



TO MAGNIFICO RETTORE OF UNIVERSITA' DEGLI STUDI DI MILANO

ID CODE _5861_

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 dell'Università degli Studi di Milano

Scientist- in - charge: **Prof. Stefano Farris**

[Maral Soltanzadeh]

CURRICULUM VITAE

PERSONAL INFORMATION

Surname	Soltanzadeh
Name	Maral
Date of Birth	16-12-1994
Place of Birth	Tehran-Iran

PRESENT OCCUPATION

Appointment	Structure
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EDUCATION AND TRAINING

Degree	Course of studies	University	year of achievement of the degree
PhD	Food Science and Technology	University of Tabriz Tabriz	2022
Specialization	Food Packaging and Nano-technology	University of Tabriz Tabriz	2022
Master	Food Science and Technology	University of Tabriz Tabriz	2018
Degree of medical specialization			
Degree of European specialization			
Other			



REGISTRATION IN PROFESSIONAL ASSOCIATIONS

Date registration	of	Association	City
23.9.2017		University of Tabriz Tabriz (For MSc)	Tabriz
23.9.2019		University of Tabriz Tabriz (For PhD)	Tabriz

FOREIGN LANGUAGES

Languages	level of knowledge
English	Fluent
Persian	Mother tongue
Italian	Learning stage A1

AWARDS, ACKNOWLEDGEMENTS, SCHOLARSHIPS

Year	Description of award
2019-2022	1st Rank of PhD students 2019-2022

TRAINING OR RESEARCH ACTIVITY

<p>Lab assistant, Department of Food Science, College of Agriculture, University of Tabriz, Tabriz, Iran, 2019-2022.</p> <p>Attendance in following courses: Nanostructures, Food Hydrocolloids, Thermal Analysis and XRD analytical methods. Held by Prof. B. Ghanbarzadeh, Department of Food Chemistry, University of Tabriz, Iran, 2021-2022.</p>

PROJECT ACTIVITY

Year	Project
2022	Co-researcher within the project “Development and characterization of novel active chitosan/zein-based coating incorporating nanostructured lipid carriers loaded with <i>Artemisia fragrans</i> essential oil, for application as post-harvest shelf-life extension of strawberry” . Granted by Iran’s National Elites Foundation (INEF). Project leader: Dr. Mehdi Younesi.

PATENTS

Patent
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CONGRESSES AND SEMINARS

Date	Title	Place
2019	3 rd International and 26 th National Iranian Food Science and Technology Congress.	Tehran
2019	2nd International Congress on the new horizons in the Basic and Technical Sciences and Engineering.	Tehran

PUBLICATIONS

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

Articles in reviews
<ol style="list-style-type: none">1. Younesi, M. Peighambaridoust, S.H., Sarabandi, K., Ahaninjan, M., Soltanzadeh, M. 2023. Application of structurally modified WPC in combination with maltodextrin for microencapsulation of Roselle (<i>Hibiscus sabdariffa</i>) extract as a natural colorant source for gummy candy. <i>International Journal of Biological Macromolecules</i>, 242: 124903. https://doi.org/10.1016/j.ijbiomac.2023.1249032. Kaboudi, Z., Peighambaridoust, S.H., Nourbakhsh, H., Soltanzadeh, M. 2023. Nanoencapsulation of Chavir (<i>Ferulago angulata</i>) essential oil in chitosan carrier: Investigating physicochemical, morphological, thermal, antimicrobial and release profile of obtained nanoparticles. <i>International Journal of Biological Macromolecules</i>, 237: 123963. https://doi.org/10.1016/j.ijbiomac.2023.123963.3. Akbarmehr, A., Peighambaridoust, S.H., Soltanzadeh, M., Jafari, S.M., Sarabandi, K., 2023. Microencapsulation of Yerba mate extract: the efficacy of polysaccharide/protein hydrocolloids on physical, microstructural, functional, and antioxidant properties. <i>International Journal of Biological Macromolecules</i>, 234: 123678. https://doi.org/10.1016/j.ijbiomac.2023.123678.4. Peighambaridoust, S.H., Yaghoubi, M., Hosseinpour, A., Alirezalu, K., Soltanzadeh, M., Dadpour, M.R. 2022. Development and Application of Dual-Sensors Label in Combination with Active Chitosan-Based Coating Incorporating Yarrow Essential Oil for Freshness Monitoring and Shelf-Life Extension of Chicken Fillet. <i>Foods</i>, 11(21): 3533. https://doi.org/10.3390/foods11213533 .5. Soltanzadeh, M., Peighambaridoust, S.H., Ghanbarzadeh, B., Amjadi, S., Mohammadi, M., Lorenzo, J.M., Hamishehkar, H. 2022. Active gelatin/cress seed gum-based films reinforced with chitosan nanoparticles encapsulating pomegranate peel extract: Preparation and characterization. <i>Food Hydrocolloids</i>, 129: 107620. https://doi.org/10.1016/j.foodhyd.2022.107620.6. Mohammadi, M., Soltanzadeh, M., Ebrahimi, A.R., Hamishehkar, H. 2022. <i>Spirulina platensis</i> protein hydrolysates: Techno-functional, nutritional and antioxidant properties. <i>Algal Research</i>, 65: 102739. https://doi.org/10.1016/j.algal.2022.102739.7. Ravash, N., Peighambaridoust, S.H., Soltanzadeh, M., Pateiro, M., and Lorenzo, J.M. 2022. Impact of high-pressure treatment on casein micelles, whey proteins, fat globules and enzymes activity in dairy products: a review. <i>Critical Reviews in Food Science and Nutrition</i>, 62(11): 2888-2908. https://doi.org/10.1080/10408398.2020.1860899.



8. **Soltanzadeh, M.**, Peighambardoust, S.H., Gullon, P., Hesari J., Gullon, B. Alirezalu, K., and Lorenzo, J.M. 2022. Quality aspects and safety of pulsed electric field (PEF) processing on dairy products: a comprehensive review, *Food Reviews International*, 38(S1): 96-117. <https://doi.org/10.1080/87559129.2020.1849273>.
9. **Soltanzadeh, M.**, Peighambardoust, S.H., Ghanbarzadeh, B., Mohammadi, M., and Lorenzo, J.M. 2021. Chitosan nanoparticles encapsulating lemongrass (*Cymbopogon commutatus*) essential oil: physicochemical, structural, antimicrobial and in-vitro release properties. *International Journal of Biological Macromolecules*, 192: 1084-1097. <https://doi.org/10.1016/j.ijbiomac.2021.10.070>.
10. **Soltanzadeh, M.**, Peighambardoust, S.H., Ghanbarzadeh, B., Mohammadi, M., and Lorenzo, J.M. 2021. Chitosan nanoparticles as a promising nanomaterial for encapsulation of pomegranate (*Punica granatum l.*) peel extract as a natural source of antioxidants. *Nanomaterials*, 11(6): 1439. <https://doi.org/10.3390/nano11061439>.
11. Panahirad S., Dadpour M.R., Peighambardoust S.H., **Soltanzadeh M.**, Gullón B., Alirezalu K., Lorenzo J.M. 2021. Applications of carboxymethyl cellulose- and pectin-based active edible coatings in preservation of fruits and vegetables: A review, *Trends in Food Science and Technology* 110: 663-673. <https://doi.org/10.1016/j.tifs.2021.02.025>.
12. Fasihnia, S.H., Peighambardoust, S.H., Peighambardoust, S.J., Oromiehie, A., **Soltanzadeh, M.**, Pateiro, M., and Lorenzo, J.M. 2020. Properties and Application of Multifunctional Composite Polypropylene-Based Films Incorporating a Combination of BHT, BHA and Sorbic Acid in Extending Donut Shelf-Life. *Molecules*, 25 (21), 5197. <https://doi.org/10.3390/molecules25215197>.
13. Fasihnia, S.H., Peighambardoust, S.H., Peighambardoust, S.J., Oromiehie, A. **Soltanzadeh, M.**, Peressini, D. 2020. Migration analysis, antioxidant, and mechanical characterization of polypropylene-based active food packaging films loaded with BHA, BHT, and TBHQ. *Journal of Food Science*, 85(8), 2317-2328. <https://doi.org/10.1111/1750-3841.15337>.
14. Sakoei-Vayghan, R., Peighambardoust, S.H., Hesari, J., **Soltanzadeh, M.**, Peressini, D. 2020. Properties of dried apricots pretreated by ultrasound-assisted osmotic dehydration and application of active coatings. *Food Technology and Biotechnology*, 58(3), 249-259. <https://doi.org/10.17113/ftb.58.03.20.6471>.
15. **Soltanzadeh, M.**, Hesari, J. Peighambardoust, S.H. 2019. Study of Chemical and Microbial Properties of Probiotic Quark Cheese Containing *Lactobacillus acidophilus* and *Lactobacillus casei*. *Biosystem Engineering*, 50(2): 375-380. (In Persian). <https://doi.org/10.22059/ijbse.2019.270715.665124>.
16. **Soltanzadeh, M.**, Peighambardoust, S.H., Hesari, J. 2019. Investigating the viability of free and encapsulated forms of *L. acidophilus* and *L. casei* in probiotic quark cheese and comparing their effect on chemical and sensorial properties of cheese during storage. *Iranian Journal of Food Science and Technology*, 16:73-82. (In Persian). <http://fct.modares.ac.ir/article-7-31898-fa.html>.
17. **Soltanzadeh, M.**, Peighambardoust, S.H., Hesari, J. 2019. Application of back-extrusion in rheological evaluation of quark cheese: effect of probiotic strain type and storage time on sensorial and textural characteristics. *Iranian Journal of Food Science and Technology*, 16: 209-223. (In Persian). <http://fct.modares.ac.ir/article-7-26449-fa.html>.
18. Dastras, M., **Soltanzadeh, M.**, and Peighambardoust, S.H. 2019. Production of cereal-based probiotic beverage optimized by response surface methodology and investigation of its properties. *Iranian Journal of Nutrition Sciences and Food Technology*, 14(1) 47-56. <http://nsft.sbm.u.ac.ir/article-1-2536-en.html>.



OTHER INFORMATION

Workshop attendance and certificates
<ol style="list-style-type: none">1. Workshop of “Particle Size Distribution Measurement using DLS”; held by Nano Education Foundation, Tehran, Iran, March 2022.2. Workshop of “Design of Experiments with Design Expert Software”; held by Nano Education Foundation, Tehran, Iran, February 2022.3. Workshop of “ImageJ software for Microscopy Image Analysis”; held by Nano Education Foundation, Tehran, Iran, March 2022.
Technical skills: SEM, AFM, GC-MS, XRD, DSC, TGA, FTIR, DLS, Polymer Texture measurements, Microbial analysis, Color measurements, spectrophotometry.
Computer skills: Microsoft Office, Mendeley, Photoshop, Minitab, SPSS, Design Expert.
Personal skills: Sociable, Self-motivated, inclined to plan, Meet deadlines, Optimistic, Hardworking, Willing to help, Strong attitude to teamwork, Keen to learn new methods and techniques, Dedicated and Responsible.

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.

Please note that CV WILL BE PUBLISHED on the University website and It is recommended that personal and sensitive data should not be included. This template is realized to satisfy the need of publication without personal and sensitive data.

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Place and date: _____ Tehran _____, _____ 06-Sept-2023 _____