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Personal Information

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❖ Current Position:

- Full-time Prof., Department of Food Materials and Process Design Engineering, Faculty of Food Sci. Tech., Gorgan University of Agricultural Sciences and Natural Resources, Gorgan, IRAN
- Part-time Prof. Iran Food and Drug Administration, Halal Research Center, Tehran, IRAN

❖ 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, **2003-2007**.

❖ Research Interests:

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

Awards and Honors

1. One of the world's highly cited researchers (HCR), reported by Clarivate Analytics, Web of Science (**2018, 2019, 2020**).
2. One of the top 1% scientists in the world with the highest citations, reported by Clarivate Analytics, Essential Scientific Indicators (**2015-2023**) in the field of Biological Sciences.
3. Ranked No. 13 in the world list of top 100 scientists in the field of Food Science and Technology by Chinese Academy of Science (**2022**)
4. Top reviewer in the field of Agriculture and Biological Sciences (**2017, 2018, 2019**) for all International Journals, reported by Publons (Clarivate Analytics).
5. Top national researcher of IRAN (**2017**), selected by the Ministry of Science, Research, and Technology.
6. Editor of more than 40 International Books published by Elsevier, Springer, and Taylor and Francis.
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., Drying Tech., and Comp. Rev Food Sci Food Safety (**2010-2023**).
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**).

Teaching and Thesis Supervising Records

1. Over 25 years teaching experience for both undergraduate and postgraduate students in Food Science and Technology,
2. Implementation and teaching in over 35 workshops held in research centers, private companies, and Governmental institutions,
3. Supervisor/advisor for the thesis of more than 145 MSc students,
4. Supervisor/advisor for the thesis of over 75 PhD students.

Editorial Board Member for JCR Journals

1. Editorial Member, *Advances in Colloid and Interface Sciences* (Elsevier), from **2021**.
2. Editorial Member, *Food Frontiers* (Wiley), from **2021**.
3. Associate Editor, *International Nano Letters* (Springer), **2010-2019**.
4. Guest Editor for a Special Issue (Emerging nanocarriers for the protection and controlled delivery of food bioactive compounds), *Food Chemistry* (Elsevier), **2023**.
5. Guest Editor for a Special Issue (Application of nano/biotechnology in the detection of food safety and spoilage), *Frontiers in Nutrition* (Frontiers), **2023**.
6. Guest Editor for a Special Issue (Bioactive ingredients in the food matrix), *Molecules* (MDPI), **2022**.
7. Guest Editor for a Special Issue (Extraction, processing, and encapsulation of food bioactive compounds), *Food Chemistry* (Elsevier), **2021**.
8. Guest Editor for a Special Issue (Spray drying for the retention of food bioactive compounds and nutraceuticals), *Drying Technology* (Taylor and Francis), **2021**.
9. Guest Editor for a Special Issue (Nano-emulsions: an emerging platform for biomedical applications, encapsulation and delivery of active ingredients), *Colloids and Surfaces B: Biointerfaces* (Elsevier), **2021**.

International Positions and Joint Research Projects

1. Part-time Prof. and Director, International Iberian Agri-Food Research Center, University of Vigo, *SPAIN (2021-2023)*
2. Visiting Prof., Hebei Agricultural University, "Belt and Road" Innovative Talent Exchange Foreign Expert Project (Grant Number DL2023003001L), Chinese Ministry of Science and Technology, *CHINA (2022-2024)*
3. Visiting Prof., Suzhou Institute of Nano-Tech and Nano-Bionics (SINANO), "Belt and Road" Innovative Talent Exchange Foreign Expert Project (Grant Number DL2021014003L), Chinese Ministry of Science and Technology, *CHINA (2021-2022)*
4. Visiting Prof., Huazhong Agricultural University, Wuhan, *CHINA (2022)*
5. Joint director of a research project on "Development of nanosensor (aptamers/gold nanoparticles)-decorated electrospun nanofibers for identification of authentic saffron", funded by Iranian Ministry of Science, Research and Technology and Suzhou Institute of Nano-Tech and Nano-Bionics (SINANO), *CHINA (2023-2025)*
6. Joint director of a research project on "Development and characterization of a smart packaging for *in-situ* authentication of saffron based on silver nanoparticles-decorated nanocellulose", funded by Iranian Ministry of Science, Research and Technology and Istanbul Technical University), Tubitak, *TURKEY (2021-2023)*
7. Director of a research project funded by MBG Development Co., on nanoencapsulation of functional biomolecules, *USA (2020-2021)*
8. Visiting Prof., Warsaw University of Life Sciences, Polish National Academy for Academic Exchange (Grant Number BPN/ULM/2021/1/00105/DEC/1), *POLAND (2022)*
9. Scientific advisor of AKAITO Company for saffron processing, *JAPAN (2020-2022)*
10. Director of a research project funded by UNESCO, on extraction and encapsulation of saffron bioactive compounds, *ITALY (2015)*

National Research Projects

1. 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., ArenaNan Bread Co., Manizan Dairy Products (**2009-2023**).
2. 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**).

Published Papers in International JCR Journals

Research Papers

1. Parandi, E., M. Mousavi, E. Assadpour, H. Kiani and **S. M. Jafari** (2024). "Sesame protein hydrolysate-gum Arabic Maillard conjugates for loading natural anthocyanins: Characterization, in vitro gastrointestinal digestion and storage stability." *Food Hydrocolloids* **148**: 109490.
2. Mokhtari, Z., **S. M. Jafari**, A. M. Ziaifar and I. Cacciotti (2024). "Extraction, purification and characterization of amylose from sago and corn: Morphological, structural and molecular comparison." *International Journal of Biological Macromolecules* **255**: 128237.
3. Dorofte, A. L., C. Dima, I. Bleoanca, I. Aprodu, P. Alexe, M. S. Kharazmi, **S. M. Jafari**, Ş. Dima and D. Borda (2024). "Mechanism of β -cyclodextrin - thyme nanocomplex formation and release: In silico behavior, structural and functional properties." *Carbohydrate Polymer Technologies and Applications* **7**: 100422.
4. Sarabandi, K., Z. Karami, Z. Akbarbaglu, K. Duangmal and **S. M. Jafari** (2024). "Spray-drying stabilization of oleaster-seed bioactive peptides within biopolymers: Pan-bread formulation and bitterness-masking." *Food Bioscience* **58**: 103837.
5. Taheri-Yeganeh, A., H. Ahari, Z. Mashak and **S. M. Jafari** (2024). "Monitor the freshness of shrimp by smart halochromic films based on gelatin/pectin loaded with pistachio peel anthocyanin nanoemulsion." *Food Chemistry: X* **21**: 101217.
6. Karimkhani, M. M., A. Jamshidi, M. Nasrollahzadeh, M. Armin, **S. M. Jafari** and T. Zeinali (2024). "Fermentation of *Rubus dolichocarpus* juice using *Lactobacillus gasserii* and *Lactocaseibacillus casei* and protecting phenolic compounds by Stevia extract during cold storage." *Scientific Reports* **14**(1): 5711.
7. Yolmeh, M. and **S. M. Jafari** (2024). "Cracking spoilage in jar cream cheese: Introducing, modeling and preventing." *Helvion* **10**(3): e25259.
8. Hassanbeiki, M., L. Golestan, Z. Mashak, M. Ahmadi and **S. M. Jafari** (2024). "Production of a functional confectionary cream containing licorice root extract and double coated *Lactobacillus plantarum* by alginate and malva mucilage." *Carbohydrate Polymer Technologies and Applications* **7**: 100435.
9. Zarali, M., A. Sadeghi, **S. M. Jafari**, M. Ebrahimi and A. Sadeghi Mahoonak (2023). "Enhanced viability and improved in situ antibacterial activity of the probiotic LAB microencapsulated layer-by-layer in alginate beads coated with nisin." *Food Bioscience* **53**: 102593.
10. Yousefi, M., **S. M. Jafari**, H. Ahangari and A. Ehsani (2023). "Application of Nanoliposomes Containing Nisin and Crocin in Milk." *Adv Pharm Bull* **13**(1): 134-142.
11. Yahyavi, M., L. Kamali Roustaei, A. P. Ghandehari Yazdi, M. Amini, Z. Ahmadi and **S. M. Jafari** (2023). "Effect of precooking process and drying methods on the physicochemical, microstructure, and sensory properties of spinach-enriched lasagna pasta." *Drying Technology* **41**(5): 783-793.
12. Tavasoli, S., Y. Maghsoudlou, H. Shahiri Tabarestani and **S. M. Jafari** (2023). "Changes in emulsifying properties of caseinate-Soy soluble polysaccharides conjugates by ultrasonication." *Ultrasonics Sonochemistry* **101**: 106703.
13. Taheri, A., M. Kashaninejad, A. M. Tamaddon, J. Du and **S. M. Jafari** (2023). "Rheological Characteristics of Soluble Cress Seed Mucilage and β -Lactoglobulin Complexes with Salts Addition: Rheological Evidence of Structural Rearrangement." *Gels* **9**(6): 485.
14. Taghizadeh, M., **S. M. Jafari**, K. K. Darani, M. A. Sani, S. S. Aliabadi, N. K. Khosroshahi and H. Hosseini (2023). "Biopolymeric Nanoparticles, Pickering Nanoemulsions and Nanophytosomes for Loading of *Zataria multiflora* Essential Oil as a Biopreservative." *applied food biotechnology* **10**(2): 113-127.
15. Sarabandi, K., R. Zolqadri, Z. Akbarbaglu, P. Gharehbeglou, S. H. Peighambari and **S. M. Jafari** (2023). "Nutritional, functional, biological and antibacterial properties of wild pistachio (*P. khinjuk*) nuts peptides." *Journal of Food Measurement and Characterization* **17**(5): 4482-4494.
16. Rouhi, E., A. Sadeghi, **S. M. Jafari**, M. Abdolhoseini and E. Assadpour (2023). "Effect of the controlled fermented quinoa containing protective starter culture on technological characteristics of wheat bread supplemented with red lentil." *Journal of Food Science and Technology* **60**(8): 2193-2203.
17. Namdar, N. Z., L. Roufegarinejad, A. Alizadeh, N. Asefi, **S. M. Jafari** and K. Sarabandi (2023). "Protection of navy-bean bioactive peptides within nanoliposomes: morphological, structural and biological changes." *Bioresources and Bioprocessing* **10**(1): 87.
18. Mirbagheri, M. S., S. Akhavan-Mahdavi, A. Hasan, M. S. Kharazmi and **S. M. Jafari** (2023). "Propolis-loaded nanofiber scaffolds based on polyvinyl alcohol and polycaprolactone." *International Journal of Pharmaceutics* **642**: 123186.
19. Sarabandi, K., M. Mohammadi, Z. Akbarbaglu, M. Ghorbani, S. Najafi, S. Safaeian Laein and **S. M. Jafari** (2023). "Technological, nutritional, and biological properties of apricot kernel protein hydrolyzates affected by various commercial proteases." *Food Science & Nutrition* **11**(9): 5078-5090.
20. Narmani, A., S. Ganji, M. Amirshoar, R. Jahedi, M. S. Kharazmi and **S. M. Jafari** (2023). "Smart chitosan-PLGA nanocarriers functionalized with surface folic acid ligands against lung cancer cells." *International Journal of Biological Macromolecules* **245**: 125554.
21. Kalajahi, S. G., N. Malekjani, K. Samborska, Z. Akbarbaglu, P. Gharehbeglou, K. Sarabandi and **S. M. Jafari** (2023). "Encapsulated powders of *Alcea flower* polyphenol-rich extract by different hydrocolloid carriers: characterisation, antioxidant activity and chemical structures." *International Journal of Food Science & Technology* **58**(8): 4246-4255.
22. Sarabandi, K., A. Dashipour, Z. Izadi, Z. Akbarbaglu, I. Katouzian and **S. M. Jafari** (2023). "Nutritional, biological, and structural properties of bioactive peptides from bellflower, Persian-willow, and bitter-orange pollens." *Journal of Food Science* **88**(7): 3119-3133.
23. Kafashan, A., H. Joze-Majidi, S. Kazemi-Pasarvi, A. Babaei and **S. M. Jafari** (2023). "Nanocomposites of soluble soybean polysaccharides with grape skin anthocyanins and graphene oxide as an efficient halochromic smart packaging." *Sustainable Materials and Technologies* **38**: e00755.
24. Hosseini, H., V. Pasban Noghahi, H. Saberian and **S. M. Jafari** (2023). "The influence of different gums compared with surfactants as encapsulating stabilizers on the thermal, storage, and low-pH stability of chlorophyllin." *Food Chemistry: X* **20**: 101020.
25. Sarabandi, K., Z. Akbarbaglu, R. Sarabandi, F. Tamjidi, P. Gharehbeglou and **S. M. Jafari** (2023). "Improving the functionality and biological properties of Iranian date palm (*Phoenix dactylifera* L) seeds protein with different proteases." *Food and Humanity* **1**: 675-683.
26. Heidari, F., **S. M. Jafari**, A. M. Ziaifar and N. Anton (2023). "Surface modification of silica nanoparticles by chitosan for stabilization of water-in-oil Pickering emulsions." *Carbohydrate Polymer Technologies and Applications* **6**: 100381.
27. Hashemi, B., M. Varidi and **S. M. Jafari** (2023). "Fabrication and characterization of novel whey protein-based bigels as structured materials with high-mechanical properties." *Food Hydrocolloids* **145**: 109082.
28. Sarabandi, K., Z. Akbarbaglu, S. H. Peighambari, A. ayaseh and **S. M. Jafari** (2023). "Physicochemical, antibacterial and bio-functional properties of persian poppy-pollen (*Papaver bracteatum*) protein and peptides." *Journal of Food Measurement and Characterization* **17**(5): 4638-4649.
29. Gharehbeglou, P., A. Homayouni Rad, Z. Akbarbaglu, K. Sarabandi and **S. M. Jafari** (2023). "Enhancing the bio-polymeric stabilization of spray-dried *Chlorella* phenolic-rich extract: Analysis of its physicochemical, functional, structural, and biological properties." *Journal of Agriculture and Food Research* **14**: 100822.
30. Kalajahi, S. G., N. Malekjani, K. Samborska, Z. Akbarbaglu, P. Gharehbeglou, K. Sarabandi and **S. M. Jafari** (2023). "The enzymatic modification of whey-proteins for spray drying encapsulation of *Ginkgo-biloba* extract." *International Journal of Biological Macromolecules* **245**: 125548.

31. Azari, A., S. H. H. Ghaboos, V. E. Moghadam and **S. M. Jafari** (2023). "Influence of chitosan coating on the physicochemical and antioxidant properties of phycocyanin-loaded nanoliposomes." Algal Research **72**: 103120.
32. Sarabandi, K., Z. Akbarbaglu, S. H. Peighamardoust, A. Ayaseh and **S. M. Jafari** (2023). "Biological stabilization of natural pigment-phytochemical from poppy-pollen (*Papaver bracteatum*) extract: Functional food formulation." Food Chemistry **429**: 136885.
33. Arabmofrad, S., **S. M. Jafari**, G. Lazzara, A. M. Ziaifar, H. Shahiri Tabarestani, G. Bahlakeh, G. Cavallaro, M. M. Calvino and M. Nasiri Sarvi (2023). "Preparation and characterization of surface-modified montmorillonite by cationic surfactants for adsorption purposes." Journal of Thermal Analysis and Calorimetry **148**(24): 13803-13814.
34. Akbarbaglu, Z., A. Ayaseh, B. Ghanbarzadeh, K. Sarabandi, M. S. Kharazmi and **S. M. Jafari** (2023). "Chemical structure and bio-functional properties of *Arthrospira platensis* peptides produced by ultrasonication-enzymolysis: Their emulsification capabilities." Process Biochemistry **132**: 191-199.
35. Gharehbeglou, P., A. Homayouni-Rad, K. Sarabandi, Z. Akbarbaglu and **S. M. Jafari** (2023). "Assessing the impact of chlorella phenolic-rich extract on gastrointestinal health and function." Gastrointestinal Nursing **21**(9): 24-29.
36. Sarabandi, K., Z. Akbarbaglu, N. Mazloomi, P. Gharehbeglou, S. H. Peighamardoust and **S. M. Jafari** (2023). "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 **250**: 126260.
37. Abbasi, M., Z. Arab-Bafrani, E. Zabihi, A. Babaei, **S. M. Jafari**, M. Barani and E. Mousavi (2023). "Inhibitory effect of zinc oxide nanoparticles and fibrillar chitosan-zinc oxide nanostructures against herpes simplex virus infection." The Journal of Engineering **2023**(6): e12268.
38. Sadeghi, A., I. Katouzian, M. Ebrahimi, E. Assadpour, C. Tan and **S. M. Jafari** (2023). "Bacteriocin-like inhibitory substances as green bio-preservatives; nanoliposomal encapsulation and evaluation of their *in vitro/in situ* anti-Listerial activity." Food Control **150**: 109725.
39. Li, X., **S. M. Jafari**, F. Zhou, H. Hong, X. Jia, X. Mei, G. Hou, Y. Yuan, B. Liu, S. Chen, Y. Gong, H. Yan, R. Chang, J. Zhang, F. Ren and Y. Li (2023). "The intracellular fate and transport mechanism of shape, size and rigidity varied nanocarriers for understanding their oral delivery efficiency." Biomaterials **294**: 121995.
40. Ghasemi, S., E. Assadpour, M. S. Kharazmi, S. Jafarzadeh, M. Zargar and **S. M. Jafari** (2023). "Encapsulation of Orange Peel Oil in Biopolymeric Nanocomposites to Control Its Release under Different Conditions." Foods **12**(4): 831.
41. Alipour, A., S. Rahaiee, H. Rajaei Litkahi, S. N. Jamali and **S. M. Jafari** (2023). "Development and optimization of whey protein- *Lepidium perfoliatum* gum packaging films: An approach towards antimicrobial and biodegradable films." Industrial Crops and Products **196**: 116447.
42. Akbarmehr, A., S. H. Peighamardoust, M. Soltanzadeh, **S. M. Jafari** and K. Sarabandi (2023). "Microencapsulation of Yerba mate extract: The efficacy of polysaccharide/protein hydrocolloids on physical, microstructural, functional, and antioxidant properties." International Journal of Biological Macromolecules **234**: 123678.
43. Tan, C., Y. Sun, X. Yao, Y. Zhu, **S. M. Jafari**, B. Sun and J. Wang (2023). "Stabilization of anthocyanins by simultaneous encapsulation-copigmentation via protein-polysaccharide polyelectrolyte complexes." Food Chemistry **416**: 135732.
44. Salehi, A., A. Rezaei, M. S. Damavandi, M. S. Kharazmi and **S. M. Jafari** (2023). "Almond gum-sodium caseinate complexes for loading propolis extract: Characterization, antibacterial activity, release, and in-vitro cytotoxicity." Food Chemistry **405**: 134801.
45. Zanganeh, E., H. Mirzaei, **S. M. Jafari**, A. Javadi and M. R. Afshar Mogaddam (2022). "Spirulina platensis Extract Nanoliposomes: Preparation, Characterization, and Application to White Cheese." Journal of AOAC International **105**(3): 827-834.
46. Taheri, A., M. Kashaninejad, A. M. Tamaddon, M. Ganjeh and **S. M. Jafari** (2022). "Complexation of cress seed mucilage and β -lactoglobulin; optimization through response surface methodology and adaptive neuro-fuzzy inference system (ANFIS)." Chemometrics and Intelligent Laboratory Systems **228**: 104615.
47. Siti-Nuramira, J., R. Farhana, S. Nabil, **S. M. Jafari** and S. Raseetha (2022). "Impact of drying methods on the quality of grey (*Pleurotus sajor caju*) and pink (*Pleurotus djamor*) oyster mushrooms." Journal of Food Measurement and Characterization **16**(5): 3331-3343.
48. Sarabandi, K., F. Tamjidi, Z. Akbarbaglu, K. Samborska, P. Gharehbeglou, M. S. Kharazmi and **S. M. Jafari** (2022). "Modification of Whey Proteins by Sonication and Hydrolysis for the Emulsification and Spray Drying Encapsulation of Grape Seed Oil." Pharmaceutics **14**(11): 2434.
49. Naderi, M., K. Parastouei, **S. M. Jafari**, M. Fathi, H. Rostami and M. Samadi (2022). "A cross-sectional study to monitor the synthetic antioxidants and oxidative quality of distributed vegetable oils in chain stores." Journal of Food Processing and Preservation **46**(11): e17109.
50. Khorasani, S., A. P. Ghandehari Yazdi, A. Saadatfar, L. Kamali Rousta, M. Nejatian, M. Abarian and **S. M. Jafari** (2022). "Valorization of Saffron Tepals for the Green Synthesis of Silver Nanoparticles and Evaluation of Their Efficiency Against Foodborne Pathogens." Waste and Biomass Valorization **13**(11): 4417-4430.
51. Heidari, F., **S. M. Jafari**, A. M. Ziaifar and N. Anton (2022). "Preparation of Pickering emulsions stabilized by modified silica nanoparticles via the Taguchi approach." Pharmaceutics **14**(8): 1561.
52. Ghorbanzade, T., S. Akhavan-Mahdavi, M. S. Kharazmi, S. A. Ibrahim and **S. M. Jafari** (2022). "Loading of fish oil into β -cyclodextrin nanocomplexes for the production of a functional yogurt." Food Chemistry: X **15**: 100406.
53. Falsafi, S. R., Y. Maghsoudlou, M. Aalami, **S. M. Jafari**, M. Raeisi, K. Nishinari and H. Rostamabadi (2022). "Application of multi-criteria decision-making for optimizing the formulation of functional cookies containing different types of resistant starches: A physicochemical, organoleptic, in-vitro and in-vivo study." Food Chemistry **393**: 133376.
54. Blinov, A. V., A. A. Nagdalian, S. A. Siddiqui, D. G. Maglakelidze, A. A. Gvozdenko, A. A. Blinova, M. A. Yasnaya, A. B. Golik, M. B. Rebezov, **S. M. Jafari** and M. A. Shah (2022). "Synthesis and characterization of selenium nanoparticles stabilized with cocamidopropyl betaine." Scientific Reports **12**(1): 21975.
55. Ansari, F., T. C. Pimentel, H. Pourjafar, S. A. Ibrahim and **S. M. Jafari** (2022). "The Influence of Prebiotics on Wheat Flour, Dough, and Bread Properties; Resistant Starch, Polydextrose, and Inulin." Foods **11**(21): 3366.
56. Amani, F., A. Rezaei, M. S. Kharazmi and **S. M. Jafari** (2022). "Loading ferulic acid into β -cyclodextrin nanosponges; antibacterial activity, controlled release and application in pomegranate juice as a copigment agent." Colloids and Surfaces A: Physicochemical and Engineering Aspects **649**: 129454.
57. Amani, F., A. Rezaei, H. Akbari, C. Dima and **S. M. Jafari** (2022). "Active Packaging Films Made by Complex Coacervation of Tragacanth Gum and Gelatin Loaded with Curcumin; Characterization and Antioxidant Activity." Foods **11**(20): 3168.
58. Amani, F., A. Azadi, A. Rezaei, M. S. Kharazmi and **S. M. Jafari** (2022). "Preparation of soluble complex carriers from Aloe vera mucilage/gelatin for cinnamon essential oil: Characterization and antibacterial activity." Journal of Food Engineering **334**: 111160.

59. Alehosseini, E., H. Shahiri Tabarestani, M. S. Kharazmi and **S. M. Jafari** (2022). "Physicochemical, Thermal, and Morphological Properties of Chitosan Nanoparticles Produced by Ionic Gelation." *Foods* **11**(23): 3841.
60. Akbari, N., E. Assadpour, M. S. Kharazmi and **S. M. Jafari** (2022). "Encapsulation of Vitamin B12 by Complex Coacervation of Whey Protein Concentrate–Pectin; Optimization and Characterization." *Molecules* **27**(18): 6130.
61. Sarfarazi, M., Q. Rajabzadeh, R. Tavakoli, S. A. Ibrahim and **S. M. Jafari** (2022). "Ultrasound-assisted extraction of saffron bioactive compounds; separation of crocins, picrocrocin, and safranal optimized by artificial bee colony." *Ultrasonics Sonochemistry* **86**: 105971.
62. Tavasoli, S., Y. Maghsoudlou, **S. M. Jafari** and H. S. Tabarestani (2022). "Improving the emulsifying properties of sodium caseinate through conjugation with soybean soluble polysaccharides." *Food Chemistry* **377**: 131987.
63. Liu, Q., Z. Wang, A. Mukhamadiev, J. Feng, Y. Gao, X. Zhuansun, R. Han, Y. Chong and **S. M. Jafari** (2022). "Formulation optimization and characterization of carvacrol-loaded nanoemulsions: In vitro antibacterial activity/mechanism and safety evaluation." *Industrial Crops and Products* **181**: 114816.
64. Hadidi, M., H. Rostamabadi, A. Moreno and **S. M. Jafari** (2022). "Nanoencapsulation of essential oils from industrial hemp (*Cannabis sativa* L.) by-products into alfalfa protein nanoparticles." *Food Chemistry* **386**: 132765.
65. Mahmoudi-Kordi, F., M. Balvardi, H.-R. Akhavan and **S. M. Jafari** (2022). "Optimization of ethanol-assisted aqueous oil extraction from *Cicadatra querula*." *Journal of Food Measurement and Characterization* **16**(2): 1426-1436.
66. Kaveh, S., A. S. Mahoonak, M. Ghorbani and **S. M. Jafari** (2022). "Fenugreek seed (*Trigonella foenum graecum*) protein hydrolysate loaded in nanosized liposomes: Characteristic, storage stability, controlled release and retention of antioxidant activity." *Industrial Crops and Products* **182**: 114908.
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Review Papers

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