Curriculum Vitae of Fariba Naghipour

A. Personal Particulars
Last Name: Naghipour
First Name: Fariba
Sex: Female
Date of Birth: Feb, 20, 1986
Place of Birth: Tehran, Iran
Citizenship: Iranian
Present Status: Cereal Chemistry and Technology Unit and Member of Scientific Board, Seed and Plant Improvement Institute (SPII), Karaj, Iran
Mailing Address: Cereal Chemistry and Technology Unit, Cereal Research Department, Seed & Plant Improvement Institute (SPII), Mard Abad Road, P.O.Box 4119, Karaj 31585, Iran
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B. Academic Degrees
- B.Sc. Study:
Name of University: University of Shahid Beheshti
Town/City: Tehran
Country: Iran
Field of Study: Food Science and Technology
Length of Study: 4 Years
Degree Obtained: B.Sc.
Date of Graduation: 2009
- M.Sc. Study:
Name of University: University of Ferdowsi
Town/City: Mashhad
Country: Iran
Field of Study: Food Science and Technology
Length of Study: 3 Years
Degree Obtained: M.Sc.
Date of Graduation: 2012
Master's Thesis Title: Investigation on production of gluten free cake utilizing sorghum, soy milk, guar and xanthan gums
- Ph.D. Study:
Name of University: University of Ferdowsi
Town/City: Mashhad
Country: Iran
Field of Study: Food Science and Technology
Length of Study: 4 Years
Degree Obtained: Ph.D.
Date of Graduation: 2015
Master's Thesis Title: Pretreatment of sorghum for extraction of β-glucan by sonication and its utilization as a fat replacer in gluten free oil cake

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C. Membership in Scientific/ Professional Organization

- Member of "Research Scientific Board of Seed and Plant Improvement Institute"

D. Other Qualifications

- Supervising or advising of 8 MSc. Theses & 3 Ph.D. Thesis

E. Employment Record

Period/Position:

- 2016-Until Now Research staff and scientific member of Seed and Plant Improvement Institute (SPII)
- 2016-Until Now Head of Cereal Chemistry and Technology Unit- SPII

Scientific Position: Assistant Professor

F. Research Experience

Projects (Research leader and Coworkers):

1. Investigation on improving of qualitative properties of flour and rheological characteristics of dough by modifying conditions and storage time of different post-harvest wheat cultivars
2. Investigation on extraction of Tahinimeal protein and its application for improving physicochemical and textural properties of durum wheat and bread wheat pasta
3. Branding Iranian wheat bread varieties based on bakery qualities
4. Evaluation of cooking systems and different hydrocolloids on physicochemical and textural properties of Roti (Indian leavened flat bread) for industrial production
5. Study on Improvement of formulation and processing for bread production with one month shelf life.
6. Evaluation of flour Quality and its tuning methods in order to increasing of bread shelf-life.
7. Evaluation and optimization of proofing conditions in order to shelf life increasing of bread.
8. The use of different packaging methods for increasing bread shelf life
9. Investigation on the effect and optimum levels of additives on shelf life of bread
10. Investigation on the effect of Datem and lipase and amylase enzyme on quality and shelf life of frozen doughnut
11. Investigation on production of Lavash bread with blend of potato and wheat flours.
12. Investigation on production of bread with blend of potato and wheat flours.
13. Investigation on production of Barbari bread with blend of potato and wheat flours.
14. Investigation on using guar and carboxymethylcellulose gum in production of gluten free bread containing corn and potato flour
15. Investigation on preparing composite gluten free cake (rice - corn flour) utilizing gums.
16. Investigation on production of bulk bread with blend of potato and wheat flours.
17. Investigate the possibility of using guar and carrageenan gum in production of walnut beverage and evaluation of the physicochemical and sensory properties.
18. Investigation on the effect and optimum levels of additives on shelf life of bread.
19. Investigation in the effect of different packaging film on extension of bread shelf life.
20. Investigation on the effect of hydrocolloids in production of hazelnut beverage and comparison with walnut and pistachios beverages.

21. Investigation on the effect of addition of natural emulsifier and gum on shelf life and quality of sponge cake.
22. Investigation on the available bread making equipment and optimizing them for producing fortified breads.
23. Evaluation of bakery systems and optimization of them to produce long shelf life bread.
24. Investigation Effect of wheat germ sour dough on quality and shelf life of Barbari bread.
25. Effect of wheat germ addition on quality and shelf life of oil cake.
26. Quantitative determination of used emulsifiers in dough for strengthening gluten and starch combination.
27. Determination the best amount of vitamin B & C addition and their application methods for improving bread quality.
28. Production of snack by using wheat germ.
29. Formulation and evaluation of physicochemical and sensory properties of pistachio beverage.
30. Comparison of emulsifier and humectants on flat bread and color analysis by using image processing.
31. Comparison of liquid sourdough, sponge-dough and stiff sourdough on shelf life of flat bread and color analysis by using image processing.

G: Paper Publications

1. Fateh Nikoo, K., **Naghipour, F**., and Faraji, A. 2019. Effect of conditions of storage in irrigated and rainfed wheat on the quality and bakery properties of the flour during ageing. Journal of Food Science and Technology, 85(15): 369-378 (Abstract in Eng.).

2. **Naghipour, F**. 2018. Application sonication for improvement texture and sensory acceptance of low fat gluten free rice cake. Journal of Food Science and Technology, 75(15): 353-359 (Abstract in Eng.).

3. **Naghipour, F**., Tabatabaei Yazdi, F., Karimi, M., and Mortazavi, S.A. 2018. Evaluation of changes in textural, visual and sensory properties of low fat gluten free cake. Journal of Food Science and Technology, 80(15): 145-156 (Abstract in Eng.).

4. Roshani, SH., and **Naghipour, F**. 2018. Evaluation of textural, visual and sensory properties of cupcake containing chestnut flour and sodium stearoyl 2-lactylate. Journal of Food Science and Technology, 78(15): 111-120 (Abstract in Eng.).

5. Karimi, M., Sheikholeslami, Z., Sahraiyan, B., Ghiyafeh Davoodi, M., and **Naghipour, F**. 2018. Using sesame meal flour in free gluten French bread (rice-corn) containing guar and CMC gums to produce functional food. Journal of Food Science and Technology, 73(14): 1-12 (Abstract in Eng.).

6. **Naghipour, F**., Tabatabaei Yazdi, F., Karimi, M., Mortazavi, S.A., and Mohebbi, M. 2017. Sorghum pretreatment by ultrasound for improvement of β-Glucan extraction by hot water method and evaluation of its physicochemical properties. Journal of Food Science and Technology, 71(14): 25-34 (Abstract in Eng.).

7. Jasemi, Sh., **Naghipour, F**., Sanjani, S., Esfandyaripour, A., Khorsandi, H., and Najafian, G. 2017. Evaluation of quality properties of four bread wheat (Triticum aestivum L.

cultivars in wheat producing provinces of Iran. Iranian Journal of Crop Science, 24:102-115 (Abstract in Eng.).

8. **Naghipour, F**., Sahraiyan, B., Habibi Najafi, M.B., Karimi, M., Hadad Khodaparast, M.H., and Sheikholeslami, Z. 2017. Effect of soy milk powder as a natural additive to improve the technological and sensory properties of sorghum flour based gluten-free oil cake. Journal of Food Science and Technology, 61(13): 77-86 (Abstract in Eng.).

9. **Naghipour, F**., Tabatabaei Yazdi, F., Karimi, M., Mortazavi, S.A., and Mohebbi, M. 2017. Effect of sorghum β-glucan as fat replacer in low fat gluten- free cupcake production. Journal of Food Science and Technology, 61(13): 151-164 (Abstract in Eng.).

10. Sheikholeslami, Z., Karimi, M., Ghiyafeh Davoodi, M., Sahraiyan, B., **Naghipour, F**. 2017. The influence of chubak extraction and Basil seed gum on texture and appearance of strudel produced by frozen dough. Journal of Food Science and Technology, 71(14): 159-169 (Abstract in Eng.).

11. Sheikholeslami, Z., Karimi, M., Ghafeh Davoodi, M., Sahraiyan, B., **Naghipour, F**., and Madani, S. 2017. Evaluation of qualitative, visual and sensory properties of cake containing native gum and natural emulsifier. Journal of Food Science and Technology, 68(14): 237-249 (Abstract in Eng.).

12. Ghiafeh Davoodi, M., Karimi, M., Sheikholeslami, Z., Sahraiyan, B., and **Naghipour, F.** 2017. Evaluation of physicochemical and functional characteristics of un-extruded snacks fortified with stabilized wheat germ by saturated steam. Journal of Food Science and Technology, 62(14): 115-122 (Abstract in Eng.).

13. Ghiafeh Davoodi, M., Sahraiyan, B., **Naghipour, F**., Karimi, M., and Sheikholeslami, Z. 2016. Investigation on synergist effects of humectants with emulsifiers on technological, image processing and sensory properties of semi bulk bread. Journal of Food Science and Technology, 59(13): 75-84 (Abstract in Eng.).

14. **Naghipour, F**., Sahraiyan, B., Soleimani, M., and Sedaghat, N. 2015. Effect of temperature, relative humidity and packaging film on maintaining the quality and increasing the shelf-life of sorghum gluten-free bread. Iranian Journal of Nutrition Sciences & Food Technology, 10(1): 61-70 (Abstract in Eng.).

15. Sahraiyan, B., **Naghipour, F**., Ghiafeh Davoodi, M., Habibi Najafi, M.B., and Hadad Khodaparast, M.H. 2015. Effect of final proofing time and baking temperature on reduction of bread loss and improvement of wheat– sorghum bread quality. Electronic Journal of Food Processing and Preservation, 6(2): 1-16 (Abstract in Eng.).

16. Sahraiyan, B., Karimi, M., Habibi Najafi, M.B., Hadad Khodaparast, M.H., Ghiafeh Davoodi, M., Sheikholeslami, Z., **Naghipour, F**. 2014. The effect of BalanguShirazi (Lallemantiaroyleana) gum on quantitative and qualitative of sorghum gluten free bread. Journal of Food Science and Technology, 42(11): 129-139 (Abstract in Eng.).

17. Sahraiyan, B., Dehghan Tanha, L., Sheikholeslami, Z., and **Naghipour, F**. 2014. Effect of steaming and baking time on the shelf life and improvement of composite bread (wheat-sorghum) quality. Journal of Food Science and Technology, 46(12): 87-96 (Abstract in Eng.).

18. Karimi, M., Sheikholeslami, Z., **Naghipour, F**. Sahraiyan, B., Ghiafeh Davoodi, M. 2014. Design, construction, and evaluation of divider and rounder for Iranian bread dough. Journal of Food Science and Technology, 43(11): 147-157 (Abstract in Eng.).

19. Ghiafeh Davoodi, M., Sahraiyan, B., **Naghipour, F**., Karimi, M. and Sheikholeslami, Z 2014. The effect of the selected emulsifiers (E471, DATEMand SYTREM) and final fermentation time on reduction of staling and improvement of physical properties of Barbari bread using composite wheat- potato flour. Journal of Food Science and Technology, 42(11): 81-93 (Abstract in Eng.).

20. **Naghipour, F**., Sahraiyan, S., Ghiafeh Davoodi, M., Karimi, M., Sheikholeslami, Z. 2013. The effect of primary, middle and final fermentation time on quantitative and qualitative properties of Barbari bread. Journal of Food Science and Technology, 42(11): 81-93 (Abstract in Eng.). Journal of Food Science and Technology, 40(10): 47-55 (Abstract in Eng.).

21. **Naghipour, F**., Karimi, M., Habibi Najafi, M.B., Hadad Khodaparast, M.H., Sheikholeslami, Z., Ghiafeh Davoodi, M., and Sahraiyan, B. 2013. Investigation on production of gluten free cake utilizing sorghum flour, guar and xanthan gums. Journal of Food Science and Technology, 41(10): 127-139 (Abstract in Eng.).

22. **Naghipour, F**., Mazaheri Tehrani, M., Sahraiyan, B., Sheikholeslami, Z., and Soleimani, M. 2013. Replacing eggs with soy flour and mixing with wheat flour with wheat germ for oilcake production. Iranian Journal of Nutrition Sciences & Food Technology, 8(2): 211-220 (Abstract in Eng.).

23. Sahraiyan, B., Mazaheri Tehrani, M., **Naghipour, F**., Ghiafeh Davoodi, M., and Soleimani, M. 2013. The effect of mixing wheat flour with rice bran and soybean flour on physicochemical and sensory properties of baguettes. Iranian Journal of Nutrition Sciences & Food Technology, 8(3): 229-240 (Abstract in Eng.).

24. Karimi, M., Sahraiyan, B., **Naghipour, F**., Sheikholeslami, Z., and Ghiafeh Davoodi, M. 2013. Functional effects of different humectants on dough rheology and flat bread (Barbari) quality. International Journal of Agriculture and Crop Sciences, 13(11): 1209-1213.

25. Sahraiyan, B., **Naghipour, F**., Karimi, M., and Ghiafe Davoodi, M. 2012. Evaluation of Lepidium sativum seed and guar gum to improve dough rheology and quality parameters in composite rice wheat bread. Food Hydrocolloids, 30: 698-703.

26. Karimi, M., Fathi1, M., Sheykholeslam, Z., Sahraiyan, B., and **Naghipour, F**. 2012. Effect of different processing parameters on quality factors and image texture features of bread. Bioprocessing & Biotechniques, 2(5): 1-7.

And more than 40 Abstracts in National and International conferences during 2012- 2018