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Personal Information

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h-index: 114 (Scopus), 127 (Google Scholar)
Scopus Homepage: <http://www.scopus.com/authid/detail.uri?authorId=35859740200> **Scopus ID:** 35859740200
Google Scholar Homepage: <https://scholar.google.com/citations?user=tKEuPAkAAAAJ&hl=en>
ORCID: 0000-0001-6877-9549 **Researcher ID (Web of Sci.):** G-9223-2011

❖ 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., Shandong Academy of Agricultural Sciences, Jinan, China
- Scientific Advisory Board Member, Campus Auga, University of Vigo, Spain
- Part-time Prof., Iran Food and Drug Administration, Halal Research Center, Tehran, IRAN

❖ Educational Background:

- ✓ **BSc:** Food Science and Technology (*with honors*), Urmia 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, Honors, and World Rankings

1. Publishing **>800 articles** in prestigious Int. Journals, with **54,100 citations** (an average of 68 per article); **h-index** = 127, i10-index (papers with minimum 10 citations) = 541; [Google Scholar](https://scholar.google.com/citations?user=tKEuPAkAAAAAJ&hl=en) (May 9, 2025); <https://scholar.google.com/citations?user=tKEuPAkAAAAAJ&hl=en>.
2. Publishing **>794 articles** in SCI-journals, with 44,204 citations (an average of 56 per article); **h-index** = 114; [Scopus](#) (May 9, 2025); [Jafari, S. M. - Author details - Scopus](#)
3. Output Analysis by Scopus (May 9, 2025):
 - ✓ **429 publications** (70.4%) in **top citation percentiles**, including 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.*, *Critical Rev. Food Sci. Nut.*, and *Comp. Rev Food Sci Food Safety* (2010-2025);
 - ✓ **358 publications** (81.7%) in **top 25% SCI-journals** with high Impact Factor (IF) at the first quartile (Q1), many belonging to the **First Decile (D1)**, e.g., *Trends Food Sci. Tech.* (IF>16, **52 documents**), *Adv. Colloid Interface Sci.* (IF>16, **58**); *Food Hydrocolloids* (IF>11, **27**), *Crit. Rev. Food Sci. Nut.* (IF>11, **44**), *Food Chem.* (IF>9, **35**), *Int. J. Biol. Macromolecules* (IF>8, **43**), *Carbohydrate Polymers* (IF>11, **19**).
 - ✓ **Publications with international collaboration** = 44.0%; joint publications with **1,178 co-authors**;
 - ✓ **343 publications** (68%) with the position as **last and corresponding author**.
 - ✓ Distribution of publications in interdisciplinary fields: *Agri. Biol. Sci.* (548 documents, **32.9%**); *Eng.* (261, **15.7%**); *Chem.* (239, **14.3%**); *Chemical Eng.* (177, **10.6%**); *Biochem Molecular. Biol.* (163, **9.8%**); Others (**18.6%**)
4. One of the world's **top 1% scientists** with the highest citations in the field of *Biol. Sci.*; Thomson Reuters/**Clarivate Analytics**, Essential Scientific Indicators (2015-2024)
5. One of the world's **top 2% scientists** with the highest citations in the field of *Agri.*, *Fisheries Forestry* and subfield of *Food Sci.*; **Stanford/Elsevier** Scientist Rankings (2020-2024). For the 2024 list, world position = 5 out of 84,371 researchers; [World's Top 2% Scientists](#)
6. One of the world's **highly cited researchers** (HCR), reported by **ScholarGPS** (2023-2024). For the last 5 years, world position = 20 out of 12,543,380 researchers (*All Fields*) and = 5 out of 254,927 researchers (*Materials Sci. Eng.*); [Seid Mahdi Jafari | Scholar Profiles and Rankings | ScholarGPS](#)
7. One of the world's **highly cited researchers** (HCR), reported by **Clarivate Analytics**, Web of Science (2018-2020); total 6000 scientists globally; only 12 HCR scientists in Iran.
8. One of the **Asia Agri. Forestry Top 10 Scientists** (Ranked No. 9 out of 20,835 researchers); **AD Scientific Index** (2025); [Asia Top 100 Agriculture & Forestry Scientist 2025 - AD Scientific](#)
9. One of the world's **Top Cited Scholars** (TCR); **Scilit** (2023, 2024); [Seid Mahdi Jafari | Scilit](#)
10. One of the **Iranian Top 10 Scientists** in the field of *Chemistry* (Ranked No. 5); **Research.com** (2022-2024); [Seid Mahdi Jafari: Chemistry H-index & Awards - Academic Profile | Research.com](#)
11. One of the world's **Top 100 Scientists** in the field of *Food Sci. Tech.* (Ranked No. 13); **Chinese Academy of Science** (2022).
12. **Top national researcher** (2017), selected by the Iranian Ministry of Sci., Res., and Tech. (MSRT); **national position** = 6 out of 32,265 academic members in all Iranian universities (2025); <https://isid.msrt.ir/list>
13. **Top reviewer** in the field of *Agri. Biol. Sci.* (2017-2019) for all Int. Journals; **Clarivate Analytics**.
14. **Editor of 41 Int. Books** published by Elsevier, Springer, and Taylor and Francis and **16 Books published in Iran**; Contributor of **135 Book chapters**.
15. **Editorial Member**: *Adv. Colloid Interface Sci.* (Elsevier, from 2021); *Food Frontiers* (Wiley, from 2021); **Associate Editor**: *Int. Nano Letters* (Springer, 2010-2019); **Guest Editor** for a Special Issue: *Food Chem.* (Elsevier, 2021, 2023); *Drying Tech.* (Taylor and Francis, 2021); *Colloids Surfaces B: Biointerfaces* (Elsevier, 2021); *Adv. Colloid Interface Sci.* (Elsevier, 2025); *Frontiers in Nut.* (Frontiers, 2023); *Molecules* (MDPI, 2022).
16. **Over 20 years teaching experience** for undergraduate/postgraduate students in *Food Sci. Tech.*; **supervisor/advisor** for the thesis of **> 140 MSc students** and **> 70 PhD students**.
17. Implementation and **teaching in over 35 workshops** held in research centers, private companies, and governmental institutions,
18. Principal Investigator of **25 National and 10 Int. Projects**; responsible for **15 research contracts** with companies or the public administration; registering **15 National Patents** and **one Int. Patent** (Canada).
19. Presenting more than **51 key/plenary speeches** in **Int. conferences**; member of the scientific committee in 25 national and 15 Int. congresses; organizer of 8 national scientific courses or conferences.
20. Director of the *Dept. Food Materials Process Design Eng.* (2011-2013).
21. **Distinguished award** by the *University of Queensland* (Australia) for **PhD thesis** (2007).
22. Winner of a scholarship for final year of PhD degree from **Australian Government** (2005).
23. Winner of a scholarship to study abroad in PhD degree from **Iranian Government** (2001).

Editorial Board Member for JCR Journals

1. Editorial Member, *Advances in Colloid and Interface Science* (Elsevier), from **2021**.
2. Editorial Member, *Food Frontiers* (Wiley), **2021-2024**.
3. Associate Editor, *International Nano Letters* (Springer), **2010-2019**.
4. Guest Editor for a Special Issue (The biological fate of delivery systems and encapsulated bioactive compounds), *Advances in Colloid and Interface Sciences* (Elsevier), **2025**.
5. Guest Editor for a Special Issue (Emerging nanocarriers for the protection and controlled delivery of food bioactive compounds), *Food Chemistry* (Elsevier), **2023**.
6. Guest Editor for a Special Issue (Application of nano/biotechnology in the detection of food safety and spoilage), *Frontiers in Nutrition* (Frontiers), **2023**.
7. Guest Editor for a Special Issue (Bioactive ingredients in the food matrix), *Molecules* (MDPI), **2022**.
8. Guest Editor for a Special Issue (Extraction, processing, and encapsulation of food bioactive compounds), *Food Chemistry* (Elsevier), **2021**.
9. Guest Editor for a Special Issue (Spray drying for the retention of food bioactive compounds and nutraceuticals), *Drying Technology* (Taylor and Francis), **2021**.
10. 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. Scientific Advisory Board Member, Campus Auga, University of Vigo, Spain (**2021-2025**)
2. Part-time Prof. and Talent Research Partner, Shandong Academy of Agricultural Sciences, Jinan, China (**2025-2027**)
3. Part-time Prof. and Director, International Iberian Agri-Food Research Center, University of Vigo, SPAIN (**2021-2023**)
4. 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**)
5. 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**)
6. Visiting Prof., Erasmus Program Staff Mobility for Teaching, Usak University, Usak, TURKEY (**2022**)
7. Visiting Prof., Huazhong Agricultural University, Wuhan, CHINA (**2022**)
8. 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**)
9. Director of a research project funded by MBG Development Co., on nanoencapsulation of functional biomolecules, USA (**2020-2021**)
10. Visiting Prof., Warsaw University of Life Sciences, Polish National Academy for Academic Exchange (Grant Number BPN/ULM/2021/1/00105/DEC/1), POLAND (**2022**)
11. Scientific advisor of AKAITO Company for saffron processing, JAPAN (**2020-2022**)
12. 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 and foreign private companies and food industries including Kamnouth 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, Akaito Saffron Co. (**Japan**), MBG Development (**USA**), Olive Leaf Extract Co. (**Australia**), Steggall Nutrition (**Australia**) (**2003-2025**).
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. Narmani, A., S. Ganji, M. Amirshoar, F. Hajikarimi, A. Mazandarani, M. Karimi, A. Mohammadinejad, A. Azadpour, R. Jahedi, E. Assadpour and **S. M. Jafari** (2025). "Dual targeting of breast cancer by chitosan/poly lactic-co-glycolic acid nanodelivery systems: Surface activation with folic acid/aptamers, and co-encapsulated with Sorafenib and quercetin." *Carbohydrate Polymer Technologies and Applications* **9**: 100695.
2. Rajabi, H., S. Sedaghati, H. Farajnezhad and **S. M. Jafari** (2025). "Spray drying of saffron extract-loaded coacervates by carboxymethyl cellulose/maltodextrin/saffron petal anthocyanins." *Carbohydrate Polymer Technologies and Applications* **9**: 100690.
3. Blinov, A., A. Nagdalian, A. Serov, A. Blinova, Z. Rekhman, A. Gvozdenko, A. Golik, A. Askerova, M. Pirogov, M. Kolodkin and **S. M. Jafari** (2025). "Selenium nanoparticles stabilized with Tween 80: Synthesis, characterization, and application in fortified milk and fermented dairy products." *Colloids and Surfaces A: Physicochemical and Engineering Aspects* **706**: 135822.
4. Mottaki, M., **S. M. Jafari**, S. M. Hosseini, A. Sadeghi and F. Heydari-Delfard (2025). "Pickering emulsions stabilized by chitosan nanoparticles and loaded with clove essential oil as a green biopesticide: A case study on controlling fungal growth in oranges." *Postharvest Biology and Technology* **219**: 113234.
5. Akbarbaglu, Z., A. Ramezani, A. Rafati, N. Mazloomi, **S. M. Jafari**, M. A. Hesarinejad, F. Khaleghi and K. Sarabandi (2025). "Bio-functional, antibacterial, ACE and DPP-IV inhibitory activities of thyme, flax and apple pollen-peptides by controlled enzymolysis." *Journal of Agriculture and Food Research* **19**: 101617.
6. Mahyian, A., E. Mahdian, E. Ataye-Salehi and **S. M. Jafari** (2025). "Formulation and characterization of low-fat breakfast cream using conjugated whey protein and modified starch." *International Journal of Biological Macromolecules* **289**: 138810.
7. Abedi-Firoozjah, R., S. Azimi-Salim, A. Afrah, M. H. Moradian, E. Assadpour, Z. Sarlak, M. Azizi-Lalabadi, D. Dehnad and **S. M. Jafari** (2025). "Comparison of the pH- and NH₃-sensitivity of chitosan/polyvinyl alcohol smart films containing anthocyanins or betacyanins for monitoring fish freshness." *Carbohydrate Polymer Technologies and Applications* **9**: 100639.
8. Mokhtari, Z., **S. M. Jafari**, A. M. Ziaifard and I. Cacciotti (2025). "Development and characterization of caffeine-loaded nanoliposomes decorated by cationic amylose and cationic amylose- menthol inclusion complex coatings; a novel oral co-delivery system." *Food Chemistry* **463**: 141350.
9. Parandi, E., M. Mousavi, H. Kiani, S. Nasirijoonaghani, M. Rouhi, H. Rashidi Nodeh, E. Assadpour, F. Zhang and **S. M. Jafari** (2024). "Controlled and rapid microreactor-assisted hydrolysis of sesame protein by a novel nanobiocatalyst; immobilized alcalase over activated sol-gel magnetic nanosupport." *Chemical Engineering Journal* **496**: 153900.
10. Rajabi, H. and **S. M. Jafari** (2024). "Synthesis and characterization of three-dimensional graphene oxide-chitosan/ glutaraldehyde nanocomposites: Towards adsorption of crocin from saffron." *International Journal of Biological Macromolecules* **281**: 136672.
11. Rezaei, A., E. Sadeghi, E. Assadpour, M. h. Moradian, S. Khaledian, N. Rezaei, D. Dehnad, F. Zhang, M. Azizi-lalabadi and **S. M. Jafari** (2024). "Preparation and characterization of gelatin/Kappa-carrageenan halochromic films containing curcumin for active and smart food packaging." *Food Bioscience* **62**: 105304.
12. Dehnad, D., B. Emadzadeh, B. Ghorani, G. Rajabzadeh and **S. M. Jafari** (2024). "Assembly of niosomal nanodelivery system for iron: introducing a green-hybrid method to enhance encapsulation efficiency." *Journal of Food Measurement and Characterization* **18**(12): 9793-9804.
13. Abedi-Firoozjah, R., S. Azimi-Salim, A. Afrah, R. Yekta, E. Assadpour, M. Azizi-Lalabadi and **S. M. Jafari** (2024). "Freshness/spoilage monitoring of protein-rich foods by betacyanin-loaded gelatin/carboxymethyl cellulose halochromic labels." *Future Foods* **10**: 100458.
14. Karimi, A., A. p. Ghandehari Yazdi, M. Barzegar, M. Rahmati, N. Bazsefidpar, A. Soltani and **S. M. Jafari** (2024). "Utilizing pistachio green hull extract to produce sugar-free muffins with antioxidant and antidiabetic potential." *Applied Food Research* **4**(2): 100510.
15. Parhizkary, M., **S. M. Jafari**, E. Assadpour, A. Enayati and M. Kashiri (2024). "Pea protein-coated nanoliposomal encapsulation of jujube phenolic extract with different stabilizers; characterization and in vitro release." *Food Chemistry: X* **23**: 101771.
16. Razghandi, E., A.-H. Elhami-Rad, **S. M. Jafari**, M.-R. Saiedi-Asl and H. Bakhshabadi (2024). "Combined pulsed electric field-ultrasound assisted extraction of yarrow phenolic-rich ingredients and their nanoliposomal encapsulation for improving the oxidative stability of sesame oil." *Ultrasonics Sonochemistry* **110**: 107042.
17. Alkhatib, H., F. Mohamed, M. Alfatama, E. Assadpour, M. S. Kharazmi, **S. M. Jafari**, M. Z. Islam Sarker, K. Kumar Sadasivuni, A. S. Mohmad Sabere and A. A. Doolaanea (2024). "Pilot scale manufacturing of black seed oil-loaded alginate beads; process development, and stability of thymoquinone." *Heliyon* **10**(19): e37630.
18. Ben Menni, D., N. Belyagoubi-Benhammou, I. Abdelli, S. Bekkal Brikki, A. Benmahieddine, H. Ben Menni, O. Boutrif, A. Gismondi, G. Di Marco, A. D'Agostino, A. Canini, H. Benamar, M. Saeed Kharazmi, M. A. Prieto Lage and **S. M. Jafari** (2024). "Enzyme inhibitory, antioxidant and anti-inflammatory activities of Anabasis articulata phenolic-rich extract; in vitro, in vivo, and in silico studies." *Plant Biosystems - An International Journal Dealing with all Aspects of Plant Biology* **158**(4): 836-851.
19. Gharehbeglou, P., K. Sarabandi, Z. Akbarbaglu and **S. M. Jafari** (2024). "Predictive modeling of oleuropein release from double nanoemulsions: An analytical study comparing intelligent models and Monte Carlo simulation." *Journal of Agriculture and Food Research* **17**: 101261.
20. Razghandi, E., A. H. Elhami Rad, **S. M. Jafari**, M. R. Saiedi Asl and H. Bakhshabadi (2024). "Application of Pulsed Electric Field-Ultrasound Technique for Antioxidant Extraction from Yarrow: ANFIS Modeling and Evaluation of Antioxidant Activity." *Journal of Food Processing and Preservation* **2024**(1): 2951718.
21. Naderi, M., A. M. Ziaifard, L. Rashidi and **S. M. Jafari** (2024). "Rapeseed oleogels based on monoacylglycerols and methylcellulose hybrid oleogelators: Physicochemical and rheological properties." *Food Chemistry: X* **23**: 101520.
22. Zarali, M., A. Sadeghi, M. Ebrahimi, **S. M. Jafari** and A. S. Mahoonak (2024). "Techno-nutritional capabilities of sprouted clover seeds sourdough as a potent bio-preservative against sorbate-resistant fungus in fortified clean-label wheat bread." *Journal of Food Measurement and Characterization* **18**(7): 5577-5589.
23. Ziaee rizi, A., A. Sadeghi, **S. M. Jafari**, H. Feizi and H. Purabdollah (2024). "Controlled fermented sprouted mung bean containing ginger extract as a novel bakery bio-preservative for clean-label enriched wheat bread." *Journal of Agriculture and Food Research* **16**: 101218.
24. Dehnad, D., B. Emadzadeh, B. Ghorani, G. Rajabzadeh, M. Sarabi-Jamab and **S. M. Jafari** (2024). "Immobilization of iron-loaded niosomes within electrospun nanofibers of soy protein isolate: A novel dual encapsulation technique." *Food Hydrocolloids* **155**: 110165.
25. Hashemi, B., M. Varidi, N. Malekjani and **S. M. Jafari** (2024). "Whey protein-based bigels for co-encapsulation of curcumin and gallic acid: Characterization, stability and release kinetics." *Future Foods* **10**: 100495.
26. Akbarbaglu, Z., N. Mazloomi, K. Sarabandi, A. Ramezani, F. Khaleghi, A. R. Hamzehkollaei, **S. M. Jafari** and M. A. Hesarinejad (2024). "Stabilization of antioxidant thyme-leaves extract (Thymus vulgaris) within biopolymers and its application in functional bread formulation." *Future Foods* **9**: 100356.

27. Raftani Amiri, Z., S. Rezaei Erami, **S. M. Jafari** and S. Ahmadian (2024). "Physicochemical properties of yogurt enriched with nanoliposomes containing bitter melon extract." *LWT* **198**: 116091.
28. Fasamanesh, M., E. Assadpour, H. Rostamabadi, F. Zhang and **S. M. Jafari** (2024). "Encapsulation of iron within whey protein-pectin nanocomplexes: Fabrication, characterization, and optimization." *Food Chemistry* **451**: 139290.
29. Zhang, F., Y. Li, **S. M. Jafari**, Y. Liu, Y. Sang, S. Wang and X. Wang (2024). "Microfluidic-oriented green synthesis of pepsin-doped gold nanoparticles for colorimetric and photothermal dual-readout detection of food hazards." *Food Chemistry* **450**: 139311.
30. Belyagoubi-Benhammou, N., L. Belyagoubi, A. Benmahieddine, D. Ben Menni, A. El Zerey-Belaskri, G. Di Marco, A. Canini, E. Assadpour, A. Gismondi, K. Sarabandi and **S. M. Jafari** (2024). "Atlas pistachio (*Pistacia atlantica*) unripe fruit extract as a source of phytochemicals with anti-tyrosinase, antioxidant, and antibacterial properties." *Biocatalysis and Agricultural Biotechnology* **57**: 103143.
31. Bohlool, Z., S. R. Hashemi, A. Sadeghi, M. Heidari, J. Seifdavati and **S. M. Jafari** (2024). "Loading *Levi Lactobacillus brevis* into chitosan-coated alginate microcapsules and their effect on the testicular tissue redox system in roosters of hen's broiler breeders." *Carbohydrate Polymer Technologies and Applications* **7**: 100494.
32. Sarabandi, K., A. Dashipour, Z. Akbarbaglu, S. H. Peighambaroust, A. Ayaseh, H. S. Kafil, **S. M. Jafari** and A. Mousavi Khaneghah (2024). "Incorporation of spray-dried encapsulated bioactive peptides from coconut (*Cocos nucifera* L.) meal by-product in bread formulation." *Food Science & Nutrition* **12**(7): 4723-4734.
33. Ghaderi, F., A. Shakerian, Z. Mashak, E. Rahimi and **S. M. Jafari** (2024). "Potential of gelatin/chitosan nanocomposite films loaded with *L. nobilis* nanoemulsions for preservation of refrigerated ostrich meat-based hamburgers." *Journal of Food Measurement and Characterization* **18**(5): 3474-3491.
34. Mohammadi, A., M. Ghorbani, A. Sadeghi Mahoonak and **S. M. Jafari** (2024). "Improving the oxidative stability of purslane seed oil via emulsions stabilized by whey protein isolate-inulin mixtures and conjugates." *Innovative Food Technologies* **11**(3): 226-248.
35. Raftani Amiri, Z., S. Rezaei Erami, **S. M. Jafari** and S. Ahmadian (2024). "Stability and release kinetics of nanoliposomes containing bitter melon fruit extract at different temperatures and pH values, and in simulated gastrointestinal conditions." *LWT* **212**: 116996.
36. Bazefidpar, N., H. Ahmadi Gavligi, A. P. Ghandehari Yazdi and **S. M. Jafari** (2024). "Optimization of protein extraction from brewer's spent grain and production of bioactive peptides." *Biomass Conversion and Biorefinery* **14**(15): 17455-17465.
37. Gharehbeglou, P., A. Homayouni-Rad, **S. M. Jafari**, K. Sarabandi and Z. Akbarbaglu (2024). "Stabilization of *Chlorella* Bioactive Hydrolysates Within Biopolymeric Carriers: Techno-functional, Structural, and Biological Properties." *Journal of Polymers and the Environment* **32**(2): 763-779.
38. Mokhtari, Z. and **S. M. Jafari** (2024). "Exploring cationic amylose inclusion complexes as a pioneering carrier for aroma molecules; fabrication, and characterization." *Carbohydrate Polymer Technologies and Applications* **8**: 100615.
39. Mehrabi-Khozani, Z., **S. M. Jafari**, K. Sarabandi, A. Rezaei and Y. Maghsoudlou (2024). "Stabilization of caffeine-loaded nanoliposomes via chitosan coating and spray drying for application in food products." *Carbohydrate Polymer Technologies and Applications* **8**: 100617.
40. Zolqadri, R., Z. Akbarbaglu, K. Sarabandi, S. H. Peighambaroust, **S. M. Jafari** and A. Mousavi Khaneghah (2024). "Techno-functional, antioxidant, and amino acid characterization of hydrolyzed bioactive peptides from coconut (*Cocos nucifera* L.) meal protein." *Food & Function* **15**(22): 11266-11279.
41. 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.
42. Mokhtari, Z., **S. M. Jafari**, A. M. Ziiaifar 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.
43. 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.
44. 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.
45. 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.
46. Karimkhani, M. M., A. Jamshidi, M. Nasrollahzadeh, M. Armin, **S. M. Jafari** and T. Zeinali (2024). "Fermentation of *Rubus dolichocarpus* juice using *Lactobacillus gasseri* and *Lactocaseibacillus casei* and protecting phenolic compounds by Stevia extract during cold storage." *Scientific Reports* **14**(1): 5711.
47. Yolmeh, M. and **S. M. Jafari** (2024). "Cracking spoilage in jar cream cheese: Introducing, modeling and preventing." *Heliyon* **10**(3): e25259.
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- 11- Production of alginate nanocarriers through emulsification for encapsulation purposes; **2017**, Patent No. 34706, IRIPO.
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