Faculty Members Website
University of Tabriz



Ali Ayaseh

Assistant Professor

College: Agriculture

Employment Information

Faculty/Department	Position/Rank	Employment Type	Cooperation Type	Grade
(تنظیم نشده)	(تنظیم نشده)	Tenured	Full Time	21

Papers in Journals

1. Negar Ravash, Javad Hesari, Ali Ayaseh،A Review of Different Common Fraud Cases in Fruit Juice Production and Methods of Detecting Them،ranian Journal of Biosystems Engineering،شماره،53 مجلد 59،2022/4/21-41 صفحات.
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3. A Ayaseh, M Alizadeh, A Mehrdad, M Esmaiili, Y Javadzadeh،The effect of sonication on bioactive compounds in carrot juice،2016،پژوهش های صنایع غذایی.
4. R GATEEAR, ZONOUZ A AHMADI, A Ayaseh, H Ghasemzadeh, SA Mohammadi،Production of low calorie apple juice jelly using sunflower pectin،JOURNAL OF AGRICULTURAL KNOWLEDGE،شماره 118،2007/1/1-109 صفحات.
5. R GATEE FAR, ZONOUZ A AHMADI, A Ayaseh, H Ghasemzadeh, SA Mohammadi،Production of low calorie apple juice jelly using sunflower pectin،JOURNAL OF AGRICULTURAL KNOWLEDGE،مجلد 118،2007/1/1-109 شماره صفحات 17.
6. Ayaseh, ZONOUZ A AHMADI, N HAMDAMI, M Valizadeh،Extraction of pectin from sunflower heads and studying of its functional properties،JOURNAL OF AGRICULTURAL KNOWLEDGE،شماره،15 مجلد 128،2006/1/1-113 شماره صفحات،4،ISC.
7. علی ایاسه , عادل احمدی زنوز , ناصر همدمی , مصطفی ولی زاده ،.استخراج پکتین از طبق آفتابگردان و مطالعه خواص کاربردی آن،دانش کشاورزی،1384.
8. Zahra Akbarbaglu, Ali Ayaseh, Babak Ghanbarzadeh, Khashayar Sarabandi,Techno-functional, biological and structural properties of Spirulina platensis peptides from different proteases,Algal Research,Vol. 66,pp. 102755,2022/7/1.
9. Ali Ayaseh, Kazem Alirezalu, Milad Yaghoubi, Zahra Razmjouei, Shima Jafarzadeh, Krystian Marsza□ek, Amin Mousavi Khaneghah,Production of nitrite-free frankfurter-type sausages by combining □-polylysine with beetroot extracts: An assessment of microbial, physicochemical, and sensory properties,Food Bioscience,Vol. 49,pp. 101936,2022/10/1.
10. Neda Elmi, Babak Ghanbarzadeh, Ali Ayaseh, Samar Sahraee, Maryam Khakbaz Heshmati,

Mohammadyar Hoseini, Akram Pezeshki,Physical properties and stability of quercetin loaded niosomes: stabilizing effects of phytosterol and polyethylene glycol in orange juice model,Journal of Food Engineering,Vol. 296,pp. 110463,2021/5/1.
11. Milad Yaghoubi, Ali Ayaseh, Kazem Alirezalu, Zabihollah Nemati, Mirian Pateiro, Jos M Lorenzo,Ali ayaseh Ali ayaseh [HTML] from mdpi.com Effect of Chitosan Coating Incorporated with Artemisia fragrans Essential Oil on Fresh Chicken Meat during Refrigerated Storage,Polymers,2021/2/26.
12. Sahra Bashiri, Babak Ghanbarzadeh, Ali Ayaseh, Jalal Dehghannya, Ali Ehsani, Hazal Ozyurt,Essential oil-loaded nanostructured lipid carriers: The effects of liquid lipid type on the physicochemical properties in beverage models,Food Bioscience,Vol. 35,pp. 100526,2020/6/1.
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14. Rasoul Niknam, Babak Ghanbarzadeh, Ali Ayaseh, Fatemeh Rezagholi,The hydrocolloid extracted from Plantago major seed: Effects on emulsifying and foaming properties,Journal of Dispersion Science and Technology,2020/4/15.
15. Rasoul Niknam, Babak Ghanbarzadeh, Ali Ayaseh, Fatemeh Rezagholi,Barhang (Plantago major L.) seed gum: Ultrasound-assisted extraction optimization, characterization, and biological activities,Journal of Food Processing and Preservation,Vol. 44,No. 10,pp. e14750,2020/10.
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17. Vahid Bagheri, Babak Ghanbarzadeh, Ali Ayaseh, Alireza Ostadrahimi, Ali Ehsani, Mahmood Alizadeh ,& Sani, Perihan Aysal Adun,The optimization of physico-mechanical properties of bionanocomposite films based on gluten/carboxymethyl cellulose/cellulose nanofiber using response surface methodology,Polymer Testing,Vol. 78,pp. 105989,2019/9/1.
18. Raman Ahmadi, Babak Ghanbarzadeh, Ali Ayaseh, Hossein Samadi Kafil, Hazal zyurt, Adib Katourani, Alireza Ostadrahimi,[PDF] from academia.edu The antimicrobial bio-nanocomposite containing non-hydrolyzed cellulose nanofiber (CNF) and Miswak (Salvadora persica L.) extract,Carbohydrate Polymers,Vol. 214,pp. 15-25,2019/6/15.
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