electrochemical biosensor | 30th International Scientific and Technological Conf. on Extreme Robotics | Russia-St. Petersburg | 2019 |

Books

| Num. | Title | Chapter | Publisher | Date |
|------|---|-------------|-----------|------|
| 1 | Nano Antimicrobials in Food Industry | 11 | Elsevier | 2017 |
| 2 | Essential Oils in Food Processing: Chemistry, Safety and Applications | 9 | Wiley | 2017 |
| 3 | Baking problems solved | Translation | IUT | 1388 |
| 4 | Introducing Food Science | Translation | Amookhteh | 1392 |

Research projects

| | Title | Organizations | Year |
|---|---|--|------|
| 1 | Effects of ultrasound and succinylation on functional properties of millet protein concentrate and ... | Shahid Beheshti University of Medical Sciences | 2014 |
| 2 | Investigation of effect of cold plasma treatment on the properties of whey and gluten protein films | Shahid Beheshti University of Medical Sciences | 2015 |
| 3 | Characterization and comparison between two microcapsules based on bakery yeast and β -glucan ... | Shahid Beheshti University of Medical Sciences | 2016 |
| 4 | The effect of soy protein isolate on the properties of sponge cake based on apple pomace | Shahid Beheshti University of Medical Sciences | 2017 |

Thesis Supervised

| | Title | Grade | Year | University/Organization |
|----|---|--------------|-------------|--|
| 1 | The impact of ultrasound and succinylation on functional properties of millet protein isolate | MSc | 2017 | Shahid Beheshti University of Medical Sciences |
| 2 | Characterization of Four Varieties of Iranian Broken Rice and Comparison of Their Impact on Digestion, Sensory and Rheological Properties of Gluten-Free Bread | MSc | 2017 | Shahid Beheshti University of Medical Sciences |
| 3 | Hydrophobization of wheat starch film using cold plasma treatment | MSc | 2017 | Shahid Beheshti University of Medical Sciences |
| 4 | Production and characterization of millet protein based films incorporated with cinnamon and ginger essential oils and their antifungal effect on shelf life of preservative free cake | MSc | 2015 | Shahid Beheshti University of Medical Sciences |
| 5 | Effect of extraction processing on composition, storage stability and rheological properties of purslane seed oil | MSc | 2015 | Shahid Beheshti University of Medical Sciences |
| 6 | Investigation of making low-calorie functional gluten free cake using Apple Pomace powder and Xanthan gum | MSc | 2014 | Islamic Azad University |
| 7 | Optimizing the Condition of Amino Acid Fortification in Wheat Bread Using Defatted Soy Flour Replacement and Transglutaminase Enzyme | PhD | 2017-2019 | Shahid Beheshti University of Medical Sciences |
| 8 | Study the effect of Amaranth seed flour on textural, sensory and chemical characteristics of functional low meat burger | MSc | 2015 | Shahid Beheshti University of Medical Sciences |
| 9 | Effect of addition of aloe vera on the textural properties and shelf life of functional sponge cake | MSc | 2015 | Shahid Beheshti University of Medical Sciences |
| 10 | Study the effect of using different improvers on textural and sensorial properties of gluten free sponge cake based on Apple pomace | MSc | 2018 | Shahid Beheshti University of Medical Sciences |
| 11 | Investigating the effect of encapsulation and use of spirulina on the viability of probiotic bacteria and the chemical, qualitative and sensory properties of sour cherry and peach juices | PhD | 2019 | Islamic Azad University |
| 12 | Comparative study of the effect of replacing meat with quinoa, amaranth and buckwheat flour on the physicochemical, nutritional and sensory properties of hamburger | MSc | 2019 | Shahid Beheshti University of Medical Sciences |
| 13 | The study on antimicrobial and antioxidant effect of root and stem skin extract of three Barberry cultivars (Black Berberis vulgaris and Black Berberis integrima Bunge and Berberis vulgaris PMP red berries) on chemical, microbial and sensory properties of bread | MSc | 2018 | Islamic Azad University |
| 14 | The effect of some essential oils on <i>Aspergillus ochraceus</i> and <i>Penicillium verrucosum</i> growth control and production of Ochratoxin A | PhD | 2019 | Shahid Beheshti University of Medical Sciences |

Research Interests

- ✓ Formulation and characterization of cereal based functional foods
- ✓ Study the effect of different methods of modification on functional and physicochemical properties of hydrocolloids (starch, protein and gums)
- ✓ Waste management in food industry
- ✓ Application of nanotechnology in food industry