Faculty Members Website
University of Tabriz

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Professor

College: Agriculture

Employment Information

Faculty/Department	Position/Rank	Employment Type	Cooperation Type	Grade
		Tenured	Full Time	32

Papers in Journals

1. The potential of biochar derived from banana peel/Fe3O4/ZIF-67@K2CO3 as magnetic nanocatalyst for biodiesel production from waste cooking oils,Results in Engineering,Vol. 22,pp. 102005,2024.
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6. Beigmohammadi N , Peighambardoust SH , Mohammad Amini A , Alirezalu K,Enhancing Encapsulation Efficiency of Chavir Essential Oil via Enzymatic Hydrolysis and Ultrasonication of Whey Protein Concentrate–Maltodextrin,Foods,Vol. 13,pp. 1407,2024,Q1.
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18. Application of waste chalk/CoFe2O4/K2CO3 composite as a reclaimable catalyst for biodiesel generation from sunflower oil,Chemosphere,Vol. 289,pp. 133226,2022,Q1.
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