

Selected publications

1. **Nasirpour A.**, Amir M., Hajhashemi Z., Fazilati M. 2012. Complex formation between tragacanth gum and beta-lactoglobulin in aqueous solution. *International Food Research Journal*. Accepted.
2. Tamjidi F., **Nasirpour A.**, Shahedi M. 2013. Mixture design approach for evaluation of fish oil microencapsulation in gelatin-acacia gum coacervates. *International Journal of Polymeric Materials*. 62: 444–449.
3. Hajhashemi Z., **Nasirpour A.**, Scher J., Desobry S. 2012. Interactions among lactose, beta-lactoglobulin and starch in co-lyophilized mixtures as determined by Fourier Transform Infrared Spectroscopy. *Journal of Food Science and Technology*. Accepted
4. Izadi Z., **Nasirpour A.**, Garousi G.A., 2012. Study the distribution state of phytosterols and color changes of enriched yogurt with phytosterol using gas chromatography and photoshop software. *Iranian Journal of Food Science and Technology Research Journal*. Accepted.
5. Izadi Z., **Nasirpour A.**, Garousi G.A., 2012. Optimization of phytosterols dispersion in an oil/water emulsion using mixture design approach. *Journal of Dispersion Science and Technology*. 33: 1715–1722.
6. Izadi Z., **Nasirpour A.**, Izadi M., Izadi T. 2012. Reducing blood cholesterol by a healthy diet. *International Food Research Journal*. 19(1): 29-37.
7. Tamjidi F., **Nasirpour A.**, Shahedi M. 2012. Physicochemical and sensory properties of yogurt enriched with microencapsulated fish oil. *Food Science and Technology International*. 18(4).
8. Zamindar N., Shahedi M., **Nasirpour A.** Sheikhzeinoddin M. 2013. Effect of line, soaking and cooking time on water absorption, texture and splitting of red kidney beans. *Journal of Food Science and Technology*. 50 (1): 108-114.
9. Izadi Z., Garousi G.A., **Nasirpour A.**, Ahmadi J., Bahrami B. 2011. Optimization of producing enriched yogurt with phytosterols in order to reduce cholesterol content. *Iranian Food Science and Technology Research Journal*. 7(2): 156-163.
10. Ahmadi A., **Nasirpour A.**, Bahrami B. 2011. Rheological properties of thermostable emulsion prepared by different stabilizers. *Journal of Food Research (University of Tabriz)*. 21(3): 329-341.
11. **Nasirpour A.**, Landillon V., Cuq B., Scher J., Desobry S., 2007. Lactose crystallization delay in model infant foods. *Journal of Dairy Science*. 90: 3620–3626.
12. **Nasirpour A.**, Scher J., Desobry S. 2006. Baby foods; formulations and interactions (a review). *Critical Reviews in Food Science and Nutrition*. 46: 665 - 681.
13. **Nasirpour A.**, Scher J., Linder M., Desobry S. 2006. Modeling of lactose crystallization and colour changes in model infant foods. *Journal of Dairy Science*. 89: 2365-2375.
14. Al Mahdi R., **Nasirpour A.**, Banon S., Scher J., Desobry S. 2006. Morphological and mechanical properties of dried skim milk and wheat flour mixtures during storage. *Powder Technology*. 163: 145-151.

Oral Presentations

1. Vaez Dalili T., Nasirpour A., Keramat J. 2011. Physico-chemical properties of enriched milk with soy proteins. 20th Food Science Congress. Tehran, Iran
2. Tamjidi F., Nasirpour A., Shahedi M. 2011. Microencapsulation of fish oil using acacia-gelatin coacervates. 20th Food Science Congress. Tehran, Iran.
3. Ahmadi A., Nasirpour A. 2011. Rheological properties of thermostable emulsion stabilized by different stabilizers. 20th Food Science Congress. Tehran, Iran.
4. Tamjidi F., Nasirpour A., Shahedi M. 2011. Microencapsulation of Fish Oil Containing Long Chain Omega-3 Polyunsaturated Fatty Acids (LCn-3PUFAs) and Enrichment of Yogurt with It. The First Congress on Optimization of Production, Distribution and Consumption in the Food Industry, Gorgan, Iran.
5. Izadi Z., Nasirpour A., Garousi G.A., Ahmadi J., Bahrami B. 2010. Study of phytosterols distribution in enriched yogurt by gas chromatography. 19th Food Science Congress. Tehran, Iran.
6. Siyah Moshteh F., Nasirpour A., Keramat J. 2010. Overall and specific migration from multilayer packaging used in ready meals industries to the simulants. 19th Food Science Congress. Tehran, Iran.
7. Nasirpour A, Scher J., Desobry, S. 2007. Solid-state interactions between lactose- β -lactoglobulin/starch during storage of model infant powder. STP 2007. d'Albi, 23 – 25 mai 2007, France.
8. Nasirpour A, Scher J., Desobry, S. 2006. Lactose crystallization delay in lactose/ β -lactoglobulin/starch model infant foods. IFT 2006, USA.
9. Nasirpour A., Scher J., Linder M., Desobry S. 2006. Solid state interactions between major components of model infant formulas during storage. ISFRS 2006, Switzerland.

Posters

1. Amir M., Khalesi H., **Nasirpour A.** 2011. Protein-polysaccharide interactions. *20th Food Science Congress*. Tehran, Iran.
2. Amir M., Khalesi H., **Nasirpour A.** 2011. Interactions between tragacanth gum and beta-lactoglobulin. *20th Food Science Congress*. Tehran, Iran.
3. Azari Z., **Nasirpour A.**, Sheikh Zeinodin M., Keramat J., Bahrami B. 2011. Effect of pH and added salt to milk on colloidal stability of Doogh. *20th Food Science Congress*. Tehran, Iran.
4. Ahmadi N., Heihavand M., **Nasirpour A.**, 2011. Enrichment of food products by CoQ10. *20th Food Science Congress*. Tehran, Iran.

5. Siyah Moshteh F., **Nasirpour A.**, Keramat J. 2011. Investigation on migration of components from packaging to food. *20th Food Science Congress*. Tehran, Iran.
6. Noorani M., Hamdami N., **Nasirpour A.** 2011. Study of lipolysis and proteolysis in ultra filtrated cheese during ripening. *CIGR*, Nantes, France.
7. Noorani M., Hamdami N., **Nasirpour A.** 2011. The evolution of caviar color and texture during pasteurization: measurement and modeling. *CIGR*, Nantes, France.
8. Noorani M., Hamdami N., **Nasirpour A.** 2011. Modeling of involved phenomena in UF white cheese ripening after dry salting. *The First Congress on Optimization of Production, Distribution and Consumption in the Food Industry*, Gorgan, Iran.
9. **Nasirpour A.**, Scher J., Desobry S. 2006. Interactions between major components of model infant food determined by infrared spectroscopy and dynamic vapour sorption. IUFOST, Nantes, France.
10. **Nasirpour A.**, Scher J., Desobry S. 2004. Interactions between lactose/starch/ β -lactoglobulin during storage of dry infant food. Séminaire annuel de l'Ecole Doctorale RP2E (Nancy, France) avec acte. (ISBN 2-9518564-3-1).
11. **Nasirpour A.**, Mousavi S.M., Ehsani M.R. 2003. Effect of homogenization pressures on stability of dairy cream. ICEF 9, Montpellier, France.
12. **Nasirpour A.**, Mousavi S.M., Ehsani M.R., Michalski M.C. 2002. Effect of homogenization pressures on surface properties of dairy cream. Congrilaït IDF, Paris, France.