



- **PERSONAL INFORMATION:**

Somayeh Rahimi Tabalvandani

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- **EDUCATIONAL BACKGROUND:**

Degree	Institution	Field
BSc.	Tehran University	Food Science & Technology (2004)
MSc.	Tarbiat Modares University	Food Science & Technology (2006)
Ph.D	Tarbiat Modares University	Food Science & Technology (Food Technology) (2012)

- **PUBLISHED PAPERS:**

- Abbasi, S. & Rahimi, S. (2006). Influence of concentration, temperature, pH, and rotational speed on the flow behavior of Iranian gum tragacanth (Katira) solutions. Iranian Journal of Food Science & Technology, 2 (4), pp. 29–42, (In Farsi).
- Abbasi, S., & Rahimi, S. (2008). Microwave–assisted Encapsulation of citric acid using hydrocolloids. International Journal of Food Science and Technology, 43, pp. 1226–1232.
- Abbasi, S., Rahimi, S., & Azizi, M. H. (2009). Influence of microwave–microencapsulated citric acid on some sensory properties of chewing gum. Journal of Microencapsulation, 26(1), pp. 90–96.
- Abbasi, S., Mohammadi, S., & Rahimi, S. (2011). Patial substitution of gelatin with Persian gum and use of olibanum in production of functional pastille. Iranian Journal of Biosystem Engineering, 42(1), pp. 121-131, (In Farsi).
- Rahimi, S., Abbasi, S., Azizi, M. H. and Sahari, M. A. (2013). Separation and determination of some chemical and functional properties of soluble and insoluble

fractions of mountain almond tree gum (Persian gum). *Iranian Journal of Food Science & Technology*, 10(3), pp. 1–10, (In Farsi).

- Rahimi, S., Abbasi, S., Azizi, M. H. and Sahari, M. A. (2014). Characterization of some Physicochemical and Gelling Properties of Persian Gum. *Innovative Food Technologies*, 1(4), pp. 13–28, (In Farsi).
- Mirghafoori, S., Rahimi, S. (2016). Evaluation of the physicochemical, emulsion and rheological properties of mayonnaise containing soy milk and *Aloe vera* gel. *Innovative Food Technologies*, 3(11), pp. 73–83, (In Farsi).
- Mahdizadeh Moghadam, J., Rahimi, S. (2017). Investigation on the Effects of Various Solvents on the Extraction of Carotenoids with Antioxidant Activity from Pumpkin. *Iranian Food Science and Technology Research Journal*, 13(2), pp. 426–435, (In Farsi).
- Rahimi, S., & Abbasi, S. (2017). Fractionation and determination of some structural properties of Persian gum. *Journal of Food Bioscience and Technology*, 8 (1), pp. 81–90.
- Esmaeil Ramaji, M., & Rahimi, S. (2017). Investigation on the production of a novel functional pastille based on milk and tragacanth gum. *Caspian Journal of Applied Sciences Research* (accepted).
- Zaghari, L., Bassiri, A., Rahimi, S., Zonussi, A. 2018. Developing probiotic bread using *Lactobacillus reuteri* part 1: Evaluation of fluidized bed microencapsulation on viability of *Lactobacillus reuteri* in simulated gastrointestinal conditions. *Iranian Food Science and Technology Research Journal*, 13(5), pp. 844–857, (In Farsi).
- Zaghari, L., Bassiri, A., Rahimi, S., Zonussi, A. 2018. Developing probiotic bread using *Lactobacillus reuteri* part 2: Evaluation of fluidized bed double microencapsulation on thermal stability of *Lactobacillus reuteri*. *Iranian Food Science and Technology Research Journal*, 14(1), pp. 93–106, (In Farsi).
- Zaghari, L., Bsiri, A., Rahimi, S. (2018). Preparation and characterization of double-coated probiotic bacteria through a Wurster fluid-bed process. *Journal of Microencapsulation*, (under review).
- **INTERNATIONAL CONFERENCES:**
  - Abbasi, S. & Rahimi, S. Influence of some physical/chemical parameters on flow behavior of Iranian gum tragacanth (Katira) solutions. The International Symposium on Food Rheology and Structure (ISFRS 2006), 19–23 Feb. 2006, Zurich–Switzerland (Poster).

- Abbasi, S., Rahimi, S., & Azizi, M.H. Encapsulation of Citric Acid with Hydrocolloids Using Electromagnetic Field. Food Colloids, 23–26 April 2006, Montreux–Switzerland (Poster).
- Abbasi, S. & Rahimi, S. A novel technique for coating edible citric acid using electromagnetic energy. 5<sup>th</sup> International Congress on Food Technology, 9–11 March 2007, Thessaloniki–Greece (Oral).
- Abbasi, S. and Rahimi, S. Introducing a novel hydrocolloid: Persian gum. 9<sup>th</sup> International Hydrocolloids Conference, 15–18 June 2008, Singapore (Poster).
- Abbasi, S., Mohammadi, S., and Rahimi, S. Partial Replacement of Gelatin with Persian Gum and Use of Olibanum for Production of Functional Pastille. 15th Gums and Stabilisers for the Food Industry Conference, 2–6 July 2009, Wrexham–UK (Poster).
- Abbasi, S., Rahimi, S., and Sahari, M.A. Determination of some chemical, physical, physicochemical structural, and rheological properties of persian gum (*amygdalus scoparia spach*). Food Colloids, 21–24 March 2010, Granada–Spain (Poster).
- Rahimi, S., Abbasi, S., Azizi, M. H. and Sahari, M. A. Characterization of an unknown exudate gum from Iran: Persian gum. 1<sup>st</sup> International e-Conference on Novel Food Processing (IECFP2013) , 26–27 Feb 2013, Mashhad–Iran (Oral).
- Rahimi, S., Abbasi, S., Azizi, M. H. and Sahari, M. A. Investigation on the emulsifying properties of Persian gum as a novel food emulsifier. 1<sup>st</sup> International e-Conference on Novel Food Processing (IECFP2013), 26–27 Feb 2013, Mashhad–Iran (Oral).

- **RESEARCH PROJECTS:**

- Detanninification of Persian gum (mountain almond tree gum) for introduction it as a commercial gum and its substitution in juices with pulp
- Date pastille production and characterization of some properties
- Production of safflower aqueous extract powder as a food additive
- Extraction of lycopene from tomato wastes and its application for enrichment of edible oil by ultrasound technique

- **EDITED / TRANSLATED BOOKS:**

- Persian Gum. 2014. In *Encyclopedia of Biomedical Polymers and Polymeric Biomaterials* (ed. S. Mishra). Taylor & Francis. USA. DOI: 10.1081/E-EBPP-120049255.
  
- Physical Chemistry of Foods (P. Walstra) (Translation in progress);
  
- **COURSES TAUGHT:**
  - Modern Instrumental Analysis of Foods
  - Advanced Food Engineering
  - Physical properties of Food
  - Novel Food Technologies
  - Biophysical Properties of Agricultural Products
  - Food Engineering I
  - Food Engineering II
  - Basis of Engineering
  - Unit Operations
  
- **RESEARCH INTERESTS:**
  - Food Hydrocolloids
  - Nutraceutical products
  - Functional Foods
  - Novel Technologies (Microencapsulation, Ultrasound, Microwave, etc.)