
REZA TAHERGORABI, Ph.D.

Department of Family and Consumer Sciences
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ACADEMIC APPOINTMENT

- 2019 – Present Associate Professor, Food Science
- 2013 – 2019 Assistant Professor, Food Science
- 2014 – Present Affiliated Graduate Faculty Member in the Department of Energy and Environmental Systems
- 2018 – Present Affiliated Faculty Member in the Center for Excellence in Cyber Security at NC A&T State University

EDUCATION

- Ph.D., 2012 West Virginia University, Morgantown, WV.
Major: Animal and Food Science
- Dissertation: “*Development of Value-added Food Products from Isoelectrically Recovered Proteins*”
- MS., 2007 Azad University, Tehran, Iran
Major: Fisheries Engineering- Seafood Science
- Thesis: “*Effect of Gamma Radiation on the Quality and Shelf-life of Refrigerated Rainbow Trout*”
- BS., 2003 University of Sistan and Baluchestan, Zahedan, Iran
Major: Fisheries Engineering

RESEARCH INTERESTS

My research interest is focused on food processing and packaging. I seek to increase the value of muscle food (i.e. seafood, poultry, and red meat) processing by-products from a sustainable perspective. Muscle food processing generates large quantities of materials which cannot be used directly for human consumption. Hence, they are called by-products or waste. I apply a relatively new methodology of Isoelectric Solubilization and Precipitation (ISP) for the recovery of proteins from muscle food by-products. I have used surimi seafood as a model to study the textural and rheological behaviors of muscle food proteins. Currently, I am expanding the application of the isolated proteins to deep-fat fried foods. In addition, I attempt to enhance the safety and quality of food products by using active biodegradable films, edible coatings, and nanocomposites for food packaging.

PROFESSIONAL EXPERIENCES

- 04/2013 – Postdoctoral Research Associate
08/2013 Department of Food Science, Purdue University, West Lafayette, IN.
- My research was involved in evaluating the structure and function of proteins derived from hydrolysis as well as their functional and bioactive properties (e.g. antimicrobial, ACE-inhibitory, antioxidants, anti-inflammatory activities, as

fortifying agents, etc.)

- 05/2012 – Postdoctoral Research Fellow
03/2013 Seafood Research and Education Center, Oregon State University, Astoria, OR.
- Developed a new method to detect histamine and other biogenic amines in seafood (specifically in tuna) using High Performance Liquid Chromatography (HPLC)
 - Studied the effect of novel technology of “*NanoIce*” on sensory and quality attributes of fish
 - Developed an online course of “*Seafood Technology*” for graduate students at OSU
- 01/2009 – Graduate Research Assistant
05/2012 Division of Animal and Nutritional Sciences, West Virginia University, Morgantown, WV
- Set up an isoelectric solubilization /precipitation system to recover proteins and lipids from muscle food by-products
 - Developed a novel nutraceutical containing omega-3 rich oils, fiber and salt substitute in order to reduce the risk factors of cardiovascular diseases
 - Developed a low-sodium surimi seafood product with higher content of potassium
 - Optimized the technique of isoelectric solubilization /precipitation targeting salt reduction
 - Supervised graduate students
 - Presented data at national and international conferences
 - Performed data entry and analysis using SAS software program
 - Assisted in holding extension service workshops at WVU
- 09/2005 – Lecturer
09/2006 Allameh Mohaddes Noori University, Noor, Iran
- Taught undergraduate and graduate courses in fish processing
 - Supervised undergraduate and graduate students’ projects
 - Assisted the lab technician

PROFESSIONAL CERTIFICATES

- Seafood HACCP (Hazard Analysis and Critical Control Point) # 6591-071912-36044
- GMP (Good Manufacturing Practices) # 2012-06111
- CITI- Biosafety Training for Researchers (02/14/2018 – 02/13/2021)
- CITI- Social Behavioral Research Investigators and Key Personnel (04/06/2018 – 04/05/2021)
- Certificate of Code of Conduct for Higher Education (09/11/2017)
- Certificate of FERPA for Higher Education (09/15/2017)
- Certificate of Preventing Discrimination and Sexual Violence: Title IX, VAWA, and Clery Act for Faculty and Staff (09/15/2017 and 04/10/2019)
- Certificate of Conflict of Interest training (04/09/2019)
- Certificate of training for the 20th Annual Surimi School, Astoria, OR. (2013)

AWARDS & RECOGNITIONS

- 2020. Award of Excellence in Research from NC A&T State University chapter of Gamma Sigma Delta
- 2019. ABRCMS/ASM Travel Award (\$1,250)

- 2019. IFT19 Division Leader Travel Award (\$700)
- 2018. Listed in Marquis Who's Who in America
 - Since 1899, when A. N. Marquis printed the First Edition of Who's Who in America, Marquis Who's Who has chronicled the lives of the most accomplished individuals and innovators from every significant field of endeavor, including politics, business, medicine, law, education, art, religion, and entertainment. Today, Who's Who in America remains an essential biographical source for thousands of researchers, journalists, librarians and executive search firms around the world.
- 2017. Award of Excellence in Research from NC A&T State University chapter of Gamma Sigma Delta
- 2014. Certificate of completion for National Science Foundation (NSF) workshop as a scientific messenger
- 2011. IFT Aquatic Food Product Division Award for Student Paper Competition at the IFT Annual Meeting, New Orleans, LA.
- 2011. Travel Grant (\$200) for Texture Analysis Researchers from Texture Technologies Corp. of Scarsdale, NY.
- 2009 – Present. Institute of Food Technologists (IFT) Professional Member
 - IFT Professional Membership is reserved for the select group of IFT members who have distinguished themselves through achievements and experience in food science and technology or related fields.
- 2004. Certificate of Appreciation for the 11th Round of Student Yearbook, Tehran, Iran.

PROFESSIONAL AFFILIATIONS

- 2009 – Present. Institute of Food Technologists (IFT)
 - 2018 – Present. IFT Food Packaging Division -Leadership Team- Chair-elect
 - 2014 – 2018. IFT Food Packaging Division -Leadership Team- Secretary
 - 2009 – Present. IFT Aquatic Food Products Division
 - 2009 – Present. IFT Product Development Division
 - 2009 – Present. IFT Nutraceuticals and Functional Foods Division
- 2016 – Present. American Chemical Society (ACS)
- 2016 – Present. Phi Tau Sigma (Honor Society of Food Science & Technology)
- 2016 – Present. Phi Tau Sigma Chapter Affairs Committee
- 2016 – Present. Gamma Sigma Delta (Honor Society of Agriculture)
- West Virginia University Alumni, Class of 2012
- 2013 – Present. World Aquaculture Society
- 2013 – Present. Science Advisory Board
- 2014 – Present. Active and Intelligent Packaging Industry Association

TEACHING EXPERIENCES

College of Agriculture and Environmental Sciences at NC A&T State University

- AGRI 499 -Undergraduate Research (Fall 2020)

Department of Family and Consumer Sciences at NC A&T State University

- FCS 641: Food Protection and Defence (Spring 2014, Spring 2016, Fall 2017)
- FCS 460: Applied Research in Family and Consumer Sciences (Spring 2015)
- FCS 245: Introduction to Food Science (Fall 2015)
- FCS 441: Food Product Development (Fall 2016, Spring 2018, Fall 2019)
- FCS 345: Food Chemistry (Spring 2019, Spring 2020)

Department of Animal Sciences at NC A&T State University

- ANSC 312: Meat and Meat Products (Spring 2017)

Research Mentoring Courses at NC A&T State University

- EES 996: Laboratory Internship (Spring 2015)
- EES 995: Doctoral Preliminary Exam (Spring 2016)
- EES 997: Doctoral Dissertation (Spring 2016, Spring 2017)
- AGRI 499: Undergraduate Research (Spring 2018)
- ANSC 619: Special Problem in Animal Sciences (Spring 2017)
- FCS 637: Special Problem in Food and Nutritional Sciences
- FCS 739: Thesis Research
- FCS 999: Continuation of Thesis

E-learning courses- ISEKI Food Association

- Food waste recovery. *ISEKI Food Association* (<https://moodle.iseki-food.net/>)
- Open innovation network (<http://www.foodwasterecovery.group/e-course/>)

Allameh Mohaddes Noori University, Noor, Iran

- Undergraduate and graduate courses in fish processing (Fall 2005, Spring 2006)

DISSERTATION AND THESIS MENTORING

Ph.D. Dissertations

1. Eboghoye Eluka-Okoludoh. Detection and Characterization of Galectin-8 Variants in Neutrophils. *Role: Committee member*. Spring 2019.
2. Zahra Moaddabdoost Baboli. Design and experimental validation of an ultrasonic reactor for rapid pasteurization of fruit juices. *Role: Committee member*. Spring 2019.
3. Kingsley Ekwemalor. Detection of Galectin expression and its modulation in goat peripheral blood. *Role: Committee member*. Fall 2018.
4. Aseel Issa. Biodegradable nanocomposite films based on sweet potato starch: development, characterization, and their antimicrobial effects on the shelf-life of packed baby spinach leaves. *Role: Chair*. Summer 2017.
5. Temitayo Olumakinwa Obanla. Exposure effects of aspirin on growth and functionality of *Lactobacillus rhamnosus* and the development of a mutant strain using chemical mutagenesis. *Role: Committee member*. Spring 2017.

M.S. Theses

1. Ezinne Chukwu. Development of a plant-based frozen dessert derived from Taro (*Colocasia esculenta L.*). *Role: Committee member*. Spring 2020.
2. Ayowole Caleb Oyeniran. A modified RCM medium for the growth of *Lactobacillus Bulgaricus*. *Role: Committee member*. Fall 2019.

3. Lovie Matthews. Fat uptake reduction in deep-fried chicken breast. *Role: Chair*. Summer 2019.
4. Daniel Ananey- Obiri. Impact of edible coating and two batter preparations on development of low-fat fried chicken drumsticks. *Role: Chair*. Summer 2019.
5. Malak Azahrani. Development of low-fat fried fish by using a protein-based edible coating and batter modification. *Role: Chair*. Fall 2018.
6. Yvette Leigh Robbins. Seasonal effects on growth performance and meat quality in Berkshire crosses reared in alternative production systems. *Role: Committee member*. Fall 2017.
7. Nwadiuto Nwamaioha. A new medium for the selective enumeration and differentiation of *Lactobacillus delbrueckii* subsp. *bulgaricus*. *Role: Committee member*. Fall 2017.
8. Rita Fiagbor. Development of probiotic milk with tiger nut milk extract. *Role: Committee member*. Fall 2017.
9. Abdulhakim Sharaf Eddin. Impact of sweet potato starch-based coating on quality and shelf-life of shell eggs during storage time. *Role: Chair*. Fall 2017.
10. Kristal Spann. Outdoor swine production and the analysis of growth rate between purebred and crossbred Berkshire pigs. *Role: Committee member*. Spring 2017.
11. Samirah Alotaibi. Effects of sweet potato starch coatings incorporated with thyme essential oil on quality characteristics of shrimp. *Role: Chair*. Fall 2016.
12. Ugochukwu Anyanwu. Effect of bay essential oil on physicochemical properties of Alaska Pollock surimi nutrified with salmon and flaxseed oils under refrigerated storage. *Role: Chair*. Spring 2015.
13. Fatimah Alakhrash. Effect of oat bran on physicochemical properties of Alaska Pollock (*Theragra chalcogramma*) surimi seafood. *Role: Chair*. Spring 2015.
14. Ragina Rafiq. Antimicrobial and antioxidant properties of essential oil from Armoise (*Artemisia herba alba*), Bay (*Laurus nobilis*), and Rose Geranium (*Pelargonium capitatum radens*). *Role: Committee member*. Fall 2014.
15. Temitayo Olumakinwa Obanla. The impact of commonly administered medications on viability and functionality of *Bifidobacteria*. *Role: Committee member*. Spring 2014.

GRANTS FUNDED

\$3.7 million in Research Grants as PI/CO-PI (12 funded grants)

PUBLICATIONS (*-denotes corresponding author):

Published Refereed Journal Articles

2020

1. Ayowole, O., Ibrahim, S., Gyawali, R., **Tahergorabi, R.**, Zimmerman, T., Krastanov, A. (2020). A modified RCM medium for the isolation and enumeration of *Lactobacillus bulgaricus* in a mixed culture. *Journal of Dairy Science*. *Accepted*.
2. Ananey-Obiri, D., Matthews L., & ***Tahergorabi R.** (2020). Chicken processing by-product: A source of protein for fat-uptake reduction in deep-fried chicken. *Food Hydrocolloids*. *101*, 1 – 8.

2019

1. Azahrani M., Ananey-Obiri, D., Matthews L., & ***Tahergorabi R.** (2019). Development of low-fat fried fish using a two-prong strategy. *CyTA-Journal of Food*. *17(1)*, 882 – 891.
2. Sharaf Eddin, A., & ***Tahergorabi, R.** (2019). Efficacy of sweet potato starch-based coating to improve quality and safety of hen eggs during storage. *Coatings*, *9(3)*, 205.
3. Sharaf Eddin, A., Ibrahim S. A., & ***Tahergorabi, R.** (2019). Egg quality and safety with an overview of edible coating application for egg preservation. *Food Chemistry*, *296*, 29 – 39.
4. Khiabani A.R., Keramat A., ***Tahergorabi, R.** (2019). Review: Use of highly unsaturated fatty acid (HUFA) in ornamental fish feeds. *Journal of Survey in Fisheries Sciences*, *6(1)* 64-76

2018

1. Ananey-Obiri, D., Matthews L., Azahrani M., Ibrahim S. A., Galanakis C. M., & ***Tahergorabi R.** (2018). Application of protein-based edible coatings for fat uptake reduction in deep-fat fried foods with an emphasis on muscle food proteins. *Trends in Food Science & Technology*, *80*, 167 – 174.
2. Sharifi-Rad J., Gyawali R., Ibrahim S. A., & **Tahergorabi, R.** (2018). *Salvia* spp. and their applications in food preservation and safety. *Trends in Food Science & Technology*. *80*, 242 - 263.
3. Issa, A. T., Schimmel, K. A., Worku, M., Shahbazi, A., Ibrahim, S. A., & ***Tahergorabi, R.** (2018). Sweet potato starch-based nanocomposites: development, characterization, and biodegradability. *Starch-Stärke*, 1700273.
4. Alotaibi, S., & ***Tahergorabi, R.** (2018). Development of a sweet potato starch-based coating and its effect on quality attributes of shrimp during refrigerated storage. *LWT-Food Science and Technology*, *88*, 203-209.
5. ***Tahergorabi, R.**, & Hosseini, S. V. (2018). Importance of fish consumption in disease prevention. *Journal of Birjand University of Medical Sciences*, *25(1)*, 1-9.

2017

6. Sharaf Eddin, A., & ***Tahergorabi, R.** (2017). Application of a surimi-based coating to improve the quality attributes of shrimp during refrigerated storage. *Foods*, *6(9)*, 76.
7. ***Tahergorabi, R.** (2017). Editor note. *Journal of Nutritional Disorders and Therapy*, *7(e130)*. doi:10.4172/2161-0509.1000e130.

8. Anyanwu, U., Alakhrash, F., Hosseini, S. V., Ibrahim, S. A., & ***Tahergorabi, R.** (2017). Effect of Bay (*Laurus nobilis L.*) Essential oil on surimi gels nutritionally enhanced with salmon and flaxseed oils. *Journal of Aquatic Food Product Technology*, 26(4), 431-446.
9. Issa, A., Ibrahim, S. A., & ***Tahergorabi, R.** (2017). Impact of sweet potato starch-based nanocomposite films activated with thyme essential oil on the shelf-life of baby spinach leaves. *Foods*, 6(6), 43.

2016

10. Issa, A., Ibrahim, S. A., & ***Tahergorabi, R.** (2016). Sweet potato starch/clay nanocomposite film: New material for emerging biodegradable food packaging. *MOJ Food Processing Technology*, 3, 00073.
11. Alakhrash, F., Anyanwu, U., & ***Tahergorabi, R.** (2016). Physicochemical properties of Alaska pollock (*Theragra chalcogramma*) surimi gels with oat bran. *LWT-Food Science and Technology*, 66, 41-47.
12. Rafiq, R., Hayek, S., Anyanwu, U., Hardy, B., Giddings, V. L., Ibrahim, S. A., **Tahergorabi, R.**, & Kang, H. W. (2016). Antibacterial and antioxidant activities of essential oils from armoise (*Artemisia herba-alba*), rose geranium (*Pelargonium capitatum x radens*) and bay (*Laurus nobilis*) in vitro. *Foods*. 5, 28; doi: 10.3390/foods5020028.
13. ***Tahergorabi, R.** (2016). Application of isoelectric solubilization/precipitation in recovery of proteins from seafood processing by-products. Proceedings of the first international conference on food chemistry & technology (FCT-2015). <http://dx.doi.org/10.17756/jfcn.2015-suppl2>.
14. Ibrahim, S. A., Aljaloud, S. O., Ayad, A., Gad, El-Rab, D., **Tahergorabi, R.**, & Shahbazi, A. (2016). Use of date palm (*Phoenix dactylifera*) to develop a medium for cultivation of *Lactobacillus reuteri*. Proceedings of the first international conference on food chemistry & technology (FCT-2015). <http://dx.doi.org/10.17756/jfcn.2015-suppl2>.

2015

15. Matak, K. E., **Tahergorabi, R.**, & Jaczynski, J. (2015). A review: Protein isolates recovered by isoelectric solubilization/precipitation processing from muscle food by-products as a component of nutraceutical foods. *Food Research International*, 77, 697-703.
16. ***Tahergorabi, R.**, & Ibrahim, S.A. (2015). Functional food product development from fish processing by-products using isoelectric solubilization/ precipitation. In: G.A. Uzochukwu et al. (eds.), Proceedings of the 2013 national conference on advances in environmental science and technology. pp. 179-183. Springer, NY.
17. Aflaki, F., Ghoulipour, V., Saemian, N., Shiebani, S., & **Tahergorabi, R.** (2015). Effects of E-beam irradiation and vacuum packaging on biogenic amines formation in common carp (*Cyprinus carpio*) fillets. *International Journal of Food Science & Technology*, 50(9), 2074-2079.
18. Hamzeh, A., Moslemi, M., Karaminasab, M., Khanlar, M. A., Faizbakhsh, R., Batebi Navai, M., & **Tahergorabi, R.** (2015). Amino acid composition of roe from wild and farmed Beluga Sturgeon (*Huso huso*). *Journal of Agricultural Science and Technology*, 17(2), 357-364.
19. **Tahergorabi, R.**, Matak, K. E., & Jaczynski, J. (2015). Fish protein isolate: Development of functional foods with nutraceutical ingredients. *Journal of Functional Foods*, 18, 746-756.

20. Karlton-Senaye, B. D., **Tahergorabi, R.**, Giddings, V. L., & Ibrahim, S. A. (2015). Effect of gums on viability and β -galactosidase activity of *Lactobacillus* spp. in milk drink during refrigerated storage. *International Journal of Food Science & Technology*, 50(1), 32-40.

2014

21. Khiabani, A., Anvarifar, H., Safaeian, S., & **Tahergorabi, R.** (2014). Masculinization of swordtail *Xiphophorus hellerii* (Cyprinodontiformes: Poeciliidae) treated with 17 α -methyltestosterone and vitamin E. *Global Research Journal of Fishery Science and Aquaculture*, 1(5), 021-025.
22. Hassan, O. A., AbuGhazaleh, A. A., Ibrahim, S. A., Isikhuemhen, O. S., Awaisheh, S. S., & **Tahergorabi, R.** (2014). Viability and α - and β -galactosidase activity of *Bifidobacterium breve* and *Lactobacillus reuteri* in yogurt products supplemented with shiitake mushroom extract during refrigerated storage. *International Journal of Dairy Technology*, 67(4), 570-576.
23. Debusca, A., **Tahergorabi, R.**, Beamer, S. K., Matak, K. E., & Jaczynski, J. (2014). Physicochemical properties of surimi gels fortified with dietary fiber. *Food Chemistry*, 148, 70-76.

2013

24. **Tahergorabi, R.**, Beamer, S. K., Matak, K. E., & Jaczynski, J. (2013). Chemical properties of ω -3 fortified gels made of protein isolate recovered with isoelectric solubilisation/precipitation from whole fish. *Food Chemistry*, 139(1-4), 777-785.
25. Debusca, A., **Tahergorabi, R.**, Beamer, S. K., Partington, S., & Jaczynski, J. (2013). Interactions of dietary fibre and omega-3-rich oil with protein in surimi gels developed with salt substitute. *Food Chemistry*, 141(1), 201-208.
26. Hosseini, S. V., Sobhanardakani, S., **Tahergorabi, R.**, & Delfieh, P. (2013). Selected heavy metals analysis of Persian sturgeon's (*Acipenser persicus*) caviar from Southern Caspian Sea. *Biological Trace Element Research*, 154(3), 357-362.

2012

27. **Tahergorabi, R.** (2012). *Development of value-added food products from isoelectrically recovered proteins*. (Doctoral Dissertation, West Virginia University).
28. **Tahergorabi, R.**, Beamer, S. K., Matak, K. E., & Jaczynski, J. (2012). Isoelectric solubilization/precipitation as a means to recover protein isolate from striped bass (*Morone saxatilis*) and its physicochemical properties in a nutraceutical seafood product. *Journal of Agricultural and Food Chemistry*, 60(23), 5979-5987.
29. **Tahergorabi, R.**, Beamer, S. K., Matak, K. E., & Jaczynski, J. (2012). Salt substitution in surimi seafood and its effects on instrumental quality attributes. *LWT-Food Science and Technology*, 48(2), 175-181.
30. **Tahergorabi, R.**, & Jaczynski, J. (2012). Physicochemical changes in surimi with salt substitute. *Food Chemistry*, 132(3), 1281-1286.
31. **Tahergorabi, R.**, Beamer, S. K., Matak, K. E., & Jaczynski, J. (2012). Functional food products made from fish protein isolate recovered with isoelectric solubilization/precipitation. *LWT-Food Science and Technology*, 48(1), 89-95.
32. **Tahergorabi, R.**, Sivanandan, L., & Jaczynski, J. (2012). Dynamic rheology and endothermic transitions of proteins recovered from chicken-meat processing by-products using isoelectric

solubilization/precipitation and addition of TiO₂. *LWT-Food Science and Technology*, 46(1), 148-155.

33. **Tahergorabi, R.**, Sivanandan, L., Beamer, S. K., Matak, K. E., & Jaczynski, J. (2012). A three-prong strategy to develop functional food using protein isolates recovered from chicken processing by-products with isoelectric solubilization/precipitation. *Journal of the Science of Food and Agriculture*, 92(12), 2534-2542.
34. Pietrowski, B. N., **Tahergorabi, R.**, & Jaczynski, J. (2012). Dynamic rheology and thermal transitions of surimi seafood enhanced with ω -3-rich oils. *Food Hydrocolloids*, 27(2), 384-389.
35. **Tahergorabi, R.**, Matak, K. E., & Jaczynski, J. (2012). Application of electron beam to inactivate Salmonella in food: Recent developments. *Food Research International*, 45(2), 685-694.

2011

36. **Tahergorabi, R.**, Beamer, S. K., Matak, K. E., & Jaczynski, J. (2011). Effect of isoelectric solubilization/precipitation and titanium dioxide on whitening and texture of proteins recovered from dark chicken-meat processing by-products. *LWT-Food Science and Technology*, 44(4), 896-903.
37. Pietrowski, B. N., **Tahergorabi, R.**, Matak, K. E., Tou, J. C., & Jaczynski, J. (2011). Chemical properties of surimi seafood nutrified with ω -3 rich oils. *Food chemistry*, 129(3), 912-919.

2009

38. Moini, S., ***Tahergorabi, R.**, Hosseini, S. V., Rabbani, M., Tahergorabi, Z., Feas, X., & Aflaki, F. (2009). Effect of gamma radiation on the quality and shelf life of refrigerated rainbow trout (*Oncorhynchus mykiss*) fillets. *Journal of food protection*, 72(7), 1419-1426.
39. Kenari, A. A., Regenstein, J. M., Hosseini, S. V., Rezaei, M., **Tahergorabi, R.**, Nazari, R. M., ... & Kaboli, S. A. (2009). Amino acid and fatty acid composition of cultured Beluga (*Huso huso*) of different ages. *Journal of Aquatic Food Product Technology*, 18(3), 245-265.

2008

40. Hosseini, S. V., Behrooz, R. D., Esmaili-Sari, A., Bahramifar, N., Hosseini, S. M., **Tahergorabi, R.**, ... & Feás, X. (2008). Contamination by organochlorine compounds in the edible tissue of four sturgeon species from the Caspian Sea (Iran). *Chemosphere*, 73(6), 972-979.
41. Kalbassi, M. R. K., Hosseini, S. V., & **Tahergorabi, R.** (2008). Karyotype analysis in *Schizothorax zarudnyi* from Hamoon Lake, Iran. *Turkish Journal of Fisheries and Aquatic Sciences*, 8(2).

2006

42. Hosseini, S. V., Hosseini, S. M., **Tahergorabi, R.**, & Naseri, M. (2006). Determination of heavy metals content in the water, sediments and muscle of crayfish, *Astacus leptodactylus*, in Abbasa River of Noor city. *Iranian Journal of Natural Resources*. 59(3): 649-657.

Non-Refereed Journal Articles

43. **Tahergorabi, R.** (2016). The Application of Seafood Processing By-Products in the Food Industry. *New Food*, 19 (4), 77 – 79.
44. **Tahergorabi, R.** (2018). Healthy Fresh Produce in a Sweet Wrap. *Food Safety Magazine*, 24 (5), 18 – 19.

45. **Tahergorabi, R.** (2018). Eating Deep-Fat Fried Foods without Gaining Weight? An Application Note. *Food Quality and Safety Magazine*, Wiley Publication. 25, (4), 1 – 6.

Book Chapters

2020

1. Adegoke S., & ***Tahergorabi R.** (2020). Utilization of Seafood Processing By-products for Development of Value-Added Food Products. In: Bhat, R., (Ed.). *Valorization of Agri-Food Wastes and By-Products: Recent Trends, Innovations, and Sustainability Challenges*. Wiley Blackwell, UK. *In preparation*.
2. Ananey-Obiri, D., Adrah K., & ***Tahergorabi R.** (2020). Development of Bio-based and Biodegradable Plastics: The Novelty, Advent and Alternative Technology. In: Kharissov B. (Ed.). *Handbook of Nanomaterials and Nanocomposites for Energy and Environmental Applications*. Springer. *In press*.
3. ***Tahergorabi R.** & Abdollahi M., (2020). Stability of Astaxanthin during Food Processing and Method of Preservation. In Ravishankar, G.A. and Ambati R. (Ed.). *Global Perspectives in Astaxanthin: From Industrial Production to Food, Health and Pharmaceutical Applications*. Cambridge, MA, USA: Academic Press. *In press*.
4. ***Tahergorabi R.**, Adegoke S., & Cassano A. (2020). Conventional Macro- and Micro-Molecule Separation. In: Galanakis, C. M. (2nd Ed.). *Food Waste Recovery: Processing Technologies and Industrial Techniques*. Cambridge, MA, USA: Academic Press. *In press*.
5. ***Tahergorabi R.**, Adrah K., & Abdollahi M., (2020). Marine Bioactives. In: Galanakis, C. M. (Ed.). *Food Bioactives and Health*. Springer Nature. *In press*.
6. Issa A., & ***Tahergorabi R.** (2020). Barrier, Degradation and Cytotoxicity Studies for Chitin-Chitosan Bionanocomposites. In: Thomas S. (Ed.). *Chitin-and Chitosan-Based Biocomposites for Food Packaging Application*. CRC Press. (pp. 49- 55). Boca Raton (FL).

2019

7. Issa A., & ***Tahergorabi R.** (2019). Milk Bacteria and Gastrointestinal Tract: Microbial Composition of Milk. In: Watson, R. R., & Preedy, V. R., (Eds.). *Dietary Interventions in Gastrointestinal Disease*. (pp. 265 – 274). Cambridge, MA, USA: Academic Press.
8. Ananey-Obiri, D., Matthews L., & ***Tahergorabi R.** (2019). Proteins from Fish Processing By-Products. In: Galanakis, C. M. (Ed.). *Proteins: Sustainable Sources, Processing and Applications*. Academic Press. (pp. 164- 191). Cambridge, MA, USA: Academic Press.

2018

9. Ananey-Obiri, D., & ***Tahergorabi R.** (2018). Development and Characterization of Fish-based Superfoods. In: Shiomi, N. (Ed.). *Current Topics on Superfoods*. (pp. 33 – 48). London, UK: InTechOpen.

2017

10. ***Tahergorabi R.**, & Hosseini S.V. (2017). Proteins, Peptides and Amino Acids. In: Galanakis, C. M. (Ed.). (2016). *Nutraceutical and Functional Food Components: Effects of Innovative Processing Techniques*. Academic Press. (pp. 15 – 38). Cambridge, MA, USA: Academic Press.
11. Anyanwu U., & ***Tahergorabi R.** (2017). Natural antioxidants: Control of Oxidation in Fish and

Fish Products. In: Banerjee, R., Verma, A. K., & Siddiqui, M. W. (Eds.). *Natural Antioxidants: Applications in Foods of Animal Origin*. (pp. 142 – 161). Oakville, ON, Canada: CRC Press.

2016

12. **Tahergorabi R.**, & Jaczynski J. (2016). Egg as Nutraceuticals. In: Hester, P. (Ed.). *Egg Innovations and Strategies for Improvements*. (pp. 271 – 279). Cambridge, MA, USA: Academic Press.
13. **Tahergorabi R.**, & Jaczynski, J. (2016). Seafood Proteins and Human Health. In: Raatz, S., & Bibus, D. (Eds.). *Fish and Fish Oil in Health and Disease Prevention*. (pp. 323 – 330). Cambridge, MA, USA: Academic Press.
14. **Tahergorabi R.**, Matak K. E., & Jaczynski, J. (2016). Inactivation Kinetics of Foodborne Pathogens with Electron Beam Emphasizing *Salmonella*. In: Jaiswal, A. K. (Ed.). *Food Processing Technologies: Impact on Product Attributes*. (pp. 671- 695). Oakville, ON, Canada: CRC Press.

2015

15. Bhattacharjee C., Nath A, Cassano A., ***Tahergorabi R.**, & Chakraborty C. (2015). Conventional Macro- and Micro-Molecule Separation. In: Galanakis, C. M. (Ed.). *Food Waste Recovery: Processing Technologies and Industrial Techniques*. (pp. 105 – 126). Cambridge, MA, USA: Academic Press.

2014

16. **Tahergorabi R.**, Matak K. E., & Jaczynski J. (2014). Electron Beam Inactivation of Foodborne Pathogens with an Emphasis on *Salmonella*. In: Bhat, R., & Gómez-López, V. M. (Eds.). *Practical Food Safety: Contemporary Issues and Future Directions*. (pp. 451 – 466). Oxford, UK: John Wiley & Sons.
17. **Tahergorabi R.**, & Jaczynski J. (2014). Isoelectric Solubilization /Precipitation as a Means to Recover Proteins and Lipids from Seafood By-Products. In: Kim, S. K. (Ed.). *Seafood Processing By-products: Trends and Applications*. (pp. 101 – 123). New York, US: Springer Science & Business Media.
18. **Tahergorabi R.**, & Jaczynski J. (2014). Isoelectric Processing of Marine Products: Profiles of Protein and Lipids. In: Preedy, V. R. (Ed.). *Processing and Impact on Active Components in Food*. (pp. 417 – 425). Cambridge, MA, USA: Academic Press.

2011

19. **Tahergorabi R.**, Hosseini S.V., & Jaczynski J. (2011). Seafood Proteins. In: Phillips, G. O., & Williams, P. A. (Eds.). *Handbook of Food Proteins*. (pp. 116 – 143). Cambridge, MA, USA: Elsevier.
20. Jaczynski J., **Tahergorabi R.**, Hunt A., & Park J.W. (2011). Safety and Quality of Frozen Aquatic Food Products. In: Sun, D. W. (Ed.). *Handbook of Frozen Food Processing and Packaging*. (pp. 343 – 385). CRC Press. Boca Raton (FL): Taylor and Francis Group.

Book

21. **Tahergorabi R.** 2003. Crayfish (Biology, Culture & Propagation). 172 p. Nasle-Nikan Publication. Tehran, Iran. ISBN: 9648143048 (This textbook was endorsed by Iranian Ministry of Sciences, Researches and Technology in 2008 as a textbook for graduate courses in Fisheries Engineering). I received the Student Yearbook Award for this authorship in 2004.

PROFESSIONAL PRESENTATIONS

Invited Presentations

1. **Tahergorabi R.** Chicken protein-based edible coating: a product-friendly material to reduce fat-uptake. 2nd conference on Innovations in Food Science & Human nutrition (IFHN-2019). London, UK.
2. **Tahergorabi R.** edible coatings on foods to reduce food waste- Case studies. *IFT Annual Meetings, 2019 New Orleans, LA.*
3. **Tahergorabi R.** Functional food product development from fish processing by-products. *18th Global Summit on Food and Beverages, 2017, Chicago, IL.*
4. **Tahergorabi R.** Functional food product development from fish processing by-products using isoelectric solubilization/ precipitation, 2017, *Department of Fisheries, University of Tehran, Iran.*
5. **Tahergorabi R.** Application of isoelectric solubilization/ precipitation in recovery of proteins from seafood processing by-products. *International Conference on Food Chemistry & Technology, 2015, San Francisco, CA.*
6. **Tahergorabi R.** Natural antimicrobials in seafoods, *Annual Conference of Research Chefs Association, 2014, Portland, OR.*
7. **Tahergorabi R, & Ibrahim S.** Functional food product development from fish processing by-products using isoelectric solubilization/precipitation. *National Conference on Advances in Environmental Science and Technology, 2013, NC A&T State University, Greensboro, NC.*
8. **Tahergorabi R.** Functional food product development from fish processing by-products using isoelectric solubilization/ precipitation, 2013, *Iranian Fish Processing Research Center, Iran.*
9. **Webinar Presentation-** Protein and lipid recovery from muscle food processing by-products with isoelectric solubilization /precipitation – *Live Presentation on December 11, 2012, Invited by ISEKI Food Association.*
10. **Tahergorabi R, Mireles DeWitt C.A, Matak K, & Jaczynski J.** Development of cardioprotective fish product by using isoelectric solubilization/precipitation and ω -3 rich oils. *4th Trans-Atlantic Fisheries Technology Conference, 2012, Clearwater Beach, FL.*
11. **Tahergorabi R, & Moini S.** Effect of gamma radiation on microbial flora and shelf-life of rainbow trout (*Oncorhynchus mykiss*) during storage. *The First National Conference on Fisheries Sciences & Aquatic Organisms, 2008, Lahijan, Iran.*
12. Hosseini S V, & **Tahergorabi R.** Determination of heavy metals content in water, sediments and muscle of crayfish in Abbasa River. *The Fourth International Iran and Russia Conference "Agriculture and Natural Resources" Sep. 8-10, 2004 - Shahrekord, Iran.*

Abstracts: Conference Proceedings

Refereed Abstracts

2020

1. Adegoke S, & **Tahergorabi R.** Physicochemical attributes of chicken meatballs nutrified with

flaxseed oil. *IFT Annual Meetings, 2020 Chicago, IL.*

2. Adegoke S, Thongraung C, Saibandith B, Yupanqui C. T, & **Tahergorabi R.** whole fat stirred coconut yoghurt increases serum igg level in adult wistar rat model. *NCAFCs Annual Conference, 2020, Asheville, NC.*
3. **Tahergorabi R.** Application of a Sweet Potato Starch-Based Coating to Improve Fresh Eggs' Safety. *IAFP 2020, Munich, Germany.*
4. Ayivi R. D, Oyeniran A, Gyawali R., Zimmerman T, Krastanov A, **Tahergorabi R.**, & Ibrahim S. A. An enhanced selective growth medium for the enumeration and differentiation of *Lactobacillus ssp. Bulgaricus.* *ADSA, 2020, West Palm Beach, FL.*

2019

5. **Tahergorabi R.** Fat-uptake reduction in deep-fat fried fish using fish protein coating. *IFT Annual Meetings, 2019 New Orleans, LA*
6. Ananey-Obiri, D., & **Tahergorabi R.** Alternative approach to fat-uptake reduction in deep-fat fried foods. *IFT Annual Meetings, 2019 New Orleans, LA.*
7. Ananey-Obiri, D., & **Tahergorabi R.** Minimizing fat absorption in deep-fat fried foods using proteins from muscle foods. *IFT Annual Meetings, 2019 New Orleans, LA.*
8. Chukwu E., **Tahergorabi R.**, Colleran H., Ananey-Obiri D, da Silva R C. Taro Roots: Exploring the potential of novel functional foods. *NCAFCs Annual Conference, 2019, Durham, NC.*

2018

9. **Tahergorabi R.** Protein-based edible coating minimizes fat-uptake during deep-fat frying. *Food, Agronomy, and Technology, 2018, Rome, Italy.*
10. Ananey-Obiri, D., Matthews L., Azahrani M., & **Tahergorabi R.** Chicken protein-based coating could minimize fat-uptake in deep-fat fried chicken. *ACS 70th South eastern Regional Meeting, 2018, Augusta, GA.*
11. Williams K., Mikell Z., **Tahergorabi R.** Physicochemical properties of surimi gels with sweet potato starch. *IFT Annual Meetings, 2018 Chicago, IL.*
12. **Tahergorabi R.** Quality and shelf-life of shell eggs treated with sweet potato starch-based coating. *IFT Annual Meetings, 2018 Chicago, IL.*

2017

13. Sharaf Eddin A, & **Tahergorabi R.** Shelf-life of fresh eggs is extended by application of edible coating. *American Chemical Society (ACS) 2017 Southeast Regional Meeting*
14. Sharaf Eddin A, Issa A, Dadsepah S A, & **Tahergorabi R.** Physicochemical Properties of Alaska Pollock surimi gels fortified with citrus peel fiber. *IFT Annual Meetings, 2017, Las Vegas, NV.*
15. Sharaf Eddin A, Ibrahim S A, Issa A, Dadsepah S A, & **Tahergorabi R.** Effectiveness of sweet potato starch-based coating incorporated with thyme oil on quality attributes of eggs. *IFT Annual Meetings, 2017, Las Vegas, NV.*

16. Sharaf Eddin A, Ibrahim S A, Issa A, Dadsepah S A, & **Tahergorabi R**. Physicochemical properties of Alaska Pollock surimi gels with camel milk. *IFT Annual Meetings, 2017, Las Vegas, NV*.
17. Issa A, Sharaf Eddin A, Ibrahim S A, Dadsepah S A, & **Tahergorabi R**. Microstructure of nanocomposites films with sweet potato starch. *NCAFCFS Annual Conference, 2017, Charlotte, NC*.
18. Issa A, Sharaf Eddin A, Ibrahim S A, Dadsepah S A, & **Tahergorabi R**. Effect of nanoparticles and essential oil on physical characteristics of biodegradable films. *NCAFCFS Annual Conference, 2017, Charlotte, NC*.
19. Sharaf Eddin A, Ibrahim S A, Dadsepah S A, & **Tahergorabi R**. Shelf-life of fresh eggs is extended by application of edible coating. *NCAFCFS Annual Conference, 2017, Charlotte, NC*.
20. Sharaf Eddin A, Ibrahim S A, Dadsepah S A, & **Tahergorabi R**. A new substitute for dairy protein in surimi manufacturing. *NCAFCFS Annual Conference, 2017, Charlotte, NC*.

2016

21. Issa A, Ibrahim S A, & **Tahergorabi R**. Evaluation of the antibacterial activities of nanocomposite films against foodborne pathogens on spinach leaves. *Annual Biomedical Research Conference for Minority Students (ABRCMS), 2016, Tampa, FL*.
22. **Tahergorabi R**, Sharaf Eddin A. Application of a surimi-based coating on shrimp during storage time. *ACS Southeast Regional Meeting (SERMACS), 2016, Columbia, SC*.
23. Zimmerman T, Obanla T, Adjei- Fremah S, Gyawali R, Worku M, **Tahergorabi R**, & Ibrahim S. Aspirin could impact the growth, functionality, and protein expression profile of *Lactobacillus rhamnosus* (ATCC 53103). *NC ASM, 2016, Wilmington, NC*.
24. Ibrahim S, Gyawali R, Zimmerman T, Walston S, Obanla T, Nwamaioha N, **Tahergorabi R**. impact of hydrocolloids on the production of acid whey in Greek yogurt. *NC ASM, 2016, Wilmington, NC*.
25. Issa A, & **Tahergorabi R**. Preparation and characterization of a bionanocomposite film based on sweet potato starch and thyme essential oil. *IFT Annual Meetings, 2016, Chicago, IL*.
26. **Tahergorabi R**. Effects of sweet potato starch coating incorporated with thyme oil on quality attributes of shrimp. *IFT Annual Meetings, 2016, Chicago, IL*.
27. Issa A., & **Tahergorabi R**. Development of a novel antimicrobial nanocomposite film for food packaging. *NCAFCFS Annual Conference, 2016, New Bern, NC*.
28. Alotaibi S, & **Tahergorabi R**. New method of shrimp coating to preserve its quality during storage time. *NCAFCFS Annual Conference, 2016, New Bern, NC*.

2015

29. **Tahergorabi R**, Issa A., & Ibrahim S. Antibacterial and physico-mechanical properties of sweet potato starch nanocomposite films enriched with thyme essential oil. *North Carolina American Society for Microbiology, 2015, NC State University, NC*.

30. Hayek S, Gyawali R, **Tahergorabi R**, Giddings V L, Shahbazi A, & Ibrahim S A. Sweet potatoes as a basic component in developing a medium for the cultivation of Lactobacilli. *North Carolina American Society for Microbiology, 2015, NC State University, NC.*
31. Gyawali R, Hayek S, **Tahergorabi R**, Giddings V L, Shahbazi A, & Ibrahim S A. Enzymatic activity of *Lactobacillus reuteri* ATCC 55730 in a sweet potato base medium and in the presence of metal ions. *North Carolina American Society for Microbiology, 2015, NC State University, NC.*
32. Obanla T, **Tahergorabi R.**, Johnson D N, Giddings V L, Shahbazi A, & Ibrahim S A. Exposure to aspirin changes mortality and functionality of human microbiota. *North Carolina American Society for Microbiology, 2015, NC State University, NC.*
33. Anyanwu U, & **Tahergorabi R.** Nutrifaction of Alaska pollock surimi with ω -3 rich oils and stabilized with bay essential oil. *Fifth International Conference on Food Studies, 2015, Virginia Tech University, Blacksburg, VA.*
34. Anyanwu U, Alakhrash F, Ibrahim S.A. Hayek S.A. & **Tahergorabi R.** Physicochemical properties of Alaska pollock surimi nutrified with omega-3 fatty acids and treated with bay essential oil. *IFT Annual Meetings, 2015, Chicago, IL.*
35. Alakhrash F, Anyanwu U, Ibrahim S.A., Hayek S.A, & **Tahergorabi R.** Physicochemical properties of surimi gels nutrified with oat bran. *IFT Annual Meetings, 2015, Chicago, IL.*
36. Ibrahim S A, Gyawali R, Ayadi D, Gad El-Rab, & **Tahergorabi R.** Antimicrobial activity of date palm (*Phoenix dactylifera*) extract against *Escherchia coil O157:H7*. *American Society for Microbiology, 2015, San Diego, CA.*
37. Obanla T, **Tahergorabi R.**, Aljaloud S O, Gyawali R, & Ibrahim S A. Exposure to aspirin changes mortality and functionality of human microbiota. *3rd Microbiome R&D and Business Collaboration Forum: USA, 2015, San Diego, CA.*
38. Aljaloud S O, **Tahergorabi R,** & Ibrahim S. Use of phytone peptone to optimize the growth and cell density of *Lactobacillus reuteri* and exposure to aspirin changes mortality and functionality of human microbiota. *3rd Microbiome R&D and Business Collaboration Forum: USA, 2015, San Diego, CA.*

2014

39. Hayek S, Giddings V L, **Tahergorabi R**, Aljaloud S O, Gyawali R, & Ibrahim S A. Sweet potatoes as a basic component in developing a medium for the cultivation of Lactobacilli. *NCAAFCS Annual Conference, 2014, Durham, NC.*
40. Obanla T, **Tahergorabi R.**, Shahbazi A, Gyawali R, & Ibrahim S A. Impact of medical drugs on the survival and functionality of bifidobacteria. *247 National Spring Meeting of the American Chemical Society (ACS), 2014, Dallas, TX.*
41. Gyawali R, Hayek S.A, Shahbazi A, **Tahergorabi R,** & Ibrahim S A. Growth and enzymatic activity of *Lactobacillus* in a sweet potato base medium. *247 National Spring Meeting of the American Chemical Society (ACS), 2014, Dallas, TX.*
42. Hayek S.A, Shahbazi A, **Tahergorabi R,** & Ibrahim S A. Effect of metal ions on the enzymatic activity of *Lactobacillus reuteri* growing in a sweet potato based medium. *247 National Spring Meeting of the American Chemical Society (ACS), 2014, Dallas, TX.*

43. Nelson A, Gyawali R, Adkins A, Ayad A, **Tahergorabi R**, & Ibrahim S A. Antimicrobial activity of Origanox (TM) alone and in combination with sodium lactate on the growth of *Escherichia coli* O157:H7 and *Salmonella* spp. *247 National Spring Meeting of the American Chemical Society (ACS), 2014, Dallas, TX.*
44. Davis T S, Anyanwu U, Giddings V L, Kang H W, & **Tahergorabi R**. Fresh produce traceability of small-scale farms in North Carolina, *NCAAFCS Annual Conference, 2014, Durham, NC.*
45. Rafiq R, Anyanwu U, Davis T S, Milford B, & **Tahergorabi R**, & Kang H W. Evaluation of antioxidant activities of selected plant essential oils *in vitro*. *NCAAFCS Annual Conference, 2014, Durham, NC.*
46. Anyanwu U, Kang H W, & **Tahergorabi R**. Sensory evaluation of fresh produce treated with natural essential oils. *NCAAFCS Annual Conference, 2014, Durham, NC.*
47. Karlton-Senaye B D, **Tahergorabi R**, & Ibrahim S A. Impact of gums on the growth of *Lactobacillus reuteri*. *247th ACS National Meeting, 2014, Dallas, TX-12546.*

2013

48. Hayek S, Gyawali R, Shahbazi A, **Tahergorabi R**, & Ibrahim S. Impact of metal ions on the enzymatic activity of *Lactobacillus reuteri* growing in a sweet potato based medium. *American Society for Microbiology, 2013, Greenville, East Carolina University, NC.*
49. Hayek S, Gyawali R, Shahbazi A, **Tahergorabi R**, & Ibrahim S. Impact of sweet potato on the growth and enzymatic activities of lactobacilli. *American Society for Microbiology, 2013, Greenville, East Carolina University, NC.*

2012

50. **Tahergorabi R**, Beamer S, Matak K, & Jaczynski J. Optimization of isoelectric solubilization /precipitation targeting salt reduction. *IFT Annual Meeting, 2012, Las Vegas, NV. 128-07.*
51. Debusca A, **Tahergorabi R**, Beamer S, Matak K, Partington S, & Jaczynski J. Physicochemical properties of surimi gels nutrified with dietary fiber. *IFT Annual Meeting, 2012, Las Vegas, NV.*

2011

52. **Tahergorabi R**, & Jaczynski J. Dynamic rheology and endothermic transitions of surimi with salt substitute. *IFT Annual Meeting, 2011, New Orleans, LA. 053-11.*
53. **Tahergorabi R**, Beamer S, Matak K, Tou J, & Jaczynski J. Color and textural properties of surimi gels with salt substitute. *IFT Annual Meeting, 2011, New Orleans, LA. 147-04.*
54. **Tahergorabi R**, Beamer S, Matak K, Tou J, & Jaczynski J. Development of value-added fish products from protein isolates recovered with isoelectric solubilization /precipitation. *IFT Annual Meeting, 2011, New Orleans, LA. 097-18.*
55. Sivanandan L, **Tahergorabi R**, Jaczynski J, Hackney C, Singh K, Matak K, Beamer S, Cook A, & Donato L. Poultry by-product utilization using isoelectric processing for starting a business in West Virginia. *ASABE Annual International Meeting, 2011, Louisville, Kentucky.*

2010

56. **Tahergorabi R**, & Jaczynski J. Dynamic rheology and endothermic transitions of proteins recovered from chicken-meat processing by-products using isoelectric solubilization / precipitation. *The 11th International Conference on Engineering and Food [ICEF11], 2010, Athens, Greece- EPF248.*

57. **Tahergorabi R**, Beamer S, Matak K, & Jaczynski J. Conversion of dark chicken meat processing by-products to restructured white chicken meat food products by using isoelectric solubilization/precipitation and addition of titanium dioxide. *IFT Annual Meeting, 2010, Chicago, IL*. 235-06.

58. Pietrowski B, **Tahergorabi R**, Beamer S, Matak K, Tou J, & Jaczynski J. Nutrification of surimi with the addition of omega-3 fatty acid. *IFT Annual Meeting, 2010, Chicago, IL*. 225-01.

2009

59. **Tahergorabi R**, Hosseini S V, & Nazem Al-Roaya, S. Effect of gamma radiation on the chemical quality parameters and shelf life of Golden mullet (*Liza aurata*) fillets during chilled storage. *The First Iranian Fish Processing and Safety of Fish Products Conference, 2009, Bandar Anzali, Iran*.

2008

60. Khiabani A, & **Tahergorabi R**. Effect of probiotics on Gold fish (*Carassius auratus*) growth. *The First National Conference on Fisheries Sciences & Aquatic Organisms, 2008, Lahijan, Iran*.

61. **Tahergorabi R**, & Moini S. The importance of new technologies in quality improvement of aquatics and fishery products. *The First National Conference on Animal & Aquatic Animal Sciences, 2008, Sanandaj, Iran*.

2006

62. Hosseini S V, Rezaei M, & **Tahergorabi R**. Lipid changes of Kutum (*Rutilus frisii kutum*) and golden mullet (*Liza aurata*) during ice storage. *SEAFOODplus Conference, 2006, Bilbao, Spain*.

Non-Refereed Abstracts

2019

63. Matthews L, & **Tahergorabi R**. Fat uptake reduction in deep fried chicken breast. Proceedings of the 2019 ARD (Association of Research Directors, Inc.) Biennial Research Symposium, *Jacksonville, FL*.

64. Ananey-Obiri D, & **Tahergorabi R**. Muscle food protein could minimize fat-uptake in deep-fat fried chicken. Proceedings of the 2019 ARD (Association of Research Directors, Inc.) Biennial Research Symposium, *Jacksonville, FL*.

2017

65. Sharaf Eddin A, & **Tahergorabi R**. Physicochemical properties of Alaska Pollock surimi gels with camel milk. Proceedings of the 2017 ARD (Association of Research Directors, Inc.) Biennial Research Symposium, *Atlanta, GA*.

66. **Tahergorabi R**. Antibacterial and physical properties of sweet potato starch nanocomposites for food packaging. Proceedings of the 2017 ARD (Association of Research Directors, Inc.) Biennial Research Symposium, *Atlanta, GA*.

2015

67. Bor T., Shahbazi A., **Tahergorabi R**, & Ibrahim S.A. Antibacterial activity of nanodispersed eugenol against *E. coli* O157:H7 in ground beef and carrot juice. Proceedings of the 2015 ARD (Association of Research Directors, Inc.) Biennial Research Symposium, *Beltsville MD*.

University and College Presentations

2018

68. Azahrani M., Ananey-Obiri D., Matthews L., & **Tahergorabi R**. Low-fat fried foods and human health enhancement. *Small Farms Field Day, 2018, Greensboro, NC*.

69. Williams K., Azahrani M., Ananey-Obiri D., Matthews L., & **Tahergorabi R.** Fat uptake reduction deep-fat fried foods. *RAP Conference. North Carolina A&T State University, 2018, Greensboro, NC.*

2017

70. Jones K., Sharaf Eddin A, Mikell Z., & **Tahergorabi R.** Biodegradable nanocomposite films based on sweet potato starch for food packaging. *RAP Conference. North Carolina A&T State University, 2016, Greensboro, NC.*
71. Sharaf Eddin A, Issa A, McElroy A., & **Tahergorabi R.** Shell eggs safety: Reducing the risks from farm to table. *Small Farms Field Day, 2017, Greensboro, NC.*

2016

72. Lynch J, Issa A, **Tahergorabi.** Development of a biodegradable film for food packaging using sweet potato starch. *RAP Conference. North Carolina A&T State University, 2016, Greensboro, NC.*
73. Issa A, **Tahergorabi R.** Application of sweet potato starch in biodegradable and antibacterial film for food packaging. *Small Farms Field Day, 2016, Greensboro, NC.*

2015

74. Brandon R, Issa A, **Tahergorabi R.** Fabrication and characterization of a film for food packaging using sweet potato starch. *RAP Conference. North Carolina A&T State University, 2015, Greensboro, NC.*

2014

75. Harris A, Anyanwu U, & **Tahergorabi R.** Effect of essential oils on sensory properties of baby spinach leaves during storage. *RAP Conference. North Carolina A&T State University, 2014, Greensboro, NC.*

SERVICES

FCS Departmental Committees

- Marketing, Recruitment and Retention (2013 – Present)
- Curriculum, Assessment and Policy (2013 – Present)
- Graduate Program Review (2013 – Present)
- Comprehensive Examination (2014-present)
- Student Organization Advisor- Food & Nutritional Sciences Club (2015 – 2018)
- Search Committee for the Assistant Professor in Food and Nutritional Sciences (2018)
- Search Committee for the Research Associate in Food Science (2017)
- Search Committee for the Research Associate in Food Science (2016)
- Search Committee for the Assistant Professor in Family and Consumer Sciences (2015)

College of Agriculture and Environmental Sciences Committees

- RAP (Research Apprenticeship Program) Selection and Advertisement (2013 – Present)
- Small Farm Field Day Committee (2016 – Present)
- Agriculture Research Cluster (Food Safety, and Food Security) (2015 – Present)
- CAES Strategic Planning (2016 – Present)
- CAES RPT Committee (2019 -2020)
- Undergraduate Research Scholars Program Committee (2019 – 2020)
- CAES Award Committee (2018 – 2019)
- CAES Student and Community Farm (2016 – 2018)
- Think Tank Workgroup (2014 – 2018)

- Search Committee for Assistant Professor in Biological Engineering (2016)
- Search Committee for Animal Sciences Assistant Non-Teaching Professor (2018)
- Search Committee for Analytical Services Laboratory Director (2019)
- Aquaculture Assistance Committee (2017)

University Committees

- New Programs and Curricular Committee (2016 – Present)
- UNC Faculty Assembly- Alternate Delegate for NC A&T State University (2018 – Present)
- Center of Excellence for Cybersecurity (2018 – Present)
- Search Committee for the University Distinguished Professor and Director of the Center of Excellence in Cybersecurity Research, Education and Outreach
- University Textbook Advisory Committee (2016 – 2017)

PROFESSIONAL ORGANIZATIONS SERVICES

1. Review Services

1a. Book proposals

- Book Proposal- Elsevier - Sustainable food processing and urgent food engineering challenges - 2019
- Book Proposal- Elsevier- Lipids and Edible Oils: Properties, Processing and Applications -2018
- Book Proposal- Elsevier- Recent Advances in Food Components- 2015
- Book Proposal- Functional Food Product Development. Elsevier- 2014

1b. Grant Proposals

- Agency for Science, Technology and Research (A*STAR) in Singapore (2019)
- Maine Sea Grant Research Proposal (2019)
- Food Packaging Division of IFT- Proposals 2018
- Proposals for IFT 2018 Scientific Program
- Proposals for IFT 2016 Scientific Program
- Final Report of Proposal- Alberta Livestock and Meat Agency Ltd. 2014
- Proposals for IFT 2014 Scientific Program
- Proposals for IFT 2013 Scientific Program

1c. Technical Research Papers- Conferences

- Invited Session Moderator for IFT 19
- Chair of on-site judges for Graduate Students' Competition at IFT 19
- Technical Research Papers of IFT 2019 Annual Meeting
- NCAFCS Conference Abstracts reviewer- 2019
- Technical Research Papers of IFT 2018 Annual Meeting
- Chair of on-site judges for Graduate Students' Competition at IFT 18
- Technical Research Papers of IFT 2017 Annual Meeting
- Technical Research Papers of IFT 2016 Annual Meeting
- NCAFCS Conference Abstracts reviewer- 2016
- Graduate Student Competition for Annual Meeting of IFT 2015
- Technical Research Papers of IFT 2015 Annual Meeting
- On-site Judge for Graduate Student Competition of Annual Meeting of IFT 2015
- Technical Research Papers of IFT 2013 Annual Meeting

- Students Paper Competition of IFT 2013 Annual Meeting
- Technical Research Papers of IFT 2012 Annual Meeting
- College Bowl Competition of IFT 2012 Annual Meeting

1d. Reviewer for Refereed Journals

- African Journal of Food Science (2012- Present) (1 full paper)
- Food Biophysics (2019 – Present) (1 full paper)
- Food and Bioproducts Processing (2014- Present) (3 full papers)
- Food Chemistry (2012- Present) (24 full papers) – *Outstanding Reviewer*
- Food Hydrocolloids (2012- Present) (3 full papers) – *Recognized Reviewer*
- Food Packaging and Shelf-life (2018 – Present) (1 full paper) – *Recognized Reviewer*
- Food Research International (2018 - Present) (2 full papers) – *Recognized Reviewer*
- Food Science and Nutrition (2017 – Present) (3 full papers)
- Heliyon (2018- Present) (2 full paper) – *Recognized Reviewer*
- Innovative Food Science & Emerging Technologies (2012- Present) (1 full paper) – *Recognized Reviewer*
- International Journal of Food Science (2016- Present) (5 full papers)
- Journal of Agricultural and Food Chemistry (2012- Present) (3 full papers)
- Journal of Aquatic Food Product Technology (2012- Present) (2 full papers)
- Journal of Food Processing and Preservation (2018- Present) (2 full papers)
- Journal of Texture Studies (2015- Present) (7 full papers)
- Journal of Agriculture and Biodiversity Research (2012- Present) (1 full paper)
- LWT- Food Science and Technology (2012- Present) (11 full papers) - *Outstanding Reviewer*
- Potato Research (2018- Present) (2 full papers)
- Scientific Reports (2019- Present) (1 full paper)
- Trends in Food Science and Technology (2019 – Present) (4 full papers)
- Turkish Journal of Fisheries and Aquatic Sciences (2011- Present) (2 full papers)

2. Editorial Board Member for Refereed Journals

- Applied Food Biotechnology
- Journal of Nutritional Disorders and Therapy
- Journal of Food: Microbiology, Safety & Hygiene
- MOJ Food Processing and Technology
- Persian Journal of Seafood Science and Technology- Managing Editor

3. Lead Guest Editor for Refereed Journals

- Journal of Food Quality- Special Issue of Healthy Lipids in Food Processing- Wiley Publication
- Journal of Food Quality- Special Issue of Food Spoilage- Wiley Publication
- Journal of Foods - Special Issue of Edible Films Characterization and Applications in Foods
- Journal of Foods - Special Issue of Quality and Consumer Acceptability of Dairy Foods
- Journal of Lipids - Special Issue of Lipids