

CURRICULUM VITAE



A. Personal Details		
Full Name: Ahmad Shakerardekani <i>(Associate Professor)</i>	Gender: Male	Title: Dr.
Citizenship: Iranian	Date of Birth: 26/12/1974	Place of Birth: Ardakan, Yazd
Current Address: P.O.Box: 77175-435, Pistachio Research Center, Horticultural Sciences Research Institute, Agricultural Research, Education and Extension Organization (AREEO), Rafsanjan, Iran Tel: 034-34225204 Fax: 034-34225208	Department: Department of Physiology and Postharvest Technology	E-mail Address and URL: E-mail: shaker@pri.ir ashakerardakan@yahoo.com URL: http://www.researcherid.com/rid/F-5005-2010

B. Academic Qualification			
Certificate / qualification obtained	Name of School / Institution	Year obtained	Area of Specialization
MSc.	Isfahan University of Technology	2000	Food Science and Technology
B.Sc	Shiraz University	1997	Food Science and Technology
P.h.D	Universiti Putra Malaysia	2012	Food Technology

C. Scientific experience and Specialization				
Organization	Position	Start Date	End Date	Expertise
Laleh Tomato Paste Factory	Technical manager	1997	1998	Quality control
Zare Dairy Products Factory	Technical manager	1998	1999	Quality control

D. Employment				
Employer	Designation	Department	Start Date	Date Ended
Iranian Pistachio Research Institute	Researcher	Department of Food Production Engineering, Processing and Storage	2001	2016
Pistachio Research Center	Researcher	Department of Physiology and Postharvest Technology	2016	Until Now

E. List of publications	
Journal	<p>Shakerardekani, A. Hashemi, M. Shahedi, M. and Mirzaalian Dastjerdi, A. (2021). Enhancing the quality of fresh pistachio fruit using sodium alginate enriched with thyme essential oil. <i>JAST</i>, 23(1): 65-82.</p> <p>Hashemi, M., Dastjerdi, A. M., Shakerardekani, A., & Mirdehghan, S. H. (2021). Effect of alginate coating enriched with Shirazi thyme essential oil on quality of the fresh pistachio (<i>Pistacia vera L.</i>). <i>Journal of Food Science and Technology</i>, 58, 34-43.</p> <p>Shakerardekani, A., & Rahdari, M. (2020). Investigating the effects of storage time on fats, carbohydrates, proteins, taste, color, and texture attributes of roasted pistachios by two fixed and rotary methods. <i>Journal of Nuts</i>, 11(2), 143-158.</p> <p>Shakerardakani A, Molaei M. (2020). Post-Harvest pistachio waste: Methods of its reduction and conversion. <i>Pistachio and Health Journal</i>. 3 (2): 40-51.</p> <p>Shakerardekani, A., & Yahyazadeh, S. (2020). An Evaluation of Some Physicochemical Properties of Wild Pistachio Oil in Kerman Province. <i>Pistachio and Health Journal</i>, 3(1), 76-86.</p> <p>Shakerardekani, A. Sadeghi, M. (2019). Evaluation of two common dryers on physicochemical, microbial and sensory characteristics of pistachio during storage. <i>Pistachio and Health Journal</i>. 2 (2): 1-8.</p> <p>Shakerardekani, A., & Mohamadi, A. (2019). Determination of Peeling Efficiency, Free Fatty Acid, Peroxide Value and Sensory Evaluation of Peeled Pistachio Kernel using Hot Water. <i>Journal of Nuts</i>, 10(2), 175-185.</p> <p>Shakerardekani, A., & Bagherinasab, F. (2019). Performance Evaluation of Two Types of Pistachio Peeler by Examining the Quality of the Peeled Product. <i>Pistachio and Health Journal</i>, 2(3), 61-73.</p>

Shakerardekani, A., & Sadeghi, M. (2019). Evaluation of Two Common Dryers on Physicochemical, Microbial and Sensory Characteristics of Pistachio during Storage. *Pistachio and Health Journal*, 2(2), 1-8.

Shakerardekani, A. Alibeigi, Paria. (2019). Effect of different amounts of pistachio powder and paste on the sensory, physicochemical and microbial characteristics of oily cake. *Pistachio and Health Journal*. 2(3): 41-50.

Hasheminasab, H., Abtahi, S. M., **Shakerardekani, A.**, Taheri, A., Saberi, N., Rafiei Dolatabadi, A., ... & Akbaripour, A. (2019). Investigating the Relationship between Ounces and Kernel Percentage in Four Commercial Pistachio Cultivars (Kaleh-Ghoochi, Ahmad-Aghaei, Owhadi and Akbari). *Journal of Pistachio Science and Technology*, 4(7), 41-58.

Shakerardekani, A., Behmaram, K., Bostan, A., & Dini, A. (2019). The Role of Honey in Improving Rheological Properties of Nut Butters, Spreads, and Pastes: A Review Study. *Pistachio and Health Journal*, 2(4), 27-42.

Shakerardekani, A., & Mohamadi, A. (2019). Effect of Different Salting and Roasting Methods in Oven and Fluidized bed Roaster on the Quality and Shelf life of Pistachio Nuts. *Pistachio and Health Journal*, 2(2), 26-33.

Mohammadi-Moghaddam, T., Razavi, S. M., Taghizadeh, M., Pradhan, B., Sazgarnia, A., & **Shaker-Ardekani, A. (2018).** Hyperspectral imaging as an effective tool for prediction the moisture content and textural characteristics of roasted pistachio kernels. *Journal of Food Measurement and Characterization*, 1-10.

Hashemi, M., Mirzaaleian Dastjerdi, A., **Shakerardekani, A., & Mirdehghan, S. H. (2018).** Effect of carboxymethyl cellulose edible coating enriched with Zataria multiflora essential oil on the quality and shelf-life of fresh pistachio (*Pistacia vera* L.) fruit. *Pistachio and Health Journal*, 1(1), 6-12.

Shakerardekani, A., & Abootalebi, M. (2019). Study on the Pistachio Oil Oxidative Stability Increase Using Monoglyceride Emulsifier and Carotino Oil at 60° C. *Iranian Journal of Nutrition Sciences & Food Technology*, 14(3), 87-96.

Shakerardekani, A., Hashemi, M., & Mirzaalian Dastjerdi, A. (2019). Effect of Arabic gum coating enriched with Shirazi thyme essential oil on quality characteristics of fresh pistachio (*Pistacia vera* L cv. Ahmad-Aghaghi). *Food Science and Technology*, 16(87), 113-126.

Shakerardekani, A., & Tavakolipour, H. (2019). An Investigation of the Effects of the Addition of Pistachio Hull and Testa on the Oxidative Stability of Pistachio Butter. *Pistachio and Health Journal*, 1(3), 8-14.

Shakerardekani, A., & Mohamadi, A. (2019). Determination of Peeling Efficiency, Free Fatty Acid, Peroxide Value and Sensory Evaluation of Peeled Pistachio Kernel using Hot Water. *Journal of Nuts*, 10(2), 175-185.

Esmaeilpour, A., & **Shakerardekani, A.** (2018). Effects of early harvest times on nut quality and physiological characteristics of pistachio (*Pistacia vera*) trees. *Fruits*, 73(2), 110-117.

Esmaeili, M., Goli, S. A., Shirvani, A., & **Shakerardakani, A.** (2018). Improving storage stability of pistachio oil packaged in different containers by using rosemary (*Rosmarinus officinalis* L.) and peppermint (*Mentha piperita*) essential oils. *European Journal of Lipid Science and Technology*, 120(4), 1700432.

Shakerardekani, A., & Mirdamadiha, F. (2018). The effects of segregating stained nuts on reducing the aflatoxin content of ahmad-aghaei, fandoghi and kale-ghoochi pistachio cultivars. *Pistachio and Health Journal*, 1(4), 32-37.

Mohammadi-Moghaddam, T., Razavi, S. M., Taghizadeh, M., Pradhan, B., Sazgarnia, A., & **Shaker-Ardekani, A.** (2018). Hyperspectral imaging as an effective tool for prediction the moisture content and textural characteristics of roasted pistachio kernels. *Journal of Food Measurement and Characterization*, 12(3), 1493-1502.

Shakerardekani A, Abootalebi M. Study on the Pistachio Oil Oxidative Stability Increase Using Monoglyceride Emulsifier and Carotino Oil at 60°C. *Iranian Journal of Nutrition Sciences & Food Technology*. 2019; 14 (3) :87-96

Shakerardekani, A., Hashemi, M., & Mirzaalian Dastjerdi, A. (2019). Effect of Arabic gum coating enriched with Shirazi thyme essential oil on quality characteristics of fresh pistachio (*Pistacia vera* L cv. Ahmad-Aghaghi). *Food Science and Technology*, 16(87), 113-126.

Hashemi, M. Mirzaaleian Dastjerdi, A.M. **Shakerardekani, A.** and Mirdehghan, S.H. (2019). Effects of polymeric coatings on some quality indices of dried pistachio fruit of Ahmad aqhaei variety during storage period. *Iranian Food Science and Technology Research Journal*. <https://doi.org/10.22067/ifstrj.v0i0.72670>

Esmaeili M, Goli Ah, **Shakerardakani A.** (2018). Increasing the shelf life of pistachio oil using mentha piperita essential oilEffect of using mentha piperita essential oil on the shelf life of pistachio oil. *Journal of Pistachio Science and Technology*. 1(2):94-106.

Esmaeilpour, A., & **Shakerardekani, A.** (2018). Effects of early harvest times on nut quality and physiological characteristics of pistachio (*Pistacia vera*) trees. *Fruits*, 73(2). 110-117.

Hashemi, M., Mirzaaleian Dastjerdi, A., **Shakerardekani, A.**, & Mirdehghan, S. H. (2018). Effect of carboxymethyl cellulose edible coating enriched with *Zataria multiflora* essential oil on the quality and shelf-life of fresh pistachio (*Pistacia vera* L.) fruit. *Pistachio and Health Journal*, 1(1), 6-12.

Shakerardekani, A., & Karim, R. (2018). Optimization of Processing Variables for Pistachio Paste Production. *Pistachio and Health Journal*, 1(1), 13-19.

Shakerardekani, A. Tavakolipour, H. and Bakhtar, N. (2018). Investigation on the addition of pistachio hull and pistachio testa on the oxidative stability of pistachio butter. *Pistachio and Health Journal*. doi:10.22123/phj.2018.75241.

Dabestani Rafsanjani, N., Daneshi, M., & **Shakerardekani, A.** (2018). Effect of Freezing and Vacuum Packaging on Quality Properties of Pistachio Powder During Storage. *Journal of Nuts*, 09(2), 169-179.

Esmaeili, M. Goli, S.A.H. Shirvani, A. **Shakerardakani, A.** (2018). improving storage stability of pistachio oil packaged in different containers by using rosemary (*Rosmarinus officinalis* L.) and peppermint (*Mentha piperita*) essential oils. *European Journal of Lipid Science and Technology*

Nazari M, Ghanbarian D, **Shakerardekani A**, Maleki A. (2017). Investigating Different Methods of Closed Shell Pistachios Splitting and Effects of Freezing Prior to Drying on Shell Splitting Percentage. *Journal of Nuts* 8(02):107-14.

Shakerardekani, A. and Shahedi, M. (2015). The effect of soapwort root extract and glycyrrhizin on the consumer acceptance, texture and oil separation of pistachio halva. *Journal of Agricultural Science and Technology*. 17:1495-1505

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Goudarzi, S., Nodehia, R. N., **Shakerardekani, A.**, & Sadighara, P. (2017). Acrylamide levels in roasted pistachio under various time-temperature conditions and formulations. *Journal of Food Safety and Hygiene*, 3(3/4), 49-53.

Shakerardekani, A. (2017). Aflatoxin reduction of 3 pistachio varieties (Ahmad Aghaei, Fandoghi, and Kale-Ghoochi) by hand sorting. (2017). *Journal of chemical Health risks* (accepted)

Shakerardekani, A. (2017). Consumer Acceptance and Quantitative Descriptive Analysis of Pistachio Spread. *Journal of Agricultural Science and Technology*, 19(1), 85-95.

Shakerardekani, A., Karim, R., Ghazali, H. M., & Chin, N. L. (2015). Oxidative stability of pistachio (*Pistacia vera* L.) paste and spreads. *Journal of the American Oil Chemists' Society*, 92(7), 1015-1021.

Shakerardekani, A. (2014). Factors affecting production, sensory properties and oxidative stability of nut butters and nut spreads -a review. *American Journal of Food Science and Nutrition Research*, 2(3), 83-88.

Shakerardekani, A. (2014). Effect of milling process on colloidal stability, color and rheological properties of pistachio paste. *Journal of Nuts*, 5(2), 57-65.

Shakerardekani, A., Karim, R., Ghazali, H.M., & Chin, N. L. (2013). The effect of monoglyceride addition on the rheological properties of pistachio spread. *Journal of the American Oil Chemists' Society*, 90(10), 1517-1521.

Shakerardekani, A., Karim, R., Ghazali, H. Mohd, & Chin, N. L. (2013). Development of Pistachio (*Pistacia vera* L.) Spread. *Journal of Food Science*, 78(3), S484-S489.

Shakerardekani, A., Karim, R., Ghazali, H. M., & Chin, N. L. (2013). Textural, rheological and sensory properties and oxidative stability of nut spreads-a review. *International Journal of Molecular Sciences*, 14(2), 4223-4241.

Shakerardekani, A. & Karim, R. (2013). Effect of different types of plastic packaging films on the moisture and aflatoxin contents of pistachio nuts during storage. *Journal of Food Science and Technology*, 50(2), 409-411.

Shakerardekani, A., Karim, R., & Mirdamadiha, F. (2012). The effect of sorting on aflatoxin reduction of pistachio nuts. *Journal of Food, Agriculture & Environment*, 10(1), 459-461.

Shakerardekani, A., Karim, R., & Vaseli, N. (2012). The effect of

	<p>processing variables on the quality and acceptability of pistachio milk <i>Journal of Food Processing and Preservation</i>, 37(5), 541-545</p> <p>Shakerardekani, A. Karim, R. Mohd Ghazali, H. and Chin, N.L. (2011). Effect of roasting conditions on hardness, moisture content and colour of pistachio kernels. <i>International Food Research Journal</i>, 18: 704-710.</p> <p>Shakerardekani, A., Karim, R., Ghazali, H. Mohd, & Chin, N. L. (2011). Types of Dryers and Their Effect on the Pistachio Nuts Quality-a Review. <i>Journal of Agricultural Science</i>, 3(4), 13-21.</p> <p>Razavi, S., Taghizadeh, M., & Shakerardekani, A. (2010). Modeling the Time-Dependent Rheological Properties of Pistachio Butter. <i>International Journal of Nuts and Related Sciences (IJNRS)</i>, 1(1): 38-45.</p> <p>Moghaddam, T. M., Razavi, S. M. A., Malekzadegan, F., & Shakerardekani, A. (2009). Chemical composition and rheological characterization of pistachio green hull's marmalade. <i>Journal of Texture Studies</i>, 40(4), 390-405.</p>
Book	<p>Esmailpour, A. Emami, Y. Basirat, M. Tajabadipour, A. Hosseini-fard, S.J. Haghdel, M. Hokmabadi, H. Shakerardekani, A. Sedaghat, R. Sedaghati, N. Alavi, S.H. Mohamadi, A. Hashemirad, H. (2020). <i>Iran Pistachio</i>. Tehran: Tahghight Amoozesh Keshavarzi Publisher.</p> <p>Shakerardekani, A. (2020). Pistachio postharvest waste: methods of reduction and conversion. In Tajeddin, B. (Eds.), <i>Some Iranian Agricultural Waste</i>. Mashhad: Mashhad Jahade Daneshgahi Publisher.</p> <p>Shakerardekani, A. (2018). Pistachio and its products. Tehran: Tahghight Amoozesh Keshavarzi Publisher.</p> <p>Shakerardekani, A. (2010). Pistachio processing industries. In M. R. Mehrnejad & A. Javan Shah (Eds.), <i>The Strategic Framework for Developing and Promoting Pistachio Research in Iran</i>. Tehran: Ministry of Jihad Agriculture.</p> <p>Shakerardekani, A. (2006). Pistachio Kernel and its Role in Nutrition and Health. Rafsanjan: Pistachio Research Center.</p> <p>Shakerardekani, A. (2008). A guide to Pistachio Purchasing and Consumption. Rafsanjan: Pistachio Research Center.</p> <p>Shakerardekani, A. (2009). Pistachio wastes and their uses. Rafsanjan: Pistachio Research Center.</p> <p>Shakerardekani, A. (2007). Pistachio: Harvesting, Processing, Storage and Packaging: Iran Pistachio Research Institute.</p>
	<p>Shakerardekani, A., Karim, R., & Doraki, N. (11-13 July 2011). Effect of different types of flexible packaging films on the moisture and aflatoxin contents</p>

<p>Proceedings</p>	<p>of pistachio nuts during storage. Paper presented at the 10th International Annual Symposium (UMTAS 2011), Kuala Terengganu. Malaysia.</p> <p>Shakerardekani, A., Karim, R., & F., Mirdamadiha. (8-11 December 2011). The role of sorting on aflatoxin reduction of pistachio nuts. Paper presented at the International Congress of Malaysian Society for Microbiology (ICMSM), Penang. Malaysia.</p> <p>Shakerardekani, A., Karim, R., Ghazali, H. M., & Chin, N. L. (22-24 November 2010). Effect of roasting conditions on hardness, moisture content and colour of pistachio kernels. Paper presented at the International Conference on Food Research 2010 Putrajaya. Malaysia.</p> <p>Shakerardekani, A., Karim, R., Ghazali, H. M., & Chin, N. L. (9-11 April 2011). Effect of milling process on the rheological behaviour of pistachio paste. Paper presented at the First Iranian Students Scientific conference in Malaysia, Serdang. Malaysia.</p> <p>Shakerardekani, A., Karim, R., & Vaseli, N. (16-18 June 2011). Production, formulation and acceptability of pistachio milk. Paper presented at the The 12th ASEAN Food Conference Bangkok. Thailand.</p> <p>Shakerardekani, A., (7 March 2013). Pistachio processing industries. Paper presented at the First Pistachio National Congress. Rafsanjan. Iran.</p> <p>Shakerardekani, A., (7 March 2013). Effect of two types of antioxidant (BHA and BHT) on the quality of pistachio halva. Paper presented at the First Pistachio National Congress. Rafsanjan. Iran.</p> <p>Shakerardekani, A. (2007). Strategies for usage of pistachio processing waste. Paper presented at the 6th National Conference of Agricultural economics, Mashad.</p> <p>Shakerardekani, A., Karim, R., & F., Mirdamadiha. (2011, 8-11 December 2011). The role of sorting on aflatoxin reduction of pistachio nuts. Paper presented at the International Congress of Malaysian Society for Microbiology (ICMSM), Penang.</p> <p>Shakerardekani, A., Karim, R., Ghazali, H. M., & Chin, N. L. (2010, 22-24 November 2010). Effect of roasting conditions on hardness, moisture content and colour of pistachio kernels. Paper presented at the International Conference on Food Research Putrajaya.</p> <p>Shakerardekani, A., Karim, R., Ghazali, H. M., & Chin, N. L. (2011, 9-11 April 2011). Effect of milling process on the rheological behaviour of pistachio paste. Paper presented at the First Iranian Students Scientific conference in Malaysia, Serdang.</p> <p>Shakerardekani, A., Karim, R., Ghazali, H. M., & Chin, N. L. (2012, 2-4 April 2012). Sensory characterization of pistachio spread using descriptive test. Paper presented at the International Conference on Food Science and Nutrition (ICFSN 2012), Kota Kinabalu.</p>
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	<p>Shakerardekani, A., Karim, R., Ghazali, H. M., & Chin, N. L. (2012, 9-11 July 2012). Development of pistachio spread using different formulations. Paper presented at the 11th International Annual Symposium on sustainability Science and Management, Kuala Terengganu.</p> <p>Shakerardekani, A., Karim, R., & Vaseli, N. (2011, 16-18 June 2011). Production, formulation and acceptability of pistachio milk. Paper presented at the The 12th ASEAN Food Conference Bangkok.</p>
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F. Patents		
Row	Title	Year
1	Techniques for production of pistachio milk	2013
2	Techniques for production of pistachio chocolate	2006
3	Techniques for increasing the shelf life of fresh pistachio	2018
4	Technique for producing halva from roasted pistachio kernels	2006
5	Technique for producing butter from roasted pistachio kernels	2006
6	Pistachio kernel milling machine for making paste	2006
7	Production of pistachio green kernels by immersion in a solution of soda and citric acid	

G. Completed Research Project	
1	Project Title
2	The effect of peracetic acid on common microflora of pistachio (<i>Pistacia vera</i>) nuts
3	The effect of freezing on the shelf life increasing of fresh <i>Pistacia vera</i> cv. Akbari
4	Investigating the effects of Zarkooh sulfur application on the qualitative characteristics (Kernel composition, appearance and market acceptance) of pistachio nut
5	The effect of Zarkooh sulfur on growth indices and quantitative and qualitative yield of commercial pistachio cultivars (<i>Pistacia vera</i> L.)
6	The effect of freezing on the shelf life increasing of fresh <i>Pistacia vera</i> cv. Akbari
7	The application of plastic packagings for the shelf life increase of fresh Ahmad-Aghaei and Akbari pistachio fruit cultivars
8	Evaluation of the Nano-silver application on increasing shelf life of fresh fruit Ohadi and Akbari pistachio cultivars
9	Investigating the relationship between ounces and cutie in four commercial pistachio cultivars (Kaleh-Ghoochi, Ahmad-Aghaei, Owhadi and Akbari)
10	Determination of optimum conditions for separation of suspected pistachio fruit to aflatoxin contamination in the orchard with water floatation method
11	Investigating knowledge, technology and innovation of pistachio in Iran
12	The study on the possibility of using pomegranate seed powder paste in pistachio butter production
13	Study on the possibility of using sesame paste and almond paste in pistachio butter production
14	Study on the possibility of replacing date powder instead of sugar in pistachio butter formulation
15	Recognition of Researches, technologies and innovations in related to pistachio product on the

	field of water sciences
16	Recognition of Researches, technologies and innovations in related to pistachio product on the field of soil sciences
17	Investigating situation of science, technology and innovation of aflatoxin in pistachio of Iran
18	Investigating current situation, future and strategic analysis in pistachio processing
19	Evaluation of current situation, future analysis and strategic analysis in field of pistachio waste
20	Investigating knowledge, technology and innovation indexes of pistachio in field of processing industries
21	Investigating situation of science, technology and innovation of pistachio trees diseases
22	Investigating knowledge, technology and innovation of pistachio pests in Iran and other countries
23	Study of quality characteristics of dehulled pistachio kernel using salt solution during storage and determination of optimum conditions for peeling
24	Determination of optimum hot-water conditions to seed coat removing for production of pistachio green kernel in Ohadi cultivar
25	Evaluation of the floating tank efficiency on the separation of aflatoxin contaminated pistachio.
26	Determination of optimum conditions for pistachio kernel peeling with hot water for production of green kernel in ohadi cultivar. Rafsanjan: Pistachio Research Institute of Iran.
27	Study on the possibility of using palm oil and monoglyceride for increasing oxidative stability of pistachio oil. Rafsanjan: Pistachio Research Center.
28	The study on the efficiency of four types of plastic films (PET, PVC, PA/ PP and LDPE/PA/LDPE) for packaging raw Pistachio IR2009000021 (pp. 17).
29	Investigating current situation, future and strategic analysis in pistachio processing
30	Study on the Production of Pistachio milk
31	Study on the Production of Pistachio Chocolate
32	Effect of different salting and roasting methods in oven and rotating fluidized bed roaster on the quality and shelf life of pistachio nuts
33	The effect of three types of emulsifiers (Lecithin, mono-di glycirides and glycerol mono stearate) on the quality of pistachio halva
34	Optimizing the process of pistachio butter production
35	Processing technology of pistachio halva
36	Investigating situation of science, technology and innovation of aflatoxin in pistachio of Iran
37	The effect of soap root extract (from saponaria officinalis) and commercial Glycyrrhizin on the quality of pistachio halva
38	Selecting the elements of four types of pistachio processing product pilot-plants (Pistachio oil, pistachio butter, pistachio chocolate and pistachio baklava) according to technical and economical criteria

G. Honours and Awards				
Row	Title	Award Authority	Award Type	Year

1	National Top Technologist	Minister of Agriculture	National	2016
2	Selected student	Ministry of Science, Research and Technology	National	2011
3	Bronze medal for innovation	Universiti Putra Malaysia	National	2011

G. Executive Experience	
Row	
1	Deputy of research, technology and transfer of findings pistachio research institute (since September 1997)
2	Head of production and conversion engineering working group of pistachio research strategic plan
3	Representative of pistachio research institute in codex meetings of agricultural research and education organization
4	Representative of Iran in the 36th session of the Codex in the Netherlands
5	Member of ISO Technical Committee for Food Products, Iranian Institute of Standards and Industrial Research
6	Participation in holding the 4th International Pistachio and Almond Symposium
7	Member of Iran HACCP Pistachio Committee
8	Member of Rafsanjan Pistachio Headquarters
9	Member of the editorial board of Pistachio Health Journal
10	Member of the judging committee and instructor of the first pistachio start-up weekend at Vali Asr University
11	Responsible for setting up the booth of the Pistachio Research Institute of the country in the first international exhibition of dried fruits, nuts, dried fruits and related
12	Responsible for the processing committee after the harvest of pistachio specialized scientific conference. Engineers Basij Organization..
13	Responsible for the 14th exhibition of research and technology achievements (pistachio section).
14	Member of the Scientific Committee of the Conference on Health and Pistachios and Healthy Pistachios. Rafsanjan University of Medical Sciences.
15	Participation in holding the second market technique of the Islamic Republic of Iran.
16	Member of the Editorial Board of Pistachio Science and Technology Journals
	Sesame Product Cluster Partner
17	Member of the expedition group of the Ministry of Industry of Iran for a management training course in Germany
18	Head of the Permanent Secretariat of the National Pistachio Conference of Iran (biennial)
19	Representative of commercialization and technology transfer of Pistachio Research Institute and Pistachio Research Institute
20	Member of the Scientific Committee of Pistachio Health Research Center of Rafsanjan University of Medical Sciences.
21	Executor of post-harvest project in the national plan for monitoring the quality of agricultural products
22	Ongoing project in the field of pistachio waste
23	Assigning the technical knowledge of producing pistachio conversion industries to the private sector

24	Has the second rank of Scopus and the third rank of WOS in the scientometric system of the Horticultural institute
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