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#### PERSONAL INFORMATION:

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#### EDUCATION:

**B.Sc.:** Ferdowsi university of Mashhad, Mashhad, Iran

**M.Sc.:** Ferdowsi university of Mashhad, Mashhad, Iran

**Ph.D.:** Mysore University (CFTRI), Mysore, India

#### RESEARCH INTEREST:

Food Chemistry

Bioactive peptides

Functional Foods

Antioxidant

Protein Hydrolysis

#### PUBLICATION:

International journals

۱-Sadeghi Mahoonak, A.R., Appu Rao, A.G., and Bhagya Swamylingappa. ۲۰۰۶. Evaluation of Mustard (Brassica juncea) Protein Isolate Prepared by Steam Injection Heating for Reduction of Anti-Nutritional Factors, Lebensm. Wiss. U. Technol. LWT, ۳۹: ۹۱۱-۹۱۷.

۲- Sadeghi Mahoonak, A.R., and Bhagya Swamylingappa. ۲۰۰۸. Quality Characterization of Pasta Enriched with Mustard Protein Isolate. *Journal of food Science*. ۷۳ (۵): ۲۲۹-۲۳۷.

۳- Mohamadzade, J., Sadeghi Mahoonak, A.R., Yaghbani, M., Alami, M. ۲۰۰۹. Effect of hydrothermal pretreatment of canola seeds on dehulling efficiency and oil quality. *World J of dairy & food sciences*. ۱: ۱۴-۱۸.

۴- Janat Alipour, H., Akram. A. A., Bahareh, S., & Sadeghi Mahoonak, A.R. ۲۰۱۰. Physicochemical and sensory properties of silver carp (*Hypophthalmichthys molitrix*) fillets as affected by cooking methods. *International Food Research Journal* ۱۷: ۹۲۱-۹۲۶.

۵- Deghani, A.A., Beig Mohammadi, Z., Maghsoudlou, Y. & Sadeghi Mahoonak, A.R. ۲۰۱۲. Intelligent Estimation of the Canola Oil Stability Using Artificial Neural Networks. *Food Bioprocess Technology*. ۵: ۵۳۳-۵۴۰.

۶- Jannat Alipour, H., Shabanpour, B., Shabani, & Sadeghi Mahoonak, A.R. ۲۰۱۰. Effects of cooking methods on physico-chemical and nutritional properties of Persian sturgeon *Acipenser persicus* fillet. *International Aquatic Research*. ۲: ۱۵-۲۳.

۷- Shahiri Tabarestani, H., Maghsoudlou, Y., Motamedzadegan, A., & Sadeghi Mahoonak, A.R. ۲۰۱۰. Optimization of physico-chemical properties of gelatin extracted from fish skin of rainbow trout (*Onchorhynchus mykiss*). *Bioresource Technology* ۱۰۱ (۲۰۱۰) ۶۲۰۷-۶۲۱۴

۸- Mohamadzade, J., Sadeghi Mahoonak, A.R., Yaghbani, M., Alami, M. ۲۰۱۰. Extraction of pectin from sunflower head residue of selected Iranian cultivars. *World Applied Science Journal*. ۸(۱): ۲۱-۲۴.

۹- Etemadian, Y., Shabanpour, B., Sadeghi Mahoonak, A.R., Shabani, A., & Alamai, M. ۲۰۱۱. Cryoprotective effects of polyphosphates on rutilus frisii kutum fillets during ice storage. *Food Chemistry*, ۱۲۹- ۱۵۴۴-۱۵۵۱.

۱۰- Shahiri Tabarestani, H., Maghsoudlou, Y., Motamedzadegan, A., Sadeghi Mahoonak, A.R., & Rostamzad, H. ۲۰۱۲. Study on some properties of acid-soluble collagens isolated from fish skin and bones of rainbow trout. *International Food Research Journal*, ۱۹(۱): ۲۵۱-۲۵۷.

۱۱- Etemadian, Y., Shabanpour, B., Sadeghi Mahoonak, A.R., & Shabani, A. ۲۰۱۲. Combination effect of phosphate and vacuum packaging on quality parameters of *Rutilus frisii kutum* fillets in ice. *Food Research International*. ۴۵: ۹-۱۶.

- ۱۲-Beig Mohammadi, Z., Maghsoudlou, Y., Safafar, H. & Sadeghi Mahoonak, A.R. ۲۰۱۲. Physicochemical properties and stability of oil extracted from three canola varieties grown in Golestan province of Iran. JAST. ۱۴: ۵۷۷-۵۸۶.
- ۱۳- Karami, Z., Mirzaei, H., Emam-Djomeh, Z., Sadeghi Mahoonak, A.R. and Khomeiri, M. ۲۰۱۳. Effect of harvest time on antioxidant activity of Glycyrrhiza glabra root extract and evaluation of its antibacterial activity. International Food Research journal. ۲۰(۵): ۲۹۵۱-۲۹۵۷.
- ۱۴- Taghvaei, M., Jafari, S.M., Sadeghi Mahoonak, A.R, Mehregan Nikoo, A., Rahmanian, N., Hajitabar, J. & Meshkinfar, N. ۲۰۱۴. The effect of natural antioxidants extracted from plant and animal resources on the oxidative stability of soybean oil. LWT. ۵۶: ۱۲۴-۱۳۰.
- ۱۵- Shahiri Tabarestani, H., Maghsoudlou, Y., Motamedzadegan, A. and Sadeghi Mahoonak, A.R. ۲۰۱۴. Effect of Pretreatment Conditions on Physicochemical Properties of Rainbow Trout Skin Gelatin. J. Aquatic Food Product Technology. ۲۳: ۱۴-۲۴.
- ۱۶- Etemadian, Y., Shabanpour, B., Sadeghi Mahoonak, A. R, & Shabani, A. ۲۰۱۳. Effects of Phosphate Dip Treatment on Quality of Rutilus frisii kutum Fillets during Ice Storage. Journal of Aquatic Food Product Technology. ۲۲: ۴۴۹-۴۵۹.
- ۱۷- Meshginfar, N., Sadeghi Mahoonak, A. R., Ziiaifar, A.M., Ghorbani, M. & Kashaninejad, M. ۲۰۱۴. Antioxidant activity of sheep visceral protein hydrolysate: optimization using response surface methodology. Arya journal of Atherosclerosis. ۱۰: ۱۷۹-۱۸۴.
- ۱۸- Ranjbar Nedamani, E., Sadeghi Mahoonak, A. R., Ghorbani, M. and Kashaninejad, M. ۲۰۱۴. Antioxidant Properties of Individual vs. Combined Extracts of Rosemary Leaves and Oak Fruit. JAST. ۱۶: ۱۵۷۵-۷۶.
- ۱۹- Ramzi, M., Kashaninejad, M., Salehi, F., Sadeghi Mahoonak, A.R., Razavi, S.M. ۲۰۱۵. Modeling of rheological behavior of honey using genetic algorithm-artificial neural network and adaptive neuro-fuzzy inference system. Food Bioscience, ۹: ۶۰-۶۷.
- ۲۰- Ranjbar Nedamani, E., Sadeghi Mahoonak, A. R., Ghorbani, M. and Kashaninejad, M. ۲۰۱۴. Evaluation of antioxidant interactions in combined extracts of green tea (Camellia sinensis), rosemary (Rosmarinus officinalis) and oak fruit (Quercus branti). Journal Food Science & Technology. DOI ۱۰.۱۰۰۷/s۱۳۱۹۷-۰۱۴-۱۴۹۷-۱.
- ۲۱- Karami, Z., Emam-Djomeh, Z., Mirzaei, H., Sadeghi Mahoonak, A.R. Khomeiri, M., and Aidani, M. ۲۰۱۵. Optimization of microwave assisted extraction (MAE) and

soxhlet extraction of phenolic compound from licorice root. *Journal Food Science & Technology*. ۵۲ (۶), ۳۲۴۲-۳۲۵۳.

۲۲- Hossieni, H., Ghorbani, M., Sadeghi Mahoonak, A.R., Maghsoudlou, Y. ۲۰۱۴. Monitoring Hydroperoxides Formation as a measure of Predicting Walnut Oxidative Stability. *Acta Alimentaria*, ۴۳: ۴۱۲-۴۱۸.

۲۳- Zarei Yam, B., Khomeiri, M., Sadeghi Mahoonak, A.R., and Jafari, S.M. ۲۰۱۴. Hygienic Quality of Camel Milk and Fermented Camel Milk (Chal) in Golestan Province, Iran. *Journal of Microbiology Research*, ۴(۲): ۹۸-۱۰۳.

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۲۶- Raisi, M., Ghorbani, M., Sadeghi Mahoonak, A.R., Kashaninejad, M., and Hosseini, H. ۲۰۱۵. Effect of storage atmosphere and temperature on the oxidative stability of almond kernels during long term storage. *Journal of Stored Products Research*. ۶۲: ۱۶-۲۱.

۲۷- Rajabi, H., Ghorbani, M., Jafari, S.M., Sadeghi Mahoonak, A.R., and Rajabzadeh, G. ۲۰۱۵. Retention of saffron bioactive components by spray drying encapsulation using maltodextrin, gum Arabic and gelatin as wall materials. *Food Hydrocolloids*. ۵۱: ۳۲۷-۳۳۷.

۲۸- Salimi, A., Maghsoudlou, Y., Jafari, S.M., Sadeghi Mahoonak, A.R., Kashani Nejad, M. Ziaeefer, A.M. ۲۰۱۵. Preparation of Lycopene Emulsions by Whey Protein Concentrate and Maltodextrin and Optimization by Response Surface Methodology. *Journal of Dispersion Science and Technology*. ۲۷۴-۲۸۳.

۲۹- Ramzi, M., Kashani Nejad, M., Salehi, F., Sadeghi Mahoonak, A.R., Razavi, M.A. ۲۰۱۵. Modeling of rheological behavior of honey using genetic algorithm-artificial neural network and adaptive neuro-fuzzy inference system. *Food Bioscience*, ۹, ۶۰-۶۷.

۳۰- Solimanfard, M., Alami, M., Khodaeian, F., Najafian, G., Sadeghi Mahoonak, A.R. khomeiri, M. ۲۰۱۵. Production of Kefiran in Kefir Grains and its Effects on the Rheological Properties Low Protein Wheat Dough and Quality of France Bulky Bread. *Advances in crop science and Technology*.

- ۳۱- Ghajari Shamoshaki, M., Sadeghi Mahoonak, A.R., Ghorbani, M., Maghsouldou, Y., Ziaaefar, A.M. ۲۰۱۰. Effect of Milk and Xanthan as Egg Replacement on the Physical Properties of Mayonnaise. *International Letters of Natural Sciences*.
- ۳۲- Afrasyabi, M., Maghsoullou, Y., Sadeghi Mahoonak, A.R., Alami, M. ۲۰۱۰. Influence of Selected Packaging Materials on Quality Aspects of High Pressure Processed Boccoli Puree. *Food Science and quality Management*.
- ۳۳- Olyae, N., Ghorbani, M., Mosavainasab, M., Sadeghi Mahoonak, A.R., Maghsoudlou, Y. ۲۰۱۷. Effect of Temperature and Alkaline pH on the Physicochemical Properties of the Protein Isolates Extracted from the Whole Ungutted Lantern fish (*Benthoosema pterotum*). *Journal of Aquatic Food Product Technology*. ۲۶: ۱۰, ۱۱۳۴-۱۱۴۳.
- ۳۴- Hossini, H., Ghorbani, M., Meshginfar, N., Sadeghi Mahoonak, A.R. ۲۱۰۰. A review on Frying: Procedure, Fat, Deterioration Progress and Health Hazards. *Journal American oil chemistry Society*. ۹۳ (۴), ۴۴۰-۴۶۶.
- ۳۵- Meshginfar, N., Sadeghi Mahoonak, A.R., Ghorbani, M., Alami, M. ۲۰۱۰. Effects of Protein Hydrolysate from Sheep Visceral on Oxidative Stability of Soybean Oil and Chicken Sausage. *Journal of Food Processing and Preservation*. doi:۱۰.۱۱۱۱/jfpp.۱۲۸۷۰
- ۳۶- Fathi, B, Alami, M., Kashaninejad, M. Sadeghi Mahoonak, A.R. ۲۱۰۶. Utilization of heat-moisture treated Proso millet flour in production of Gluten-free pound cake. *Journal of Food Quality*. ۳۹ (۶), ۶۱۱-۶۱۹.
- ۳۷- Yolmeh, M., Sadeghi Mahoonak, A.R. ۲۱۰۰. Characterization of Polyphenol Oxidase and Peroxidase from Iranian Medlar (*Mespilus germanica* L.) Fruit. *Journal of Agricultural Science and Technology (JAST)*.
- ۳۸- Ahmadi, M., Ghasemnezhjad, A., Sadeghi Mahoonak, A.R., Rezaie Asl, A. ۲۰۱۰. Effect of magnetized and saline water on the biomass yield of Stevia (*Stevia Rebaudiana Bertoni*). *Advances in Bioresearch*.
- ۳۹- Nourmohammadi, E, Sadeghi Mahoonak, A.R., Alami, M., Ghorbani, M. ۲۰۱۷. Amino acid composition and antioxidative properties of hydrolysed pumpkin (*Cucurbita pepo* L.) oil cake protein, *International Journal of Food Properties*, ۲۰:۱-۱۲
- ۴۰- Ashayerizadeh, A., Dastar, B., Shargh, MS, Sadeghi Mahoonak, A.R., Zerehdaran, S. ۲۰۱۷. Fermented rapeseed meal is effective in controlling *Salmonella enterica* serovar Typhimurium infection and improving growth performance in broiler chickens. *Veterinary Microbiology* ۲۰۱, ۹۳-۱۰۲.

۴۱- Dehghan Sekachaei, A, Sadeghi Mahoonak, A.R; Ghorbani, M.; Kashani nezhad M.; Maghsoudlou, Y. ۲۰۱۷. Optimization of Ultrasound-assisted Extraction of Quince Seed Gum through Response Surface Methodology. J. Agriculture Science and Technology (JAST). ۱۹: ۳۲۳-۳۳۳.

۴۲- Azari-Anpar, M., Payeinmohali, H., Daraei Gharmakhani, A., Sadeghi Mahoonak, A.R. ۲۰۱۷. Physicochemical, microbial, antioxidant, and sensory properties of probiotic stirred yoghurt enriched with Aloe vera foliar gel. Journal of Food Processing and Preservation. DOI: ۱۰.۱۱۱۱/jfpp.۱۳۲۰۹.

۴۳- Falaki, M., Shams Shargh, M., Dastar, B., Hashemi, S.R., & Sadeghi Mahoonak. AR. ۲۰۱۶. Growth Performance, Carcass Characteristics and Intestinal Microflora of Broiler Chickens Fed Diets Containing Carum copticum Essential Oil. Poultry Science.

۴۴- Sarabandi, K., Peighamardoust, H., Sadeghi Mahoonak, A.R., Samaei, S.P. ۲۰۱۷. Effect of carrier types and compositions on the production yield, microstructure and physical characteristics of spray dried sour cherry juice concentrate. Food Measure. DOI ۱۰.۱۰۰۷/s۱۱۶۹۴-۰۱۷-۹۰۴۰-۳.

۴۵- Nourmohammadi, E., Sadeghi Mahoonak, A.R. ۲۰۱۷. Health implication of bioactive peptides. A review. International J. Vitamin Nutrition Research.

۴۶- Fallah Shojaee, M., Sadeghi Mahoonak, A. R., Khomeiri, M. & Ghorbani. M. ۲۰۱۷. Antibacterial Effects of Stevia rebaudiana Bertoni Extract on Pathogenic Bacteria and Food Spoilage. Journal of Food Biosciences and Technology. ۷(۱): ۵۷-۶۴.

۴۷- Ramzi, M., Kashaninejad, M., Salehi, F., Sadeghi Mahoonak, A. R., Razavi, S. M. A. ۲۰۱۷. Rheological and physicochemical properties of honeys as a function of temperature, Concentration and Moisture Content. Journal of Food Biosciences and Technology. ۷(۲): ۳۵-۴۸.

۴۸- Sarabandi, k., Sadeghi Mahoonak, A.R, Hamishekar, H., Jafari, S.M., Ghorbani, M. ۲۰۱۸. Microencapsulation of casein hydrolysates: Physicochemical, antioxidant and microstructure properties. Journal of Food Engineering. ۲۳۷: ۸۶-۹۵.

۴۹- Food Properties ۵۱- Meshginfar, N., Sadeghi Mahoonak, A.R., Hossieninan, F., Ghorbani, M., & Tsopmo, A. ۲۰۱۸. Production of antioxidant peptide fractions from a by-product of tomato processing: mass spectrometry identification of peptides and stability to gastrointestinal digestion. J of Food Science and Technology. ۵۰(۹):۳۴۹۸-۳۵۰۷.

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- ۰۱- Hosseini, H., Ghorbani, M., Jafari, S.M. & Sadeghi Mahoonak, A.R. ۲۰۱۸. Investigating the effect of lipase from *Candida rugosa* on the production of EPA and DHA concentrates from tilapia fish (*Glupeonella cultiventris caspia*). *LWT*. ۹۳ (۲۰۱۸) ۰۳۴-۰۴۱.
- ۰۲- Ashayerizadeh A., Dastar, B., Shams Shargh, M., Sadeghi Mahoonak, A. R., Zerehdaran, S. ۲۰۱۸. Effects of feeding fermented rapeseed meal on growth performance, gastrointestinal microflora population, blood metabolites, meat quality, and lipid metabolism in broiler chickens. *Livestock Science*. ۲۱۶: ۱۸۳-۱۹۰.
- ۰۳- Sarabandi, A., Sadeghi Mahoonak, A. R., Akbari, M. ۲۰۱۸. Physicochemical properties and antioxidant stability of microencapsulated marjoram extract prepared by co-crystallization method. *J of Food Process Engineering*. DOI: ۱۰.۱۱۱۱/jfpe.۱۲۹۴۹.
- ۰۴- Meshginfar, N., Sadeghi Mahoonak, A.R., Hossieninan, F., & Tsopmo, A. ۲۰۱۸. Physicochemical, antioxidant, calcium binding, and angiotensin converting enzyme inhibitory properties of hydrolyzed tomato seed proteins. *Journal of Food Biochemistry*. DOI: ۱۰.۱۱۱۱/jfbc.۱۲۷۲۱.
- ۰۵- Maghsoudlou, A, Sadeghi Mahoonak, A.R. Mohebodini, H., and Toldra, F. ۲۰۱۹. Royal jelly: chemistry, storage and bioactivities. *J Apiculture Science*.
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- ۰۷- Solimanifard, M., Sadeghi Mahoonak, A.R., Ghorbani, M., Heidari, R., Sepahvand, A. ۲۰۱۹. Spanish olive leaf extract-loaded nanostructured lipid carriers: production and physicochemical characterization by zetasizer, FT-IR, DTA/TGA, FE-SEM and XRD. *J of Food Processing and Preservation*.
- ۰۸- Mohammadi, M., Ghorbani, M., Beigbabaie, A., Yeganehzad, S., Sadeghi Mahoonak, A.R. ۲۰۱۹. Investigation effects of extracted compounds from shell and cluster of pistachio nut on the inactivation of free radicals. *Heliyon*. ۰: e۹۲۴۳۸.
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- ٦١- Rostamabadi, H., Sadeghi mahoonak, A.R., Allafchian, A., Ghorbani, M. ٢٠١٩. Fabrication of B-carotene loaded glucuronoxylan-based nanostructure through electrohydrodynamic processing. *International Journal of Biological Macromolecules*. ١٣٩: ٧٧٣-٧٨٤.
- ٦٢- Maqsoudlou, A., Sadeghi Mahoonak, A.R., Mora, L., Mohebodini, H. ٢٠١٩. Controlled Enzymatic hydrolysis of pollen protein as promising tool for production of potential bioactive peptides. *Journal of Food Biochemistry*. ٤٣(٥): e١٢٨١٩. DOI: ١٠.١١١١/jfbc.١٢٨١٩.
- ٦٣- Mazloomi, S.N., Mora, L., Concepción Aristoy, M., Sadeghi Mahoonak, A.R., Ghorbani, M., Houshmand, G., Toldrá, F. ٢٠٢٠. Impact of Simulated Gastrointestinal Digestion on the Biological Activity of an Alcalase Hydrolyzate of Orange (*Citrus sinensis*) By-products. *Foods*. ٩(٩): ١٢١٧. doi: ١٠.٣٣٩٠/foods٩٠٩١٢١٧.
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- ٦٥- Mazloomi, S.N., Sadeghi Mahoonak, A.R., Ranjbar-Nedamani, E., Nourmohammadi, E. ٢٠١٩. Production of antioxidant peptides through hydrolysis of Paper Skin Pumpkin Seed protein using pepsin enzyme and the evaluation of their functional and nutritional properties. *ARYA Atherosclerosis*, ١٥, ٢١٨-٢٢٧.
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- ٦٧- Mazloomi, S.N., Sadeghi Mahoonak, A.R., Ghorbani, M., Houshmand, G. ٢٠٢٠. Physicochemical properties of chitosan-coated nanoliposome loaded with orange seed protein hydrolysate. *Journal of Food Engineering*. ٢٨٠: ١٠٩٩٧٦. DOI. ١٠.١٠١٦/j.foodeng.٢٠٢٠.١٠٩٩٧٦.

٦٨- Karimian, E., Moayedi, A., Khomeiri, M., Alami, M., Sadeghi Mahoonak, A. R. ٢٠٢٠. Application of high-GABA producing *Lactobacillus plantarum* isolated from traditional cabbage pickle in the production of functional fermented whey-based formulate. *J of Food Measurement and Characterization*. ١٤: ٣٤٠٨-٣٤١٦.

٦٩- Etemadian, Y., Ghaemi, V., Shaviklo, A.R., Pourashouri, P., Sadeghi Mahoonak, A.R., & Rafipour, F. ٢٠٢١. Development of animal/ plant-based protein hydrolysate and its application in food, feed and nutraceutical industries: State of the art. *J of Cleaner Production*, ٢٧٨, ١٢٣٢١٩.

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### **National Journals**

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#### **ACADEMIC TEACHING EXPERIENCE:**

**B.Sc.:** Courses in Food Chemistry, Sugar Technology

**M.Sc.:** Courses in Carbohydrate Chemistry, Chemistry of Bioactive Compounds, Chemical and Functional Properties of Food Components

**Ph.D.:** Courses in Enzyme Chemistry, Flavor Chemistry

**SERVICE AND PROFESSIONAL MEMBERSHIP:**

**Editorial Board:**

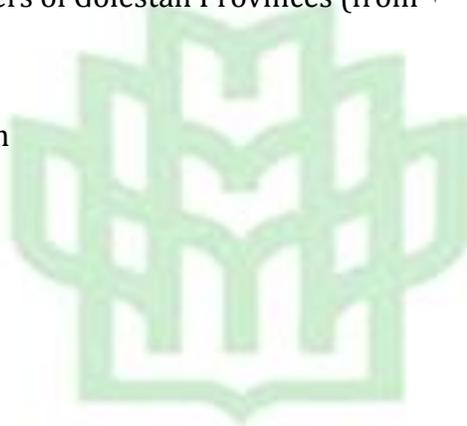
Journal of Innovation in Food Science and Technology

Journal of Food Engineering Research

Electronic Journal of Food Processing and Preservation (EJFPP)

**AWARDS:** Third Place in National completion of identification and empowering novel ideas, Best Researchers of Golestan Provinces (from ۲۰۱۶-۲۰۲۱)

**LANGUAGES:** English



Gorgan University of Agricultural  
Sciences & Natural Resources