

Curriculum vitae (CV)

نام و نام خانوادگی: **Mohammad Ali Sahari**

تاریخ تولد: 1960/Oct./04 محل تولد: Qom

رشته تحصیلی: Food Science and Technology

محل خدمت: Tarbiat Modares University

آدرس:

Tarbiat Modares University, Faculty of Agriculture, Food Science and Technology Department, Tehran, Iran

تلفن: 021-48292328 تلفن همراه: 09123272558

پست الکترونیکی: m.alisahari@gmail.com; sahari@modares.ac.ir

1- مدارک و مراتب علمی و سوابق همکاری Academic degrees and cooperation records

1-1- مدارک تحصیلی Academic degrees

عنوان پایان نامه	سال اخذ	محل اخذ	رشته تحصیلی	مدرک علمی
“Trans-free Margarine Production Technology”	1997	Moscow State University of Food Industry, Moscow (Russian Federation)	Food Science and Technology	Ph.D.
“Extraction of Colorants from Red Beet Root and Its Application in Food Industry”	1991	Tarbiat Modares University, Tehran (Iran)	Food Science and Technology	M.Sc.
“Food Industry”	1985	Shahid Beheshti University (Medical Science), Food Science and Technology Institute, Tehran (Iran)	Food Science and Technology	Bachelor

1-2- مراتب علمی Academic degrees

آخرین پایه	از تاریخ	دانشگاه	مراتبه علمی
55	2006	Tarbiat Modares University, Tehran (Iran)	Full Professor
	2002	Tarbiat Modares University, Tehran (Iran)	Associate Professor
	1997	Tarbiat Modares University, Tehran (Iran)	Assistant Professor
	1991	Tarbiat Modares University, Tehran (Iran)	Instructor

1-3- سوابق همکاری

تا تاریخ	از تاریخ	سابقه همکاری با فرهنگستانها History of cooperation with Academies
2015	1998	Visiting Member of the Academy of Persian Language and Literature

Continued	2015	Visiting Member of the Academy of Sciences
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2- مقالات، کتاب‌ها، طرح‌های پژوهشی، جایزه‌ها و نشان‌های علمی:

- تعداد مقاله‌های چاپ شده در نشریه‌های معتبر داخلی: More than 100 articles
- تعداد مقاله‌های چاپ شده در نشریه‌های معتبر بین‌المللی: More than 180 articles
- تعداد مقاله‌های ارائه شده در همایش‌های داخلی: About 150
- تعداد مقاله‌های ارائه شده در همایش‌های بین‌المللی: About 20

تبصره: شرح مقالات شامل (نام نویسنده، تاریخ، عنوان، نام مجله، شماره جلد، شماره مجله و صفحات) در چهار بند فوق به صورت جداگانه ضمیمه شود (مقالات به ترتیب از جدید به قدیم)، In the attached file

- عناوین کتاب‌های تالیف شده: (نام کتاب، انتشارات، سال انتشار)
 - 1- “Chemistry of browning reactions in foods” ، Andishmand ، 2002؛
 - 2- “Chemistry of colorants in foods” ، Andishmand ، 2002؛
 - 3- “Antinutritional compounds in human, livestock and aquatic food” ، Andishmand ، 2002؛
 - 4- “Dictionary of approved words of the Academy”, Vocabulary Selection Group of the Food Industry Branch, 1998 to present, Academy of Persian Language and Literature
 - 5- “A Thousand Words of Nutrition and Food Science and Technology”, Food Industry Branch -5 .Vocabulary Group 1998-2015, Persian Language and Literature Academy.

• عناوین کتاب‌های ترجمه شده: (نام کتاب، انتشارات، سال انتشار)

• عناوین طرح‌های پژوهشی: (عنوان، سال اجرا، مجری/ همکار)

- Conducting more than 10 national, provincial, and institutional research projects (included in CV);
- Registration of 11 domestic and foreign innovations and patents (included in CV).

• آثار هنری:

• جایزه‌ها و نشان‌های علمی داخلی:

- Exemplary Professor, Outstanding Professor and Top Researcher at Tarbiat Modares University, Scientific Award of the Dr. Hedayat Festival.

• جایزه‌ها و نشان‌های علمی بین‌المللی:

- Among the top 1% of highly cited scientists in the world in the Institute for Science Citation and Monitoring of Science and Technology (ISC).

3- داشتن خدمات ارزشمند در سازندگی و ارتقای سطح علمی و پیشرفت کشور:

• سوابق علمی اجرایی:

- As a Department Manager; Dean of the Faculty; Vice President of the Faculty for Research; Secretary for Faculty Recruitment; Advisor, and Deputy President at Tarbiat Modares University;
- Visiting Member of the Academy of Persian Language and Literature; Member of the Academy of Science

• عناوین خدمات ارزشمند:

- Preparing and organizing drafts and planning undergraduate, graduate, and doctoral courses and their syllabuses together with other professors;
- Member of the Committee for Evaluation of Foreign Graduates' Documents; Member of the Committees of the Development and Planning Council of the Ministry of Science; Representative of the Minister and Member of the Board of Trustees in several institutions; Representative of the Minister of Science in the Agricultural and Natural Resources Engineering Organization of Qom Province;
- Secretary of the selected committee, member of the specialized committee, and main member of the university and central audit board.

* عضویت ها:

- Membership in scientific and specialized societies and associations, editorial board of journals and magazine editorship, expert reviewer of some domestic and foreign journals.

4- پرورش دانشجویان و یا پژوهشگران شایسته:

• دکترای تخصصی:

تحت راهنمایی : About 17 student

تحت مشاوره : About 16 student

- Supervising of 2 postdoctoral students.

• کارشناسی ارشد:

تحت راهنمایی : About 45 student

تحت مشاوره : About 35 student

5- عناوین فعالیتهای علمی - پژوهشی انجام شده

دبیر علمی همایش (عنوان همایش، تاریخ)

- Secretary of national or international conferences 5 times.

- شرکت در جلسات همایش و یا سخنرانی (عنوان سخنرانی، تاریخ)

Participate in some conference sessions and lectures at the academy; Participating in most specialized

- meetings, conferences, and congresses and giving speeches in them
- Participate in the food industry branch working group at the Academy of Science.
- Cooperation in the project "Evaluation of the food industry journals";
- Cooperation in the project "Surveying the current status of horticultural and livestock production";
- Collaboration in the project "The impact of climate change on the food industries".

- اطلاعات علمی دکتر محمدعلی سحری

Scientific information of Dr. Mohammad Ali Sahari:

Orcid Id: 0000-0002-6634-5429

<http://orcid.org/0000-0002-6634-5429>

Researcher Id: N-5617-2016

<http://www.webofscience.com/N-5617-2016>

Scopus Author Id: 6506554972

<http://www.scopus.com/authid/detail.uri?authorId=6506554972>

Google Scholar Id: zbbwimwAAAAJ

<http://scholar.google.com/citations?user=zbbwimwAAAAJ&hl=en>

Researchgate Id: Mohammad-Ali-Sahari

<http://www.researchgate.net/profile/Mohammad-Ali-Sahari>

H index (Scopus): 41; and (Google Scholar): 52; 184 Documents; 5804 Cited by 4900 Documents.

- 1- [Development of a novel sugar-free functional beverage containing pistachio green hull extract](#)
[Tavakoli, M., Barzegar, M., Sahari, M.A., Hosseinmardi, N.](#) Applied Food Research, 2025, 5(1), 100926
- 2- [Therapeutic Potential of Pistachio Green Hull Extract in Treating Parkinson's Disease: A Comprehensive In Vivo and In Vitro Investigation.](#) [Tavakoli, M., Mohammadi, N., Barzegar, M., ... Hosseinmardi, N., Saremi, S. Sahari, MA...](#) Food Science and Nutrition, 2025, 13(5), e70204
- 3- [Effect of transesterified amaranth oil oleogel as a cocoa butter replacer on the physicochemical properties of dark chocolate.](#) [Kamali, E., Sahari, M.A., Barzegar, M., Ahmadi Gavlighi, H.](#) Food Chemistry X, 2025, 26, 102305
- 4- [Maize fiber gum as a natural antioxidant: Effects on myofibrillar proteins and textural properties of beef patties.](#) [Ejtemaei, R., Gavlighi, H.A., Sahari, M.A., Jalili Safaryan, M., Nikoo, M.](#) Lwt, 2025, 216, 117374
- 5- [Microencapsulation of flaxseed oil by complex coacervation of with apricot tree \(Prunus armeniaca L.\) gum and low molecular chitosan: Formation and structural characterization.](#) [Dabiri Movahed, M., Sahari, M.A., Barzegar, M.](#) Applied Food Research, 2024, 4(2), 100519
- 6- [In vitro antidiabetic and antioxidant activities of Galega officinalis extracts.](#) [Sukhtezari, S., Sahari, M.A., Barzegar, M., Azizi, M.H.](#) Food Science and Nutrition, 2024, 12(10), pp. 8137–8149
- 7- [Quantitative and qualitative analysis of three DNA extraction methods from soybean, maize, and canola oils and investigation of the presence of genetically modified organisms \(GMOs\).](#) [Vahdani, M., Sahari, M.A., Tanavar, M.](#) Food Chemistry Molecular Sciences, 2024, 8, 100201
- 8- [Geographical authentication of saffron by chemometrics applied to the ion mobility spectrometry data.](#) [Shamshiri, N., Fattahi, R., Barzegar, M., Sahari, M.A., Mani-Varnosfaderani, A.](#) Food Chemistry X, 2024, 22, 101455
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- 10- [Pistachio green hull and pomegranate peel extracts as two natural antiglycation agents.](#) [Roudbari, M., Barzegar, M., Sahari, M.A.](#) Food Science and Nutrition, 2024, 12(5), pp. 3688–3695
- 11- [Berberis integerrima bioactive molecules loaded in chitosan-based electrospun nanofibers for soybean oil oxidative protection.](#) [Asghari, M., Sahari, M.A., Tavakoli, A., Barzegar, M., Kia, S.J.](#) International Journal of Biological Macromolecules, 2024, 268, 131692
- 12- [Effect of lipophilized gallic acid on the oxidative stability of omega-3 fatty acids rich soy and cow milk.](#) [Delfanian, M., Sahari, M.A., Barba, F.J.](#) Lwt, 2023, 190, 115475
- 13- [Application of enzymatic treatments in concentration of pistachio hull extract by ultrafiltration](#)
[Azhdari, P., Seif Zadeh, N., Sahari, M.A., Ahmadi Gavlighi, H.](#) Food Chemistry Advances, 2023, 3, 100471
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- 15- [Effect of processing conditions \(conventional heating, microwave, chilling, and freezing\) on the stability of some bioactive compounds of jujube fruit.](#) [Najafabadi, N.S., Sahari, M.A., Barzegar, M., Esfahani, Z.H.](#) Applied Food Research, 2023, 3(1), 100293

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- 17- [What are the effects of gamma irradiation, modified atmosphere packaging, and storage on different properties of turmeric essential oil?](#) Esmaceli, S., Khanniri, E., Berengi Ardestani, S., Barzegar, M., Sahari, M.A. Radiation Physics and Chemistry, 2023, 204, 110677
- 18- [Formulation of Sausage with Encapsulated GO: Physicochemical, Microbial and Sensory Properties | فرمولاسیون سوسیس با روغن فرمولاسیون سوسیس با روغن: سیر ریزوشانی شده](#) Khoshtinat, K., Barzegar, M., Sahari, M.A., Hamidi, Z. Applied Food Biotechnology, 2023, 10(2), pp. 141–154
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