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## PERSONAL INFORMATION:

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## EDUCATIONAL RECORDS:

| <u>Degree</u> | <u>Institution</u>          | <u>Field</u>                           | <u>Date</u> |
|---------------|-----------------------------|----------------------------------------|-------------|
| B. Sc         | University of Tehran        | Chemical Engineering (Food Technology) | 1989        |
| M. Sc.        | Tarbiat Modarres University | Food Science and Technology            | 1991        |
| Ph. D.        | Tarbiat Modarres University | Chemical Engineering (Biotechnology)   | 2003        |

## ACADEMIC EXPERIENCES:

Instructor of Tarbiat Modarres University, Tehran, Iran, 1993  
Assistance Professor of Tarbiat Modarres University, Tehran, Iran, 2002  
Associate Professor of Tarbiat Modarres University, Tehran, Iran, 2008  
Professor of Tarbiat Modarres University, Tehran, Iran, 2021

## MEMBERSHIP OF SCIENTIFIC SOCIETIES:

- 1) Iranian Society of Biotechnology
- 2) Iranian Professional Society of Food Technology
- 3) Iranian Society of Agricultural Engineering and Natural Sources

## REFEREE FOR JOURNAL ARTICLES SUBMITTED TO:

Iranian Food Science and Industries  
Agricultural Sciences and Technology  
Iranian Journal of Biotechnology  
Iranian Journal of Food Science and Technology  
Applied Food and Biotechnology  
Iranian Journal of Chemistry and Chemical Engineering  
Food Control

## RESEARCH INTERESTS:

- 1) Biotechnology in Food Industries
- 2) Engineering in Food Industries
- 3) Solid State Fermentation
- 4) Production of Microbial Enzymes
- 5) Production of Probiotic Foods
- 6) Application of Novel Technologies in Food Processing

## JOURNAL PAPERS

1. Ashraf, Z, **Hamidi-Esfahani, Z.**, & Sahari, M. (2012) Evaluation and Characterization of Vacuum Drying of Date Paste. *Journal of Agricultural Science and Technology*, 14(3), 565-575.
2. Ashraf, Z., & **Hamidi-Esfahani, Z.** (2011) Date and date processing: a review. *Food Reviews International*, 27(2), 101-133.
3. Ataei, D., **Hamidi-Esfahani, Z.**, & Ahmadi-Gavlighi, H. (2020) Enzymatic production of xylooligosaccharide from date (Phoenix dactylifera L.) seed. *Food Science & Nutrition*, 8(12), 6699-6707.
4. Ataei, D., **Hamidi-Esfahani, Z.**, & Ahmadi-Gavlighi, H. (2020) Evaluation of prebiotic potential of the Xylooligosaccharides produced by enzymatic method from date seed, *Journal of Food Researches*, 30(3), 123-135.
5. Azarikia, F., Abbasi, S., **Hamidi-Esfahani, Z.**, Azizi, M. H. (2016) Formation of soluble complexes of milk proteins–soluble fraction of Iranian native gums and investigation of the effect of biopolymers concentration on phase behavior

- of systems. *Iranian Journal of Food Science and Technology* 13 (58), 1-14 (In Persian)
6. Badamchi, M., **Hamidi-Esfahani, Z.**, & Abbasi, S. (2013) Comparison of phytase production by *Aspergillus ficuum* under submerged and solid state fermentation conditions. *Focusing on Modern Food Industry*, 2(3), 129-137.
  7. Badamchi, M., **Hamidi-Esfahani, Z.**, & Abbasi, S. (2014) Optimization of phytase production by *Aspergillus ficuum* in submerged fermentation using response surface methodology. *Iranian Journal of Food Science & Technology*. 11 (44) 155-165 (In Persian)
  8. Bakhtiyari, M., **Hamidi-Esfahani, Z.**, & Barzegar, M. (2022) Optimization of co-encapsulation of *L. plantarum* cells and *Silybum marianum* seed extract and evaluation of protective effect of extract on cells survival in simulated gastrointestinal fluids. *LWT*, 165, e113733.
  9. Bakhtiyari, M., **Hamidi-Esfahani, Z.**, & Barzegar, M. (2024) The influence of co-encapsulated *L. plantarum* and *Silybum marianum* seed extract on the physicochemical properties of synbiotic cheese during ripening. *Food Chemistry: X*, 23, 101674.
  10. Barzegar, H., Azizi, M. H. Barzegar, M., & **Hamidi-Esfahani Z.** (2013) Preparation and evaluation of active starch-clay nanocomposite film containing cinnamon oil and potassium sorbate. *Journal of Research and Innovation in Food Science and Technology*. 2(2), 167-178 (In Persian)
  11. Barzegar, H., Azizi, M. H., Barzegar, M., & **Hamidi-Esfahani, Z.** (2014) Effect of potassium sorbate on antimicrobial and physical properties of starch-clay nanocomposite films. *Carbohydrate Polymers*, 110, 26-31.
  12. Barzegar, H., Azizi, M. H., Barzegar, M., & **Hamidi-Esfahani, Z.** (2015) Evaluation and optimization of starch-clay nanocomposite film. *Iranian Journal of Food Science and Technology*. 12 (49), 93-101 (In Persian)
  13. BeigMohammadi, Z., **Hamidi-Esfahani, Z.**, Sahari M. A., & Khosravi-Darani, K., (2016) Optimization of phospholipase A1 immobilization on plasma surface modified chitosan nanofibrous mat. *Applied Food Biotechnology*. 3(1), 25-34
  14. BeigMohammadi, Z., **Hamidi-Esfahani, Z.**, Sahari M. A., & Khosravi-Darani K., (2015) Isolation and identification of a strain producing the phospholipase enzyme from waste oil industry and its mutant. *Innovative Food Technologies*. 2(7), 97-107 (In Persian)
  15. BeigMohammadi, Z., **Hamidi-Esfahani, Z.**, Sahari, M. A., & Khosravi-Darani, K. (2017) Purification and characterization of extracellular phospholipase A1 from *Trichoderma atroviride* sp. ZB-ZH292. *Biocatalysis and Agricultural Biotechnology*.
  16. BeigMohammadi, Z., **Hamidi-Esfahani, Z.**, Sahari, M. A., & Khosravi-Darani, K. (2021) Enzymatic Degumming of Soybean Oil by Immobilized Phospholipase A1 on Plasma Surface Modified Chitosan Nanofibrous Membrane. *Iranian Journal of Chemistry Chemical Engineering*. 40 (5), 1421-1430.
  17. Bitaraf, Sh., Abbasi, S., & **Hamidi-Esfahani, Z.** (2013) Production of low-energy prebiotic dark chocolate using inulin, polydextrose, and maltodextrin.

- Iranian Journal of Nutrition Sciences & Food Technology*.8 (1), 49-62 (In Persian)
18. Bitaraf, Sh., Abbasi, S., & **Hamidi-Esfahani, Z.** (2016) Effects of inulin and bulking agents on rheological properties and particle size distribution of low calorie dark chocolate. *Iranian Journal of Food Science and Technology*. 13 (58) 183-194 (In Persian)
  19. Boostani, M., Sahari, M.A. & **Hamidi-Esfahani Z.** (2002) Effect of low temperature on vitamin C of strawberry. *Journal of Research Agriculture Engineering*. 12, 17-30.
  20. Darabzadeh, N., **Hamidi-Esfahani, Z.**, & Hejazi, P. (2018) Improvement of cellulase production and its characteristics by inducing mutation on *Trichoderma reesei* 2414 under solid state fermentation on rice by-products. *Applied Food Biotechnology*, 5(1), 11-18.
  21. Darabzadeh, N., **Hamidi-Esfahani, Z.**, & Hejazi, P. (2018) Selection of the best substrate and *Trichoderma reesei* strain on solid state fermentation system and achieve to enhanced cellulose production by mutation. *Novelty in Science and Food Technology*.10(3), 1-12 (In Persian)
  22. Darabzadeh, N., Hamidi-Esfahani, Z., & Hejazi, P. (2019) Optimization of cellulase production under solid-state fermentation by a new mutant strain of *Trichoderma reesei*. *Food Science & Nutrition*. 7: 572-578.
  23. Davati, N. & **Hamidi-Esfahani, Z.** (2006) Industrial application of pectinase. *Sonbole*. 151: 10-11 (In Persian)
  24. Davati, N., **Hamidi-Esfahani, Z.** & Shojaosadati, S. A. (2010) Optimization of medium composition for microbial production of glutamic acid from Date fruit wastes using fractional factorial method. *Iranian Journal of Food Science and Technology*.7 (92), 61-67 (In Persian)
  25. Dehghan-Shoar, Z., **Hamidi-Esfahani, Z.**, & Abbasi, S. (2010) Effect of temperature and modified atmosphere on quality preservation of Sayer date fruits (*Phoenix dactylifera* L.) *Journal of Food Processing and Preservation*, 34(2), 323-334.
  26. Esmailzade, Kenarehi .R., Sahari, M. A. & **Hamidi-Esfahani, Z.** (2004) Comparative study on nutrient compositions of Kutum (*Rutilus rutilus*) and Grass Carp (*Ctenopharyngodon idella*) and their marinade qualities. *Iranian Scientific Fisheries Journal*. 12, 13-28 (In Persian)
  27. Ghobadi, Z., **Hamidi-Esfahani, Z.**, & Azizi, M. (2011) Determination of effective variables on arachidonic acid production by *Mortierella alpina* CBS 754.68 in solid-state fermentation using Plackett-Burman screening design. *World Acad Sci Eng Technol*, 81, 678-680.
  28. Ghobadi, Z., **Hamidi-Esfahani, Z.**, & Azizi, M. (2022) Statistical optimization of arachidonic acid synthesis by *Mortierella alpina* CBS 754.68 in a solid-state fermenter. *Food Science and Nutrition*, 10,436–444.
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31. **Hamidi-Esfahani, Z.**, Hejazi, P., Shojaosadati, S. A., Hoogschagen, M., Vasheghani-Farahani, E., & Rinzema, A. (2007) A two-phase kinetic model for fungal growth in solid-state cultivation. *Biochemical Engineering Journal*, 36(2), 100-107.
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33. **Hamidi-Esfahani, Z.**, Motahari, S., & Abbasi, S. (2018) Arachidonic acid production using *Mortierella alpinain* batch and fed-batch fermentation. *Bioactive Compounds in Health and Disease*, 1(1), 60-61.
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37. Hatami, Z., **Hamidi-Esfahani, Z.**, & Abbasi, S. (2008) Investigation of the effects of carbonation and orange juice on the physicochemical and microbial characteristics of pasteurized carrot juice, *Iranian Journal of Nutrition Sciences & Food Technology*. 5(2), 1-8 (In Persian)
38. Hosseinzadeh Samani, B., Khoshtaghaza, M. H., Minaei, S. **Hamidi-Esfahani, Z.**, & Tavakoli-Dakhrabadi, M. (2015) Design of ultrasonic probe and evaluation of ultrasonic waves on *E.coli* in sour cherry juice. *Journal of Agricultural Machinery*.2 (5), 468-480 (In Persian)
39. Jafari-Tapeh, H., **Hamidi-Esfahani, Z.**, & Azizi, M. (2012) Culture condition improvement for phytase production in solid state fermentation by *Aspergillus ficuum* using statistical method. *ISRN Chemical Engineering*.
40. Jahanian L., **Hamidi-Esfahani Z.** & Mortazavi, S.A. (2004) Study on effect of xanthan and carraginan on the foaming properties of soy protein isolate. *Iranian Journal of Food Science and Technology*. 1, 45-53 (In Persian)
41. Jahanian, L., Mortazavi, S.A. & **Hamidi-Esfahani, Z.** (2003) Evaluation of effect of xanthan and cerraginan on solubility of soy bean protein isolate. *Journal of Agricultural Sciences and Technology*. 17, 277-284 (In Persian)
42. Javanmard, A., Sanjarian F., & **Hamidi-Esfahani, Z.** (2016) Transformation of *Mortierella alpine* (fatty acid supplier) myceliums via AMT system (Agrobacterium Mediated Transformation) *Biological Journal of Microorganism*. 5(18) 1-10 (In Persian)
43. Jokar, A., Azizi, M. H., & **Hamidi-Esfahani, Z.** (2015) Effects of ultrasound time on the properties of polyvinyl alcohol-based nanocomposite films. *Nutrition and Food Sciences Research*. 2 (4), 29- 38.

44. Kalantary, F., Barzegar, M., & **Hamidi-Esfahani, Z.** (2012) Control of *Aspergillus flavus* growth in tomato paste by *Cinnamomum zeylanicum* and *Origanum vulgare* L. essential oils. *Paper presented at the Proceedings of World Academy of Science, Engineering and Technology*, 66, 64-68.
45. Kalantary, F., Barzegar, M., & **Hamidi-Esfahani, Z.** (2014) Control of *Aspergillus flavus* growth in tomato paste by *Cinnamomum zeylanicum* and *origanum vulgare* L. essential oils, *Journal of Food and Pharmaceutical Sciences*, 2 (2), 57-62
46. Khodaei, D., & **Hamidi-Esfahani, Z.** (2019) Influence of bioactive edible coatings loaded with *Lactobacillus plantarum* on physicochemical properties of fresh strawberries. *Postharvest Biology and Technology*, 156, 110944
47. Khodaei, D., **Hamidi-Esfahani, Z.**, & Lacroix, M. (2020) Gelatin and low methoxyl pectin films containing probiotics: Film characterization and cell viability. *Food Bioscience*, 36, 100660.
48. Khodaei, D., Oltrogge, K., & **Hamidi-Esfahani, Z.** (2020) Preparation and characterization of blended edible films manufactured using gelatin, tragacanth gum and, Persian gum. *LWT*, 117, 108617.
49. Khodaei, D., **Hamidi-Esfahani, Z.**, & Rahmati, E. (2021) Effect of edible coatings on the shelf-life of fresh strawberries: A comparative study using topsis-shannon entropy method. *NFS Journal*, 23, 17-23.
50. Massoud, R., Khodaei, D., **Hamidi-Esfahani, Z.**, & Khosravi-Darani, K. (2021) The effect of edible probiotic coating on quality of fresh fruits and vegetables: fresh strawberries as a case study. *Biomass Conversion and Biorefinery*, 1-10.
51. Khorasani, S. Azizi Tabrizi M. H., Barzegar, M. & **Hamidi-Esfahani, Z.** (2016) A study on the chemical composition and antifungal activity of essential oil from *thymus caramanicus*, *thymus daenensis* and *ziziphora clinopodioides*. *Nutrition and Food Sciences Research*. 3(2), 35-42 (In Persian)
52. Khorasani, S., Azizi, M. H., Barzegar, M., **Hamidi-Esfahani, Z.**, & Kalbasi-Ashtari, A. (2017) Inhibitory effects of cinnamon, clove and celak extracts on growth of *Aspergillus flavus* and its aflatoxins after spraying on pistachio nuts before cold storage. *Journal of Food Safety*, 37(4), e12383.
53. Fallah, H., S. Khorasani, A. Mohammadi, M. H. Azizi, M. Barzegar, and **Z. Hamidi Esfahani**. (2018) Impact of gamma irradiation on fatty acid profile of different types of pistachios in Kerman province. *Journal of Agricultural Science and Technology* 20 (7), 1407-1416.
54. Khoshgozaran-Abras, S., Azizi, M. H., **Hamidy-Esfahani Z.** & Bagheripoor-Fallah, N. (2012) Mechanical, physicochemical and color properties of chitosan based-films as a function of *Aloe vera* gel incorporation. *Carbohydrate Polymers*, 87(3), 2058-2062.
55. Khoshtinat, Kh., Barzegar, M. Sahari, M. A. & **Hamidi-Esfahani, Z.** (2017) Encapsulation of Iranian garlic oil with B cyclodextrin: optimization and its characterization. *Journal of Agricultural Science and Technology*. 19 (1), 97-111.

56. Khoshtinat, Kh., Barzegar, M. Sahari, M. A. & **Hamidi-Esfahani, Z.** (2016) Comparison of antioxidant and antibacterial activities of free and encapsulated garlic oil with beta-cyclodextrin. *Applied Food Biotechnology*, 3 (4), 268-281.
57. Khoshtinat, Kh., Barzegar, M. Sahari, M. A. & **Hamidi-Esfahani, Z.** (2021) Use of encapsulated garlic oil in low-fat salad dressings: physicochemical, microbial and sensory properties. *Applied Food Biotechnology*, 8(4), 113-125.
58. Khoshtinat, Kh., Barzegar, M. Sahari, M. A. & **Hamidi-Esfahani, Z.** (2023) Formulation of sausage with encapsulated go: physicochemical, microbial and sensory properties. *Applied Food Biotechnology*, 10(2), 141-154.
59. Latifian, M., **Hamidi-Esfahan, Z.**, & Barzegar, M. (2007) Evaluation of culture conditions for cellulase production by two *Trichoderma reesei* mutants under solid-state fermentation conditions. *Bioresource Technology*, 98 (18), 3634-3637.
60. Mir Majidi, A., Abbasi, S., & **Hamidi-Esfahani, Z.**, & Azizi, M. H. (2017) Effect of mulsifiers and local gums on the formation, some physical and rheological properties of orange peel essential oil nanoemulsions. *Iranian Journal of Food Science and Technology*. 13 (60), 11-24 (In Persian)
61. Mohammadi, S., Abbasi, S., **Hamidi-Esfahani, Z.**, (2011) Effects of hydrocolloids on hysical stability, rheological and sensory properties of milk–orange juice mixture. *Iranian Journal of Nutrition Sciences & Food Technology*. 5 (4),1-12 (In Persian)
62. Mohammadizadeh, M, **Hamidi-Esfahani, Z.**, & Abbasi, S. (2014) Isolation and identification of cellulolytic fungi from the soil and optimization of cellulolytic activities of *Aspergillus niger* MZM 89-a2, *Current Topics in Biotechnology*.43 (2)
63. Mohammadizadeh, M, **Hamidi-Esfahani, Z.**, & Abbasi, S. (2013) Isolation the cellulolitic microorganisms from soil and optimization FPA by suitable strain. *Iranian Journal of Food Science & Technology*. 10 (40) 93-101 (In Persian)
64. Mohammadizadeh, M, **Hamidi-Esfahani, Z.**, & Abbasi, S. (2014) Isolation and identification of cellulolytic fungi from the soil and optimization of cellulolytic activities of *Aspergillus niger* MZM 89-a2, *Current Topics in Biotechnology*.43 (2)
65. Mokhtary, Z., **Hamidi-Esfahani, Z.** & Azizi, M.H. (2005) Effect of various processing methods on the cloud stability of carrot juice. *Iranian Journal of Food Science and Technology*. 2, 27-34 (In Persian)
66. Moshaf, S., **Hamidi-Esfahani, Z.**, & Azizi, M. (2011) Optimization of conditions for xanthan gum production from waste date in submerged fermentation. *World Acadic Science and Engineering Technology*, 57, 521-524.
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72. Rahmati, E., Khoshtaghaza, M.,H., Banakar, A., Ebadi, M. T., & **Hamidi-Esfahani, Z.** (2024) Continuous decontamination of cumin seed by non-contact induction heating technology: Assessment of microbial load and quality changes, *Heliyon*, 10, e25504.
73. Rajaei, A., Barzegar, M., **Hamidi-Esfahani, Z.**, & Sahari, M. (2010) Optimization of extraction conditions of phenolic compounds from pistachio (*Pistachia vera*) green hull through response surface method. *Journal of Agricultural Science and Technology*, 12, 605-615.
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75. Reshadat, R., Khoshtaghaza, M., S. & **Hamidi-Esfahani, Z.** (2023) Optimization of orange fruit drying in hot air dryer with combined pretreatment of osmotic dehydration and ultrasound waves. *Journal of Agricultural Machine Mechanics Research*, 12 (2), 115-126 (In Persian)
76. Rocky-Salimi, K., & **Hamidi-Esfahani, Z.** (2010) Evaluation of the effect of particle size, aeration rate and harvest time on the production of cellulase by *Trichoderma reesei* QM9414 using response surface methodology. *Food and Bioproducts Processing*, 88 (1), 61-66.
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78. Saberian, H., Amooi, M., & **Hamidi-Esfahani, Z.** (2014) Modeling of vacuum drying of loquat fruit. *Nutrition & Food Science*, 44(1), 24-31.
79. Saberian, H., **Hamidi-Esfahani, Z.**, & Abbasi, S. (2013) Effect of pasteurization and storage on bioactive components of Aloe vera gel. *Nutrition & Food Science*, 43(2), 175-183.
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81. Saberian, H., **Hamidi-Esfahani, Z.**, Ahmadi Gavligi, H., Barzegar, M. (2017) Optimization of pectin extraction from orange juice waste assisted by ohmic heating. *Journal of Food Processing and Preservation*, 117, 154-161.

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83. Saberian, H., **Hamidi-Esfahani, Z.**, Ahmadi Gavlighi, H., Barzegar, M. (2018) The comparison between enzymatic, ohmic and conventional methods on the yield and quality properties of the extracted pectins from orange waste. *Iranian Food Science and Technology Research Journal*. 14 (1), 69-80 (In Persian)
84. Saberian, H., **Hamidi-Esfahani, Z.**, Gavlighi, H. A., & Barzegar, M. (2017) Optimization of pectin extraction from orange juice waste assisted by ohmic heating. *Chemical Engineering and Processing: Process Intensification*, 117, 154-161.
85. Saberian, H., **Hamidi-Esfahani, Z.**, & Banakar, A. (2018) Ohmic Heating of Aloe vera Gel: Electrical Conductivity and Energy Efficiency. *Iranian Journal of Chemistry and Chemical Engineering (IJCCE)*, 37(5), 157-165.
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87. Sahari, M. A., Zarringhlami, S., Barzegar, M., & **Hamidi-Esfahani, Z.** (2013) Fat bloom and polymorphism in chocolate prepared with modified tea seed oil. *Journal of Tea Science Research*, 3.
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89. Sahari, M., Mohammadi, R., & **Hamidi-Esfahani, Z.** (2014) Rheological and quality characteristics of taftoon bread as affected by salep and Persian gums. *International Journal of Food Science*, 2014.
90. Sahari, M.A., Boostani, M. & **Hamidi-Esfahani, Z.** (2004) Effect of low temperature on the ascorbic acid content and quality characteristics of frozen strawberry. *Food Chemistry*. 86 (3), 357-363.
91. Samadlouie, H. R., **Hamidi-Esfahani, Z.**, Alavi, S. M., Sahari, M. A., & Abbasi, S. (2015) Investigation of metabolism of *Mortierella alpina* in optimal condition for oil and arachidonic acid production using response surface methodology (RSM). *Iranian Journal of Food Science & Technology*. 11 (45), 85-97 (In Persian)
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## BOOKS

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## COURSES TAUGHT:

- |                                     |          |
|-------------------------------------|----------|
| 1) Engineering of Food Technology   | Graduate |
| 2) Industrial Microbiology          | Graduate |
| 3) Biotechnology in Food Technology | Graduate |
| 4) Advanced Food Processing         | Graduate |

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