

# CURRICULUM VITAE

**Behjat Tajeddin**

## **INFORMATION & CONTACT**

PhD in Packaging Engineering (Associate Professor)  
Agricultural Engineering Research Institute (AERI)  
Agricultural Research, Education and Extension Organization (AREEO)  
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## **EDUCATION and ACADEMIC DEGREES**

**B.Sc.:** Agricultural Engineering – Agricultural Product Technology, Tehran University, Karaj, Iran, 22/09/1990.

**M.Sc.:** Agricultural Engineering – Food Science & Technology, Tarbiat Modarres University, Tehran, Iran, 8/02/1995.

**Certificate of Competency for Teaching at University:** Tarbiat Modarres University, Tehran, Iran, 8/02/1995.

**Ph.D.:** Packaging Engineering, Food Process & Engineering Department, Faculty of Engineering, University Putra Malaysia (UPM), Dec. 2009.

## **TRAINING INTERNATIONAL COURSES**

1. "Food Packaging", World Bank course at Agricultural Research, Education and Extension Organization (AREEO), Tehran, Iran, 09/01/1998 for a Week.
2. "Production in Greenhouse", Innovation Practical & Training Center (IPC), EDE, The Netherlands (Holland), 4 Sep. - 6 Oct. 2000.
3. Workshop on "Recent Developments in Postharvest Cares & Practices of Fresh Fruits and Vegetables", by Prof. G. DiRenzo, University of Basilicata/Agricultural Engineering Research Institute, Iran, Feb. 2013,
4. Workshop on "Recent Developments in Olive oil Extraction Plants with Reference to High Quality Olive Oil Production", by Prof. G. DiRenzo, University of Basilicata/Agricultural Engineering Research Institute, Iran, Feb. 2013.
5. Workshop on "How Can Industry, Government, and Research Institutes Effectively Collaborate on Food Research & Development?", by Nikoo Arasteh, Agricultural Engineering Research Institute, Iran, 2016.

## **CAREER SUMMARY**

1. Technical Expert at Cold Storage of Foods, Birjand, Iran, 1990- 1992.
2. Scientific Member at Agricultural Engineering Research Institute (AERI), Karaj, Iran, 1995-2005.

- 3- PhD Candidate at University Putra Malaysia, Serdang, Malaysia, 2005-2009.
- 4- Assistant Professor at Agricultural Engineering Research Institute (AERI), Karaj, Iran, 2009-2016.
- 5- Associate Professor at Agricultural Engineering Research Institute (AERI), Karaj, Iran, 2016-Present.

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## **HONORS**

1. Food Canning Syndicate Award by the First Food Industry Congress for Honor of Student, 08/03/1990.
2. Agricultural Research, Education, Extension Organization (AREEO) Cash Award by AREEO for Honor of Student, 22/12/1995.
3. Bronze Medal in "Pameran Reka Cipta, Penyelidikan Dan Inovasi" (PRPI) 2009 Exhibition for presenting research paper of thesis (Characterization and Preparation of Biocomposite from Kenaf Cellulose and Low-Density Polyethylene for Food Packaging Application), UPM, Malaysia.

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## **RESEARCH INTERESTS**

Food Packaging in general,  
Packaging materials,  
Packaging methods (especially MAP: Modified Atmosphere Packaging),  
Edible and non-edible films and coatings,  
Biocomposites and Biopolymers,  
Nanocomposites and Nanopolymers.

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## **SELECTED PUBLICATIONS:**

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## **FINAL REPORTS OF RESEARCH PROJECTS**

1. Modified Atmosphere Packaging (MAP) of Apple, Agricultural Research, Education and Extension Organization (AREEO), No.77/53, 1998. (Abstract in English, Details in Persian).
2. Determination of Important Factors in Walnut Packaging, AREEO, No. 77/654, 1999. (Abstract in English, Details in Persian).
3. Quality and Quantity Comparison of Varieties of Potato in order to Use in Food Processing, AREEO, No. 82/155, 2003. (Abstract in English, Details in Persian).
4. Theoretical Study of Various Methods of Grape Drying and Determination of Most Suitable Retail Package for Raisin, AREEO, No. 82/504, 2004. (Abstract in English, Details in Persian).
5. The effect of fertilizer on the physical and chemicals properties, and phytoestrogen content of commercial pomegranate cultivars in Yazd province,

AREEO, No. 83/1550, 2004. (Abstract in English, Details in Persian).

6. Evaluation courts of Iran in order to improve quality and marketing raisin in Takestan, AREEO, No. 42390, 2012. (Abstract in English, Details in Persian).

7. Feasibility Study of Producing of Wheat Straw/Polyethylene Biodegradable Composites, as a Packaging Food Material and Study its Various Features, AREEO, No. 42840, 2013 (Abstract in English, Details in Persian).

8. Study on the Possibility of Reducing or Elimination of SO<sub>2</sub> during Red Fakhri Grape Storage, AREEO, No. 43898, 2013 (Abstract in English, Details in Persian).

9. The effect of a chitosan-based nano-emulsion on extending the shelf life of apricot, AREEO, No. 44007, 2013. (Abstract in English, Details in Persian).

10. Studying the effect of chitosan-based nano-emulsion coating on extending the shelf life of apple var. Golab, AREEO, No. 44008, 2013. (Abstract in English, Details in Persian).

11. Production of snack by using wheat germ, AREEO, No. 45872, 2013. (Abstract in English, Details in Persian).

12. Investigation of the possibility of eliminating the natural flavor (color and smell) of wheat straw/LDPE biocomposite for packaging application, AREEO, No. 45874, 2014. (Abstract in English, Details in Persian).

13. Internal evaluation of accreditation model for agricultural engineering research institute, AREEO, No. 51787, 2017. (Abstract in English, Details in Persian).

14. Effect of modified atmosphere packaging and vacuum packaging on the quality and the control of storage pests of the Piarom date fruits, AREEO, No. 52061, 2017. (Abstract in English, Details in Persian).

15. Shelf life extension of *Salicornia bigelovii* plant via proper packaging methods, AREEO, No. 55564, 2018. (Abstract in English, Details in Persian).

16. Study of physicochemical properties of pomegranate fruit during cold storage of Mehrshahr food industries company, AREEO, No. 55984, 2019. (Abstract in English, Details in Persian).

17. Determining the effect of different packaging methods on the organoleptic and microbial quality of asparagus during shelf life, AREEO, No. 57248, 2019. (Abstract in English, Details in Persian).

18. Study of modified atmosphere packaging on walnut kernel during storage time, AREEO, No. 57353, 2019. (Abstract in English, Details in Persian).

19. Effect of polyethylene and methyl cellulose coatings containing thyme essential oil on the shelf life of greenhouse cucumber, AREEO, No. 58312, 2020.

(Abstract in English, Details in Persian).

20. Shelf life extension of fresh pistachio by modified atmosphere packaging (MAP), AREEO, No. 60522, 2021. (Abstract in English, Details in Persian).

21. The production of potato wastes Edible Biodegradable films and their physicochemical properties, AREEO, No. 62082, 2022. (Abstract in English, Details in Persian).

22. An investigation of the effect of packaging on quality of husking quinoa grains during storage time, AREEO, No. 63097, 2022. (Abstract in English, Details in Persian).

## **BOOKS**

1. Tajeddin, Behjat. 2002. "Modified Atmosphere Packaging (MAP) of Foods" Authors: B.Ooraikul & M.E.STILES; 1990; Alberta University, Canada, 401 pages. (Translated from English to Farsi)

2. Tajeddin, B. 2011. Principles of Food Quality Control. Iran Agricultural Science Press, 134 pages. (in Persian)

3. Tajeddin, Behjat. 2014. Cellulose-Based Polymers for Packaging Applications (Chapter 21), in "Lignocellulosic Polymer Composites", Vijay Kumar Thakur (Ed.). 477–498, Wiley, Scrivener Publishing LLC.

4. Tajeddin, B. 2014. Toxicology and Food Poisoning. Iran Agricultural Science Press, 217 pages. (in Persian)

5. Tajeddin, Behjat. 2015. Natural Nano-Based Polymers for Packaging Applications (Chapter 8), in "Eco-Friendly Polymer Nanocomposites: Chemistry and Applications", Vijay Kumar Thakur and Manju Kumar Thakur (Eds.), Pages 239-277, Springer.

6. Tajeddin, Behjat. 2017. Packaging Composite Materials from Renewable Resources (Chapter 19), in "Handbook of Composites from Renewable Materials- Volume 3: Physico-Chemical and Mechanical Characterization", Vijay Kumar Thakur, Manju Kumar Thakur, and Michael R. Kessler (Eds.), Pages 525- 561, Wiley, Scrivener Publishing.

7. Tajeddin Behjat, Ahmadi Bahareh, Sohrab Farahnaz, and Ahmadi Chenarbon Hossein. 2018. Polymers for Modified Atmosphere Packaging Applications (Chapter 14), in "Handbook of Food Bioengineering, Volume 9: Food Packaging and Preservation", Alexandru Mihai Grumezescu and Alina Maria Holban (Eds.), pages 457- 499, Elsevier, Academic Press (AP), 13 October 2017.

8. Tajeddin Behjat and Arabkhedri, Mina. 2020. Polymers and food packaging (Chapter 16), in "Polymer Science and Innovative Applications", Deepalekshmi Ponnamma, Marcelo Carignano, and Mariam AlMaadeed (Eds.), Pages 525- 543, Elsevier.

9. Tajeddin Behjat (Ed.). 2020. Some Iranian Agricultural Waste: Concept, Generations, Utilization, Reduction, and Management. 350 pages.

1. **Tajeddin, B.** 1996. Meat tempering using Microwave. *Research & Resconstruction (Scientific, research and educational quarterly of Jihad Sazandegi)*, 29, 92-93. (Abstract in English, Details in Persian)
2. **Tajeddin, B.** 2004. The effect of polymer films on walnut packaging. *Pajouhesh-Va-Sazandegi in Agronomy & Horticulture (Scientific and Research Quarterly of Agricultural Jihad)*, 17 (1), 2-8. (Abstract in English, Details in Persian)
3. **Tajeddin, B.** 2006. Investigation on the quality of raisins packaged using different materials. *Journal of Agricultural Engineering Research*, 6 (25), 45-64. (Abstract in English, Details in Persian)
4. **Tajeddin, B.**, Russly, A.R., Luqman, C.A., Nor Azowa, I., and Yus, A.Y. 2009. Thermal properties of low-density polyethylene-filled kenaf cellulose composites. *European Journal of Science Research*, 32 (2), 223-230.
5. **Tajeddin, B.**, Russly, A.R., Luqman, C.A. 2009. Mechanical and morphological properties of kenaf cellulose/ LDPE biocomposites. *American-Eurasian Journal Agricultural & Environmental Sciences*, 5 (6), 777-785.
6. **Behjat, T.**, Russly, A.R., Luqman, C.A., Yus, A.Y., and Nor Azowa, I. 2009. Effect of PEG on the biodegradability studies of kenaf cellulose-polyethylene composites. *International Food Research Journal*, 16, 243-247.
7. **Tajeddin, B.**, Abdul Rahman, R., and Chuah Abdulah, L. 2010. The effect of PEG on the characteristics of kenaf cellulose/LDPE biocomposites. *International Journal of Biological Macromolecules*, 47 (2), 292-297.
8. **Tajeddin, B.** and Abdulah, L.C. 2010. Thermal properties of HDPE-kenaf cellulose composites. *Polymers & Polymer Composites*, 18 (5), 195- 199.
9. Asgari, P., Moradi, O., and **Tajeddin, B.** 2014. The effect of nanocomposite packaging carbon nanotube base on organoleptic and fungal growth of Mazafati brand dates. *International Nano Letters*, 4, 98, Springer.
10. **Tajeddin, B.**, Rezaei, M., and Mohammadi Sani, A. 2015. The Effect of different compatibilizing agents on thermal properties of wheat straw/low density polyethylene biocomposites. *Lignocellulose*, 4 (2), 79-87.
11. **Tajeddin, B.**, and Ramedani, N. 2015. Thermal properties and X-Ray diffraction (XRD) results for carboxymethyl cellulose /polyvinyl alcohol /clay nanocomposite packaging films. *Jacobs Journal of Agriculture*, 1(1), 1-6.
12. **Tajeddin, B.** 2015. The comparison of MAPE and PEG effects on the mechanical characteristics of wheat straw/LDPE biocomposites for packaging application. *Polymers & Polymer Composites*, 23 (9), 589-594.

13. Haji Bagher Naeeni, M., **Tajeddin, B.**, Asadi, G.H., and Ghiasi Tarzi, B. 2016. The effect of MAPE and PEG compatibilizer on the physical and mechanical properties of wheat straw- low density polyethylene biocomposite. Iranian Food Science and Technology Research Journal, 12 (1), 98- 108. (Abstract in English, Details in Persian)
14. **Tajeddin, B.**, and Ansari, H. 2016. Thermal and colorimetry properties of bleached wheat straw/LDPE biocomposites. Iranian Journal of Wood and Paper Industries, 7 (2), 283- 295. (Abstract in English, Details in Persian)
15. **Tajeddin, B.**, and Ramedani, N. 2016. Preparation and characterization (mechanical and water absorption properties) of CMC/PVA/clay nanocomposite films. Iranian Journal of Chemistry and Chemical Engineering, 35 (3), 9-15.
16. Mohamadpour, I., Askari Seyahooei, M., **Tajeddin, B.**, Koochpayma, F., and Bagheri, A. 2018. Date package and storage conditions play a key role in controlling *Plodia interpunctella* and *Oryzaephilus surinamensis* and preserving date quality. Journal of Crop Protection, 7 (1), 13-22.
17. **Tajeddin, B.**, Ramedani, N., and Mirzaei, H. 2019. Preparation and characterization of a bionanopolymer film for walnut packaging. Polyolefins Journal (Iran Polymer and Petrochemical Institute), 6 (2), 159- 167.
18. **Tajeddin, B.**, and Behmadi, H. 2019. Respiration rate and some physicochemical characteristics of *Salicornia bigelovii* as a leafy green vegetable. Journal of Food Biosciences and Techology, 9 (2), 21-28.
19. Vahedikia, N., Garavand, F., **Tajeddin, B.**, Cacciotti, I., Jafari, S.M., Omidi, T., and Zahedi, Z. 2019. Biodegradable zein film composites reinforced with chitosan nanoparticles and cinnamon essential oil: physical, mechanical, structural and antimicrobial attributes. Colloids and Surfaces B: Biointerface, 177, 25-32.
20. Khaled MohiAldin, Mahmoud Omid, Ali Rajabipour, **Behjat Tajeddin**, Mahmoud Soltani. 2019. Quality and shelf-life prediction of cauliflower under modified atmosphere packaging by using artificial neural networks and image processing. Computers and Electronics in Agriculture, 163, 104861, 1-11.
21. **Tajeddin, B.**, Azadshahraki, F., Rafiee Darsangi, Z. 2020. The Effect of modified atmosphere packaging on the shelf-life of greenhouse-grown tomato. Journal of Food Biosciences and Technology, 10 (2), 75-90.
22. **Tajeddin, B.**, Afsaneh Mohammadshafii, Maryam Hashemi, and Homa Behmadi. 2020. The effect of Modified Atmosphere Packaging (MAP) on the postharvest shelf life of *Salicornia bigelovii*. International Journal of Postharvest Technology and Innovation, 7 (4), 257-270.
23. **Tajeddin, B.**, and Famil Momen, R. 2020. The effect of wheat straw bleaching on some mechanical properties of wheat straw/LDPE biocomposites. Journal of Food and Bioprocess Engineering, 3 (1), 23-28.
- 24- Fereshteh Salajegheh, and **Behjat Tajeddin**. 2020. The effect of modified

atmosphere packaging and packaging material on walnut kernel shelf-life. *Journal of Research and Innovation in Food Science and Technology*, 8 (4), 357-368.

25. Fereshteh Salajegheh, **Behjat Tajeddin**, Bahman Panahi, and Hadi Karimi. 2020. Effect of edible coatings based on zein and chitosan and the use of Roman aniseed oil on the microbial activity of Mazafati dates. *Journal of Food and Bioprocess Engineering*, 3 (2), 178-184.

26. Ebadi Zahra, Ghaisari Hamidreza, **Tajeddin Behjat**, and Shekarforosh Shahram. 2021. Production and evaluation of the chemical and mechanical properties of nanocellulose and nanowood starch based biodegradable films potential candidates for moisture absorbers for food packaging. *Food Science & Nutrition*, 9 (4), 2227-2233.

27. Sedigheh Ganjizadeh Zavareh, Majid Javanmard Dakheli, and **Behjat Tajeddin**. 2021. Optimization of biodegradable paper cup packaging coated with whey protein isolate and rice bran wax as potential popcorn package. *Food Science & Nutrition*, 9 (12), 6762-6775.

28. Ebadi Zahra, Ghaisari Hamidreza, **Tajeddin Behjat**, and Shekarforosh Shahram. 2022. Evaluation of the properties and antibacterial activity of microchitosan film impregnated with Shirazi thyme (*Zataria multiflora*) and garlic (*Allium sativum*) essential oils. *Iranian Journal of Veterinary Research*, 23 (1), 53-60.

29. **Tajeddin Behjat** and Shekarardekani Ahmad. 2022. The effect of packaging and storage time on quality of clustered fresh pistachio. *Journal of Food Science*, 87 (7), 2943-2952.

30. Hassan Yousefnia Pasha, Seyed Saeid Mohtasebi, **Behjat Tajeddin**, Masoumeh Taherimehr, Reza Tabatabaekolour, Mahmoud Soltani Firouz, Azizeh Javadi. 2023. The effect of a new bionanocomposite packaging film on postharvest quality of strawberry at modified atmosphere condition. *Food and Bioprocess Technology*, Published online: 12 January 2023, DOI: 10.1007/s11947-022-02968-0.

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**THESES and  
DISSERTATIONS  
of STUDENTS**

1. Supervisor for “Providing low-cost biocomposites materials for food packaging”, M. Sc. Thesis by Mana Rezaei, Islamic Azad University, Quchan Branch, Iran, 19/02/2011.

2. Supervisor for “Investigation of different bleaching methods of wheat straw-LDPE composite in order to apply in food packaging”, M. Sc. Thesis by Hadi Ansari, Tehran University, Karaj, Iran, 15/09/2012.

3. Supervisor for “Investigation physical, chemical and cold storage properties local variety of apples”, M.Sc. Thesis by Maryam Pirmoradi, Islamic Azad University, Karaj Branch, Iran, 23/10/2012.

4. Adviser for “The carbon nanotube composite effect on packaging of mazafati

date fruit with Ag/ZnO nano particles”, M.Sc. Thesis by Parinaz Asgari, Islamic Azad University, Shahre Qods Branch, Iran, 10/06/2013.

5. Supervisor for “A study on the effect of wheat straw particle size on the properties of wheat straw/LDPE composites in packaging industry”, M.Sc. Thesis by Marjan HajBagher Naeeni, Islamic Azad University, Science and Research Branch, Tehran, Iran, 14/09/2013.

6. Adviser for “Preparation of nanocomposites based on cellulose packaging walnuts”, M.Sc. Thesis by Najmeh Ramedani, Islamic Azad University, Damghan Branch, Iran, 05/02/2014.

7. Supervisor for “The effect of chitosan-based nanoemulsion coating on the quality properties of apricot”, M.Sc. Thesis by Fatemeh Shafaei, Islamic Azad University, Science and Research Branch, Yazd, Iran, 05/07/2014.

8. Supervisor for “The effect of adding chitosan nanoparticles and cinnamon essential oil (*Cinnamom zeylanicum*) on mechanical and antimicrobial and physical properties of films based on zein”, M.Sc. Thesis by Nooshin Vahedikia, Khazar Institute of Higher Education (Nonprofit-Nongovernmental), Iran, 09/10/2014.

9. Supervisor for “Effect of modified atmosphere packaging in polyethylene and silicon nano polymer films on some physicochemical properties of fresh tomato”, M.Sc. Thesis by Bahareh Ahmadi, Islamic Azad University, Varamin-Pishva Branch, Iran, 14/02/2016.

10. Supervisor for “Preparation and characterization of apple chips (with ultrasound pre-treatment) and vinegar from three Iranian apple varieties”, M.Sc. Thesis by Kolsoum JahanMiehan, Islamic Azad University, Science and Research Branch, Sanzevar, Iran, 14/03/2016.

11. Advisor for “The effect of temperature and packaging conditions on the quantitative and qualitative changes of walnut kernels”, M.Sc. Thesis by Azam Shojaee, Hormozgan University, Bandar Abbas, Iran, 27/02/2016.

12. Advisor for “The effects of packaging and gas compositions on greenhouse cucumber (*Cucumis sativa* L.) shelf life”, M.Sc. Thesis by Gita Hosseini, Islamic Azad University, Science and Research Branch, Tehran, Iran, 20/09/2017.

13. Advisor for “An investigation on the effect of modified atmosphere packaging (MAP) on shelf-life of Cauliflower”, M.Sc. Thesis by Khaled Mohi Alden, Tehran University, Faculty of Agricultural Engineering and Technology, Karaj, Iran, 21/01/2018.

14. Supervisor for “Combined effect of nano chitosan and black cumin essential oil to extend shelf life in raw chicken meat fillets packaged in MAP condition”, Doctor of Veterinary Medicine (DVM) Thesis by Vahid Amjad, Tehran University, Faculty of Veterinary Medicine, Tehran, Iran, 28/08/2018.

15. External examiner for “Modeling and optimization of physical, chemical, microbial properties of freshly and sliced white button mushroom (*Agaricus*

*bisporus*) packed in modified atmosphere and blow device during the shelflife using combined design methodology”, Ph.D. Proposal by Parisa Mostashari, Islamic Azad University, Pharmaceutical Sciences Branch, Tehran, Iran, 07/05/2019.

16. External examiner for “Optimizing the physical and mechanical properties of biodegradable nanocomposite film to increase the shelf life of strawberries using modified atmosphere packaging”, Ph.D. Proposal by Hassan Yousefnia Pasha, Tehran University, Faculty of Agricultural Engineering and Technology, Karaj, Iran, 15/06/2019.

17. External examiner for “Development of an intelligent system for the grading of bell peppers based on deep learning and the storage of unripe products with a controlled atmosphere”, Ph.D. Proposal by Khaled Mohi Alden, Tehran University, Faculty of Agricultural Engineering and Technology, Karaj, Iran, 15/02/2020.

18. External examiner for “Investigating the effect of cold plasma technology on extending the shelf life and quality properties of mandarin fruit”, M.Sc. Thesis by Niloufar Khosravifard, Tehran University, Faculty of Agricultural Engineering and Technology, Karaj, Iran, 28/06/2020.

19. Advisor for “The effects of paper packaging coated with whey protein isolate and Rice Bran wax on popcorn physicochemical and sensory properties”, M.Sc. Thesis by Sedigheh Ganjizadeh Zavareh, Islamic Azad University, Pharmaceutical Sciences Branch, Tehran, Iran, 20/10/2020.

20. External examiner for “Effect of modified atmosphere packaging in polyethylene and silicon nano polymer films on some physicochemical properties of fresh tomato”, Ph.D. Dissertation by Seyedeh Aida Zolelmeini, Islamic Azad University, Varamin-Pishva Branch, Iran, 04/11/2020.

21. Advisor for “Investigating the effect of modified atmosphere packaging (MAP) on egg shelf life”, M.Sc. Thesis by Kamran Hajaj, Tehran University, Faculty of Agricultural Engineering and Technology, Karaj, Iran, 02/12/2020.

22. Supervisor for “Effect of active polyethylene film containing chitosan and carvacrol on post-harvest quality of pomegranate arils cv. Malas Saveh”, Ph.D. Dissertation by Hossein Araghi, Hormozgan University, Bandar Abbas, Iran, 20/02/2021.

23. Advisor for “Preparation and investigation of moisture absorbent-anti bacterial pad with biodegradable properties for chicken meat packaging”, Ph.D. Dissertation by Zahra Ebadi, School of Veterinary Medicine, Shiraz University, Iran, 11/04/2021.

24. External examiner for “Investigation of quality and shelflife of mushroom by implementing a combined ultrasound-modified atmosphere packaging technique”, M.Sc. Thesis by Kiana Vazirian Jafari, Tehran University, Faculty of Agricultural Engineering and Technology, Karaj, Iran, 26/09/2021.

25. External examiner for “Construction of biodegradable nanocomposite film and investigation its effects on the shelf life of strawberry fruit using modified atmosphere packaging”, Ph.D. Dissertation by Hassan Yousefnia Pasha, Tehran University, Faculty of Agricultural Engineering and Technology, Karaj, Iran, 14/11/2021.

26. External examiner for “Development of an intelligent system for the grading of bell peppers based on deep learning and the storage of unripe products with a controlled atmosphere”, Ph.D. Dissertation by Khaled Mohi Alden, Tehran University, Faculty of Agricultural Engineering and Technology, Karaj, Iran, 19/11/2022.

27. Advisor for “The effects of paper packaging coated with whey protein isolate and Carnuba wax on popcorn physicochemical and sensory properties”, M.Sc. Thesis by Anahita Maroufi, Islamic Azad University, Pharmaceutical Sciences Branch, Tehran, Iran, 22/01/2023.

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**ADDITIONAL  
INFORMATION**

1. Coordinator for Publication Committee of the Iranian Agricultural Engineering Research Institute (IAERI) and Member of the Journal of IAERI, 1996- 2001.

2. Editorial Board of “Food Engineering Research” Journal, Iran, 2022 till now.

3. Editorial Board of “Journal of Innovation in Food Science and Technology”, Iran, 2021 till now.

4. Scientific secretary of the first agricultural engineering congress focusing on “water productivity dimensions in different agricultural sectors”, 14-15 Feb. 2023.

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