



Resume

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4. Education Status: PhD

Degree	Department	University	Year
Graduated	Department of Chemical Engineering-Food Industry	Islamic Azad University, Department of Science and Research - Tehran, Iran	1995
MSc	Department of Food Engineering	Istanbul Aydın University	2013-2019
PhD	Department of Food Engineering	Istanbul Aydın University	Integrated PhD
MSc	Department of Mechanical Engineering	Istanbul Aydın University	2024-Continue

5. Academic Titles

Academic Titles	Department	University-Faculty	Year
Assist. Prof. Dr.	Food Technology	Istanbul Aydın University- Faculty of Applied Sciences	2020-2022
Assist. Prof. Dr.	Gastronomy and Culinary Arts	Istanbul Aydın University- Faculty of Fine Arts	2022-2024
Assist. Prof. Dr.	Food Engineering	Istanbul Aydın University- Faculty of Engineering	2024-Continue

6. Postdoctoral academic research:

Yildiz Technical University, Faculty of Chemical and Metallurgical Engineering, Department of Food Engineering (2020): Postdoc researcher.

7. Foreign languages:

English, B2 upper intermediate
YÖK Language: 72.5

8. Theses:

8.1 Bachelor degree theses:

KIAN POUR, N; Mojtahedi, D; Simayi, P.(1995). Design of ice cream factory. Islamic Azad University, Department of Science and Research.

8.2 MSc and PhD Theses: (Integrated PhD)

KIAN POUR, N; Karataş, Ş. (2019). Drying kinetics of apple. Istanbul Aydin University. Department of Food Engineering.

9. Research areas:

Food Engineering, Gastronomy and culinary arts, Food Technology, Fruit and vegetables, Unit operations, mathematical modeling, Heat and mass transfer, Nanotechnology

10. SCI AND SCI-EXPENDED PUBLICATIONS:

- 1) **Kian-Pour**, N; Karatas, S. “Impact of different geometric shapes on drying kinetics and textural characteristics of apples at temperatures above 100°C”. Journal of Heat and Mass Transfer. 55:3721–3732.(2019). DOI: 10.1007/s00231-019-02691-1.
- 2) Karakelle, B; **Kian-Pour**, N; Toker, O. S.; Palabiyik, I. “Effect of process conditions and amylose/amylopectin ratio on the pasting behavior of maize starch: A modeling approach.” Journal of Cereal Science. 94: 102998. (2020). DOI: 10.1016/j.jcs.2020.102998.
- 3) Busra, K; Toker, O. S; Palabiyik, I; Yaman, M; **Kian-Pour**, N; Konar, N; Kilicli, M. “Valorization of hazelnut cake in compound chocolate: The effect of formulation on rheological and physical

- properties” LWT. Food Science and Technology. 139. 110609. (2020). DOI: 10.1016/j.lwt.2020.110609
- 4) Aydın, N., **Kian-Pour, N.** & Toker, O.S. Caramelized white chocolate: effects of production process on quality parameters. Food Measurement and characterization. **15**, 3182–3194 (2021). <https://doi.org/10.1007/s11694-021-00890-1>
 - 5) Bursa, K., Kilicli, M., Toker, O.S., Palabiyik, I., Gulcu, M., Yaman, M., **Kian-Pour, N.**, & Konar, N. Formulating and studying compound chocolate with adding dried grape pomace as a bulking agent. J Food Sci Technol. 59, 1704–1714 (2022). <https://doi.org/10.1007/s13197-021-05180-8>
 - 6) **Kian-Pour, N.**, Akdeniz, E., & Toker, O.S. Influence of coating-blanching in starch solutions, on the drying kinetics, transport properties, quality parameters, and microstructure of celery root chips. LWT. Journal of Food Science and Technology. 160. 113262. (2022). <https://doi.org/10.1016/j.lwt.2022.113262>
 - 7) Bursa, K., Isik, G., Yildirim, R.M., Ozulku, G., **Kian-Pour, N.**, Toker, O.S., Palabiyik, I., Gulcu, M. Impact of grape marc, as a partial replacer of sugar and wheat flour, on the bioaccessibility of polyphenols, technological, sensory, and quality properties of cake by mixture design approach. International Journal of Food Engineering. 18(8–9): 611–626 (2022). <https://doi.org/10.1515/ijfe-2022-0203>
 - 8) Ozmen, D., Yildirim, R.M., Bursa, K., **Kian-pour, N.**, Toker, O.S., Palabiyik, I., Konar, N., Yurt, B. Improvement of spreadability of grape molasses with induced crystallization for production of creamed molasses as a novel product. International Journal of Gastronomy and Food Science. 31: 100628 (2023). <https://doi.org/10.1016/j.ijgfs.2022.100628>
 - 9) **Kian-pour, N.**, Yildirim-Yalcin M., Kurt, A., Ozman, D., Toker, O.S. A review on latest innovations in physical modifications of galactomannans. Food Hydrocolloids. 138: 108470 (2023). <https://doi.org/10.1016/j.foodhyd.2023.108470>
 - 10) **Kian-pour, N.** Effect of Biopolymer Dip-Coating Pretreatments as a Non-Thermal Green Technology on Physicochemical Characteristics, Drying, and Rehydration Kinetics of Santa Maria Pears. Foods. 12: 2466 (2023). <https://doi.org/10.3390/foods12132466>
 - 11) E. CAKIR, R. M. YILDIRIM, N. **K. POUR**, G. OZULKU, O.S. TOKER, M. ARICI. POSSIBILITY OF USING BLACK OLIVE SEED POWDER IN FORMULATIONS TO FUNCTIONALIZE

12) **Kian-Pour, N.**, Ceyhan, T., Ozmen D., Toker, O.S. Effect of ultrasound-ethanol immersion, microwave and starch-blanching pretreatments on drying kinetics, rehydration, and quality properties of beetroot chips. *International Journal of Food Engineering*, 2024. <https://doi.org/10.1515/ijfe-2023-0237>

13) B. Ünal, M.A. Almessiere, A. Baykal, Y. Slimani, M.A. Gondal, **N. Kian-Pour**, Sagar E. Shirsath, A. Manikandan, U. Baig. Comprehensive analysis of Ni_{0.4}Cu_{0.2}Zn_{0.4}Fe_{2-4x}Sn_{3x}O₄ nanospinel ferrites: Structural, electrical, and dielectric characterization through advanced techniques. *Ceramics International* 50 (2024) 30670–30682.

14) **Mojtahedi E.**, Yilmaz H. Evaluation of techno-functional properties of fava bean aquafaba powder in vegan muffins: Effects of locust bean gum and foam-mat drying. *Food Chemistry: X*. 26 (2025) 102316. <https://doi.org/10.1016/j.fochx.2025.102316>

11. Book & Book Chapter:

- **Kian-Pour N.**, Ozmen D., Toker O.S. (2021) Modification of Food Powders. In: Ermiş E. (eds) *Food Powders Properties and Characterization*. Food Engineering Series. Springer, Cham. https://doi.org/10.1007/978-3-030-48908-3_7

12. Papers and abstracts presented at international scientific meetings and published in the proceedings book:

1. **Kianpour, N.**, Karatas, S. “Impact of temperature above 100°C on the textural characteristic of dried apple”. *The International Symposium: Food Rheology and Texture*. Istanbul. Accepted. A poster. Abstracts Book, page: 166. (2018).
2. **Kianpour, N.**, Haghju, S., Said Töker, O., Altay, F., Karataş, S. “Rheological properties of vegan pudding prepared with different milk substitutes”. *The International Symposium: Food Rheology and Texture*. Istanbul. Accepted. A poster. Abstracts Book, page: 113. (2018).
3. **Kian-Pour, N;** Karatas, S. “Impact of the temperature over 100°C on the drying kinetics, thermophysical and transport properties of dried apple“. 6th International conference: Thermophysical and Mechanical Properties of Advanced Materials. Izmir. Accepted. An oral presentation. Abstracts Book, page: 17. (2019).
4. **Kian-Pour, N;** Karatas, S. “Kinetics of Drying, Transport Properties and Hardness of Pear Coated with Chitosan “.1st International / 11th National, Food Engineering Congress. Antalya. Accepted. A poster. Abstracts Book, page: 177. (2019).

5. **Kian-Pour, N.** “Effect of Tapioca Starch and Chia Seed Blanching on the Drying Characteristics, Heat and Mass Transfer of Celery Root Chips”. International Congress on Multidisciplinary Natural Sciences and Engineering (ICOMNAS) Ankara/Turkey. Accepted. An oral presentation. Abstracts Book, page: 41. (2021).
6. **Kian-Pour, N.** “Influence of Rice, Tapioca, and Corn Starches as The Drying Aid Materials on The Kinetics of Drying, Thermophysical Properties, Heat and Mass Transfer of Dried Beetroot Chips”. International Aegan Scientific Research Symposium (IASRS’21) /Turkey. Accepted. An oral presentation. Abstracts Book, page: 15-16. (2022)
7. **Kian-Pour, N.** “Usage of medium to high-power microwave-blanching pretreatment to improve drying characteristics of leek: Drying kinetics, transport and thermophysical properties”. IV-International Conference of Food, Agriculture, and Veterinary. Van /Turkey. Accepted. An oral presentation. Abstracts Book, page: 413-414. (2022)

13. Articles Published in Other International Journals

- **Kian-Pour, N.** “Fundamental drying techniques applied in food science and technology”. International Journal of Food Engineering Research (IJFER). 6(1): 35-63. (2020) DOI: 10.17932/IAU.IJFER.2015.003/ijfer_v06i1003

14. Articles Published in other national Journals

1. **Kian-Pour, N.** “Impact of microwave-starch-blanching on the drying kinetics, transport and Thermophysical properties of green almond”. Journal of the Institute of Science and Technology. 13(1): 305-316. (2023) DOI: 10.21597/jist.1166340
2. **Kian-Pour, N.** “Effect of ethanol immersion and ultrasound pretreatments on the kinetics of convective drying of quince”. Gıda/The Journal of the Food. 48(5): 1099-1108. (2023) DOI: 10.15237/gida.GD23082

15. Supervised Postgraduate Theses:

1. **Kian-Pour, N.** Use and characterization of aquafaba prepared from different legume wastewaters in vegan cupcake production. M.Sc., Hazan YILMAZ. (Student) (2024) Thesis no: 10671526

16. Projects:

“Transformation in Higher Education: Blended Learning Model on the Way to E-University scientific research project” organized by the Director of STEM Education Research Center of Istanbul Aydin University

17. Courses given

A: Associate’s Degree, B: Bachelor’s Degree, M: Master’s Degree, D: Doctor’s Degree

Year	Semester	Lectures	Weekly Hours		Course Level
			Theoretical	Practice	
2020-2021	Fall	General chemistry	2	2	B
		Special foods	3	0	B
		Differential Equations	4	0	B
		Mathematic-1	2	2	B
	Spring	Fruit and Vegetable Products	2	0	B
		Technology	2	0	B
		Vegetable Oil Technology	3	0	A-B
		Packaging in Food Industry	2	0	B
		Biostatistics	2	0	B
		Applied Biostatistics-II	2	0	A
Statistics	2	0	A		
Statistics-1	2	0	A		
2021-2022	Fall	Meat and Products Technology	2	2	A
		Basic Principles of Nutrition	3	0	A
		Food Machinery	3	0	B
		Food Processing and Preservation	2	0	B
		Techniques	2	0	B
	Spring	Food processing and preservation techniques	2	0	A
			3	0	B
		Food engineering unit operations-II	2	2	B
		Graduation project	3	0	A
		Professional English-II	0	6	B
Graduation thesis	2	0	B		
Organization in food businesses	2	0	B		
2022-2023	Fall	Nutrition Science	3	0	M
		Food Processing and Preservation	2	0	B
		Techniques	3	0	M
		Advanced Culinary Technologies	3	0	A-B
		Professional English-I	2	2	B
		General Chemistry	2	0	B
	Spring	Food Processing and Preservation	2	0	A
		Techniques	2	2	B
		Graduation Project	2	1	M
		Aroma and Flavor Science	3	0	A-L
Summer	Professional English-II	2	0	B	
	The Taste of Istanbul and Anatolian Food Culture (Delightful Istanbul)	3	0	B	
2023-2024	Fall	Spices and Sauces	3	0	A
		Food Processing and Preservation	2	0	B
		Techniques	3	0	B

		English for Gastronomy	3	0	A-B
		Professional English-I	3	0	M
		Advanced Culinary Technologies			
	Spring	Graduation project	2	2	B
		Aroma and Flavor Science	2	1	M
		Professional English-II	3	0	A-B
		Alcoholic and Non-Alcoholic Beverages	2	2	B
		Sensory Analysis in Foods	2	2	B
	Summer	The Taste of Istanbul and Anatolian Food Culture (Delightful Istanbul)	3	0	B
2024-2025	Fall	Advanced Culinary Technologies	3	0	M
		Advanced Heat Transfer	3	0	D

18. Scientific Referees

1. Critical Reviews in Food Science and Nutrition, SCI Kapsamındaki Dergi, Ekim 2021
2. LWT-Food Science and Technology, SCI Kapsamındaki Dergi, Temmuz 2023
3. Starch, SCI Kapsamındaki Dergi, Şubat 2023
4. International Journal of Food Science & Technology, SCI Kapsamındaki Dergi, Kasım 2023
5. LWT-Food Science and Technology, SCI Kapsamındaki Dergi, Şubat 2024
6. LWT-Food Science and Technology, SCI Kapsamındaki Dergi, Mart 2024
7. LWT-Food Science and Technology, SCI Kapsamındaki Dergi, Nisan 2024
8. International Journal of Food Engineering, SCI Kapsamındaki Dergi, Nisan 2024
9. Scientific Reports (Nature), SCI Kapsamındaki Dergi, Nisan 2024
10. Food and Bioprocess Technology (Nature), SCI Kapsamındaki Dergi, Mayıs 2024

19. Memberships of Scientific and Professional Organizations:

- 1- ISEKI Food Association Member (ISEKI Food Association) (Since 2013)

20. Attended Trainings

- 1-Technical and Vocational Training Certificates of Cooking (2005 – 07/2006),392 hours, Iran.

- 2-Technical and Vocational Training Certificates of Confectionary (2008 – 02/2009), 232 hours, Iran.
- 3-Certificates of Foreign Trade (09/2013 – 11/2013), Yeni Ümit Eğitim, 64 hours, Istanbul.
- 4-“E-Commerce Course” Organized by Akiza Academy (02/03/2014), Istanbul.
- 5- Technological Approaches and Learning Models in Higher Education by Istanbul Aydin University (120 hours). 10/07/2021.Istanbul
- 6- Posture and Business Etiquette Workshop organized by Istanbul Aydin University. 15/02/2014. Istanbul
- 7- “Cloud Computing Systems and Collaboration” organized by the Director of Istanbul Aydin University, STEM Education Application and Research Center. 10/12/2020, Istanbul.
- 8- “Detailed note entry training” organized by Istanbul Aydin University, 19/02/2021, Istanbul.
- 9- “ARDEB 1001 Project Writing Training” organized by TUBITAK - Research Support Programs Directorate (ARDEB), 8.03.2021, Istanbul.