



بسمه تعالی

شرح سوابق علمی

اطلاعات شخصی

نام و نام خانوادگی	حسن احمدی گاولیقی
تاریخ تولد	۱۳۵۷
کد ملی	۱۵۳۱۷۹۵۴۸۱
محل تولد	میانه
وضعیت تاهل	متاهل
گروه آموزشی	علوم و صنایع غذایی
آدرس دانشگاه	دانشکده کشاورزی- دانشگاه تربیت مدرس- ص پ ۳۳۶-۱۴۱۱۵ تهران
تلفن	۴۸۲۹۲۳۱۳
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سوابق تحصیلات عالی

دوره تحصیلی	نام دانشگاه	رشته تحصیلی	تاریخ اخذ مدرک	معدل
۱ کارشناسی	دانشگاه ارومیه	مهندسی صنایع غذایی	۱۳۷۹	۱۶/۲۰
۲ کارشناسی ارشد	دانشگاه تربیت مدرس	مهندسی صنایع غذایی	۱۳۸۱	۱۷/۲۸
۳ دکتری تخصصی	دانشگاه فنی دانمارک	علوم و صنایع غذایی	۱۳۹۲	عالی

سوابق شغلی

نوع فعالیت	محل کار	زمان
عضو هیئت علمی (استادیار)	دانشگاه تربیت مدرس	آبان ماه ۱۳۹۲ تا حال
فرا دکتری	دانشگاه فنی دانمارک	۳ ماه
عضو هیئت علمی (مربی)	دانشگاه تربیت مدرس	۱۳۸۸-۱۳۸۲

عضویت در مجامع علمی

نام مجمع	زمان پیوستن
۱ انجمن متخصصین علوم و صنایع غذایی ایران	۱۳۸۱

داوری مجلات علمی

نام مجله	محل انتشار
۱ مجله علوم و صنایع غذایی ایران	دانشگاه تربیت مدرس
۲ پژوهش‌های صنایع غذایی	دانشگاه تبریز
۳ Applied Biochemistry and Biotechnology	آمریکا
۴ Iranian Journal of Biotechnology	ایران
۵ Agro Food Industry Hi-Tech	ایتالیا
۶ Starch	آلمان
۷ Food Research International	کانادا
۸ Journal of Food Science and Technology	هند
۹ Journal of Food Chemistry	انگلستان
۱۰ Meat Science	انگلستان

زمینه های مورد علاقه تحقیقی

۱ جایگزینی مواد طبیعی با مواد شیمیایی در فرمولاسون محصولات گوشتی
۲ استخراج و کاربرد پروتئینهای گیاهی و محصولات منتج آن بعنوان مواد بیواکتیو
۳ استخراج پلی ساکاریدها و تجزیه با تکنیک‌های کروماتوگرافی
۴ تولید و خالص سازی و کاربرد آنزیمها در مواد غذایی و تولید محصولات فراسودمند

پروژه های تحقیقاتی

محل اجرا	
۱ کاهش ضایعات گندم از تولید تا مصرف، ۱۳۸۳، (همکار)	دانشگاه تربیت مدرس
۲ استفاده از خرما و قند آن برای بهبود خواص رئولوژیکی و حسی برخی فرآورده های قندی، ۱۳۸۵ (مجری)	انستیتو تحقیقات و صنایع غذایی کشور
۳ پروژه ملی در مورد تهیه فرمولاسیون شیر خشک، ۱۳۹۰ (همکار)	دانشگاه فنی دانمارک
۴ استخراج ترکیبات فراسودمند از پسماند جامد کارخانجات فراوری ماهی با استفاده از تیمارهای فرایالایش و جز جز شدن، بررسی خواص ترکیبات فراسودمند تولیدی و استفاده از آنها در فرمولاسیون تولید محصولات غذایی فراسودمند (همکار)	صندوق حمایت از پژوهشگران و فناوران کشور
۵ استفاده از عصاره های طبیعی (پوست پسته و انار) در تولید یک کم کالری (مجری)	صندوق حمایت از پژوهشگران و فناوران کشور

۶	: تولید و طراحی فرمولاسیون فرآورده های گوشتی فراسودمند با شرکت گوشتیران تاکید بر بهبود ارزش تغذیه ای و افزایش سیستم ایمنی (مجری)
۷	تولید پپتیدهای غذایی با فنیل آلانین پایین از منابع پروتئینی بنیاد ملی نخبگان مختلف (مجری)

دروس تدریسی	
۱	صنایع گوشت تکمیلی (کارشناسی ارشد) دانشگاه تربیت مدرس
۲	تولید و کاربرد آنزیمها در صنایع غذایی (دکتری) دانشگاه تربیت مدرس
۳	فرآوری محصولات جانبی و ضایعات مواد غذایی (کارشناسی ارشد) دانشگاه تربیت مدرس
۴	اثر فرایندها بر میکروارگانیسمها و آنزیمها (کارشناسی ارشد) دانشگاه تربیت مدرس
۵	فرآوری پیشرفته آبزیان (دکتری) دانشگاه تربیت مدرس

مقالات علمی چاپ شده در مجلات بین المللی

Publications

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2. Ejtemaei R, Gavlighi HA, Nikoo M, Sahari MA, Safaryan MJ. Maize fiber gum as a natural antioxidant: Effects on myofibrillar proteins and textural properties of beef patties. LWT. 2025;216:117374.
3. Davoudi M, Ahmadi Gavlighi H, Hashempour-Baltork F, Khosravi-Darani K. In vitro antidiabetic and antioxidant activities of protein hydrolysates via alkaline autolysis of Fusarium venenatum mycoprotein. Scientific Reports. 2025;15(1):13287.
4. Anvar A, Azizi MH, Gavlighi HA. Exploring the effect of natural deep eutectic solvents on zein: Structural and functional properties. Current Research in Food Science. 2025;10:100965.
5. Roudbari M, Barzegar M, Sahari MA, Gavlighi HA. Formulation of functional gummy candies containing natural antioxidants and stevia. Heliyon. 2024;10(11).

6. Mousavi NS, Tabarsa M, You S, Yazdi APG, Cao R, Gavligi HA, et al. Hydrolysis and cross-flow ultrafiltration as an alternative process to isolate fucoidans from edible seaweed *Nizamuddinia zarnardinii* with enhanced immunostimulatory efficacy. *Algal Research*. 2024;82:103632.
7. Mirzaee H, Ahmadi Gavligi H, Nikoo M, Udenigwe CC, Rezvankhah A, Khodaiyan F. Improved Antioxidant, Antihypertensive, and Antidiabetic Activities and Tailored Emulsion Stability and Foaming Properties of Mixture of Corn Gluten and Soy Protein Hydrolysates Via Enzymatic Processing and Fractionation. *Food Science & Nutrition*. 2024.
8. Maassoumi N, Ghanati F, Gavligi HA. Interconnections of primary and secondary metabolites of *Astragalus verus* cells under selenium treatment. *Plant Stress*. 2024;11:100329.
9. Jafari A, Tabarsa M, Naderimanesh H, Ahmadi Gavligi H, You S. The Preparation, Anti-inflammatory, and Antioxidant Properties of Glucosamine Hydrochloride from the Waste of *Litopenaeus vannamei* Processing Plant. *ECOPERSIA*. 2024:175-88.
10. Jafari A, Tabarsa M, Naderi-Manesh H, Gavligi HA, You S, Vaezi Z. Glucosamine Hydrochloride and Glucosamine-Gallic Acid Nanoparticles for the Treatment of Osteoarthritis: Synthesis, Antioxidant, and Anti-Inflammatory. *Journal of Food Biochemistry*. 2024;2024(1):3272099.
11. Davoudi M, Gavligi HA, Javanmardi F, Benjakul S, Nikoo M. Antimicrobial peptides derived from food byproducts: Sources, production, purification, applications, and challenges. *Comprehensive Reviews in Food Science and Food Safety*. 2024;23(5):e13422.
12. Bazsefidpar N, Yazdi APG, Karimi A, Yahyavi M, Amini M, Gavligi HA, et al. Brewers spent grain protein hydrolysate as a functional ingredient for muffins: Antioxidant, antidiabetic, and sensory evaluation. *Food Chemistry*. 2024;435:137565.
13. Bazsefidpar N, Ahmadi Gavligi H, Ghandehari Yazdi AP, Jafari SM. Optimization of protein extraction from brewer's spent grain and production of bioactive peptides. *Biomass Conversion and Biorefinery*. 2024;14:17455–65.
14. Bachari S, Ghaderi-Ghahfarokhi M, Gavligi HA, Zarei M. Ultrasonic depolymerization of pomegranate peel pectin: Effect of sonication time on antioxidant, α -amylase inhibitory, and prebiotic properties. *Food Chemistry: X*. 2024;24:101901.
15. Anvar A, Azizi MH, Gavligi HA. Enhancing zein functionality through sequential limited Alcalase hydrolysis and transglutaminase treatment: Structural changes and functional properties. *Food Chemistry: X*. 2024;24:101957.
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26. Arasteh F, Barzegar M, Gavlighi HA. Potential inhibitory effect of fish, maize, and whey protein hydrolysates on advanced glycation end-products (AGEs). *Food Science & Nutrition*. 2023;11(6):3075-82.
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35. Mousavi NS, Tabarsa M, Ahmadi H. Evaluation of relationship between molecular weight and antioxidant properties of hydrolyzed fucoidan from brown seaweed *Nizamuddinina zanardinii*. *Fisheries Science and Technology*. 2022;11(2):153-63.
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45. Khajavi S, Tabarsa M, Ahmadi Gavlighi H, Rezaie M. Relationship evaluation of molecular weight and antioxidant and alpha amylase inhibition properties of fucoidan and alginate from brown seaweed *Padina pavonica* in comparison with polysaccharides from Flixweed and Fennel. *Fisheries Science and Technology*. 2021;10(1):31-45.
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Conference Paper

عنوان فارسی	نام	نوع	نوع	مرحله	زبان	عنوان فارسی
	محل	ارائه	چاپ	چاپ	مقاله	

عوامل مؤثر بر تولید آنزیم تانناز از قارچ جهش یافته Penicillium EZ- ZH390 در محیط کشت جامد	فارسی	چاپ شده	ارائه مقاله کامل	شفاهی	گرگان	بیست و دومین کنگره ملی علوم و صنایع غذایی ایران
روش های مدرن اصلاح نشاسته	فارسی	پذیرش قطعی	ارائه مقاله کامل	پوستر	تهران	اولین همایش روش های افزایش ماندگاری فرآورده های غذایی
مروری بر اکسایش پروتئین در گوشت و استفاده از ضداکساینده ها در کاهش آن	فارسی	چاپ شده	ارائه مقاله کامل	پوستر	اصفهان	سومین همایش بزرگ علوم و صنایع غذایی
نشاسته های اصلاح شده و کاربرد آن در فرآورده های غذایی	فارسی	چاپ شده	ارائه مقاله کامل	پوستر	مشهد	بیست و سومین کنگره ملی علوم و صنایع غذایی ایران
کاربرد نشاسته های اصلاح شده در پخت نان	فارسی	چاپ شده	ارائه مقاله کامل	پوستر	مشهد	بیست و سومین کنگره ملی علوم و صنایع غذایی ایران
تاثیر روش های آنزیمی، اهمی و متداول بر بازده و خواص پکتین استخراجی از ضایعات پرتقال	فارسی	چاپ شده	ارائه مقاله کامل	شفاهی	تهران	اولین کنگره بین المللی و بیست و چهارمین کنگره ملی علوم و صنایع غذایی ایران
اثر عصاره ی پوست انار بر بازدارندگی آنزیم های آلفا آمیلاز و آلفا گلوکوزیداز	فارسی	چاپ شده	ارائه مقاله کامل	شفاهی	تهران	اولین کنگره بین المللی و بیست و چهارمین کنگره ملی علوم و صنایع غذایی ایران

Nanoencapsulation Approach to Improve Cinnamon Essential Oil Functionality: Lipid and Color Stability of Beef Burgers	انگلیسی	چاپ شده	ارائه مقاله کامل	شفاهی	تهران	اولین کنگره بین المللی و بیست و چهارمین کنگره ملی علوم و صنایع غذایی ایران
ارزیابی اثر ماده فعال سطحی اسپن ۸۵ بر عملکرد و رفتار گرفتگی غشای PVDF در تغلیظ اسیدهای چرب امگا-۳	فارسی	چاپ شده	ارائه مقاله کامل	شفاهی	تهران	اولین کنگره بین المللی و بیست و چهارمین کنگره ملی علوم و صنایع غذایی ایران
تاثیر جایگزینی صمغ کتیرا به جای چربی در سوسیس کم چرب و برخی ویژگی های فیزیکوشیمیایی آن	فارسی	چاپ شده	ارائه مقاله کامل	پوستر	تهران	اولین کنگره بین المللی و بیست و چهارمین کنگره ملی علوم و صنایع غذایی ایران

Book Chapter

Nikoo, M., Xu, X., & **Ahmadi Gavlighi, H.** (2016). Chapter 17 - Seafood Waste-Derived Peptides: Their Antioxidant Activity and Potential as Alternative Preservatives in Fish Products A2 - Dhillon, Gurpreet Singh *Protein Byproducts* (pp. 315-332): Academic Press.

ثبت اختراع بین المللی (اختراع اروپا)

ENZYMATIC PRODUCTION OF POLYSACCHARIDES FROM GUM TRAGACANTH

MIKKELSEN, Jørn Dalgaard; (DK), **GAVLIGHI, Hassan Ahmadi;** (IR), MICHALAK, Malwina; (DK), MEYER, Anne S.; (DK), ALE, Marcel Tutor; (DK); (WO 2014170498 A1), **Publication Date:** 23.10.2014