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Educations

- 1) B.Sc, ---, Natural resources engineering- fisheries, Mazandaran university
- 2) M.Sc, ---, Fisheries-Seafood processing, Tarbiat modares university
- 3) Ph.D, ---, Fisheries, Tarbiat modares university

Teaching Course

- 1) Ph.D

Papers in International Journals

- 1) Atef Maryam, Ait Chait Yasmina, Ojagh Seyed Mahdi, Latifi Ali Mohammad, Esmaeili Kharyeki Mina, Hammami Riadh, Udenigwe Chibuike, 2021/08/30, Anti-Salmonella Activity and Peptidomic Profiling of Peptide Fractions Produced from Sturgeon Fish Skin Collagen (Huso huso) Using Commercial Enzymes, *Nutrients*, 13, 1-16
- 2) zamani abas, Khajavi Maryam, Abedian Kenari Abdolmohammad, Haghbin Nazarpak Masoumeh, Solouk Atefeh, Esmaeili Kharyeki Mina, Gisbert Enric, 2023/02/26, Physicochemical and Biochemical Properties of Trypsin-like Enzyme from Two Sturgeon Species, *Animals*, 13, 830-853
- 3) Yazdani Nadia, Yeganeh Sakineh, Esmaeili Kharyeki Mina, Naghdi Shahab, 2025/06/01, Chitosan□Coated Rainbow Trout Fillets With *Chlorella vulgaris* Hydrolysate: Shelf□Life Extension Under Refrigeration, *Food Science & Nutrition*, 13, 1-15

Papers in National Journals

- 1) Esmaeili Kharyeki Mina, Rezaei Masoud, Motamedzadegan Ali, 2011/02/10, The Effect of Processing conditions on Physico chemical properties of whitecheek shark skin gelatin, *international aquatic research*, 3, 69-63
- 2) Ahmadi Hamed, Yeganeh Sakineh, Esmaeili Kharyeki Mina, 2021/09/13, Evaluation of the Common carp (*Cyprinus carpio*) fillet shelflife incorporated with fish protein hydrolysate, *None*, 74, 375-390
- 3) Yeganeh Sakineh, Esmaeili Kharyeki Mina, Ahmadi Hamed, 2021/11/06, An investigation on antioxidative properties of different molecular weight fractions of protein hydrolysate produced from Common carp (*Cyprinus carpio*) head, *None*, 18, 319-330

Presented Papers in International Conferences

- 1) Reyhani Poul Soheyl, Yeganeh Sakineh, Esmaeili Kharyeki Mina, Fifth International Conference on Interdisciplinary Studies in Food Industry and Nutrition Sciences of Iran, poster presentation, complete article, Evaluation and comparison of functional properties of protein hydrolysates produced from crab (*Portunus segnis*) and rainbow trout (*Oncorhynchus mykiss*) skin using Neutrase enzyme, 2021/11/17, 2021/11/17
- 2) Ahmadi Hamed, Yeganeh Sakineh, Esmaeili Kharyeki Mina, 4th International Conference on Applied research in Agriculture Natural Resources and Environment, announcer, complete article, A Survey of Common carp (*Cyprinus carpio*) viscera protein hydrolysate function in Common carp fillet shelflif at refrigerator temperature, 2020/02/17, 2020/02/17
- 3) Rabiei Seyed Mahmoud, Yeganeh Sakineh, Esmaeili Kharyeki Mina, 4th International Conference on Applied research in Agriculture Natural Resources and Environment, announcer, complete article, An investigating on antioxidative properties of molecular weight fractions of protein hydrolysate produced from Caspian mullet waste., 2020/02/17, 2020/02/17

Presented Papers in National Conferences

- 1) Zare Saba, Yeganeh Sakineh, Esmaili Kharyeki Mina, 1st National Conference on Modern Researches in Biological Sciences, poster presentation, complete article, Evaluation of hydrolysis degree of hydrolyzed protein of Sargassum brown algae (*Sargassum angustifolium*) at different times of hydrolysis, 2022/02/03, 2022/02/03
- 2) Mansouri moghadam Shima, Esmaili Kharyeki Mina, Yeganeh Sakineh, Babaei Seyedeh Sedigheh, The Third National Conference on Biological Sciences of the Makran Sea, poster presentation, complete article, Effect of extraction conditions on color and emulsifying activity of grass carp (*Ctenopharyngodon idella*) waste protein isolate, 2022/06/20, 2022/06/21
- 3) Yeganeh Sakineh, Esmaili Kharyeki Mina, Sadeghi Baladezaei Alireza, 4th Iranian Algae conference, poster presentation, complete article, The effect of ultrasound and microwave pretreatment on the emulsification properties of hydrolyzed *Chlorella vulgaris* algae, 2025/01/21, 2025/01/22