

## Curriculum vitae of Mohammad Hojjati (PhD)

### Personal

**Full Name:** Mohammad Hojjati

**Date and Place of Birth:** 1975, Tehran, Iran

**Academic Position:** Professor of Food Science and Technology

**Work Address:** Department of Food Science and Technology, Faculty of Animal Science and Food Technology, Agricultural Sciences and Natural Resources University of Khuzestan, Mollasani, Ahvaz, Iran.

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### Education

Visiting assistant professor at Universidad of Miguel Hernandez of Elche, Spain (May-October 2013)

**PhD** of Food Science and Technology, University of Tehran, Tehran, Iran. 2011.

PhD visiting student at Universidad of Miguel Hernandez of Elche, Spain (July-December 2010)

**M.Sc.** of Food Science and Technology, Tarbiat Moddars University, Tehran, Iran. 2001.

**B.Sc.** of Food Science and Technology, Isfahan University of Technology, Isfahan, Iran. 1996.

### Professional Experience

-Scientific secretary of the 4<sup>th</sup> International Iranian Food Science and Technology Congress, 2-3 May 2023, Tehran.

-Scientific secretary of the 28<sup>th</sup> National Iranian Food Science and Technology Congress, 23-24 February 2022, Tehran.

-Professor at Department of Food Science and Technology in Agricultural Sciences and Natural Resources University of Khuzestan, Since 16<sup>th</sup> January 2021.

-Scientific secretary of the 27<sup>th</sup> National Iranian Food Science and Technology Congress, 2-3 February 2021, Mollasani.

-Head of Department of Food Science and Technology, Agricultural Sciences and Natural Resources University of Khuzestan, since 18<sup>th</sup> November 2020.

-Scientific secretary of the 3<sup>rd</sup> International Iranian Food Science and Technology Congress, 17-19 September 2019, Tehran.

-Director of Entrepreneurship and Communication, Agricultural Sciences and Natural Resources University of Khuzestan, October 2015- June 2018.

-Associate Professor at Department of Food Science and Technology in Agricultural Sciences and Natural Resources University of Khuzestan, Since May 2016.

-Dean of Faculty of Animal Science and Food Technology, Agricultural Sciences and Natural Resources University of Khuzestan, April 2011-May 2013.

-Head of Department of Food Science and Technology, Agricultural Sciences and Natural Resources University of Khuzestan, November 2013 – October 2015.

-Assistant Professor at Department of Food Science and Technology in Agricultural Sciences and Natural Resources University of Khuzestan, Since February 2011.

-Vice-Chancellor for Administration and Finance of Agricultural Sciences and Natural Resources University of Khuzestan, August 2006- October 2007.

-Head of Department of Food Science and Technology, Agricultural Sciences and Natural Resources University of Khuzestan, September 2004- August 2006.

-Instructor at Department of Food Science and Technology in Agricultural Sciences and Natural Resources University of Khuzestan, September 2003-February 2011.

-Quality Control Management in Sea Goal Company (Cake Factory, Urmia, Iran), September 2001- August 2003.

-Technical assistant in Yazdan Macaron Company (Pasta Factory, Lorestan, Iran), August 1999- July 2001.

### Interesting Research Area

Essential oils: extraction, analysis and their characteristics and applications  
Extraction and application of natural products in food products  
Food chemistry and food analysis  
Sensory evaluation of food

### Teaching Experience

Food Quality Control  
Food Chemistry  
Food Hygiene

### Publications International Journals

Khakpour, S., **Hojjati, M.**, Jooyandeh, H., & Noshad, M. 2023. Microwave-assisted extraction, optimization, structural characterization, and functional properties of polysaccharides from *Crataegus azarolus* seeds. *Journal of Food Measurement and Characterization*, 17: 2830-2840.

**Hojjati, M.**, Shahbazi, S., Askari, H., Mohammadi Nafchi, A., & Makari, M. 2023. The first report of kernel spot caused by *Eremothecium coryli* on Iranian hazelnut. *Food Bioscience*, 53:102540.

**Hojjati, M.**, Noshad, M., Sorourian, R., Askari, H., and Feghhi, S. 2023. Effect of gamma irradiation on structure, physicochemical and functional properties of bitter vetch (*Vicia ervilia*) seeds polysaccharides. *Radiation Physics and Chemistry*. 202: 110569.

Sorourian, R., Khajehrahimi, A.E., Tadayoni, M., Azizi, M.H., and **Hojjati, M.** 2022. Structural characterization and cytotoxic, ACE-inhibitory and antioxidant activities of polysaccharide from Bitter vetch (*Vicia ervilia*) seeds. *Journal of Food Measurement and Characterization*, 16:4075-4091.

Jafari, S.Z., Jafarian, S., **Hojjati, M.** and Najafian, L., 2022. Evaluation of antioxidant activity of nano-and microencapsulated rosemary (*Rosmarinus officinalis* L.) leaves extract in cress (*Lepidium sativum*) and basil (*Ocimum basilicum*) seed gums for enhancing oxidative stability of sunflower oil. *Food Science & Nutrition*, 10(6): 2111-2119.

Gooruee, R., **Hojjati, M.**, Behbahani, B.A., Shahbazi, S. and Askari, H., 2022. Extracellular enzyme production by different species of *Trichoderma* fungus for lemon peel waste bioconversion. *Biomass Conversion and Biorefinery*. <https://doi.org/10.1007/s13399-022-02626-7>

**Hojjati, M.**, Sorourian, R., and Eskandari, M. 2022. Evaluation of the Quality and Potential Risks of Imported Rice in Khuzestan Province. *Journal of Chemical Health Risks*, 12(4): 691-704.

Noshad, M., **Hojjati, M.**, Hassanzadeh, M., Zadeh-dabbagh, R., and HosseinKhani, M. 2021. Edible Utilization of Xanthan-guar Oleogels as a Shortening Replacement in Sponge Cake: Physicochemical Properties. *Journal of Chemical Health Risks*, 12(2): 255-264.

Makari, M., **Hojjati, M.**, Shahbazi, S., and Askari, H. 2021. Effect of Co-60 gamma irradiation on *Aspergillus flavus*, Aflatoxin B1 and qualitative characteristics of pistachio nuts (*Pistacia vera* L.). *Journal of Food Measurement and Characterization*, 15: 5256–5265.

Saboktakin-Rizi, M., Alizadeh Behbahani, B., **Hojjati, M.**, Noshad, M. 2021. Identification of *Lactobacillus plantarum* TW29-1 isolated from Iranian fermented cereal-dairy product (Yellow Zabol Kashk): probiotic characteristics, antimicrobial activity and safety evaluation. *Journal of Food Measurement and Characterization*, 15: 2615-2624.

Makari, M., **Hojjati, M.**, Shahbazi, S., and Askari, H. 2021. Elimination of *Aspergillus flavus* from Pistachio Nuts with Dielectric Barrier Discharge (DBD) Cold Plasma and Its Impacts on Biochemical Indices. *Journal of Food Quality*, 2021: Article ID 9968711.

Beirami-Serizkani, F., **Hojjati, M.**, and Jooyandeh, H. 2021. The effect of microbial transglutaminase enzyme and Persian gum on the characteristics of traditional kefir drink. *International Dairy Journal*. 112: 104843.

Alinezhad, M., **Hojjati, M.**, Barzegar, H., Shahbazi, S., and Askari, H. 2021. Effect of gamma irradiation on the physicochemical properties of pistachio (*Pistacia vera* L.) nuts. *Journal of Food Measurement and Characterization*, 15(1): 199-209.

Roueita, G., **Hojjati, M.**, and Noshad, M. 2020. Study of physicochemical properties of dried Kiwifruits using the natural hypertonic solution in ultrasound-assisted osmotic dehydration as pretreatment. *International Journal of Fruit Science*. 20(sup2): S491-S507

Omidi-Mirzaei, M., **Hojjati, M.**, Alizadeh Behbahani, B., and Noshad, M. 2020. Modeling the growth rate of *Listeria innocua* influenced by coriander seed essential oil and storage temperature in meat using FTIR. *Quality Assurance and Safety of Crops & Foods*, 12 (SP1): 1–8.

Forouzanfar, A., **Hojjati, M.**, Noshad, M., and Szumny, A. 2020. Influence of UV-B Pretreatments on Kinetics of Convective Hot Air Drying and Physical Parameters of Mushrooms (*Agaricus bisporus*). *Agriculture*, 10(9), 371.

**Hojjati, M.**, Alizadeh Behbahani, B., and Falah, F. 2020. Aggregation, adherence, anti-adhesion and antagonistic activity properties relating to surface charge of probiotic *Lactobacillus brevis* gp104 against *Staphylococcus aureus*. *Microbial Pathogenesis*, 147, 104420.

**Hojjati, M.**, and Beirami-Serizkani, F. 2020. Structural characterization, antioxidant and antibacterial activities of a novel water soluble polysaccharide from *Cordia myxa* fruits. *Journal of Food Measurement and Characterization*. 14(6): 3417–3425.

Dehghani, S., Noshad, M., Rastegarzadeh, S., **Hojjati, M.**, and Fazlara, A. 2020. Electrospun chia seed mucilage/PVA encapsulated with green cardamom essential oils: Antioxidant and antibacterial property. *International Journal of Biological Macromolecules* 161, 1-9.

Kiarsi, Z., **Hojjati, M.**, Alizadeh Behbahani, B., and Noshad, M. 2020. In vitro antimicrobial effects of *Myristica fragrans* essential oil on foodborne pathogens and its influence on beef quality during refrigerated storage. *Journal of Food Safety* 40 (3), e12782.

Sorourian, R., Khajehrahimi, A.E., Tadayoni, M., Azizi, M.H., and **Hojjati, M.** 2020. Ultrasound-assisted extraction of polysaccharides from *Typha domingensis*: Structural characterization and functional properties. *International Journal of Biological Macromolecules* 160, 758-768.

Kouravand, F., Jooyandeh, H., Barzegar, H., and **Hojjati, M.** 2020. Mechanical, barrier and structural properties of whey protein isolate-based films treated by microbial transglutaminase. *Journal of Microbiology, Biotechnology and Food Sciences*, 9 (5): 960-964.

Ghani, S., Barzegar, H., Noshad, M., and **Hojjati, M.** 2019. Development of nanoemulsion-based antimicrobial activity of cinnamon prepared with soy protein isolate-lecithin. *Journal of Food and Bioprocess Engineering*, 2(2): 147-154.

Khakzad, S., Rahmani, F., **Hojjati, M.**, and Tabandeh, M.R. 2019. Anti-carcinogenic effects of *Satureja khuzistanica* and *Zataria multiflora* essential oils on K562 cell line proliferation. *Journal of Food and Bioprocess Engineering*, 2(2): 127-132.

Ghasabnezhad, M., **Hojjati, M.**, and Jooyandeh, H. 2020. Effects of Soluble Soybean Polysaccharides on Properties of Kefir Produced from Cow and Buffalo Milks. *Applied Food Biotechnology*, 7(1): 31-40.

Mosallaie, F., Jooyandeh, H., **Hojjati, M.**, and Fazlara, A. 2020. Biological reduction of aflatoxin B1 in yogurt by probiotic strains of *Lactobacillus acidophilus* and *Lactobacillus rhamnosus*. *Food Science and Biotechnology*, 29(6): 793-803.

Yazdankhah, S., **Hojjati, M.**, and Azizi, M.H. 2019. Extraction of Phenolic Compounds from Black Mulberry Using Aqueous, Ethanol and Aqueous-Ethanol Solvents: Effects of Heat Treatments on Chemical Properties of the Extracts. *Nutrition and Food Sciences Research*, 6(3): 39-47.

Yazdankhah, S., **Hojjati, M.**, and Azizi, M.H. 2019. The antidiabetic potential of black mulberry extract-enriched pasta through inhibition of enzymes and glycemic index. *Plant Foods for Human Nutrition*, 74(1): 149-155.

Kakaei, K., Noshad, M., Nasehi, B., **Hojjati, M.**, and Beiraghi-Toosi, S. 2019. Optimization of Physicochemical Characteristics of Corn-Based Extruded Snacks Containing Pomegranate Seed Powders. *Nutrition and Food Sciences Research*, 6(1): 35-40.

Kazemi, M., Khodaiyan, F., Labbafi, M., Hosseinia, S.S., **Hojjati, M.** 2019. Pistachio green hull pectin: Optimization of microwave-assisted extraction and evaluation of its physicochemical, structural and functional properties. *Food Chemistry*, 271: 663-672.

Jafari, S., **Hojjati, M.**, and Noshad, M. 2018. Influence of Soluble Soybean Polysaccharide and Tragacanth gum based edible coating to improve the quality of fresh-cut apple Slices. *Journal of Food Processing and Preservation*, 42 (6): e13638.

Ghani, S., Barzegar, H., Noshad, M., and **Hojjati, M.** 2018. The preparation, characterization and in vitro application evaluation of soluble soybean polysaccharide films incorporated with cinnamon essential oil nanoemulsions. *International Journal of Biological Macromolecules*, 112, 197-202.

Kouravand, F., Jooyandeh, H., Barzegar, H., and **Hojjati, M.** 2018. Characterization of cross-linked whey protein isolate-based films containing *Satureja Khuzistanica* Jamzad essential oil. *Journal of Food Processing and Preservation*, 42 (3): e13557.

Noshad, M., **Hojjati, M.**, and Alizadeh Behbahani, B. 2018. Black Zira essential oil: Chemical compositions and antimicrobial activity against the growth of some pathogenic strain causing infection. *Microbial Pathogenesis*, 116: 153–157.

Ghoochani, O.M, Torabi, R., **Hojjati, M.**, Ghanian, M., and Kitterlin, M. 2018. Factors influencing Iranian consumers' attitudes toward fast-food consumption. *British Food Journal*, 120, 2: 409-423.

**Hojjati, M.**, Speziale, M., Vázquez-Araújo, L., Mincione, A., and Carbonell-Barrachina, A.A. 2018. Instrumental texture properties of Spanish Turrón, Italian Torrone and French Nougat. *Journal of Food and Bioprocess Engineering* 2 (1): 61-69.

**Hojjati, M** and Barzegar, H. 2017. Chemical composition and biological activities of lemon (*Citrus limon*) leaf essential oil. *Nutrition and Food Sciences Research*, 4(4): 15-24.

García-Hernández, V., **Hojjati, M.**, Carbonell-Barrachina, A.A., Sánchez-Soriano, J., Roche, E., and García-García, E. 2017. Composition of soxhlet and ultrasound methods for oil extraction from Spanish flaxseeds. *The Journal of Microbiology, Biotechnology and Food Sciences*, 7 (3): 332-336.

Jooyandeh, H., Goudarzi, M., Rostamabadi, H., and **Hojjati, M.** 2017. Effect of Persian and almond gums as fat replacers on the physicochemical, rheological, and microstructural attributes of low-fat Iranian White cheese. *Food Science and Nutrition*, 5(3): 669–677.

Mazarei, F., Jooyandeh, H., Noshad, M., and **Hojjati, M.** 2017. Polysaccharide of caper (*Capparis spinosa* L.) Leaf: Extraction optimization, antioxidant potential and antimicrobial activity. *International Journal of Biological Macromolecules*, 95, 224-231.

Azhdarzadeh, F., **Hojjati, M.**, and Tahmouzi Didehban, S. 2018. Chemical composition and antimicrobial activity of *Pelargonium roseum* essential oil from southwest of Iran. *Journal of Food and Bioprocess Engineering*, 1(1): 33-38.

**Hojjati, M.**, Lipan, L., and Carbonell-Barrachina, A.A. 2016. Effect of Roasting on Physicochemical Properties of Wild Almonds (*Amygdalus scoparia*). *Journal of the American Oil Chemists' Society*, 93 (9): 1211–1220.

Lipan, L., **Hojjati, M.**, El-Zaeddi, H., Sánchez-Rodríguez, L., and Carbonell-Barrachina, Á. A. 2016. Volatile Composition of Smoked and Non-Smoked Iranian Rice. *Foods*, 5(4), 81.

Azhdarzadeh, F., and **Hojjati, M.** 2016. Chemical Composition and Antimicrobial Activity of Leaf, Ripe and Unripe Peel of Bitter Orange (*Citrus aurantium*) Essential Oils. *Nutrition and Food Sciences Research*, 3 (1): 43-50.

**Hojjati, M.,** Speciale, M., Noguera-Artiaga, L., and Carbonell-Barrachina, A.A. 2015. Volatile Composition, Texture, and Sensory Description of Gaz (Traditional Persian Confection). *Journal of Texture Studies*, 46(6): 440-454.

Cano-Lamadrid, M., Munera-Picazo, S., Burló, F., **Hojjati, M.,** and Carbonell-Barrachina, A.A. 2015. Total and Inorganic Arsenic in Iranian Rice. *Journal of Food Science*, 80(5):1129-1135.

Yazdanpanah, M., Fourozani, M., and **Hojjati, M.** 2015. Willingness of Iranian young adults to eat organic foods: Application of the Health Belief Model. *Food Quality and Preference*, 41: 75-83.

**Hojjati, M.,** Razavi, S.H., Rezaei, K., and Gilani, K. 2014. Stabilization of canthaxanthin produced by *Dietzia natronolimnaea* HS-1 with spray drying microencapsulation. *Journal of Food Science and Technology*, 59(9): 2134-2140.

Zandi-Sohani, N., **Hojjati, M.,** and Carbonell Barrachina, A.A. 2013. Insecticidal and repellent activities of *Callistemon citrinus* (Curtis) (Myrtaceae) essential oil against *Callosobruchus maculatus* (F.). *Neotropical Entomology*, 42(1): 89-94.

**Hojjati, M.,** Calín-Sánchez, A., Razavi, S.H., and Carbonell Barrachina, A.A. 2013. Effect of roasting on colour and volatile composition of pistachios (*Pistacia vera* L.). *International Journal of Food Science and Technology*, 48(2): 437-443.

**Hojjati, M.,** Nasehi, B., and Jooyandeh, H. 2013. Chemical Properties Changes of Barbary Bread during Storage. *International Journal of Chemical, Environmental & Biological Sciences*, 1(1): 102-103.

Zandi-Sohani, N., **Hojjati, M.,** and Carbonell Barrachina, A.A. 2012. Bioactivity of *Lantana camara* L. essential oil against *Callosobruchus maculatus* (Fabricus). *Chilean Journal of Agricultural Research*, 72 (4): 502-506.

Zandi-Sohani, N., **Hojjati, M.,** and Carbonell Barrachina, A.A. 2012. Volatile composition of the essential oil of *Callistemon citrinus* leaves from Iran. *Journal of Essential Oil Bearing Plants*, 15 (5): 703-707.

**Hojjati, M.,** Razavi, S.H., Rezaei, K., and Gilani, K. 2011. Spray drying microencapsulation of natural canthaxanthin using soluble soybean polysaccharide as a carrier. *Food Science and Biotechnology*, 20 (1):63-69.

### **Iranian Journals (Persian language with English abstract)**

Jafari S Z, Jafarian S, **Hojjati M,** Najafian L. 2022. Investigation of the antioxidant effect of nano encapsulated rosemary leaf extract in basil (*Ocimum basilicum*) seed gum on oxidative stability of sunflower oil and sensory properties of fried potato strips. *Iranian Journal of Food Science and Technology* 19 (128) :133-146

Noshad, M., Alizadeh Behbahani, B., and **Hojjati, M.** 2022. Investigation the effects of the native probiotic strains of *Lactobacillus delbrueckii* and *Pediococcus pentosaceus* on the chemical, microbial and sensory properties of doogh during storage. *Journal of Food Research*, 32(3): 77-91.

Hedayati-Dezfouli, O., **Hojjati, M.,** Noshad, M. and Jooyandeh, H., 2022. Effects of Using Lime Juice and UV-B Irradiation as Pretreatments on the Quality Characteristics of Hot-air Dried Kiwifruit Slices. *Iranian Journal of Nutrition Sciences & Food Technology*, 17(1), pp.77-90.

**Hojjati, M.,** Alizadeh Behbahani, B., and Falah, F. 2021. Investigation of technological and antimicrobial characteristics of *Lactobacillus brevis* gp104 from Khikki cheese. *Applied Microbiology In Food Industries*, 7(3): 16-25.

Noshad, M., Alizadeh Behbahani, B., and **Hojjati, M.** 2021. Investigation of probiotic and technological characteristics of lactic acid bacteria isolated from native Doogh of Behbahan. *Journal of Food Research*, 31(4): 169-186.

Isvand Heydari, E., Jooyandeh, H., **Hojjati, M.,** Alizadeh Behbahani, B., and Noshad, M. 2021. Assessment of antimicrobial and viability of *Lactobacillus plantarum* LZ95 under acidic and bile conditions. *Iranian Food Science and Technology Research Journal* 17 (4), 533-541.

Veiskarami, M., Jooyandeh, H., **Hojjati, M.**, Noshad, M., Mehrnia, MA. 2021. Rheological and Microbial Properties of Cheese Analog Made from Sweet Corn Containing Whey-and Milk-Protein Concentrates. Iranian Journal of Biosystem Engineering, 52 (2): 183-195.

Jooyandeh, H., **Hojjati, M.**, Ghassabnejad, M. 2021. Study on the Physicochemical, Microbial and Sensory Properties of Functional Soy Kefir Containing Soluble Soybean Polysaccharides during Cold Storage. Journal of Food Research, 31(2): 101-116.

**Hojjati, M.**, Alizadeh Behbahani, B. 2021. Evaluation of the effect of aqueous and methanolic extraction methods on the antioxidant and antimicrobial characteristics of *Allium jesdianum* extract: in vitro study. Iranian Food Science and Technology Research Journal 17 (1), 83-91.

Zangeneh, N., Barzegar, H., Mehrnia, MA., Noshad, M., **Hojjati, M.** 2021. Effect of oleaster (*Elaeagnus angustifolia*) flour on gluten free cake properties. Iranian Food Science and Technology Research Journal 17 (1), 69-81

Omidi-mirzaei, M., **Hojjati, M.**, Alizadeh Behbahani, B., Noshad, M. 2021. Effect of adding coriander seed essential oil on some characteristics of ground lamb inoculated with *Listeria innocua* during storage. Iranian Journal of Food Science and Technology 18 (116), 161-170.

**Hojjati, M.** 2021. The qualitative characteristics of the oils prepared in the extraction oil stores in the presence of the customer. Iranian Journal of Food Science and Technology 17 (108), 1-15.

Noshad, M., **Hojjati, M.**, Ghasemi, M., Mostaan, A. 2020. Optimization and modeling of mass transfer kinetics during foam-mat drying of date syrup. Innovative Food Technologies 7 (4), 535-550.

Sorourian, R., Khajehrahimi, AE., Taayoni, M., Azizi, MH.,. 2020. Investigation of technological capabilities and bioactive properties of Typha stem polysaccharide Innovative Food Technologies 7 (4), 567-580.

Azarm, SM., Salari, S., Sari, M., Ghorbani, MR., **Hojjati, M.** 2020. Effect of dietary addition of Thyme essential oil on performance, carcass characteristics and micro-flora of broilers fed diet containing wheat. Animal Production 22 (2), 301-312.

Noshad, M., **Hojjati, M.**, Alizadeh Behbahani, B. 2020. Increasing Beef Shelf Life Using Bioactive Edible Coating Based on Dragon's Head Seed Mucilage Loaded with Caraway Essential Oil. Iranian Journal of Biosystems Engineering 51 (2), 407-418.

Jooyandeh, H., Ghasemi, A., **Hojjati, M.**, Nasehi, B. 2020. Utilization of Withania coagulans extrac as rennet replacer on color and physicochemical characteristics of ultrafiltered Iranian white cheese. Iranian Journal of Food Science and Technology 17 (99), 1-13.

Mousavivand, H., **Hojjati, M.**, Jooyandeh, H., Barzgar, H., Zaki, H. 2020. Effect of replacement of sugar with grape syrup powder on characteristics of cup cake. Iranian Journal of Food Research 30 (2), 177-185.

Akhavan, F., Tahmazi Didehban, S., **Hojjati, M.** 2020. Antibacterial Effects of Thyme, Savory, Rosemary, Mint and Peppermint Essential Oils on Five Gram-positive Bacteria in Comparison with Effects of Three Antibiotics on the Bacteria. Iranian Journal of Nutrition Sciences & Food Technology 15 (3), 97-103.

Samie, A., Ghavami-Jolandan, S., Zaki-Dizaji, H., and **Hojjati M.** 2019. The Effect of Osmotic and Ultrasonic Pre-Treatments on the Quality of Strawberry Drying Process in Hot Air Drying Method. Iranian Journal of Biosystem Engineering, 50 (3): 705-715.

Beirami-Serizkani, F., **Hojjati, M.**, Jooyandeh, H. 2019. Study of adding microbial transglutaminase enzyme on the volatile compounds of traditional kefir beverage. Iranian Journal of Food Science and Technology ,16 (91):31-43.

Ahmadi, M., **Hojjati M.**, and Nasehi, B. 2019. Production of Kombucha Using Black Mulberry and Grape Natural Syrups as Sweetener and Base of Fermentation in Green and Black Tea. Iranian Journal of Biosystem Engineering, 50 (2): 343-353.

Ghasab-nezhad, M., **Hojjati, M.**, Jooyandeh, H. 2019. Effect of inulin on physico-chemical, microbial and sensory properties of the kefir produced of buffalo milk. Iranian Journal of Food Science and Technology, 16 (89):357-367.

- Abdolnabipoor, E., Nasehi, B., and **Hojjati, M.** 2019. Investigation of cupcakes properties containing sesame meal flour and soluble soybean polysaccharide. *Journal of Food Research*, 29(2): 169-180.
- Roueita, G., **Hojjati M.**, and Noshad, M. 2019. Effect of Ultrasound and Low Caloric Osmotic Solution Pretreatment on the Quality of Dried Banana Slices. *Iranian Journal of Biosystem Engineering*, 50 (1):91-100.
- Hojjati, M.**, and Noshad, M. 2019. Challenges in Health, Quality and Food Security in Iran. *Strategic Research Journal of Agricultural Sciences and Natural Resources*, 4(1): 81-94.
- Azizi-Tabrizad, N., Seyedin-Ardebili, S.M., and **Hojjati, M.** 2019. Investigation of chemical compounds and antibacterial activity of pennyroyal, mint and thyme essential oils. *Iranian Journal of Food Science and Technology*, 15 (85):447-457.
- Jafari, S., **Hojjati, M.**, Jooyandeh, H., Noshad, M., and Barzegar, H. 2019. Effect of Xanthan Gum and Soluble Soybean Polysaccharide on Characteristics of Functional Flixweed (*Descurainia Sophi* L.) Syrup. *Electronic Journal of Food Processing and Preservation*, 10 (2): 63-80.
- Jafari, S., **Hojjati, M.**, and Noshad, M. 2018. Effect of trehalose coating included *Artemisia sieberi* essential oil on some quantitative and qualitative postharvest characteristics of cherry tomato. *Innovative Food Science and Technologies*, 5(2): 287-300.
- Noruzi, F., **Hojjati, M.**, Jooyandeh, H., and Barzegar, H. 2018. Study of the possibility of application of tarragon essential oil in mayonnaise as a natural additive. *Journal of Food Research*, 28 (3), 85-99.
- Tavan, Z., **Hojjati, M.**, Nasehi, B., and Jooyandeh, H. 2018. Investigation of color properties and antioxidant activity of Barbary bread affected by adding the sesame meal and soluble soybean polysaccharide. *Iranian Journal of Food Science and Technology*, 15 (82):281-293.
- Hassanpour Amnieh, A., Jooyandeh, H., **Hojjati, M.**, and Nasehi, B. 2018. Investigation on Physicochemical and Rheological Properties of Malva Leaves Gum (*Malva neglecta*). *Journal of Food Technology and Nutrition*, 15 (2): 19-30.
- Nasehi, B., Paydar, Z., Barzegar, H., and **Hojjati, M.** 2018. Study of the effect of adding fenugreek seed flour on properties of flour, dough and Barbary bread. *Iranian Journal of Food Science and Technology*, 15 (77):133-123.
- Yademallat, M., Jooyandeh, H., and **Hojjati, M.** 2018. The effect of application of Persian and Balangu-Shirazi gums on textural properties of low-fat stirred yogurt. *Journal of Food Research*, 27 (4): 171-181.
- Yademallat, M., Jooyandeh, H., and **Hojjati, M.** 2018. Comparison of some physicochemical and sensory properties of low fat stirred yogurt containing Persian and Balangu-Shirazi gums. *Iranian Journal of Food Science and Technology*, 14 (72): 313-326.
- Barzegar, H., **Hojjati, M.**, and Panahi, M. 2017. Antioxidant and antimicrobial activity of different extracts of *Pistacia atlantica* leaf. *Iranian Journal of Food Science and Technology*, 14 (69): 147-158.
- Tavan, Z., **Hojjati, M.**, Nasehi, B., and Jooyandeh, H. 2017. Effect of sesame meal and soluble soybean polysaccharide on properties of Barbary bread. *Iranian Journal of Biosystem Engineerin* , 48 (2): 233-242.
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### **Selected Conference papers**

Sohrabi, Y., and **Hojjati, M.** 2023. Studying Some Chemical Compounds of Red Lentils Cultivated In Khuzestan. 4th International and 29th National Iranian Food Science and Technology Congress, Iran, **Tehran**, (2-3 May).

**Hojjati, M.**, and Ahmadi, M. 2022. Improving customer satisfaction and chemical properties of kombucha using aromatic plant extracts. International MALATYA Gastronomy Culture and Tourism Conference. Turkey, **Malatya**, (16-18 September).

**Hojjati, M.**, and Sorourian, R. 2022. Preparation of stirred yogurt with a new flavor using thyme essential oil. International MALATYA Gastronomy Culture and Tourism Conference. Turkey, **Malatya**, (16-18 September).

**Hojjati, M.**, Khakpour, S., Jooyandeh, H., and Noshad, M. 2022. Optimization of microwave assisted extraction of polysaccharides from yellow hawthorn seeds. Cukurova 8<sup>th</sup> International Scientific Researches Conference. Turkey, **Adana**, (15-17 April).

Barzegar, H., Javanmard, M.M., and **Hojjati, M.** 2022. Evaluation of efficiency of polysaccharide extraction from pistachio green hull using microwave and optimization of extraction conditions using response surface methodology. Cukurova 8<sup>th</sup> International Scientific Researches Conference. Turkey, **Adana**, (15-17 April).

Mehrad, G., Zaki Dizaji, H., **Hojjati, M.**, and Ghavami Jolodan, S. 2021. The effect of ultrasound pretreatment on the structure and texture of banana, kiwi and strawberry fruits. 13<sup>th</sup> National Congress on Biosystems Engineering and Agricultural Mechanization, Tehran, Iran, (15-17 September).

Alinezhad, M., **Hojjati, M.**, Barzegar, H., Shahbazi, S., and Askari, H. 2021. Investigation of the effect of gamma radiation on oxidation of pistachio oil. 27<sup>th</sup> National Iranian Food Science and Technology Congress, Ahwaz, Iran, (2-3 February).

Mehrbod, MR., **Hojjati, M.**, Ezzatpanah, H. 2021. The effect of roasting type on the antioxidant activity of coffee beans. 27<sup>th</sup> National Iranian Food Science and Technology Congress, Ahwaz, Iran, (2-3 February).

Ghodsi, M., **Hojjati, M.** 2021. *Ganoderma lucidum*, a Functional food. 27<sup>th</sup> National Iranian Food Science and Technology Congress, Ahwaz, Iran, (2-3 February).

**Hojjati, M.** 2020. Effect of UV-treatment on drying properties of *Ziziphus mauritiana*. First virtual International Scientific Conference. Al-Qasim Green University, Babylon, Iraq, (1-3 December).

Beirami-Serizkani, F., **Hojjati, M.**, Wojdyło, A. 2019. Antibacterial activity of freeze-dried extract of three Polish rosehip with disk diffusion method. 3<sup>rd</sup> International and 26<sup>th</sup> National Iranian Food Science and Technology Congress, Iran, Tehran, (17-19 September).

Omidi-Mirzaei, M., **Hojjati, M.**, Wojdyło, A. 2019. Investigate the antibacterial activity of freeze-dried extract of five Polish sour cherry species. 3<sup>rd</sup> International and 26<sup>th</sup> National Iranian Food Science and Technology Congress, Iran, Tehran, (17-19 September).

Isvand-Heidari, E., Jooyandeh, H., **Hojjati, M.**. 2019. Impact of Inulin and millet powder on the color properties of symbiotic strained yogurt. 3<sup>rd</sup> International and 26<sup>th</sup> National Iranian Food Science and Technology Congress, Iran, Tehran, (17-19 September).

**Hojjati, M.**, and Ghodsi, M. 2019. Chemical compositions and antimicrobial effects of *Oliveria decumbens* Vent essential oil. 2<sup>nd</sup> International and 6<sup>th</sup> National Conference of Organic vs. Conventional Agriculture, Ardabil, Iran, (25-26 August).

**Hojjati, M.**, Hematyar, S., Jooyandeh, H., and Barzegar, H. 2019. Evaluation of fatty acid profile of mesocarp and seed of loquat (*Eriobotrya japonica* L.). 2<sup>nd</sup> International and 6<sup>th</sup> National Conference of Organic vs. Conventional Agriculture, Ardabil, Iran, (25-26 August).

Beirami-Serizkani, F., **Hojjati, M.**, and Jooyandeh, H. 2019. Effect of Microbial Transglutaminase on Stability of Kefir Drink. 4<sup>th</sup> International Student Biotechnology Congress, Tehran, Iran, (25-27 February).

Noruzi F., **Hojjati M.**, Jooyandeh H., Barzegar H. 2018. Evaluation of antimicrobial ability of tarragon (*Artemisia dracunculus* L.) essential oil. The 8<sup>th</sup> International Conference on the Quality and Safety in Food Production Chain, Wrocław, Poland (20-21 June).

**Hojjati, M.** 2018. Food security and challenges ahead in Iran. 2<sup>nd</sup> International and 25<sup>th</sup> National Iranian Food Science and Technology Congress, Sari, Iran (25-26 April).

Ahmadi, M., **Hojjati, M.** and Abdeslahi, A. 2018. Investigating factors affecting the consumption and choose of variety of rice: The case study of Kermanshah province. 2<sup>nd</sup> International and 25<sup>th</sup> National Iranian Food Science and Technology Congress, Sari, Iran (25-26 April).

Ahmadi, Z., Barzegar, H., **Hojjati, M.** and Nasehi, B. 2018. Investigating total crude fiber and pigments of date seed of Kabkab, Zahedi and Astamaran varieties in Bushehr province. 2<sup>nd</sup> International and 25<sup>th</sup> National Iranian Food Science and Technology Congress, Sari, Iran (25-26 April).

**Hojjati, M.** 2017. Chemical Constituents and Antibacterial Activity of Dill (*Anethum graveolens*) Essential Oil. 15<sup>th</sup> ASEAN Food Conference, Ho Chi Minh, Vietnam (14-17, November).

**Hojjati, M.**, and Jooyandeh, H. 2017. Effect of addition of oak (*Quercus persica*) flour to Iranian white cheese. The 1<sup>st</sup> International and 5<sup>th</sup> National Conference on Organic vs. Conventional Agriculture, Ardabil, Iran (16-17 August).

Sarirpur, M., Mamouei, M., and **Hojjati, M.** 2016. Chemical composition of one-humped camel milk from Iran. 7<sup>th</sup> International Symposium on Wellness, Healthy Lifestyle and Nutrition, Yogyakarta, Indonesia (3-4 November).

Hematyar, S., **Hojjati, M.**, Jooyandeh, H., and Barzegar, H. 2016. Antibacterial activity of extracted polysaccharide from fruits and seed of *Eriobotrya japonica* L. 7<sup>th</sup> International Symposium on Wellness, Healthy Lifestyle and Nutrition, Yogyakarta, Indonesia (3-4 November).

Jooyandeh, H., Andamesh, M., **Hojjati, M.**, and Barzegar, H. 2016. Physicochemical characteristics of synbiotic soy yogurt as affected by inulin and soy milk substitution. 7<sup>th</sup> International Symposium on Wellness, Healthy Lifestyle and Nutrition, Yogyakarta, Indonesia (3-4 November).

**Hojjati, M.**, and Tavasoli, M. 2016. Volatile components and effect of *Lavandula stoechas* essential oil on food pathogenic bacteria. 9<sup>th</sup> CMAPSEEC, Plovdiv, Bulgaria (26-29 May).

**Hojjati, M.**, and Rajabi, T. 2016. Antibacterial activity of *Ziziphora clinopodioides* essential oil obtained from western Iran. 9<sup>th</sup> CMAPSEEC, Plovdiv, Bulgaria (26-29 May).

**Hojjati, M.**, and Torabi, R. 2016. Role of Trehalose as a Coating in Reduction of French Fries Oil Uptake. 2016 Bali International Conference on Chemical, Agricultural and Life Sciences, Kuta, Bali, Indonesia (3-4 February)

**Hojjati, M.,** Razavi, S.H., Rezaei, K., and Gilani, K. 2014. Extraction and stabilization of microbial canthaxanthin as a functional additive. 5<sup>th</sup> International Symposium on Wellness, Healthy Life style and Nutrition, Hat Yai, Thailand. 2-3<sup>rd</sup> December.

**Hojjati, M.,** and Carbonell Barrachina, A.A. 2014. Comparison of compounds analysis of the date palm (*Phoenix dactylifera* L) and olive (*Olea europaea* L.) pits, 5<sup>th</sup> International Symposium on Wellness, Healthy Life style and Nutrition, Hat Yai Thailand. 2-3<sup>rd</sup> December.

**Hojjati, M.,** and Kadkhodaei, SH. 2014. 4<sup>rd</sup> National Congress on Agriculture, Aquatic animals and Food, Boushehr, Iran. 4-5<sup>th</sup> November.

**Hojjati, M.,** and Hassanpour, A. 2014. 4<sup>rd</sup> National Congress on Agriculture, Aquatic animals and Food, Boushehr, Iran. 4-5<sup>th</sup> November.

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**Hojjati, M.,** and Atashzaban, M. 2013. Effect of oak flour on baguette bread quality. 21<sup>st</sup> National Iranian Food Science and Technology Congress, Shiraz, Iran. 29 – 31<sup>st</sup> October.

**Hojjati, M.,** and Mahdaviadeh, A. 2013. Microflora of some date palm varieties in Ahvaz. 21<sup>st</sup> National Iranian Food Science and Technology Congress, Shiraz, Iran. 29 – 31<sup>st</sup> October.

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**Hojjati, M.** 2012. Effect of essential oil of some *Lamiaceae* family on *Staphylococcus aureus*. National Conference of Natural Products and Medicinal Plants. Bojnourd, Iran. 26-27<sup>th</sup> September.

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Jooyandeh, H., **Hojjati, M.,** and Nasehi, B. 2012. Utilization of Iranian-white cheese whey in Lavash bread. International Food and Agricultural Congress. Belek, Turkey, 15-19<sup>th</sup> February.

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Barzegar, H., **Hojjati, M.** H. 2008. Influence of some hydrocolloids on dough rheological and staling of baguette. 18<sup>th</sup> National Iranian Food Science and Technology Congress, Mashhad, Iran, 15-17<sup>th</sup> October.

**Hojjati, M.** 2007. Chemical Composition of Date Palm Pit (*Phoenix Dactylifera* L.). 10<sup>th</sup> ASEAN Food Conference .Kuala Lumpur, Malaysia, 18-23<sup>rd</sup> August.

**Hojjati, M.** 2006. Effect of steam on rheological behavior of dough. 16<sup>th</sup> National Iranian Food Science and Technology Congress, Gorgan, Iran, 12-13<sup>th</sup> April.

**Hojjati, M.,** and Azizi, M.H. 2005. Microbial flora of Kharak, Rutab and Tamar in date palm of Khuzestan. 15<sup>th</sup> National Iranian Food Science and Technology Congress, Tehran, Iran, 1-4<sup>th</sup> May.

Asadollahi, E., Toolgilani, N., and **Hojjati, M.** 2005. Comparison of fish paste (surimi) produced from common carp and Kilka. 15<sup>th</sup> National Iranian Food Science and Technology Congress, Iran, 1-4<sup>th</sup> May.

**Hojjati, M.**, and Azizi, M.H. 2005. Effect of diastatic malted flour on quality of bread. 15<sup>th</sup> National Iranian Food Science and Technology Congress, Tehran, Iran, 1-4<sup>th</sup> May.

Nasehi, B., and **Hojjati, M.** 2004. Production of flat bread using date palm pit flour. 1<sup>st</sup> Conference on Date Processing and Packaging Technology, Ahwaz, Iran.

### **Books**

**Hojjati, M.**, and Azizi, M.H. 2003. **Flat Bread Technology**, edited by Jalal Qarooni. Andishmand Publish Co., Tehran, Iran. (Translated to Persian).

**Hojjati, M.**, and Hassanzadeh, M. 2016. **Comprehensive utilization of citrus by-products**, edited by Yang Shan. Agricultural Sciences and Natural Resources University of Khuzestan Publish Co., Ahwaz, Iran. (Translated to Persian).

Abbasi, H., **Hojjati, M.**, and Afraze, M. 2020. **Enzymes in Food and Beverage Processing**, edited by Muthusamy Chandrasekaran. Agricultural Sciences and Natural Resources University of Khuzestan Publish Co., Ahwaz, Iran. (Translated to Persian).

**Hojjati, M.**, and Dehghani, S. 2020. Principles in Food Chemistry. Agricultural Sciences and Natural Resources University of Khuzestan Publish Co., Ahwaz, Iran. (Persian Language).

**Hojjati, M.**, and Sorourian, R. 2021. **Methodology for Structural Analysis of Polysaccharides**, edited by Qingbin Guo, Lianzhong Ai and Steve W. Cui. Agricultural Sciences and Natural Resources University of Khuzestan Publish Co., Ahwaz, Iran. (Translated to Persian).

### **Professional Membership**

Member Board of Iranian Food Science and Technology Association (2019-2023).

Editor board of Iranian Journal of Biosystem Engineering (since 2019).

Editor board of Electronic Journal of Food Processing and Preservation (since 2021).

Editor board of Journal of Food and Bioprocess Engineering (since 2019).

Editor board of Journal of Research in Plants Secondary Metabolites (since 2020).