



Dr. Mohammad Reza  
**Amiryousefi**

Assistant Professor



## Personal Details

First Name: Mohammad Reza  
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Date of Birth: 29 June 1985  
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## Contact

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## Curriculum Vitae

Assistant Professor  
Department of Food Science and Technology  
Neyshabur University of Medical Sciences (NUMS)



## Education

<b>PhD</b> 23 Sep 2010- 27 Jan 2016	Food Science and Technology, Food Engineering, Ferdowsi University of Mashhad (FUM), Mashhad, Iran.	<i>GPA: 19.32</i> <i>out of 20</i>
Thesis Title	The possibility of flavor encapsulation (case study: caffeine) in hydrogel colloidosome and modelling of its release based on fuzzy logic, Supervised by Dr. Mohebbat Mohebbi	
<b>MSc</b> 22 Sep 2008- 06 Sep 2010	Food Science and Technology, Food Engineering, Tehran University, Karaj, Iran.	<i>GPA: 18.06</i> <i>out of 20</i> <i>(Top student)</i>
Thesis Title	Evaluation of mass transfer kinetics, physico-chemical properties and fractal dimension of deep-fat fried ostrich meat fillet using artificial neural networks, Supervised by Dr. Faramarz Khodaiyan & Dr. Mohebbat Mohebbi	
<b>BSc</b> 22 Sep 2004- 21 Jul 2008	Food Science and Technology, Ferdowsi University of Mashhad (FUM), Mashhad, Iran.	<i>GPA: 17.86</i> <i>out of 20</i> <i>(Top student)</i>
<b>Diploma</b> Sep 1999- Jun 2002	Physics and Mathematics, Shahed Sarallah High School, Esfahan, Iran.	<i>GPA: 18.07</i> <i>out of 20</i>



## Occupations

- Assistant Professor in Neyshabur University of Medical Sciences (NUMS), Neyshabur, Iran. *31 Oct 2017-Now*
- Postdoctoral Researcher in Nutrition Sciences, Supervised by Dr. Mohsen Nematy (MD-PhD), Mashhad University of Medical Sciences (MUMS), Mashhad, Iran (Supported by National Elites Foundation). *22 Aug 2016-23 Oct 2017*
- Teaching of 'Fundamentals of Food Engineering course', 'Research Methods course', 'Principles of Cooling, Freezing and Storing Food course', 'Sugar Industries course', 'Dairy Industries course' and 'Confectionery and Drink Industries' for BSc students of Food Science and *Sep 2017-Now*

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## Web Page

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- Technology, Neyshabur University of Medical Sciences (NUMS), Neyshabur, Iran.
- Teaching of 'Food Formulations course' and 'Functional Foods course' for PhD students of Nutrition, School of Medicine, Mashhad University of Medical Sciences (MUMS), Mashhad, Iran. *Sep 2016- Feb 2018*
  - Teaching of 'Device Analysis Techniques course' for MSc students of Health and Food Safety, School of Medicine, Mashhad University of Medical Sciences (MUMS), Mashhad, Iran. *Feb 2018- Jul 2018*
  - Advisor of BSc students of Food Science and Technology, Neyshabur University of Medical Sciences (NUMS), Neyshabur, Iran. *1 Nov 2018- Now*
  - Member of the Committee on Technical and Legal Issues of Health Permits for the Food and Drug Administration, Neyshabur University of Medical Sciences (NUMS), Neyshabur, Iran. *06 May 2018- Now*



## Honors and Awards

- ✓ First grade graduate in BSc of Food Science and Technology, 2008, Ferdowsi University of Mashhad (FUM), Mashhad, Iran.
- ✓ First grade graduate in MSc of Food Science and Technology-Food Engineering, 2010, Tehran University, Karaj, Iran.
- ✓ First rank of PhD entrance exam in Food Science and Technology-Food Engineering, 2010, Ferdowsi University of Mashhad (FUM), Mashhad, Iran.
- ✓ Membership at the National Elite Foundation, from 2011 to Now.
- ✓ Profiting from the 'Dr. Kazemi Ashtiani' Award from the National Elite Foundation, 2016.



## Publications

- Rezagholizade-shirvan, A., Shokri, S., Dadpour, M., **Amiryousefi, M.R.** (2023). Evaluation of physicochemical, antioxidant, antibacterial activity and sensory properties of watermelon rind candy. *Heliyon*, 9(6), e17300. DOI: [10.1016/j.heliyon.2023.e17300](https://doi.org/10.1016/j.heliyon.2023.e17300). Index: ISI (IF: 3.776).
- Rezagholizade-shirvan, A., Kalantarmahdavi, M., **Amiryousefi, M.R.** (2023). Evaluation of the effect of basil seed gum, Tragacanth gum, pectin, and coating formulation with corn flour on oil absorption and sensory properties of watermelon rind chips. *Heliyon*, 9(6), e16976. DOI: [10.1016/j.heliyon.2023.e16976](https://doi.org/10.1016/j.heliyon.2023.e16976). Index: ISI (IF: 3.776).
- Ghasemi, A., Salari, A., Kalantarmahdavi, M., **Amiryousefi, M.R.** (2022). Sodium metabisulfite in dried plum and its cytotoxic effects on K-562 and L-929 normal cell lines. *Journal*

- of Food Science, 87(2), 856-866. DOI: [10.1111/1750-3841.16034](https://doi.org/10.1111/1750-3841.16034). Index: ISI (IF:3.693).
- Kalantarmahdavi, M., Salari, A., Pasdar, Z., **Amiryousefi, M.R.** (2022). Edible hyaluronic acid-rich burger separator edible disc prepared from slaughterhouse waste. Food Science & Nutrition, 10(10), 3515-3526. DOI: [10.1002/FSN3.2954](https://doi.org/10.1002/FSN3.2954). Index: ISI (IF:3.553).
  - **Amiryousefi, M.R.**, Selahbarzin, S., Jumaah Al-kaabi. H., Hesarinejad, M.A. (2022). The effect of tragacanth and carrageenan gum on the stability and rheological and sensory properties of pasteurized cream. Journal of Food Science and Technology (Iran), 19(127), 91-99. DOI: [10.22034/FSCT.19.127.91](https://doi.org/10.22034/FSCT.19.127.91). Index: Scopus.
  - Rezaei, Z., Mohebbi, M., **Amiryousefi, M.R.** (2021). Evaluation of caffeine release from hydrogel colloidosome under simulated oral condition and instrumental analysis of the microcapsule. Research and Innovation in Food Science and Technology, 10(2), 141-154. DOI: [10.22101/jrfst.2021.262924.1211](https://doi.org/10.22101/jrfst.2021.262924.1211). Index: Scopus.
  - Hesarinejad, M.A., **Amiryousefi, M.R.** (2021) Modeling of kinetic changes of ostrich meat color during deep fat frying by image processing. Journal of Food Science and Technology (Iran), 111(18), 361-369. DOI: [10.29252/fsct.18.02.28](https://doi.org/10.29252/fsct.18.02.28). Index: Scopus.
  - **Amiryousefi, M.R.**, Mohebbi, M., Tehranifar, A. (2018). Pomegranate seed clustering by machine vision. Food Science & Nutrition, 6(1), 18-26. DOI: [10.1002/fsn3.475](https://doi.org/10.1002/fsn3.475). Index: ISI (IF:2.863).
  - **Amiryousefi, M.R.**, Mohebbi, M., Golmohammadzadeh, S., Koocheki, A., Baghbani, F. (2017). Fuzzy logic application to model caffeine release from hydrogel colloidosomes. Journal of Food Engineering, 212, 181-189. DOI: [10.1016/j.jfoodeng.2017.05.031](https://doi.org/10.1016/j.jfoodeng.2017.05.031). Index: ISI (IF: 5.354).
  - Shamloo, E., Nickfar, F., Mahmoudzadeh, M., Sarafraz, M., Salari, A., Darroudi, M., Abdi-Moghadam, Z., **Amiryousefi, M.R.**, Rezagholizade-Shirvan, A., Rezaei, Z. (2023) Investigation of heavy metal release from variety cookware into food during cooking process. International Journal of Environmental Analytical Chemistry. Published online. DOI: [10.1080/03067319.2023.2192872](https://doi.org/10.1080/03067319.2023.2192872). Index: ISI (IF:2.731).
  - Movahed, S., Nematy, M., Baghban Taraghdari, S., **Amiryousefi, M.R.** (2017). Recent advances in possible effects of bread types and enrichment on appetite during Ramadan fasting. Journal of Nutrition, Fasting and Health, 5(2), 87-98. DOI: [10.22038/jfh.2017.25045.1092](https://doi.org/10.22038/jfh.2017.25045.1092). Index: ISC, SID.
  - **Amiryousefi, M.R.**, Soleimani, D., Movahed, S., Khosravi, M., Mousavi Bazzaz, S.M., Rakhshandeh, H., Golzar, M., Pahlevani, N., Saghi, E., Firouzi, S., Ghaemi, Z., Pourebrahim, F., Malek Ahmadi, M., Eslami, K., Zadehahmad, R., Nematy,

- M. ☒ (2017). Is it possible to quench thirst using barley enriched licorice bread during islamic fasting? *Journal of Nutrition, Fasting and Health*, 5(4), 151-157. DOI: [10.22038/jfh.2018.28595.1108](https://doi.org/10.22038/jfh.2018.28595.1108). Index: ISC, SID.
- **Amiryousefi, M.R.**, Mohebbi, M.☒, Golmohammadzadeh, S., Koocheki, A. (2016). Encapsulation of caffeine in hydrogel colloidosome: optimization of fabrication, characterization and release kinetics evaluation. *Flavour and Fragrance Journal*, 31, 163–172. DOI: [10.1002/ffj.3297](https://doi.org/10.1002/ffj.3297). Index: ISI (IF:2.576).
  - **Amiryousefi, M.R.**☒, Mohebbi, M., Khodaiyan, F. (2014). Applying an intelligent model and sensitivity analysis to inspect mass transfer kinetics, shrinkage and crust color changes of deep-fat fried ostrich meat plates. *Meat Science*, 96, 172-178. DOI: [10.1016/j.meatsci.2013.06.018](https://doi.org/10.1016/j.meatsci.2013.06.018). Index: ISI (IF:5.209).
  - **Amiryousefi, M.R.**☒, Mohebbi, M., Khodaiyan, F., Ghazizadeh Ahsae, M. (2014). Multi-objective optimization of deep-fat frying of ostrich meat plates using multi-objective particle swarm optimization (MOPSO). *Journal of Food Processing and Preservation*, 38(4), 1472-1479. DOI: [10.1111/jfpp.12106](https://doi.org/10.1111/jfpp.12106). Index: ISI (IF:2.190).
  - Mohebbi, M., Hasanpour, N., Ansarifar, E., **Amiryousefi, M.R.**☒ (2014). Physicochemical properties of bell pepper and kinetics of its color change influenced by Aloe vera and gum tragacanth coatings during storage at different temperatures. *Journal of Food Processing and Preservation*, 38(2), 684-693. DOI: [10.1111/jfpp.12018](https://doi.org/10.1111/jfpp.12018). Index: ISI (IF:2.190).
  - **Amiryousefi, M.R.**☒, Razavi, S.M.A. (2013). Viscous flow behavior, microstructure and physicochemical characteristics of a sweet paste functional dessert (Samanu) made from germinated wheat. *Journal of Food Process Engineering*, 36(3), 385-396. DOI: [10.1111/jfpe.12005](https://doi.org/10.1111/jfpe.12005). Index: ISI (IF:1.370).




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## Conferences

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- Mohebbi, M., Hasanpour, N., Ansarifar, E., **Amiryousefi, M.R.** (Feb 26-27, 2013). Effects of Aloe vera and sesame oil coating on physicochemical properties of bell pepper during storage. 1<sup>st</sup> International e-Conference on Novel Food Processing (IECFP2013), Mashhad: Ferdowsi University of Mashhad (FUM), [http://www.civilica.com/Paper-IECFP01-IECFP01\\_052.html](http://www.civilica.com/Paper-IECFP01-IECFP01_052.html).
- Hajizadeh, M., Nematy, M., Rajabi, M., Naderi kalat, M., Ghayour Mobarhan, M., Safarian, M., Esmaeili, H., **Amiryousefi, M.R.** (Dec 6-8, 2016). Malnutrition of burned hospitalized patients on admission and discharge: A prospective clinical study. The 17<sup>th</sup> congress of PENSA (The parenteral and enteral nutrition society of asia): Fighting malnutrition in hospitals, Tehran: Tehran university of medical sciences.

- **Amiryousefi, M.R.**, Razavi, S.M.A. (Sep 6-8, 2017). Investigating the viscoelastic aspects of Samanu (A functional dessert). The 1<sup>st</sup> International Congress of "Nutrition: from Laboratory Research to Clinical Studies (NLRCS)", Mashhad: Mashhad university of medical sciences (MUMS).
- **Amiryousefi, M.R.** (Sep 6-8, 2017). Implementing image analysis in pomegranate seed clustering. The 1<sup>st</sup> International Congress of "Nutrition: from Laboratory Research to Clinical Studies (NLRCS)", Mashhad: Mashhad university of medical sciences (MUMS).
- **Amiryousefi, M.R.** (March 19, 2018). Application of image analysis in evaluation of crust color kinetics of ostrich meat cubes during deep-fat frying. International Conference on "New Horizons in the Engineering Science", Istanbul: Yildz technical university.
- **Amiryousefi, M.R.**, Nematy, M. (March 19, 2018). The effect of licorice enriched barley bread on thirst during fasting. International Conference on "New Horizons in the Engineering Science", Istanbul: Yildz technical university.
- **Amiryousefi, M.R.**, Nematy, M. (Aug 29, 2018). Effect of Barley Bread on Appetite and Obesity during Fasting. Obesity and Diabetes: From Basic Sciences to Human Interventions ", Mashhad: Mashhad university of medical sciences (MUMS).




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## Books

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Razavi, S.M.A., Bahramparvar, M., **Amiryousefi, M.R.**, (2011) Fundamentals of Food Process Engineering, Ferdowsi university press, Mashhad, Iran (ISBN: 978-964-386-256-5).