



Curriculum vitae (CV) Updated Aug ۲۰۲۱

Ehsan Moghaddas Kia
Ph.D. of Food Science & Technology

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Personal information:

Assistant Professor of Food Science and Technology (۲۰۱۷- Continued)

Maragheh University of Medical Sciences

Maragheh, Iran

Date of birth: ۱۹۸۷

Place of birth: Urmia, Iran

ORCID Profile: <https://orcid.org/0009-0002-1032-7264>

Scopus Profile: <https://www.scopus.com/authid/detail.uri?authorId=072003006>

H index (Scopus): ۹

H index (Google Scholar): ۱۱

Education:

- PhD of Food Technology – Urmia University, Urmia, Iran (۲۰۱۲-۲۰۱۶)
Thesis title: A study about application of nano molecularly imprinted polymers in detection of palm oils adulterations in dairy products_(Thesis score: ۱۹,۶ out of ۲۰). Under Supervision of: Prof. Mohammad Alizadeh, Dr Mohammad Reza Vardast
- MS of Food Sciences and Technology – Urmia University, Urmia, Iran (۲۰۱۰-۲۰۱۲).
Thesis title: Evaluation of the effect of microencapsulation of probiotics by Rent enzyme and transglutaminase on the shelf life, texture and physicochemical properties of UF cheese (Thesis score: ۱۹ out of ۲۰) Under supervision of: Prof. Mohammad Alizadeh, Prof. Mohsen Esmaelii
- BS of Food Sciences and Technology – Urmia University, Urmia, Iran (۲۰۰۶-۲۰۱۰)

Research field interests:

- Food Hydrocolloids (interactions and application)
- Microencapsulation and Nanoencapsulation of bioactive compounds
- Probiotic Dairy Products
- Smart Food Packaging
- Nutraceuticals and food fortification approaches
- Detection of intoxicants in food products

Awards:

- Honored as Top researcher of Maragheh University of Medical Sciences (۲۰۲۰)
- Honored as Top researcher of Maragheh University of Medical Sciences (۲۰۱۸)

Publications in Intentional Journals (ISI, Scopus and PubMed):

۱. Alizadeh-Sani, M., **Moghaddas Kia, E***, Ghasempour, Z., Ehsani, A. Preparation of Active Nanocomposite Film Consisting of Sodium Caseinate, ZnO Nanoparticles and Rosemary Essential Oil for Food Packaging Applications, ۲۰۲۱, *Journal of Polymers and the Environment* (IF=۴,۷, Q۲).
۲. Mousazadeh, S., Ehsani, A., **Moghaddas Kia, E.**, Ghasempour, Z. Zinc oxide nanoparticles and periodate oxidation in developing pH-sensitive packaging film based on modified gelatin, ۲۰۲۱, *Food Packaging and Shelf Life* (IF=۶,۶, Q۱).
۳. Ghadiri, B., **Moghaddas Kia, E***, Alizadeh, M., Ghasempour, Z. An investigation about effects of mixture of carbon dioxide and nitrogen gas properties of raw bovine milk using response surface methodology, ۲۰۲۱, *Journal of Food Science and Technology* (Scopus).

- ξ. Saeid Asr, E., Naghibi, S., Mojaddar Langroodi, A., **Moghaddas Kia, E.**, Meshkini, S., Ehsani, A. Impact of Carboxymethyl Cellulose Coating Incorporated with Rosemary Essential Oil and sodium Acetate on the Quality and Shelf Life of Rainbow Trout Fillet, ۲۰۲۱, *Journal of Aquatic Food Product Technology* (IF=۲,۱, Q۳).
- ο. Dadkhodazade, E., Khanniri, E., Khorshidian, N., Mortazavian, A.M., **Moghaddas Kia, E.** Yeast cells for encapsulation of bioactive compounds in food products: A review, ۲۰۲۱, *Biotechnology Progress* (IF= ۴,۸۱۳, Q۲).
- Ϟ. Emamverdian, P., **Moghaddas Kia, E.**, Ghanbarzadeh, B., Ghasempour, Z. Characterization and optimization of complex coacervation between soluble fraction of Persian gum and gelatin, ۲۰۲۰, *Colloids and Surfaces A: Physicochemical and Engineering Aspects* (IF=۶,۰, Q۱).
- ϧ. Karimi Sani, I., Alizadeh Khaledabad, M., Pirsar, S., **Moghaddas Kia, E.** Physico-chemical, organoleptic, antioxidative and release characteristics of flavored yoghurt enriched with microencapsulated Melissa officinalis essential oil, ۲۰۲۰, *International Journal of Dairy Technology* (IF=۴,۰, Q۱).
- λ. Ghasempour, Z., Javanmard, N., Mojaddar Langroodi, A., Ehsani, A., **Moghaddas Kia, E.*.** Development of probiotic yogurt containing red beet extract and basil seed gum; techno-functional, microbial and sensorial characterization, ۲۰۲۰, *Biocatalysis and Agricultural Biotechnology* (Scopus, ESIC).
- ρ. Rezaei, M., Alizadeh Khaledabad, M., **Moghaddas Kia, E.**, Ghasempour, Z. Optimization of grape juice deacidification using mixture of adsorbents: A case study of Pekmez, ۲۰۲۰, *Food Science and Nutrition* (IF: ۲,۸۶, Q۲).
۱۰. **Moghaddas Kia, E.**, Ghaderzadeh, S., Mojaddar Langroodi, A., Ghasempour, Z., Ehsani, A. Red beet extract usage in gelatin/gellan based gummy candy formulation introducing *Salix aegyptiaca* distillate as a flavoring agent, ۲۰۲۰, *Journal of Food Science and Technology* (IF=۲,۷, Q۲).
۱۱. Karimi Sani, I., Alizadeh, M., Pirsar, S., **Moghaddas Kia, E.** Impact of operating parameters and wall material components on the characteristics of microencapsulated Melissa officinalis essential oil, ۲۰۱۹, *Flavour and Fragrance Journal* (IF=۲,۸, Q۲).
۱۲. Alizadeh Khaledabad, M., Ghasempour, Z., **Moghaddas Kia, E.*.**, Rezazad Bari, M., Zarrin, R. Probiotic yoghurt functionalized with microalgae and Zedo gum: chemical, microbiological, rheological and sensory characteristics, ۲۰۲۰, *International Journal of Dairy Technology* (IF=۴,۰, Q۱).
۱۳. Alizadeh-Sani, M., Ehsani, A., **Moghaddas Kia, E.**, Khezerlou, A. Microbial gums: introducing a novel functional component of edible coatings and packaging (Review paper), ۲۰۱۹, *Applied Microbiology and Biotechnology* (IF=۳,۰,۳, Q۲).

۱۴. Khezerlou, A., Ehsani, A., Tabibiazar, M., **Moghaddas Kia, E.** Development and characterization of Persian gum/sodium caseinate biocomposite film accompanied with Zingiber officinale extract, ۲۰۱۹, *Journal of Applied Polymer Science* (IF= ۳,۱۲۰, Q۱).
۱۵. Ghasempour, Z., **Moghaddas Kia, E.**, Golbandi, S., Ehsani, A. Effects of mixed starter type on quality attributes of probiotic yogurt using statistical design approach, ۲۰۱۹, *Nutrition and Food Science* (Scopus, ESIC).
۱۶. Ghasempour, Z., Alizadeh Khaled-Abad, M., Vardast, M.R., Rezazad Bari, M., **Moghaddas Kia, E.** Fabrication of betanin imprinted polymer for rapid detection of red beet adulteration in pomegranate juice, ۲۰۱۹, *Polymer Bulletin* (IF= ۲,۸۷۰, Q۳).
۱۷. Mojaddar Langroodi, A., Tajik, H., Mehdizadeh, T., **Moghaddas Kia, E.**, Mahmoudian, A. Effects of sumac extract dipping and chitosan coating enriched with *Zataria multiflora* Boiss oil on the shelf-life of meat in modified atmosphere packaging, ۲۰۱۸, *LWT - Food Science and Technology* (IF= ۴,۹۰۲, Q۱).
۱۸. Pirsā, S., Shamusī, T., **Kia, E.M.** Smart films based on bacterial cellulose nanofibers modified by conductive polypyrrole and zinc oxide nanoparticles, ۲۰۱۸, *Journal of Applied Polymer Science* (IF= ۳,۱۲۰, Q۱).
۱۹. Mehdizadeh, T., Narimani, R., Mojaddar Langroodi, A., **Moghaddas Kia, E.**, Neyriz-Naghadehi, M. Antimicrobial characteristics of *Zataria multiflora* essential oil and *Lactobacillus acidophilus* on *Escherichia coli* O۱۵۷ in the Iranian probiotic white brined cheese, ۲۰۱۸, *Journal of Food Safety* (IF= ۱,۹۰۳, Q۳).
۲۰. **Moghaddas Kia, E.**, Ghasempour, Z., Ghanbari, S., Pirmohammadi, R., Ehsani, A. Development of probiotic yogurt by incorporation of milk protein concentrate (MPC) and microencapsulated *Lactobacillus paracasei* in gellan-caseinate mixture, ۲۰۱۸, *British Food Journal* (IF= ۲,۵۱۸, Q۲).
۲۱. **Moghaddas Kia, E.**, Alizadeh, M., Esmaili, M. Development and Characterization of probiotic UF Feta cheese containing *L.paracasei* microencapsulated by enzyme based gelation method, ۲۰۱۸, *Journal of Food Science and Technology* (IF= ۲,۷, Q۲).
۲۲. **E Moghaddas Kia,** Z Ghasempour, M Alizadeh. Fabrication of an eco-friendly antioxidant biocomposite: Zedo gum/sodim caseinate film by incorporation of microalgae, ۲۰۱۸, *Journal of Applied Polymer Science* (IF= ۳,۱۲۰, Q۱).

Serving as Peer Reviewer in ISI journals:

۱. *Journal of Applied Polymer Sciences* Q ۱
۱. *Journal of the Science of Food and Agriculture* Q ۱
۲. *Polymers for Advanced Technologies* Q ۱
۳. *Letters in Applied Microbiology* Q ۲
۴. *Journal of Food Processing and Preservation* Q ۲
۵. *Journal of Polymers and the Environment* Q ۲
۶. *Journal of the Iranian Chemical Society* Q ۲

- ۷. *Bioprocess and Biosystems Engineering* Q۲
- ۸. *Food Science & Nutrition* Q۳
- ۹. *Journal of Food Safety* Q۳
- ۱۰. *Cogent Food & Agriculture* Q۴
- ۱۱. *Sensing and Bio-Sensing Research* ESIC

Institutional Research Projects:

	Title	Institution	Role and Time (PI: Principal Investigator)
۱	Formulation of nanostructured lipid carriers (NLC) based on beeswax-coriander essential oil containing barberry extract and its application to enrich the food model	Tabriz University of Medical Sciences	Co-PI ۲۰۲۱-continued
۲	Improving the mechanical and structural properties of biodegradable pH marker film based on gelatin with zinc oxide nanoparticles and cross linker with sodium periodate	Tabriz University of Medical Sciences	Co-PI ۲۰۲۰-۲۰۲۱
۳	Feasibility study of production of antimicrobial nanofibers containing aqueous garlic extract in gelatin-Persian gum mixture by electrohydrodynamic method	Tabriz University of Medical Sciences	Supervisor & Co-PI ۲۰۱۹-۲۰۲۱
۴	Production of pragmatic nanofibers containing red beet dye extract extracted by microwave method	Tabriz University of Medical Sciences	Co-PI ۲۰۱۷-continued
۵	Evaluation of the effects of adding microcapsules containing <i>Lactobacillus paracasei</i> to phytosterol-enriched Ayran (Drinking Yogurt)	Tabriz University of Medical Sciences	PI ۲۰۱۶-۲۰۲۱
۶	Microencapsulation of the active ingredient of red pepper by electrohydrodynamic method based on protein and evaluation of its antimicrobial and antioxidant activity in food model	Tabriz University of Medical Sciences	Advisor & Co-PI ۲۰۲۰-continued
۷	Effect of incorporation of <i>Spirulina platensis</i> in yogurt containing <i>L.acidophilus</i>	Urmia University of Medical Sciences	Co-PI ۲۰۱۲-۲۰۱۴

Executive Experiences:

- Manager of Supervision and Evaluation for Food, Beverages and Cosmetic products, Iran Food and Drug Administration (IFDA), Maragheh, (Feb ۲۰۱۸ – Continued).
- Member of Publishing Committee, Maragheh University of Medical Sciences, (۲۰۲۰ – Continued)
- Head of Food Science Department ,Afagh Higher Education institute, Urmia (۲۰۱۴- ۲۰۱۷)
- Advisor of Pegah Dairy Co. (Urmia, Iran) UF Cheese Formulation (۲۰۱۴).
- R&D Manager of Sana Dairy Co (Urmia, Iran) Yogurt Formulation (۲۰۱۲).

Published Books:

- An overview of modern food processing methods ۲۰۲۰ (In Persian).
- A guide to using Mendely software ۲۰۱۷ (In Persian).
- Principles of food plant design ۲۰۱۳ (In Persian).

National Patents:

Formulation of multi-part adsorbent mixture for grape syrup production ۲۰۲۰(۱۰۳۰۱۴).

Institutional Teaching Courses (M.Sc. & BSc):

	Institution	Course
۱	Maragheh University Of Medical Sciences	Statistics, Food Chemistry ۱&۲, Food Analysis, Food Engineering, Food plant design, Dairy Technology, Cereal Technology, Food Corrosion, Beverages and Confectionery Technology, Industrial Microbiology, English for food science students
۲	Tabriz University Of Medical Sciences	Sugar industry training
۳	Saba Urmia Higher Education Institute	Food microbiology, General microbiology, Food standards and regulations, Food analysis, Sensory evaluation of food, Sugar Lab
۴	Payame Noor University of Urmia	Food chemistry, Food Analysis, Dairy technology ۱ and ۲, Food microbiology
۵	Afagh Urmia Higher Education Institute	Dairy technology, Principles of food industry engineering ۲, principles of design of food industry factories, English for food science students Novel processes in food industry, Food Biophysics
۶	Urmia Vocational Technical Training Center	Biochemistry, milk and milk products, physical properties of food

Laboratory Skills (Based on Food analysis):

Micro/Nano Encapsulation Techniques

Chromatographic techniques: HPLC, GC

Spectrometric techniques: UV, FT-IR

Computer skills:

Microsoft Office, Design Expert, Minitab, Endnote & Mendeley

Foreign Languages Skills (Good in main skills):

English (IBT Toefl ۱۷ Year: ۲۰۰۷/ MCHE ۷۴ out of ۱۰۰ Year: ۲۰۱۵)

French (*NOUVE INTERMEDIATE*)

Turkish

Hobbies:

Reading Books and Journals, Writing Critics, Watching Movies