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۱۳۹۷-۱۳۹۳

دکتری

دانشگاه علوم کشاورزی و منابع طبیعی ساری

عنوان رساله: طراحی سنسورهای الکتروشیمیایی و اپتیکال جهت تشخیص اکریل آمید در سیب زمینی سرخ شده و مقایسه آنها با یکدیگر

۱۳۹۳-۱۳۹۰

کارشناسی ارشد

دانشگاه فردوسی مشهد

عنوان پایان نامه: بررسی فعالیت آنتی اکسیدانی اسیدگالیک و متیل گالات در روغن ماهی و امولسیون روغن در آب آن

۱۳۹۰-۱۳۸۶

کارشناسی

دانشگاه فردوسی مشهد

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پروژه های تحقیقاتی

تولید بیوپلیمر زیست تخریب پذیر بر پایه کیتوزان- نشاسته سیب زمینی حاوی عصاره دانه کرفس برای بسته بندی فیله مرغ

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تألیف و ترجمه کتاب

۱. ترکیبات و فراورده های زیتون و آثار سلامتی بخش آن، مریم اثنی عشری - محمدحسین حداد خداپرست - نعیمه عشقی. معاونت پژوهشی دانشگاه علوم پزشکی خراسان شمالی
۲. اسانسها به عنوان ترکیبات شیمی سبز، ینگ لی، انه سیلویه فابریانو-تیکسیر، فرید کیمت، ترجمه: مریم اثنی عشری، رضا فرهمندفر. انتشارات صحرای شرق
۳. کاربرد امواج الکترومغناطیسی و مکانیکی در مواد غذایی، مریم اثنی عشری، رضا فرهمندفر. انتشارات صحرای شرق
۴. شیمی و تکنولوژی جامع روغن های خوراکی. رضا فرهمندفر، مریم اثنی عشری. انتشارات ایبژ، تهران
۵. مکانیک سیالات و انتقال حرارت در صنایع غذایی، جواد توکلی، رضا فرهمندفر، مریم اثنی عشری، دانشگاه جهرم
۶. مبانی جامع مهندسی صنایع غذایی (۱)، رضا فرهمندفر، میلاد فتحی، ندا فرهادی، معصومه امیری اندی، مریم اثنی عشری، دانشگاه علوم کشاورزی و منابع طبیعی ساری

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راهنمایی و مشاوره پایان نامه

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همایش های داخلی

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22. **Asnaashari, M.**, Moulaei, S., Farahmandfar, R. 2018. Probiotics: Microorganisms, Health and Products. The 2<sup>nd</sup> National Conference of Novel Findings in Food Industries & Healthy Nutrition, Tehran, Iran.
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#### همایش های بین المللی

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2. **Asnaashari, M.**, Esmaeilzadeh Kenari, R., Farahmandfar, R. 2016. Blackberry (Rubus plicates) leaves extract effect on corn oil oxidation (primary and secondary products) at high temperature. International Conference on Health, Biological and Life Sciences. Istanbul, Turkey.
3. **Asnaashari, M.**, Farahmandfar, R. 2018. Evaluation of heavy metals in wheat imported to Mazandaran province. International Conference on Promotion of Scientific Regional Cooperation On Food and Agricultural Sciences, Mashhad, Iran

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#### جوایز و افتخارات

- ❖ کسب عنوان دانشجوی نمونه کشوری در سال ۱۳۹۶
  - ❖ برگزیده پژوهشگر برتر دانشگاه علوم کشاورزی و منابع طبیعی ساری در سال ۱۳۹۵
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