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|  | | |  | Zahra Emam-Djomeh |
| Experience 2018–now  Dean of Aras International Campus of University of Tehran  2012–Now  Professor**•** Food Science and Engineering **•** University of Tehran  2008–2012  Associate Professor**•** Food Science and Engineering **•** University of Tehran  1999–2008  Assistant Professor**•** Food Science and Engineering **•** University of Tehran Education  * 1998, PhD in Food Process Engineering, Blaise Pascal, Clermont-FD, France   Thesis Title: “*Modeling Simultaneous transfer of water and solute in a food model or meat during dehydration by immersion in multicomponent solutions*”   * 1994, MSc in Food Process Engineering, Blaise Pascal, Clermont-FD, France   **Thesis Title: “*Prediction of water loss during osmotic dehydration of agar gel or meat pieces using water activity Models*”**   * 1992, BSc in Food Science and Technology, Tabriz University, Iran  Awards  * 1992, Top Ranked Student among 200 BSc students, Tabriz University * 2013, Awarded Researcher by Iranian Ministry of Science, Research and Technology in Agriculture field * 2014, Awarded Researcher by University of Tehran in Agriculture field * 2017, Awarded in First prize for Women in Science, Tehran, Iran   [https://orcid.org/0000-0002-1690-1968](https://www.scopus.com/redirect.uri?url=https://orcid.org/0000-0002-1690-1968&authorId=16041822600&origin=AuthorProfile&orcId=0000-0002-1690-1968&category=orcidLink%22)  <https://www.scopus.com/authid/detail.uri?authorId=16041822600> Authored Book Chapters (12 published book chapters)  * Miran, M.; Salami, M., Emam-Djomeh, Z.; Potential Role of Functional Foods and Antioxidants in Relation to Oxidative Stress and Hyperhomocysteinemia, In book: Nutritional Management and Metabolic Aspects of Hyperhomocysteinemia, 2021 Springer-Nature, DOI: [10.1007/978-3-030-57839-8\_15](http://dx.doi.org/10.1007/978-3-030-57839-8_15). * Aliabbasi, N; Fathi, M.; Emam-Djomeh, Z.; Active food packaging with nano/microencapsulated ingredients, In book: Application of Nano/Microencapsulated Ingredients in Food Products, 2021 Academic Press (Elsevier) DOI: [10.1016/B978-0-12-815726-8.00004-0](http://dx.doi.org/10.1016/B978-0-12-815726-8.00004-0). * Emam-Djomeh, Z.; Rezvankhah, A.; Targeted release of nanoencapsulated food ingredients, In book: Release and Bioavailability of Nanoencapsulated Food Ingredients, 2021, Academic Press (Elsevier), DOI: [10.1016/B978-0-12-815665-0.00003-5](http://dx.doi.org/10.1016/B978-0-12-815665-0.00003-5) * Hajikhani, M.; Emam-Djomeh,Z.; Mucoadhesive delivery systems for nanoencapsulated food ingredients, In book: Release and Bioavailability of Nanoencapsulated Food Ingredients, 2021, Academic Press (Elsevier), DOI: [10.1016/B978-0-12-815665-0.00011-4](http://dx.doi.org/10.1016/B978-0-12-815665-0.00011-4) * Emam-Djomeh, Z.; Ebrahimi pure, A.; Ebrahimi pure, M.; Atomic force microscopy (AFM) of nanoencapsulated food ingredients, n book: Characterization of Nanoencapsulated Food Ingredients, 2020 Academic Press (Elsevier), DOI: [10.1016/B978-0-12-815667-4.00005-5](http://dx.doi.org/10.1016/B978-0-12-815667-4.00005-5) * Salehi, E.; Emam-Djomeh, Z.; Fathi, M.; Askari, G.; *Opuntia ficus-indica Mucilage: Rheology and Functions*. 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