

Personal Information

First Name: Seid Mahdi **Last Name:** Jafari **Date of Birth:** 21th of March, 1975
Current Position: Full Prof., Department of Food Materials and Process Design Engineering, Faculty of Food Sci. Tech., Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, IRAN
Adjunct Prof. and Director, Agri-Food Iberian Research Center, University of Vigo, SPAIN
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Publons Reviewer Homepage: <https://publons.com/a/504696>
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Google Scholar Homepage: <https://scholar.google.com/citations?user=tKEuPAkAAAAJ&hl=en>



Educational Background

BSc: Food Science and Technology (*with honors*), Urmieh University, IRAN, **1993-1996**.
MSc: Food Science and Technology (*with honors*), Ferdowsi University of Mashhad, IRAN, **1996-1998**.
PhD: Food Process Engineering (*with honors*), University of Queensland, AUSTRALIA, **2003-2006**.

Awards and Honors

1. One of the world's highly cited researchers, reported by Clarivate Analytics, Web of Science (**2018, 2019, 2020**).
2. Top reviewer in the field of Agriculture and Biological Sciences (**2017, 2018, 2019**) for all International Journals, reported by Publons (Clarivate Analytics).
3. Top national researcher of IRAN (**2017**), selected by the Ministry of Science, Research, and Technology.
4. One of the top 1% scientists in the world with the highest citations, reported by Thomson Reuters/Clarivate Analytics, Essential Scientific Indicators (**2015-2020**) in the field of Biological Sciences.
5. Editor of more than 35 International Books published by Elsevier, Springer, and Taylor and Francis.
6. Associate Editor of the *International Nano Letters* (**2010-2019**), Springer.
7. Author of the most-cited articles in Int. J. Food Properties, Food Hydrocolloids, Int J. Biol. Macromolecules, Food Res. Int., Colloids Surfaces B, Food Chem., Adv. Colloid Interface Sci., Trends Food Sci. Tech., and Drying Tech. (**2010-2020**).
8. Distinguished award by the University of Queensland for PhD thesis (**2007**).
9. Winner of a scholarship for final year of PhD degree from Australian Government (**2005**).
10. Winner of a scholarship to study abroad in PhD degree from Iranian Government (**2001**).

Research Interests

1. Nano-encapsulation and spray drying of food ingredients,
2. Production and stability of bioactive-loaded nano/emulsions and nanocarriers,
3. Application of nanotechnology in the Food Industry,
4. Extraction of nutraceuticals and formulation of functional foods,
5. Food physical properties and process engineering.

Teaching and Thesis Supervising Records

1. Over 20 years teaching experience for both undergraduate and postgraduate students in Food Science and Technology,
2. Implementation and teaching in over 30 workshops held in research centers, private companies, and Governmental institutions,
3. Supervisor/advisor for the thesis of more than 120 MSc students,
4. Supervisor/advisor for the thesis of over 60 PhD students.

National and International Research Projects

1. Director of a research project funded by US BIOMED, LLC (2020) on nanoencapsulation of functional biomolecules,
2. Scientific advisor of AKAITO Company (Japan) for saffron processing (2020-2021),
3. Director of a research project funded by UNESCO (2015) on extraction and encapsulation of saffron bioactive compounds,
4. Director of some National research projects on the strategic management of bread industries, wheat storage companies, flour processing centers, and general food industries of Iran (2010-2017)
5. Director of pilot-scale formulation and production of military rations funded by Iranian Defense Ministry (2013),
6. Director of many joint research projects with Iranian private companies and food industries including Kamnoush Tomato Paste Co., Bahraman Saffron Co., Behpak Oil Processing Co., Iran Can Manufacturing Co., AmirKabir Borna Date Processing Co., and ArenaNan Bread Co. (2009-2020).

Published Papers in International JCR Journals

Research Papers

1. Rajabi, H., **S. M. Jafari**, J. Feizi, M. Ghorbani and S. A. Mohajeri (2021). "Surface-decorated graphene oxide sheets with nanoparticles of chitosan-Arabic gum for the separation of bioactive compounds: A case study for adsorption of crocin from saffron extract." International Journal of Biological Macromolecules **186**: 1-12.
2. Kord Heydari, M., E. Assadpour, **S. M. Jafari** and H. Javadian (2021). "Encapsulation of rose essential oil using whey protein concentrate-pectin nanocomplexes: Optimization of the effective parameters." Food Chemistry **356**: 129731.
3. Alehosseini, E., **S. M. Jafari** and H. Shahiri Tabarestani (2021). "Production of d-limonene-loaded Pickering emulsions stabilized by chitosan nanoparticles." Food Chemistry **354**: 129591.
4. Taheri, A., M. Kashaninejad, A. M. Tamaddon and **S. M. Jafari** (2021). "Comparison of binary cress seed mucilage (CSM)/ β -lactoglobulin (BLG) and ternary CSG-BLG-Ca (calcium) complexes as emulsifiers: Interfacial behavior and freeze-thawing stability." Carbohydrate Polymers **266**: 118148.
5. Arab-Bafrani, Z., E. Zabihi, **S. M. Jafari**, A. Khoshbin-Khoshnazar, E. Mousavi, M. Khalili and A. Babaei (2021). "Enhanced radiotherapy efficacy of breast cancer multi cellular tumor spheroids through in-situ fabricated chitosan-zinc oxide bio-nanocomposites as radio-sensitizing agents." International Journal of Pharmaceutics **605**: 120828.
6. Rehman, A., Q. Tong, **S. M. Jafari**, S. A. Korma, I. M. Khan, A. Mohsin, M. F. Manzoor, W. Ashraf, B. S. Mushtaq, S. Zainab and I. Cacciotti (2021). "Spray dried nanoemulsions loaded with curcumin, resveratrol, and borage seed oil: The role of two different modified starches as encapsulating materials." International Journal of Biological Macromolecules **186**: 820-828.
7. **Jafari, S. M.**, V. Ghanbari, D. Dehnad and M. Ganje (2021). "Improving the storage stability of tomato paste by the addition of encapsulated olive leaf phenolics and experimental growth modeling of *A. flavus*." International Journal of Food Microbiology **338**: 109018.
8. Razavi, S. E. and **S. M. Jafari** (2021). "Effect of corm age on the antioxidant, bactericidal and fungicidal activities of saffron (*Crocus sativus* L.) stigmas." Food Control **130**: 108358.
9. Ghorbani, Z., N. Zamindar, S. Baghersad, S. Paidari, **S. M. Jafari** and L. Khazdooz (2021). "Evaluation of quality attributes of grated carrot packaged within polypropylene-clay nanocomposites." Journal of Food Measurement and Characterization **15**(4): 3770-3781.
10. Seyedabadi, M. M., H. Rostami, **S. M. Jafari** and M. Fathi (2021). "Development and characterization of chitosan-coated nanoliposomes for encapsulation of caffeine." Food Bioscience **40**: 100857.
11. Ghalegi Ghalenoe, M., D. Dehnad and **S. M. Jafari** (2021). "Physicochemical and nutritional properties of pomegranate juice powder produced by spray drying." Drying Technology **39**(12): 1941-1949.
12. Shehzad, Q., A. Rehman, **S. M. Jafari**, M. Zuo, M. A. Khan, A. Ali, S. Khan, A. Karim, M. Usman, A. Hussain and W. Xia (2021). "Improving the oxidative stability of fish oil nanoemulsions by co-encapsulation with curcumin and resveratrol." Colloids and Surfaces B: Biointerfaces **199**: 111481.
13. Soleimanifar, M., **S. M. Jafari**, E. Assadpour and A. Mirarab (2021). "Electrosprayed whey protein nanocarriers containing natural phenolics; thermal and antioxidant properties, release behavior and stability." Journal of Food Engineering **307**: 110644.
14. Hoseyni, S. Z., **Jafari, S.M.**, Shahiri Tabarestani, H., Ghorbani, M., Assadpour, E. and Sabaghi, M. (2021). "Release of catechin from Azivash gum-polyvinyl alcohol electrospun nanofibers in simulated food and digestion media." Food Hydrocolloids **112**: 106366.
15. Bagheri, M., **Jafari, S.M.** and Eikani, M.H. (2021). "Ultrasonic-assisted production of zero-valent iron-decorated graphene oxide/activated carbon nanocomposites: Chemical transformation and structural evolution." Materials Science and Engineering: C **118**: 111362.
16. Taheri, A., Kashaninejad, M., Tamaddon, A.M. and **Jafari, S.M.** (2021). "Vitamin D3 cress seed mucilage - β -lactoglobulin nanocomplexes: Synthesis, characterization, encapsulation and simulated intestinal fluid in vitro release." Carbohydrate Polymers; **256**: 117420.
17. Shabaani, M., Rahaiee, S., Zare, M. and **Jafari, S.M.** (2020). "Green synthesis of ZnO nanoparticles using loquat seed extract; Biological functions and photocatalytic degradation properties." LWT **134**: 110133.
18. Sarabandi, K. and **Jafari, S.M.** (2020). "Improving the antioxidant stability of flaxseed peptide fractions during spray drying encapsulation by surfactants: Physicochemical and morphological features." Journal of Food Engineering **286**: 110131.
19. Rajabi, H., **Jafari, S.M.**, Feizi, J., Ghorbani, M. and Mohajeri, S.A. (2020). "Preparation and characterization of 3D graphene oxide nanostructures embedded with nanocomplexes of chitosan- gum Arabic biopolymers." International Journal of Biological Macromolecules **162**: 163-174.
20. Rahbari, M., Hamdami, N., Mirzaei, H. and **Jafari, S.M.** (2020). "Investigation of the histological and textural properties of chicken breast thawed by high voltage electric field." Journal of Food Process Engineering **43**(11): e13543.
21. Poozesh, S., **Jafari, S.M.** and Akafuah, N.K. (2020). "Interrogation of a new inline multi-bin cyclone for sorting of produced powders of a lab-scale spray dryer." Powder Technology **373**: 590-598.
22. Gharanjig, H., Gharanjig, K., Farzi, G., Hosseinezhad, M. and **Jafari, S.M.** (2020). "Novel complex coacervates based on Zedo gum, cress seed gum and gelatin for loading of natural anthocyanins." International Journal of Biological Macromolecules **164**: 3349-3360.
23. Hosseini, H., Yaghoubi Hamgini, E., **Jafari, S.M.** and Bolourian, S. (2020). "Improving the oxidative stability of sunflower seed kernels by edible biopolymeric coatings loaded with rosemary extract." Journal of Stored Products Research **89**: 101729.
24. Hadavi, R., **Jafari, S.M.** and Katouzian, I. (2020). "Nanoliposomal encapsulation of saffron bioactive compounds; characterization and optimization." International Journal of Biological Macromolecules **164**: 4046-4053.
25. Aghajanzadeh, S., Ganjeh, M., **Jafari, S.M.**, Kashaninejad, M. and Ziiaifar, A.M. (2020). "Prediction of the changes in physicochemical properties of key lime juice during IR thermal processing by artificial neural networks." Journal of Food and Bioprocess Engineering **3**(2): 95-100.
26. Shafei, G., Ghorbani, M., Hosseini, H., Sadeghi Mahoonak, A., Magsoudlou, Y., and **Jafari, S.M.** (2020). "Estimation of oxidative indices in the raw and roasted hazelnuts by accelerated shelf-life testing." Journal of Food Science and Technology **57**(7): 2433-2442.
27. Hoseyni, S.Z., **Jafari, S.M.**, Shahiri Tabarestani, H., Ghorbani, M., Assadpour, E., and Sabaghi, M. (2020). "Production and characterization of catechin-loaded electrospun nanofibers from Azivash gum- polyvinyl alcohol." Carbohydrate Polymers **235**: 115979.
28. Gharanjig, H., Gharanjig, K., Hosseinezhad, M., and **Jafari, S.M.** (2020). "Development and optimization of complex coacervates based on zedo gum, cress seed gum and gelatin." International Journal of Biological Macromolecules **148**: 31-40.

29. Feng, J., Wang, R., Chen, Z., Zhang, S., Yuan, S., Cao, H., **Jafari, S. M.**, and Yang, W. (2020). "Formulation optimization of D-limonene-loaded nanoemulsions as a natural and efficient biopesticide." Colloids and Surfaces A: Physicochemical and Engineering Aspects **596**: 124746.
30. Katouzian, I., **Jafari, S. M.**, Maghsoudlou, Y., Karami, L., and Eikani, M. H. (2020). "Experimental and molecular docking study of the binding interactions between bovine α -lactalbumin and oleuropein." Food Hydrocolloids **105**: 105859.
31. Rehman, A., **Jafari, S.M.**, Tong, Q., Karim, A., Mahdi, A.A., Iqbal, M.W., Aadil, R.M., Ali, A., and Manzoor, M.F. (2020). "Role of peppermint oil in improving the oxidative stability and antioxidant capacity of borage seed oil-loaded nanoemulsions fabricated by modified starch." International Journal of Biological Macromolecules **153**: 697-707.
32. Hadidi, M., Pouramin, S., Adinepour, F., Haghani, S., and **Jafari, S.M.** (2020). "Chitosan nanoparticles loaded with clove essential oil: Characterization, antioxidant and antibacterial activities." Carbohydrate Polymers **236**: 116075.
33. Joz Majidi, H., Mirzaee, A., **Jafari, S. M.**, Amiri, M., Shahrousvand, M. and Babaei, A. (2020). "Fabrication and characterization of graphene oxide-chitosan-zinc oxide ternary nano-hybrids for the corrosion inhibition of mild steel." International Journal of Biological Macromolecules **148**: 1190-1200.
34. Sarfarazi, M., **Jafari, S. M.**, Rajabzadeh, G. and Galanakis, C. M. (2020). "Evaluation of microwave-assisted extraction technology for separation of bioactive components of saffron (*Crocus sativus* L.)." Industrial Crops and Products **145**: 111978.
35. Shavandi, M., Kashaninejad, M., Sadeghi, A., **Jafari, S. M.** and Hasani, M. (2020). "Decontamination of *Bacillus cereus* in cardamom (*Elettaria cardamomum*) seeds by infrared radiation and modeling of microbial inactivation through experimental models." Journal of Food Safety **40**(1): e12730.
36. Soleimanifar, M., **Jafari, S. M.** and Assadpour, E. (2020). "Encapsulation of olive leaf phenolics within electrospayed whey protein nanoparticles; production and characterization." Food Hydrocolloids **101**: 105572.
37. Sarabandi, K. and **Jafari, S. M.** (2020). "Effect of chitosan coating on the properties of nanoliposomes loaded with flaxseed-peptide fractions: Stability during spray-drying." Food Chemistry **310**: 125951.
38. Moghbeli, S., **Jafari, S. M.**, Maghsoudlou, Y. and Dehnad, D. (2020). "A Taguchi approach optimization of date powder production by spray drying with the aid of whey protein-pectin complexes." Powder Technology **359**: 85-93.
39. Ardabilchi Marand, M., Amjadi, S., Ardabilchi Marand, M., Roufegarinejad, L. and **Jafari, S. M.** (2020). "Fortification of yogurt with flaxseed powder and evaluation of its fatty acid profile, physicochemical, antioxidant, and sensory properties." Powder Technology **359**: 76-84.
40. Rezaei Erami, S., Raftani Amiri, Z. and **Jafari, S. M.** (2019). "Nanoliposomal encapsulation of Bitter Gourd (*Momordica charantia*) fruit extract as a rich source of health-promoting bioactive compounds." LWT **116**: 108581.
41. Saffar Taluri, S., **Jafari, S. M.** and Bahrami, A. (2019). "Evaluation of changes in the quality of extracted oil from olive fruits stored under different temperatures and time intervals." Scientific Reports **9**(1): 19688.
42. Yousefdoost, S., Samadi, F., **Jafari, S. M.**, Ramezanzpour, S. S., Hassani, S. and Ganji, F. (2019). "Application of nanoencapsulated silymarin to improve its antioxidant and hepatoprotective activities against carbon tetrachloride-induced oxidative stress in broiler chickens." Livestock Science **228**: 177-186.
43. Farajzadeh Alan, D., Naeli, M. H., Naderi, M., **Jafari S. M.** and Tavakoli, H. R. (2019). "Production of *Trans*-free fats by chemical interesterified blends of palm stearin and sunflower oil." Food Science & Nutrition **7**(11): 3722-3730.
44. Abbasi, F., Samadi, F., **Jafari, S. M.**, Ramezanzpour S. and Shams Shargh M. (2019). "Production of Omega-3-Enriched Meat through Feeding Broilers with Ultrasonicated Flaxseed Oil Nanoemulsions: Performance, Serum Composition, Physicochemical Properties and Oxidative Stability." Iranian Journal of Applied Animal Science **9**(3): 487-496.
45. **Jafari, S. M.**, Masoudi, S. and Bahrami, A. (2019). "A Taguchi approach production of spray-dried whey powder enriched with nanoencapsulated vitamin D₃." Drying Technology **37**(16): 2059-2071.
46. Bagheri, M., **Jafari, S. M.** and Eikani, M. H. (2019). "Development of ternary nanoadsorbent composites of graphene oxide, activated carbon, and zero-valent iron nanoparticles for food applications." Food Science & Nutrition **7**(9): 2827-2835.
47. Ganje, M., **Jafari, S. M.**, Tamadon, A. M., Niakosari, M. and Maghsoudlou, Y. (2019). "Mathematical and fuzzy modeling of limonene release from amylose nanostructures and evaluation of its release kinetics." Food Hydrocolloids **95**: 186-194.
48. **Jafari, S. M.**, Vakili, S. and Dehnad, D. (2019). "Production of a Functional Yogurt Powder Fortified with Nanoliposomal Vitamin D Through Spray Drying." Food and Bioprocess Technology **12**(7): 1220-1231.
49. Joz Majidi, H., Babaei, A., Arab Bafrani, Z., Shahrapour, D., Zabihi, E. and **Jafari, S. M.** (2019). "Investigating the best strategy to diminish the toxicity and enhance the antibacterial activity of graphene oxide by chitosan addition." Carbohydrate Polymers **225**: 115220.
50. Sarabandi, K., **Jafari, S. M.**, Mahoonak, A. S. and Mohammadi, A. (2019). "Application of gum Arabic and maltodextrin for encapsulation of eggplant peel extract as a natural antioxidant and color source." International Journal of Biological Macromolecules **140**: 59-68.
51. Rajabi, H., **Jafari, S. M.**, Rajabzadeh, G., Sarfarazi, M. and Sedaghati, S. (2019). "Chitosan-gum Arabic complex nanocarriers for encapsulation of saffron bioactive components." Colloids and Surfaces A: Physicochemical and Engineering Aspects **578**: 123644.
52. Rezaei, A., Varshosaz, J., Fesharaki, M., Farhang, A. and **Jafari, S. M.** (2019). "Improving the solubility and in vitro cytotoxicity (anticancer activity) of ferulic acid by loading it into cyclodextrin nanospheres." International journal of nanomedicine **14**: 4589-4599.
53. Jamalabadi, M., Saremnezhad, S., Bahrami, A. and **Jafari, S. M.** (2019). "The influence of bath and probe sonication on the physicochemical and microstructural properties of wheat starch." Food Science & Nutrition **7**(7): 2427-2435.
54. Hemmati, F., **Jafari, S. M.** and Taheri, R. A. (2019). "Optimization of homogenization-sonication technique for the production of cellulose nanocrystals from cotton linter." International Journal of Biological Macromolecules **137**: 374-381.
55. Sarfarazi, M., **Jafari, S. M.**, Rajabzadeh, G. and Feizi, J. (2019). "Development of an environmentally-friendly solvent-free extraction of saffron bioactives using subcritical water." LWT **114**: 108428.
56. **Jafari, S. M.**, Mahdavee Khazaei, K. and Assadpour, E. (2019). "Production of a natural color through microwave-assisted extraction of saffron tepal's anthocyanins." Food Science & Nutrition **7**(4): 1438-1445.
57. Sarabandi, K., **Jafari, S. M.**, Mohammadi, M., Akbarbaglu, Z., Pezeshki, A. and Khakbaz Heshmati, M. (2019). "Production of reconstitutable nanoliposomes loaded with flaxseed protein hydrolysates: Stability and characterization." Food Hydrocolloids **96**: 442-450.
58. Falsafi, S. R., Maghsoudlou, Y., Aalami, M., **Jafari, S. M.** and Raeisi, M. (2019). "Physicochemical and morphological properties of resistant starch type 4 prepared under ultrasound and conventional conditions and their *in-vitro* and *in-vivo* digestibilities." Ultrasonics Sonochemistry **53**: 110-119.

59. Yousefdoost, S., Samadi, F., **Jafari, S. M.**, Ramezanzpour, S. S., Ganji, F. and Hassani, S. (2019). "Evaluation of Nano and Microcapsules of Silymarin in Simulated Gastrointestinal Conditions for Animal Target Delivery." Iranian Journal of Applied Animal Science **9**(2): 247-255.
60. Tavakoli, H. R., Naderi, M., **Jafari S. M.**, and Naeli, M. H. (2019). "Postmarketing surveillance of the oxidative stability for cooking oils, frying oils, and vanaspati supplied in the retail market." Food Science & Nutrition **7**(4): 1455-1465.
61. Akbarbaglu, Z., **Jafari, S. M.**, Sarabandi, K., Mohammadi, M., Khakbaz Heshmati, M. and Pezeshki, A. (2019). "Influence of spray drying encapsulation on the retention of antioxidant properties and microstructure of flaxseed protein hydrolysates." Colloids and Surfaces B: Biointerfaces **178**: 421-429.
62. Gharehbeiglou, P., **Jafari, S. M.**, Hamishekar, H., Homayouni, A. and Mirzaei, H. (2019). "Pectin-whey protein complexes vs. small molecule surfactants for stabilization of double nano-emulsions as novel bioactive delivery systems." Journal of Food Engineering **245**: 139-148.
63. Gharehbeiglou, P., **Jafari, S. M.**, Homayouni, A., Hamishekar, H. and Mirzaei, H. (2019). "Fabrication of double W1/O/W2 nano-emulsions loaded with oleuropein in the internal phase (W1) and evaluation of their release rate." Food Hydrocolloids **89**: 44-55.
64. Abbasi, F., Samadi, F., **Jafari, S. M.**, Ramezanzpour S. and Shams-Shargh, M. (2019). "Production of omega-3 fatty acid-enriched broiler chicken meat by the application of nanoencapsulated flaxseed oil prepared via ultrasonication." Journal of Functional Foods **57**: 373-381.
65. Hosseini, H., Ghorbani, M., **Jafari, S. M.** and Sadeghi Mahoonak, A. (2019). "Encapsulation of EPA and DHA concentrate from Kilka fish oil by milk proteins and evaluation of its oxidative stability." Journal of Food Science and Technology **56**(1): 59-70.
66. Sarabandi, K., Mahoonak, A. S., Hamishekar, H., Ghorbani, M. and **Jafari, S. M.** (2019). "Protection of casein hydrolysates within nanoliposomes: Antioxidant and stability characterization." Journal of Food Engineering **251**: 19-28.
67. Aghaei, Z., **Jafari S. M.** and Dehnad, D. (2019). "Effect of Different Drying Methods on the Physicochemical Properties and Bioactive Components of Saffron Powder." Plant Foods for Human Nutrition **74**(2): 171-178.
68. Soleimanifar, M., Niazmand, R. and **Jafari, S. M.** (2019). "Evaluation of oxidative stability, fatty acid profile, and antioxidant properties of black cumin seed oil and extract." Journal of Food Measurement and Characterization **13**(1): 383-389.
69. Vahedikia, N., Garavand, F., Tajeddin, B., Cacciotti, I., **Jafari, S. M.**, Omid, T. and Zahedi, Z. (2019). "Biodegradable zein film composites reinforced with chitosan nanoparticles and cinnamon essential oil: Physical, mechanical, structural and antimicrobial attributes." Colloids and Surfaces B: Biointerfaces **177**: 25-32.
70. Moghbeli, S., **Jafari, S. M.**, Maghsoudlou, Y. and Dehnad, D. (2019). "Influence of pectin-whey protein complexes and surfactant on the yield and microstructural properties of date powder produced by spray drying." Journal of Food Engineering **242**: 124-132.
71. Mokhtari, S., **Jafari, S. M.** and Khomeiri, M. (2019). "Survival of encapsulated probiotics in pasteurized grape juice and evaluation of their properties during storage." Food Science and Technology International **25**(2): 120-129.
72. Esfahani, R., **Jafari, S. M.**, Jafarpour, A. and Dehnad, D. (2019). "Loading of fish oil into nanocarriers prepared through gelatin-gum Arabic complexation." Food Hydrocolloids **90**: 291-298.
73. Abbasi, F., Samadi, F., **Jafari, S. M.**, Ramezanzpour, S. and Shams Shargh, M. (2019). "Ultrasound-assisted preparation of flaxseed oil nanoemulsions coated with alginate-whey protein for targeted delivery of omega-3 fatty acids into the lower sections of gastrointestinal tract to enrich broiler meat." Ultrasonics Sonochemistry **50**: 208-217.
74. Aghaei, Z., **Jafari, S. M.**, Dehnad, D., Ghorbani, M. and Hemmati, K. (2018). "Refractance-window as an innovative approach for the drying of saffron petals and stigma." Journal of Food Process Engineering **41**(7): e12863.
75. Bakhshabadi, H., Mirzaei, H., Ghodsvali, A., **Jafari, S. M.** and Ziaifar, A. M. (2018). "The influence of pulsed electric fields and microwave pretreatments on some selected physicochemical properties of oil extracted from black cumin seed." Food Science & Nutrition **6**(1): 111-118.
76. Hemmati, F., **Jafari, S. M.**, Kashaninejad, M. and Barani Motlagh, M. (2018). "Synthesis and characterization of cellulose nanocrystals derived from walnut shell agricultural residues." International Journal of Biological Macromolecules **120**: 1216-1224.
77. Tavakoli, H., Hosseini, O., **Jafari, S. M.** and Katouzian, I. (2018). "Evaluation of physicochemical and antioxidant properties of yogurt enriched by olive leaf phenolics within nanoliposomes." Journal of Agricultural and Food Chemistry **66**(35): 9231-9240.
78. Ganje, M., **Jafari, S. M.**, Farzaneh, V. and Malekjani, M. (2018). "Kinetics modelling of color deterioration during thermal processing of tomato paste with the use of response surface methodology." Heat and Mass Transfer, **54**(12): 3663-3671.
79. Sarabandi, K., Sadeghi Mahoonak, A., Hamishekar, H., Ghorbani, M. and **Jafari, S. M.** (2018). "Microencapsulation of casein hydrolysates: Physicochemical, antioxidant and microstructure properties." Journal of Food Engineering **237**: 86-95.
80. Feng, J., Chen, Q., Wu, W., **Jafari, S. M.** and McClements, D. J. (2018). "Formulation of oil-in-water emulsions for pesticide applications: impact of surfactant type and concentration on physical stability." Environmental Science and Pollution Research **25**(22): 21742-21751.
81. Rostami, H., Dehnad, D., **Jafari, S. M.**, and Tavakoli, H. R. (2018). "Evaluation of physical, rheological, microbial and organoleptic properties of meat powder produced by refractance-window drying" Drying Technology **36**(9): 1076-1085.
82. Salimi, A., Maghsoudlou, Y. and **Jafari, S.M.** (2018). "Effect of emulsion stability and spray drying conditions on physicochemical characteristics of encapsulated powders" Latin American Applied Research **48**: 95-100.
83. Feng, J., Yang, G., Zhang, S., Liu, Q., **Jafari S. M.** and McClements D. J. (2018). "Fabrication and characterization of β -cypermethrin-loaded PLA microcapsules prepared by emulsion-solvent evaporation: loading and release properties" Environmental Science and Pollution Research, **25**(14): 13525-13535.
84. **Jafari, S. M.**, Saramnejad F. and Dehnad D. (2018). "Designing and application of a shell and tube heat exchanger for nanofluid thermal processing of liquid food products" Journal of Food Process Engineering **41**(3): e12658.
85. Hosseini, H., Ghorbani, M., **Jafari S. M.** and Mahoonak A. S. (2018). "Investigating the effect of lipase from *Candida rugosa* on the production of EPA and DHA concentrates from Kilka fish (*Clupeonella cultiventris caspia*)" LWT **93**: 534-541.
86. Jabbari, S. S., **Jafari, S. M.**, Dehnad D. and Shahidi S. A. (2018). "Changes in lycopene content and quality of tomato juice during thermal processing by a nanofluid heating medium" Journal of Food Engineering **230**: 1-7.
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