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Personal Information

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Online Pages



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ResearchGate: [Link](#)



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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., 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 **>850 articles** in prestigious Int. Journals, with **62,400 citations** (average 73/article); **h-index = 135**, i10-index (papers with minimum 10 citations) = 614; **Google Scholar** (Dec 5, 2025); [Online Link](#)
2. Publishing **>850 articles** in SCI-journals, with 50,500 citations (average 59/article); **h-index = 123**; **Scopus** (Dec 5, 2025); [Online Link](#)
3. Output Analysis by **Scopus** (Dec 5, 2025):
 - ✓ **516 publications** (72.3%) 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);
 - ✓ **453 publications** (84.5%) 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, **53 documents**), *Adv. Colloid Interface Sci.* (IF>19, **66**); *Food Hydrocolloids* (IF>12, **27**), *Crit. Rev. Food Sci. Nut.* (IF>11, **44**), *Food Chem.* (IF>9, **37**), *Int. J. Biol. Macromolecules* (IF>8, **49**), *Carbohydrate Polymers* (IF>11, **18**).
 - ✓ **Publications with international collaboration = 46.9%**; joint publications with **1,256 co-authors**;
 - ✓ **426 publications** (71%) with the position as **last and corresponding author**.
 - ✓ Distribution of publications in interdisciplinary fields: *Agri. Biol. Sci.* (**585** documents, **32.6%**); *Eng.* (**265**, **14.8%**); *Chem.* (**262**, **14.6%**); *Chemical Eng.* (**191**, **10.7%**); *Biochem Molecular. Biol.* (**180**, **10.0%**); Others (**17.6%**)
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 (2015-2025)
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 (*Food Sci.*); **national position = 5** (*All Fields*); [Online Link](#)
6. One of the world's **highly cited researchers** (HCR), reported by **ScholarGPS** (2023-2025). For the last 5 years, world position = 33 out of 12,543,380 researchers (*All Fields*) and = 5 out of 254,927 researchers (*Materials Sci. Eng.*); [Online Link](#)
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. 8 out of 21,206 researchers); **AD Scientific Index** (2026); [Online Link](#)
9. One of the world's **Top Cited Scholars** (TCR); **Scilit** (2023-2025); [Online Link](#)
10. One of the **Iranian Top 10 Scientists** in the field of *Chemistry* (Ranked No. 3); **Research.com** (2022-2025); [Online Link](#)
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. **National position = 6** out of 32,265 academic members in all Iranian universities (2025); Ministry of Sci., Res., and Tech. (**MSRT**), Iran; [Online Link](#)
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, 2021-2025); *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 > 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 **> 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), **2021-2025**.
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 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, 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

2025

1. Huang, M., S. Cheng, R. Gao, C. Ni, E. Assadpour, C. Tan and **S. M. Jafari** (2025). "High internal phase emulsions fabricated by sonochemically induced cross-linking of pecan protein and xanthan gum: a novel carrier for improving β -carotene stability and bioaccessibility." International Journal of Biological Macromolecules **334**: 149169.
2. Salem, A., **S. M. Jafari**, N. Asefi, F. Mirahmadi and H. Hamishekar (2025). "Surface modification of zein with Baneh (*Pistacia atlantica*) gum: Synthesis and characterization of complexed nanoparticles." Future Foods **12**: 100799.
3. Akbarbaglu, Z., F. Tamjidi, K. Sarabandi, K. Samborska and **S. M. Jafari** (2025). "Enhancing the bioavailability and stability of phycocyanin loaded into double-layered pectin-chitosan nanocarriers." International Journal of Biological Macromolecules **333**: 148904.
4. Shahryari, S., A. Sadeghi, K. Tabar Heydar, **S. M. Jafari**, M. Ebrahimi and M. Aalami (2025). "Application of sprouted soybean sourdough to improve textural features, mold-free shelf-life, aroma and amino acid profiles of the supplemented wheat bread." Applied Food Research **5**(2): 101540.
5. Hu, Y., Y. An, Q. Zhao, C. Tang, S. Liu, B. Li, Y. Li and **S. M. Jafari** (2025). "Physical stability improvement and digestion behavior evaluation of yogurt by incorporating cinnamaldehyde-loaded whey protein microcapsules." International Journal of Biological Macromolecules **320**: 145657.
6. Shafahi, H., L. Nouri, **S. M. Jafari** and A. Najafi (2025). "The Impact of Free and Nanoencapsulated Banana and Apple Peels Extracts on the Physicochemical, Oxidative Stability, Microbial and Sensory Properties of Whipped Cream." Food Science and Nutrition **13**(7): e70652.
7. Afsharfard, M., Z. BeigMohammadi, E. Milani and **S. M. Jafari** (2025). "Optimizing Nutritional and Functional Properties of Gluten-Free Grass Pea and Quinoa Instant Flours: Dual Modification by Sprouting and Extrusion." Food Science & Nutrition **13**(8): e70697.
8. Rajabi, H., Z. Mohammadi, F. Erami and **S. M. Jafari** (2025). "Experimental evaluation of lead adsorption from aqueous solution using carbon nanostructures derived from municipal sewage sludge." Results in Chemistry **16**: 102542.
9. Bahramian, B., R. Abedi-Firoozjah, A. Khezerlou, N. Kiani-Salmi, N. Ahmadi, M. Alizadeh Sani, E. Assadpour, A. Ehsani, M. Tavassoli and **S. M. Jafari** (2025). "Biodegradable active packaging films based on methyl cellulose/chitosan nanofibers and turnip peel carbon dots for perishable food preservation." Carbohydrate Polymer Technologies and Applications **11**: 100950.
10. Rzhepakovsky, I., S. Piskov, S. Avanesyan, N. Dudchik, M. Sizonenko, L. Timchenko, V. Kurchenko, A. Osadchy, A. Nagdalian and **S. M. Jafari** (2025). "Functional and health-promoting bioactivities of fractions derived from chicken embryo hydrolysates." Food Research International **219**: 117058.
11. Pirouzian, H. R., H. Pourjafar, F. Ansari, N. Armand and **S. M. Jafari** (2025). "Formulation optimization of a sucrose-free probiotic dark chocolate; rheological characteristics and viability of *Saccharomyces boulardii*." Current Research in Food Science **11**: 101174.
12. Feizi, P. and **S. M. Jafari** (2025). "Optimization of astaxanthin extraction from red (*Gracilaria corticata*) and brown (*Sargassum polycystum*) macroalgae through ultrasonication and microwave processing." Ultrasonics Sonochemistry **121**: 107556.
13. Akbarbaglu, Z., F. Tamjidi, K. Sarabandi, K. Samborska and **S. M. Jafari** (2025). "Stabilization of Arthrospira phycocyanin within structurally modified whey protein: Thermal, biological, and photo-stability and a natural blue-colorant in gummy-candy." International Journal of Biological Macromolecules **329**: 147920.
14. Wang, J., R. Ma, Y. Guo, F. Zhang and **S. M. Jafari** (2025). "Design of sulfonic acid-functionalized hyper cross-linked polymer as a mixed-mode sorbent for nitroimidazoles detection." Food Chemistry **496**: 146684.
15. Saghaian-Aski, A., **S. M. Jafari**, A.-M. Ziaifard and E. Alehosseini (2025). "Thermo-resistant films based on core-shell nanofibers loaded with phase change materials for butter packaging; fabrication, characterization, application." Future Foods **11**: 100598.
16. Samandari, K., B. Fathi-Achachlouei, S. Azadmard-Damirchi, J. Borhanian, M. Jalali-Jivan, E. Assadpour and **S. M. Jafari** (2025). "Influence of Cold Plasma and Ultrasonication on the Extraction Efficiency and Quality of Oil from Milk Thistle Seeds (*Silybum marianum* L.)." Food Analytical Methods **18**(7): 1315–1324.
17. Akbarbaglu, Z., N. Mazloomi, L. Karimzadeh, K. Sarabandi, **S. M. Jafari** and M. A. Hesarinejad (2025). "Nutritional value, antibacterial activity, ACE and DPP IV inhibitory of red pomegranate seeds protein and peptides." Scientific Reports **15**(1): 10802.
18. Nourmohammadi, A., E. Ahmadi and **S. M. Jafari** (2025). "Nano-fluid thermal processing of pomegranate juice: enhancing efficiency and preserving quality in a shell and tube heat exchanger." Applied Thermal Engineering **274**: 126492.
19. Arabmofrad, S., **S. M. Jafari**, A. M. Ziaifard, H. Shahiri Tabarestani, G. Bahlakeh, M. Nasiri Sarvi and M. S. Shafeeyan (2025). "Synthesis and characterization of surface modified montmorillonite for nano-adsorption of phenolic compounds from olive mill wastewater as a novel valorization strategy." Results in Engineering **26**: 105088.
20. Shahryari, S., A. Sadeghi, M. Ebrahimi, D. Rahimi and **S. M. Jafari** (2025). "Production of probiotic dark chocolate by alginate-chitosan microcapsules containing protective yeast with potent anti-Salmonella activity." Carbohydrate Polymer Technologies and Applications **10**: 100820.
21. Parhizkary, M., R. Hasanpour, E. Assadpour and **S. M. Jafari** (2025). "Spray-drying encapsulation of jujube extract: Enhancing bioactivity and stability via maltodextrin-based carriers with polysaccharides and proteins." Carbohydrate Polymer Technologies and Applications **10**: 100869.
22. Taheri, F., A. Sadeghi, **S. M. Jafari**, S. Shahryari and M. Zarali (2025). "Nisin-coated alginate microbeads loaded with honey-derived probiotic yeast for enhanced shelf-life and functionality in snack bars." Carbohydrate Polymer Technologies and Applications **10**: 100873.
23. Karimkhani, M. M., M. Mohsenzadeh, E. Merrikhi Ardebili, A. Jamshidi, P. Salari and **S. M. Jafari** (2025). "Bio-based active films incorporating *Satureja hortensis* essential oil/Gundelia tournefortii extracts: An eco-friendly packaging alternative for *Fourfinger threadfin*." Carbohydrate Polymer Technologies and Applications **10**: 100880.
24. Purabdollah, H., A. Sadeghi, **S. M. Jafari**, M. Ebrahimi and H. Shahiri Tabarestani (2025). "Evaluation of probiotic, antifungal, and antioxidant properties of the predominant yeast isolated from acorn sourdough." Journal of Food Science and Technology (Iran) **22**(160): 162–172.
25. Hamdi, M., P. Mudgil, S. Al Hashmi, F. Hamed, **S. M. Jafari** and S. Maqsood (2025). "Conception of novel protein-polysaccharide complex coacervation based on Hemp proteins and Kudzu starch for the microencapsulation of *Limosilactobacillus reuteri* DSM 17938 probiotic strain." Food Research International **219**: 116941.
26. Feizi, P., Y. Maghsoudlou, H. ShahiriTabarestani, **S. M. Jafari** and A.-H. Bahri (2025). "Green astaxanthin extraction using microwave and ultrasound pretreatments." npj Science of Food **9**(1): 147.

27. Aliakbari, F. S., M. Kashiri, B. Ghorani, M. Khomeiri and **S. M. Jafari (2025)**. "Development of halochromic electrospun labels for non-invasive shelf life assessment of rainbow trout (*Oncorhynchus mykiss*): Incorporation of barberry anthocyanin extract in protein-based smart packaging." Food Science and Technology International **31**(7): 583–592.
 28. Karim, A., A. Rehman, **S. M. Jafari**, S. Miao, M. Dabbour, W. Ashraf, H. A. Rasheed, E. Assadpour, A. Hussain, H. A. R. Suleria and Z. Lianfu (2025). "Fabrication and Characterization of Sonicated Peach Gum-Sodium Caseinate Nanocomplexes: Physicochemical, Spectroscopic, Morphological, and Correlation Analyses." Food and Bioprocess Technology **18**(3): 2462–2481.
 29. Taheri, F., A. Sadeghi, **S. M. Jafari**, S. Shahryari and M. Zarali (2025). "Evaluation of probiotic and antifungal properties of predominant yeast isolated from honey." Journal of Food Science and Technology (Iran) **22**(158): 185–200.
 30. Ameli, S., M. Nourani, N. Bakhshi, B. Salemi, E. Assadpour and **S. M. Jafari (2025)**. "Alginate-gelatin composite hydrogels for encapsulating Aloe vera extract; optimization, characterization, and release kinetics." Carbohydrate Polymer Technologies and Applications **9**: 100717.
 31. Ghorani, B., D. Dehnad, B. Emadzadeh, A. Farahmand, E. Fooladi, S. M. Mirzababae, Y. Zhang, N. Yang and **S. M. Jafari (2025)**. "The role of green technologies in producing wheat gluten nanofibers by electrospinning and improving their water resistance." Innovative Food Science & Emerging Technologies **102**: 103994.
 32. Avazsoofian, A., H. Başunal Gülmez, A. Topuz, N. Malekjani and **S. M. Jafari (2025)**. "Production of a herbal drink by spray drying of mixed purple basil extract-lemon juice; formulation, process optimization, and characterization." Drying Technology **43**(1-2): 362–375.
 33. Narmani, A., S. Ganji, M. Amirishoar, 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.
 34. 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.
 35. 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.
 36. 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.
 37. 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.
 38. 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.
 39. 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.
 40. Mokhtari, Z., **S. M. Jafari**, A. M. Ziaifar 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.
- 2024
41. 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.
 42. 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.
 43. 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.
 44. 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.
 45. 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.
 46. 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.
 47. 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.
 48. 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.
 49. 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.
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Review Papers

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