PERSONAL INFORMATION

- Born: 12/26/1978, Shiraz
- Nationality: Iranian
- Married
- Three Children

EDUCATIONAL RECORDS

B. Sc.: Food Science and Technology (1997-200. Shiraz University, Shiraz, Iran)

M. Sc.: Food Science and Technology (2001-2004. Shiraz University, Shiraz, Iran)

Ph.D.: Food Science and Technology (2009-2013. Tarbiat Modarres University, Tehran, Iran)

Employment (Since 2004):

Faculty member

Department : Food Science and Technology

Agricultural Sciences and Natural Resources University of Khuzestan

Specialization: Food Technology

Academic Status: Associate Professor

Google Scholar Situation:

Citations > 1341

H-Index: 17

i10- Index: 28

Research Interests:

- Active Food Packaging
- Edible Films and Coatings
- Extraction and application of plant extracts in foods

Some International Published Articles

1. Barzegar, H., Azizi. M. H., Barzegar, M & Hamidi. Z. 2014. Effect of potassium sorbate on antimicrobial and physical properties of starch_clay nanocomposite films. Carbohydrate Polymers. 110: 26-31.

2. Ghani, Sh., Barzegar, H., Noshad, M. & 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.

3. Alizadeh, V., Barzegar, H., Nasehi, B. & Samavati, V. 2018. Development of a chitosan-montmorillonite nanocomposite film containing *Satureja hortensis* essential oil. Iranian Food Science and Technology Research Journal. 13 (6): 131-143.

4. Barzegar, H., Mehrnia, M. A., Nasehi, B. & Alipour, M. 2018. Fabrication of Peppermint essential oil nanoemulsions by spontaneous method: effect of preparing conditions on droplet size. Flavour and Fragrance Journal. 33 (4): 351-356.

5. Hojjati, M. & Barzegar, H. 2017. Chemical Composition and Biological Activities of lemon (Citrus limon) Leaf Essential Oil. Nutrition and Food Sciences Research. 4 (4): 15-24.

6. Anvar, A., Nasehi, B., Noshad, M. & Barzegar, H. 2016. Drying kinetics and optimization of microwave- assisted drying of quince pomace. Iranian Food Science and Technology Research Journal. 12 (6): 750-757.

7. Kouravand, F., Jooyande, H., Barzegar, H. & Hojjati, M. 2017. Characterization of cross-linked whey protein isolate-based films containing *Satureja khuzestanica* Jamzad essential oil. Journal of Food Processing and Preservation. 42: 1-10.

8. Jaldani, Sh., Nasehi, B., Barzegar, H. & Sepahvand, N. A. 2018. Optimization of Physical and Imaging Properties of Flat Bread Enriched with Quinoa Flour. Nutrition and Food Sciences Research. 5 (3): 25-34.

9. Nazari, M. Mehrnia, M. A., Jooyandeh, H. and Barzegar, H. 2019. Preparation and characterization of water in sesame oil microemulsion by spontaneous method. Journal of Food Process Engineering. 42 (4): 1-8.

10. 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.

11. Anvar, A., Nasehi, B., Noshad, M. and Barzegar, H. 2019. Improvement of Physicochemical and Nutritional quality of sponge cake fortified with microwave- air dried quince pomace. Iranian Food Science and Technology Research Journal. 15(3): 69-79.

12. Mehrnia, M. A., Barzegar, H. & Haghjoo, L. 2020. Optimization of polysaccharide extraction from olive leaves and evaluation of its antioxidant and rheological properties. Iranian Food Science and Technology Research Journal. 15 (6): 133-144.

13. Ghani, Sh., Barzegar, H., Noshad, M. & 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.

14. Barzegar, H., Alizadeh Behbahani, B. & 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. 29: 717-728.

15. Hatamian, M., Noshad, M., Abdanan, S. & Barzegar, H. 2020. Effect of roasting treatment on functional and antioxidant properties of chia seed flours. NFS Journal. 21: 1-8.

16. Kouravand, F., Jooyandeh, H., Barzegar, H. & 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.

17. Alinejad, M., Hojjati, M., Barzegar, H., Shahbazi, S. & Askari, H. 2020. Effect of gamma irradiation on the physicochemical properties of pistachio (*Pistacia vera* L.) nuts. Journal of Food Measurement and Characterization. 15 (1): 199-209.

18. Afsharnia, F., Ghaseminejad, M., Barzegar, H. & Ghasemi, P. 2021. Texture estimation model for mulberry fruit from linear measurements. Journal of Horticulture and Postharvest Research. 4(3): 11-24.

19. Barzegar, H., Alizadeh Behbahani, B. & Fallah, F. 2021. Safety, probiotic properties, antimicrobial activity, and technological performance of Lactobacillus strains isolated from Iranian raw milk cheeses. Food Science and Nutrition. 9(8): 4094-4107.

20. Tanavar, H., Barzegar, H., Alizadeh Behbahani, B. & 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. 9 (10): 5600-5615.

21. Jokar, A., Barzegar, H., Maftoon Azad, N. & Shahamirian, M. 2021. Effects of cinnamon essential oil and Persian gum on preservation of pomegranate arils. Food Science and Nutrition. 9(5): 2585-2596.

22. Khodaman, E., Barzegar, H., Jokar, H. 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.

23. Jooyandeh, H., Momenzade, S., Alizadeh Behbahani, B. and Barzegar, H. 2023. Effect of *Malva neglecta* and lactulose on survival of *Lactobacillus fermentum* and textural properties of synbiotic stirred yogurt. Journal of Food Science and Technology. 60(3):1136-1143.

24. Mousanejadi, N., Barzegar, H., Alizadeh Behbahani, B. and Jooyandeh, H. 2023. Production and evaluation of a functional fruit beverage consisting of mango juice and probiotic bacteria. Journal of Food Measurement and Characterization. https://doi.org/10.1007/s11694-023-01862-3.

25. Barzegar, H., Alizadeh Behbahani, B., Mirzaei, A. and Ghodsi Sheikhjan, M. 2023. Assessing the protection mechanisms against Enterobacter aerogenes by analyzing aggregation, adherence, antagonistic activity, and safety properties of potentially probiotic strain Lactobacillus brevis G145. Microbial Pathogenesis. 181: 106175.

26. Barzegar, H., Alizadeh Behbahani, B., Mirzaei, A. and Ghodsi Sheikhjan, M. 2023. Evaluation of the physicochemical and microbial properties of lamb meat coated with Shirazi balangu seed mucilage-based edible coating containing cell-free supernatant of *Levilactobacillus brevis* G145. Food Chemistry Advances. 3: 100456.

27. Alizadeh Behbahani, B., Barzegar, H., Mehrnia, M. A. & Ghodsi Sheikhjan, M. 2023. Probiotic Characterization of Limosilactobacillus fermentum Isolated from Local Yogurt: Interaction with Pathogenic Bacteria and Caco-2 Enteric Cell Line . Nutrition and Food Science Research. 10 (1): 37-45.

28. Barzegar, H., Alizadeh Behbahani, B., Mirzaei, A. and Ghodsi Sheikhjan, M. 2023. Prediction of physicochemical and sensory parameters of coated lamb meat based on a novel edible coating. Journal of Food Measurement and Characterization. 18:1664–1678.

29. Zamani Faradonbeh, M., Barzegar, H., Hojjati, M., Alizadeh Behbahani, B. and Taki, M. 2024. Active packaging coating based on *Ocimum basilicum* seed mucilage and *Hypericum perforatum* extract: Preparation, characterization, application and modeling the preservation of ostrich meat. Applied Food Research. 4: 100524.

30. Majdi, F., Alizadeh Behbahani, B., Barzegar, H., Mehrnia, M. A. and Taki, M. 2024. Active packaging coating based on Lepidium sativum seed mucilage and propolis extract: Preparation, characterization, application and modeling the preservation of buffalo meat. PLoS ONE 19(10): e0311802.

31. Abbasi Sadi, M., Sekhavatizadeh, S. S., Barzegar, H., Alizadeh Behbahani, B. and Mehrnia, M. A. 2024. Date yogurt supplemented with Lactobacillus rhamnosus (ATCC 53103) encapsulated in wild sage (Salvia macrosiphon) mucilage and sodium alginate by extrusion: The survival and viability against the gastrointestinal condition, cold storage, heat, and salt with low pH. Food Science and Nutrition. 12: 7630-7643.

32. Sabetsolat, A., Jooyande, H., Hojjati, M. and Barzegar, H. 2024. Effect of Calf and Goat Lipases on Color Parameters and Some Physicochemical Properties of UF-White Cheese During Storage Period. Journal of Food Science and Technology (Iran). 151 (21): 209-225.

33. Sharifat, N., Mehrnia, M. A., Barzegar, H. and Alizadeh Behbahani, B. 2025. Evaluation of antioxidant properties and antimicrobial potential of Aloe vera extract on a number of Gram-positive and Gram-negative bacteria: an in vitro study. Journal of Food Science and Technology (Iran). 158 (22): 172-184.
110. Sharifat, N., Mehrnia, M. A., Barzegar, H. and Alizadeh Behbahani, B. 2025. Coriander seed (Coriandrum sativum) essential oil: determination of chemical composition, antioxidant capacity and antimicrobial activity. Journal of Food Science and Technology (Iran). 158 (22): 130-141.

34. Sharifat, N., Mehrnia, M. A., Barzegar, H. and Alizadeh Behbahani, B. 2025. Antioxidant and antibacterial activity of coriander essential oil nanoemulsion in Aloe vera extract. Journal of Food Science and Technology (Iran). 158 (22): 119-128.

35. Sharifat, N., Mehrnia, M. A., Barzegar, H. and Alizadeh Behbahani, B. 2025. Assessment of rheological properties and stability of coriander nanoemulsions in *Aloe vera* Gel. Applied Food research. 5: 100749.