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**EDUCATION**

**Ph.D In** 2004-2009
**M.Sc In** 2002-2005
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**PUBLICATIONS**

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **731** | **17** | **53** | **20** | **3** |
| Citations | h-Index | Article | Conference | Book |

***Articles***

**1.** Membrane clarification of pomegranate and carrot juices using scraped surface membrane unit, a comparative study. اسدالله زاده زارع ملیکا, Efamily Hossein, Fadavi Ali (2024)., Innovative Food Science & Emerging Technologies, 91(1), 103526.

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**24.** Comparative study of ohmic vacuum, ohmic, and conventional-vacuum heating methods on the quality of tomato concentrate. Fadavi Ali, Sho Mar, Darvishi Hosian, Efamily Hossein (2018)., Innovative Food Science & Emerging Technologies, 47(؟؟), 225-230.

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**32.** Pretreatment of Pomegranate and Red Beet Juices by Centrifugation Before Membrane Clarification: A Comparative Study. Yousefnezhad Bahman, Efamily Hossein, Arabhosseini Akbar (2017)., JOURNAL OF FOOD PROCESSING AND PRESERVATION, 41(2), n/a-n/a.

**33.** CLARIFICATION OF Bitter Orange (Citrus Aurantium) Juice Using Microfiltration with Mixed Cellulose Esters Membrane. Efamily Hossein, Emam Jomeh Zahra (2017)., JOURNAL OF FOOD PROCESSING AND PRESERVATION, 41(3), 1-9.

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**39.** Effect of Feed Canal Height on the Efficiency of Membrane Clarification of Pomegranate Juice. Sharifanfar Reza, Efamily Hossein, Fadavi Ali, Kianmehr Mohammad Hossein (2015)., JOURNAL OF FOOD PROCESSING AND PRESERVATION, 39(6), n/a-n/a.

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***Books***

**1.** Treating pomegranate juice, application of membrane processing. Efamily Hossein (2016).

**2.** طراحی کارخانه صنایع غذایی. Kalbasi Ashtari Ahmad, Emam Jomeh Zahra, Efamily Hossein (2012).

**3.** عملیات واحد در فرآوری مواد غذایی. Efamily Hossein (2011).

***Conferences***

**1.** Evaluation the efficiency of the scraped surface membrane unit in the clarification of carrot juice. اسدالله زاده زارع ملیکا, Efamily Hossein, Fadavi Ali (2023)., 4the international and 29th national iranian food science and technology congress, 2-3 May, Tehran, Iran.

**2.** Effect of centrifugation pretreatment on the membrane diffusivity during membrane clarification of red beet juice. Yoosefnezhad Bahman, پورمرادیان امیر, Efamily Hossein, Arabhosseini Akbar (2023)., 4the international and 29th national iranian food science and technology congress, 2-3 May, Tehran, Iran.

**3.** Evaluation the efficiency of the scraped surface membrane unit in the clarification of pomegranate juice. اسدالله زاده زارع ملیکا, Efamily Hossein, Fadavi Ali (2023)., 4the international and 29th national iranian food science and technology congress, 2-3 May, Tehran, Iran.

**4.** Evaluation of the use of ultrasonic power and hydrogen peroxide on mushroom storage. Ganjdoost Maryam, Aboonajmi Mohammad, Efamily Hossein (2018)., 11th National congress on Biosystem Engineering and Mechanization, 3-5 September, Hamedan, Iran.

**5.** Evaluation of the effect of laser on the efficiency of microfiltration of pomegranate juice. Salehinia Shafieh, Efamily Hossein, Khashehchi Morteza (2018)., biosystem, 3-5 September, Hamedan, Iran.

**6.** The Effect of Ultrasound on Permeation Flux and Changes in Blocking Mechanisms during Dead-End Microfiltration of Carrot Juice. Hemati Arash, Efamily Hossein, Aboonajmi Mohammad (2017)., 19th International Conference on Advanced Food Processing and Food Additives, 28-29 August, paris, France.

**7.** Modelling of hot air drying of Atropa belladonna L.. Amiri Mohaddeseh, Arabhosseini Akbar, Zare Mehrjerdi Mahboobeh, Kianmehr Mohammad Hossein, Efamily Hossein (2017)., First international conference on Applied Research in Agriculture, Natural Resources and Environment, 16 July, Hamedan, Iran.

**8.** Possibility of application of pomegranate peel to fortify water. Rezaei Majedeh, Givian Rad Mohammad Hadi, Efamily Hossein (2015)., 23th National Congress on Food Science and Technology, 11-12 November, Tehran, Iran.

**9.** Pomegranate and the effect of its functional ingredient on human health. Rezaei Majedeh, Givian Rad Mohammad Hadi, Efamily Hossein (2015)., 23th National Congress on Food Science and Technology, 11-12 November, Tehran, Iran.

**10.** Pomegranate peel and its extract. Rezaei Majedeh, Givian Rad Mohammad Hadi, Efamily Hossein (2015)., 23th National Congress on Food Science and Technology, 11-12 November, Tehran, Iran.

**11.** Extraction of peel extract of 10 varieties of Iranian pomegranate using two methods. Rezaei Majedeh, Givian Rad Mohammad Hadi, Efamily Hossein (2015)., 23th National Congress on Food Science and Technology, 11-12 November, Tehran, Iran.

**12.** Effective parameters on freeze drying process of carrot slices. Noori Seyed Ebrahim, Arabhosseini Akbar, Kouravand Shahriar, Efamily Hossein (2015)., 2nd National confrence of modern topic in agriculture, 10 September, Tehran, Iran.

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**14.** Effect of moisture and ultrasound time variables on the extraction of date palm kernel oil. Saberi Moghadam Mojtaba, Hassan Beygi Bidgoli Seyed Reza, Aboonajmi Mohammad, Efamily Hossein (2015)., 1 st National Conference on Harvest and Post harvest Novel Technologies of Agricultural Products, 18-19 February, Mashhad, Iran.

**15.** Permeate flux behavior in microfiltration of pomegranate juice (Punica Granatum: effect of the membrane and flow properties. Efamily Hossein, Emam Jomeh Zahra, Ebrahimzadeh Mosavi Seyed Mohammadali (2012)., International conference on agricultural biotechnology biological and biosystems engineering, 15-17 January, Zurich, Switzerland.

**16.** . نوربخش هیمن, Emam Jomeh Zahra, Efamily Hossein, Moeini Sohrab (2011)., 22-24 November, Tehran, Iran.

**17.** Effect of membrane clarification on chemical composition of mulberry juice. حجت پناه غزاله, Emam Jomeh Zahra, Efamily Hossein (2011)., International food congress of novel approaches in food industry, 26-29 May, Izmir, Turkey.

**18.** Contribution of different resistance in total fouling during clarification of red plum juice. نوربخش هیمن, Emam Jomeh Zahra, Efamily Hossein, Moeini Sohrab (2011)., International food congress of novel approaches in food industry, 26-29 May, Izmir, Turkey.

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**HONORS and AWARDS**

**ACADEMIC POSITIONS**

**COURSES OFFERED**

**LABORATORIES**