

Toktam Mohammadi Moghaddam



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📍 Iran, Khorasan Razavi, Neyshabur, Janbazan Boulevard,
Neyshabur University of Medical Sciences

🎓 Education

Doctorate of Food Science and Technology

Branch: Food engineering
Ferdowsi University of Mashhad

Master of Food Science and Technology

Ferdowsi University of Mashhad

Bachelor of Food Science and Technology

Ferdowsi University of Mashhad

🏢 Work Experiences

Associate Professor of Food Science and Technology, Neyshabur University of Medical Sciences

2022

The Head of the Center for Faculty Affairs, Neyshabur University of Medical Sciences

2021

The Head of Nutritional Sciences and Food Technology Group, Neyshabur University of Medical Sciences

2015-2021

Assistant Professor of Food Science and Technology, Neyshabur University of Medical Sciences

From 2015

Tasks and Achievements

Neyshabur University of Medical Sciences

- Food Chemistry 1
- Food Chemistry 2
- Oil Industry
- Fruit, Vegetable and Canning Industries
- Principles of Design of Food Industries
- Meat Industry
- Analysis of Foods
- English Language for the Students of Food Industry
- Principles of Safety and Health in Food Industry Factories
- Microbiology and Parasitology of Food Industry
- Principles of Management in the Food Industry
- Principles of Nutrition of the Public Health Group

Tasks and Achievements

- Applied Nutrition of Public Health Group
- Food Hygiene in the Field of Public Health
- Food Hygiene in the Field of Environmental Health
- Biochemistry and Nutrition Principles of Occupational Health Group
- Seminar for the students of Food Science and Technology

Teacher, Professional and Technical College Girls, Neyshabur

- Food Chemistry
- Principles of Design of Food Industry
- Thermal Process
- Project for the students of Food Science and Technology

Teacher, Islamic Azad University of Quchan

- Seminar for the students of Food Science and Technology
- Food Industry oil laboratory
- Dairy Laboratory
- Food Microbiology Laboratory
- Food Quality Control Laboratory

Teacher, Ferdowsi University of Mashhad

- Food Biophysics Laboratory

Teacher, University of Applied Science and Technology, Mashhad

- Principles of Food Industry Engineering in the field of Milk
- Unit Operation Process in the field of Milk
- Principles of Design of Food Industries in the field of Milk
- Principles of Design of Food Industries in the field of Flour
- Principles of Design of Food Industries in the field of Canning
- Project in the field of Flour

Teacher, Farhikhtegan Ferdowsi Company

- Food Industry Manager Course

Researches

Mohaddeseh Kariminejad, Abolfazl Naimabadi, Afsaneh Morshedi, Toktam Mohammadi-Moghaddam*, Abolfazl Shokuhi, Mahsa Bordbar, Oxidative stability of sunflower and soybean oils enriched with black plum peel extract in comparison with synthetic antioxidants

2023

Publisher : PLoS One

Link : <https://journals.plos.org/plosone/article?id=10.1371/journal.pone.0279735>

Ali Akbar Mohammadi, Abolfazl Naimabadi, Vahide Oskoei, Naser Morgan Azghadi, Vahid Taghavi Manesh, Toktam Mohammadi-Moghaddam*, Assessment of antibiotic residues in raw and pasteurized milk produced using the different analytical methods, *Journal of Advances in Environmental Health Research*, Volume 11, Issue 2, April 2023

2023

Publisher : Journal of Advances in Environmental Health Research

Link : https://jaehr.muk.ac.ir/article_157968.html

Sara Parseh, Mohebbat Mohebbi, Toktam Mohammadi-Moghaddam, Hasan Sabaghi, Optimization of aerated dessert formulation containing whey protein concentrate with Response Surface Methodology and study of its rheological properties

2023

Publisher : Journal of Research and Innovation in Food Science and Technology

Link : https://journals.rifst.ac.ir/article_120814.html

Zohre Mahmoodi, Fatemeh Zendeboodi, Amir Mohammad Mortazavian, Mehdi Farhoodi, Vahid Mofid, Toktam Mohammadi-Moghaddam, Masoome Mehraban, Effect of adding salty-taste enhancers on physicochemical and microstructural characteristics of NaCl-reduced UF cheese using mixture design methodology

2022

Publisher : International Journal of Dairy Technology

Link : <https://onlinelibrary.wiley.com/doi/abs/10.1111/1471-0307.12832>

Toktam Mohammadi-Moghaddam, Mahsa Bordbar, Physicochemical properties, antioxidant activity and sensory properties of sponge cake prepared with black plum peel as wheat flour substitution

2022

Publisher : Journal of Neyshabur University of Medical Sciences

Link : <https://www.sid.ir/paper/1023337/en>

Toktam Mohammadi-Moghaddam, Ali Firoozzare, Somayeh Helalian, The effect of different spices on the moisture content, texture characterizations and consumer preferences of roasted sunflower seeds

2021

Publisher : Food Chemistry: X

Link : <https://www.sciencedirect.com/science/article/pii/S2590157521000183>

Toktam Mohammadi-Moghaddam, Ali Firoozzare, Investigating the effect of sensory properties of black plum peel marmalade on consumers acceptance by Discriminant Analysis

2021

Publisher : Food Chemistry: X

Link : <https://www.sciencedirect.com/science/article/pii/S2590157521000146>

Sara Parseh, Mohebbat Mohebbi, Toktam Mohammadi-Moghaddam, Hasan Sabaghi, Optimization of aerated dessert formulation containing whey protein concentrate with Response Surface Methodology and study of its rheological properties

2021

Publisher : Journal of Research and Innovation in Food Science and Technology

Link : https://journals.rifst.ac.ir/article_120814.html

Toktam Mohammadi-Moghaddam, Ali Firoozzare, Mohaddeseh Kariminejad, Maryam Sorahi, Zahra Tavakoli, Black plum peel as a useful by-product for the production of new foods: Chemical, textural and sensory characteristics of Halva Masghati

2020

Publisher : International Journal of Food Properties, 23, 1, 2005–2019

Link : <https://doi.org/10.1080/10942912.2020.1835953>

Mohsen Estaji, Toktam Mohammadi-Moghaddam, Leila Gholizade-Eshan, Ali Firoozzare, Moosa-Al-Reza Hooshmand-Dalir, Physicochemical characteristics, sensory attributes and antioxidant activity of marmalade prepared from black plum peel

2020

Publisher : International Journal of Food Properties, 23, 1, 1979–1992

Link : <https://doi.org/10.1080/10942912.2020.1835954>

Toktam Mohammadi-Moghaddam , Ali Firoozzare , Samin Daryadar, Zahra Rahmani, Black plum peel jam: physicochemical properties, sensory attributes, and antioxidant capacity 2020

Publisher : International Journal of Food Properties, 23, 1, 1792-1803

Link : <https://www.tandfonline.com/doi/full/10.1080/10942912.2020.1830798>

Toktam Mohammadi-Moghaddam, Ali Firoozzare, Narges Shamspour, Black plum peel torshak: physicochemical properties, sensory attributes, and antioxidant capacity 2020

Publisher : International Journal of Food Properties, 23, 1, 1792-1803

Link : <https://www.tandfonline.com/doi/full/10.1080/10942912.2020.1833031>

Toktam Mohammadi Moghaddam, Ali Firoozzare, Zahra Parak, Mohaddese MohammadNi, Physicochemical properties, sensory attributes, and antioxidant activity of black plum peel sharbat as affected by pectin and puree concentrations 2020

Publisher : International Journal of Food Properties, 23, 1, 665–676

Link : <https://www.tandfonline.com/doi/full/10.1080/10942912.2020.1754235>

Mahmood Alimohammadi , Sahar Ghale Askari , Naser Morgan Azghadi , Vahid Taghavimanesh , Toktam Mohammadi Moghadam , Mohammad Bidkhori , Alieh Gholizade , Rahim Rezvani, Ali Akbar Mohammadi, Antibiotic residues in the raw and pasteurized milk produced in Northeastern Iran examined by the four-plate test (FPT) method 2020

Publisher : International Journal of Food Properties, 23, 1, 1248–1255

Link : <https://www.tandfonline.com/doi/full/10.1080/10942912.2020.1800032>

Toktam Mohammadi Moghaddam, Seyed M. A. Razavi, Application of Artificial Neural Networks (ANN) and image processing for prediction of the geometrical properties of roasted pistachio nuts and kernels 2019

Publisher : Journal of Nuts, 10, 1, 79-93

Link : http://ijnrs.damghaniau.ac.ir/article_665897.html

Toktam Mohammadi Moghaddam, Seyed M.A. Razavi, Application of Artificial Neural Networks (ANN) and image processing for prediction of the gravimetric properties of roasted pistachio nuts and kernels, Journal of Nuts 2019

Publisher : Journal of Nuts, 10, 2, 117-125

Link : http://ijnrs.damghaniau.ac.ir/article_670196.html

Toktam Mohammadi Moghaddam, Seyed M. A. Razavi, Masoud Taghizadeh, Biswajeet Pradhan, Ameneh Sazgarnia, Ahmad Shaker-Ardekani, Hyperspectral imaging as an effective tool for prediction the moisture content and textural characteristics of roasted pistachio kernels 2018

Publisher : Food Measurement and characterization, 12, 1493–1502

Link : <https://link.springer.com/article/10.1007/s11694-018-9764-x>

Toktam Mohammadi Moghaddam, Seyed M. A. Razavi, Ameneh Sazgarnia, Masoud Taghizadeh , Predicting the moisture content and textural characteristics of roasted pistachio kernels using Vis/NIR reflectance spectroscopy and chemometric analysis 2017

Publisher : Food Measurement and characterization, 12, 346–355

Link : <https://link.springer.com/article/10.1007/s11694-017-9646-7>

Toktam Mohammadi Moghaddam, Seyed M. A. Razavi , Masoud Taghizadeh, Ameneh Sazgarnia, Sensory and instrumental texture assessment of roasted pistachio nut/kernel by partial least square (PLS) regression analysis: effect of roasting conditions 2016

Publisher : Journal of Food Science and Technology, 53, 1, 370-80

Link : <https://pubmed.ncbi.nlm.nih.gov/26787956/>

Toktam Mohammadi Moghaddam, Maryam BahramParvar, Seyed M. A. Razavi, Effect of frying temperature and time on image characterizations of pellet snacks 2014

Publisher : Journal of Food Science and Technology, 52, 5, 2958-2965

Link : <https://link.springer.com/article/10.1007/s13197-014-1326-6>

2013

Toktam Mohammadi Moghaddam, Seyed M. A. Razavi, Masoud Taghizadeh, Applications of hyperspectral imaging in grains and nuts quality and safety assessment: a review

Publisher : Journal of Food Measurement and Characterization, 7, 129–140

Link : <https://link.springer.com/article/10.1007%2Fs11694-013-9148-1>

Maryam BahramParvar, Toktam Mohammadi Moghaddam, Seyed M. A. Razavi, Effect of deep-fat frying on sensory and textural attributes of pellet snacks

2012

Publisher : Journal of Food Science and Technology volume 51, 3758–3766

Link : <https://link.springer.com/article/10.1007/s13197-012-0914-6>

Seyed M. A. Razavi, Toktam Mohammadi Moghaddam, Bahareh Emadzadeh, Fakhreddin Salehi, Dilute solution properties of wild sage (*Salvia macrosiphon*) seed gum

2012

Publisher : Food Hydrocolloids, 29, 1, 205–210

Link : <https://www.sciencedirect.com/science/article/abs/pii/S0268005X12000513>

Toktam Mohammadi Moghaddam, Fakhreddin Salehi, Seyed M.A. Razavi, Sensory Acceptability Modeling of Pistachio Green Hull's Marmalade Using Fuzzy Approach

2011

Publisher : International Journal of Nuts and Related Sciences

Link : [http://idosi.org/ijnrs/2\(2\)11/1.pdf](http://idosi.org/ijnrs/2(2)11/1.pdf)

Toktam Mohammadi Moghaddam, Seyed M.A. Razavi, Influence of different substitution levels of *Lallemantia royleana* seed gum on textural characteristics of selected hydrocolloids

2011

Publisher : Electronic Journal of Environmental, Agricultural and Food Chemistry, 10, 9, 2826-2837

Link : <https://www.cabdirect.org/cabdirect/abstract/20123039715>

Toktam Mohammadi Moghaddam, Seyed M. A. Razavi, Bahareh Emadzadeh, Rheological interactions between *Lallemantia royleana* seed extract and selected food hydrocolloids

2011

Publisher : Journal of the Science of Food and Agriculture, 91, 1083–1088

Link : <https://onlinelibrary.wiley.com/doi/10.1002/jsfa.4287>

Toktam Mohammadi-Moghaddam, Seyed M. A. Razavi, Farhad Malekzadegan, Ahmad Shaker Ardekani, Chemical composition and Rheological characteristics of pistachio green hulls marmalade

2009

Publisher : journal of texture studies, 40, 390-405

Link : <https://onlinelibrary.wiley.com/doi/abs/10.1111/j.1745-4603.2009.00188.x>

Seyed M. A. Razavi, Toktam Mohammadi Moghaddam, Asad Mohammad Amini, Physico-mechanic and chemical properties of Balangu seed

2008

Publisher : International Journal of Food Engineering, 4, 5, 1-12

Link : https://www.researchgate.net/publication/289652775_Physico-mechanic_and_chemical_properties_of_Balangu_seed

Arash Koocheki, S.M.A Razavi, Elnaz Milani, Toktam Mohammadi Moghaddam, Maryam Abedini, Samane Alamatyian, Saman Izadkhah, Physical properties of watermelon seed as a function of moisture content and variety

2007

Publisher : International Agrophysics, 21, 349-359.

Link : http://www.old.international-agrophysics.org/artykuly/international_agrophysics/IntAgr_2007_21_4_349.pdf

Seyed M.A.Razavi, Ali Rafe, Toktam Mohammadi Moghaddam, Asad Mohammad Amini, Physical properties of pistachio nut and its kernel as a function of moisture content and variety. Part II. Gravimetric properties

2007

Publisher : Journal of Food Engineering, 81, 1, 218-225

Link : https://www.sciencedirect.com/science/article/pii/S0260877406006650?casa_token=IsAUB2BKxx0AAAAA:GWC881z4D8lnxpeK7BYHBBGu94F_z1xjbdP4TWSuBb5www7x0gbwXEx8KN3ZcI5fZ5i15nNghNY

Toktam Mohammadi Moghaddam, Seyed M. A. Razavi, Masoud Taghizadeh, Ameneh Sazgarnia, The effect of temperature, time and air velocity of roasting on textural properties of pistachio kernels

2017

Publisher : Food Science and Technology, 62, 14, 77-87, Persian

Link : <https://www.sid.ir/Fa/Journal/ViewPaper.aspx?id=268336>

Toktam Mohammadi-Moghaddam, Seyed M. A. Razavi, Masoud Taghizadeh, Ameneh Sazgarnia, Biswajeet Pradhan, VIS-NIR Hyperspectral imaging and multivariate analysis for prediction of the moisture content and hardness of pistachio kernels roaster in different conditions 2016

Publisher : Journal of Agricultural Machinery, 5, 2, 281-291, Persian

Link : <https://www.sid.ir/en/journal/ViewPaper.aspx?ID=546777>

Amin Ghahremanifar, Ali Mohammadi Sani, Masoud Najaf Najafi, Toktam Mohammadi Moghaddam, Effect of homogenization and concentration parameters on the emulsification properties of whey protein concentrate 2010

Publisher : Innovation in Food Sciences and Technology (Journal of Food Science and Technology), 2, 5, 35-43, Persian

Link : <https://www.sid.ir/en/journal/ViewPaper.aspx?ID=250824>

Toktam Mohammadi-Moghaddam, Seyed M. A. Razavi, Farhad Malekzadegan, Ahmad Shaker Ardekani, Physico-chemical and sensory properties of pistachio green hull's marmalade 2010

Publisher : Iranian Journal of Food Science and Technology, 6, 4, 1-10, Persian

Link : <https://www.sid.ir/fa/journal/ViewPaper.aspx?ID=105671>

Conferences

Toktam Mohammadi Moghadam The effect of drying method and variety on the physicochemical and sensory characteristics of dried plums collected from the city of Neyshabur. 2023

Publisher : 6th International Congress of Developing Agriculture, Natural Resources, Environment and Tourism of Iran, Tabriz Islamic Art University

Toktam Mohammadi Moghadam, Kamyar Mahmudifar, Investigating the effect of microencapsulation of black plum peel extract on chemical properties, antioxidant capacity and phenolic compounds of hard candy 2023

Publisher : 6th International Congress of Developing Agriculture, Natural Resources, Environment and Tourism of Iran, Tabriz Islamic Art University

Toktam Mohammadi Moghadam, Azam Hoseini, Chemical composition and sensory properties of saffron petal jam 2022

Publisher : 5th International Conference on Developing Agriculture, Natural Resources, Environment & Tourism of Iran

Toktam Mohammadi Moghadam, Azam Hoseini, Chemical composition and sensory properties of saffron petal jam 2021

Publisher : 5th International Conference on Developing Agriculture, Natural Resources, Environment & Tourism of Iran

Toktam Mohammadi Moghadam, Abolfazl Shokuhi, Mahsa Bordbar, Investigation of antioxidant capacity of black plum peel extract in oxidative stability of soybean oil and comparison with oil contained synthetic antioxidants 2021

Publisher : 7th International Conference on Environmental Engineering and Natural Resource

Toktam Mohammadi Moghadam, The role of women in food security 2021

Publisher : The National Congress of the Epic and Heroic Women Sacrificer

Toktam Mohammadi Moghadam, Ali Firoozzare, Chemical composition and sensory properties of sharbat prepared from black plum peel 2021

Publisher : 6th International Conference on Agricultural and Environmental with a Sustainable Development Approach

Toktam Mohammadi Moghadam, Mahsa Bordbar, The effect of black plum peel as a substitute for wheat flour on physicochemical properties and antioxidant activity of sponge cake 2021

Publisher : 6th International Conference on Agricultural and Environmental with a Sustainable Development Approach

- Toktam Mohammadi Moghadam, Ali Firoozzare, Textural characterization and antioxidant activity of black plum peel jam** 2021
 Publisher : 6th International Conference on Agricultural and Environmental with a Sustainable Development Approach
- Toktam Mohammadi Moghadam, Alie Rezaghilizadeh, Fatemeh Rezaei, Kamyar Mahmoudifar, Chemical and sensory properties of black plum peel pastille** 2019
 Publisher : 3rd International Congress and 26th National Congress of Food Science and Technology of Iran , Persian
- Toktam Mohammadi Moghadam, Alie Rezaghilizadeh, Abolfazl Shokuhi, Mahsa Bordbar, Chemical and sensory properties of black plum peel torshak,** 2019
 Publisher : 3rd International Congress and 26th National Congress of Food Science and Technology of Iran , Persian
- Toktam Mohammadi Moghadam, Seyed M. A. Razavi, Application of artificial neural network and image processing to predict the volume of roasted pistachio kernels** 2017
 Publisher : Fifth National Conference on Food Security, Islamic Azad University, Savadkuh Branch, Persian
- Toktam Mohammadi Moghadam, Seyed M. A. Razavi, Ameneh Sazegarnia, Masoud Taghizadeh, Application of Near Infrared Spectroscopy to predict moisture and fracture force of pistachio kernels under different roasting conditions** 2014
 Publisher : First National Pistachio Conference , Kerman, Persian
- Toktam Mohammadi Moghadam, Seyed M. A. Razavi, Masoud Taghizadeh, Ameneh Sazegarnia, The effect of temperature, time and air velocity of roasting on sensory properties of roasted pistachio kernels** 2014
 Publisher : The First Snack Conference Of Food, Mashhad, Persian
- Toktam Mohammadi Moghadam, Seyed M. A. Razavi, Masoud Taghizadeh, Ameneh Sazegarnia, The effect of temperature, time and air velocity the texture properties of roasted pistachio kernels** 2013
 Publisher : 8th National Congress of Machine Engineering Of Agriculture and Mechanization, Mashhad, Persian
- Toktam Mohammadi Moghadam, Seyed M. A. Razavi, Masoud Taghizadeh, Ameneh Sazegarnia, Application of hyperspectral imaging and multivariate analysis to predict the moisture content and hardness of roasted pistachio kernels** 2013
 Publisher : 8th National Congress of Machine Engineering Of Agriculture and Mechanization, Mashhad, Persian
- Seyed M. A. Razavi, Toktam Mohammadi Moghaddam, Bahareh Emadzadeh, Fakhreddin Salehi, Intrinsic viscosity of wild sage (Salvia macrosiphon) seed gum as affected by ionic strength** 2012
 Publisher : 6th International Symposium on Food Rheology and Structure (ISFRS), Zurich, Switzerland
- Seyed M. A. Razavi, Toktam Mohammadi Moghaddam, Influence of different substitution levels of Balangu seed gum on textural characteristics of selected hydrocolloids** 2011
 Publisher : 11th International congress of engineering and food (ICEF11), May 22-26, Athens, Greece
- Toktam Mohammadi Moghaddam, Mohebbat Mohebbi ,Effect of frying temperature and time on image characterization of pierogi** 2011
 Publisher : 11th International congress of engineering and food (ICEF11), May 22-26, Athens, Greece.
- Toktam Mohammadi Moghaddam, Seyed M. A. Razavi, The effect of balango seed gum replacement on the textural properties of some commercial gums using TPA** 2011
 Publisher : The first transnational conference on production chain optimization, distribution and consumption in the food industry, Gorgan University of Agricultural Sciences and Natural Resource, Persian
- Toktam Mohammadi Moghaddam, Application of image processing systems to study the physical properties (color, shape and size) of food** 2011
 Publisher : The first transnational conference on production chain optimization, distribution and consumption in the food industry, Gorgan University of Agricultural Sciences and Natural Resource, Persian
- Toktam Mohammadi Moghaddam, Meat texture; Methods of Determining and Improving** 2009
 Publisher : Fifth Regional Seminar on Food Security, Islamic Azad University, Savadkuh Branch , Persian
- Toktam Mohammadi Moghaddam, Aromatic compounds produced by microorganisms in foods** 2009
 Publisher : Fifth Regional Seminar on Food Security, Islamic Azad University, Savadkuh Branch , Persian

- Toktam Mohammadi Moghaddam, The role of lipids and oils in human nutrition** 2009
 Publisher : Fifth Regional Seminar on Food Security, Islamic Azad University, Savadkuh Branch , Persian
- Toktam Mohammadi Moghaddam, Investigation of nutritional and medicinal properties of hemp oil** 2009
 Publisher : Fifth Regional Seminar on Food Security, Islamic Azad University, Savadkuh Branch , Persian
- Toktam Mohammadi Moghaddam, salt; Types, applications and properties** 2009
 Publisher : Fifth Regional Seminar on Food Security, Islamic Azad University, Savadkuh Branch , Persian
- Toktam Mohammadi Moghaddam, Seyed M. A. Razavi, Investigation of physical properties of balango and watercress seeds** 2008
 Publisher : Fifth National Congress of Agricultural Machinery and Mechanization Engineering, Mashhad, Persian
- Toktam Mohammadi Moghaddam, Seyed M. A. Razavi, Valuable products from apple pomace** 2008
 Publisher : 3rd National Congress on Recycling and Use of Renewable Organic Materials, Khorasgan, Isfahan, Persian
- Farhad Malekzadegan, Seyed M. A. Razavi, Toktam Mohammadi-Moghaddam, Ahmad Shaker Ardekani, Optimization of pistachio skin marmalade formulation Quchan (Winning the first lecture)** 2007
 Publisher : Islamic Azad University, Quchan branc, Persian
- Toktam Mohammadi-Moghaddam, Investigation of functionalproperties of folate** 2007
 Publisher : Islamic Azad University, Quchan branc, Persian
- Seyed M. A. Razavi, Elnaz Milani, Arash Koocheki, Toktam Mohammadi Moghadam, Samaneh Alamatian, Maryam Abedini, Saman Izadkxah, Physical properties of three varieties of watermelon seeds** 2006
 Publisher : The second Large conference and exhibition of food industry, Isfahan
- Samaneh Alamatian, Maryam Abedini, Toktam Mohammadi Moghadam, Mohammad Hosein Haddad Khodaparast, Gum extraction of vegetable oils with microbial lipase** 2006
 Publisher : The second conference and large exhibition of food industry, Isfahan

Projects

- Toktam Mohammadi Moghaddam, Alie Rezagholizadeh, Abolfazl Sholkuhi, Mahsa Bordbar, Investigation of antioxidant capacity of black plum peel extract in oxidative stability of sunflower and soybean oils and comparison with commercial oils** 2019
 For : Neyshabur University of Medical Sciences
- Toktam Mohammadi Moghaddam, Alie Rezagholizadeh, The effect of concentration and type of puree on rheological, textural, sensory and chemical properties, antioxidant capacity and phenolic compounds of black plum peel torshak and comparison with different torshaks in the markets** 2018
 For : Neyshabur University of Medical Sciences
- Toktam Mohammadi Moghaddam, Alie Rezagholizadeh, Introduction the black plum peel as a functional by-product for usage in the food industry** 2018
 For : Neyshabur University of Medical Sciences
- Toktam Mohammadi Moghaddam, Alie Rezagholizadeh, The influence of pectin and puree concentrations on chemical, sensory, textural properties, antioxidant activity and phenolic compounds of black plum peel jam and comparison with different jams in the markets** 2018
 For : Neyshabur University of Medical Sciences
- Toktam Mohammadi Moghaddam, Zahra Parak, Physico-chemical and sensory properties of black plum peel sharbat** 2017
 For : Neyshabur University of Medical Sciences
- Toktam Mohammadi Moghaddam, Physico-chemical and sensory properties of plum peel marmalade** 2016
 For : Neyshabur University of Medical Sciences

Toktam Mohammadi Moghaddam, Vahid Taghavimaneh, Ali Akbar Mohammadi, The application of different screening methods for the evaluation the antibiotic residues in raw and pasteurized milk produced in Neyshabur in 2016	2016
For : Neyshabur University of Medical Sciences	
Ali Akbar Mohammadi, Mahmoud Alimohammadi, Toktam Mohammadi Moghaddam, Evaluation of antibiotic residues in the Raw and pasteurized milk produced in Neyshabur city during 2016	2016
For : Neyshabur University of Medical Sciences	
Seyed M. A. Razavi, Toktam Mohammadi Moghaddam, Fakhredin Salehi, Bahareh Emadzadeh, Measurement of viscometric constants of dilute solutions and determination of molecular weight of crude hydrocolloid extract of wild sage (Salvia macrosiphon) seed gum	2010
For : Ferdowsi University of Mashhad	
Toktam Mohammadi Moghaddam, Seyed M. A. Razavi, Farhad Malekzadegan, Ahmad Shaker Ardakani, Physicochemical and sensory properties of pistachio green hull marmalade	2009
For : Ferdowsi University of Mashhad - Islamic Azad University of Quchan	
Seyed M. A. Razavi, Bahareh Emadzadeh, Toktam Mohammadi Moghaddam, Investigation of the possibility of replacing commercial gums with native gum of Balango seed	2009
For : Ferdowsi University of Mashhad	
Seyed M. A. Razavi, Mehdi Kashaninejad, Reihaneh Akbari, Ali Rafe, Asad Mohammad Amini, Bahareh Emadxadeh, Toktam Mohammadi Moghaddam, Investigation of physical properties, friction and Aerodynamics of Iranian pistachio cultivars	2006
For : Ferdowsi University of Mashhad	

Achievements

License of Fanavar Company from the Growth and Health Center of Neyshabur University of Medical Sciences, for production of “black plum peel products”	2021
Production of fortified juices from apple, squash and beetroot to improve the immune system of patients with COVID- 19	2020
Top researcher of Neyshabur University of Medical Sciences	2020
The top technologist of the innovative national event of Kausar Startup (Ronak)	2019