

CURRICULUM VITA

Mohammad Shahedi B.

Personal information

Date of birth: Jan., 2, 1946

Place of birth: Yazd, Iran

Address: College of Agriculture, Isfahan University of Technology, Isfahan, Iran.

Academy of Sciences of Iran.

Scientific degrees achieved:

Ph.D. Food Engineering, Purdue University, U.S.A. 1978

M. Sc. Food Engineering, Purdue University, U.S.A. 1975

B. Sc. Agricultural Engineering Shiraz University, Iran, 1973

Appointment of Isfahan University of Technology:

Professor, Food Science and Technology, 2002-present

Associate professor, Food science and Technology, 1991-2002

Assistant professor, Food science and Technology, 1979-1991

Positions:

- Head of Isfahan University of Technology 1984-1988.
- Head of College of Agriculture 1982-1984, 1992-1998 and 2004- 2008
- Head of Food Science and Technology Dept. 1980-1981, 2001-2004 and 2008-2010.
- Head of Food Science Branch of the Iran Academy of Science, 1992-present
- Head of Isfahan, Agricultural Natural Resource Engineering System Organization, 2002-2010
- Vice-president for Research in Applied and Pure Sciences, The Academy of Sciences of IR Iran, 2008-present

Membership:

- Member of the Education Programming of Council of Culture and Higher Education Ministry, 1982-2011
- Member of the Academy of Science of Islamic Republic of Iran 1992-present
- Member of Editorial board of Journal of Agricultural Science and Technology (JAST), Iran.1989-present
- Managing Editor and Member of Editorial Board of Journal of Agriculture and Natural Resource Science and Tech. Isfahan, Iran, 1997-present
- Member of Promotion Council of the Isfahan University of Technology. 1994-present.
- Member of Promotion Council of the Yazd University.2005-present.
- Member of University Council of the Isfahan University of Technology. 1999-2006.
- Academic Member of Food Science and Technology Dept. Isfahan University of Technology. 1979-present.

- Council Member of Agricultural and Natural Resource Engineering System organization 2002-2006.
- Food Science and Nutrition Committee member of Iranian Academy of Persian Language and Literature.2001-2010.
- Member of Elite Council of Isfahan Province 210 – present
- Member of the Council for Education in Medical Basic Sciences, Public Health and Post Graduate
- **Honors:**

Recipient of the First rank student Award from Shiraz University 1973

Recipient of M.Sc. and Ph.D. Scholarship from Ministry of Higher Education, Research and technology

Recipient of the First Grade Teaching Award from Isfahan University of Technology 1996

And 2006

Recipient of the Second Practical Teaching Award from Agriculture and Natural Resources Engineering Organization of Iran 2004

Recipient of the Excellent Book of Islamic Republic of Iran Award 2003 for «Agricultural Natural Resources Scientific Terms» Book

Recipient of Certificate of Distinguished Professor Award, 2009

Distinguished Professor in scientific activities of Isfahan province 2011

Teaching experiences:

Grad Level: Physical properties of food materials
Rheology of food products
Corrosion in Food Factories and Food Facilities

Undergrad Level: Principles of Food Technology,
Elements of Food Engineering,
Principles of Planning of Food factories
Principles of cold storage

Papers published in national and international journals

- 1- Emamifar, A. M. Kadivar **M. Shahedi** and S. Solimani-Zad. 2012. Effect of Nanocomposite Packaging Containing Ag and Zn on Reducing Pasteurization Temperature of Orange Juice. Journal of Food Processing and Preservation. V. 36, No. 2, Pp: 104–112.
- 2- Hosseini, E., M. Kadivar and **M. Shahedi**, (2012). Physicochemical Properties and Storability of Non - 2 alcoholic Malt Drinks Prepared from Oat and Barley Malts. J. of Agric. Sci. and Technol. Volume14, pp:173-182

- 3- Emamifar A., M. Kadivar, **M. Shahedi** and S. Soleimani-Zad. 2011. Effect of nanocomposite packaging containing Ag and ZnO on inactivation of *Lactobacillus plantarum* in orange juice. Food Control 22(2011) 408-413
- 4- Fazilati M. A. Badii, N. Nekoei, **M. Shahedi** and S. Badii 2011. Effect of Consuming Zinc-Fortified Bread on Serum Zinc and Iron Status of Zinc-deficient Women. International. J. of Preventive Medicine V. 44, No.13.
- 5- Nafiseh Zamindar, Mohamad Shahedi Baghekhandan, Ali Nasirpour, Mahmoud Sheikhzeinoddin. 2011. Effect of line, soaking and cooking time on water absorption, texture and splitting of red kidney beans. J. of Food Sci. and Technol.
- 6- Sedaghati M., M. Kadivar; **M. Shahedi** and N. Soltanzadeh. 2011. Evaluation of the Effect of Fermentation, Hydrothermal Treatment, Soda, and Table Salt on Phytase Activity and Phytate Content of Three Iranian Wheat Cultivars. J. of Agric. Sci. and Technol. V. 13, Pp: 1065-1075
- 7- Emamifar A. M. Kadivar, **M. Shahedi** and S. Soleimani-Zadeh 2011. Effects of Nanocomposite Packaging Containing Silver and Zinc Oxide on the Shelf-life of Fresh Orange Juice. Iranian J. of Nutrition and Technol. V. 6, No. 1
- 8- Pourmohammadi K., Aalami M., **Shahedi M.**, Sadeghi mahoona A. 2011. Effect of Microbial Transglutaminase on Dough Rheological Properties of Wheat flour supplemented with Hull-less Barley flour. J. of Food Research. 2011; 21(3):269-279
- 9- Emamifar E. M. Kadivar, **M. Shahedi** and S. Soleimani-Za 2010. Evaluation of Nanocomposite Packaging Containing Ag and ZnO on Shelf life of Fresh Orange juice. Innovative Food Science & Emerging Technologies. accepted.
- 10- Emamifar E. M. Kadivar, **M. Shahedi** and S. Soleimani-Zad 2010. Preparation and Evaluation of Nanocomposite LDPE Films Containing Ag and ZnO for Food-Packaging Applications. Advanced Materials Research (Vol.129 - 131), pp 1228-1
- 11- Moharami E., **M. Shahedi** and M. Kadivar. 2009. Evaluation of α -Amylase, Lipase and Lipoxygenase Activity in Wheat Flour before and after Germination. J. of Sci. and Technol. of Agric. and Natural Resources V. 13, No. 47.
- 12- Amirkaveei Sh., **M. Shahedi**, Gh. Kabir and M. Kadivar. 2009. Effects of Treated and Untreated Bran in Dough Dynamic Rheology. International J. of Food Sci. and Nutrition.
- 13- Poormohammadi, K., M. Aalami, **M. Shahedi**, and A. Sadeghi Mahoona. 2009. Comparison of Wheat Bread Supplemented with Hull Less Barley Flour with Wheat Bread Supplemented with Hulled Barley Flour. Iranian Food Sci. and Technol. Research J. Vol.5 , No.2
- 14- Shiva A. Shaokong Dai, Marcus Newberry, Fuzhong Qi., **Shahedi M.** and R. I. Tanner(2009). A Comparison of the Rheology of Four Wheat Flour Dough Via A Damage Function Model. Appl. Rheol.19(2009)34305
- 15- Shiva A., **Shahedi**, M. Kabir, Gh. And Kadivar, M. 2009. Effect of Treated and Untreated Bran in Dough Dynamic Rheology. Inter. J. of Food Sc. And Nut.
- 16- Mosharraf, L., M. Kadivar and **M. Shahedi**, 2009. Effect of Hydrothermally Treated Bran on physicochemical, Rheological and Microstructural Characteristics of Sangak Bread. J. of Cereal Sci. 49 398-404.
- 17- Akbari A. **M. Shahedi**, S. Dokhani and M. Sadeghi, 2009. Moisture loss kinetics and Quality of Tomato slices. J. of Agric. and Natural Sci. of Technol. Vol. 11, No. 1.
- 18- Ardekani A. S. H., **M. Shahedi** and G. Kabir, (2009). Formulation of Pistachio Butter Optimizing Production. J. of Sci. and Technol. Of Agric. and Nat. Resources, Vol. 13, No. 47.
- 19- Mirmoghtadaei, L., Kadivar and **M. Shahedi**, 2008. Effect of Cross-linking and acetylation on Some Properties of Oat Starches. Cereal Chemistry.
- 20- Mirmoghtadaei, L., Kadivar, **M., Shahedi**, M. 2008. Effect of Succination and Deamidation of Functional Properties of Oat Protein Isolate, Food Chemistry.
- 21- Ghanbari, M. and **M. Shahedi**. 2008. The Effect of Baking Time and Temperature on Taftoon Bread Staling. J. of Sci. and Technol. of Agric. and Nat. Resources. V. 12, No. 43.
- 22- Ghanbari M. and **M. Shahedi** 2008. Effects of Shortening and Emulsifier (SSL) on Retarding Barbari Bread Staling. J. of Sci. and Technol. of Agric. and Nat. Resources. V. 12, No. 43.

- 23- Malek s., Heidari soltanabadi M., Khanahmadi M., ghazvini H.R., Mirmajidi A., **Shahedi M.**, Kermani A. 2008. effect of accelerating drying on prune quality characteristics in a solar dryer. *j. of agric. engineering research* 2008; 9(3):107-122.
- 24- Ahmadi F. Kadivar M. and **M. Shahedi**. 2007. Antioxidant activity of *kelussia odoratissima* Mozaff. In model and food systems. *Food Chemistry* 105 (2007) 57-64.
- 25- Abdollahzadeh, A. and **M. Shahedi**, 2007. Qualitative Properties of four Varieties of Sabzavar province Wheat Dough. *J., Sci. & Technol. Agric. & Nat. Resource.*, Vol. 11, No. 40.
- 26- Sadeh R., **M. Shahedi** and M. Mazloumi, 2007. Fortification of Milk with Vitamine A , its Reduction during Storage period and Sensory Evaluation of it. *J. Sci. & Technol. Agric. & Nat. Resource.*, Vol. 11, No. 41.
- 27- Nassiraie-Roozbeh L., Sh., Dokhani, **M. Shahedi** and R. Shokrani. 2007. The Effect of Packaging and Storage on Sugar and Organic Acids of Two Kiwi Fruit Cultivars. (Hayward and Abbot) determined by HPLC. *J. Agric. Sci. and Technol.* Vol., 20, No., 7.
- 28- Salehifar, M. and **M. Shahedi**, 2007. Effects of Oat Flour on Dough Rheology, Texture and Organoleptic Properties of Taftoon Bread, *J. Agric. Sci. Technol.* (2007) Vol. 9, Pp: 227-234
- 29- **Shahedi M.** and M. Fazilati 2007. Effect of Oat Bread Consumption on Blood Sugar and Blood Cholestrol. *J. of Isfahan Medical School.* 25(86):87-95.
- 30- Dokhani Sh., R. Beheshti and **M. Shahedi**. 2007. Texture Changes of Two Apple Cultivars from Semirom Region Packed and Kept in Cold Storage. Submitted for publication in the Iranian *J. of Agric. and Natural Sci.* V. 20, No. 6.
- 31- Ardekani A. S. H., **M. Shahedi**, G. Kabir, 2006. Optimizing of the Process of Pistachio Butter Production. *Acta Horticulturae*, Vol. 726 (2006), pp. 565-568.
- 32- Zamindar, N. and **M. Shahedi**. 2006. Effects of Cultivars (Agria and Marfona) and Packaging Atmosphere (Atmospheric Air and Nitrogen) on Texture, Color and Peroxide Value of Formulated Potato Chips. *J. of Sci. and Technol. of Agric. and Nat. Resources* V. 10, No. 3.
- 33- Roozbeh N., L., S. Dokhani, **M. Shahedi** and R. Shokrani (2006). Effect of packaging and storage on Physical Properties of Two kiwifruit cultivars produced in north Of Iran. *J. of Agric. Sci. and Natural Resources University of Technol.* Vol. 9. No. 4.
- 34- Dokhani S., R. Beheshti., **M. Shahedi** and M. Kabir 2006. Effect of Packaging and Storage on some Physicochemical Properties and Storage life of two apple cultivars. *J. of Agric. Sci. and Technol.*, V. 20 No. 6.
- 35- Soleymani, M. and **M. shahedi**, 2006. Time and Drying Rate Constant Relationship for Corn. *J. of Food Science and Technol. Isfahan*, Vol. 10, No. 2 .
- 36- Soleymani, M. and **M. Shahedi**, 2006. Sorption and Adsorption Isothermal Curves of Corn Seeds. *J. of Food Sci. and Technol.* Vol. 10, No. 2.
- 37- Salehi, M., **M. Shahedi** and Gh. Kabir, 2006. Study of Oat and Wheat Bread with Different percent of Oat Flour. *J. of Agric. and Natural Sci. of Technol.* Vol. 10, No. 2.
- 38- **Shahedi, M.**, Gh. Kabir, and M. Bahrami, 2005. Quality Indexes and Rheological Properties of Iranian Wheat Flour and Dough for Taftoon Bread *J. of Food Sci. and Technol.* Vol. 12. No. 3.
- 39- Rozbeh Nasirae, L, Sh. Dokhani, **M. Shahedi** and R. Shokrani 2005. Study of Shelf life and Packaging of Iran Variety of Kiwi. *J. of Agric. and natural Sci. and Technol, Isfahan* Vol. 9, No. 4.
- 40- **Shahedi, M.** and N. Zamindar, 2005. Study of Shelf life of Fabricated Potato, Chips. *J, of Agric. and Natural Sci, of Technol, Isfahan* Vol. 10, No. 3.
- 41- Meghdadian, N., **M. Shahedi**, and G. H. Kabir. 2004. Optimization of Taftoon Bread Shelf Life Using Different Packing. *J. Sci. and Technol. Agric. and Nat. Resource*, Vol. 8, No. 1.
- 42- Bahrami, S. and **M. Shahedi**, 2004. Effect of Wheat Cultivar, Flour Extraction Rate, and Baking Duration and Temperature on Dough Rheological Properties, Bread Staling, and Organoleptic Properties. *J. Sci. and Technol. Agric. and Nat. Resource*, Vol. 8, No. 1.
- 43- Cheraghi Dehdezi, S., Sh. Dokhani, and, **M. Shahedi**, 2003. Study of Canned Sausage Production and its Physicochemical Changes during Processing and Storage. *J. Sci. and Tech. Agric. and Nat. Resource*, Vol. 7, No. 3.

- 44- Zomorodi, Sh, R. Shokrani, **M. Shahedi B.** and Sh. Dokhani, 2003. Interesterification Mixture of Soybean Oil with Fully Hydrogenated Oil for Production of Shortenings. *J. Sci. Agric.* Vol.34, No. 1.
- 45- Ahoonmanesh, A. and **M. Shahedi**, 2002. Agricultural Science and Technology Development in Iran, *Scientific Journal of Sharif University of Technol.* Vol. 18.
- 46- Tajadodi Talab K., **M. Shahedi**, R. Shokrani and S. Dokhani, 2002. Stabilization of Rice Bran oil by Inactivation of its Lipase and Lipoxidas. *Iranian, J. Agric. Sci.* Vol. 33, No. 4, Tehran University Iran.
- 47- Tajadodi Talab K., **M. Shahedi**, R. Shokrani and S. Dokhani, 2002. Heat Processing and Storage Time Effects on Rice Bran Oil Quality, *J. Sci. & Tech. Agric. & Resource* ,Vol. 5, No. 4.
- 48- Khoshtaghaza M. H., M. Soleymani and **M. Shahedi**, 2002. Correlation of Head Rice Yield (HRY) with Rough Rice Fissuring and Bending Strength in Drying Process, *Iranian. J. Agric. Sci.* Vol. 33, No. 1.
- 49- Abdollahzadeh, A. and **M. Shahedi**, 2001. Effects of Ascorbic Acid and Mono and Diglycerides on Taftoon Bread Quality, *J. Sci. & Tech. Agric. & Nat. Resource.*, Vol. 5, No. 3.
- 50- Zomorodi, S., S. Shokrani, **M. Shahedi** and S. Dokhani, 2000. Application of Sterification Method for Production of Margarine Oil. *J. of Agric. Sci. and Technol.* Vol.4 No. 2.
- 51- **Shahedi M.** and B. Mansouri, 2000. Effect of Alfa-amylase Activity on Macaroni Cooking Quality. *J. Sci. & Tech. Agric. & Nat. Resource*, Vol. 4, No. 3.
- 52- Khan-Ahmadi and **M. Shahedi B.** 1999. Pomegranate Juice Pigments as Affected by Conditions of Concentration and Storage. *Iranian J. Agric.* Vol. 30, No. 3.
- 53- **Shahedi M.**, P. Goli Khorasgani and Z. Hamidi Isfahani, 1999. Effect of Gluten Extruder and Drying Temperature on Macaroni Stickiness and Pastiness. *J. Sci. and Tech. Agric. & Nat. Resource*, Vol. 3, No. 2.
- 54- **Shahedi M.**, P. Goli and z. Hamidi, 1999. Extruder and Drying Temperature Effects on Adhesiveness and Pastiness of Macaroni. *Journal of Agric. Sci. and Technol.* Vol. 3, No. 2, Pp. 65-73.
- 55- Amiri, R., A. Rezaee, **M. Shahedi** and S. Dokhani, 1999. Application of High Performance Liquid Chromatography for Determination of Wheat Genetical Variations . *J. of Agric. Sci.* Vol.3 No. 3.
- 56- Askari, M. and **M. Shahedi**, 1994. Storage Temperatures Effects of some Quantity and Quality Properties of four Savah cultivar of Pomogrenates. *Journal of Agric. Sci.* Vol. 25 No. 3, Pp: 46-53
- 57- **Shahedi Baghe-Khandan M.** 1993. Experimental Thermal Conductivity of Fruits. *Journal of Agric. Sci. and Technol.* Vol. 1, No. 2, Pages: 31-36.
- 58- **Shahedi M.** and F. Behnam, 1993. Comparison of two Storage methods for two Varieties of Iran Pomogrenates. *J. of Agric. Sci.* Vol. 24, No. 1, Pp: 19-28.
- 59- **Shahedi Baghe-Khandan M.** and Okos M. R. 1981. Effect of Cooking on the Thermal Conductivity of Whole and Ground Lean Beef. *J. of Food Sci.* (46) Pages: 1302-1305
- 60- **Shahedi Baghe-Khandan M.**, S. Yongheo Choi and Martin R.O. 1981. Improved Line Heat Source Thermal Conductivity of Whole and Ground Lean Beef. *J. of Food Sci.* (46) pages: 1302-1305

Papers presented in national and international seminars and conferences

1. Mehran, B., R. Farhoosh and **M. Shahedi**. 2012. Reduction of sangak bread acrylamide using acetic acid and ascorbic acid.
2. Eghbal, S., **M. Shahedi** and M. Kadivar. 2012. production of millet bread for Celiaci Paishents and improvement of its properties with microbial Transglutaminase enzyme.
3. Shahkhaja, Z., N. Hamdami and **M. Shahedi**. 2012. The effect of salt and pH on the Viscosity off milk condensed with ultra-filtration method.

4. Khoshakhlagh, Kh., N. Hamdami and **M. Shahedi**. 2012. Modeling applications in modified atmosphere food packaging.
5. Mosharaf, F. L., **Shahedi, M.** and Kadivar, M. 2008. Influence of Hydrothermally Treated Bran on Physicochemical, Rheological and Microstructural Characteristics of Sangak Bread, 13th ICC Cereal and Bread Congress, Madrid, Spain. Pp: 81.
6. Shaker, A., **M. Shahedi**, and Gh. Kabir 2008. Comparison the Quality of Traditional and Industrial Halva. 18th National Food Sciences and Technology Congress, Mashhad, Iran.
7. Mirmoghtadaie, L., Kadivar, M., **Shahedi, M.** 2008. Effect of Succination and Deamidation on Physicochemical Properties of Oat Starch. 18th National Food Sciences and Technology Congress, Mashhad, Iran.
8. Hesami taklo, S., **M. Shahedi** and N. Parvizi, 2008. Preferences of Standardization of Food Sciences and Technology Scientific terms. Key speak, 18th National Food Sciences and Technology Congress, Mashhad, Iran
9. **Shahedi M.**, 2008. Introduction and types of Functional Foods. 2008. 2nd Conference of Functional Foods. Tarbiat Modarres University Tehran.
10. Solymani, M., **M. Shahedi**, Tabil, Emami 2006. Sorption Isotherm of Hybrid Seed Corn. Canadian Society of Bioengineering, Canada.
11. Shavakhi F., **M. Shahedi**, 2006. Application of Acetic Acid as an Alternative for Sulphur Dioxide. International Symposium Future of Food Engineering.
12. Allama, A. M. Kadivar and **M. Shahedi**, 2007. Effect of Sen Protease on Wheat Glutone and Methods of Flour Properties Improvement. 17th Congress of Food Sciences. Ormia, Iran.
13. Emami, A, and **M. Shahedi**, 2006. Food Industry from the Perspective of Nanotechnology. The First Conference on Nanotechnology in the Environment. Isfahan University of Technology.
14. Shaker, A., M. Shahedi, and Gh. Kabir 2005. Optimization of Process of Pistachio Butter. International Symposium of Pistachios and Almonds. Iran.
15. **Shahedi B. M.** 2003. Processed Food Safety and Security. Food Safety, Education and Energy Planning Joint Meeting of the Science Academics of Iran, the United States and France. Tour Tour, Nice, France.
16. Shahedi, B. M. 2004. Fruit and vegetable production postharvest and safety concern. Seminar on Reduction of Postharvest Losses of Fruit and Vegetable. APO, India.
17. **Shahedi B. M.** 2003. Loss of Wheat, Flour and Bread in Iran and its Relationship to the Iranians Health and Nutrition Food Safety, Education and Energy Planning Joint Meeting of the Science Academics of Iran, the United States and France. Tour Tour, Nice, France
18. Soleymani, M. and **M. Shahedi**, 2005. Parameters Affects Rice Driers Efficiency and losses. 15th Food Science Congress, Iran Food Science and Nutrition Institute.
19. Soleymani, M. and **M. Shahedi**, 2003. Comparison of Quality and Drying Curves of Two Khoozestan Province Varieties of Onion. Third Horticulture Science Congress.
20. **Shahedi, M.**, 2005. Fruit and Vegetable Post harvest Losses in Iran and the Asian Countries. Academy of Science Conference, Tehran Iran.
21. **Shahedi, M.**, 2005. Wheat, Flour, Bread and rice losses in Iran and Suggestions for Reduction of it. Second Seminar on Reduction of Natural Resources Losses of Iran, Academy of Science of Islamic Republic of Iran.
22. Tajadditalab, K. and **M. Shahedi**, 2004, Design and Construction of Rice Bran Lipoxidase Inactivation equipment. Agricultural Machinery and Mechanization National Congress, Shahid Bahonar University, Kerman, 2003.

23. 14 - Ahmadi, F., **Shahedi, M.** and M. Kadivar, 2004. Antioxidant effect of *Kelussia odoracissima* Mozaf. in Sunflower Oil and Model System. First Seminar of Oil Industry of Iran.
24. 15 - Soleymani, M. and **M. Shahedi**, 2005. Determination of Corn Seed (704, 647 hybrids) Sorption Desorption Isothermal Models. 11th, National Food Science Congress of Iran. Food Science and Nutrition Institute of Iran.
25. 16 - Soleymani, **M., Shahedi, M.** and R. Moamen, 2005. Study of Relative Humidity and Water Vapor Pressure Control in Closed Atmosphere by Glycerol Solutions. 15th National Food Science Congress, Iran.
26. Arzani, M. Shahedi, Golabadi Poursiabadi, A. Rezaiee, A. Ahoonmanesh, 2000. Grain yield and quality.....Third International Crop Science Congress.
27. Ahoonmanesh, A. and **M. Shahedi**. 2000. Science and Tech. Development in the Islamic Republic of Iran, 12th Symposium of the Academic of Science of the World Countries, Ministry of Science Research and Technology, Tehran, Iran.
28. Asgari, M. And **Shahedi, M.**, Effect of Temperature on Storage Properties of four Varieties of Saveh Pomegranate. Presented in the Fifth National Congress of Food Processing. Iran, Karaj Agricultural College.
29. **Shahedi-M.** 1994. Mutual Problems of Higher Education and Industry to Create the Desired Relationship Between Them. The second Seminar on the Relationship Between Industries and Universities. Ferdowsi University of Mashhad. 19 to 21 October.
30. **Shahedi-M.** 2004. Storage and Processing of Pomegranate, Presented to the Regional Conference of Pomegranate Production Problems. Agriculture Organization of Yazd.
31. **Shahedi, M.** 2005. Physical Properties of Three Varieties of Yazd Pomegranate. at the conference of Pomegranate production Problems Saveh . Saveh Agriculture Organization.
32. **Shahedi, M.** 2005. Promoting the Advancement of Science and Technology and its Impact on Social Development and Country's Economy. Conference of the Academy of Sciences. Islamic Republic of Iran, Tehran.
33. **Shahedi,M.** 1998. Problems of the Bread Production Equipments in Iran and Recommendations to Improve them. Food Processing Conference , Ferdowsi University of Mashhad. 9 to 13 June.
34. Ghanbari, H., Dokhani, Sh. And **Shahedi, M.** 1998. Effect of Whey powder on Storage quality of Bread. Presented at the Eleventh Food processing Conference, Agricultural College Tehran University, Iran.
35. **Shahedi, M.**, Kabir, Gh. And Sanei, R. 2002. Optimization of Fermentation Conditions of Taftoon Bread Dough , Cereal and Bread Conference, Tehran, Iran.
36. **Shahedi, M.** 2003. Problems of Designing and Manufacturing Food Production lines. Food, Universities and Industry Cooperation Conference. Tabriz University Iran.
37. **To be completed**

Books:

1. **Shahedi, M.**, Jamalian, J., Lamea, H., and Dokhani, S., 2011. A Dictionary of Agriculture and Natural Resources. 2ed Edition. Vol. 7, Food Science and Technology Tehran University Press, Tehran, Iran(First Edition 2000).

2. **Shahedi, M.** A chapter of New Method of Farm Production(2011). Ferdosi University, Mashad, Iran.
3. **Shahedi, M.** and M. Kadivar. 1995. Principles of Storage and Preservation of Fruits and Vegetables. Shahrekord University, Shahrekord Iran. pp. 300 .
4. **To be Completed**