


Atena Pasban

PhD in FOOD Science and



Contact me

 atenapasban@gmail.com

 +98-58-3151-3447

Skills and interests

- Nanotechnology
- Food Engineering
- Food safety & Hygiene

Member

North Khorasan University of
Medical Sciences

Languages

- Farsi-Native
- English-Intermediate

Work Experience

- Faculty member of north Khorasan university of medical sciences, school of public health (2022)
- Scientific advisor for Bachelor of Nutrition students (2022)
- Director for the faculty's Student Scientific Association (2022)
- Member of the welfare Committee of the university (2022).

Education

<i>Date</i>	<i>Place</i>	<i>Title</i>
2003-2005	Tooba High School, Mashhad.	Diploma in natural sciences
2006-2010	Ferdowsi University of Mashhad, Mashhad, Iran.	BS in Food Science and technology
2010-2012	Ferdowsi University of Mashhad, Mashhad, Iran.	Master in Food Science and technology
2012-2017	Ferdowsi University of Mashhad, Mashhad, Iran.	PhD in Food Engineering

Atena Pasban

PhD in Food Sciences

Projects

<i>Date</i>	<i>Title</i>	<i>Organizer and held place</i>
2018	<i>Mathematical Modeling of MAP and Study the Effect of Chitosan Edible Coating and Packaging Type on Quality of Ohadi's Fresh Pistachio Nuts and Determination Its Shelf Life</i>	<i>Ferdowsi University of Mashhad, Mashhad, Iran.</i>
2022	<i>Fabrication of whey protein-alginate gum hydrogel containing noisome as iron carrier</i>	<i>North Khorasan University of Medical Sciences, Bojnurd, Iran</i>
2022	<i>The effects of grape on inflammatory and oxidative stress markers in adults: Systematic Review and Meta-Analysis of Randomized Controlled Trials</i>	<i>North Khorasan University of Medical Sciences, Bojnurd, Iran</i>
2022	<i>The effects of grape on liver and renal biomarkers in adults: Systematic Review and Meta-Analysis of Randomized Controlled Trials</i>	<i>North Khorasan University of Medical Sciences, Bojnurd, Iran</i>
2022	<i>Design, implementation and evaluation of the diet therapy training web application for nutritional students (and graduates)</i>	<i>North Khorasan University of Medical Sciences, Bojnurd, Iran</i>
2022	<i>Optimization of gluten-free donut formulation enriched with quinoa flour</i>	<i>North Khorasan University of Medical Sciences, Bojnurd, Iran</i>

Publications

Pasban, A., Sadrnia, H., Mohebbi, M., Shahidi, S. A. (2017). Spectral method for simulating 3D heat and mass transfer during drying of apple slices. *Journal of Food Engineering* (212) 201-212

Pasban, A., Mohebbi, M., Pourazarang, H., Varidi, M., Abbasi, A. (2015) Optimization of Foaming Condition and Drying Behavior of White Button Mushroom (*Agaricus bisporus*). *Journal of Food Processing and Preservation* (39) 737-744.

Yang, Y., Rzadkowski, G., Pasban, A., Tohidi, E., Shateyi, S. (2021). A high accurate scheme for numerical simulation of two-dimensional mass transfer processes in food engineering. *Alexandria Engineering Journal*, 60 (2), 26292639.

Hashemi, S.M., Tabatabaei, F., Yavarmanesh, M., Milani, E., Pasban, A. (2014). Influences of rennet and container types on proteolysis of traditional Kurdish cheese during the ripening, *International Journal of Dairy Technology* 67 (1) 8288.

Pasban, A., Mohebbi, M., Pourazarang, H., Varidi, M., (2014). Effects of endemic hydrocolloids and xanthan gum on foaming properties of white button mushroom puree studied by cluster analysis: A comparative study. *Journal of Taibah University for Science* 8 (1) 31-38

Rezaeian, F., Sedaghat, N., Yeganezad, S., Pasban, A., Hesari nejad, M. (2021) Modeling the respiration rate of chitosan coated fresh in-hull pistachios (*Pistacia vera* L. cv. Badami) for modified atmosphere packaging design. *Journal of Food Measurement and Characterization* (SEIN). <https://doi.org/10.1007/s11694-02101235-8>.

Rezaeian, F., Sedaghat, N., Yeganezad, S., Pasban, A., Hesari nejad, M. (2021) Shelf life modeling of Badami's fresh pistachios coated with chitosan under modified atmosphere packaging conditions. *Journal of Food Science and Technology (Iran)*, 18(114), pp. 181-194

Pasban, A., Mohebbi, M., Pourazarang, H., Varidi, M., Abasi A., Seyedi Margaki S (2014). Foam mat drying of white button mushroom (*Agaricus bisporus*) puree and mathematical modeling of drying process. *Journal of food science and technology (Iran)*

Pasban, A., Mohebbi, M., Pourazarang, H., Varidi, M., (2013). The Effect of Ascorbic Acid, Citric acids and Sodium Metabisulphite on Colour and Foaming Properties of Mushroom Purees (*Agaricus bisporus*). *Iranian food science and technology research Journal* 9 (2), 138-146

Atena Pasban

PhD in Food Sciences

Publications-cont

Pasban, A., Sadrnia, H., Mohebbi, M., Shahidi, S. A. (2019). Numerical solution of mass transfer process during drying of apple slices using pseudospectral method. Journal of Agricultural Machinery.

Hashemi, S.M., Tabatabaei, F., Yavarmanesh, M., Milani, E., Pasban, A. (2013). Effect of rennet type, container and ripening period on physicochemical and microbial properties of local Kurdish cheese. Iranian Journal of food science and technology.

*Pasban, A., Mohebbi, M., Pourazarang, H., Varidi, M., Abasi A. (2022). Optimization of Foaming Parameters and evaluation Foam-Mat Drying of white button mushroom (*Agaricus bisporus*) using response surface methodology. Journal of Food Science and Technology (Iran).*

Pasban, A., Sadrnia, H., Mohebbi, M., Shahidi, S. A. (2022). Evaluation the convective drying of apple slices: Investigation of temperature changes by infrared thermography. Journal of Food Science and Technology (Iran).

Atena Pasban

PhD in Food Sciences

Teaching

<i>Course</i>	<i>Hours</i>	<i>Audience</i>
<i>Food chemistry (Theoretical & practical)</i>	<i>48</i>	<i>Undergraduate student of nutrition</i>
<i>Food Microbiology (Theoretical & practical)</i>	<i>48</i>	<i>Undergraduate student of nutrition</i>
<i>Food Hygiene & Toxicology</i>	<i>32</i>	<i>Undergraduate student of nutrition</i>
<i>Principle of Food Preservation</i>	<i>16</i>	<i>Undergraduate student of nutrition</i>
<i>The effect of processing on nutrients</i>	<i>16</i>	<i>Undergraduate student of nutrition</i>
<i>Food and nutrition ecology</i>	<i>16</i>	<i>Undergraduate student of nutrition</i>
<i>Internship in the field</i>	<i>102</i>	<i>Undergraduate student of nutrition</i>
<i>Food Hygiene</i>	<i>32</i>	<i>Undergraduate student of nutrition</i>

Atena Pasban

PhD in Food Sciences

Awards

<i>Title</i>	<i>Exhibition</i>	<i>award</i>	<i>Year</i>
<i>Rank 1 (among 5000 peoples) in Master Entrance Examination (in Food science and technology) In IRAN</i>			<i>2010</i>
<i>Rank 3 in bachelor graduated students in Food science and technology in Ferdowsi university of Mashhad In IRAN (2010).</i>			<i>2010</i>

Additional Information

- *Experience in Mathematical modelling and simulating projects.*
- *Experience in Food formulation for special diseases.*
- *Experience in performing research in Nanotechnology sciences.*
- *Experience in performing research in Food safety & Hygiene fields.*
- *Experience in teaching and running seminars and workshops.*
- *Experience in receiving research grants.*
- *Reviewer member of well-known national journals.*