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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.
2. Yaghoubi M et al., Enhancing beef sausage packaging with calcium alginate active film infused with nisin and α -polylysine nanoparticles and beetroot extract, *LWT - Food Science and Technology*, Vol. 191, pp. 115665, 2024, Q1.
3. Akbarbaglu Z et al., Biological properties of LMW-peptide fractions from apricot kernel protein: Nutritional, antibacterial and ACE-inhibitory activities, *Journal of Agriculture and Food Research*, Vol. 16, pp. 101176, 2024, Q2.
4. Sarabandi K et al., Incorporation of spray-dried encapsulated bioactive peptides from coconut (*Cocos nucifera* L.) meal by-product in bread formulation, *Food Science & Nutrition*, pp. 1-12, 2024, Q2.
5. Peighambardoust SH, Karimi Davarani A, Fasihnia SH, Effect of active antimicrobial films on quality parameters and shelf-life of fresh yufka dough, *Heliyon*, Vol. 10, pp. e25972, 2024, Q1.
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.
7. Akbarmehr A, Peighambardoust SH, Ghanbarzadeh B, Sarabandi K, Physicochemical, antioxidant, antimicrobial, and in vitro cytotoxic activities of corn pollen protein hydrolysates obtained by different peptidases, *Food Science & Nutrition*, Vol. 11, pp. 2403–2417, 2023, Q2.
8. Microencapsulation of Yerba mate extract: The efficacy of polysaccharide/protein hydrocolloids on physical, microstructural, functional, and antioxidant properties, *International Journal of Biological Macromolecules*, Vol. 234, pp. 123678, 2023, Q1.
9. Kaboudi Z, Peighambardoust SH, Nourbakhsh H, Soltanzadeh M, Nanoencapsulation of Chavir (*Ferulago angulata*) essential oil in chitosan carrier: Investigating physicochemical, morphological, thermal, antimicrobial and release profile of obtained nanoparticles, *International Journal of Biological Macromolecules*, Vol. 237, pp. 123963, 2023, Q1.
10. Biological stabilization of natural pigment-phytochemical from poppy-pollen (*Papaver bracteatum*)

extract: Functional food formulation, *Food Chemistry*, Vol. 429, pp. 136885, 2023, Q1.

11. Sarabandi K et al., Structural modification of poppy-pollen protein as a natural antioxidant, emulsifier and carrier in spray-drying of O/W-emulsion: Physicochemical and oxidative stabilization, *International Journal of Biological Macromolecules*, Vol. 250, pp. 126260, 2023, Q1.
12. Physicochemical, antibacterial and bio-functional properties of persian poppy-pollen (*Papaver bracteatum*) protein and peptides, *Journal of Food Measurement and Characterization*, Vol. 17, pp. 4638–4649, 2023, Q2.
13. Sarabandi K et al., Nutritional, functional, biological and antibacterial properties of wild pistachio (*P. khinjuk*) nuts peptides, *Journal of Food Measurement and Characterization*, Vol. 17, pp. 4482–4494, 2023, Q2.
14. Yaghoubi M et al., Application of oleaster leaves (*Elaeagnus angustifolia* L.) essential oil and natural nanoparticle preservatives in frankfurter-type sausages: An assessment of quality attributes and stability during refrigerated storage, *Meat Science*, Vol. 198, pp. 109097, 2023, Q1.
15. Younesi M et al., Application of structurally modified WPC in combination with maltodextrin for microencapsulation of Roselle (*Hibiscus sabdariffa*) extract as a natural colorant source for gummy candy, *International Journal of Biological Macromolecules*, Vol. 242, pp. 124903, 2023, Q1.
16. Bahrampour Z , Peighambari SH , Mohammad Amini A , Soltanzadeh M, Application of low- and medium-molecular weight chitosan for preparation of spray-dried microparticles loaded with *Ferulago angulata* essential oil: Physicochemical, antioxidant, antibacterial and in-vitro release properties, *International Journal of Biological Macromolecules*, Vol. 253, pp. 126554, 2023, Q1.
17. Adsorption of methyl violet dye from wastewater using poly (methacrylic acid - co - acrylamide)/ bentonite nanocomposite hydrogels, *Journal of Polymer Research*, Vol. 29, pp. 113, 2022, Q1.
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.
19. Cadmium ion removal from aqueous media using banana peel biochar/Fe₃O₄/ZIF-67, *Environmental Research*, Vol. 211, pp. 113020, 2022, Q2.
20. Application of walnut shell ash/ZnO/K₂CO₃ as a new composite catalyst for biodiesel generation from *Moringa oleifera* oil, *Fuel*, Vol. 311, pp. 122624, 2022, Q1.
21. Development of new magnetic adsorbent of walnut shell ash/starch/Fe₃O₄ for effective copper ions removal: Treatment of groundwater samples, *Chemosphere*, Vol. 296, pp. 133978, 2022, Q1.
22. Soltanzadeh M et al., Active gelatin/gum-based films reinforced with chitosan nanoparticles encapsulating pomegranate peel extract: preparation and characterization, *Food Hydrocolloids*, Vol. 129, pp. 107620, 2022, Q1.
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28. Panahirad S et al., Applications of carboxymethyl cellulose- and pectin-based active edible coatings in preservation of fruits and vegetables: A review, *Trends in Food Science & Technology*, Vol. 110, pp. 663-673, 2021, Q1.

29. Peighambardoust SH et al., Active Polypropylene-Based Films Incorporating Combined Antioxidants and Antimicrobials: Preparation and Characterization, *Foods*, Vol. 10, pp. 722, 2021, Q1.
30. Adsorption of Crystal Violet Dye Using Activated Carbon of Lemon Wood and Activated Carbon/Fe₃O₄ Magnetic Nanocomposite from Aqueous Solutions: A Kinetic, Equilibrium and Thermodynamic Study, *Molecules*, Vol. 26, pp. 2241, 2021, Q2.
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32. Peighambardoust SH, Karami Z, Pateiro M, Lorenzo JM, A Review on Health-Promoting, Biological, and Functional Aspects of Bioactive Peptides in Food Applications, *Biomolecules*, Vol. 11, pp. 631, 2021, Q2.
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39. Decoration of Citrus limon wood carbon with Fe₃O₄ to enhanced Cd²⁺ removal: A reclaimable and magnetic nanocomposite, *Chemosphere*, Vol. 282, pp. 131088, 2021, Q1.
40. Chitosan nanoparticles encapsulating lemongrass (*Cymbopogon commutatus*) essential oil: Physicochemical, structural, antimicrobial and in-vitro release properties, *International Journal of Biological Macromolecules*, Vol. 192, pp. 1084–1097, 2021, Q1.
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- functional properties of selected Mediterranean plants for use in meat products. A comprehensive review, *Trends in Food Science & Technology*, Vol. 100, pp. 292-306, 2020, Q1.
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