

Personal Information

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Current Position: Full Professor

Department of Food Materials and Process Design Engineering,

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Google Scholar Homepage: <https://scholar.google.com/citations?user=tKEuPAkAAAAJ&hl=en>



Educational Background

BSc: Food Science and Technology (*with honors*), Urmieh University, IRAN, 1993-1996.

MSc: Food Science and Technology (*with honors*), Ferdowsi University of Mashad, IRAN, 1996-1998.

PhD: Food Process Engineering (*with honors*), University of Queensland, AUSTRALIA, 2003-2006.

Awards and Honors

1. Winner of a scholarship to study abroad in PhD degree from Iranian Government (2001).
2. Winner of a scholarship for final year of PhD degree from Australian Government (2005).
3. Distinguished award by the University of Queensland for PhD thesis (2007).
4. Selecting my published papers in Int. J. Food Properties, Food Hydrocolloids, Food Research International, and Drying Technology as the most-cited articles (2013-2018).
5. Associate Editor of the *International Nano Letters* (2010-2018), Springer.
6. Selected as one of the top 1% scientists in the world with the highest citations by Thomson Reuters, Essential Scientific Indicators (from 2015) in the field of Biological Sciences.
7. Selected as one of the top national researchers of IRAN (2017) by the Ministry of Science, Research, and Technology.
8. Selected as the top reviewer in IRAN and 4th top global reviewer in the field of Agriculture and Biological Sciences (2017) for all international Journals by Publons (Clarivate Analytics).

Research Interests

1. Nano-encapsulation and spray drying of food ingredients,
2. Production and stability of food nano/emulsions,
3. Application of nanotechnology in the Food Industry,
4. Extraction of nutraceuticals from food materials,
5. Food physical properties and process engineering.

Published Papers in International ISI Journals

1. Assadpour, E. and Jafari, S. M. (2018). "A systematic review on nanoencapsulation of food bioactive ingredients and nutraceuticals by various nanocarriers." *Critical Reviews in Food Science and Nutrition*: 1-47. doi:10.1080/10408398.2018.1484687.
2. Rafiee, Z., Nejatian, M., Daeihamed, M. and Jafari, S. M. (2018). "Application of different nanocarriers for encapsulation of curcumin." *Critical Reviews in Food Science and Nutrition*: 1-77. doi:10.1080/10408398.2018.1495174.
3. Tavakoli, H., Hosseini, O., Jafari, S. M. and Katouzian, I. (2018). "Evaluation of physicochemical and antioxidant properties of yogurt enriched by olive leaf phenolics within nanoliposomes." *Journal of Agricultural and Food Chemistry*. doi:10.1021/acs.jafc.8b02759
4. Ganje, M., Jafari, S. M., Farzaneh, V. and Malekjani, M. (2018). "Kinetics modelling of color deterioration during thermal processing of tomato paste with the use of response surface methodology." *Heat and Mass Transfer*. doi:10.1007/s00231-018-2394-3.

5. Arpagaus, C., Collenberg, A., Rütli, D., Assadpour, E. and **Jafari, S. M.** (2018). "Nano spray drying for encapsulation of pharmaceuticals." International Journal of Pharmaceutics **546**(1-2): 194-214.
6. Sarabandi, K., Sadeghi Mahoonak, A., Hamishekar, H., Ghorbani, M. and **Jafari, S. M.** (2018). "Microencapsulation of casein hydrolysates: Physicochemical, antioxidant and microstructure properties." Journal of Food Engineering **237**: 86-95.
7. Feng, J., Chen, Q., Wu, W., **Jafari, S. M.** and McClements, D. J. (2018). "Formulation of oil-in-water emulsions for pesticide applications: impact of surfactant type and concentration on physical stability." Environmental Science and Pollution Research **25**(22): 21742-21751.
8. Malekjani, N. and **Jafari, S. M.** (2018). "Simulation of food drying processes by Computational Fluid Dynamics (CFD); recent advances and approaches." Trends in Food Science & Technology **78**: 206-223.
9. Rostami, H., Dehnad, D., **Jafari, S. M.**, and Tavakoli, H. R. (2018). "Evaluation of physical, rheological, microbial and organoleptic properties of meat powder produced by refractance-window drying" Drying Technology **36**(9): 1076-1085.
10. Salimi, A., Maghsoudlou, Y. and **Jafari, S.M.** (2018). "Effect of emulsion stability and spray drying conditions on physicochemical characteristics of encapsulated powders" Latin American Applied Research **48**: 95-100.
11. Feng, J., Yang, G., Zhang, S., Liu, Q., **Jafari S. M.** and McClements D. J. (2018). "Fabrication and characterization of β -cypermethrin-loaded PLA microcapsules prepared by emulsion-solvent evaporation: loading and release properties" Environmental Science and Pollution Research. **25**(14): 13525-13535.
12. **Jafari, S. M.**, Saramnejad F. and Dehnad D. (2018). "Designing and application of a shell and tube heat exchanger for nanofluid thermal processing of liquid food products" Journal of Food Process Engineering **41**(3): e12658.
13. Faridi Esfanjani, A., Assadpour E. and **Jafari S. M.** (2018). "Improving the bioavailability of phenolic compounds by loading them within lipid-based nanocarriers" Trends in Food Science & Technology. **76**: 56-66.
14. Hosseini, H., Ghorbani, M., **Jafari S. M.** and Mahoonak A. S. (2018). "Investigating the effect of lipase from *Candida rugosa* on the production of EPA and DHA concentrates from Kilka fish (*Clupeonella cultiventris caspia*)" LWT **93**: 534-541.
15. Jabbari, S. S., **Jafari, S. M.**, Dehnad D. and Shahidi S. A. (2018). "Changes in lycopene content and quality of tomato juice during thermal processing by a nanofluid heating medium" Journal of Food Engineering **230**: 1-7.
16. Hashemi Tabatabaei, R., **Jafari, S. M.**, Mirzaei, H., Nafchi A. M. and Dehnad D. (2018). "Preparation and characterization of nano-SiO₂ reinforced gelatin-k-carrageenan biocomposites" International Journal of Biological Macromolecules **111**: 1091-1099.
17. McClements, D. J. and **Jafari S. M.** (2018). "Improving emulsion formation, stability and performance using mixed emulsifiers: A review" Advances in Colloid and Interface Science **251**: 55-79.
18. **Jafari, S. M.**, Bahrami, I., Dehnad D. and Shahidi S. A. (2018). "The influence of nanocellulose coating on saffron quality during storage" Carbohydrate Polymers **181**: 536-542.
19. **Jafari, S. M.**, Amanjani, M., Ganjeh, M., Katouzian I. and Sharifi N. (2018). "The influence of storage time and temperature on the corrosion and pressure changes within tomato paste cans with different filling rates" Journal of Food Engineering **228**: 32-37.
20. Akhavan, S., Assadpour, E., Katouzian I. and **Jafari S. M.** (2018). "Lipid nano scale cargos for the protection and delivery of food bioactive ingredients and nutraceuticals." Trends in Food Science & Technology **74**: 132-146.
21. Hoseinnejad, M., **Jafari, S. M.**, and Katouzian, I. (2018). "Inorganic and metal nanoparticles and their antimicrobial activity in food packaging applications" Critical Reviews in Microbiology **44**(2): 161-181.
22. **Jafari, S. M.**, Ghanbari, V., Dehnad, D., and Ganje, M. (2018). "Neural networks modeling of *Aspergillus flavus* growth in tomato paste containing microencapsulated olive leaf extract" Journal of Food Safety **38**(1): e12396.
23. Ghasemi, S., **Jafari, S. M.**, Assadpour, E., and Khomeiri, M. (2018). "Nanoencapsulation of d-limonene within nanocarriers produced by pectin-whey protein complexes" Food Hydrocolloids **77**: 152-162.
24. Jalili, F., **Jafari, S. M.**, Emam-Djomeh, Z., Malekjani, N., and Farzaneh, V. (2018). "Optimization of Ultrasound-Assisted Extraction of Oil from Canola Seeds with the Use of Response Surface Methodology" Food Analytical Methods **11**(2): 598-612.
25. Rahbari, M., Hamdami, N., Mirzaei, H., **Jafari, S. M.**, Kashaninejad, M., and Khomeiri, M. (2018). "Effects of high voltage electric field thawing on the characteristics of chicken breast protein" Journal of Food Engineering **216**(Supplement C): 98-106.
26. Assadpour, E., **Jafari, S. M.** and Esfanjani, A. F. (2017). "Protection of phenolic compounds within nanocarriers." CAB Reviews **12**(057): 1-8.
27. Ganjeh, M., **Jafari, S. M.**, Amanjani, M., and Katouzian, I. (2017). "Modeling corrosion trends in tin-free steel and tinplate cans containing tomato paste via adaptive-network-based fuzzy inference system" Journal of Food Process Engineering **40**(6): e12580.
28. **Jafari, S. M.**, Ganje, M., Dehnad, D., Ghanbari, V., and Hajitabar, J. (2017). "Arrhenius equation modeling for the shelf life prediction of tomato paste containing a natural preservative" Journal of the Science of Food and Agriculture **97**(15): 5216-5222.
29. Raei, M., Shahidi, F., Farhoodi, M., **Jafari, S. M.**, and Rafe, A. (2017). "Application of whey protein-pectin nano-complex carriers for loading of lactoferrin" International Journal of Biological Macromolecules **105**(Part 1): 281-291.
30. Ghasemi, S., **Jafari, S. M.**, Assadpour, E., and Khomeiri, M. (2017). "Production of pectin-whey protein nano-complexes as carriers of orange peel oil" Carbohydrate Polymers **177**(Supplement C): 369-377.
31. Katouzian, I., Faridi Esfanjani, A., **Jafari, S. M.**, and Akhavan, S. (2017). "Formulation and application of a new generation of lipid nano-carriers for the food bioactive ingredients" Trends in Food Science & Technology **68**(Supplement C): 14-25.
32. Shamsara, O., **Jafari, S. M.**, and Muhidinov, Z. K. (2017). "Development of double layered emulsion droplets with pectin/ β -lactoglobulin complex for bioactive delivery purposes" Journal of Molecular Liquids **243**(Supplement C): 144-150.
33. Shamsara, O., **Jafari, S. M.** and Muhidinov, Z. K. (2017). "Fabrication, characterization and stability of oil in water nano-emulsions produced by apricot gum-pectin complexes." International Journal of Biological Macromolecules **103**(Supplement C): 1285-1293.
34. Mokhtari, S., **Jafari, S. M.**, Khomeiri, M., Maghsoudlou, Y. and Ghorbani, M. (2017). "The cell wall compound of *Saccharomyces cerevisiae* as a novel wall material for encapsulation of probiotics" Food Research International **96**: 19-26.
35. **Jafari, S. M.**, Saramnejad, F. and Dehnad, D. (2017). "Nano-fluid thermal processing of watermelon juice in a shell and tube heat exchanger and evaluating its qualitative properties" Innovative Food Science & Emerging Technologies. **42**(Supplement C): 173-179.

36. Faridi Esfanjani, A., **Jafari, S. M.** and Assadpour, E. (2017). "Preparation of a multiple emulsion based on pectin-whey protein complex for encapsulation of saffron extract nanodroplets" *Food Chemistry* **221**: 1962-1969.
37. Bakhshabadi, H., Mirzaei, H., Ghodsvali, A., **Jafari, S. M.**, Ziaifar, A. M. and Farzaneh, V. (2017). "The effect of microwave pretreatment on some physico-chemical properties and bioactivity of Black cumin seeds' oil" *Industrial Crops and Products* **97**: 1-9.
38. Azizi, D., **Jafari, S. M.**, Mirzaei, H. and Dehnad, D. (2017). "The Influence of Refractance Window Drying on Qualitative Properties of Kiwifruit Slices" *International Journal of Food Engineering* **13**(2): 1-10.
39. Gharibzahedi, S. M. T. and **Jafari, S. M.** (2017). "The importance of minerals in human nutrition: Bioavailability, food fortification, processing effects and nanoencapsulation" *Trends in Food Science & Technology* **62**: 119-132.
40. **Jafari, S. M.**, Ghalegi Ghalenoei, M. and Dehnad, D. (2017). "Influence of spray drying on water solubility index, apparent density, and anthocyanin content of pomegranate juice powder" *Powder Technology* **311**: 59-65.
41. **Jafari, S. M.**, Jabari, S. S., Dehnad, D., and Shahidi, S. A. (2017). "Effects of thermal processing by nanofluids on vitamin C, total phenolics and total soluble solids of tomato juice" *Journal of Food Science and Technology* **54**(3): 679-686.
42. **Jafari, S. M.**, Saremnejad, F., Dehnad, D. and Rashidi, A. M. (2017). "Evaluation of performance and thermophysical properties of alumina nanofluid as a new heating medium for processing of food products" *Journal of Food Process Engineering* **40**(5): 1-9.
43. Mokhtari, S., **Jafari, S. M.** and Assadpour, E. (2017). "Development of a nutraceutical nano-delivery system through emulsification/internal gelation of alginate" *Food Chemistry* **229**: 286-295.
44. Mokhtari, S., M. Khomeiri, M., **Jafari, S. M.**, Maghsoudlou, Y. and Ghorbani, M. (2017). "Descriptive analysis of bacterial profile, physicochemical and sensory characteristics of grape juice containing *Saccharomyces cerevisiae* cell wall-coated probiotic microcapsules during storage" *International Journal of Food Science & Technology* **52**(4): 1042-1048.
45. Yolmeh, M. and **Jafari, S. M.** (2017). "Applications of Response Surface Methodology in the Food Industry Processes" *Food and Bioprocess Technology* **10**(3): 413-433.
46. Mehrnia, M. A., **Jafari, S. M.**, Makhmal-Zadeh, B. S., and Maghsoudlou, Y. (2017). "Rheological and release properties of double nano-emulsions containing crocin prepared with Angum gum, Arabic gum and whey protein" *Food Hydrocolloids* **66**: 259-267.
47. Ghorbanzade, T., **Jafari, S. M.**, Akhavan, S., & Hadavi, R. (2017). "Nano-encapsulation of fish oil in nano-liposomes and its application in fortification of yogurt" *Food Chemistry* **216**: 146-152.
48. Assadpour, E., and **Jafari, S. M.** (2017). "Spray Drying of Folic Acid within Nano-Emulsions; Optimization by Taguchi Approach" *Drying Technology* **35**(9): 1152-1160.
49. **Jafari, S. M.**, Jabari, S. S., Dehnad, D., and Shahidi, S. A. (2017). "Heat Transfer Enhancement in Thermal Processing of Tomato Juice by Application of Nanofluids" *Food and Bioprocess Technology* **10**(2): 307-316.
50. Assadpour, E., **Jafari, S. M.**, and Maghsoudlou, Y. (2017). "Evaluation of folic acid release from spray dried powder particles of pectin-whey protein nano-capsules" *International Journal of Biological Macromolecules* **95**: 238-247.
51. Shahi, T., Assadpour, E., and **Jafari, S. M.** (2016). "Main chemical compounds and pharmacological activities of stigmas and tepals of "red gold"; saffron". *Trends in Food Science and Technology* **58**: 69-78.
52. Assadpour, E., Maghsoudlou, Y., **Jafari, S. M.**, Ghorbani, M., and Aalami, M. (2016). "Evaluation of Folic Acid Nano-encapsulation by Double Emulsions" *Food and Bioprocess Technology* **9**(12): 2024-2032.
53. Dehnad, D., **Jafari, S. M.**, and Afrasiabi, M. (2016). "Influence of drying on functional properties of food biopolymers: From traditional to novel dehydration techniques" *Trends in Food Science and Technology* **57**, Part A: 116-131.
54. Katouzian, I., and **Jafari, S. M.** (2016). "Nano-encapsulation as a promising approach for targeted delivery and controlled release of vitamins" *Trends in Food Science and Technology*, **53**: 34-48.
55. Faridi Esfanjani, A., and **Jafari, S. M.** (2016). "Biopolymer nano-particles and natural nano-carriers for nano-encapsulation of phenolic compounds" *Colloids and Surfaces B: Biointerfaces* **146**: 532-543.
56. Assadpour, E., Maghsoudlou, Y., **Jafari, S.M.**, Ghorbani, M., and Aalami, M., (2016). "Optimization of folic acid nano-emulsification and encapsulation by maltodextrin-whey protein double emulsions" *International Journal of Biological Macromolecules* **86**: 197-207.
57. Mohammadi, A., **Jafari, S.M.**, Assadpour, E. and Faridi, A., (2016). "Nano-encapsulation of olive leaf phenolic compounds through WPC-pectin complexes and evaluating their release rate" *International Journal of Biological Macromolecules* **82**: 816-822.
58. Mehrnia, M.A., **Jafari, S.M.**, Makhmal-zadeh, B.S., and Maghsoudlou, Y. (2016). "Crocine loaded nano-emulsions: Factors affecting emulsion properties in spontaneous emulsification" *International Journal of Biological Macromolecules* **84**: 261-267.
59. **Jafari, S.M.**, Khazaei, K., and Hemmati Kakhki, A. (2016). "Microencapsulation of saffron petal anthocyanins with cress seed gum compared with Arabic gum through freeze drying" *Carbohydrate Polymers* **140**: 20-25.
60. **Jafari, S.M.**, Azizi, D., Mirzaei, H.A., and Dehnad, D. (2016). "Comparing quality characteristics of oven-dried and refractance window-dried kiwifruits" *Journal of Food Processing and Preservation* **40**(3): 362-372.
61. Akhavan, S., **Jafari, S. M.**, Assadpour, E. and Dehnad, D. (2016). "Microencapsulation optimization of natural anthocyanins with maltodextrin, gum Arabic and gelatin" *International Journal of Biological Macromolecules* **85**: 379-385.
62. Ganje, M., **Jafari, S.M.**, Dusti, A., Dehnad, D., Amanjani, M., and Ghanbari, V. (2016). "Modeling quality changes in tomato paste containing microencapsulated olive leaf extract by accelerated shelf life testing" *Food and Bioprocess Technology* **97**: 12-19.
63. Hoseinnejad, M., and **Jafari, S.M.** (2016). "Evaluation of different factors affecting antimicrobial properties of chitosan" *International Journal of Biological Macromolecules* **85**: 467-475.
64. Shabani, J., Sarfarazi, M., Mirzaei, H., and **Jafari, S. M.** (2016). "Influence of the sunflower oil content, cooking temperature and cooking time on the physical and sensory properties of spreadable cheese analogues based on UF white-brined cheese" *International Journal of Dairy Technology* **69**(4): 576-584.
65. **Jafari, S.M.**, Ganje, M., Dehnad, D., and Ghanbari, V. (2016). "Mathematical, Fuzzy Logic and Artificial Neural Networks modeling techniques to predict the drying kinetics of onion" *Journal of Food Processing and Preservation* **40**(2): 329-339.

66. Khazaei, K., **Jafari, S.M.**, Ghorbani, M., and Hemmati Kakhki, A. (2016). "Optimization of anthocyanin extraction from saffron petals with response surface methodology" *Food Analytical Methods* **9**(7): 1993-2001.
67. Akhavan, S., **Jafari, S. M.**, Assadpoor, E. and Ghorbani, M. (2016). "Storage stability of encapsulated barberry's anthocyanin and its application in jelly formulation" *Journal of Food Engineering* **181**: 59-66.
68. Mohammadi, A., **Jafari, S.M.**, Faridi, A., and Akhavan, S. (2016). "Application of nano-encapsulated olive leaf extract in controlling the oxidative stability of soybean oil" *Food Chemistry* **190**: 513-519.
69. **Jafari, S.M.**, Ghanbari, V., Ganje, M., and Dehnad, D. (2016). "Modeling the Drying Kinetics of Green Bell Pepper in a Heat Pump Assisted Fluidized Bed Dryer" *Journal of Food Quality* **39**: 98-108.
70. Bahmani, A., **Jafari, S.M.**, Shahidi, S.A., and Dehnad, D. (2016). "Mass Transfer Kinetics of Eggplant during Osmotic Dehydration by Neural Networks" *Journal of Food Processing and Preservation* **40**(5): 815-827.
71. Shamsara, O., Muhidinov, Z.K., **Jafari, S.M.**, Bobokalonov, J., Jonmurodov, A. Kumpugdee-Vullrath, M., and Taghvaei, M. (2015). "Effect of ultrasonication, pH and heating on stability of apricot gum-lactoglobuline two layer nanoemulsions" *International Journal of Biological Macromolecules* **81**: 1019-1025.
72. Rajabi, H., Ghorbani, M., **Jafari, S.M.**, Sadeghi, A.R., and Rajabzadeh, G. (2015). "Retention of saffron bioactive components by spray drying encapsulation using maltodextrin, gum Arabic and gelatin as wall materials" *Food Hydrocolloids* **51**: 327-337.
73. Raei, M., Rajabzadeh, G., Zibaei, S., **Jafari, S.M.**, and Sani, A.M. (2015). "Nano-encapsulation of isolated lactoferrin from camel milk by calcium alginate and evaluation of its release" *International Journal of Biological Macromolecules* **79**: 669-673.
74. **Jafari, S.M.**, Khanzadi, M., Mirzaei, H.A., Dehnad, D., Khodaeian, F., and Maghsoudlou, Y., (2015). "Hydrophobicity, thermal and micro-structural properties of whey protein concentrate-pullulan-beeswax films" *International Journal of Biological Macromolecules* **80**: 506-511.
75. Faridi, A., **Jafari, S.M.**, Assadpoor, E., and Mohammadi, A. (2015). "Nano-encapsulation of saffron extract through double-layered multiple emulsions of pectin and whey protein concentrate" *Journal of Food Engineering* **165**: 149-155.
76. Rahmanian, N., **Jafari, S.M.**, and Wani, T.A. (2015). "Bioactive profile, dehydration, extraction and application of the bioactive components of olive leaves" *Trends in Food Science and Technology* **42**(2): 150-172.
77. Hoseini, S.A., **Jafari, S.M.**, Mirzaei, H.A., Asghari, A., and Akhavan, S., (2015). "Application of image processing to assess emulsion stability and emulsification properties of Arabic gum" *Carbohydrate Polymers* **126**: 1-8.
78. Khanzadi, M., **Jafari, S.M.**, Mirzaei, H.A., Khodaeian, F., Maghsoudlou, Y., and Dehnad, D., (2015). "Physical and mechanical properties in biodegradable films of whey protein concentrate-pullulan by application of beeswax" *Carbohydrate Polymers* **118**: 24-29.
79. Sarfarazi, M., **Jafari, S.M.**, and Rajabzadeh, Q., (2015). "Extraction optimization of saffron nutraceuticals through response surface methodology" *Food Analytical Methods* **8**: 2273-2285.
80. Taghvaei, M., and **Jafari, S. M.** (2015). "Application and stability of natural antioxidants in edible oils in order to substitute synthetic additives" *Journal of Food Science and Technology* **52**(3): 1272-1282.
81. Salimi, A., Maghsoudlou, Y., **Jafari, S.M.**, Kashaninejad, M., Sadeghi, A.R. and Ziaieifar, A.M. (2015). "Preparation of Lycopene Emulsions by Whey Protein Concentrate and Maltodextrin and Optimization by Response Surface Methodology" *Journal of Dispersions Science and Technology* **36**(2): 274-283.
82. Taghvaei, M., **Jafari, S. M.**, Nowruzies, S. and Alishah, O. (2015). "The influence of cooking process on the microwave-assisted extraction of cottonseed oil" *Journal of Food Science and Technology* **52**(2): 1138-1144.
83. Rahaie, S., Gharib Zahedi, S.M.T., Razavi, S.H., and **Jafari, S.M.** (2014). "Recent developments on new formulations based on nutrient-dense ingredients for the production of healthy functional bread: a review" *Journal of Food Science and Technology* **51**(11): 2896-2906.
84. Pourashouri, P., Shabanpour, B., Razavi, S.H., **Jafari, S.M.**, Shabani, A., and Aubourg, S.P. (2014). "Impact of wall materials on physicochemical properties of microencapsulated fish oil by spray drying" *Food and Bioprocess Technology* **7**(8): 2354-2365.
85. Daraei Garmakhany, A., Mirzaei, H.O., Maghsoudlou, Y., Kashaninejad, M. and **Jafari, S.M.** (2014). "Production of low fat french-fries with single and multi-layer hydrocolloid coatings" *Journal of Food Science and Technology* **51**(7): 1334-1341.
86. Pourashouri, P., Shabanpour, B., Razavi, S.H., **Jafari, S.M.**, Shabani, A., and Aubourg, S.P. (2014). "Oxidative stability of spray-dried microencapsulated fish oils with different wall materials" *Journal of Aquatic Food Product Technology* **23**(6): 567-578.
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88. Hashemi Shahraki, M., **Jafari, S.M.**, Mashkour, M. and Esmaeilzadeh, E. (2014). "Optimization of closed-cycle fluidized bed drying of sesame seeds using response surface methodology and genetic algorithms" *International Journal of Food Engineering* **10**(1): 167-182.
89. Taghvaei, M., **Jafari, S. M.**, Nowruzies, S. and Alishah, O. (2014). "Optimization of microwave-assisted extraction of cottonseed oil and evaluation of its oxidative stability and physicochemical properties" *Food Chemistry* **160**: 90-97.
90. Dehnad, D., Emamjomee, Z., Mirzaei, H.A., and **Jafari, S.M.** (2014). "Optimisation of physical and mechanical properties for chitosan-nanocellulose biocomposites" *Carbohydrate Polymers* **105**: 222-228.
91. Akhavan, S., **Jafari, S. M.**, Ghorbani, M. and Assadpoor, E. (2014). "Spray Drying Microencapsulation of Anthocyanins by Natural Biopolymers: A Review" *Drying Technology* **32**(5): 509-518.
92. Gharib Zahedi, S.M.T., Emam Djomeh, Z., Razavi, S.H., and **Jafari, S. M.** (2014). "Mechanical Behavior of Lentil Seed in Relation to their Physicochemical and Microstructural Characteristics" *International Journal of Food Properties* **17**(3): 545-558.
93. Khazaei, K., **Jafari, S.M.**, Ghorbani, M., and Hemmati Kakhki, A. (2014). "Application of maltodextrin and gum Arabic in microencapsulation of saffron petal's anthocyanins and evaluating their storage stability and color" *Carbohydrate Polymers* **105**: 57-62.
94. Rahmanian, N., **Jafari, S. M.**, and Calanagis, E. (2014). "Recovery and Removal of Phenolic Compounds from Olive Mill Wastewater" *Journal of American Oil Chemists' Society* **91**(1): 1-18.
95. Taghvaei, M., **Jafari, S. M.**, Sadeghi Mahoonak, A.R., Mehregan, A., Rahmanian, N., Hajitabar, J. and Meshkinfar, N. (2014). "The effect of natural antioxidants extracted from plant and animal resources on the oxidative stability of soybean oil" *LWT* **56**(1): 124-130.
96. Malekjani, N., **Jafari, S.M.**, Rahmati, M.H., Esmaeilzadeh, E., and Mirzaei, H.A. (2013). "Evaluation of thin-layer drying models and artificial neural networks for describing drying kinetics of canola seed in a heat pump assisted fluidized bed dryer" *International Journal of Food Engineering* **9**(4): 375-384.

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