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PROFESSIONAL PROFILE:

Assistant Professor of Food Science and Engineering at Shahid Chamran University (SCU) of Ahvaz.

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EDUCATION BACKGROUND:

Ph.D.: Food Engineering in the field of “Food Chemistry & Nanotechnology”, Mashhad, RIFST, 2016.
Dissertation Title:

“Fabrication of albumin nanostructures using ultrasonic piezoelectric oscillators and emulsification method: Evaluation of the product as curcumin carrier”.

M.Sc.: Food chemistry and Technology". Tabriz University.

Thesis Title:

“Optimization of mono and di-glycerides preparation as food emulsifiers” performed in Tabriz Pharmaceutical Research Center.

B.Sc.: Food Science & Technology, Shiraz University.

TEACHING AND TRAINING EXPERIENCE:

- Food Chemistry & Analytical Chemistry, Azad University, *B.S level*, 2010.
- Food Quality Control, (Theory & Practical), Azad University, *B.S level*, 2009-2010.
- Edible oils technology, Shahrekord University of Applied Sciences, *M.Sc. level*, 2016.
- Evaluation of solid and liquid tissues in food industry, Azad University, *Ph.D level*, 2017.
- Effect of process on food quality / new processes, Azad University, *Ph.D. level*, 2016-2017.
- Research Methods, Shahid Chamran University of Ahvaz, *M.Sc. level*, 2019-2021.
- Food Microbiology, (Theory & Practical), Shahid Chamran University of Ahvaz, *B.S level*, 2019-2021.
- Food Biochemistry, Shahid Chamran University of Ahvaz, *B.S level*, 2019-2021.
- Food industries (1, 2, 3), Shahid Chamran University of Ahvaz, *B.S level*, 2019-2021.
- Basics of plant products processing, (Theory & Practical), Shahid Chamran University of Ahvaz, *B.S level*, 2021.
- Unit Operation (3), Shahid Chamran University of Ahvaz, *B.S level*, 2021.
- Project (1,2,3) (for food machines students), Shahid Chamran University of Ahvaz, *B.S level*, 2020-2021.

THESIS SUPERVISION:

- “Formulation and production of margarine by chemical inter-sterification method”, Community College, 2016-2017.
- “Characterization and determination of physicochemical and organoleptic properties of margarines”, Community College, 2016-2017.
- “Design and construction of pilot-plant margarine production”, Community College, 2016-2017.

EXPERIENCE & EXECUTIVE RECORDS:

- 5+ years of experience in Food Industries Sector. Specially "Dairy and Supplement Industry/Technology of infant formula" and Edible Oil Technology"
- 14+ certificate of skills training (ex, Infant formula plant commissioning, Advance in Protein & Carbohydrate Chemistry, Analytical Chemistry, Instrumental Rheology, Modern Food Technology, Statistics in Process optimization, TQM)
- 35+ food factory visiting and internship in Iran and Germany
- Cooperation with Tehran FDA in compiling standard for "Follow up-milk powder", 2010.

HONOURS AND AWARDS:

- Award-winning, 17th National Student Thesis Festival, (in the group of Agriculture and Natural Resources), Hamedan, August 2016.
- Selected team of the 17th Nanotechnology Human Capital Empowerment Course, Iran Nanotechnology Development Headquarters, Nanotechnology Initiative Council & ITC: Training, Technical and Vocational Research Center, Karaj, May 2016.

INTERESTS AND RESEACH FIELDS:

- Motivation to work as part of a team in an interdisciplinary environment;
- Nutraceutical & bioactive delivery/ Supplement Industry/ Food process engineering;
- "Advanced Methods in Encapsulation rely on biopolymers & Nanotech"
- Application of ultrasound irradiation in food industry.
- Scale-up of value added products of agricultural wastes;
- Design & development of pilot plant apparatus & food machines;
- Production lines monitoring & quality improvement, (with emphasis on SPC & RSM);
- Use of industrial M.Os.

RESEARCH ACTIVITIES:

PUBLICATIONS:

1. N. Shahgholian, Gh. Rajabzadeh, Fabrication and characterization of curcumin-loaded albumin/gum arabic coacervate. *Food hydrocolloids*, 2016, 59: 17-25. Available online 30 November 2015.
2. N. Shahgholian, Gh. Rajabzadeh, BSA-curcumin nanocomple study by fluorescence spectroscopy, *Journal of applied research in chemistry*, 9 (4), 2016.
3. N. Shahgholian, Gh. Rajabzadeh, B. Malaekheh Nikoei, Preparation and evaluation of BSA-based hydrosol nanoparticles cross-linked with genipin for oral administration of poorly water-soluble curcumin, *Int. J.Biol.Macro*, 2017, 104 (A): 788-798. Available online 20 june 2017.
4. N. Shahgholian, Gh. Rajabzadeh, Preparation of BSA nanoparticles and its binary compounds via ultrasonic piezoelectric oscillator for curcumin encapsulation, *Journal of Drug Delivery Science and Technology*, 2019, 104321.
5. Editorial: N. Shahgholian, Herbal Medicines Synchronized with the Advancement of Nanotechnology, 14 june 2018, *Annals of medicinal chemistry and research*, ISSN: 2378-9336.
6. N. Shahgholian, Patent: Nanopowder preparation using ultrasonic transducer, 2018.

CONFERENCE PRESENTATIONS:

1. N. Shahgholian, Gh. Rajabzadeh, Fabrication and characterization of albumin-gum Arabic coacervate, 1st international conference on natural food hydrocolloides, 22-23 october, 2014.

2. N. Shahgholian, Gh. Rajabzadeh, Investigation of complex formation of bovine serum-albumin gum Arabic with turbidometry and flow behavior, The third major conference on food Science and Technology, Isfahan, 9-11 september 2015.
3. N. Shahgholian, Gh. Rajabzadeh, Interaction of natural phenolic compound with protein, case study: nanocomplexation of bovine serum albumin-curcumin, 2nd international conference on science and engineering, 18 march 2016, Istanbul, Turkey, With certificate of Australian universal academy.
4. N. Shahgholian, M. Jalilpiran, Influence of chemical interesterification on physicochemical properties of sunflower oil and fully hydrogenated soy oil blends, 3d international congress and 26 th national congress of Iran Food Science and Technology, TMU, 17-19 Sept, 2019.
5. N. Shahgholian, M. Jalilpiran, Influence of chemical interesterification on the physicochemical properties of margarine formulas, 3nd international congress and 26th national congress of Iran Food Science and Technology, TMU, 17-19 Sept, 2019.
6. N. Shahgholian, Gh. Rajabzadeh, Curcumin nanoencapsulation and study of the rigidity of its network structure, 2nd international conference on nanotechnology and nanoscience, Tehran University, 7 Aug, 2021.

RESEARCH PROJECTS:

Preparation of protein nanocarriers to increase the solubility and stability of curcumin, 2013.

PROFESSIONAL MEMBERSHIPS:

- Editorial Board of “Annals of Medicinal Chemistry and Research”
- Editorial Board of “World Journal of Food Science and Technology”
- Editorial Board of CPQ Medicine / Nutrition magazine
- Editorial Board of “Archives in chemical research / imedpub.com”
- Membership in the Asia-Pacific Institute of Food Professionals (APIFP), Membership number: (2016-00564).
- Referee and member of Waset Academy of Sciences, Engineering and Technology
- Member of Trialect and Reviewer in “Journal of food measurement and characterization”

LANGUAGES:

Persian (Native)

Dutch (Intro)

English (Advanced)