

رزومه

علی نصیرپور

تاریخ تولد: 1356

آدرس: اصفهان، دانشگاه صنعتی اصفهان، گروه علوم و صنایع غذایی

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موضوع تز دکتری: برهمکنش های بین لاکتوز، بتا لاکتوگلوبولین و نشاسته در شیر خشک نوزاد
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موضوع پایان نامه کارشناسی ارشد: خصوصیات سطحی و رئولوژیکی خامه صبحانه
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سوابق کاری

- عضو هیات علمی گروه علوم و صنایع غذایی دانشگاه صنعتی اصفهان. 1386 تا حال
- مشاور شرکتهای صنایع غذایی چیکا سپاهان، فراورده های سیب زمینی پریس
- مدرس دوره های تخصصی صنایع غذایی. شرکت علم آوران پارس
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طرح های تحقیقاتی:

- 1 - ویژگی های فیزیکوشیمیایی، میکروبی و عمر نگهداری دوغ 1391. صندوق حمایت از پژوهشگران ریاست جمهوری.
- 2 - فرایند حرارتی خاویار. 1389. صنایع غذایی چیکا سپاهان
- 3 - تکنولوژی تولید سس های سفید مقاوم به حرارت 1389. صنایع غذایی چیکا سپاهان
- 4 - اپتیمم سازی فرایند تولید نشاسته از ذرت 1381. شرکت گلوکوزان
- 5 - بهبود فرایند تولید شیر کاکائو، خامه و ماست 1380. شرکت لبنیات پاک