



Dr. N. Shahgholian

Ph.D. Food Science & Engineering

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*** Academic work discipline**

1. Encapsulation (micro/nano) of nutraceuticals & bioactive compounds (engineering delivery & release systems, for different industry usage using high-tech approaches);
2. Nanomaterial synthesis & characterization (nutraceuticals & agricultural point of view);
3. Biopolymers, hydrocolloids and soft materials (Producing structural viscosity in colloidal dispersions);
4. Edible oil industry (engineering fat structures, minimizing saturated fat content in food formulation, emulsifiers, lipid nanocarriers);
5. Dairy industry (supplements, Infant formula);
6. Analytical chemistry (spectroscopic, chromatographic & microscopic);
7. Advanced & Modern techniques in food industry (Ultra Sounds..);
8. Statistics in Process Optimization (RSM,..);
9. Texture analysis (TPA) & rheology.

Scientific/academic records

https://www.researchgate.net/profile/Narges_Shahgholian

<http://agri.scu.ac.ir/~shahgholian.nr>

Work experiences & Executive records

1. Atomizer and spray dryer (Design and construction);
2. Edible oil industry (Synthesis of DMG & margarine);
3. Infant formula/ supplements/ Snack industry (Production lines & Lab expert);
4. Functional food formulations (Beverages, Functional foods);
5. Sensors & nanosensors (LFD);
6. TQCM & QA (Performance and interpretation manager, Auditing);
7. Mentor of start-ups (Nanotechnology Initiative Council & ITC,..);
8. Visitor of all kinds of food industry lines (Iran & Europe);
9. Lecturer & supervisor (Community college & universities);
10. Arbitrage and editorial board / membership in international assemblies

***Scientific capabilities / Other interests**

Motivation to work as part of a team in an interdisciplinary environment;

1. Design & development of pilot plant apparatus & food machines;
2. Scale-up: value added products of agricultural wastes; Innovations in functional foods & food technologies;
3. Food process engineering, production lines monitoring & quality improvement.