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Academic rank

Assistant professor

Education

2008-2012	Food Science and Technology (BSc)	Shahid Beheshti University of Medical Science
2012-2014	Food Science and Technology (MSc)	Shahid Beheshti University of Medical Science
2015-2019	Food Science and Technology (phD)	Shahid Beheshti University of Medical Science

Webpage in Google Scholar

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Publication

Chapter of book:

Mollakhalili Meybodi, N.; Ebrahimi, M. T.; Mortazavian, A. M., Ethnic fermented foods and beverage of Iran. In *Ethnic Fermented Foods and Alcoholic Beverages of Asia*, Springer: 2016; pp 309-322.

Khorshidian N, Yousefi M, **Meybodi NM**, Mortazavian AM. Chapter 13 - Starter cultures for probiotic beverages: A comparative study of traditional and modern approaches. In: Panda SK, Kellershohn J, Russell I, editors. *Probiotic Beverages*; <https://doi.org/10.1016/B978-0-12-818588-9.00018-8>: Academic Press; 2021. p. 259-284.

Mollakhalili-meybodi N, Nasab SS, Khorshidian N, Mortazavian AM. Probiotic beverages: Health benefits and current trends in the Middle East. *Probiotic Beverages*: Elsevier; 2021. p. 99-126.

Articles:

1. Mohammadi F, Shiri A, Tahmouzi S, **Mollakhalili- Meybodi N**, Nematollahi A. Application of inulin in bread: A review of technological properties and factors affecting its stability. *Food Science & Nutrition*. 2023;11(2):639-50.
2. **Mollakhalili- meybodi N**, Ehrampoush MH, Hajimohammadi B, Mosaddegh MH. Formulation optimization of functional wheat bread with low glycemic index from technological and nutritional perspective. *Food Science & Nutrition*. 2023;11(1):284-94.
3. **Mollakhalili-meybodi N**, Sheidaei Z, Nematollahi A. Sensory attributes of wheat bread: a review of influential factors. *Journal of Food Measurement and Characterization*. 2022:1-10.
4. **Mollakhalili-Meybodi N**, Tahmouzi S, Javanmardi F, Nematollahi A, Mousavi Khaneghah A. Potentially toxic elements (PTEs) in coffee: a comprehensive review of toxicity, prevalence, and analytical techniques. *International Journal of Environmental Health Research*. 2022:1-18.
5. Pashaei M, **Mollakhalili- Meybodi N**, Sadeghizadeh J, Mirmoghtadaei L, Fallahzadeh H, Arab M. Technological characteristics of sodium reduced wheat bread: Effects of fermentation type and partial replacement of salt with potassium chloride. *Food Science & Nutrition*. 2022;10(10):3282-92.
6. **Mollakhalili-Meybodi N**, Arab M, Zare L. Harmful compounds of soy milk: Characterization and reduction strategies. *Journal of Food Science and Technology*. 2022;59(10):3723-32.
7. Nematollahi A, Rezaei F, Afsharian Z, **Mollakhalili-Meybodi N**. Diazinon reduction in food products: A comprehensive review of conventional and emerging processing methods. *Environmental Science and Pollution Research*. 2022;29(27):40342-57.
8. **Mollakhalili- Meybodi N**, Nejati R, Sayadi M, Nematollahi A. Novel nonthermal food processing practices: Their influences on nutritional and technological characteristics of cereal proteins. *Food Science & Nutrition*. 2022;10(6):1725-44.
9. Taslikh M, **Mollakhalili-Meybodi N**, Alizadeh AM, Mousavi M-M, Nayebzadeh K, Mortazavian AM. Mayonnaise main ingredients influence on its structure as an emulsion. *Journal of Food Science and Technology*. 2022;59(6):2108-16.

10. Arab M, Yousefi M, Khanniri E, Azari M, Ghasemzadeh-Mohammadi V, **Mollakhalili-Meybodi N**. A comprehensive review on yogurt syneresis: effect of processing conditions and added additives. *Journal of Food Science and Technology*. 2022;1-10.
11. Zare L, **Mollakhalili-Meybodi N**, Fallahzadeh H, Arab M. Effect of atmospheric pressure cold plasma (ACP) treatment on the technological characteristics of quinoa flour. *LWT*. 2022;155:112898.
12. Alizadeh AM, Hosseini H, **Meybodi NM**, Hashempour-Baltork F, Alizadeh-Sani M, Tajdar-Oranj B, et al. Mitigation of potentially toxic elements in food products by probiotic bacteria: A comprehensive review. *Food Research International*. 2022;152:110324.
13. Arab, M., Yousefi, M., Khanniri, E., Azari, M., Ghasemzadeh-Mohammadi, V. & **Mollakhalili-Meybodi, N**. 2022. A Comprehensive Review On Yogurt Syneresis: Effect Of Processing Conditions And Added Additives. *Journal Of Food Science And Technology*.
14. Hajimohammadi, B., Nematollahi, A. & **Mollakhalili-Meybodi, N**. 2021. The Contamination Rate Of Aflatoxin M1 In Milk Samples Of Iran: A Systematic Review And Meta-Analysis Protocol.
15. Khorshidian, N., Yousefi, M., **Meybodi, N. M.** & Mortazavian, A. M. 2021. Chapter 13 - Starter Cultures For Probiotic Beverages: A Comparative Study Of Traditional And Modern Approaches. *In: Panda, S. K., Kellershohn, J. & Russell, I. (Eds.) Probiotic Beverages*. Academic Press.
16. Meybodi, N. M., Mirmoghtadaie, L., Sheidaei, Z., Arab, M., Nasab, S. S., Taslikh, M. & Mortazavian, A. M. 2021a. Application Of Microbial Transglutaminase In Wheat Bread Industry: A Review. *Current Nutrition & Food Science*, 17, 450-457.
17. **Meybodi, N. M.**, Nasab, S. S., Khorshidian, N. & Mortazavian, A. M. 2021b. Probiotic Beverages: Health Benefits And Current Trends In The Middle East. *Probiotic Beverages*. Elsevier.
18. Mirza Alizadeh, A., Hosseini, H., **Mollakhalili Meybodi, N.**, Hashempour-Baltork, F., Alizadeh-Sani, M., Tajdar-Oranj, B., Pirhadi, M. & Mousavi Khaneghah, A. 2022. Mitigation Of Potentially Toxic Elements In Food Products By Probiotic Bacteria: A Comprehensive Review. *Food Research International*, 152, 110324.
19. Mohammadi, F., Ehrampoush, M. H., Shamsi, F., Ardakani, S. A. Y. & **Mollakhalili-Meybodi, N**. 2021a. Inulin Enriched Wheat Bread: Interaction Of Polymerization Degree And Fermentation Type. *Journal Of Food Measurement And Characterization*, 15, 5408-5417.
20. Mohammadi, M., Mirza Alizadeh, A. & **Mollakhalili Meybodi, N**. 2021b. Off-Flavors In Fish: A Review Of Potential Development Mechanisms, Identification And Prevention Methods. *Journal Of Human Environment And Health Promotion*, 7, 120-128.
21. **Mollakhalili-Meybodi, N.**, Arab, M., Nematollahi, A. & Mousavi Khaneghah, A. 2021a. Prebiotic Wheat Bread: Technological, Sensorial And Nutritional Perspectives And Challenges. *Lwt*, 149, 111823.
22. **Mollakhalili-Meybodi, N.**, Arab, M. & Zare, L. 2021b. Harmful Compounds Of Soy Milk: Characterization And Reduction Strategies. *Journal Of Food Science And Technology*.
23. **Mollakhalili-Meybodi, N.**, Khorshidian, N., Nematollahi, A. & Arab, M. 2021c. Acrylamide In Bread: A Review On Formation, Health Risk Assessment, And Determination By Analytical Techniques. *Environmental Science And Pollution Research*, 28, 15627-15645.
24. **Mollakhalili-Meybodi, N.**, Yousefi, M., Nematollahi, A. & Khorshidian, N. 2021d. Effect Of Atmospheric Cold Plasma Treatment On Technological And Nutrition Functionality Of Protein In Foods. *European Food Research And Technology*, 247, 1579-1594.
25. **Mollakhalili- Meybodi, N.**, Nejati, R., Sayadi, M. & Nematollahi, A. 2022. Novel Nonthermal Food Processing Practices: Their Influences On Nutritional And Technological Characteristics Of Cereal Proteins. *Food Science & Nutrition*.

26. Nematollahi, A., **Mollakhalili Meybodi, N.** & Mousavi Khaneghah, A. 2021. An Overview Of The Combination Of Emerging Technologies With Conventional Methods To Reduce Acrylamide In Different Food Products: Perspectives And Future Challenges. *Food Control*, 127, 108144.
27. Nematollahi, A., Rezaei, F., Afsharian, Z. & **Mollakhalili-Meybodi, N.** 2022. Diazinon Reduction In Food Products: A Comprehensive Review Of Conventional And Emerging Processing Methods. *Environmental Science And Pollution Research*, 29, 40342-40357.
28. Pashaei, M., Zare, L., Khalili Sadrabad, E., Hosseini Sharif Abad, A., **Mollakhalili-Meybodi, N.** & Abedi, A.-S. 2021. The Impacts Of Salt Reduction Strategies On Technological Characteristics Of Wheat Bread: A Review. *Journal Of Food Science And Technology*.
29. Shiri, A., Ehrampoush, M. H., Yasini Ardakani, S. A., Shamsi, F. & **Mollakhalili- Meybodi, N.** 2021. Technological Characteristics Of Inulin Enriched Gluten- Free Bread: Effect Of Acorn Flour Replacement And Fermentation Type. *Food Science & Nutrition*, 9, 6139-6151.
30. Taslikh, M., **Mollakhalili-Meybodi, N.**, Alizadeh, A. M., Mousavi, M.-M., Nayebzadeh, K. & Mortazavian, A. M. 2022. Mayonnaise Main Ingredients Influence On Its Structure As An Emulsion. *Journal Of Food Science And Technology*, 59, 2108-2116.
31. Zare, L., **Mollakhalili-Meybodi, N.**, Fallahzadeh, H. & Arab, M. 2022. Effect Of Atmospheric Pressure Cold Plasma (Acp) Treatment On The Technological Characteristics Of Quinoa Flour. *Lwt*, 155, 112898.
32. **Mollakhalili Mybodi, Neda**, Amir Mohammad Mortazavian, Leila Mirmoghtadaei et al., Microbial Transglutaminase Application in Wheat Bread Industry: a Review. *Current Nutrition and Food Sciences* (2020).(Accepted)
33. **Mollakhalili Mybodi, Neda**, Amir Mohammad Mortazavian, Masoumeh Arab, and Amene Nematollahi. Probiotic viability in yoghurt: A review of influential factors. *International Dairy Journal* (2020): 104793.
34. **Mollakhalili Meybodi N**, Mortazavian AM, Mirmoghtadaie L, Hosseini SM, Yasini SA, Azizi MH, et al. Effects of Microbial Transglutaminase and Fermentation Type on Improvement of lysine Availability in Wheat Bread: A Response Surface Methodology. *Applied Food Biotechnology*.2019; 6(3):151-164.
35. **Mollakhalili Meybodi N**, Mirmoghtadaie L, Sheidaei Z, Mortazavian AM. Wheat Bread: Potential Approach to Fortify its Lysine Content. *Current Nutrition & Food Science*. 2019;15(7):630-7
36. Arab M, Razavi SH, Hosseini SM, Nayebzadeh K, **Mollakhalili Meybodi N**, Khanniri E, et al. Production and characterization of functional flavored milk and flavored fermented milk using microencapsulated canthaxanthin. *LWT*. 2019;114:108373.
37. Bagheripoor N, Khoshgozaran-Abras S, Sohrabvandi S, Khorshidian N, Mortazavian AM, **MollaKhalili Meybodi N**, et al. Application of Active Edible Coatings to Improve the Shelf-life of Cheese. *Food Science and Technology Research*. 2018;24(6):949-62.
38. **Mollakhalili Meybodi, N.**; Mortazavian, A. M.; Monfared, A. B.; Sohrabvandi, S.; Meybodi, F. A., Phytochemicals in cancer prevention: a review of the evidence. *Iranian Journal of Cancer Prevention* 2017, 10(1).
39. **Mollakhalili Meybodi, N.**; Mortazavian, A. M.; da Cruz, A. G.; Mohammadi, R., Probiotic supplements and food products: comparison for different targets. *Applied Food Biotechnology* 2017, 4 (3), 123-132.

40. **Mollakhalili Meybodi, N.**; Mohammadifar, M. A.; Farhoodi, M.; Skytte, J. L.; Abdolmaleki, K., Physical stability of oil-in-water emulsions in the presence of gamma irradiated gum tragacanth. *Journal of Dispersion Science and Technology*. 2017, 38 (6), 909-916.
41. Balthazar, C.; Pimentel, T.; Ferrão, L.; Almada, C.; Santillo, A.; Albenzio, M.; **Mollakhalili Meybodi, N.**; Mortazavian, A.; Nascimento, J.; Silva, M., Sheep milk: Physicochemical characteristics and relevance for functional food development. *Comprehensive Reviews in Food Science and Food Safety* 2017, 16 (2), 247-262.
42. Mortazavian, A. M.; **Mollakhalili Meybodi, N.**, Medicinal Food Products; a New Approach from Ordinary Foods to Medicine. *Iranian journal of pharmaceutical research*: 2016, 15 (1), 1.
43. Ferrão, L.; Silva, E.; Silva, H.; Silva, R.; **Mollakhalili Meybodi, N.**; Granato, D.; Freitas, M.; Silva, M.; Raices, R.; Padilha, M., Strategies to develop healthier processed cheeses: Reduction of sodium and fat contents and use of prebiotics. *Food Research International*. 2016, 86, 93-102.
44. Abdolmaleki, K.; Mohammadifar, M. A.; Mohammadi, R.; Fadavi, G.; **Mollakhalili Meybodi, N.**, The effect of pH and salt on the stability and physicochemical properties of oil-in-water emulsions prepared with gum tragacanth. *Carbohydrate polymers* 2016, 140, 342-348.
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46. **Mollakhalili Meybodi, N.**; Mohammadifar, M., Microbial exopolysaccharides: a review of their function and application in food sciences. *Journal of food quality and hazards control* 2015, 2 (4), 112-117.
47. **Mollakhalili Meybodi, N.**; Mohammadifar, M.; Abdolmaleki, K., Effect of dispersed phase volume fraction on physical stability of oil-in-water emulsion in the presence of gum tragacanth. *Journal of food quality and hazards control* 2014, 1 (4), 102-107.
48. **Mollakhalili Meybodi, N.**; Mohammadifar, M., Effect of irradiated gum Tragacanth on rheological properties of oil in water emulsion. *Journal of food quality and hazards control* 2014, 1 (2), 46-51.
49. **Mollakhalili Meybodi, N.**; Mohammadifar, M.; Naseri, A., Effective factors on the stability of oil-in-water emulsion based beverage: a review. *Journal of food quality and hazards control* 2014, 1 (3), 67-71.
50. **Mollakhalili Meybodi N**, Mohammadi Far M A, Abdol Maleki K. Effect of irradiated Gum Tragacanth on the stability of oil in water emulsion. *FSCT*. 2016; 13 (52) :13-24.
51. **Mollakhalili Meybodi N**, Mohammadifar MA. Effect of irradiation on functional properties of Gum Tragacanth. *Tolooe Behdasht*. 2017; 15(6): 120-134.

Research interests

Food chemistry

Cereal Science

Functional foods

Novel non-thermal food processing

Skills and Qualification Language

English Level: Upper Intermediate

Computer: Word

Power point

Excel

Spss

Design Expert

Rheoplus

Research: Browsing in scientific databases

Writing paper

Editing the paper text

Design of Experiment

Research and development

Technical skills: Food product development

Farinograph

Rheometer

FTIR

Conference Attended

Date	Title of article/ conference	Role
2014	Effective factors on quality improvement of gluten free bread/ First National Electronic Conference in New Achievement in Food Science	First Author
2014	Mechanisms involved in oil in water emulsion stability/ First National Electronic Conference in New Achievement in Food Science	First Author
2019	Prebiotic functional wheat bread/ the third international congress and 26 th national congress of food science and technology of Iran	Corresponding Author
2019	Wheat bread: potential strategy to fortify its lysine content/ the third international congress and 26 th national congress of food science and technology of Iran	Corresponding Author

Professional membership

2014 till now	Technical coordinator, journal of food quality and hazard control
2019-2020	Ethic committee member, SSU, School of public health
2020 till now	Head of Industrial Relations, Research Center for Food Hygiene and Safety