



PERSONAL INFORMATION:

- Born: 5/2/1970 , Tehran
- Nationality: Iranian
- Married
- Three children

EDUCATIONAL RECORDS:

B.Sc.: Food Science & Technology (1988-1992, Ferdowsi Uni., Mashad, Iran)

M.Sc.: Food Science & Technology (1992-1995, Tarbiat Modarres Uni., Tehran, Iran)

Ph.D.: Food Science & Technology (2003-2006, PAU, Ludhiana, Punjab, India)

Ph.D. thesis title: Studies on the preparation and utilization of fermented whey protein concentrate and permeate from Feta cheese whey

Employment (Since 1996):

Faculty member,

Department: Food Sci. & Technol.

Agricultural Sciences & Natural University of Khuzestan (Ramin University),

Specialization: Dairy Technology

Academic Status: Professor

Google Scholar Situation:

Citations: > 1500

H-Index: 22

i10-Index: 33

Research interests:

- Application of enzyme in production of dairy products such as cheese, yogurt, etc.)
- Extraction and application of plant extracts in foods
- Functional foods (particularly probiotic foods)
- Food formulation

Some International Conferences:

- ✓ Jooyandeh H. and Minhas K. (2008). Effect of fermented whey protein concentrate on physico-chemical properties of Feta cheese during ripening. 6th International Food Convention, CFTRI, Mysore, India.
 - ✓ Jooyandeh H. (2008). Effect of addition of fermented whey protein concentrate and whey permeate on dough properties and bread making quality of wheat bread. 6th International Food Convention, CFTRI, Mysore, India.
 - ✓ Gharineh H. and Jooyandeh H. (2008). Production of a high quality low-fat Mozzarella cheese using fermented whey protein concentrate. 6th International Food Convention, CFTRI, Mysore, India.
 - ✓ Jooyandeh H. (2010). Survival of lactic acid bacteria in Feta cheese supplemented with fermented whey protein concentrate. 1th International Congress on Food Technology, Nov. 2010, Antalya, Turkey.
 - ✓ Jooyandeh H. (2010). Viability of probiotic bacteria in some probiotic yoghurt beverages (dugh) produced in Iran. 1th International Congress on Food Technology, Nov. 2010, Antalya, Turkey.
 - ✓ Jooyandeh H. (2010). Microbial quality of Feta cheese supplemented with fermented whey protein concentrate. 1th International Congress on Food Technology, Nov. 2010, Antalya, Turkey.
 - ✓ Jooyandeh H. (2010). A comparison between consumer acceptability of carbonated beverages: Fermented milk (dairy and soy) beverages vs. soft drink. 1th International Congress on Food Technology, Nov. 2010, Antalya, Turkey.
 - ✓ Jooyandeh H. (2010). Improvement of a yoghurt drink (doogh) stabilization by hydrocolloids. 1th International Congress on Food Technology, Nov. 2010, Antalya, Turkey.
 - ✓ Jooyandeh H. (2012). Isolation and identification of yeasts from Iranian-white cheese brine. International Food, Agricultural And Gastronomy Congress, 15-19 Feb., Belek, Turkey.
 - ✓ Jooyandeh H. and Hojjati M. (2012). Utilization of Iranian-white cheese whey in Lavash bread. International Food, Agricultural And Gastronomy Congress, 15-19 Feb., Belek, Turkey.
 - ✓ Hojjati M., Samavati V. and Jooyandeh H. (2012). Effect of sweeteners on intrinsic viscosity on Arabic gum in dilute solutions. International Food, Agricultural And Gastronomy Congress, 15-19 Feb., Belek, Turkey.
 - ✓ Jooyandeh H. (2013). Study on the Yield and Quality of Buffalo Mozzarella Cheese Made by Different Processing Methods. The¹⁰ World Buffalo Congress (WBC2013), 6-8 May, Phuket, Thailand.
 - ✓ Jooyandeh H. and Samavati V. (2013). Improvement of Heat Stability of Ultrafiltered Buffalo Skim Milk. The¹⁰ World Buffalo Congress (WBC2013), 6-8 May, Phuket, Thailand.
 - ✓ Jooyandeh H. (2012). Improvement of baking quality parameters of loaf breads supplemented with whey products. International Conference on Food and Agricultural Engineering (ICFAE'12), 27-30
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Dec., kuala lumpur, Malaysia.

- ✓ Jooyandeh H., Hojjati M. and Samavati V. (2012). Impact of addition of whey permeate and fermented whey protein concentrate on dough bread quality International Conference on Food and Agricultural Engineering (ICFAE'12), 27-30 Dec., kuala lumpur, Malaysia.
- ✓ Hojjati M., Nasehi B. and Jooyandeh H. 2012 Chemical Properties Changes of Barbary Bread During Storage. International Conference on Food and Agricultural Engineering (ICFAE'12), 27-30 Dec., kuala lumpur, Malaysia.
- ✓ Jooyandeh H. 2014. Effect of whey incorporation on firmness and microbial quality of loaf bread during storage. 5th International Symposium on Wellness, Healthy Lifestyle and Nutrition, 2-3 December, Hat Yai, Songkhla, Thailand.
- ✓ Jooyandeh H. 2014. Sensory Attributes and Chemical Composition of Loaf Bread as affected by Fermented Whey Protein Concentrate and Whey Permeate . 5th International Symposium on Wellness, Healthy Lifestyle and Nutrition, 2-3 December, Hat Yai, Songkhla, Thailand.
- ✓ Jooyandeh H., Andamesh M. Hojjati M., and Barzegar H. 2016. Physicochemical characteristics of synbiotic soy yogurt as affected by inulin and soy milk substitution. 7th International Symposium on Wellness, Healthy Lifestyle and Nutrition, 3-4 November, Yogyakarta, Indonesia.
- ✓ Jooyandeh H. 2016. Production of traditional Iranian pickled-white cheese using fermented whey protein concentrate. 7th International Symposium on Wellness, Healthy Lifestyle and Nutrition, 3-4 November, Yogyakarta, Indonesia.
- ✓ Jooyandeh H. 2017. Impact of addition of ascorbic acid on the *L. acidophilus* viability and sensory attributes of probiotic yoghurt. 4th International Conference on Agricultural Science (ICAS), 05-06 Aug Kuala Lumpur, Malaysia.
- ✓ Noruzi F., Hojjati M., Jooyandeh H., and Barzegar H. 2018. Evaluation of antimicrobial ability of Tarragon (*Artemisia dracunculus* L.) essential oil. 8th International Conference on the Quality and Safety in Food Production Chain., 20-21 June, Wroclaw, Poland.
- ✓ Hojjati M., Hemmatyar S., Jooyandeh H., and Barzegar H. 2019. Evaluation of fatty acid profile of mesocarp and seed of loquat (*Eriobotrya japonica* L.). 2nd International and 6th National Iranian Congress on Organic vs. Conventional Agriculture, August 2019, Ardabil, Iran.
- ✓ Hojjati M., Khakpour S., Jooyandeh H., and Noshad M. 2022. Optimization of microwave extraction of polysaccharides from yellow hawthorn seed. 8th International Scientific Research Conference. 16-18 Sep., Adana, Turkey.

Some National & International Published Articles:

- ✓ Jooyandeh, H., Minhas K.S. and Kaur A. (2009). Sensory quality and chemical composition of wheat breads supplemented with fermented whey protein concentrate and whey permeate. *Journal of Food Science and Technology*. 46(2): 146-148.
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- ✓ Jooyandeh, H., Kaur A. and Minhas K.S. (2009). Lipases in dairy industry. *Journal of Food Science and Technology*. 46(3): 181-189.
 - ✓ Jooyandeh, H. and Minhas K.S. (2009). Effect of addition of fermented whey protein concentrate on cheese yield and fat and protein recoveries of Feta cheese. *Journal of Food Science and Technology*. 46(3): 221-224.
 - ✓ Jooyandeh, H. (2009). Effect of addition of fermented whey protein concentrate on texture of Iranian white cheese. *Journal of Texture Studies*. 40: 497-510.
 - ✓ Jooyandeh, H. (2009). Evaluation of physical and sensory properties of Iranian Lavash flat bread supplemented with precipitated whey protein (PWP). *African Journal of Food Science*. 3(2): 28 -34 .
 - ✓ Aberumand, A. and Jooyandeh H. (2010). Storage quality and chemical and structural changes of fresh and frozen-thawed fish., *World Journal of Fish and Marine Sciences*. 2(3): 251-253.
 - ✓ Nasehi, B., Jooyandeh H. & Nasehi R. (2011). Quality Attributes of Soy-pasta During Storage Period. *Pakistan Journal of Nutrition*. 10 (4): 307-312.
 - ✓ Aberumand, A. and Jooyandeh H. (2010). A Review on Occurrence and Characterization of the *Aeromonas* Species from Marine Fishes. *World Journal of Fish and Marine Sciences*. 2(6): 519-523.
 - ✓ Jooyandeh, H. and Aberumand A. (2010). Physico-Chemical, Nutritional, Heat Treatment Effects and Dairy Products Aspects of Goat and Sheep Milks. *World Applied Sciences Journal*. 11(11): 1316-1322.
 - ✓ Jooyandeh, H., Aberumand A and Nasehi B. (2011). Application of Lactoperoxidase System in Fish and Food Products: A Review. *American-Eurasian Journal of Agricultural & Environmental Sciences*. 10(1): 89-96.
 - ✓ Jooyandeh, H. (2011). Whey Protein Films and Coatings: A Review. *Pakistan Journal of Nutrition*. 10 (3): 296-301
 - ✓ Jooyandeh, H. (2011). Soy Products as Healthy and Functional Foods. *Middle-East Journal of Scientific Research*. 7(1): 71-80.
 - ✓ Jooyandeh, H. and Aberumand A. (2011). A Review on Natural Antioxidants in Fish:Stabilizing Effect on Sensitive Nutrients. *Middle-East Journal of Scientific Research*. 7(2): 170-174.
 - ✓ Samavati, V., Jooyandeh, H. and Yarmand, S.M. (2011). A comparison of various models for obtaining intrinsic viscosity of salep gum and sweeteners mixture in dilute solutions. *International Food Research Journal*. 18 (4): 1457-1462.
 - ✓ 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.
 - ✓ Jooyandeh, H., Mortazavi S.A., Farhang P. and Samavati V. (2015). Physicochemical Properties of Set-Style Yoghurt as Effect by Microbial Transglutaminase and Milk Solids Contents. *Journal of Applied Environmental and Biological Sciences*. 4(11S): 59-67.
 - ✓ Jooyandeh, H. (2015). Manufacturing of a novel naturally carbonated fruit beverage. *Journal of*
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Applied Environmental and Biological Sciences, 4(11S): 47-53.

- ✓ Jooyandeh, H., Nooshkam, M., Davari, A.B. (2016). Effects of Different Manufacturing Methods on Yield, Physicochemical and Sensory Properties of Mozzarella Cheese. *Iranian Food Science and Technology Research Journal*, 12(3): 371-381.
 - ✓ Alimoradi, F., Hojati, E., Jooyandeh, H., Zehni-Moghadam, S.A.H. and Moludi, J. (2016). Whey proteins: Health benefits and food applications. *Journal of International Research in Medical and Pharmaceutical Sciences*. 9(2): 63-73.
 - ✓ 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 & Nutrition*, 5: 669-677.
 - ✓ Mazarei, F., Jooyandeh, H., Noshad M and Hojjati, M. (2017). Polysaccharide of caper (*Capparis spinose* L.) Leaf: Extraction optimization, antioxidant potential and antimicrobial activity. *International Journal of Biological Macromolecules*, 95: 224-231.
 - ✓ Heydarian, M., Jooyandeh, H., Nasehi, B., and Noshad, M. (2017). Characterization of *Hypericum perforatum* polysaccharides with antioxidant and antimicrobial activities: Optimization based statistical modeling. *International Journal of Biological Macromolecules*, 104(part A): 287–293.
 - ✓ Jooyandeh, H., Noshad, M., and Khamirian, R.A. (2018). Modeling of ultrasound-assisted extraction, characterization and in vitro pharmacological potential of polysaccharides from *Vaccinium arctostaphylos* L. *International Journal of Biological Macromolecules*, 107(part A): 938-948.
 - ✓ Jooyandeh, H., Danesh, E., and Goudarzi, M. (2017). Influence of Transglutaminase Treatment on Proteolysis and Lipolysis of Low-Fat White-Brined Cheese Incorporated with Whey Proteins during Ripening. *Journal of Food Technology and Nutrition*. 15(4): 31–44. (In Persian)
 - ✓ Danesh, E., Goudarzi, M., and Jooyandeh, H. (2017). Effect of whey protein addition and transglutaminase treatment on the physical and sensory properties of reduced-fat ice cream. *Journal of Dairy Science*, 100: 5206–5211.
 - ✓ Danesh, E., Jooyandeh, H., and Goudarzi, M. (2017). Improving the rheological properties of low-fat Iranian UF-Feta cheese by incorporation of whey protein concentrate and enzymatic treatment of transglutaminase. *Iranian Journal Food Science Technology*. 14(67): 285-298. (In Persian)
 - ✓ 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: 1-10.
 - ✓ Danesh, E., Goudarzi, M. and Jooyandeh, H. (2018). Transglutaminase-mediated incorporation of whey protein as fat replacer into the formulation of reduced-fat Iranian white cheese: physicochemical, rheological and microstructural characterization. *Journal of Food Measurement and Characterization*. 12: 2416-2425.
 - ✓ Nooshkam, M., Babazadeh A., and Jooyandeh, H. (2018). Lactulose: Properties, techno-functional food applications, and food grade delivery system. *Trends in Food Science & Technology*, 80: 23-34.
 - ✓ Asghari-pour, S., Noshad, M., Nasehi, B., Jooyandeh, H., Beiraghi-Toosi Sh. (2018). Optimization of physicochemical and functional properties of corn-based snacks containing date kernel flour. *Journal of Food Processing and Preservation*, 42(3): e13821: 1-8
 - ✓ Saeidi, Z., Nasehi, B., and Jooyandeh, H. (2018). Optimization of gluten-free cake formulation enriched with pomegranate seed powder and transglutaminase enzyme. *Journal of Food Science and Technology*, 55(8): 3110–3118.
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- ✓ Dehghan N., Barzegar, H., Mehrnia, MA., & Jooyandeh, H. (2018). Investigation on the effect of methanolic Bene (*Pistachia atlantica*) hull extract on oxidative stability of soybean oil. *Innovative Food Technologies*, 5(3): 499-507. (In Persian).
 - ✓ Jooyandeh, H., and Mortazavi, S.A. (2019). Impact of addition of milk powder and microbial transglutaminase on the sensory and textural properties of set yogurt. *Food Processing and Preservation Journal*. 10(2): 121-136. (In Persian)
 - ✓ Torabi, F., Jooyandeh, H., Noshad, M. and Barzegar, H. (2019). Modeling and Optimization of Physicochemical and Organoleptical Properties and *Lactobacillus acidophilus* Viability in Ultrafiltrated Synbiotic Cheese, Containing Microbial Transglutaminase Enzyme, Whey and Inulin. *Research and Innovation in Food Science and Technology*. 8(2): 137-150. (In Persian)
 - ✓ Nazari, M., Mehrnia, M.A., Jooyandeh, H., Barzegar, H. (2019). Preparation and characterization of water in sesame oil microemulsion by spontaneous method. *Journal of Food Process Engineering*, e13032: 1-8.
 - ✓ Nazari, M., Mehrnia, M.A., Jooyandeh, H., and Barzegar, H. (2019). Effect of vitamin C load on preparing water in oil microemulsions using spontaneous method. *Iranian Food Science and Technology Research Journal*, 15(3): 61-68.
 - ✓ 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.
 - ✓ Heydari, S., Jooyandeh, H., Alizadeh Behbahani, B. and Noshad, M. (2020). The impact of Qodume Shirazi seed mucilage-based edible coating containing lavender essential oil on the quality enhancement and shelf life improvement of fresh ostrich meat: An experimental and modeling study. *Food Science & Nutrition*, 8: 6497-6512.
 - ✓ Alizadeh Behbahani, B., Noshad, M. and Jooyandeh H. (2020). Improving oxidative and microbial stability of beef using Shahri Balangu seed mucilage loaded with Cumin essential oil as a bioactive edible coating. *Biocatalysis and Agricultural Biotechnology*, 24: 101563, 1-12.
 - ✓ Alizadeh Behbahani, B., Jooyandeh, H., Falah, F., & Vasiee, A. (2020). Gamma-aminobutyric acid production by *Lactobacillus brevis* A3: Optimization of production, antioxidant potential, cell toxicity, and antimicrobial activity. *Food Science & Nutrition*, 8: 5330–5339.
 - ✓ 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.
 - ✓ 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.
 - ✓ Haghjoo, L., Barzegar, H., & Jooyandeh, H., (2020). The effect of different drying methods on chemical composition and antioxidant properties of methanolic extract of olive leaf. *Journal of food Science and Technology (Iran)*, 16(97), 149-159. (In Persian)
 - ✓ Jooyandeh, H., and Minhas, K.S. (2021). Utilization of fermented whey protein concentrate and whey permeate in beard loaf making. *Journal of Food and Bioprocess Engineering*, 4(2): 186-192.
 - ✓ Momenzadeh, S., Jooyandeh, H., Alizadeh Behbahani, B., and Barzegar, H. (2021). Evaluation of physicochemical and sensory properties of half-fat synbiotic stirred yogurt containing Panirak (*Malva neglecta*) and lactulose. *Journal of Food Science and Technology (Iran)*, 18(120): 353-363. (In Persian)
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- ✓ Torabi, F., Jooyandeh, H. and Noshad, M. (2021). Evaluation of physicochemical, rheological, microstructural, and microbial characteristics of synbiotic ultrafiltrated white cheese treated with transglutaminase. *Journal of Food Processing and Preservation*. 45(4): e15572, 1-11.
 - ✓ Beirami 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: 1-13 (104843).
 - ✓ Jooyandeh, Momenzadeh, S., Alizadeh Behbahani¹, A. and Barzegar, H. (2022). Effect of *Malva neglecta* and lactulose on survival of *Lactobacillus fermentum* and textural properties of symbiotic stirred yogurt. *Journal of Food Science & Technology*. 60: 1136–1143.
 - ✓ Ebrahimi Kaykha, M.H., Jooyandeh H., Alizadeh Behbahani B., and Noshad, M. (2022). Optimization of mucilage extraction from Sepestan fruit and evaluation of its physicochemical and antioxidant activity. *Journal of Food Measurement and Characterization*, 16: 4331–4344.
 - ✓ Khodaman, E., Barzegar, H., Jokar, A. and Jooyandeh, H. (2022). Production and evaluation of Physicochemical, Mechanical and Antimicrobial Properties of Chia (*Salvia hispanica* L.) mucilage-gelatin based Edible Films Incorporated with Chitosan Nanoparticles. *Journal of Food Measurement and Characterization*, 16: 3547–3556.
 - ✓ Jooyandeh, H., Saffari Samani, S., Alizadeh Behbahani B., and Noshad, M. (2022). Effect of transglutaminase and buffalo milk incorporation on textural parameters and starter cultures viability of strained yogurt. *Journal of Food and Bioprocess Engineering*, 5(2): 195-202.
 - ✓ Nosrati, Gh., Jooyandeh, H., Hojjati, M., and Noshad, M. (2023). Study on the Physicochemical Properties of Synbiotic UF-Cheese Containing Demineralized Ultrafiltrated Whey Powder and Lactulose During Storage Period. *Journal of Food Science and Technology (Iran)*, In Press. (In Persian)
 - ✓ Saffari Samani, S., Jooyandeh, H., & Alizadeh Behbahani B. (2023). The impact of Zedo gum based edible coating containing *Zataria multiflora* Boiss essential oil on the quality enhancement and shelf life improvement of fresh buffalo meat. *Journal of Food Measurement and Characterization*, 17: 2663-2675.
 - ✓ Piroozi Mehdi, Noshad, M., Alizadeh Behbahani B., and Jooyandeh H. (2023). Preparation of onion powder by freeze-thaw pretreatments: Influence of different thawing methods on drying kinetics and quality properties. *Food Chemistry Advances*, 2: 100325.
 - ✓ Ebrahimi Kaykha, M.H., Jooyandeh H., Alizadeh Behbahani B., and Noshad, M. (2023). Evaluating the quality of mutton meat coated with *Cordia myxa* fruit mucilage containing *Rosmarinus officinalis* essential oil during cold storage. *Journal of Food Measurement and Characterization*, 17: 2062–2074.
 - ✓ Karadooni, Z., Alizadeh Behbahani, B., Jooyandeh, H., and Noshad, M. (2023). Probiotic viability, physicochemical, and sensory properties of probiotic orange juice. *Journal of Food Measurement and Characterization*, 17: 1817–1822.
 - ✓ Khakpour, S., Hojjati, M., Jooyandeh, H., and 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.
 - ✓ Mousanejadi, N., Barzegar, H., Alizadeh Behbahani, B., and H., Jooyandeh H. (2023). Production and evaluation of a functional fruit beverage consisting of mango juice and probiotic bacteria. *Journal of Food Measurement and Characterization*, 17: (<https://doi.org/10.1007/s11694-023-01862-3>)
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Book Publications:

- ✓ Mortazavi, A., Jooyandeh, H., and Ghods-Rohani M. (2023). Technology of Milk and Dairy Products. 15th eds., Translation, Ferdowsi Uni. Press, Mashad, Iran. (In Persian)
- ✓ Jooyandeh, H. and Mosallaie F. (2023). *Mycotoxins: Fungal species and methods of identification, Control and Detoxification of Mycotoxins*. 2nd ed., Ferdowsi University Press, Mashhad. (In Persian)
- ✓ Jooyandeh, H. (2022). Application of enzymes in dairy products. 1st ed., Khuzestan Agricultural Sciences and Natural Resources University Press. (In Persian)
- ✓ Jooyandeh, H. and Shanzendehdar N. (2009). Forty Iranian Foods, 8th eds., 96 pages. Hamrah Press, Tehran.