

Personal Information

Name/Family Name: Ali Ganjloo

Current Position: **Associate Professor**, Department of Food Science and Engineering, Faculty of Agriculture, University of Zanjan, Zanjan, IRAN.

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Educational Information:

- ✓ **PhD:** Department of Food Technology, Faculty of Food Science and Technology, Universiti Putra Malaysia, Malaysia, 9-June-2011.

Thesis Title: Effects of Thermal and Nonthermal Treatments on kinetics of Mass Transfer and Selected Quality Attributes during Osmotic Dehydration of Seedless Guava (*Psidium Guava* L.)

- ✓ **MSC:** Department of Food Science and Technology, Faculty of Agriculture, Ferdowsi University of Mashhad, Iran. 21-Sep-2005.
- ✓ **BSC:** Department of Food Science and Technology, Faculty of Agriculture, Urmia University, Iran. 22-Sep-2003.

Current Position(S)

- ✓ **Head of the Department of Food Science and Engineering**, Faculty of Agriculture, University of Zanjan, 2022-present.
- ✓ **Associate Professor**. Department of Food Science and Engineering, Faculty of Agriculture, University of Zanjan, 2018-present.
- ✓ **Assistant Professor**. Department of Food Science and Engineering, Faculty of Agriculture, University of Zanjan, 2012-2018.
- ✓ **Postdoctoral Research Fellowship** at Supercritical Fluid Centre (SFC), Faculty of Food Science and Technology, Universiti Putra Malaysia (UPM) Malaysia, 2011-2012.

Contribution to Profession

- ✓ Editorial Board: Journal of Food Process and Preservation ([ISSN](#): 0145-8892)
- ✓ Reviewer for competitive research funding (PROJECT PEER REVIEWER): The Science Fund of the Republic of Serbia
- ✓ Reviewer for over 30 international scientific journals: Example includes: Journal of Food Measurement and Characterization, Industrial Crops & Products, Food Research International, International Journal of Biological Macromolecules, Biomass Conversion and Biorefinery, Journal of Agricultural Science and Technology, Journal of Food Process Engineering, Scientific Reports, Innovative Food Science & Emerging Technologies, Journal of The Science of Food and Agriculture, Journal of Food Science, Food and Bioprocess Technology

Academic Honors & Awards

- ✓ Distinguished academic researcher of Zanjan Province, Iran. 2020.

Teaching Experience

- ✓ Under graduate Courses: Computer application; Postharvest technology; Principles of food preservation; Meat technology and seafood processing; Sugar technology; Food plant design; Principles of dried food processing; Refrigeration and storage.
- ✓ Postgraduate courses: Novel technologies in food packaging; non-thermal process of foods; Advanced food technology.

Research Interests

Thermal and non-thermal processing of food, Modelling and Optimization of food processes, Valorization of agricultural wastes, Extraction, Bioactive compounds, Encapsulation, Electrospinning, and Food preservation.

ISI and Scopus Journal Publication List

Fakhrara, S., **Ganjloo, A.**, Bimakr, M. Preparation and Characterization of Blend Film Based on Psyllium Seed Mucilage and Polyvinyl Alcohol as a New Eco-Friendly Packaging Material. *Journal of Food Processing and Preservation*. 2025; 1-21

Navaei, F., Zandi, M., **Ganjloo, A.**, Dardmeh, N. Fe₃O₄ and TiO₂ nanoparticle-enhanced balangu seed mucilage-gelatin films as advanced functional materials *Scientific Reports*, 2025, 15(1), 45586

Zandi, M., **Ganjloo, A.**, Shahbazi, M. Shahavi, M.H. Development of balangu seed mucilage-gelatin films reinforced with TiO₂ nanoparticles and *Echinops Setifer* extract *Industrial Crops and Products*, 2025, 235, 121692

Navaei, F., Zandi, M., **Ganjloo, A.**, Dardmeh, N. Fabrication of magnetic nanoparticle-enhanced Bi-layer films: Fe₃O₄-loaded electrospun PVA/Gelatin nanofibers on a balangu seed mucilage-gelatin base, *Industrial Crops and Products*, 2025, 229, 121037.

Pilehforooshha, M., Zandi, M., **Ganjloo, A.**, Dardmeh, N. Pea protein isolate-alginates bio-composite Film: Enhancing performance with pomegranate flower extract. *Polymer Testing*, 2025, 147, 108816

Pilehforooshha, M., Zandi, M., **Ganjloo, A.**, Dardmeh, N. Multifunctional bilayer films based on pea protein isolate and alginate with Fe₃O₄ nanoparticles. *International Journal of Biological Macromolecules*, 2025, 309, 142997

Valizadeh, R., Zandi, M., **Ganjloo, A.**, Dardmeh, N. Sage seed gum-gelatin composite films and electrospun zein fibers: A sustainable bilayer system enriched with pomegranate flower extract. *International Journal of Biological Macromolecules*, 2025, 310, 143512

Pilehforoosha, M., Zandi, M., **Ganjloo, A.**, Dardmeh, N. Advanced biopolymer films for sustainable applications: Integrating Fe₃O₄ and ZnO nanoparticles into pea protein isolate-alginate matrices, *International Journal of Biological Macromolecules*, 2025, 310, 143306

Safari, S., Zandi, M., **Ganjloo, A.** Investigating the effect of freezing method, voltage gradient, and probe type on quality characteristics of Turkey meat during the ohmic thawing process. *Heliyon*, 2025, 11(2), e41828

Ayazi, D., Zandi, M., **Ganjloo, A.**, Dardmeh, N. Bilayer bioactive film based on sage seed gum-pea protein isolate/electrospun zein loaded with cumin essential oil: characterization, biodegradability and release study. *Journal of Food Measurement and Characterization*, 2025

Valizadeh, R., Zandi, M., Ganjloo, A., Dardmeh, N. Bioactive multilayer film based on the sage seed gum-gelatin, TiO₂ and electrospun zein fibers encapsulating pomegranate peel extract. *International Journal of Biological Macromolecules*, 2024, 283, 137826

Valizadeh, R., Zandi, M., **Ganjloo, A.**, Dardmeh, N. Eco-friendly nanocomposite biofilm based on sage seed gum/gelatin/TiO₂: Fabrication and characterization. *International Journal of Biological Macromolecules*, 2024, 283, 137558

Ayazi, D., Zandi, M., Ganjloo, A., Dardmeh, N. Bioactive electrospun zein fibers integrated with ZnO nanoparticles: In vitro investigations. *Food Bioscience*, 2024, 62, 105343

Valizadeh, R., Zandi, M., **Ganjloo, A.**, Dardmeh, N. Electrospun zein fibers loaded with pomegranate flower extract: Characterization and release behavior. *Food Bioscience*, 2024, 62, 105217

Davoudi, S., Zandi, M., **Ganjloo, A.** Fabrication and characterization of novel biodegradable films based on tomato seed mucilage and gelatin plasticized with polyol mixtures. *Food and Bioproducts Processing*, 2024, 148, 187–197

Ayazi, D., Zandi, M., **Ganjloo, A.**, Dardmeh, N. Biodegradable active composite film based on pea protein isolate, sage seed gum, and cumin essential oil: Fabrication and characterization. *Reactive and Functional Polymers*, 2024, 204, 106033

Davoudi, S., Zandi, M., **Ganjloo, A.** Characterization of nanocomposite films based on tomato seed mucilage, gelatin and TiO₂ nanoparticles. *Progress in Organic Coatings*, 2024, 192, 108507

Yousefi, M., Bimakr, M., Ghoreishi, S.M., **Ganjloo, A.** Effect of Supercritical CO₂ and Microwave-assisted Extraction Methods on Bioactive Compounds Extraction from *Silybum marianum* Seed. *Journal of Food Science and Technology (Iran)*, 2024, 21(148), 30–44

Safari, S., Zandi, M., **Ganjloo, A.** Effect of novel infrared–ohmic thawing method on the thawing rate and minced turkey breast quality. *International Journal of Food Science and Technology*, 2024, 59(6), 3791–3803

Nikoomanesh, N., Zandi, M., **Ganjloo, A.** Development of ohmic-assisted green extraction technique with ultrasonic and microwave pretreatments: Burdock (*Arctium lappa* L.) root extract. *Chemical Engineering and Processing - Process Intensification*, 2024, 199, 109749

Noroozi, F., Bimakr, M., **Ganjloo, A.**, Aminzare, M. Evaluation the effect of Cucurbita pepo seeds bioactive compounds obtained via ultrasound-assisted extraction on oxidative stability of ground mutton meat. Journal of Food Science and Technology (Iran), 2024, 21(146), 68–80

Khalafi, N., Gharachorloo, M., **Ganjloo, A.**, Yousefi, S. Release kinetics, color stability and antioxidant activity of red cabbage anthocyanins encapsulated in zein electrospun nanoribbons. Journal of Food Measurement and Characterization, 2024, 18(2), 1363–1371

Hassanloofard, Z. Gharekhani, M. Zandi, M. **Ganjloo, A.** Roufegarinejad, L. Ohmic-assisted extraction of *Falcaria Vulgaris* extract: A novel method for enhancing the extraction efficiency of bioactive compounds. **Submitted**

Mojaradi, F., Bimakr, M., **Ganjloo, A.** Effect of bio-edible coating based on *Lallemantia iberica* seed mucilage incorporated with *Malva sylvestris* leaf bioactive compounds on oxidative stability of Turkey meat. Journal of Food Measurement and Characterization. 2024, 18(1), 402–412

Nikoomanesh, N. Zandi, M. **Ganjloo, A.** Development of eco-friendly cellulose acetate films incorporated with Burdock (*Arctium lappa* L.) root extract. Progress in Organic Coatings, 2024, 186, 108009.

Jafari, R., Zandi, M., **Ganjloo, A.** Modeling of microwave- and ultrasound-ohmic-assisted hydro-distillation extraction of the *Pimpinella anisum* essential oil. Journal of Food Process Engineering. 2023, 46(11), e14428

Khalafi, N., Gharachorloo, M. **Ganjloo, A.**, Shima Yousefi, S. Electrospun zein nanofibers containing anthocyanins extracted from red cabbage (*Brassica oleracea* L.). Journal of Food Science 2023, 88(11), 4620–4629

Ajami, M.R., **Ganjloo, A.**, Bimakr, M. Continuous fast microwave-assisted extraction of radish leaves polysaccharides: optimization, preliminary characterization, biological, and techno-functional properties, Biomass Conversion and Biorefinery, 2023, 13(16), 14987–15000.

Hassanloofard, Z. Gharekhani, M. Zandi, M. **Ganjloo, A.** Roufegarinejad, L. Fabrication and characterization of cellulose acetate film containing *Falcaria vulgaris* extract. Cellulose, 2023; 30(11): 6833-6853.

Zandi, M., **Ganjloo, A.**, Bimakr, M., Nasiri, M. Ohmic heating extraction of radish (*Raphanus sativus* L.) leaf phenolic extract: Numerical optimization and kinetic modelling. FSCT, 2023; 20 (135):141-157

Ebadi Ghareh Koureh, L., **Ganjloo, A.**, Hamishehkar, H., Bimakr, M. Fabrication and characterization of costmary essential oil loaded salep-polyvinyl alcohol fast-dissolving electrospun nanofibrous mats. Journal of Food Measurement and Characterization, 2023; 17 (3), 3076-3093.

Jafari, R., Zandi, M., **Ganjloo, A.** Characterization of Alginate-Gelatin Edible Film Containing Anise (*Pimpinella anisum* L.) Essential Oil. Journal of Polymers and the Environment, 2023, 31 (4), 1568-1583.

Hadidi, F., **Ganjloo, A.**, HadiFakoor, M. Evaluation the effect of Tragacanth gum and stevia on physicochemical and sensory properties of almond milk-based non-dairy dessert during cold storage. *Journal of Food Science and Technology (Iran)*, 2023, 19 (131), 59-70.

Hassanloofard, Z., Gharekhani, M., Zandi, M., Roufegarinejad, L., **Ganjloo, A.** Kinetic modeling and artificial neural network approach for the modeling of Ohmic-assisted extraction of *Falcaria vulgaris* extract. *Journal of Food Science and Technology (Iran)*, 2023, 19 (131), 173-186.

Roshani Neshat, R., Bimakr, M., **Ganjloo, A.** Effects of Zedo gum edible coating enriched with microwave-agitated bed extracted bioactive compounds from lemon *verbena* leaves on oxidative stability of *Oncorhynchus mykiss*. *Journal of Food Measurement and Characterization*, 2022, 16 (6), 4388-4401.

Karami, P., Zandi, M., **Ganjloo, A.** Evaluation of key parameters during ohmic-assisted hydro-distillation of essential oil from aerial part of yarrow (*Achillea millefolium* L.) (2022) *Journal of Applied Research on Medicinal and Aromatic Plants*, 31, art. no. 100425.

Jafari, R., Zandi, M., **Ganjloo, A.** Effect of ultrasound and microwave pretreatments on extraction of anise (*Pimpinella anisum* L.) seed essential oil by ohmic-assisted hydrodistillation. *Journal of Applied Research on Medicinal and Aromatic Plants*, 2022, 31, art. no. 100418.

Ganjloo, A., Bimakr, M., Nazari, P. Process optimization for low-fat deep-fried zucchini slices preparation: Effect of Aloe vera gel coating concentration, frying temperature, and frying time. *Journal of Food Processing and Preservation*, 2022, 46 (12), art. no. e17158.

Ghasemi Kia, A., **Ganjloo, A.**, Bimakr, M. Optimization of Ultrasound-assisted Extraction of Fenugreek Seed Protein and Evaluation of Its Structural, Functional Properties and Antioxidant Activity. *Journal of Food Science and Technology (Iran)*, 2022, 19 (126), 39-55.

Tareh, V., Zarringhalami, S., **Ganjloo, A.** Optimization of amaranth flour, whey protein powder, and xanthan gum levels in the development of gluten-free Barbari bread using response surface methodology. *Journal of Food Processing and Preservation*, 2022, 46 (8), art. no. e16787.

Jafari, R., Zandi, M., **Ganjloo, A.** Effect of gelatin–alginate coating containing anise (*Pimpinella anisum* L.) essential oil on physicochemical and visual properties of zucchini (*Cucurbita pepo* L.) fruit during storage. *Journal of Food Processing and Preservation*, 2022, 46 (8), art. no. e16756.

Zandi, M., **Ganjloo, A.**, Bimakr, M. Encapsulation of musk willow (*Salix aegyptiaca* L.) essential oil with sodium alginate and whey protein: Characterization, controlled release and mathematical modeling. *Journal of Food Science and Technology (Iran)*, 2022, 19(125), 121-133.

Ganjloo, A., Zandi, M., Bimakr, M. Evaluation of Color and Texture Features of Low-calorie Doughnut Containing Maltodextrin using Machine Vision System. *Journal of Food Science and Technology (Iran)*, 2022, 19 (125), 11-21.

Karami, P., Zandi, M., **Ganjloo, A.** Evaluation of physicochemical, mechanical, and antimicrobial properties of gelatin-sodium alginate-yarrow (*Achillea millefolium* L.) essential oil film. Journal of Food Processing and Preservation, 2022, 46 (7), art. no. e16632.

Karami, P., Zandi, M., **Ganjloo, A.** Mathematical, fuzzy logic and artificial neural network modeling of extraction kinetics of essential oil from aerial parts of yarrow (*Achillea millefolium* L.) using ohmic-assisted hydrodistillation. Journal of Food Science and Technology (Iran), 2022, 19 (123), 341-354.

Karami, P., Zandi, M., **Ganjloo, A.** Investigation and modeling of the release kinetics of yarrow (*Achillea millefolium* L.) essential oil from gelatin-sodium alginate active film into food simulants. Journal of Food Science and Technology (Iran), 2022, 19 (122), 183-198.

Zandi, M., **Ganjloo, A.**, Bimakr, M. Kinetic modeling and optimization of musk willow (*Salix aegyptiaca* L.) essential oil extraction process of using ultrasound-assisted hydrodistillation. Journal of Food Science and Technology (Iran), 2022, 18 (121), 93-106.

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Hemati, A., **Ganjloo, A.**, Varmira, K., Bimakr, M. Influence of different drying methods on extraction yield, chemical compositions, total phenolic and flavonoid contents and antioxidant activity of essential oil from aerial parts of *ferulago angulata* boiss. Journal of Food Science and Technology (Iran), 2021, 18 (117), 119-132.

Ganjloo, A., Zandi, M., Bimakr, M., Monajem, S. Visual grading of cherry tomatoes coated with aloe vera gel containing hemp seed oil using principal component analysis, artificial neural network and adaptive neuro-fuzzy inference system methods. Journal of Food Science and Technology (Iran), 2021, 18 (116), 143-159.

Ganjloo, A., Zandi, M., Bimakr, M., Ghareh Baghi, A. Evaluation the effect of Farsi gum containing hemp seed oil coating on mass and volume changes of grape during cold storage using machine vision and machine learning systems. Journal of Food Science and Technology (Iran), 2021, 18 (113), 157-172.

Noroozi, F., Bimakr, M., **Ganjloo, A.**, Aminzare, M. A short time bioactive compounds extraction from Cucurbita pepo seed using continuous ultrasound-assisted extraction. Journal of Food Measurement and Characterization, 2021; 15 (2), 2135-2145.

Zandi, M., **Ganjloo, A.**, Bimakr, M., Moradi, N., Nikoomanesh, N. Effect of active coating containing radish leaf extract with or without vacuum packaging on the postharvest changes of sweet lemon during cold storage. Journal of Food Processing and Preservation, 2021; 45 (3), art. no. e15252.

Zarringhalami, S., **Ganjloo, A.**, Mokhtari Nasrabadi, Z. Optimization xanthan gum, Roselle seed and egg white powders levels based on textural and sensory properties of gluten-free rice bread. Journal of Food Science and Technology, 2021; 58 (3), 1124-1131.

Zandi, M., **Ganjloo, A.**, Bimakr, M. Ohmic assisted hydrodistillation extraction of musk willow (*Salix aegyptiaca* L.) essential oil and artificial neural network modeling of extraction kinetic (2021) Journal of Food Science and Technology (Iran), 18 (120), 173-186.

Behsarati, N.Z., Bimakr, M., **Ganjloo, A.** Effect of solvent type and extraction conditions on extraction yield, total phenolic content and antioxidant activity of extract containing bioactive compounds from aerial part of marigold (*Calendula officinalis* L.). Journal of Food Science and Technology (Iran), 2019; 16 (92), 11-21.

Bimakr, M., **Ganjloo, A.**, Noroozi, A. Effect of acoustic cavitation phenomenon on bioactive compounds release from *Eryngium caucasicum* leaves (2019) Journal of Food Measurement and Characterization, 13 (3), 1839-1851.

Haji Soliemani, M., Attaye, Sh., **Ganjloo, A.** Optimization of extraction conditions and determination of melamine in egg using high-performance liquid chromatography (2019) Journal of Food Science and Technology (Iran), 16 (88), 147-160.

Moradian, M., **Ganjloo, A.**, Bimakr, M. Effect of feijoa leaf polysaccharides on the physicochemical and sensory properties of low-fat yogurt during storage (2019) Iranian Journal of Nutrition Sciences and Food Technology, 14 (2), 105-115.

Moradian, M., **Ganjloo, A.**, Bimakr, M. Extraction optimization, chemical, structural characterization and antioxidant activity of water-soluble polysaccharides from Feijoa leave (2019) Journal of Food Science and Technology (Iran), 15 (85), 219-232.

Bimakr, M., Ghoreishi, S.M., **Ganjloo, A.**, Mousavi, M. Modified Supercritical Carbon Dioxide Extraction of Biologically Active Compounds from Feijoa *Sellowiana* Leaves (2019) International Journal of Food Engineering, 15 (7), art. no. 20180342.

Kia, A.G., **Ganjloo, A.**, Bimakr, M. A Short Extraction Time of Polysaccharides from Fenugreek (*Trigonella foencem graecum*) Seed Using Continuous Ultrasound Acoustic Cavitation: Process Optimization, Characterization and Biological Activities (2018) Food and Bioprocess Technology, 11 (12), 2204-2216.

Rezaei, R., Mianaji, S., **Ganjloo, A.** Factors affecting farmers' intention to engage in on-farm food safety practices in Iran: Extending the theory of planned behavior (2018) Journal of Rural Studies, 60, 152-166.

Poodi, Y., Bimakr, M., **Ganjloo, A.**, Zarringhalami, S. Intensification of bioactive compounds extraction from Feijoa (*Feijoa sellowiana* Berg.) leaves using ultrasonic waves. Food and Bioproducts Processing, 2018; 108, 37-50.

Ganjloo, A., Bimakr, M., Zarringhalami, S., Jalili Safaryan, M., Ghorbani, M. Moisture-dependent physical properties of green peas (*Pisum sativum* L.) (2018) International Food Research Journal, 25 (3), 1246-1252.

Bazrafkan, F., Zarringhalami, S., **Ganjloo, A.** Response surface optimization of conditions for debittering of white mahlab (*Prunus mahaleb* L.) juice using polystyrene resins (2017) Food Science and Biotechnology, 26 (6), 1555-1562.

Bimakr, M., **Ganjloo, A.**, Zarringhalami, S., Ansarian, E. Ultrasound-assisted extraction of bioactive compounds from *Malva sylvestris* leaves and its comparison with agitated bed extraction technique (2017) Food Science and Biotechnology, 26 (6), 1481-1490.

Safaryan, M.J., **Ganjloo, A.**, Bimakr, M., Zarringhalami, S. Optimization of ultrasound-assisted extraction, preliminary characterization and in vitro antioxidant activity of polysaccharides from green pea pods (2016) Foods, 5 (4), art. no. 78, 1-15.

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Zarringhalami, S., Ebrahimi, M., Piravi Vanak, Z., **Ganjloo, A.** Effects of cultivar and ripening stage of Iranian olive fruit on bioactive compounds and antioxidant activity of its virgin oil (2015) International Food Research Journal, 22 (5), 1961-1967.

Ganjloo, A., Bimakr, M. Influence of sucrose solution concentration and temperature on mass exchange during osmotic dehydration of eggplant (*Solanum melongena* L.) cubes (2015) International Food Research Journal, 22 (2), 807-811.

Ganjloo, A., Rahman, R.A., Bakar, J., Osman, A., Bimakr, M. Optimization of osmotic dehydration of seedless guava (*Psidium guajava* L.) in sucrose solution using response surface methodology (2014) International Journal of Food Engineering, 10 (2), 307-316.

Haj Najafi, A., Yusof, Y.A., Rahman, R.A., **Ganjloo, A.**, Ling, C.N. Effect of osmotic dehydration process using sucrose solution at mild temperature on mass transfer and quality attributes of red pitaya (*Hylocereus polyrhizus*) (2014) International Food Research Journal, 21 (2), 625-630.

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Bimakr, M., Rahman, R.A., Taip, F.S., Adzahan, N.M., Islam Sarker, M.Z., **Ganjloo, A.** Optimization of ultrasound-assisted extraction of crude oil from winter melon (*Benincasa hispida*) seed using response surface methodology and evaluation of its antioxidant activity, total phenolic content and fatty acid composition (2012) Molecules, 17 (10), 11748-11762.

Ganjloo, A., Rahman, R.A., Bakar, J., Osman, A., Bimakr, M. Kinetics Modeling of Mass Transfer Using Peleg's Equation During Osmotic Dehydration of Seedless Guava (*Psidium guajava* L.): Effect of Process Parameters (2012) Food and Bioprocess Technology, 5 (6), 2151-2159.

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Khoddami, A., Ghazali, H.M., Yassoralipour, A., Ramakrishnan, Y., **Ganjloo, A.** Physicochemical characteristics of Nigella seed (*Nigella sativa* L.) oil as affected by different extraction methods (2011) JAOCS, Journal of the American Oil Chemists' Society, 88 (4), 533-540.

Mandana, B., Russly, A.R., **Ali, Ganjloo,** Farah, S.T. Antioxidant activity of spearmint (*Mentha spicata* L.) leaves extracts by supercritical carbon dioxide (SC-CO₂) extraction (2011) International Food Research Journal, 18 (2).

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Bimakr, M., Rahman, R.A., Taip, F.S., **Ganjloo, A.,** Salleh, L.M., Selamat, J., Hamid, A., Zaidul, I.S.M. Comparison of different extraction methods for the extraction of major bioactive flavonoid compounds from spearmint (*Mentha spicata* L.) leaves (2011) Food and Bioprocess Technology, 89 (1), 67-72.

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ISC Journal Publication List

1. Hadidi, F., **Ganjiloo, A.**, Fakoor M.H., (2022). Optimization of Non-dairy Dessert Formulation based on Almond Milk Containing Tragacanth Gum and Stevia Sweetener. Iranian Food Science and Technology Research Journal (IFSTRJ). **In Press**
2. Monajem, S., **Ganjiloo, A.**, Bimakr, M., (2022). Effect of *Aloe vera* Gel Edible Coating on Bioactive Compounds of Cherry Tomato during Storage at Different Temperatures. Iranian Food Science and Technology Research Journal (IFSTRJ). 18(1):21-39.
3. Zandi, M., **Ganjiloo, A.**, Bimakr, M., Gharebaghi, A., (2022). Quality grading of grapes coated with Farsi gum and hemp seed oil emulsion based on surface defects using RGB and binary images. Iranian Food Science and Technology Research Journal (IFSTRJ). 18(1):51-64.
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Book Chapter

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Software

Minitab, Design-Expert, MATLAB, STATISTICA, Image j, Digimizer, OriginPro, Endnote, ...