



**Name:** Neda

**Family Name:** Mollakhalili-meybodi

**Birth date:** 1989/05/24

**Born in:** Meybod, Yazd, Iran

**Nationality:** Iranian

Department of Food Science and Technology, School of Public Health, Shahid Sadoughi University of Medical Science, Yazd, Iran

**Phone (work):**+98-353-1492171

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## **Academic rank**

Assistant professor

## **Education**

2008-2012	Food Science and Technology (BSc)	Shahid Beheshti University of Medical Science
2012-2014	Food Science and Technology (MSc)	Shahid Beheshti University of Medical Science
2015-2019	Food Science and Technology (phD)	Shahid Beheshti University of Medical Science

## **Webpage in Google Scholar**

<https://scholar.google.com/citations?user=RSEFYNOAAAAJ&hl=en&oi=ao>

## **Scopus profile**

<https://www.scopus.com/authid/detail.uri?authorId=57192684336>

## **ORCID**

<https://orcid.org/0000-0001-8473-7517>

# Publication

## Chapter of book:

**Mollakhalili Meybodi, N.**; Ebrahimi, M. T.; Mortazavian, A. M., Ethnic fermented foods and beverage of Iran. In *Ethnic Fermented Foods and Alcoholic Beverages of Asia*, Springer: 2016; pp 309-322.

## Articles:

1. **Mollakhalili-Meybodi N**, Yousefi M, Nematollahi A, Khorshidian N. Effect of atmospheric cold plasma treatment on technological and nutrition functionality of protein in foods. *European Food Research and Technology*. 2021.1-16 .<https://doi.org/10.1007/s00217-021-03750-w>
2. Nematollahi A, **Mollakhalili Meybodi N**, Mousavi Khaneghah A. An overview of the combination of emerging technologies with conventional methods to reduce acrylamide in different food products: Perspectives and future challenges. *Food Control*. 2021;127:108144.
3. Mirza Alizadeh A, Hosseini H, **Mollakhalili Meybodi N**, Hashempour-Baltork F, Alizadeh-Sani M, Tajdar-oranj B, et al. Mitigation of potentially toxic elements (PTEs) in food products by probiotic bacteria: a comprehensive review. *Food Research International*. 2021:110324.
4. **Mollakhalili-Meybodi N**, Khorshidian N, Nematollahi A, Arab M. Acrylamide in bread: a review on formation, health risk assessment, and determination by analytical techniques. *Environmental Science and Pollution Research*. 2021;28(13):15627-45
5. **Mollakhalili Mybodi, Neda**, Amir Mohammad Mortazavian, Leila Mirmoghtadaei et al., Microbial Transglutaminase Application in Wheat Bread Industry: a Review. *Current Nutrition and Food Sciences* (2021).(Accepted)
6. **Mollakhalili Mybodi, Neda**, Amir Mohammad Mortazavian, Masoumeh Arab, and Amene Nematollahi. Probiotic viability in yoghurt: A review of influential factors. *International Dairy Journal* (2020): 104793.
7. **Mollakhalili Meybodi N**, Mortazavian AM, Mirmoghtadaie L, Hosseini SM, Yasini SA, Azizi MH, et al. Effects of Microbial Transglutaminase and Fermentation Type on Improvement of lysine Availability in Wheat Bread: A Response Surface Methodology. *Applied Food Biotechnology*.2019; 6(3):151-164.
8. **Mollakhalili Meybodi N**, Mirmoghtadaie L, Sheidaei Z, Mortazavian AM. Wheat Bread: Potential Approach to Fortify its Lysine Content. *Current Nutrition & Food Science*. 2019;15(7):630-7
9. Arab M, Razavi SH, Hosseini SM, Nayebzadeh K, **Mollakhalili Meybodi N**, Khanniri E, et al. Production and characterization of functional flavored milk and flavored fermented milk using microencapsulated canthaxanthin. *LWT*. 2019;114:108373.
10. Bagheripoor N, Khoshgozaran-Abras S, Sohrabvandi S, Khorshidian N, Mortazavian AM, **MollaKhalili Meybodi N**, et al. Application of Active Edible Coatings to Improve the Shelf-life of Cheese. *Food Science and Technology Research*. 2018;24(6):949-62.

11. **Mollakhalili Meybodi, N.**; Mortazavian, A. M.; Monfared, A. B.; Sohrabvandi, S.; Meybodi, F. A., Phytochemicals in cancer prevention: a review of the evidence. *Iranian Journal of Cancer Prevention* 2017, 10(1).
12. **Mollakhalili Meybodi, N.**; Mortazavian, A. M.; da Cruz, A. G.; Mohammadi, R., Probiotic supplements and food products: comparison for different targets. *Applied Food Biotechnology* 2017, 4 (3), 123-132.
13. **Mollakhalili Meybodi, N.**; Mohammadifar, M. A.; Farhoodi, M.; Skytte, J. L.; Abdolmaleki, K., Physical stability of oil-in-water emulsions in the presence of gamma irradiated gum tragacanth. *Journal of Dispersion Science and Technology*. 2017, 38 (6), 909-916.
14. Balthazar, C.; Pimentel, T.; Ferrão, L.; Almada, C.; Santillo, A.; Albenzio, M.; **Mollakhalili Meybodi, N.**; Mortazavian, A.; Nascimento, J.; Silva, M., Sheep milk: Physicochemical characteristics and relevance for functional food development. *Comprehensive Reviews in Food Science and Food Safety* 2017, 16 (2), 247-262.
15. Mortazavian, A. M.; **Mollakhalili Meybodi, N.**, Medicinal Food Products; a New Approach from Ordinary Foods to Medicine. *Iranian journal of pharmaceutical research*: 2016, 15 (1), 1.
16. Ferrão, L.; Silva, E.; Silva, H.; Silva, R.; **Mollakhalili Meybodi, N.**; Granato, D.; Freitas, M.; Silva, M.; Raices, R.; Padilha, M., Strategies to develop healthier processed cheeses: Reduction of sodium and fat contents and use of prebiotics. *Food Research International*. 2016, 86, 93-102.
17. Abdolmaleki, K.; Mohammadifar, M. A.; Mohammadi, R.; Fadavi, G.; **Mollakhalili Meybodi, N.**, The effect of pH and salt on the stability and physicochemical properties of oil-in-water emulsions prepared with gum tragacanth. *Carbohydrate polymers* 2016, 140, 342-348.
18. **Mollakhalili Meybodi, N.**; Mohammadifar, M.; Feizollahi, E., Gluten-free bread quality: a review of the improving factors. *Journal of food quality and hazards control* 2015, 2 (3), 81-85.
19. **Mollakhalili Meybodi, N.**; Mohammadifar, M., Microbial exopolysaccharides: a review of their function and application in food sciences. *Journal of food quality and hazards control* 2015, 2 (4), 112-117.
20. **Mollakhalili Meybodi, N.**; Mohammadifar, M.; Abdolmaleki, K., Effect of dispersed phase volume fraction on physical stability of oil-in-water emulsion in the presence of gum tragacanth. *Journal of food quality and hazards control* 2014, 1 (4), 102-107.
21. **Mollakhalili Meybodi, N.**; Mohammadifar, M., Effect of irradiated gum Tragacanth on rheological properties of oil in water emulsion. *Journal of food quality and hazards control* 2014, 1 (2), 46-51.
22. **Mollakhalili Meybodi, N.**; Mohammadifar, M.; Naseri, A., Effective factors on the stability of oil-in-water emulsion based beverage: a review. *Journal of food quality and hazards control* 2014, 1 (3), 67-71.
23. **Mollakhalili Meybodi N.**, Mohammadi Far M A, Abdol Maleki K. Effect of irradiated Gum Tragacanth on the stability of oil in water emulsion. *FSCT*. 2016; 13 (52) :13-24.

24. **Mollakhalili Meybodi N**, Mohammadifar MA. Effect of irradiation on functional properties of Gum Tragacanth. Toloee Behdasht. 2017; 15(6): 120-134.

## **Research interests**

Food chemistry

Cereal Science

Functional foods

## **Skills and Qualification Language**

**English Level:** Upper Intermediate

**Computer:** Word

Power point

Excel

Spss

Design Expert

Rheoplus

**Research:** Browsing in scientific databases

Writing paper

Editing the paper text

Design of Experiment

Research and development

**Technical skills:** Food product development

Farinograph

Rheometer

FTIR

Particle Size Analyser

## **Conference Attended**

<b>Date</b>	<b>Title of article/ conference</b>	<b>Role</b>
<b>2014</b>	Effective factors on quality improvement of gluten free bread/ First National Electronic Conference in New Achievement in Food Science	First Author
<b>2014</b>	Mechanisms involved in oil in water emulsion stability/ First National Electronic Conference in New Achievement in Food Science	First Author
<b>2019</b>	Prebiotic functional wheat bread/ the third international congress and 26 <sup>th</sup> national congress of food science and technology of Iran	Corresponding Author
<b>2019</b>	Wheat bread: potential strategy to fortify its lysine content/ the third international congress and 26 <sup>th</sup> national congress of food science and technology of Iran	Corresponding Author
<b>2021</b>	Effect of cold plasma treatment on technological and nutrition functionality of protein in foods: a review/ 6 <sup>th</sup> International Conference on Agricultural and Environmental with a sustainable Development Approach	Corresponding Author
<b>2021</b>	The potential of wheat bread to deliver prebiotic/ 6 <sup>th</sup> International Conference on Agricultural and Environmental with a sustainable Development Approach	Corresponding Author
<b>2021</b>	Application of inulin in wheat bread industry/ 6 <sup>th</sup> International Conference on Agricultural and Environmental with a sustainable Development Approach	Corresponding Author
<b>2021</b>	Salt reduction in wheat bread: a review of potential strategies and technological characteristics/ 6 <sup>th</sup> International Conference on Agricultural and Environmental with a sustainable Development Approach	Corresponding Author

## **Professional membership**

2014 till now      Technical coordinator, journal of food quality and hazard control