

Research Interests

- 1- Food Chemistry
- 2- Oil & Fat Technology
- 3- Food Technology
- 4- Fish Technology
- 5- Food Biochemistry
- 6- Food Formulation

Education

- 1- BSc/BA : Food Science & Technology , Shahid Beheshti University , Iran, 1985
- 2- MS : Food Technology , Tarbiat Modares University , Iran, 1991
- 3- PhD : Food Technology, Moscow State University of Food Technology, Russia, 1997

Research Experience

- 1- Extraction of Red Color from Red Beets and its Application in Food Industry
- 2- Evaluation of optimization and Quality Control of Bread and Flour in Mashhad
- 3- Conclusion plan of Scientific and Industrial Studies in Agricultural Progress of Azarбайдgan
- 4- The Effective Factors in Wastage and Staling of Iranian Bread
- 5- Technology of Manufacturing of Margarine in Iran
- 6- Technology of Date Powder Production
- 7- The Compositions of Iranian Fishes

Teaching Experience

- 1- Food Chemistry 1 and 2, undergraduate
- 2- General Chemistry, undergraduate
- 3- Organic Chemistry, undergraduate
- 4- Biochemistry, undergraduate
- 5- Food Analysis, undergraduate
- 6- Food Hygiene, undergraduate
- 7- Food Chemistry Advanced, graduate
- 8- Oil and Fat Technology Advanced, graduate
- 9- Food Technology, Postgraduate
- 10- Food Formulation, Postgraduate
- 11- Food Biochemistry, Postgraduate

Awards

- 1- Distinguished teacher in Univ. of Emam Hossien , 1990
- 2- M.Sc. thesis given distinguished award in Tarbiat Modarres Univ, 1991
- 3- Distinguished Ph.D. student in Ministry of Science, Research and Technology , 1999
- 4- Distinguished researcher in Tarbiat Modarres Univ. for higher research score among Associate Professors , 2004
- 5- Distinguished academic staff in Tarbiat Modarres Univ, 2005
- 6- Distinguished researcher in Tarbiat Modarres Univ. for higher research score among university's researchers, 2005
- 7- Distinguished researcher in Tarbiat Modarres Univ. for published paper in Journal Citation Report (JCR) , 2005

Books

- 1- Sahari M. A , Chemistry of Browning Reaction in Food, Andishmand, Iran
- 2- Anti-nutrient Components Associated with Foods, Andishmand
- 3- Chemistry of Colorants in Foods, Andishmand
- 4- A Collection of Terms; the Academy of Persian Language and Literature; Terminology Department; Vol. 4, 5 & 6", Terminology Department

National Journals

- 1- Sahari, M. A 1999, 'Phitic acid and its problem in bakery industry', Scientific and Industrial Journal, No. 5, pp. 3 –5
- 2- Sahari, M. A 2000, 'Role of fruit and juice in prevention of diseases', Jour. of Food, No. 1, pp. 23-27
- 3- Sahari, M. A. and Sarraf-pour, R 2001, 'Survey of feasibility of food industries wastewater reuse, Scientific', Research Journal of Daneshvar, Shahed University, ., No. 31, pp. 115-120
- 4- Akbarian M, A., Sahari, M. A. and Hamedi, M 2003, 'The effect of variety on extraction yield and quality of sunflower head pectin', Agricultural Science Journal. Azad University, , No. 4, pp. 71-78
- 5- Abdi, V. R., Ahmadi, M. and Sahari, M. A. 2002, 'Evaluation of the effects of different concentration of whey on the semivoluminations bread (Barbari)', Journal of Agriculture and Rural Development. Tehran University, Vol. 3, No. 1, pp. 1-9
- 6- Rezaei, M., Sahari, M. A., Moini, S., Safari, M. and Ghafari, F 2003, 'Comparative study on lipid quality of Anchovy Kilka (Clupeonella engrauliformis) under temporary and chilled tow transport and storage methods', Iranian Journal of Fisheries Sciences, No. 3, pp. 97-108
- 7- Souti, M., Sahari, M. A., and Emam-DJomeh, Z 2003, 'Evaluation of the process affecting conditions of dehydration rate in peach slices', Iranian Jour. Agric. Sci. Tehran University, Vol. 34, No. 2, pp. 273-282

- 8- Souti, M., Sahari, M. A., and Emam-DJomeh, Z 2003, 'Improving the dehydration of dried peach by applying osmotic method', Iranian Jour. Agric. Sci. Tehran University, Vol. 34, No. 2, pp. 283-292
- 9- Rezaei, M., Sahari, M. A., Moini, S., Safari, M., Rezaiean, M. and Ghafari, F 2003, 'Study on some of qualitative characteristics of lipid in Anchovy Kilka (*Clupeonella engrauliformis*) during frozen storage', Iranian Jour. of Marine Sciences. Tarbiat Modarres University, Vol. 4, pp. 39-48
- 10-Farbood, F., Seiedin A., S. M. and Sahari, M. A. 2002, 'Evaluation of mechanically damaged starch in some wheat flour mills', Journal of Agriculture and Rural Development. Tehran University, ., Vol. 4, No. 1, pp. 1-13
- 11-Ataie, D., Sahari, M. A. and Hamedi, M 2003, 'Study on some physico-chemical characteristics of tea seed oil', Journal of Agriculture and Natural Resources. Isfahan University of Technology., No. 3, pp. 173-183
- 12-Esmail-Zade K. R., Sahari M. A. and Hamidi E. Z 2004, 'Comparative Study on Nutrient Composition of Roach (*Rutilus frisii* Kutum), and Grass Crap (*Ctenopharyngodon idella*) and Their Marinade Qualities', Iranian Journal of Fisheries Sciences, No. 4, pp. 13-28
- 13-Amir-Kaveii, Sh., Fatemi, H. and Sahari, M. A. 2004, 'Study on production ordinary and low-calorie mayonnaises', Journal of Agriculture and Natural Resources. Isfahan University of Technology, No. 3, pp. 181-191
- 14-Ahmadi Ghavlighi, H., Sahari, M. A., Azizi M. H. and Rashmeh-Karim, K 2004, 'Protein content of important wheat varieties in Iran and their technological properties', Iranian Journal of Food Science and Technology, Vol. 2, pp. 1-7
- 15-Miri Ghalenoe, M., Barzegar, M, and Sahari, M. A. 2003, 'Optimization of invert syrup production by acidic method', Journal of Agriculture and Rural Development. Tehran University, Vol. 5, No. 1, pp. 55-60
- 16-Maherani, B., Barzegar, M., Sahari, M. A. and Dehghani, H 2005, 'Optimization of extraction condition of Iranian flaxseed gum using the response surface method', Journal of Agriculture and Natural Resources. Isfahan University of Technology, Vol. 8, No. 4, pp. 145-156
- 17-Fattahifar, E., Sahari, M. A., Barzegar M. and Hosseini, S. K 2004, 'Application of tea seed oil in margarine production', Iranian Journal of Food Science and Technology., Vol. 3, pp. 21-30
- 18-Aghagholizadeh, R., Azizi, M. H., and Sahari, M. A. 2004, 'Improving the fermentation condition of Lavash bread', Iranian Journal of Food Science and Technology, Vol. 3, pp. 1-10
- 19-Hassan-Nejad, M. R., Karim, G. and Sahari, M. A. 2005, 'Study of production of ordinary a low-calorie fruit yoghurt', Agricultural Science Journal. Azad University, Vol. 11, No. 2, pp. 247-259
- 20-Javadian, R., Rezaei, M., Sahari, M. A. and Hosseini, S. V 2003, 'Effect of ice storage on lipid changes of Silver Crap . Hypophthalmichthys molitrix)', Iranian Jour. of Marine Sciences. Tarbiat Modarres University, Vol. 4, pp. 19-26
- 21-Hosseini, S. V., Rezaei, M., Sahari, M. A. and Hosseini, H 2004, 'The effect of storage in ice on lipid quality and sensory evaluation of Golden Mullet . *Liza aurata*)', Iranian Jour. of Marine Sciences, Tarbiat Modarres University, 1-2, Vol. 3, No. 1, pp. 31-40
- 22-Hosseini, S. V., Rezaei, M., Sahari, M. A. and Hosseini, H 2005, ' Lipid Quality Changes of Kutum (*Rutilus frisii kutum*) During Ice Storage', Iranian Journal of Food Science and Technology, Tarbiat Modarres University, , No. 2, pp. 39-49
- 23-Jamshidian, M., Sahari, M. A. and Barzegar, M 2006, 'Study on Separation of Milk Fat Ingredient by Fractional Crystallization Method', Journal of Agriculture and Natural Resources. Isfahan University of Technology, Vol. 10, No. 3, pp. 201-209
- 24-Rezaei, M., Sahari, M. A. and Moeini S 2006, 'Quality Assessment of Lipid in Anchovy Kilka, (*Clupeonella engrauliformis*), During Frozen Storage at Different Temperature', Journal of Agriculture and Natural Resources. Isfahan University of Technology, Vol. 10, No. 4, pp. 435-445
- 25-Miri Ghalenoe, M., Barzegar, M, and Sahari, M. A. 2006, 'Effect of invert syrups produced by different acids on the quality of biscuit', Iranian Journal of Agricultural Science. Tehran University, 37, Vol. 37, pp. 217-222
- 26-Mir-Ahmadi, F., Fatemi, H. and Sahari, M. A. 2006, 'Effect of Green Tea Extract on the Inhibition of Sunflower Oil Oxidation', Iranian Journal of Food Science and Technology, Tarbiat Modarres University, Vol. 4, pp. 61-70
- 27-Abdi, V. R., Sahari, M. A. and Ahmadi, M 2003, 'Evaluation of the effects of different concentration of whey on the Baguette bread', Jour. of Agricultural Engineering Research, Iranian Agricultural Engineering Research Institute (IAERI), , Vol. 3, No. 13, pp. 15-26
- 28-Boostani F, M., Sahari, M. A. and Hamidi Esfehiani, Z. 2002, 'Effect of low temperature on the ascorbic acid (vit. C) content and quality characteristics in frozen strawberry', Jour. of Agricultural Engineering Research, Iranian Agricultural Engineering Research Institute(IAERI), Vol. 3, No. 12, pp. 17-30

- 29-Radfar, R., Fatemi, H. and Sahari, M. A. 2003. 'An investigation on the proper roasting condition for prevention of hazelnut and peanut oil oxidation', Iranian Jour. Agric. Sci. Tehran University, Vol. 34, No. 1, pp. 199-205
- 30-Baniasadi, A., Azizi, M. H., and Sahari, M. A. 2005. 'Determination of suitable storage time for some kind of wheat for improving baking quality', Iranian Journal of Food Science and Technology, Tarbiat Modares University, Vol. 3, pp. 9-19
- 31-Ojagh, S. M., Sahari, M. A., and Rezaei, 2004. M., 'Applicability of β -carotene and green tea polyphenols as two natural antioxidants in preservation of fresh common kilka (*Clupeonella cultriventris caspia*) with ice', Iranian Journal of Marine Sciences, Tarbiat Modares University, Vol. 1-2, pp. 1-10
- 32-Zaringhalami, S., Sahari, M. A., Hamidi-Esfehani, Z. and Tarbiat Modares University, 2006. 'Partial Replacement of Nitrite by Annatto as a Color Additive in Sausage', Patent No 34291, Tehran- Iran, pp.
- 33-Hassan-zadeh, A., Sahari, M. A., and Barzegar, M, 2006. 'Physico-chemical characteristics of flaxseed oil and its oxidation in frozen condition', Iranian Journal of Food Science and Technology, Tarbiat Modares University, Vol. 3, No. 1, pp. 12-20
- 34-Haghpour, H., Sahari, M. A., Azizi M. H., and Pirayeshfar, B, 2007. 'The effect of leavening agents and fermentation time on decreasing of phytic acid of loaf bread', Iranian Journal of Food Science and Technology, Tarbiat Modares University, Vol. 4, No. 1, pp. 28-35
- 35-Rezaei, M., Javadian, R., Sahari, M. A., and Hosseini, S. V, 2008. 'Sensory evaluation and lipid quality of Grass Carp (*Ctenopharyngodon idella*) stored in ice', Iranian Journal of Natural Resources. Tehran University, Vol. 60, No. 2, pp. 545-553
- 36-Berenji Ardestani, S., Azizi, M. H., and Sahari, M. A. '2008. The effect of fortification with iron, folic acid, zinc and calcium on rheology and chemical properties of setareh wheat flour', Iranian Journal of Food Science and Technology, Tarbiat Modares University, Vol. 4, No. 4, pp. 33-43
- 37-Ahmadnia, A., and Sahari, M. A. 2008. 'Date powder using for produce chocolate toffee', Iranian Journal of Food Science and Technology, Tarbiat Modares University, Vol. 5, No. 3, pp. 1-8
- 38-Berenji Ardestani, S., Azizi, M. H., and Sahari, M. A. 2008. 'Effect of wheat flour fortification with iron, folic acid, zinc and calcium on chemical, organoleptic and shelf life properties of Barbari bread', Journal of Agricultural Science and Natural Resources, Gorgan University of Agriculture and Natural Resources, Vol. 15, No. 1, pp.
- 39-Farzanmehr, H., Abbasi, S., and Sahari, M. A. 2008. Effects of sugar replacers on physicochemical, rheological and sensory properties of milk chocolate. Iranian Journal of Nutrition Science & Food Technology, Shahid Beheshti University, 3(3): 65-82.
- 40-Shahsavari, N., Barzegar, M., Sahari, M. A., and Naghdibadi, H. 2008. An investigation on the antioxidant activity of essential oil of *Zataria multiflora* Boiss. in soy bean oil. Journal of Medicinal Plant, Institute of Medicinal Plants (ACECR), 28: 56-68.
- 41-Zaringhalami, S., Sahari, M. A., Barzegar, M., Hamidi-Esfehani, Z. 2009. Preparation of cocoa butter replacer and chocolate from esterified tea seed oil, Iranian Journal of Food Science and Technology, Tarbiat Modares University,
- 42-Zakipour Rahimabadi, E., Elyasi, A., Sahari, M. A., Zare, P. 2009. Effect of frying on proximate and fatty acid composition of fish fingers made from mince and surimi of common carp (*Cyprinus carpio*), Iranian Journal of Food Science and Technology, Tarbiat Modares University,

International Journals

- 1- Livinskaya, S. A., Sahari, M. A. and Tirsin, U. A. 1998, 'Extraction of oil and its physico-chemical analysis', Jour. of Food Technology, No. 2, pp. 33-36
- 2- Livinskaya, S. A., Valoshina, T.V., Sahari, M. A. and Tirsin, U. A. 1996, 'Application of oil in bread production', Jour. of Food Technology, No. 2, pp. 37-40
- 3- Livinskaya, S. A., Sahari, M. A. and Tirsin, U. A. 1997, 'Formulation and production of new margarine', Jour of Food Technology, No. 1-2, pp. 41-45
- 4- Livinskaya, S. A., Sahari, M. A. and Tirsin, U. A. 1998, 'Formulation of New Margarine', Patent No 2111673, Moscow- Russia, pp.
- 5- Sahari, M. A., Akbarian M., A. and Hamedi M 2004, 'Effect of low temperature on the ascorbic acid content and quality characteristics in frozen strawberry', Jour. of Food Chemistry, Elsevier (ISI, No. 86, pp. 357-363
- 6- Sahari, M. A., Ataii, D. and Hamedi, M 2003, 'Characteristics of tea seed oil in comparison with sunflower and olive oils and its effect as a natural antioxidant, ', Journal of American Oil Chemists, Society. AOCS Press (ISI) , Vol. 81, pp. 585-588

- 7- Goli, S. A. H., Barzegar, M. and Sahari, M. A. 2004, 'Extraction of phenolic compounds from pistachio green skin (hull) and its antioxidant effect on soybean oil', Jour. of Food Chemistry, Elsevier (ISI, Vol. 92, pp. 521-525
- 8- Sahari, M. A., Ahmadi Ghavlighi, H. and Azizi M. H 2005, 'Classification of protein content and technological properties of 18 wheat varieties grown in Iran', International Journal of Food Science and Technology, Elsevier . ISI, Vol. 41, pp. 6-11
- 9- Fattahifar, E., Sahari, M. A. and Barzegar M 2006, 'Interesterification of Tea Seed Oil and Its Application in Margarine Production', Journal of American Oil Chemists, Society. AOCS Press (ISI)., Vol. 83, pp. 841-845
- 10-Yasoubi, P., Barzegar, M., Sahari, M. A. and Azizi, M. H , 2007. 'Total Phenolic Contents and Antioxidant Activity of Pomegranate (Punica granatum L.) Peel Extracts', Journal of Agricultural Science and Technology (JAST, ISI), Tarbiat Modarres University, Vol. 2, pp. 39-49
- 11-Sahari, M. A., Akbarian M., A. and Hamed M , 2003. 'Effect of variety and acid washing method on extraction yield and quality of sunflower head pectin', Food Chemistry, Elsevier (ISI)., Vol. 83, No. 1, pp. 43-47
- 12-Jamshidian, M., Sahari, M. A. and Barzegar, M , 2007. 'Modified milk fat as a food ingredient', Journal of Food Science and Technology, India-University of Mysore, (ISI, Vol. 44, No. 3, pp. 338-341
- 13-Sahari, M. A., Souti, M., and Emam-DJomeh, Z , 2006. 'Dehydration of peach by osmotic method', Journal of Food Technology, MedWell Press , Vol. 4, No. 3, pp. 189-193
- 14-Maherani, B., Barzegar, M., and Sahari, M. A , 2007. 'Study on the extraction conditions and physico-chemical properties of Iranian flaxseed gum', Journal of Food Science and Technology, India- University of Mysore, (ISI, Vol. 44, No. 3, pp. 250-254
- 15-Rezaei, M., Jafari, H., Sahari, M. A., Hosseini, H., Montazeri, N., Parviz, M. and Nazerinia, A , 2007. 'Relation of biogenic amines and bacterial changes in ice-stored Southern Caspian kutum (Rutilus frisii kutum', Journal of Food Biochemistry, (ISI, Vol. 33, pp. 541-550
- 16-Ojagh, S. M., Sahari, M. A., Rezaei, M., and Hosseini, S. V , 2008. 'Applicability of β -carotene and green tea polyphenols as two natural antioxidants in preservation of fresh common kilka (Clupeonella cultriventris caspia) with ice', Journal of Applied Ichthyology, (ISI, pp.
- 17-Fazel, M., Sahari, M. A., and Barzegar, M , 2008. 'Determination of main tea seed oil antioxidants and its effect on common kilka oil', International Food Research Journal, Vol. 15, No. 2, pp. 209-217
- 18-Rajaei, A., Barzegar, M., and Sahari, M. A. 2008. 'Comparison of antioxidative effect of tea and sesame seed oils extracted by different methods', Journal of Agricultural Science and Technology (JAST), (ISI), Tarbiat Modares University, Vol. 10, pp. 345-350
- 19-Sahari, M. A., Barzegar, M., and Radfar, R , 2007. 'Effect of varieties on the composition of dates (Phoenix dactylifera L', Food Science and Technology International, (ISI, Vol. 13, No. 4, pp. 269-275
- 20-Zarringhalami, S., Sahari, M. A., and Sattari, M , 2008. 'Antibacterial and preservative activities of commercial annatto in chemical defined medium and sausage', Journal of Green Farming, Vol. 1, No. 9, pp. 18-21
- 21-Sahari, M. A., Hamidi-Esfehani, Z., and Samadlui. H , 2008. 'Optimization of vacuum drying characteristics of date powder', Drying Technology, (ISI, Vol. 26, pp. 793-797
- 22-Nazemroaya, S. M., Sahari, M. A., and Rezaei, M , 2007. 'Effect of frozen storage on fatty acid composition and changes in lipid content of Scomberomorus commersons and Carcharhinus dussumier', Journal of Applied Ichthyology, (ISI, 25: 91-95.
- 23-Hassan-zadeh, A., Sahari, M. A., and Barzegar, M , 2008. 'Optimization of the ω -3 extraction as a functional food from flaxseed', International Journal of Food Science and Nutrition, (ISI, Vol. 59, No. 6, pp. 526-534
- 24-Ahmadnia, A., Sahari, M. A., Barzegar, M., Seyfabadi, S. J. and Abdollahi, M.2008 . 'Vitamins contents of some commercially important fish species from South Caspian Sea', American-Eurasian Journal of Sustainable Agriculture, pp.
- 25-Pirestani, S., Sahari M. A., Barzegar, M. and Azizi, M. H , 2008. 'Amino acid composition of some commercially important fish species from the South Caspian Sea ', Journal of Green Farming, Vol. 1, No. 10-11, pp. 94-96
- 26-Zarringhalami, S., Sahari, M. A., and Hamidi-Esfehani, Z , 2008. 'Partial replacement of nitrite by annatto as a color additive in sausage', Journal of Meat Science, (ISI, Vol. 81, pp. 281-284
- 27-Zolfaghari, M., Sahari, M. A., Barzegar, M. and Samadloi, H , 2008. 'Physico-chemical and enzymatic properties of five kiwifruit cultivars during cold storage', Food and Bioprocess Technology, (ISI, pp.
- 28-Shahsavari, N., Barzegar, M., Sahari, M. A. and Naghdibadi, H ,2008. 'Antioxidant activity and chemical characteristics of essential oil of Bunium persicum', Plant Food and Human Nutrition, (ISI), 63: 183-188..
- 29-Pirestani, S., Sahari M. A., Barzegar, M. and Seyfabadi, S.J , 2009. 'Chemical composition and mineral of some commercially important fish species from the South Caspian Sea', International Food Research Journal, 16: 39-44..

- 30-Fazel, M., Sahari, M. A., and Barzegar, M., 2008. 'Comparison of tea and sesame oils as two natural antioxidants in fish oil model system by radical scavenging activity', *International Journal of Food Science and Nutrition*, (ISI)
- 31-Pirestani, S., Sahari M. A., Barzegar, M. and Nikoopour, H. (2009). Fatty acid profile, lipid and cholesterol content of some commercially important fish species from the South Caspian Sea, *Journal of Food Biochemistry* (ISI,)
- 32-Zarringhalami, S., Sahari, M. A., Barzegar, M., Hamidi-Esfehani, Z. 2009. Changes in oil content, chemical properties, fatty acids composition and triacylglycerol species of tea seed during maturity period, *Journal of Food Biochemistry* (ISI,)
- 33-Nazemroaya, S. M., Sahari, M. A., and Rezaei, M. (2009). Fatty acid and biochemical changes in mackerel (*Scomberomorus commersoni*) and shark (*Carcharhinus dussumieri*) fillets during frozen storage (-18°C), *Journal of Agricultural Science and Technology (JAST)*, Tarbiat Modares University (ISI,)
- 34-Pirestani, S., Sahari M. A., and Barzegar, M. 2009. Fatty acids changes during frozen storage in several fish species from the South Caspian Sea, *Journal of Agricultural Science and Technology (JAST)*, Tarbiat Modares University (ISI,)

Refereed National Conference Proceedings

- 1- Sahari, M. A., Azar, M. and Shojasadati, S. A 1991, 'Extraction of red color from red beets', Fourth National Food Technology Congress of Iran, Mashhad- Iran, pp. 15
- 2- Sahari, M. A 1998, 'Production of Margarine in Iran', National Food Technology Congress and Fair, Mashhad- Iran, pp. 91-92
- 3- Sahari, M. A 1998, 'New additive in dairy products', The Second National Scientific and Practical Congress of Dairy Products, Mashhad - Iran, pp. 57
- 4- Sahari, M. A 1999, 'Technology of tea extract and its drying', The First International Seminar and Exhibition in Iran, Tehran- Iran, pp. 15-17
- 5- Sahari, M. A 1999, 'Firing of tea and its machines', The First International Seminar and Exhibition in Iran, Tehran- Iran, pp. 104-108
- 6- Sahari, M. A 2000, 'Production of low lactose milk with enzyme', The First International Congress of Biotechnology. Tehran- Iran , pp. 1509-1515
- 7- Sahari, M. A 2003, 'Biotechnological extraction of oil', The third International Congress of Biotechnology, Mashhad- Iran, pp. 208-211
- 8- Haghparast H., Sahari, M. A. and Azizi M. H 2005, 'The effect of fermentation time on phytic acid content of bread', The Forth National Congress of Biotechnology, Kerman- Iran (in CD of Congress)., pp. 122
- 9- Maherani B., Barzegar M. and Sahari, M. A 2004, 'Optimization of extraction condition of an Iranian flaxseed gum by response surface methodology', 13th Iran's Seminar of Analytical Chemistry, Mashhad- Iran: 26., pp. 26
- 10-Goli, A. H., Barzegar M., Sahari, M. A. and Yamini Y 2004, 'Supercritical carbon dioxide and solvent extraction of antioxidant from pistachio hull', 13th Iran's Seminar of Analytical Chemistry, Mashhad- Iran, pp. 227
- 11-Afkari Sayah A. H., Sahari, M. A. and Minaei S 2003, 'Investigation of wheat kernel rheological properties and its relation to flour quality', 14th National Food Technology Congress of Iran, Tehran- Iran, pp. 131
- 12-Barzegar, M., Maherani, B. and Sahari, M. A 2005, 'Study on the physicochemical properties of Iranian flaxseed gum', 15th National Food Technology Congress of Iran, Tehran- Iran, pp. 66
- 13-Rajaei, A., Barzegar M. and Sahari, M. A 2005, 'Application of tea seed and sesame oils in preservation of sunflower oil', 15th National Food Technology Congress of Iran, Tehran- Iran., pp. 63
- 14-Fattahifar, E., Sahari, M. A., Barzegar M. and Hosseini, S. K 2005, 'Application of tea seed oil in margarine production', 15th National Food Technology Congress of Iran, Tehran- Iran., pp. 16
- 15-Sadegi M., Khoshtagaza M. H. and Sahari, M. A 2005, 'Study of vibration effect on fluidized bed dryers for drying black tea', 15th National Food Technology Congress of Iran, Tehran- Iran, pp. 87
- 16-Yasoubi P., Barzegar M. and Sahari, M. A 2005, 'Effect of extraction methods and different solvents on concentration of pomegranate (*Punica granatum*) peel phenolics', 15th National Food Technology Congress of Iran, Tehran- Iran, pp. 12
- 17-Baniasadi A., Azizi M. H. and Sahari, M. A 2005, 'Determination the suitable storage time for some kind of wheat to increase baking quality', 15th National Food Technology Congress of Iran, Tehran- Iran, pp. 109
- 18-Miri Ghalenoe, M., Barzegar, M. and Sahari, M. A 2005, 'Optimization of invert syrup production by acidic method', 15th

- National Food Technology Congress of Iran, Tehran- Iran., pp. 131
- 19-Miri Ghalenoe, M., Barzegar, M, and Sahari, M. A 2005, 'Effect of invert syrup production by various acids on time period preservation of biscuit', 15th National Food Technology Congress of Iran, Tehran- Iran, pp. 45
- 20-Afkari Sayah A. H., Minaei S. and Sahari, M. A , 2003. 'Investigation on factors which affect on grain mechanical properties, as an index of wheat hardness', 16th National Food Technology Congress of Iran, Gorgan- Iran, pp. 142
- 21-Ojagh, S. M., Sahari, M. A., and Rezaei, M , 2006. 'Effect of antioxidants on hydrolytic deterioration in common kilka', 16th National Food Technology Congress of Iran, Gorgan- Iran, pp. 154
- 22-Hassanzadeh, A., Sahari, M. A., and Barzegar, M , 2006. 'Optimization of extraction condition of linseed oil by solvent immersion method', 16th National Food Technology Congress of Iran, Gorgan- Iran, pp. 87
- 23-Hassanzadeh, A., Sahari, M. A., and Barzegar, M , 2006. 'Study on ω -3 fatty acid of linseed oil in frozen condition', 16th National Food Technology Congress of Iran, Gorgan- Iran, pp. 156
- 24-Zolfaghari, M., Sahari, M. A. and Barzegar, M , 2006. 'Evaluation of physico-chemical properties of some Iranian kiwifruit cultivars during cold storage', The 2nd Conference and Grand Exhibition of Food Industries, Isfahan- Iran, pp. 52
- 25-Nazemroaya, S. M., Sahari, M. A., and Rezaei, M , 2006. 'Evaluation of physico-chemical properties of two Persian Gulf fish fillets (*Scomberomorus commersoni* and *Carcharhinus dussumieri*) during frozen storage', The 2nd Conference and Grand Exhibition of Food Industries, Isfahan- Iran, pp. 27
- 26-Shahsavari, N., Barzegar, M., Sahari, M. A. and Naghdi Badi, H , 2007. 'Evaluation of antioxidant activities of the essential oils of *Zataria multiflora* and *Bunium persicum* on soy bean oil', 17th National Food Technology Congress of Iran, Uremia- Iran, pp. 16
- 27-Farzanmehr, H., Abbasi, S. and Sahari, M. A , 2007. 'Evaluation of some physicochemical, rheological and sensory properties of low-calorie milk chocolate', 17th National Food Technology Congress of Iran, Uremia- Iran, pp. 17
- 28-Sahari, M. A , 2008. 'The basic principles of food cooking by deep fat frying method', The First Conference of Catering Management in Food Industry, Tehran- Iran, pp. 120-123
- 29-Neda Shahsavari, Mohsen Barzegar and Mohammad Ali Sahari , 2008. Evaluation of antioxidant activities of the essential oils of *Zataria multiflora* and *Bunium persicum* on soy bean oil', 18th National Food Technology Congress of Iran, Mashhad- Iran, pp. 263
- 30-Morovati E., Sahari M. A. and Barzegar M , 2009. 'Investigation of physico-chemical properties of some Iranian safflower seed oil', 18th National Food Technology Congress of Iran, Mashhad- Iran, pp. 267
- 31-Farnoosh Ayoughi, Mohsen Barzegar and Mohammad Ali Sahari , 2008. 'A study on antiradical properties and chemical composition of essential oil of *Matricaria chamomil Boiss*', 18th National Food Technology Congress of Iran, Mashhad- Iran, pp. 274
- 32-Zolfaghari, M., Sahari, M. A.*, Barzegar, M , 2008. 'The Changes of Mineral Elements of Kiwifruit Cultivars during Cold Storage', 18th National Food Technology Congress of Iran, Mashhad- Iran, pp. 285
- 33-Tangestani, R., Zakipour Rahimabadi, E., Sahari, M. A., Elahi, Y. and Elyasi, A. 2009. Microbial assessment of fish fingers produced from common carp (*Cyprinus carpio*) minced and surimi in precooking and frying processing, 10th Iranian Congress of Microbiology, Ielam- Iran: 470.
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- 37-Morovati E., Sahari M. A. and Barzegar M. (2008). ω -6 and ω -3 fatty acids of safflower seed oil in comparison with some vegetable oils, 2nd National Congress of Functional Foods, Tehran- Iran: 39.
- 38-Zarringhalami, S., Sahari, M. A., and Hamidi-Esfehani, Z. 2008. Partial replacement of nitrite by annatto for production of functional sausage, 2nd National Congress of Functional Foods, Tehran- Iran: 41.
- 39-Zarringhalami, S., Sahari, M. A., Barzegar, M., Hamidi-Esfehani, Z. 2008. Preparation of cocoa butter replacer by enzymatic esterification of tea seed oil, The 6th National Biotechnology Congress of Iran, Tehran- Iran: 1-6.

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- 1- Sahari, M. A., Livinskaya, S. A. and Tirsin, U. A 1996, 'Extraction of oil, its physico-chemical analysis and application in bread production', National Advanced Food Technology Congress, Uglich- Russia, pp. 545
- 2- Sahari, M. A., Livinskaya, S. A., Rosakova, E. V. and Tirsin, U. A 1997, 'Production of new kind of O/W margarine', National Food Science and Technology Congress in Advanced Agricultural Industry, Yalta- Ukrain, pp. 31
- 3- Sowti, M., Emam-Djomeh, Z. and Sahari, M. A 2002, 'Improving the quality of sun-dried peaches by osmotic dehydration pre-treatment', 13th International Drying Symposium, Beijing- China., pp. 952-959
- 4- Esmail- Zade K. R., Sahari, M. A. and Motamedzadegan, A 2004, 'Comparative study on nutrient composition of roach, (*Rutilus frisii* Kutum), and grass crap (*Ctenopharyngodon idella*) and their marinade qualities', 2nd International Congress on Aquaculture, Fisheries, Technology and Environmental Management, Athens- Greece: in CD of Congress., pp.
- 5- Shahsavari, N., Barzegar, M., Sahari, M. A. and Naghdi Badi, H. (2008). Antioxidant and antiradical activities of the essential oils of *Bunium persicum*, The 1st International Symposium on Medicinal Plants, their Cultivation and Aspects of Uses, Jordan: 34.
- 6- Rajaei, A., Barzegar M., Sahari, M. A. and Hamidi, Z. (2008). Optimization of extraction condition and purification of some natural products from pistachio green hull, Asian Symposium on Medicinal Plants, Spices and other natural products (ASOMPS) XIII, Hyderabad- India: 103.
- 7- Ayoughi, F., Barzegar M., and Sahari, M. A. (2008). Antioxidant properties of essential oil of *Anethum graveolns* boiss, Asian Symposium on Medicinal Plants, Spices and other natural products (ASOMPS) XIII, Hyderabad- India: 146.

Patents

- 1- Livinskaya, S. A., Sahari, M. A. and Tirsin, U. A. (1998, Formulation of New Margarine, Patent No 2111673, Moscow- Russia, Patent No 2111673
- 2- Zaringhalami, S., Sahari, M. A., Hamidi-Esfehani, Z. and Tarbiat Modares University (2006, Partial Replacement of Nitrite by Annatto as a Color Additive in Sausage, Patent No 34291, Tehran- Iran, Patent No 34291

Memberships in Societies

- 1- Member of Scientific Societies: The Iranian Society of Food Science and Technology; the Iranian Society of Biotechnology; Scientific Adviser Office of Scientific and Industrial Studies; Editor in Chief and Member of Editorial Board of Iranian Jour. of Marine Sciences; Member of Editorial Board of Iranian Jour. of Food Science and Technology; Member of Editorial Board of Iranian Jour. of Agricultural Engineering Research (IAERI- .;{(

Editorial Board of Journals

- 1- Many of national and some of international journals, National and international

M.Sc. Thesis Supervised

- 1- Ali Akbarian M., 1999, M.Sc, '-Study on the effect of different variety and acid washing method on extraction yield and quality sunflower head pectin', Guidance
- 2- Vahidreza Abdi, 2000, M.Sc, '-Evaluation of the effects of different concentration of whey on the semivoluminous and voluminous bread', Guidance
- 3- Mohsen Boostani F., 2001, M.Sc, '-Evaluation of effects low temprature of vit. C content and qualitative character of Iranian strawberry ', Guidance

- 4- Davud Ataii, 2001, M.Sc, '-Edible possibility of tea seed oil for human consumption ', Guidance
- 5- Reza Esmail-zadeh K., 2001, M.Sc, '-Comparative study on nutrient composition of roach, *Rutilus frisii* Kutum, and grass carp, *Ctenopharyngodon idella*, and their marinade qualities', Guidance
- 6- Mahmood Souti KH., 2001, M.Sc, 'Investigation on the effecting of process conditions of dehydration rate in peach slices', Guidance
- 7- Hassan Ahmadi G., 2002, M.Sc, '-Study on protein content and their technological properties of important wheat varieties in Iran"', Guidance
- 8- Majid Jamshidian, 2003, M.Sc, "'Iranian Milk fat fractionation and the survey of some of its application in food industries'", Guidance
- 9- Haifa Haghparast, 2004, M.Sc, "'The effect of variety, leavening agents and fermentation time on phytic acid content of bread produce from important Iranian wheat varieties'", Guidance
- 10-Elham Fattahifar, 2004, M.Sc, Comparison of chemical interesterification and hydrogenation in the modification of tea seed oil and application of modified oil in margarine production, Guidance
- 11-Sohiela Zaringhalami, 2005, M.Sc, Partial replacement of nitrate and nitrite by annatto as a color additive in sausage, Guidance
- 12-Asieh Hassanzadeh, 2006, M.Sc, Some physico-chemical characteristics of flaxseed oil and separation of its omega-3 fraction , Guidance
- 13-Seyyed Mehdi Ojagh, 2006, M.Sc, Applicability of β -carotene and teapolyphenols as antioxidants in preservation of common kilka (*Clupeonella cultriventris caspia*) with ice, Guidance
- 14-Fardin Mirahmadi, 1998, M.Sc, "'A survey of the effect of green tea extract on inhibiting oil'", Adviser
- 15-Mohammad Reza Hassan-nejad, 1999, M.Sc, "'Study on the production of fruited and low caloric fruited youghurt'", Adviser
- 16-Amin Rahimi, 2000, M.Sc, '-Hydrolysis of wheat gluten for improving its functional properties"', Adviser
- 17-Ramin Radfar, 2000, M.Sc, "'Study on proper roasting conditions for inhibition of oil oxidation of peanut and hazelnut'", Adviser
- 18-Shiva Amir-Kaveii, 2001, M.Sc, Study on production ordinary and low-calorie mayonnaises, Adviser
- 19-Behnoosh Maherani, 2003, M.Sc, "'Investigation on the conditions of extraction and physicochemical properties of flaxseed gum'", Adviser
- 20-Roya Aghagholizadeh, 2003, M.Sc, "'Improvement the fermentation condition of Lavash bread'", Adviser
- 21-Mina Miri G., 2003, M.Sc, "'Optimization of invert syrup production and its application in confectionary products'", Adviser
- 22-Seed Amir Hossein Goli, 2004, M.Sc, "'Extraction of phenolic compounds from pistachio green skin (hull) and its antioxidant effect on soybean oil'", Adviser
- 23-Parisa Yasoubi, 2005, M.Sc, Effect of extraction methods and different solvents on concentration of pomegranate (*Punica granatum*) peel phenolics', Adviser
- 24-Ruhollah Javadian, 2004, M.Sc, Effect of ice storage on lipid changes of Silver Crap (*Hypophthalmichthys molitrix*), Adviser
- 25-Seed Vali Hosseini, 2004, M.Sc, The effect of storage in ice on lipid quality and sensory evaluation of Golden Mullet (*Liza aurata*), Adviser
- 26-Mohammad Fazel, 2006, M.Sc, 'Extraction, separation and determination of the main tea seed oil antioxidants and its effect on common kilka oil', Guidance
- 27-Samira Nazemroaya, 2007, M.Sc, 'changes of narrow-barred Spanish mackerel and white cheek shark of Persian Gulf during frozen storage', Guidance
- 28-Ahmad Ahmadiania, 2007, M.Sc, 'changes in some fishes of Caspian Sea during frozen storage', Guidance
- 29-Safoura Pirestani, 2008, M.Sc, 'Qualitative changes in some fishes of Caspian Sea during frozen storage', Guidance
- 30-Effat Morovati, 2008, M.Sc, 'of physico-chemical and antioxidant characteristics of safflower seed oil', Guidance
- 31-Mahbobeh Zolfaghari, 2006, M.Sc, 'Study on physico-chemical properties of some kiwifruit cultivars during cold storage', Guidance
- 32-Samira Berenji Ardestani, 2006, M.Sc, 'Effect of wheat flour fortification with iron, folic acid, zinc and calcium on chemical, organoleptic and shelf life properties of Barbari bread', Adviser
- 33-Abbas Khodamoradi Dashtaki, 2007, M.Sc, 'Effect of brown rice flour on dough rheological properties and quality of Barbari bread', Adviser
- 34-Hannaneh Farzanmehr, 2008, M.Sc, 'Evaluation of some physicochemical, rheological and sensory properties of low-calorie milk chocolate', Adviser

- 35-Neda Shahsavari, 2008, M.Sc, 'Evaluation of antioxidant activities of the essential oils of Zataria multiflora and Bunium persicum on soy bean oil', Adviser
- 36-Hossein Jafari, 2005, M.Sc, 'Relation of biogenic amines with microbial total count of Southern Caspian kutum stored in ice', Adviser
- 37-Ali Baniasadi, 2006, M.Sc, 'Determination of suitable storage time for some kind of wheat for improving baking quality', Adviser
- 38-"Evaluation of some physicochemical, rheological and sensory properties of low-calorie milk chocolate", Hannaneh Farzanmehr, 2008, M.Sc.,Adviser.
- 39-"Evaluation of antioxidant activities of the essential oils of Zataria multiflora and Bunium persicum on soy bean oil", Neda Shahsavari, 2008, M.Sc., Adviser.
- 40-"Evaluation of antibacterial and antioxidant activities of the essential oils of tarragon, chamomilla and dill", Farnoosh Ayoughi, 2008, M.Sc.,Adviser.
- 41-"Mathematical modeling for vacuum drying of kabkab date paste", Zahra Ashraf, 2008, M.Sc.,Adviser.

Ph.D. Thesis Supervised

- 1- Masood Rezaei, 2003, Ph.D, '-'"Influence of frozen storage time and temperature on lipid degradation of Anchovy Kilka (*Clupeonella engrauliformis*) ""', Guidance
- 2- Amir-Hosein Afkari Sayah, 2004, Ph.D, Investigation of wheat kernel rheological properties and its relation to flour quality', Adviser
- 3- "Application of the modified tea seed oil as cocoa butter replacer in chocolate formulation", Sohiela Zaringhalami, 2005, Ph.D.,Guidance.

Professional Experiences

- 1- Head assistant of Food Technology Department (1991-1993)
- 2- Active in laboratory and departmental library- ,
- 3- Help to develop Ph.D. program in the field of Food Technology and design course syllabus- ,
- 4- Head of Food Technology Department in Tarbiat Modares Univ. (1998-2002)
- 5- Head of Faculty of Natural Resources and Marine Sciences in Tarbiat Modares Univ. (1999-2006)
- 6- Head of Fisheries Department in Tarbiat Modares Univ. (2003-2005)
- 7- Vice-chairman (for research) of Faculty of Agriculture in Tarbiat Modares Univ. (2006-...)