

CURRICULUM VITAE SHAHIN ROOHINEJAD

Highlights

- Based on 15+ years of experience in academia and industry, my research interests include but are not limited to developing new products, dairy science, valorization of food industry by-products, food processing, encapsulation of substances in edible matrices, food chemistry, functional foods, enzyme technology, and *in vitro* and *in vivo* research studies.
- Experience of working with a broad range of analytical methods such as HPLC, LC-MS, GC, GC-MS, FTIR, DLS, SLS, TEM, SEM, spectrophotometer, confocal laser scanning microscopy, atomic force microscopy, etc.
- Well-networked and experienced in working with the cross-cultural team of researchers (more than 150 scientists in 35 countries with different cultural backgrounds and scientific disciplines). I strongly contributed to the realization of several projects proposals with the international group of colleagues (from University of Minnesota, Northumbria University, Max Rubner-Institute, Université de Technologie de Compiègne, University of Valencia, Universidad Miguel Hernández de Elche, etc.) that I am well networked and closely collaborate.
- I have 56 refereed publications, 30 book chapters, 3 books, and 25 conference presentations (2187 citations; h-index = 30; i10-index = 52).
- Assistance in conducting the dissertations of undergraduate and postgraduate students during my Ph.D. and Postdoctoral research studies.
- Associate Newsletter Editor of the USA Institute of Food Technologies (IFT) Non-thermal Processing Division (NPD) since 2014, and NPD poster competition judge (IFT17, IFT18, IFT19). Member of IFT Press advisory group.
- Associated editorial board of the Journal of Bioenergy and Food Science, International Journal of Trends and Technologies in Food Processing, International Journal of Clinical Nutrition & Dietetics, Journal of Food, Agriculture, and Environment and the guest editor of the Journal of Food Quality and Food Research International.
- Served as reviewer for numerous journals (e.g. Trends in Food Science & Technology, Food Chemistry, Food Hydrocolloids, Food Control, Food Research International, Comprehensive Reviews in Food Science and Food Safety, Critical Reviews in Food Science and Nutrition, Food Science and Biotechnology, Journal of Food Science and Technology, Applied Microbiology and Biotechnology, Innovative Food Science and Emerging Technologies, Journal of the Science of Food and Agriculture, etc.).
- Ambassador for Global Harmonization Initiative in Germany and the USA that is an international non-profit organization responsible for promoting harmonization of global food safety regulations and legislation.

Associate Editor/Editorial Board

- **Journal of Food, Agriculture, and Environment:**
https://www.wfpublisher.com/Journal_Pages/editorial-board
- **Journal of Bioenergy and Food Science**
<http://periodicos.ifap.edu.br/index.php/JBFS/about/editorialTeam>

- **International Journal of Trends and Technologies in Food Processing**
<http://journal.clytoaccess.com/index.php/1/about/editorialTeam>
- **International Journal of Clinical Nutrition & Dietetics**
https://www.graphyonline.com/journal/editorial_board.php?journalid=IJCND#0

Guest Editor

- **Food Research International, Elsevier:** Special Issue - New challenges and opportunities of food fermentation processes: Application of conventional and innovative techniques (<https://www.journals.elsevier.com/food-research-international/call-for-papers/special-issue-new-challenges-and-opportunities-of-food-ferme>)
- **Food Research International, Elsevier:** Special issue - Next-generation technologies and approaches to improve food safety and quality along food supply chain: reduce food spoilage and prevent food fraud (https://www.journals.elsevier.com/food-research-international/call-for-papers/next_generation_technologies-approaches-improve-food-safety#top)
- **Journal of Food Quality, Wiley:** Special Issue - Medicinal foods for managing diabetes and its associated conditions (<https://www.hindawi.com/journals/jfq/si/137132/cfp/>)

Teaching and Supervising Experiences

- Research Advisor, Islamic Azad University, Sarvestan branch
- Department of Food Science and Nutrition, University of Minnesota, USA. Taught “*Food Processing*”, “*Engineering Principles for Biological Scientists*”, and “*Food Chemistry*” courses.
- Teaching Assistant, University of Otago, New Zealand. Taught two lab courses “*Food Systems*” (FOSC 201) and “*Food Chemistry*” (FOSC 301); mentored two undergraduate students.
- Assistance in conducting the dissertations of undergraduate and postgraduate students during my Ph.D. and Postdoctoral research studies.

Publications

Scientific Papers

56. S.A. Mir, M.W. Siddiqui, B.N. Dar, M.A. Shah, M.H. Wani, **S. Roohinejad**, G.A. Annor, K. Mallikarjunan, C.F. Chin, A. Ali (2020). Promising applications of cold plasma for microbial safety, chemical decontamination and quality enhancement in fruits, *Journal of Applied Microbiology* (In Press).
55. FJ..Barba, **S. Roohinejad**, K. Ishikawa, S.Y. Leong, A. Bekhit, JA. Saraiva, N. Lebovka (2020). Electron spin resonance as a tool to monitor the influence of novel processing technologies on food properties. *Trends in Food Science & Technology*, 100 (2020), 77-87.
54. PES. Munekata, R. Domínguez, S. Budaraju, E. Roselló-Soto, FJ. Barba, K. Mallikarjunan, **S. Roohinejad**, JM. Lorenzo (2020). Effect of innovative food processing technologies on the physicochemical and nutritional properties and quality of non-dairy plant-based beverages (2020). *Foods*, 9 (3), 1-16.
53. RK. Saini, A. Bekhit, **S. Roohinejad**, KRR. Rengasamy, Y-S. Keum (2020). Chemical Stability of Lycopene in Processed Products: A Review of the Effects of Processing Method. *Journal of Agricultural and Food Chemistry*, 68 (3), 712-726.

52. M. Koubaa, FJ Barba, **S. Roohinejad**, J. Saraiva, JM. Lorenzo (2019). New challenges and opportunities of food fermentation processes: Application of conventional and innovation techniques. *Foods*, 115 (2029), 552-553.
51. S. Esteghlal, H. Hashemi Gahruie, M. Niakousari, FJ. Barba, AED Bekhit, K. Mallikarjunan, **S. Roohinejad** (2019). Bridging the knowledge gap for the impact of non-thermal processing on proteins and amino acids. *Foods*, 8 (262), 2-22.
50. R. Mahendran, K. Ratish Ramanan, FJ. Barba, JM. Lorenzo, OL. Fernández, PES. Munekata, **S. Roohinejad**, AS. Sant'Ana, BK. Tiwari (2019). Recent advances in the application of pulsed light processing for improving food safety and increasing shelf life. *Trends in Food Science & Technology*, 88 (2019), 67-79.
49. P. Putnik, Ž. Kresoja, T. Bosiljkov, AR. Jambrak, FJ. Barba, JML. Rodriguez, **S. Roohinejad**, D. Granato, I. Žuntar, DB. Kovačević (2019). Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. *Food Chemistry*, 279 (2019), 150-161.
48. FJ. Marti-Quijal, S. Zamuz, F. Galvez, **S. Roohinejad**, BK. Tiwari, FJ. Barba, JM. Lorenzo (2019). Replacement of soy protein with other legumes or algae in turkey breast formulation: Changes in physicochemical and technological properties. *Journal of Food Processing and Preservation*, 42 (12), e13845
47. P. Putnik, D. Gabrić, **S. Roohinejad**, FJ. Barba, D. Granato, K. Mallikarjunan, JM. Lorenzo, DB. Kovačević (2019). An overview of organosulphur compounds from *Allium sp.*: From processing and preservation to evaluation of their bioavailability, antimicrobial and anti-inflammatory properties. *Food Chemistry*, 276 (2019), 680-691.
46. SMT. Gharibzahedi, C. Hernández-Ortega, J. Welti-Chanes, P. Putnik, FJ. Barba, K. Mallikarjunan, Z. Escobedo-Avellaneda, **S. Roohinejad** (2019). High pressure processing of food-grade emulsion systems: antimicrobial activity, and effect on the physicochemical properties. *Food Hydrocolloids*, 87 (2019), 307-320.
45. P. Putnik, JM. Lorenzo, FJ. Barba, **S. Roohinejad**, AR. Jambrak, D. Granato, D. Montesano, DB. Kovačević (2018). Novel food processing and extraction technologies of high-added value compounds from plant materials. *Foods*, 7(7), 106.
44. O. Musina, A. Rashidinejad, P. Putnik, FJ. Barba, A. Abbaspourrad, R. Greiner, **S. Roohinejad** (2018). The use of whey protein extract, a by-product of dairy industry, for manufacture of a whipped frozen dairy dessert. *Mljekarstvo: journal for dairy production and processing improvement*, 68(4), 254-271.
43. N. Nikmaram, S. Budaraju, FJ. Barba, JM. Lorenzo, RB. Cox, K. Mallikarjunan, **S. Roohinejad** (2018). Application of plant extracts to improve the shelf-life, nutritional and health-related properties of ready-to-eat meat products. *Meat Science*, 145, 245-255
42. DB. Kovačević, M. Maras, FJ. Barba, D. Granato, **S. Roohinejad**, K. Mallikarjunan, D. Montesano, JM. Lorenzo, P. Putnik (2018). Innovative technologies for the recovery of phytochemicals from *Stevia rebaudiana* Bertoni leaves: A review. *Food Chemistry*, 268, 513-521.

41. Q. Xia, B.D. Green, Z. Zhu, Y. Li, SMT. Gharibzahedi, **S. Roohinejad**, FJ. Barba (2018). Innovative processing techniques for altering the physicochemical properties of wholegrain brown rice (*Oryza sativa* L.) – opportunities for enhancing food quality and health attributes. *Critical Reviews in Food Science and Nutrition*, (In press).
40. S. Saljoughian, **S. Roohinejad**, A. Bekhit, R. Greiner, A. Omidzadeh, N. Nikmaram, A Mousavi Khaneghah (2018). The effects of food essential oils on cardiovascular diseases: A review. *Critical Reviews in Food Science and Nutrition*, 58, 1688-1705.
39. S. Şahin, E. Elhoussein, M. Bilgin, JM. Lorenzo, FJ. Barba, **S. Roohinejad** (2018). Effect of drying method on oleuropein, total phenolic content, flavonoid content, and antioxidant activity of olive (*Olea europaea*) leaf. *Journal of Food Processing and Preservation*, 42, e13604.
38. SMT. Gharibzahedi, S. George, R. Greiner, BN. Estevinho, MJF. Fernández, DJ. McClements, **S. Roohinejad** (2018). New trends in the microencapsulation of functional fatty acid-rich oils using transglutaminase-catalyzed crosslinking. *Comprehensive Reviews in Food Science and Food Safety*, 17, 274-289.
37. D. Gabric, FJ. Barba, **S. Roohinejad**, SMT. Gharibzahedi, M. Radojcin, P. Putnik, DB. Kovačević (2018). Pulsed electric fields as an alternative to thermal processing for preservation of nutritive and physicochemical properties of beverages: A review. *Journal of Food Process Engineering*, 41, e12638.
36. TE. Mungure, **S. Roohinejad**, A. Bekhit, R. Greiner, K. Mallikarjunan (2018). Potential application of pectin for the stabilization of nanoemulsions. *Current Opinion in Food Science*, 19, 72-76.
35. SMT. Gharibzahedi, **S. Roohinejad**, S. George, F. J. Barba, R. Greiner, G. V. Barbosa-Cánovas, K. Mallikarjunan (2018). Innovative food processing technologies on the transglutaminase functionality in protein-based food products: Trends, opportunities and drawbacks. *Trends in Food Science & Technology*, 75, 194-205.
34. M.J. Mota, R.P. Lopes, M. Koubaa, **S. Roohinejad**, F.J. Barba, I. Delgadillo, J.A. Saraiva (2018). Fermentation at non-conventional conditions: Application to food- and bio-sciences, *Critical Reviews in Biotechnology*, 38, 122-140.
33. SMT. Gharibzahedi, M. Koubaa, FJ. Barba, R. Greiner, S. George, **S. Roohinejad** (2018). Recent advances in the application of microbial transglutaminase crosslinking in cheese and ice cream products: A review. *International Journal of Biological Macromolecules*, 107, 2364–2374
32. SA. Mir, MA. Shah, MM. Mir, B.N. Dar, R. Greiner, **S. Roohinejad** (2018). Microbiological contamination of ready-to-eat vegetable salads in developing countries and potential solutions in the supply chain to control microbial pathogens. *Food Control*, 85, 235-244
31. A. Gonçalves, N. Nikmaram, **S. Roohinejad**, BN. Estevinho, F. Rocha, R. Greiner, DJ McClements (2018). Production, properties, and applications of solid self-emulsifying delivery systems (S-SEDS) in the food and pharmaceutical industries. *Colloids and Surfaces A: Physicochemical and Engineering*, 538, 108-126.

30. M.M. Poojary, N. Dellarosa, **S. Roohinejad**, M. Koubaa, U. Tylewicz, F. Gómez-Galindo, J.A. Saraiva, M. Dalla Rosa, F.J. Barba (2017). Influence of innovative processing on γ -aminobutyric acid (GABA) contents in plant food materials. *Comprehensive Reviews in Food Science and Food Safety*, 16, 895-905.
29. F.J. Barba, P. Putnik, DB. Kovačević, MM. Poojary, **S. Roohinejad**, JM. Lorenzo, M. Koubaa (2017). Impact of conventional and non-conventional processing on prickly pear (*Opuntia* spp.) and their derived products: From preservation of food beverages to valorization of by-products. *Trends in Food Science & Technology*, 67, 260-270.
28. P. Putnik, D. Bursać Kovačević, K. Herceg, **S. Roohinejad**, R. Greiner; A.E.D Bekhit, B. Levaj (2017). Modelling the shelf-life of minimally-processed fresh-cut apples packaged in a modified atmosphere using food quality parameters. *Food Control*, 81, 55-64.
27. N. Nikmaram, **S. Roohinejad**, S. Hashemi, M. Koubaa, F.J. Barba, A. Abbaspourrad, R. Greiner (2017). Emulsion-based systems for fabrication of electrospun nanofibers: Application in food and pharmaceutical industries, *RSC Advances*, 7, 28951–28964.
26. NN. Misra, M. Koubaa, **S. Roohinejad**, P. Juliano, H. Alpas, R.S. Inácio, J.A. Saraiva, F.J. Barba (2017). Landmarks in the historical development of twenty first century food processing technologies. *Food Research International*, 97, 318-339.
25. P. Putnik, **S. Roohinejad**; R. Greiner, D. Granato, A.E.D Bekhit, D. Bursać Kovačevića (2017). Prediction and modelling of microbial growth in minimally processed fresh-cut apples packaged in a modified atmosphere: A review. *Food Control*, 80, 411-419.
24. Z. Zhu, Q. Wu, X. Di, S. Li, F.J. Barba, M. Koubaa, **S. Roohinejad**, X. Xiong, J. He (2017). Multistage recovery process of seaweed pigments: Investigation of ultrasound assisted extraction and ultra-filtration performances. *Food and Bioprocess Processing*, 104, 40-47.
23. O. Musina, P. Putnik, M. Koubaa, FJ. Barba, R. Greiner, D. Granato, **S. Roohinejad** (2017). Application of modern computer algebra systems in food formulations and development: A case study. *Trends in Food Science & Technology*, 64, 48-59.
22. N. Nikmaram, B.N. Dar, **S. Roohinejad**, M. Koubaa, F.J. Barba, R. Greiner, S.K. Johnson (2017). Recent advances in γ -aminobutyric acid (GABA) properties in pulses: An overview. *Journal of the Science of Food and Agriculture*, 97, 681–2689.
21. **S. Roohinejad**, M. Koubaa, F.J. Barba, S. Saljoughian, M. Amid, R. Greiner (2017). Application of seaweeds to develop new food products with enhanced shelf-life, quality and health-related beneficial properties, *Food Research International*, 99, 1066–1083.
20. SM Hashemi, N. Nikmaram, S. Esteghlal, A. Mousavi Khaneghah, M. Niakousari, FJ. Barba, **S. Roohinejad**, M. Koubaa (2017). Efficiency of Ohmic assisted hydrodistillation for the extraction of essential oils from oregano (*Origanum vulgare* subsp. *viride*) spices. *Innovative Food Science and Emerging Technologies*, 41, 172-178.
19. N. Nikmaram a, S.Y. Leong, M. Koubaa, Z. Zhu, F.J. Barba, R. Greiner, I. Oey, **S. Roohinejad** (2017). Effect of extrusion on the anti-nutritional factors of food products: An overview, *Food Control*, 79, 62-73.

18. Z. Zhu, Q. Guan, M. Koubaa, F.J. Barba, **S. Roohinejad**, G. Cravotto, S. Li, J. He (2017). Optimization of ultrasound-assisted extraction of purple sweet potato and HPLC-DAD-ESI-MS² analytical profile. *Food Chemistry*, 215, 391-400.
17. F. Bouaziz, M. Koubaa, F.J. Barba, **S. Roohinejad**, S.E. Chaabouni (2016). Antioxidant Properties of Water-Soluble Gum from Flaxseed Hulls, *Antioxidants*, 5, 1-10.
16. F.J. Barba, N. Nikmaram, **S. Roohinejad**, Z. Zhu, M. Koubaa (2016). Bioavailability of glucosinolates and isothiocyanates: Impact of processing. *Frontiers in Nutrition*, 3, 1-12.
15. **S. Roohinejad**, M. Koubaa, F.J. Barba, R. Greiner, V. Orlien, N.I. Lebovka (2016). Negative pressure cavitation extraction: A novel method for extraction of food bioactive compounds from plant materials. *Trends in Food Science & Technology*, 52, 98-108.
14. M. Koubaa, H. Mhemdi, F.J. Barba, **S. Roohinejad**, R. Greiner, E. Vorobiev (2016). Oilseed treatment by ultrasounds and microwaves to improve oil yield and quality: An overview. *Food Research International*, 85, 59-66.
13. **S. Roohinejad**, I. Oey, J. Wen, S.J. Lee, D.W. Everett, D.J. Burritt (2015). Formulation of oil-in-water β -carotene microemulsions: effect of oil type and fatty acid chain length. *Food Chemistry*, 174, 270-278.
12. A. Omidzadeh, R.M. Yusof, **S. Roohinejad**, M.Z. Bakar, A. Bekhit (2014). Anti-diabetic activity of red Pitaya (*Hylocereus polyrhizus*) fruit. *RSC Advances*, 4, 62978-62986.
11. **S. Roohinejad**, D. Middendorf, D.J. Burritt, U. Bindrich, D.W. Everett, I. Oey (2014). Capacity of natural β -carotene loaded microemulsion to protect Caco-2 cells from oxidative damage caused by exposure to H₂O₂. *Food Research International*, 66, 469-477.
10. **S. Roohinejad**, I. Oey, D.W. Everett, B.E. Niven (2014). Evaluating the effectiveness of β -Carotene extraction from pulsed electric field-treated carrot pomace using oil-in-water microemulsion. *Food and Bioprocess Technology*, 7, 3336-3348.
9. **S. Roohinejad**, I. Oey, D.W. Everett (2014). Effect of pulsed electric field processing on carotenoid extractability of carrot purée. *International Journal of Food Science & Technology*, 49, 2120-2127.
8. L. Nateghi, **S. Roohinejad**, A. Totosaus, A. Rahmani, N. Tajabadi, A. Meimandipour, B. Rasti, M.Y. Manap (2012). Physicochemical and textural properties of reduced fat cheddar cheese formulated with xanthan gum and/or sodium caseinate as fat replacers. *Journal of Food, Agriculture & Environment*, 10, 59-63.
7. L. Nateghi, **S. Roohinejad**, A. Totosaus, H. Mirhosseini, M. Shuhaimi, A. Meimandipour, A. Omidzadeh, M.Y. Manap (2012). Optimization of textural properties and formulation of reduced fat cheddar cheeses containing fat replacers. *Journal of Food, Agriculture & Environment*, 10, 46-54.
6. **S. Roohinejad**, A. Omidzadeh, H. Mirhosseini, N. Saari, M. Shuhaimi, A.S. Meor Hussin, A. Hamid and M.Y. Manap (2011). Effect of pre-germination time on amino acid profile and gamma amino butyric acid (GABA) contents in different varieties of Malaysian brown rice. *International Journal of Food Properties*, 14, 1386-1399.

5. A. Omidizadeh, R.M. Yusof, A. Ismail, **S. Roohinejad**, L. Nateghi, M.Z. Bakar (2010). Effects of different cooking and drying methods on antioxidant and dietary fibre properties of red pitaya (*Hylocereus polyrhizus*) fruit. *Advanced Journal of Food Science and Technology*, 3, 203-210.
4. A. Omidizadeh, R.M. Yusof, A. Ismail, **S. Roohinejad**, L. Nateghi, M.Z. Bakar (2010). Cardioprotective compound of red pitaya (*Hylocereus polyrhizus*) fruit. *Journal of Food, Agriculture & Environment*, 9,152-156.
3. **S. Roohinejad**, A. Omidizadeh, H. Mirhosseini, N. Saari, M. Shuhaimi, R.M. Yusof, A.S. Meor Hussin, A. Hamid and M.Y. Manap (2009). Effect of pre-germination time of brown rice on serum cholesterol levels of hypercholesterolaemic rats. *Journal of the Science of Food and Agriculture*, 90, 245-251.
2. **S. Roohinejad**, H. Mirhosseini, N. Saari, M. Shuhaimi, I. Alias, A.S. Meor Hussin, A. Hamid and M.Y. Manap (2009). Evaluation of GABA, crude protein and amino acid composition of different varieties of Malaysian's brown rice. *Australian Journal of Crop Science*, 3, 184-190.
1. **S. Roohinejad**, A. Omidizadeh, H. Mirhosseini, B. Rasti, N. Saari, M. Shuhaimi, R.M. Yusof, A.S. Meor Hussin, A. Hamid and M.Y. Manap. (2009). Effect of hypocholesterolemic properties of brown rice varieties containing different gamma aminobutyric acid (GABA) levels on Sprague-Dawley male rats. *Journal of Food, Agriculture & Environment*, 7, 197-203.

Book Chapters

30. JM. Lorenzo, P. Putnik, DB. Kovacevi, M. Petrovi, PE. Munekata, B. Gomez, K. Marszałek, **S. Roohinejad**, FJ. Barba (2020). Silymarin compounds: Chemistry, innovative extraction techniques and synthesis. In: Studies in natural products chemistry, (edited by AU. Rahman), Elsevier.
29. Z. Zhu, F. Wang, Q. Xia, Y. Li, **S. Roohinejad**, K. Marszałek, E. Roselló-Soto, FJ. Barba (2020). Health promoting benefits of PEF: bioprotective capacity against the oxidative stress and its impact on nutrient and bioactive compound bioaccessibility. In: Pulsed electric fields to obtain healthier and sustainable food for tomorrow, (edited by FJ. Barba, O. Parniakov, A. Wiktor), Elsevier.
28. M. Koubaa, **S. Roohinejad**, TE. Mungure, AED. Bekhit, R. Greiner, K. Mallikarjunan (2019). Effect of emerging processing technologies on maillard reactions. In: Encyclopaedia of food chemistry (edited by Melton, L., Shahidi, F., Varelis, P), Elsevier.
27. E. Roselló-Soto, R. Thirumdas, JM. Lorenzo, PES. Munekata, P. Putnik, **S. Roohinejad**, K. Mallikarjunan, FJ. Barba (2019). An integrated strategy between gastronomic science, food science and technology, and nutrition in the development of healthy food products. In: Innovative thermal and non-thermal processing, bioaccessibility and bioavailability of nutrients and bioactive compounds, (edited by FJ. Barba, JMA. Saraiva, G. Cravotto, JM. Lorenzo), Elsevier.
26. P. Putnik, D. Gabrić, **S. Roohinejad**, FJ. Barba, D. Granato, JM. Lorenzo, DB. Kovačević (2019). Bioavailability and food production of organosulfur compounds from edible Allium species. In: Innovative thermal and non-thermal processing, bioaccessibility and bioavailability of nutrients and bioactive compounds, (edited by FJ. Barba, JMA. Saraiva, G. Cravotto, JM. Lorenzo), Elsevier.

25. M. Niakousari, S. Hedayati, HH. Gahruie, R. Greiner, **S. Roohinejad** (2019). Impact of ohmic processing on food. In: Effect of emerging processing methods on the food quality, (edited by **S. Roohinejad**, M. Koubaa, R. Greiner, KP. Mallikarjunan), Springer Nature, NY, USA.
24. TE. Mungure, AED. Bekhit, A. Carne, K. Mallikarjunan, **S. Roohinejad**, EJ Birch (2018). Application of HPLC in characterisation of triacylglycerols and detection of adulteration in cold pressed seed oils. Reference Module in Food Science, Elsevier.
23. **S. Roohinejad**, R. Greiner (2017). Nanoscience: relevance for agriculture and the food sector. In: Nanotechnology in agriculture and food science, (edited by Monique A. Axelos, Marcel Van de Voorde) Wiley-Blackwell Oxford, UK.
22. **S. Roohinejad**, M. Koubaa, FJ. Barba, SY. Leong, R. Greiner (2017). Extraction methods of essential oils from herbs and spices. In: Essential oils in food processing: chemistry, safety and applications, (edited by S.M.B. Hashemi, A.M. Khaneghah, A.S. Sant'Ana), Wiley-Blackwell, Oxford, UK. (Accepted to be published)
21. MD. Santos, LG. Fidalgo, RS. Inácio, RV. Duarte, I. Delgadillo, **S. Roohinejad**, M. Koubaa, FJ. Barba, JA. Saraiva (2017). Hyperbaric storage of fruit juice and impact on composition. In: Fruit juices: extraction, composition, quality and analysis, (edited by BK. Tiwari and G. Rajauria), Elsevier.
20. **S. Roohinejad**, AK. Khaneghah, R. Greiner, FJ. Barba, M. Koubaa, AdS. Sant'Ana (2017). New developments in meat packaging and meat products. In: advances in meat processing (edited by A. Bekhit), Wiley-Blackwell, Oxford, UK.
19. E. Roselló-Soto, S. Barba-Orellana, M. Koubaa, **S. Roohinejad**, F. Quilez, FJ. Barba (2017). Current and new insights on molecular methods to identify microbial growth in fruit juices. In: Molecular techniques in food biology: safety, biotechnology, authenticity & traceability (edited by AF. El Sheikha, R. Levin and J. Xu), Wiley-Blackwell, Oxford, UK.
18. E. Roselló-Soto¹, S. Barba-Orellana, FJ. Barba, F. Quilez, **S. Roohinejad**, M. Koubaa (2017). New trends in molecular techniques to identify microorganisms in dairy products. In: Molecular techniques in food biology: safety, biotechnology, authenticity & traceability (edited by AF. El Sheikha, R. Levin and J. Xu), Wiley-Blackwell, Oxford, UK. (Accepted to be published).
17. **S. Roohinejad**, O. Parniakov, N. Nikmaram, R. Greiner, M. Koubaa (2017). Energy saving food processing. In: Sustainable food systems from agriculture to industry (edited by CM. Galanakis), Elsevier.
16. **S. Roohinejad**, N. Nikmaram, M. Brahim, M. Koubaa, A. Khelfa, R. Greiner (2017). Potential of novel technologies for the aqueous extraction of plant bioactives. In: Water extraction of bioactive compounds: from plants to drug development (edited by H. Dominguez), Elsevier.
15. EMC. Alexandre, RS. Inácio, AC. Ribeiro, Á. Lemos, S. Pereira, SM. Castro, P. Teixeira, M. Pintado, FJ. Barba, M. Koubaa, **S. Roohinejad**, J. Saraiva (2017). Effect of commercial emerging non-thermal technologies on food products: Microbiological aspects. In: Advances in food biotechnology (edited by R. Rai), Wiley-Blackwell, Oxford, UK.

14. M. Koubaa, **S. Roohinejad**, P. Sharma, N. Nikmaram, S. Hashemi, R. Greiner (2017). Multiple emulsions. In: Emulsion-based systems for delivery of food active compounds: formation, application, health and safety (edited by **S. Roohinejad**, R. Greiner, I. Oey, J. Wen), Wiley-Blackwell, Oxford, UK.
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| 09/09/2018 – 12/09/2018 | YC. Ferrero, X. Galiana-Valles, AM. Benedicto-Elena, S. Roohinejad , K. Mallikarjunan, DD. Dohrmann, FJ. Barba, JM. Lorenzo. Proximate composition and amino acid profile of beef burgers partially replaced with protein rich extracts of <i>Chlorella</i> and <i>Spirulina</i> . CoFE 2018, Minneapolis, Minnesota, USA. [Poster] |

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Membership of Scientific Societies

- Professional member of the Institute of Food Technologists (IFT)
 - Alexander von Humboldt Foundation Alumni
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 - Member of American Association
 - American Dairy Science Association (ADSA)
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