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3) Esmaeili Kharyeki Mina, Rezaei Masoud, Khodabandeh Saber, Motamedzadegan Ali, Bordenave-Juchereau Stephanie, 3rd INTERNATIONAL CONGRESS ON FISHERIES and AQUATIC RESEARCH, announcer, brief article, The Effect of Membrane Ultrafiltration on Antioxidant Activity of Tuna Waste enzymatic Hydrolysate, 2019/08/28, 2019/08/30

4) Esmaeili Kharyeki Mina, Rezaei Masoud, Motamedzadegan Ali, the 1st conference on Optimization of Production, Distribution and Consumption in the Food Industry, announcer, complete article, Using response surface methodology to study changes of whitecheek shark (Carcharhinus dussumieri) skin gelatin extraction yield in different condition, 2011/05/10, 2011/05/11

5) Ghasemi Toosi Fatemeh, Raftani Amiri Zeynab, Kasaai Mohammad Reza, Motamedzadegan Ali, Second International Congress and 25th National Congress of Iranian Food and Science, poster presentation, complete article, Fortification of ice cream with vitamin D3, 2018/04/25, 2018/04/26

6) Rahmani Shiva, Motamedzadegan Ali, Kasaai Mohammad Reza, Raftani Amiri Zeynab, Second International Congress and 25th National Congress of Iranian Food and Science, poster presentation, complete article, Evaluation the different foaming agents and stabilizer on ricotta cheese foam characteristics, 2018/04/25, 2018/04/26

7) Moniri Hannaneh, Farahmandfar Reza, Motamedzadegan Ali, International Packaging Conference of Iran, poster presentation, complete article, Investigating the effect of microwave and foam mat drying method on the rheological properties of cress seed gum, 2018/12/15, 2018/12/16

8) Moniri Hannaneh, Farahmandfar Reza, Motamedzadegan Ali, International Packaging Conference of Iran, poster presentation, complete article, The effect of Hot air drying temperature on the Emulsifying and color of Cress seed gum, 2018/12/15, 2018/12/16

9) Ghasemi Toosi Fatemeh, Raftani Amiri Zeynab, Kasaai Mohammad Reza, Motamedzadegan Ali, 4th International Congress of Developing Agriculture, Natural Resources, Environment and Tourism of Iran, poster presentation, complete article, The effect of pasteurization of D3 Vitamin on fortified icecream, 2019/01/14, 2019/01/16

10) Salehi Aneseh, Raftani Amiri Zeynab, Motamedzadegan Ali, Hasan Zadeh Asieh, 4th International and 29th National Iranian Food Science and Technology Congress, poster presentation, complete article, Production of ice cream enriched with Oleaster core and mantle and investigation of its physicochemical and sensory properties, 2023/05/02, 2023/05/03

11) Salehi Aneseh, Raftani Amiri Zeynab, Motamedzadegan Ali, Hasan Zadeh Asieh, 4th International and 29th National Iranian Food Science and Technology Congress, poster presentation, complete article, Production, investigating the use of cinnamon extract with aqueous extraction and ultrasound methods as a bioactive compound in the preparation of ice cream, 2023/05/02, 2023/05/03

Presented Papers in National Conferences

1) Esmaeili Kharyeki Mina, Rezaei Masoud, Motamedzadegan Ali, Shahiri Tabarestani Hoda, the first Iranian fish processing and safety of fish products conference, poster presentation, brief article, Study of whitecheek shark (Carcharhinus dussumieri) skin gelatin melting point in different extraction conditions, 2011/02/15, 2011/02/16

2) Esmaeili Kharyeki Mina, Rezaei Masoud, Motamedzadegan Ali, Shahiri Tabarestani Hoda, the first Iranian fish processing and safety of fish products conference, poster presentation, brief article, Study of whitecheek shark (Carcharhinus dussumieri) skin gelatin viscosity changes in different extraction conditions using response surface methodology, 2011/02/15, 2011/02/16

3) Esmaeili Kharyeki Mina, Rezaei Masoud, Khodabandeh Saber, Motamedzadegan Ali, National Conference on Aquaculture and Sustainable Aquatic Ecosystem, announcer, complete article, Investigation of Bioactive Properties of skipjack tuna head Protein Hydrolyzed, 2016/09/28, 2016/09/28

4) Mohammadi Shaghayegh, Motamedzadegan Ali, Raftani Amiri Zeynab, Yousefi Hosein, Fifth National Food Security Conference 1396, announcer, complete article, Sugar beet fiber is a good material for making tomato sauce (ketchup), 2017/09/10, 2017/09/11

5) Mohammadi Shaghayegh, Motamedzadegan Ali, Raftani Amiri Zeynab, Yousefi Hosein, Fifth National Food Security Conference 1396, announcer, complete article, Investigating the Application of Micro and Nanofibre sugar beet Powder in the Viscosity and Consistency of Ketchup, 2017/09/10, 2017/09/11

6) Safar Razavizadeh Rahimeh, Farmani Jamshid, Motamedzadegan Ali, Fifth national congress on food safety, poster presentation, complete article, The Effect of Hydrolytic Degree on Oil Storage Capacity and Protein Hydrolyzed Skin, 2017/10/12, 2017/10/12

7) Ebrahimi besheli Maryam, Motamedzadegan Ali, Hashemi Seyed Jafar, Farahmandfar Reza, 5th National Food Security Conference, poster presentation, complete article, Investigation of Tomato Foam Production by Drying Drying, 2017/10/12, 2017/10/12

8) Nozari jouybari Zeynab, Motamedzadegan Ali, Farahmandfar Reza, Hamzeh Shabnam, 28th National Iranian Food Science and Technology Congress, poster presentation, complete article, Investigation and optimization of physicochemical properties of ricotta cheese enriched with milk proteins and pea protein by response surface methodology, 2022/02/23, 2022/02/24

9) Esmaeli Haniyeh, Farahmandfar Reza, Motamedzadegan Ali, Asnaashari Maryam, 28th National Iranian Food Science and Technology Congress, announcer, complete article, Optimization of chicken feet gelatin extraction by acidin method, 2022/02/23, 2022/02/24

10) Nozari jouybari Zeynab, Motamedzadegan Ali, Farahmandfar Reza, Hamzeh Shabnam, 28th National Iranian Food Science and Technology Congress, poster presentation, complete article, Investigation of the effect of different proteins on the efficiency and textural properties of ricotta cheese and process optimization using the response surface methodology, 2022/02/23, 2022/02/24

11) Esmaeli Haniyeh, Farahmandfar Reza, Motamedzadegan Ali, Asnaashari Maryam, 28th National Iranian Food Science and Technology Congress, poster presentation, complete article, Optimization of chicken feet gelatin extraction by microwave method, 2022/02/23, 2022/02/24

Awards & Honors (in terms of: paper, project, etc...)

1) Top University Researcher, in university, research festival, 2020/12/16