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Employment Information

Faculty/Department	Position/Rank	Employment Type	Cooperation Type	Grade
(not set)	(not set)	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. *Iranian Journal of Biosystems Engineering*, مجلد ۵۳، شماره ۵۹، ۲۰۲۲/۴/۲۱-۴۱ صفحات.
2. A Ayaseh, H Taban, A Yari. Production of probiotic carrot juice with using of *Lactococcus lactis*. *Journal of Food Research*, ۱۹۱، ۲۰۱۷/۱۲/۲۲-۱۸۳ مجلد ۲۷، شماره صفحات.
3. A Ayaseh, M Alizadeh, A Mehrdad, M Esmaili, Y Javadzadeh. The effect of sonication on bioactive compounds in carrot juice. *پژوهش های صنایع غذایی*، ۲۰۱۶.
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 ۱۱۸، ۲۰۰۷/۱/۱-۱۰۹ صفحات.
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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*، مجلد ۱۵، شماره ۱۲۸، ۲۰۰۶/۱/۱-۱۱۳ شماره صفحات ۴، ISC.
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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 Marszałek, Amin Mousavi Khaneghah, Production of nitrite-free frankfurter-type sausages by combining ϵ -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.
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13. 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.
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.
16. 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.
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19. Rasoul Niknam, Babak Ghanbarzadeh, Ali Ayaseh, Perihan Adun, [PDF] from researchgate.net Comprehensive study of intrinsic viscosity, steady and oscillatory shear rheology of Barhang seed hydrocolloid in aqueous dispersions, *Journal of Food Process Engineering*, Vol. 42, No. 4, pp. e13047, 2019/6.
20. Rasoul Niknam, Babak Ghanbarzadeh, Ali Ayaseh, Fatemeh Rezagholi, The effects of *Plantago major* seed gum on steady and dynamic oscillatory shear rheology of sunflower oil-in-water emulsions, *Journal of Texture Studies*, Vol. 49, No. 5, pp. 536-547, 2018/10.