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EDUCATION:

Veterian medicine

Ph.D in food hygiene(Assistant Professor, Department of Food Science & Technology, shahr-e- Qods Branch, Islamic Azad University, Tehran, Iran.)

Articles:

The effect of fungal protease of *Aspergillus niger* on improving the physical,chemical and sensory properties of beef. MEAT SCIENCE journal

Combination effect of Gamma Irradiation, Thyme essential oil and vaccum packaging on shelf life of shrimp during refrigerator storage . Food Hygiene journal, Tabriz.

Investigation the effect of adding Locust bean Sesame meal flour on physicochemical and sensory properties of chicken Nuggets. JFST journal.

The effect of *Aspergillus niger* protease on improving the physical,chemical and sensory properties of beef.Ferdowsi University of Mashhad journal(FUM).

Comparison of the Effect of Sodium Tri Poly Phosphate, Sodium Hexa Meta Phosphate, and Tetra sodium Pyrophosphate on some Physicochemical Characteristics of Curd Beef Round. Tarbiat Modares University journal.