

CURRICULUM VITAE  
ZAHRA SHOJAEI ASADIYEH

Food consultant, Food and Agriculture consultant LTD, Loughborough, UK  
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EDUCATION:

- ۲۰۰۶ Ph.D., Food Flavour Technology, Division of Food Science University of Nottingham, UK.
- ۱۹۹۲ Certificate in teaching (Credential), Tarbiat Modarress University, Iran.
- ۱۹۹۲ BSc. Agricultural Products Technology, Tarbiat Modarres University, Iran.
- ۱۹۸۹ BSc. Food Engineering, Amirkabir University of Technology, Iran.
- ۱۹۸۴ ASL level GCSE in Mathematics, Niyaesh High School, Iran.

RESEARCH INTERESTS:

Milk and Dairy Products, Flavour release and perception, Relationship between flavour chemicals and perceived flavour, Food quality within Agriculture and Food Industry, Rheological behaviour of food products, Food analysis by Atmospheric Pressure Chemical Ionisation-Mass Spectrometer (APCI-MS), UV-visible Spectrophotometer, GC-Mass Spectrometer, Rheometer and Malvern Mastersizer, Food emulsions.

WORK EXPERIENCES:

- ۲۰۰۸-**up to now**: Food consultant, Food and Agriculture consultant LTD, Loughborough, UK.
- ۲۰۰۸: Participate in Extensive Course of Principle Component Analysis, Shahrekord University, Iran.
- ۲۰۰۶- **October ۲۰۱۲**: Assistant Professor in Shahrekord University
- ۲۰۰۴-۰۶: **Supervisor of undergraduate students**  
I worked closely with students on their projects in flavour release and perception, Rheological properties of food systems; Emulsion systems, University of Nottingham, UK.
- ۲۰۰۵: **Certificate in Fundamental of Hydrocolloid Technology**  
An extensive course in the University of Nottingham, UK.
- ۲۰۰۴: **Certificate in Introduction to Design of experiments presented by QD Consulting**  
An extensive course on data analysis and interpretation of experimental data, University of Nottingham, UK.
- ۲۰۰۴: **Linking Food Structure to Food Quality**  
An extensive course in the University of Nottingham, UK
- ۲۰۰۴: **Certificate in Psychophysics, Perception & Physiology**  
An extensive course in the University of Nottingham, UK.
- ۲۰۰۴: **East Meets West Abstracts**  
Centre for Formulation Engineering, The University of Birmingham, UK.
- ۲۰۰۳: **Training in Health and Safety**  
Implementation of COSSH, risk assessments and safe working procedures, University of Nottingham, UK.
- ۱۹۹۴-۱۹۹۶: **Quality manager for quality control of Milk and Dairy Products**  
A Private Farm, Birjand, Iran.
- ۱۹۹۳ - ۲۰۰۲: **Lecturer**  
Lectured to BSc. Including Principles of Food Processing, Milk and dairy products, Biochemistry, General chemistry, Food legislations, Food standards, Mushroom production, Mushroom processing Chemistry and technology of food products, Universities of Shahrekord and Birjand, Iran.

۲۰۰۰-۲۰۰۱): **The head of Hygiene and Quantitative Control in the University catering**

Shahrekord University, Iran.

۱۹۸۹-۹۱): **Research fellows in Beverage industry**

Zamzam soft drinks Ltd, Iran.

۱۹۸۷-۸۹): **Student Hall Tutor**

Amirkabir University of Technology, Iran.

۱۹۸۷): **Apprenticeship in Food Factory**

Minoo Manufacture (confectionary and Bakery products), Tehran, Iran.

۱۹۸۶): **Apprenticeship in Edible Oil Refinery**

Naz Seed Factory, Naz Manufacture, Isfahan, Iran

#### AWARDS:

۲۰۰۷-۲۰۰۸ Comparing rheological properties of selected hydrocolloids on regular and low fat milk, Fully funded by Shahrekord University, Iran.

۲۰۰۵-۲۰۰۷ Taste and colour evaluation of Muskmelon (Samsouri & Shahabadi varaities), Fully funded by Shahrekord University, Iran.

۲۰۰۱-۰۲ Evaluation of milk quality in Shahrekord, Project Manager, Fully funded by Organization of Management and Programming, Chahar Mahal Va Bakhtiyari Province, Iran.

۲۰۰۰-۲۰۰۱ Echo-physiological effects of climate of central Zagros on growth parameters, development of quantity and quality and possibility of saffron sowing using dry farming and irrigation, Project Manager, Fully funded by Organization of Management and Programming, Chahar Mahal Va Bakhtiyari Province, Iran.

۱۹۹۳ The Best Woman Researcher in Food Science Field, it was held in Alzahra University, Iran.

#### MEMBERSHIP:

The American Chemical Society and Food Study Group (UK)

Food Study Group, UK

#### PUBLICATIONS:

Raufirad, V., Ebrahimi, A., Arzani, H., Shojaei Z.A., ۲۰۱۲, Study relationship between palatability and forage quality rangeland plants (Case study: Karsanak rangelands of Chaharmahal-va-Bakhtiyari Province), Journal of Range and Watershed.

Farahnaky, A., Majzoobi, M and Shojaei, Z. A., ۲۰۰۹, Effect of NaCl and water content on expansion and color of Cassava and potato starches on baking, Journal of Texture Studies, ۴۰, ۶۷۶-۶۹۱.

**Shojaei Z.A.**, Ebrahim, A., and Salimi, M., ۲۰۰۹, Introducing chemical compounds of ۳ ecotype of *Kelussia odoratissima Mozzaffarian* using GC-MS technique, Submitted for Publication in Journal of Herbs, Spice & Medical Plants.

Ghanbarian D., **Shojaei Z.A.**, Uneji, S. and Ebrahimi A., ۲۰۰۸, Study physical properties and compositional changes of two cultivars of cantaloupe fruit during various maturity stages, *Iran Agricultural Research*, ۲۵, ۲۹۷-۳۰۱.

Yadollahi A. And **Shojaei A. Z.** and, ۲۰۰۸, Some physiological parameters and sugar concentration changing of sugar beet (*Beta Vulgaris L.*) under controlled climatical conditions, *Asian Journal of Crop Science*, ۱(۱), ۴۹-۵۷.

**Shojaei A. Z** and Yadollahi A., ۲۰۰۸, Study Physicochemical and microbiological quality of raw, pasteurized and UHT milks in shops. *Asian Journal of Scientific Research*, ۱(۵), ۵۳۲-۵۳۸.

Farahnaky, A., **Shojaei, Z. A.**, Sadeghi-Khomami, A. and Majzoobi, M. ۲۰۰۹, Physicochemical Properties and Rheological Behaviour of Gaz-Angubin, *International Journal of Food Properties*, ۱۲:۲, ۳۴۷ - ۳۵۷.

**Shojaei A.Z.**, Linforth, R. and Taylor, A. J., ۲۰۰۷, Estimation of experimental and theoretical oil water partition coefficient of volatiles: applicability of values in milk, *Food chemistry*, ۱۰۳, ۶۸۹-۶۹۴.

Yadollahi, A.A., Farahnaky, A. and **Shojaei A.Z.** ۲۰۰۶, Study colouring, aromatic strength and bitterness of saffron (*Crucos Sativus L.*) cultivated in the UK, *ISHS Acta Horticulture*, ۷۳۹. ۴۵۵-۴۶۱.

Yadollahi, A.A. and **Shojaei A.Z.**, ۲۰۰۶, Possibility of growth and development of saffron in the UK, *ISHS Acta Horticulture*, ۷۳۹. ۱۳۹-۱۴۲.

**Shojaei A.Z.**, Linforth, R. S.T., Hort, J., Hollowood, T. and Taylor, A.J., ۲۰۰۶, Measurement and manipulation of aroma delivery allows control of perceived fruit flavour in low and regular fat milks, *International Journal of Food Science and Technology*, ۴۱, ۱۱۹۲-۱۱۹۶.

Yadollahi, A. and **Shojaei Z.A.**, ۲۰۰۲, Effects of Ecophysiological Central Zagross Climate on Promotion of Qualitative and Quantitative of Saffron Yield in Irrigation and Dry farming with Traditional and Mechanization Planting, *Organization of Management and Programming*, Shahrekord, Iran.

Yadollahi, A. and **Shojaei A.Z.**, ۱۹۹۸, The effects of Night Temperature and Light Intensity on Sugar Content, Growth Indices and Molasses Products in Sugerbeet in Moghan area, *Seed and Plant Journal*, Vol. ۱۴, pp: ۵۰-۶۵, Iran.

Yadollahi, A. and **Shojaei Z.A.**, ۱۹۹۸, The Effect of Night Temperature and Light Intensity on Accumulative of Total Dry Matter of Sugar Beet in Moghan Plain, *Tarniat Moallem Science Journal*, ۱۲۳, ۹۱-۹۹.

#### PRESENTATIONS:

**Shojaei A. Z** and Ghafari, Z., ۲۰۱۰, The effect of asparaginase on acrylamide formation in French First Symposium on Acrylamide and its challenge in Food Products, Mashhad, Iran

**Shojaei A. Z** and Ghafari, Z., ۲۰۱۰, Studies on the stability of acrylamide in food during storage, First Symposium on Acrylamide and its challenge in Food Products, Mashhad, Iran

**Shojaei A. Z** and Neda Mirakhorli, ۲۰۱۰, Investigate quantitative and qualitative traits and their relation in durum wheat, Conference Proceeding in Genomics of Plants Genetic Resources, Bologna, Italy.

Neda Mirakhorli and **Shojaei A. Z**, ۲۰۱۰, Study quantitative and qualitative characteristics of irrigated and drying farming of durum wheat, Conference Proceeding in Genomics of Plants Genetic Resources, Bologna, Italy.

**Shojaei A. Z** and Sarhangpour, R., and Pirhayati, M., ۲۰۱۰, Study hazardous waste from food and agricultural firms, National Symposium on Energy, Fuel and Environment, Kermanshah.

Sarhangpour, R., **Shojaei A. Z** and Pirhayati, M., ۲۰۱۰, Study how produce food factories waste, National Symposium on Energy, Fuel and Environment, Kermanshah.

**Shojaei A. Z** and Ghanbarian, D., Carboxymethylcellulose as a fat replacer, proceeding of the ۳rd International Chester Food Science and Technology, Chester, UK.

**Shojaei A. Z.** and PourMohammadBagher, L., ۲۰۰۹, Effect of Information resources on awareness of government increasing residents' health, Proceeding of International Conference on Information Science and Engineering (iCISE ۲۰۰۹), China,

PourMohammadBagher, L. and **Shojaei A. Z.**, ۲۰۰۹, The role of information and communication Technology in Agriculture, Proceeding of International Conference on Information Science and Engineering (iCISE ۲۰۰۹), China.

Ghanbarian, D., **Shojaei A. Z.**, Safoora Youneji, S., ۲۰۰۹, Physicochemical Properties of two cultivars of cantaloupe fruit during various maturity stages, Proceeding of CIOSTA-CIGR V Conference, ۱۵۷-۱۶۱, Italy.

**Shojaei A. Z.** And Yadollahi A., ۲۰۰۸, Study importance of active packaging on tomato industry, The first symposium on product innovation and technology of tomato packaging, Mashhad, Iran.

**Shojaei A. Z.**, ۲۰۰۸, Role of Food databases on food innovations, Seminar, Shahrekord University, Iran.

**Shojaei A. Z.**, Ebrahimi, A., Fathollahi, M. And Yadollahi, A., ۲۰۰۸, Quantitative and qualitative comparison of natural mineral waters between Iran and some other countries focusing on economical importance, First symposium on mineral waters, Shahrekord, Iran.

Ebrahimi, A. , **Shojaei A.Z.**, Samadi H. and fathollahi M., ۲۰۰۸, Quantitative and qualitative comparison of some spring mineral waters of Chaharmahal & Bakhiyaree Province, First symposium on mineral waters, Shahrekord, Iran.

**Shojaei A.Z.**, Linforth R. S.T and Taylor A.J., ۲۰۰۸, Strawberry flavor release in a model thickend milk with various oil contents under static equilibrium and in vivo, ۱۸<sup>th</sup> Food National Congress, Mahshad, Iran

Ghanbarian D., **Shojaei A.Z.** and Youneji S., ۲۰۰۸, Comparing different methods of volume estimation of agricultural food products: a case study on cantaloupe fruit, ۱۸<sup>th</sup> Food National

Congress, Mahshad, Iran.

**Shojaei A. Z.**, ۲۰۰۷, Effect of salt on health and flavour, research seminar, Shahrekord University, Iran.

Yadollahi, A.A. and **Shojaei A.Z.**, Evaluation of growth and development (growth indices) of saffron (*Crocus Sativus L.*) in East Midlands, ۲۰۰۶, UK, International Symposium on Saffron Biology and Technology, Mashhad, Iran..

**Shojaei A.Z.** and Farahnaky, A. ۲۰۰۵, Rheology of Gaz-angubin (the manna of Persia), International Symposium on Food Rheology and structure, Switzerland.

**Shojaei A.Z.**, Linforth, R. and Taylor, A.J., ۲۰۰۵, Effect of oil content on flavour release: static headspace above milk based emulsion, International Iranian conference in Europe.

**Shojaei A.Z.**, Linforth R. and Taylor, A.J., ۲۰۰۴, Flavour release and perception in milk and model emulsion systems, Food Seminar of University of Nottingham.

**Shojaei A.Z.**, Linforth,R. and Taylor, A .J., ۲۰۰۴, Comparison of oil water partition coefficient between hydrophilic and lipophilic volatile compounds, Queen's University, Belfast, ۱۱<sup>th</sup> Postgraduate Flavour Consortium.

**Shojaei, A.Z.**, Determining the extend of milk contamination in Sharekord, ۲۰۰۱, A collaboration project between University of Shahrekord and Organization of Management and Programming, Sharekord, Iran.

**Shojaei, A.Z.**, ۲۰۰۱, Comparison of the quality of Dry-farming Saffron Vs. Irrigated Saffron in the two cultivation Methods of Traditional & Mechanical in Ben Sub-climate (Chaharmahal and Bakhtiyarei), The ۱۲<sup>th</sup> Food Technology Congress, Tehran, Iran.

**Shojaei A.Z.**, ۱۹۹۵, Quantitative and Qualitative Evaluation of oil seeds in Iran, Agricultural Seminar, Birjand, Iran.

**Shojaei A.Z.**, ۱۹۹۳, Evaluation of Colouring Power of various Masses of Iranian Saffron and its Stability and Usage in beverages, Forth Congress of Food Technology, Mashhad, Iran.

**Shojaei A.Z.**, Food Applications of Saffron, ۱۹۹۱, Agricultural Seminar, Tarbiat Modarres University, Tehran, Iran.

**Shojaei A.Z.** and Safareaval M., ۱۹۸۹, Evaluation of Dehydration Granular Food Materials e.g. Pistachio, Sunflower for applying in Fluidized Bed, BSc. Seminar, Amirkabir University of Technology, Iran.