



TO MAGNIFICO RETTORE OF UNIVERSITA' DEGLI STUDI DI MILANO

ID CODE \_\_\_4965\_\_\_

I the undersigned asks to participate in the public selection, for qualifications and examinations, for the awarding of a type B fellowship at Dipartimento di \_ Scienze per gli Alimenti, la Nutrizione e l'Ambiente \_  
Scientist- in - charge: \_\_\_ Prof. Stefano Farris \_\_\_\_\_

[Masoud Ghaani]

## CURRICULUM VITAE

### PERSONAL INFORMATION

Surname	Ghaani
Name	Masoud
Date of birth	[22, 09, 1989]

### PRESENT OCCUPATION

Appointment	Structure
-	-

### EDUCATION AND TRAINING

Degree	Course of studies	University	year of achievement of the degree
Degree			
Specialization			
PhD	Food systems	University of Milan	2018
Master	Master of Science in agricultural engineering-sciences and food industries	Islamic Azad University, Science and Research Branch, Yazd	2014
Degree of medical specialization			
Degree of European specialization			
Other: Postdoctoral researcher	Development of new silica based biocoating using sol-gel method for packaging applications	University of Milan	2018-2019 (12 months)
Other: Postdoctoral researcher	Investigation of physico-mechanical properties of foam products based on modified polylactide	University of Yazd	2019-2021 (18 months)



## REGISTRATION IN PROFESSIONAL ASSOCIATIONS

Date of registration	Association	City
23.09.2012	Islamic Azad University, Sciences and Research Branch, Yazd	Yazd
25.10.2014	University of Milan	Milan

## FOREIGN LANGUAGES

Languages	level of knowledge
Persian	Mother tongue
English	Fluent
Arabic	Intermediate
Italian	Familiar

## AWARDS, ACKNOWLEDGEMENTS, SCHOLARSHIPS

Year	Description of award
2019	Postdoctoral fellowship funded, Department of Chemical and Polymer Engineering, University of Yazd, Yazd, Iran
2018	Postdoctoral fellowship funded, Department of Food, Environmental and Nutritional Sciences - DeFENS, University of Milan, Milan, Italy
2014	Fully funded PhD scholarship, Department of Food, Environmental and Nutritional Sciences - DeFENS, University of Milan, Milan, Italy

## TRAINING OR RESEARCH ACTIVITY

- Department of Food, Environmental and Nutritional Sciences - DeFENS, University of Milan, Italy, assistant supervisor and lab manager, 2015-2018.
- Science and Research Branch, Islamic Azad University, Yazd, Iran, Nanotechnology Lab, lab assistant, 2013-2014.

## PROJECT ACTIVITY

Year	Project
2018-2019	Team member within the consultancy contract signed by the company SAES Coated Films spa. Project leader: Professor Stefano Farris.
2018	Team member within the project "DEMBA technology assessment", granted by the company Candy-Hoover group s.r.l. (Italy). Project leader: Professor Stefano Farris.
2017	Principal investigator within the project "Understanding the staining phenomenon in



carotenoids-based beverages in PET bottles”, granted by the company DSM Nutritional Products AG (Switzerland). Project leader: Professor Stefano Farris

## PATENTS

Patent

## CONGRESSES AND SEMINARS

Date	Title	Place
2017	4 <sup>th</sup> Edition of MATBIM Packaging Material / Bioproduct Interactions (MATBIM 2017)	Porto, Portugal
2016	IX <sup>th</sup> ECNP International Conference on Nanostructured Polymers and Nanocomposites	Rome, Italy
2015	Innovations in Food Packaging, Shelf Life and Food Safety	Munich, Germany
2014	1 <sup>st</sup> Conference on Quality Development the Comprehensive Strategy in Food Safety	Tehran, Iran
2013	2 <sup>nd</sup> National Food Safety Specialists Congress	Tehran, Iran
2013	9 <sup>th</sup> Iranian Annual Seminar of Electrochemistry	Tehran, Iran

## PUBLICATIONS

Books
[title, place, publishing house, year ...]
[title, place, publishing house, year ...]
[title, place, publishing house, year ...]

## Articles in reviews

1. Cesare Rovera, Masoud Ghaani, Stefano Farris, “**Nano-inspired oxygen barrier coatings for food packaging applications: An overview**”. Trends in Food Science & Technology. 2020, 97:210-220. DOI: 10.1016/j.tifs.2020.01.024.
2. Masoud Ghaani, Cesare Rovera, Flavia Pucillo, Mohammad R. Ghaani, Richard T. Olsson, Matteo Scampicchio, Stefano Farris, “**Determination of 2,4-diaminotoluene by a bionanocomposite modified glassy carbon electrode**”. Sensors & Actuators: B. Chemical. 2018, 227:477-483. DOI: 10.1016/j.snb.2018.09.053.
3. Masoud Ghaani, Stefano Farris, “**Migration of primary aromatic amines from food packaging materials**”. Reference Module in Food Science. 2018, 1-8. DOI: 10.1016/B978-0-08-100596-5.22482-7.
4. Masoud Ghaani, Flavia Pucillo, Richard T. Olsson, Matteo Scampicchio, Stefano Farris, “**Bionanocomposite-modified glassy carbon electrode for the determination of 4,4'-methylene diphenyl diamine**”. Analytical Methods. 2018, 10:4122-4128. DOI: 10.1039/c8ay01376d.
5. Cesare Rovera, Masoud Ghaani, Nadia Santo, Silvia Trabattoni, Richard T. Olsson, Diego Romano, Stefano Farris, “**Enzymatic hydrolysis in the green production of bacterial cellulose nanocrystals**”. ACS Sustainable Chemistry and Engineering. 2018, 6:7725-7734. DOI: 10.1021/acssuschemeng.8b00600.



6. Cesare Rovera, Carlo A. Cozzolino, <u>Masoud Ghaani</u> , Davide Morrone, Richard T. Olsson, Stefano Farris, “ <b>Mechanical behavior of biopolymer composite coatings on plastic films by depth-sensing indentation - A nanoscale study</b> ”. Journal of Colloid and Interface Science. 2018, 512:638-646. DOI: 10.1016/j.jcis.2017.10.108.
7. Ilke Uysal Unalan, Derya Boyacı, <u>Masoud Ghaani</u> , Silvia Trabattoni, Stefano Farris, “ <b>Graphene Oxide Bionanocomposite Coatings with High Oxygen Barrier Properties</b> ”. Nanomaterials. 2016, 6:244-253. DOI: 10.3390/nano6120244.
8. <u>Masoud Ghaani</u> , Carlo A. Cozzolino, Giulia Castelli, Stefano Farris, “ <b>An overview of the intelligent packaging technologies in the food sector</b> ”. Trends in Food Science & Technology. 2016, 51:1-11. DOI: 10.1016/j.tifs.2016.02.008.
9. <u>Masoud Ghaani</u> , Navid Nasirizadeh, Seyed Ali Yasini Ardakani, Farzaneh Zare Mehrjardi, Matteo Scampicchio, Stefano Farris, “ <b>Development of an electrochemical nanosensor for the determination of gallic acid in food</b> ”. Analytical Methods. 2016, 8:1103-1110. DOI: 10.1039/c5ay02747k.
10. Navid Nasirizadeh, <u>Masoud Ghaani</u> , Zahra Shekari, Mohammad Shateri-Khalilabad, “ <b>Novel non enzymatic TBHQ modified electrochemical sensor for hydrogen peroxide determination in different beverage samples</b> ”. Journal of the Brazilian Chemical Society. 2016, 27:1577-1586. DOI: 10.5935/0103-5053.20160037.
11. Gaetano Campanella, <u>Masoud Ghaani</u> , Gianpiero Quetti, Stefano Farris, “ <b>On the origin of primary aromatic amines in food packaging materials</b> ”. Trends in Food Science & Technology. 2015, 46:137-143. DOI: 10.1016/j.tifs.2015.09.002.
12. Navid Nasirizadeh, Zahra Shekari, Masoumeh Tabatabaee, <u>Masoud Ghaani</u> , “ <b>Simultaneous determination of ascorbic acid, L-dopa, uric acid, insulin, and acetylsalicylic acid on reactive blue 19 and multi-wall carbon nanotube modified glassy carbon electrode</b> ”. Journal of the Brazilian Chemical Society. 2015, 26:713-722. DOI: 10.5935/0103-5053.20150031.
13. Navid Nasirizadeh, Saeedeh hajhosseini, Zahra Shekari, <u>Masoud Ghaani</u> , “ <b>A novel electrochemical biosensor based on a modified gold electrode for hydrogen peroxide determination in different beverage samples</b> ”. Food Analytical Methods. 2015, 8:1546-1555. DOI: 10.1007/s12161-014-0041-2.
- Duygu Büyüktaş, <u>Masoud Ghaani</u> , Cesare Rovera, Richard T. Olsson, Figen Korel, Stefano Farris, “ <b>Development of a nano-modified glassy carbon electrode for the determination of 2,6-diaminotoluene (TDA)</b> ”. Food Packaging and Shelf Life. (Submitted)
- <u>Masoud Ghaani</u> , Matteo Scampicchio, Stefano Farris, “ <b>Development of a new electrochemical sensor obtained by electropolymerization of nanocomposite molecularly imprinted biopolymer for determination of 4,4'-methylene diphenyl diamine</b> ”. (In preparation)
- <u>Masoud Ghaani</u> , Matteo Scampicchio, Stefano Farris, “ <b>Application of nanostructured electrochemical sensors for food packaging applications</b> ”. (In preparation)
- <u>Masoud Ghaani</u> , Stefano Farris, “ <b>Development of new silica based biocoating using sol-gel method for packaging applications</b> ”. (In preparation)
- <u>Masoud Ghaani</u> , Mehdi Entezam, Sahar Salmanzade Yazdi, “ <b>Investigation of the effects of electron-beam irradiation and TMPTA on physico-mechanical properties polylactic acid</b> ”. (In preparation)
- <u>Masoud Ghaani</u> , Mehdi Entezam, Sahar Salmanzade Yazdi, “ <b>Chemical structure modification of polylactic acid using radiation based methods: a review</b> ”. (In preparation)
Congress proceedings
<u>Masoud Ghaani</u> , “ <b>Development of nanostructured electrochemical sensors for food packaging applications</b> ” 21 <sup>th</sup> Workshop on the Developments in the Italian PhD Research on Food Science Technology and Biotechnology. Portici (NA), 14 <sup>th</sup> -16 <sup>th</sup> September, 2016, (pp. 153-154), ISBN: 978-88-99648-06-0.



OTHER INFORMATION

<b>Technical skills:</b> Potentiostat/Galvanostat, Spectrophotometer, FTIR, Optical Contact Angle, Gas Chromatography, Dynamometer, Particle analyzer, Permeabilimeter
<b>Computer skills:</b> Microsoft Office, Endnote, Origin, Photoshop, Minitab, SPSS
<b>Personal skills:</b> Goal-oriented, Strong attitude to teamwork, Punctual in delivering results and assignments, Eager to learn new tools- techniques- methodologies- environments, Professional attitude and strong work ethic, Willing to help- patient with people, Dedicated- flexible- and hard-working, Reliable and responsible, Adaptable- broad-minded- prone to multi-cultural environments

Declarations given in the present curriculum must be considered released according to art. 46 and 47 of DPR n. 445/2000.

The present curriculum does not contain confidential and legal information according to art. 4, paragraph 1, points d) and e) of D.Lgs. 30.06.2003 n. 196.

Place and date: \_\_\_03/05/2021\_\_\_, \_\_\_Yazd-Iran\_\_\_

SIGNATURE