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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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**3.** Effects of Solvent Concentration on Refining (Degumming, Dewaxing, and Deacidification) of Canola Oil Using Membrane Filtration. Rashidiyan Maryam, Gharachorloo Maryam, Bahmaei Manochehr, Ghavami Mehrdad, Efamily Hossein (2023)., IRANIAN JOURNAL OF CHEMISTRY & CHEMICAL ENGINEERING-INTERNATIONAL ENGLISH EDITION, 42(4), 1257-1272.  
  
**4.** Plasma-treated LDPE film incorporated with onion and potato peel extract – A food packaging for shelf life extension on chicken thigh. مرادی دنیا, Ramezan Yousef, Eskandari Soheyl, Efamily Hossein, Javanmard Dakheli Majid (2023)., Food Packaging and Shelf Life, 35(101012).  
  
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**7.** Effect of Brine Type on the Performance of Red Grapefruit Juice Concentration by Osmotic Distillation. Takallu Masumeh, Hosseini Hedayat, Efamily Hossein, Zarouk Sasan (2022)., Journal of Membrane Science and Research, 8(1), 552700.  
  
**8.** Antioxidant and antibacterial properties of borage (Echium amoenum L.) and hollyhock (Althaea rosea var. Nigra) extracts obtained through soaking and ultrasonic-assisted extraction methods. Zamankhani Mahshid, سهراب معینی, Mahasti Shotorbani Peyman, Efamily Hossein, Jafarpour Afshin (2022)., Iranian Food Science and Technology, 18(3).  
  
**9.** Effects of pH, stirring rate, reaction time and sequential ultrafiltration of whey protein solution on recovery and purification of glycomacropeptides. Majidinia lida, کلباسی اشتری احمد, Efamily Hossein (2022)., JOURNAL OF DAIRY RESEARCH, 89(3), 1-8.  
  
**10.** Optimization of ultrasonic-assisted extraction of phenolic compounds from pomegranate and orange peels and their antioxidant activity in a functional drink. Selahvarzi Afshin, Ramezan Yousef, Sanjabi Mohammad Reza, Namdar Bahareh, Akbarmivehie Marjan, Efamily Hossein, Azarikia Fatemeh (2022)., Food Bioscience, 49(1).  
  
**11.** Effect of Power Ultrasound Treatment on The shelf Life of Edible Mushroom. Aboonajmi Mohammad, Ganjdoost Maryam, Efamily Hossein, Asefpour Vakilian Keyvan (2022)., Food industry research, 32(2), 139-152.  
  
**12.** The Effect of Magnetic Field on Efficiency and Fouling Mechanisms During Membrane Clarification of Pomegranate Juice. Zarouk Sasan, Efamily Hossein, Massah Jafar (2022)., IRANIAN JOURNAL OF CHEMISTRY & CHEMICAL ENGINEERING-INTERNATIONAL ENGLISH EDITION, 41(2), 595-606.  
  
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**15.** Evaluation of physicochemical, functional, and antimicrobial properties of a functional energy drink produced from agricultural wastes of melon seed powder and tea stalk caffeine. Selahvarzi Afshin, Sanjabi Mohammad Reza, Ramezan Yousef, Efamily Hossein, Azarikia Fatemeh, Abedinia Ahmadreza (2021)., JOURNAL OF FOOD PROCESSING AND PRESERVATION, 1(1).  
  
**16.** Effects of power ultrasound treatment on the shelf life of button mushrooms: Digital image processing and microbial counting can reveal the effects. Ganjdoost Maryam, Aboonajmi Mohammad, Efamily Hossein, Asefpour Vakilian Keyvan (2021)., FOOD SCIENCE & NUTRITION, 9(7), 3538-3548.  
  
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**20.** Extracting Humic Acids from Spend Mushroom Compost (SMC) by Alkaline Treatment and Membrane Ultrafiltration. Tajinia Rasool, Kianmehr Mohammad Hossein, سرلکی احسان, Sharif Paghaleh Ali, Efamily Hossein (2020)., Iranian Journal of Biosysteme Engineering, 50(4), 847-861.  
  
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**22.** Comparison study of the effect modeling of flow parameters on the membrane clarification efficiency for pomegranate juice. Marzieh T. Poudineh, Zarafshan Payam, Efamily Hossein, Dehghani Mohammad (2019)., Engineering in Agriculture, Environment and Food, 4(12).  
  
**23.** Investigating the effect of power ultrasound on stability and physico- chemical properties of Doogh. Aboonajmi Mohammad, Shams Seyamak, Efamily Hossein (2018)., IRANIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, 15(79), 131-141.  
  
**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.  
  
**25.** Effects of ultrasound pre-treatment on quantity and quality of essential oil of tarragon ( Artemisia dracunculus L.) leaves. Bahmani Leila, Aboonajmi Mohammad, Arabhosseini Akbar, Efamily Hossein (2018)., Journal of Applied Research on Medicinal and Aromatic Plants, 8(1), 47-52.  
  
**26.** ANN modeling of extraction kinetics of essential oil from tarragon using ultrasound pre-treatment. Bahmani Leila, Aboonajmi Mohammad, Arabhosseini Akbar, Efamily Hossein (2018)., Engineering in Agriculture, Environment and Food, 10(na), na.  
  
**27.** Investigation of biodiesel fuel purification and refining technologies with emphasis on membrane separation processes. Sarlaki Ehsan, Hassan Beygi Bidgoli Seyed Reza, Sharif Paghaleh Ali, Efamily Hossein (2017)., mechanical engineering, 26(116), 111-130.  
  
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**29.** Simulation of the effect of centrifugation on membrane efficiency by using computational fluid dynamics during the clarification of pomegranate juice. Aghaei Asieh, Efamily Hossein, Ramezan Yousef (2017)., Nutrition and food sciences research, 4(4), 25-30.  
  
**30.** Environmental impact assessment of total alkaloid extracted from the Atropa belladonna L. using LCA. Amiri Mohaddeseh, Arabhosseini Akbar, Kianmehr Mohammad Hossein, Zare Mehrjerdi Mahboobeh, Efamily Hossein (2017)., Geology, Ecology, and Landscapes, 1(4), 257-263.  
  
**31.** Intelligent Modeling of Permeate Flux during Membrane Clarification of Pomegranate Juice. Moradi Avarzaman Elham, Zarafshan Payam, Efamily Hossein, Alaeddini Behzad (2017)., Nutrition and food sciences research, 4(3), 29-38.  
  
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**34.** evaluation and identification of physicochemical properties of Prosopis Farcta. Jafarpour Afshin, Elhami Rad Amir Hossein, Efamily Hossein (2017)., Journal of Food Science and Technology Innovation, 8(4), 45-55.  
  
**35.** Simulation of the Effect of a Baffle Structure on Membrane Efficiency Using Computational Fluid Dynamics during the Clarification of Pomegranate Juice. Sharifanfar Reza, Efamily Hossein, Fadavi Ali, Kianmehr Mohammad Hossein (2016)., Nutrition and food sciences research, 3(4), 41-48.  
  
**36.** Non-thermal Production of Natural betalain Colorant Concentrate from Red Beet Extract by Using the Osmotic Distillation. Amirasgari Nazanin, Efamily Hossein (2016)., Nutrition and food sciences research, 3(2), 27-34.  
  
**37.** Clarification of Bitter Orange ( Citrus Aurantium ) Juice Using Microfiltration with Mixed Cellulose Esters Membrane . Efamily Hossein, Emam Jomeh Zahra (2016)., JOURNAL OF FOOD PROCESSING AND PRESERVATION, in press(in press), n/a-n/a.  
  
**38.** Microfiltration of Red Beet Juice Using Mixed Cellulose Ester Membrane. Amirasgari Nazanin, Efamily Hossein (2015)., JOURNAL OF FOOD PROCESSING AND PRESERVATION, 39(6), n/a-n/a.  
  
**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.  
  
**40.** Effect of ultrasound on different mechanisms of fouling during membrane clarification of pomegranate juice. Aliasghari Aghdam Morteza, Efamily Hossein, Aboonajmi Mohammad, Kianmehr Mohammad Hossein (2015)., Innovative Food Science & Emerging Technologies, 30(in press), 127-131.  
  
**41.** The effect of ultrasound waves on the efficiency of membrane clarification of pomegranate juice. Aliasghari Aghdam Morteza, Efamily Hossein, Aboonajmi Mohammad, Kianmehr Mohammad Hossein (2015)., INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, 50(4), 892-898.  
  
**42.** Evaluation of the effect of feed canal height on membrane clarification efficiency of pomegranate juice using computational fluid dynamics (CFD). Sharifanfar Reza, Efamily Hossein, Fadavi Ali, Kianmehr Mohammad Hossein (2014)., Desalination and Water Treatment, 57(7), 2917-2923.  
  
**43.** Effect of trout farm on the water quality of river using Iran Water Quality Index (IRQWI): a case study on Deinachal River. Efamily Hossein (2014)., Journal of Food and Bioprocess Engineering, 1(1), 17-25.  
  
**44.** Evaluation of physicochemical characteristic of Persian mesquite grain (Prosopis farcta) oil. Jafarpour Afshin, Elhami Rad Amir Hossein, Efamily Hossein (2014)., INTERNATIONAL JOURNAL OF BIOSCIENCES, 5(1), 308-314.  
  
**45.** Effects of operating parameters on physicochemical properties of red plum juice and permeate flux during membrane clarification. Nourbakhsh Himan, Emam Jomeh Zahra, Efamily Hossein (2014)., Desalination and Water Treatment, 54(11), 1-12.  
  
**46.** Prediction of red plum juice permeate flux during membrane processing with ANN optimized using RSM. Nourbakhsh Himan, Emam Jomeh Zahra, Omid Mahmoud, Efamily Hossein, Moeini Sohrab (2014)., Computers and Electronics in Agriculture, 102(1), 1-9.  
  
**47.** Study of different fouling mechanisms during membrane clarification of red plum juice. Nourbakhsh Himan, Emam Jomeh Zahra, Efamily Hossein, Omid Mahmoud, Moeini Sohrab (2014)., INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, 49(1), 58-64.  
  
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**49.** Effect of processing parameters on fouling resistances during microfiltration of red plum and watermelon juices : a comparative study. Nourbakhsh Himan, Alemi Azam, Emam Jomeh Zahra, Efamily Hossein (2011)., JOURNAL OF FOOD SCIENCE AND TECHNOLOGY-MYSORE, 2(1), 146-152.  
  
**50.** Evaluation of the fouling phenomenon in the membrane clarification of black mulberry juice. Emam Jomeh Zahra, Ghazaleh Hojjatpanah, Kalbasi Ashtari Ahmad, Efamily Hossein, Omid Mahmoud (2011)., INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, 46(7), 1538-1544.  
  
**51.** Concentration of pomegranate juice by membrane processing: membrane fouling and changes in juice properties. Efamily Hossein, Emam Jomeh Zahra, Ebrahimzadeh Mosavi Seyed Mohammadali (2009)., Advance Journal of Food Science and Technology, 46(6), 538-542.  
  
**52.** Rheometric measurement of dough rheological characteristics and factors affecting it. Efamily Hossein, Emam Jomeh Zahra, Ebrahimzadeh Mosavi Seyed Mohammadali (2008)., INTERNATIONAL JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, 10(1), 112-119.  
  
**53.** . Efamily Hossein, Ebrahimzadeh Mosavi Seyed Mohammadali, Rezaei Tireh Shabankareh Keramat Allah, Emam Jomeh Zahra (2006)., IRANIAN JOURNAL OF FOOD SCIENCE AND TECHNOLOGY, 1(4), 53-59.

***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.  
  
**13.** The effect of ultrasound pretreatment on extraction of essential oil of tarragon. Bahmani Leila, Aboonajmi Mohammad, Arabhosseini Akbar, Efamily Hossein (2015)., The 2nd national symposium of medicinal plants, traditional medicine and organic agriculture, 27 August, Hamedan, Iran.  
  
**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.  
  
**19.** Study of the potential of microfiltration for clarification of watermelon juice. عالمی اعظم, Emam Jomeh Zahra, Efamily Hossein, میرزایی حبیب اله (2011)., International food congress of novel approaches in food industry, 26-29 May, Izmir, Turkey.  
  
**20.** Clarification of pomegranate juice with membrane processing. Efamily Hossein, Emam Jomeh Zahra, Ebrahimzadeh Mosavi Seyed Mohammadali (2011)., International food congress of novel approaches in food industry, 26-29 May, Izmir, Turkey.

**HONORS and AWARDS**

**ACADEMIC POSITIONS**

**COURSES OFFERED**

**LABORATORIES**