Faculty Members Website
University of Tabriz



Seyed Hadi Peighambardoust

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 □-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 , Peighambardoust 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 (methacrylicacid - 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.
23. Safarzadeh H et al.,Adsorption ability evaluation of the poly(methacrylic acid-co-acrylamide)/cloisite 30B nanocomposite hydrogel as a new adsorbent for cationic dye removal,Environmental Research,Vol. 212,pp. 113349,2022.
24. Peighambardoust SH et al.,Development and Application of Dual-Sensors Label in Combination with Active Chitosan-Based Coating Incorporating Yarrow Essential Oil for FreshnessMonitoring and Shelf-Life Extension of Chicken Fillet,Foods,Vol. 11,pp. 3533,2022,Q1.
25. Generation of biodiesel from edible waste oil using ZIF-67-KOH modified Luffa cylindrica biomass catalyst,Fuel,Vol. 322,pp. 124181,2022,Q1.
26. Safarzadeh H , Peighambardoust SJ , Peighambardoust SH,Application of a novel sodium alginate-graft-poly(methacrylic acid-co-acrylamide)/montmorillonite nanocomposite hydrogel for removal of malachite green from wastewater,Journal of Polymer Research,Vol. 30,pp. 157,2022,Q2.
27. Peighambardoust SH et al.,Physicochemical, Thermal and Rheological Properties of Pectin Extracted from Sugar Beet Pulp Using Subcritical Water Extraction Process,Molecules,Vol. 26,pp. 1413,2021,Q2.
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.
31. Sabouri S et al.,The Oleaster (Elaeagnus angustifolia): A Comprehensive Review on Its Composition, Ethnobotanical and Prebiotic Values,Current Pharmaceutical Biotechnology,Vol. 22,pp. 367-379,2021.
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.
33. Sakooei et al.,Quality Characteristics of Semi-Moist Apricot-Cornflakes: Effect of Different Composite Coating Application and Storage Time,Coatings,Vol. 11,pp. 516,2021,Q2.
34. Chitosan Nanoparticles as a Promising Nanomaterial for Encapsulation of Pomegranate (Punica granatum L.) Peel Extract as a Natural Source of Antioxidants,Nanomaterials,Vol. 11,pp. 1439,2021,Q2.
35. Jafarzadeh , Moghaddam M , Shaddel R , Peighambardoust SH,Sugar beet pectin extracted by ultrasound or conventional heating: a comparison,Journal of Food Science and Technology,Vol. 58,pp. 2567–2578,2021,Q2.
36. Effect of microbial lipase and transglutaminase on the textural, physicochemical, and microbial parameters of fresh quark cheese,Journal of Dairy Science,Vol. 104,pp. 7489–7499,2021,Q1.
37. Renoldi N , Peighambardoust SH , Peressini D,The effect of rice bran on physicochemical, textural and glycaemic properties of ready-to-eat extruded corn snacks,International Journal of Food Science &. Technology,Vol. 56,pp. 3235-3244,2021,Q2.
38. Akbarbaglu Z , Peighambardoust SH , Sarabandi K , Jafari SM,Spray drying encapsulation of bioactive compounds within protein-based carriers; different options and applications,Food Chemistry,Vol. 359,pp. 129965,2021,Q1.
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.
41. Investigating microbial properties of traditional Iranian white cheese packed in active LDPE films incorporating metallic and organoclay nanoparticles,Chemical Review and Letters,Vol. 3,pp. 168-174,2020.
42. Jalilzadeh A , Hesari J , Peighambardoust SH , Javidipour I,The effect of whey protein-based edible coating containing natamycin and lysozyme-xanthan gum conjugate on the shelf life of ultrafiltrated white cheese,Journal of Food and Bioprocess Engineering,Vol. 3,pp. 168-177,2020,Q2.
43. Dehghan et al.,Effect of infrared-assisted spouted bed drying of flaxseed on the quality characteristics of its oil extracted by different methods,Journal of the Science of Food and Agriculture,Vol. 100,pp. 74-80,2020,Q1.
44. Nottagh S et al.,Effectiveness of edible coating based on chitosan and Natamycin on biological, physico-chemical and organoleptic attributes of Iranian ultra-filtrated cheese,Biologia,Vol. 75,pp. 605-611,2020,Q2.
45. Hajizadeh H , Peighambardoust SJ , Peighambardoust SH , Peressini D,Physical, mechanical, and antibacterial characteristics of bio-nanocomposite films loaded with Ag-modified SiO2 and TiO2 nanoparticles,Journal of Food Science,Vol. 85,pp. 1193-1202,2020,Q1.
46. Effects of osmotic dehydration (with and without sonication) and pectin-based coating pretreatments on functional properties and color of hot-air dried apricot cubes,Food Chemistry,Vol. 311,pp. 125978,2020,Q1.
47. Alirezalu K et al.,Phytochemical constituents, advanced extraction technologies and techno-

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.
48. Sakooei et al.,Properties of dried apricots pretreated by ultrasound-assisted osmotic dehydration and application of active coatings,Food Technology and Biotechnology,Vol. 58,pp. 249–259,2020,Q2.
49. Migration analysis, antioxidant, and mechanical characterization of polypropylene-based active food packaging films loaded with BHA, BHT, and TBHQ,Journal of Food Science,Vol. 85,pp. 2317-2328,2020,Q1.
50. Fasihnia SH et al.,Properties and Application of Multifunctional Composite Polypropylene-Based Films Incorporating a Combination of BHT, BHA and Sorbic Acid in Extending Donut Shelf-Life,Molecules,Vol. 25,pp. 5197,2020,Q1.
51. Peighambardoust SJ et al.,Characterization of carboxymethyl cellulose-based active films incorporating non-modified and Ag or Cu-modified Cloisite 30B and montmorillonite nanoclays,Iranian Polymer Journal,Vol. 29,pp. 1087-1097,2020.
52. Soltanzadeh M et al.,Quality aspects and safety of pulsed electric field (PEF) processing on dairy products: a comprehensive review,Food Reviews International,Vol. 38,pp. 96-117,2020,Q1.
53. Impact of high-pressure treatment on casein micelles, whey proteins, fat globules and enzymes activity in dairy products: a review,Critical Reviews in Food Science and Nutrition,Vol. 62,pp. 2888-2908,2020,Q1.
54. Dehghani S et al.,Optimization of the Amount of ZnO, CuO, and Ag Nanoparticles on Antibacterial Properties of Low-Density Polyethylene (LDPE) Films Using the Response Surface Method,Food Analytical Methods,Vol. 14,pp. 98-107,2020,Q2.
55. Response Surface Methodology to Optimize Hydrolysis Parameters in Production of Antioxidant Peptides from Wheat Germ Protein by Alcalase Digestion and Identification of Antioxidant Peptides by LC-MS/MS,Journal of Agricultural Sceicne and Technology (JAST),Vol. 21,pp. 829-744,2019,Q2.
56. Oxidative and physical stability, rheological properties and sensory characteristics of ‘salad dressing’ samples formulated with flaxseed oil and n-OSA starch,Journal of Food Measurement and Characterization,Vol. 13,pp. 26-33,2019,Q2.
57. Karami Z et al.,Identification and synthesis of multifunctional peptides from wheat germ hydrolysate fractions obtained by proteinase K digestion,Journal of Food Biochemistry,Vol. 43,pp. 43:e12800,2019,Q1.
58. Development of Antibacterial Carboxymethyl Cellulose-Based Nanobiocomposite Films Containing Various Metallic Nanoparticles for Food Packaging Applications,Journal of Food Science,Vol. 84,pp. 2537-2548,2019,Q1.
59. Rezvani M et al.,Potential application of nanovesicles (niosomes and liposomes) for fortification of functional beverages with Isoleucine-Proline-Proline: A comparative study with central composite design approach,Food Chemistry,Vol. 293,pp. 368-377,2019,Q1.
60. Improved mechanical and antibacterial properties of active LDPE films prepared with combination of Ag, ZnO and CuO nanoparticles,Food Packaging and Shelf Life,Vol. 22,pp. 100391,2019,Q1.
61. Karami Z et al.,Antioxidant, anticancer and ACE-inhibitory activities of bioactive peptides from wheat germ protein hydrolysates,Food Bioscience,Vol. 32,pp. 100450,2019,Q1.
62. Properties of active starch-based films incorporating a combination of Ag, ZnO and CuO nanoparticles for potential use in food packaging applications,Food Packaging and Shelf Life,Vol. 22,pp. 100420,2019,Q1.
63. Beigmohammadi F , Peighambardoust SH , Hesari J , Peighambardoust SJ,Inhibition of coliform bacteria in ultra-filtrated cheese packed in nanocomposite films containing cloisite30B- metal nanoparticles,Nutrition and Food Sciences Research,Vol. 5,pp. 23-30,2018.
64. Karami Z et al.,Inhibition of angiotensin converting enzyme by hydrolysates and peptides from wheat germ,Journal of Peptide Science,Vol. 145,pp. S132-133,2018.
65. Fasihnia SH , Peighambardoust SH , Peighambardoust SJ,Nanocomposite films containing organoclay nanoparticles as an antimicrobial (active) packaging for potential food application,Journal

of Food Processing and Preservation,Vol. 42,pp. e13488,2018,Q2.
66. Khodaeimehr R , Peighambardoust SJ , Peighambardoust SH,Preparation and Characterization of Corn Starch/Clay Nanocomposite Films: Effect of Clay Content and Surface Modification,Starch/ St□rke,Vol. 70,pp. 1700251,2018,Q2.
67. Nottagh S et al.,Development of a biodegradable coating formulation based on the biological characteristics of the Iranian Ultra-filtrated cheese,Biologia,Vol. 73,pp. 403-413,2018,Q3.
68. Jalilzadeh A , Hesari J , Peighambardoust SH , Javidipour I,The effect of ultrasound treatment on microbial and physicochemical properties of Iranian ultrafiltered feta-type cheese,Journal of Dairy Science,Vol. 101,pp. 5809-5820,2018,Q1.
69. Sarabandi K , Peighambardoust SH , Sadeghi Mahoonak AR , Samaei SP,Effect of different carriers on microstructure and physical characteristics of spray dried apple juice concentrate,Journal of Food Science & Technology,Vol. 55,pp. 3098–3109,2018,Q3.
70. Bodbodak S , Hesari J , Peighambardoust SH , Mahkam M,Selective decontamination of aflatoxin M1 in milk by molecularly imprinted polymer coated on the surface of stainless steel plate,International Journal of Dairy Technology,Vol. 71,pp. 868-878,2018,Q3.
71. Development and Characterization of Nanostructured Pharmacosomal Mesophases: An Innovative Delivery System for Bioactive Peptides Advanced,Pharmacetuical Bulletin,Vol. 8,pp. 609-615,2018,Q2.
72. Fasihnia SH , Peighambardoust SH , Peighambardoust SJ , Oromiehie A,Development of novel active polypropylene based packaging films containing different concentrations of sorbic acid,Food Packaging and Shelf Life,Vol. 18,pp. 87-94,2018,Q1.
73. Effects of psyllium and marve seed mucilages on physical, sensory and staling properties of sponge cake,Journal of Agricultural Science and Technology (JAST),Vol. 19,pp. 1079-1089,2017,Q3.
74. Emami Sh et al.,Molecular dynamics simulations of ternary lipid bilayers containing plant sterol and glucosylceramide,Chemistry and Physics of Lipids,Vol. 203,pp. 24-32,2017.
75. Sarabandi K , Peighambardoust SH , Mahoonak AS , Samaei SP,Effect of carrier types and compositions on the production yield, microstructure and physical characteristics of spray dried sour cherry juice concentrate,Journal of Food Measurement and Characterization,Vol. 11,pp. 1602-1612,2017,Q2.
76. Effect of inulin, oligofructose and oligofructose-enriched inulin on physicochemical, staling, and sensory properties of prebiotic cake,Journal of Agricultural Science and Technology (JAST),Vol. 19,pp. 1241-1252,2017,Q2.
77. Rasouli Pirouzian H , Peighambardoust SH , Azadmard , Damirchi S,Rheological Properties of Sugar-Free Milk Chocolate: Comparative Study and Optimisation,Czech Journal of Food Sciences,Vol. 35,pp. 440-448,2017,Q2.
78. Beigmohammadi F et al.,Antibacterial properties of LDPE nanocomposite □lms in packaging of UF cheese.,LWT - Food Science and Technology,Vol. 65,pp. 106-111,2016,Q1.
79. Emami Sh et al.,Liposomes as carrier vehicles for functional compounds in food sector,Journal of Experimental Nanoscience,Vol. 11,pp. 737-759,2016.
80. Peighambardoust SH , Beigmohammadi F , Peighambardoust SJ,Application of Organoclay Nanoparticle in Low-Density Polyethylene Films for Packaging of UF Cheese,Packaging Technology and Science,Vol. 29,pp. 355-363,2016,Q2.
81. Preparation and Evaluation of Nanoliposomes Containing green tea Extract and Investigating its Efficacy in Extending the Shelf Life of Fresh Orange and Pomegranate Juices,Biological Forum,Vol. 8,pp. 1-15,2016.
82. Nourmohammadi E ,& Peighambardoust SH,New concept in reduced-calori sponge cake production by xylitol and oligofructose,Journal of Food Quality,Vol. 39,pp. 627-633,2016,Q1.
83. Rasouli Pirouzian H , Peighambardoust SH , Azadmard , Damirchi S,Sucrose-Free Milk Chocolate Sweetened with Different Bulking Agents: Effects on Physicochemical and Sensory Properties,Biological Forum,Vol. 8,pp. 340-349,2016.
84. Beikzadeh S et al.,Effect of Psyllium Husk on Physical, Nutritional, Sensory, and Staling Properties

of Dietary Prebiotic Sponge Cake,Czech Journal of Food Science,Vol. 34,pp. 534-540,2016,Q2.
85. Jafarzadeh et al.,Optimization of Ultrasonically Assisted Extraction of Pectin from Sugar Beet Pulp,Biological Forum,Vol. 8,pp. 1-7,2016.
86. Effects of Grape Seed Powder as a Functional Ingredient on Flour Physicochemical Characteristics and Dough Rheological Properties,Journal of Agricultural Science and Technology (JAST),Vol. 17,pp. 365-373,2015,Q2.
87. Nourmohammadi E ,& Peighambardoust SH,A Comprehensive Study on the Effect of Maltitol and Oligofructose as Alternative Sweeteners in Sponge Cakes,International Journal of Food Engineering,Vol. 11,pp. 557-562,2015,Q2.
88. Peighambardoust SH ,& Aghamirzaei M,Physicochemical, Nutritional, Shelf Life and Sensory Properties of Iranian Sangak Bread Fortified with Grape Seed Powder,Journal of Food Processing Technology,Vol. 5,pp. 1-5,2014.
89. Emami Sh et al.,Production of Butter Incorporated with Hazelnut Powder,Journal of Agricultural Science and Technology (JAST),Vol. 16,pp. 1623-1632,2014,Q2.
90. Fathitil R et al.,Exploring Margarine in Anhydrous Milk Fat by Chromatographic Tools,Annual Research & Review in Biology,Vol. 4,pp. 611-624,2014.
91. Golshan Tafti A , Peighambardoust SH , Hejazi MA , Moosavy MH,Diversity of Lactobacillus Strains in Iranian Traditional Wheat Sourdough,Journal of Food Quality and Hazards Control,Vol. 1,pp. 41-45,2014.
92. Sarabandi K , Peighambardoust SH , Shirmohammadi M,Physical properties of spray dried grape syrup as affected by drying temperature and drying aids,International Journal of Agriculture and Crop Science,Vol. 7,pp. 928-934,2014.
93. Sarabandi K , Peighambardoust SH , Moradi Azad S,Comparing the efficiency of protein and maltodextrin on spray drying of honey: physical and functional properties, powder production yield,Journal of Middle East Applied Science and Technology,Vol. 14,pp. 404-408,2014.
94. Physico-chemical and functional properties of spray-dried sourdough in breadmaking,Food Science and Technology International,Vol. 19,pp. 271-278,2013,Q2.
95. Golshan Tafti A et al.,Effects of Spray-Dried Sourdough on Flour Characteristics and Rheological Properties of Dough,Czech Journal of Food Science,Vol. 31,pp. 361-367,2013,Q2.
96. Golshan Tafti A , Peighambardoust SH , Hejazi MA,Biochemical characterization and technological properties of predominant Lactobacilli isolated from East-Azarbaijan sourdoughs (Iran),International Food Research Journal,Vol. 20,pp. 3293-3298,2013,Q3.
97. Fathi Achachlouei B et al.,Production and characterization of a functional Iranian white brined cheese by replacement of dairy fat with vegetable oils,Food Science and Technology International,Vol. 19,pp. 389-398,2013,Q2.
98. Fallah E ,& Peighambardoust SH,Validation of the Use of Dried Blood Spot (DBS) Method to Assess Vitamin A Status,Health Promotion Perspective,Vol. 2,pp. 180-189,2012.
99. Peighambardoust SH , Golshan Tafti A , Hesari J,Application of spray drying for preservation of lactic acid starter cultures: a review,Trends in Food Science & Technology,Vol. 22,pp. 215-224,2011,Q1.
100. Peighambardoust SH , Ghamari M , Naghavi S,Application of Gel-Protein Analysis Compared to Conventional Quality Tests in Characterisation of Iranian Wheat Cultivars,Cereal Research Communications,Vol. 39,pp. 394-404,2011,Q2.
101. Dadpour MR et al.,Comparison of floral ontogeny in wild-type and double-flowered phenotypes of Syringa vulgaris,Scientia Horticulturae,Vol. 127,pp. 535-541,2011,Q1.
102. Azadmard et al.,Nuts Composition and their Health Benefits,World Academy of Science, Engineering and Technology,Vol. 81,pp. 508-512,2011.
103. Manafi M et al.,A kinetic study of osmotic dehydration of apricot using salt solutions,CYTA-Journal of Food,Vol. 9,pp. 167-170,2011,Q3.
104. Een niew prin van tarwebloem,NPT-Procestechnologie,Vol. 1,pp. 20-21,2010.
105. Manafi M , Hesari J , Peighambardoust SH , Rahimzadeh Khoyi M,Osmotic dehydration of apricot

using salt-socurose solutions,World Academy of Science, Engineering and Technology,Vol. 68,pp. 1088-1091,2010.
106. Peighambardoust SH , Fallah E , Hamer RJ , van der Goot AJ,Aeration of bread dough influenced by different way of processing,Journal of Cereal Science,Vol. 51,pp. 89-95,2010,Q1.
107. Peighambardoust SH , Dadpour MR , Dokouhaki M,Application of epifluorescence light microscopy (EFLM) to study the microstructure of wheat dough: a comparison with confocal scanning laser microscopy (CSLM) technique,Journal of Cereal Science,Vol. 51,pp. 21-27,2010,Q1.
108. Peighambardoust SH ,& van der Goot AJ,Migration of gluten under shear flow: influence of process parameters on separation behaviour,Food Chemistry,Vol. 118,pp. 712-718,2010,Q1.
109. Peighambardoust SH , Hamer RJ , Boom RM , van der Goot AJ,Migration of gluten under shear flow as a novel mechanism for separating wheat flour into gluten and starch,Journal of Cereal Science,Vol. 48,pp. 327-338,2008,Q1.
110. Effect of shear rate on microstructure and rheological properties of sheared wheat doughs,Journal of Cereal Science,Vol. 48,pp. 426-438,2008,Q1.
111. Creating Novel Structures in Food Materials: The Role of Well-Defined Shear Flow,Food Biophysics,Vol. 3,pp. 120-125,2008.
112. Dough processing in a Couette-type device with varying eccentricity: effect on glutenin macro-polymer properties and dough micro-structure,Journal of Cereal Science,Vol. 45,pp. 34-48,2007,Q1.
113. Microstructure formation and rheological behaviour of dough under simple shear flow,Journal of Cereal Science,Vol. 43,pp. 183-197,2006,Q1.
114. Peighambardoust SH , van der Goot AJ , Boom RM , Hamer RJ,Mixing behaviour of zero-developed dough compared to a flour–water mixture,Journal of Cereal Science,Vol. 44,pp. 12-20,2006,Q1.
115. Azizi MH , Sayeddin SM , Peighambardoust SH,Effect of flour extraction rate on flour composition, dough rheological characteristics and quality of flat bread,Journal of Agricultural Science and Technology (JAST),Vol. 8,pp. 323-330,2006.
116. Peighambardoust SH , van der Goot AJ , Hamer RJ , Boom RM,Process for the separation of gluten and starch,United States Patent,pp. US2009/0202689/A1,2006.
117. van der Goot AJ ,& Peighambardoust SH,Een nieuwe kijk op een oud process: Het kneden van deeg.,NPT-Procestechnologie,Vol. 6,pp. 8-9,2006.
118. Peighambardoust SH , van der Goot AJ , Hamer RJ , Boom RM,Effect of simple shear on the physical properties of glutenin macro-polymer (GMP),Journal of Cereal Science,Vol. 42,pp. 59-68,2005,Q1.
119. Peighambardoust SH , van der Goot AJ , Hamer RJ , Boom RM,A new method to study simple shear processing of wheat gluten-starch mixtures,Cereal Chemistry,Vol. 81,pp. 714-721,2004,Q1.