



School of Nutrition Sciences and Food Technology
Kermanshah University of Medical Sciences

First Name: Khadije

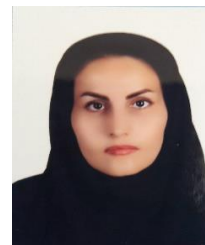
Surname: Abdolmaleki

Academic Rank: Assistant Professor

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Personal Information

Place of birth: Kurdistan

Date of birth: 1983

Tertiary Education

- 2015-2019 Ph.D.
 - Shahid Beheshti University of Medical Sciences, Iran Food Science & Technology (Food Quality Control)
Supervisor: Dr. Kooshan Nayebzadeh
Thesis title: The feasibility of structured oil systems production: oleogels based on hydrocolloids and beeswax in low saturated fat margarine
- 2012-2015 M.Sc.
 - Shahid Beheshti University of Medical Sciences, Iran Food Science & Technology (Food Quality Control)
Supervisor: Dr. Mohmmadamin Mohammdifar
Thesis title: The effect of pH, ionic strength and storage temperature on stability and physicochemical properties of oil in-water emulsion in the presence of gum tragacanth
- 2008-2012 B.Sc.
 - Shahid Beheshti University of Medical Sciences, Iran Food Science & Technology (Food Quality Control)

Academic Responsibilities

- 2020-2021
 - Head of Laboratories of the Nutrition Sciences and Food Industry Faculty

Key Areas of Research Expertise

- Use of various hydrocolloids in food products
- Investigation of rheological properties and texture of food
- Lipid-based food products and emulsions
- Oleogels and its application in food
- Functional bakery products
- Food Preservation Methods

Skills

- **Language**
 - English – Farsi

- **Technical**
 - Certificate of specialized courses GMP, HACCP, ISO22000 and audit from TUV/ Germany
 - Business model generation course certificate
 - Certificate of reduction of waste in the meat production and processing chain from FAO
 - knowledge of X-ray diffraction, (XRD)
 - knowledge of differential scanning calorimetry, (DSC)
 - knowledge of particle size analyzer
 - knowledge of microstructure evaluation methods, SEM
 - knowledge of food texture assessment methods /Texture Analyzer and Rheometer

- **Software**
 - Minitab, SPSS, Design Expert software, EndNote

Articles

- ❖ Sheikhi Z, Mirmoghtadaie L, Abdolmaleki K, Khani MR, Farhoodi M, Moradi E, et al. Characterization of physicochemical and antimicrobial properties of plasma-treated starch/chitosan composite film. *Packaging Technology and Science*. 2021;34(7):385-92.
- ❖ Sheikhi Z, Hosseini SM, Khani MR, Farhoodi M, Abdolmaleki K, Shokri B, et al. Treatment of starch films with a glow discharge plasma in air and O₂ at low pressure. *Food Science and Technology International*. 2021;27(3):276-85.
- ❖ Abdolmaleki K, Alizadeh L, Hosseini SM, Nayebzadeh K. Concentrated O/W emulsions formulated by binary and ternary mixtures of sodium caseinate, xanthan and guar gums: rheological properties, microstructure, and stability. *Food Science and Biotechnology*. 2020;29(12):1685-93.

- ❖ Alizadeh L, Abdolmaleki K, Nayebzadeh K. Effects of cooling rate and aging process on crystallographic structure, whipping, rheological, textural and thermal properties of frozen minarine. *Food & Health*. 2020;3(2):31-6.
- ❖ Sheikhi Z, Mirmoghtadaie L, Khani M, Farhoodi M, Beikzadeh S, Abdolmaleki K, et al. Physicochemical characterization of argon plasma-treated starch film. *Journal of Agricultural Science and Technology*. 2020;22(4):999-1008.
- ❖ Alizadeh L, Abdolmaleki K, Nayebzadeh K, Hosseini SM. Oleogel Fabrication Based on Sodium Caseinate, Hydroxypropyl Methylcellulose, and Beeswax: Effect of Concentration, Oleogelation Method, and Their Optimization. *Journal of the American Oil Chemists' Society*. 2020;97(5):485-96.
- ❖ Abdolmaleki K, Alizadeh L, Nayebzadeh K, Hosseini SM, Shahin R. Oleogel production based on binary and ternary mixtures of sodium caseinate, xanthan gum, and guar gum: Optimization of hydrocolloids concentration and drying method. *Journal of texture studies*. 2020;51(2):290-9.
- ❖ Alizadeh L, Abdolmaleki K, Nayebzadeh K, Shahin R. Effects of tocopherol, rosemary essential oil and *Ferulago angulata* extract on oxidative stability of mayonnaise during its shelf life: A comparative study. *Food chemistry*. 2019; 285:46-52.
- ❖ Abdolmaleki K, Mohammadifar MA, Sheikhi Z, Matinfar G, Nayebzadeh K. The Role of Oil Phase in the Stability and Physicochemical Properties of Oil-in-Water Emulsions in the Presence of Gum Tragacanth. *Journal of the American Oil Chemists' Society*. 2019;96(7):795-803.
- ❖ Alizadeh L, Abdolmaleki K, Nayebzadeh K, Bahmaei M. Characterization of sodium caseinate/Hydroxypropyl methylcellulose concentrated emulsions: Effect of mixing ratio, concentration and wax addition. *International journal of biological macromolecules*. 2019; 128:796-803.
- ❖ Abdolmaleki K, Alizadeh L, Nayebzadeh K. Temperature dependence of stability, steady and dynamic rheological properties of oil-in-water emulsions stabilized by gum tragacanth. *Journal of Food Measurement and Characterization*. 2019;13(3):1627-35.
- ❖ Shahi F, Hashemi A, Abdolmaleki K, Shahi Z, Amraei S, Goudarzi H, et al. Antibacterial effects of *Quercus Brantii* fruits and *Stachys lavandulifolia* methanol extracts on imipenemase-type metallo-beta lactamase-producing *Pseudomonas aeruginosa*. *Research Journal of Pharmacognosy*. 2017;4(3):59-66.
- ❖ Mollakhalili Meybodi N, Mohammadifar MA, Farhoodi M, Skytte JL, 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):909-16.
- ❖ Sarlak Z, Mohammadi R, Abdolmaleki K, Mortazavian AM, Shadnoosh M. Effects of addition of different probiotic strains on the biochemical and microbiological properties of Aloe vera drink. *Koomesh*. 2016:117-27. Persian.
- ❖ Abdolmaleki K, Mohammadifar MA, Mohammadi R, Fadavi G, Meybodi NM. The effect of pH and salt on the stability and physicochemical properties of oil-in-water emulsions prepared with gum tragacanth. *Carbohydrate Polymers*. 2016; 140:342-8.

- ❖ Mollakhalili Mn, Mohammadifar Ma, Abdolmaleki K. Effect of irradiated Gum Tragacanth on the stability of oil in water emulsion. 2016. Persian.
- ❖ 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):102-7.

Research Projects

- 2020
 - Evaluation of peeled oleaster (*Elaeagnus angustifolia* L.) flour (PO) and unpeeled oleaster flour (UPO) effect as an antimicrobial, stabilizer, and antioxidant in the production of mayonnaise/ Kermanshah University of medical sciences/supervisor
 - Internal evaluation of food Science & technology department of Kermanshah University of medical sciences in 2020/ Kermanshah University of medical sciences/Assistant
 - The Effect of satureja kermanshahensis Jamzad essential oil nanoemulsion on the physicochemical, Structural, antibacterial and Antioxidant properties of gelatin- nano selenium composite films/ Kermanshah University of medical sciences/Advisor
 - Assessment of aflatoxin B1 changes, in bread and traditional wheat-based products during processing and estimation of its Dietary Intake/ Kermanshah University of medical sciences/Advisor
 - Risk assessment and exposure to aflatoxins B1 through the consumption of traditional cookies in Kermanshah/ Kermanshah University of medical sciences/Advisor
- 2017
 - Effect of oil type on stability and physicochemical properties of oil-in-water emulsion in the presence of gossypinus tragacanth gum / Shahid Beheshti University of Medical Sciences / supervisor
 - Investigation of temperature dependence of steady, unsteady rheological properties and Cox Merz law of oil in water emulsion stabilized with tragacanth gum / Shahid Beheshti University of Medical Sciences / supervisor
- 2016
 - Evaluation of production and optimization of structured oil systems: ethylcellulose and betacitosterol oleogels and hydrocolloid-based oleogels in margarine with low saturated fatty acid / Shahid Beheshti University of Medical Sciences / supervisor
 - Investigation of the use of tragacanth gum as a walnut coating to prevent oxidation / Shahid Beheshti University of Medical Sciences / supervisor
- 2015
 - Using edible coatings as biological packaging for cheese storage / Shahid Beheshti University of Medical Sciences / supervisor
- 2013
 - The effect of pH, ionic strength and storage temperature on the stability and physicochemical properties of oil-in-water emulsion in

the presence of tragacanth gum (*Astragalus gossypinus*) / Shahid Beheshti University of Medical Sciences / supervisor

Books

- 2017
 - Collecting and compiling of comprehensive textbook for entrance exam of food science and technology.
 - Collecting and compiling of essential points for entrance exam of food science and technology.

Conferences

- 2021
 - Influence of palm oil replacement with wax-based oleogel on low saturated fat margarine/ 5th International Conference on Food Industry Sciences, Organic Farming and Food Security/ Tbilisi, Georgia
- 2018
 - Abdolmaleki Khadije, Alizadeh, Leyla, Nayebzadeh Kooshan “Rheological properties of edible oleogels prepared with hydrocolloids” third national conference of rheology, June, Iran.
Alizadeh, Leyla, Abdolmaleki Khadije, Nayebzadeh Kooshan. “Rheological properties balangu seed gum/sodium caseinate stabilized emulsions and oleogels”. XIIIth International Conference of Food Physicists, Antalya – Turkey.

Presentations & Published Abstracts

- 2018
 - Abdolmaleki, K., Alizadeh, L. & Nayebzadeh, K. Comparing the rheological properties of emulsion and oleogel based on gum Tragacanth and sodium caseinate. XIIIth International Conference of Food Physicists, Akdeniz University.

Workshops

- 2021
 - Food Rheology / Research Committee
The principles of GMP / Research Committee
- 2020
 - Proper principles of cereal storage / Food and Drug Administration
Adulteration in oils / Food and Drug Administration

Editorial Board and Reviewing Activities

Reviewer

- Food Hydrocolloids
- Journal of Dispersion Science and Technology
- Iranian journal of nutrition science and food technology

Awards & Grants

- 2016 - 2018
 - Top student introduced to the iran's national elites foundation by the shahid beheshti university of medical sciences.
- 2015
 - 1st Rank, entrance exam for the Ph.D. course in food science and technology (food quality control
- 2012
 - 6th Rank, entrance exam for the master course in food science and engineering.
 - 1st Rank, entrance exam for the master course in food science and technology (food quality control).