

PERSONAL INFORMATION:

- Name & surname: Mohammad Amin Mehrnia
- Academic status: PhD, Associate Professor
- Born: 6/2/1978, Ahwaz, Iran
- Address: Department of Food Sci. & Technol.,
Agricultural Sciences & Natural Resources
University of Khuzestan, Mollasani, Iran,
PO Box: 6341771167

Cell phone: +98-912-3608650
E-mail: mamehrnia@yahoo.com
Languages: Persian, English
Nationality: Iranian
Married, 2 children



EDUCATIONAL RECORDS:

B.Sc.: Food Science & Technology (1996-2000, Tehran Uni., Tehran, Iran)

M.Sc.: Food Science & Technology (2002-2005, Shiraz Uni., Shiraz, Iran)

Ph.D.: Food Engineering (2012-2016, GAUSNR, Gorgan, Iran)

Ph.D. thesis title: Crocin nano-encapsulation using double nano-emulsion and investigating its rheological properties and release

Employment (Since 2016):

Faculty member, Department of Food Sci. & Technol., Agricultural Sciences & Natural Resources University of Khuzestan (Ramin University)

Specialization: Food engineering

Google Scholar Situation: H-Index: 12

Site Address: <https://faculty.asnrukh.ac.ir/mehrniah/fa>

SOME MANAGING EXPERIENCES:

General Director of Student Affairs (2018-2019)

Vice president of cultural, social and student services (2019-2021)

Some Research Interests:

- Food Engineering
- biopolymers
- Extraction and application of plant extracts in foods
- Nano-emulsions, encapsulation

Some Teaching Courses

BSc:

- Food Engineering
- Unit operation
- Sugar technology

MSc:

- Instrumental Analysis
- Advanced unit operation

PhD:

- Fluid rheology
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Some National & International Published Articles:

- 1) Mehrnia MA. 2013. Cadmium Levels in Rice Product of South of Iran and its Daily Intake. *International Journal of Agriculture and Crop science*. /5-20/2349-2351.
 - 2) Sayyad GH, Jafarnejadi AR, Mehrnia MA. 2013. Effect of Soil Characteristics and Rotation Type on Concentration of Cadmium in Soil. *International Journal of Agronomy and Plant Production*. 4 (S), 3692-3696.
 - 3) Farhoudi R, Mehrnia MA. 2013. The Essential Oil Composition and Antioxidant Activity of *Achillea* spp. Growing in the Southwest of Iran. *Journal of Medicinal Plants and By-products*. 2: 123-130
 - 4) Farhoudi R, Mehrnia MA, Lee D. 2014. Antioxidant activities and bioactive compounds of five Jalopeno peppers (*Capsicum annuum*) cultivars. *Botanical Journal*.
 - 5) Mehrnia MA, Bashti A. 2014. Evaluation of Toxic Element Contents in Infant Foods Commercially Available in Iran. *Bulletin of environment, Pharmacology and life science*. 3: 249-253
 - 6) Mehrnia MA, Jafari SM, Sharif Makhmal zadeh B, Maghsoudlou Y. 2016. Crocin loaded nanoemulsions: factors affecting emulsion properties in spontaneous emulsification. *Int. J. of Biological Macromolecules*. 84: 261-267.
 - 7) Mehrnia MA, Jafari SM, Sharif Makhmal zadeh B, Maghsoudlou Y. 2016. Rheological and release properties of double nano-emulsions containing crocin prepared with Angum gum, Arabic gum and whey protein. *Food Hydrocolloids*. 66: 259-267.
 - 8) Nazari M, **Mehrnia MA**, Jooyandeh H, Barzegar H . 2019. Preparation and characterization of water in sesame oil microemulsion by spontaneous method. *Journal of food process engineering*.
 - 9) **Mehrnia MA**, Barzegar H, Hagh Jou, L. 2020. Optimization of polysaccharide extraction from olive leaves and evaluation of its antioxidant and rheological properties. **Iranian Food Science and Tech**
 - 10) Nazari,M., Mehrnia, M.A., Jooyandeh, H., Barzegar, H.. 2019. Effect of Vitamin C load on preparing water in oil microemulsions using spontaneous method. **Iranian Food Science and Technology**
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Research Journal

- 11) **Barzegar, H, Mehrnia MA**, Nasehi B, Alipour M .2018. Fabrication of peppermint essential oil nanoemulsions by spontaneous method: Effect of preparing conditions on droplet size. *Flavor and fragrance journal*
 - 12) Barzegar, H., Alizadeh Behbahani, B. and **Mehrnia, M.A.** 2020. Quality retention and shelf life extension of fresh beef using *Lepidium sativum* seed mucilage-based edible coating containing *Heracleum lasiopetalum* essential oil: an experimental and modeling study. *Food science and biotechnology*
 - 13) Tanavar, H., Barzegar, H., Alizadeh Behbahani, B. and **Mehrnia, M.A.** 2021. Investigation of the chemical properties of *Mentha pulegium* essential oil and its application in *Ocimum basilicum* seed mucilage edible coating for extending the quality and shelf life of veal stored in refrigerator (4°C). *food science and nutrition*
 - 14) Ghasemi, P., Noshad, M., **Mehrnia, M.A.**, Jooyandeh, H., . 2021. The Exploitation of Xanthan Cryogels as Pattern for Edible Oleogel Preparation. *Journal of food chemistry and chemical engineering*.
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Book Publications:

Sub chapter in

Nanoencapsulation technologies for the food and nutraceutical industries