



CURRICULAR VITAE

PART 1: PERSONAL DETAILS AND SERVICES

1.	Full Name	Somayeh Gholivand
2.	I.C. Number	F97803669
3.	D.O. B	26 April 1981
4.	Gender	Female
5.	E-mail	somayehgholivand@upm.edu.my (official) somayeh.gholivand@gmail.com (alternative)
6.	Address	Food Bioprocessing Laboratory, Faculty of Food Science and Technology, Universiti Putra Malaysia ,43400 UPM, Serdang, Selangor, Malaysia
11.	Contact Number	0176446919
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13.	Scopus ID	https://orcid.org/0009-0005-2131-1101
14.	WOS Researcher ID	KEI-2548-2024
15.	ORCID	https://orcid.org/0009-0005-2131-1101

PART 2: FIELD OF SPECIALIZATION

- Food Colloids & Emulsion Systems
- Nano/Microencapsulation Technology
- Functional Food Development
- Plant-Based Protein Systems
- Lipid Chemistry & Oil Processing
- Food Processing and Preservation
- Food Process Optimization

PART 3: CURRENT POSITION

Senior Lecturer

16. Academic qualification/ Professional/ and others obtained:

Qualification	Degree	Date	Institution of Award
Food Science	PhD	2024	Universiti Putra Malaysia
Food Technology	MSc	2017	Universiti Putra Malaysia
Agricultural Engineering-Food Science and Industries	BSc	2004	Azad university of Esfahan

17. Academic Training / Professional while working

Course / Training/ Workshop	Date	Institution/Organization
IEEE Publication Workshop: Scholarly Writing, Peer Review, and Publication Ethics,	November 2025	Universiti Putra Malaysia
Theory, Techniques and Application of Particle size Characterization and Emulsion stability	January 2020	DKSH Malvern Center Excellence SEA, Malaysia
The Advanced Spectroscopic Techniques	August 2019	Polymer Research Center (PORCE) Malaysia
Rheology Academy	February 2018	Anton Paar Company, Malaysia
Potentiometry Methodology (Concepts and Applications) and Online Analyzers (Concepts and Applications)	July 2010	Razi University, Iran
Voltammetry/Polarography and Ion Chromatography Methodology	July 2010	Razi University, Iran
Intermediate Narrative Writing Skills (Z90992M)	June 2006	Swinburne University of Technology, Australia

18. Previous administrative post

Position	Date	Faculty/Department/Name of Committee
Post-Doctoral Researcher - Carry out and complete the proposed project on time. - Writing and publishing papers at indexed cited journals. - Attending and participating in project's meetings and discussions. - Taking part in seminars, conferences and others activities related to the project. - Assisting the supervisor in any task related to the projects. - Preparing and submitting periodic reports on my progress to the supervisor. - Patent and commercialize the method and product developed from the proposed project. - Responsible in widening the networking and	2025-2026	Faculty of Food Science and Technology, Universiti Putra Malaysia

establishing the ties among the research community in Malaysia and internationally, particularly in the respective field of research. • Supervise undergraduate and post graduate students in their research projects. • Contributed to competitive research grant applications, including: • Research Fundamental Grant Scheme (RFGS), Malaysia • Geran Penyelidikan Pascasiswazah (GPPP) • Geran Penyelidikan Bestari (GPB) • Garis Panduan Dana Applied Innovation (AIF) • Geran Eksploratori dan Transformatif (GET) • The e-ASIA Joint Research Program (e-ASIA JRP) • Collaborated on microbial genomics projects, • whole genome sequencing and bioinformatics analysis (Illumina platform) • Lead current research projects: • Production of Probiotic Products from Fermented Glutinous Rice. •		
Research Assistant • Conducted research on medicinal herbs, focusing on product innovation and health benefits.	2023-2024	The Food Product Research Department, Mercu Cita Manufacturing. Sdn. Bhd, Malaysia,
Head of Food Science and Technology Laboratories • Managed multiple laboratories, including General Microbiology, Food Microbiology, Oil and Fat Technology, Sugar Technology, Cereal Technology, Fermentation Industries, and Chemistry and Food Analysis. • Taught laboratory courses and supervised undergraduate students. • Developed and updated	2007-2012	Azad University, Kermanshah Branch, Iran

laboratory manuals and practical course content.		
Collaborated in purchasing and approving laboratory equipment.		
Executive Committee Member of Conference on New Findings in Chemistry and Chemical Engineering	2010	University, Kermanshah Branch, Iran

19. Teaching experience

Position	Date	Faculty/Department/Name of Committee
Teaching Assistant (Laboratory Courses)	2007-2012	Food Science and Technology Faculty, Azad University, Kermanshah Branch, Iran

2. PUBLICATION

i. Book

1.	Chapter 5 of Ionic Liquids: Electrochemistry, Uses and Challenges 2017: <i>Nova Science Publishers</i> , Incorporated, Editor: Binh Xuan	(ISBN: 978-1-53612-689-1)
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ii. Academic Journal / Role/ Professional indexed

1	Gholivand, S. , Wee, P. S., Meor Hussin, A. S. (2026). Novel application of kombucha tea as a natural coagulant in plant-based milk systems. Journal of Microbiological Methods . Available at SSRN 6192465 http://dx.doi.org/10.2139/ssrn.6192465	First-author	Scopus (IF: 2.5/ Q3)
2	Tang, P., Quek, S.-Y., Lo, Y.-C., Gholivand, S. , Cui, M.-Y., Mohsin, A. Z., Juhari, N. H., & Meor Hussin, A. S. (2026). Machine learning-guided optimization of probiotic chickpea milk fermentation enhances antioxidant capacity, volatile aroma profile, and sensory quality. Future Foods , 101032. https://doi.org/10.1016/j.fufo.2026.101032	Co-author	Scopus (IF: 6.6/ Q1)
3	Gholivand, S. , Tan, T. B., Tang, P., et al. (2026). Development of a homologous plant-based delivery system via SEDS: Comparative physicochemical and release characterization of hemp vs. whey protein microcapsules. Food Chemistry .	First-author	Under review (IF: 10.4/ Q1 / Top 10%)
4	Gholivand, S. , Tan, T. B., Yusoff, M. M., Ooms, M. S., Wang, Y., Liu, Y., Nyam, K. L., & Tan, C. P. (2025). Innovative microencapsulation of hemp seed oil using plant-based biopolymers: A comparative analysis of dehydration techniques on core stability, digestibility, and release pattern. Food Hydrocolloids , 159, 110683 https://doi.org/10.1016/j.foodhyd.2024.110683	First-author	(IF: 13.8/ Q1 / Top 10%)
5	Gholivand, S. , Tan, T. B., Yusoff, M. M., Ooms, M. S., Wang, Y., Liu, Y., Nyam, K. L., & Tan, C. P. (2025). Eco-friendly encapsulation: Investigating plant-based protein-alginate shells for efficient delivery and digestion of hemp	First-author	Scopus (IF: 10.4/ Q1 / Top 10%)

	seed oil encapsulated via supercritical CO ₂ dispersion. Food Chemistry , 463, 141515. https://doi.org/10.1016/j.foodchem.2024.141515		
6	Gholivand, S. , Tan, T. B., Yusoff, M. M., Choy, H. W., Teow, S. J., Wang, Y., Liu, Y., & Tan, C. P. (2024). An in-depth comparative study of various plant-based protein-alginate complexes in the production of hemp seed oil microcapsules by supercritical carbon dioxide solution-enhanced dispersion. Food Hydrocolloids , 153, 110001. https://doi.org/10.1016/j.foodhyd.2024.110001	First-author	Scopus (IF: 13.8/ Q1 / Top 10%)
7	Gholivand, S. , Tan, T. B., Yusoff, M. M., Choy, H. W., Teow, S. J., Wang, Y., Liu, Y., & Tan, C. P. (2024). Elucidation of synergistic interactions between anionic polysaccharides and hemp seed protein isolate and their functionalities in stabilizing the hemp seed oil-based nanoemulsion. Food Hydrocolloids , 146, 109181. https://doi.org/10.1016/j.foodhyd.2023.109181	First-author	Scopus (IF: 13.8/ Q1 / Top 10%)
8	Gholivand, S. , Tan, T. B., Yusoff, M. M., Choy, H. W., Teow, S. J., Wang, Y., Liu, Y., & Tan, C. P. (2024). Advanced fabrication of complex biopolymer microcapsules via RSM-optimized supercritical carbon dioxide solution-enhanced dispersion: A comparative analysis of various microencapsulation techniques. Food Chemistry , 452, 139591. https://doi.org/10.1016/j.foodchem.2024.139591	First-author	Scopus (IF: 10.4/ Q1 / Top 10%)
9	Gholivand, S. , Lasekan, O., Tan, C. P., Abas, F., & Wei, L. S. (2017). Comparative study of the antioxidant activities of some lipase-catalyzed alkyl dihydrocaffeates synthesized in ionic liquid. Food Chemistry , 224, 365-371. https://doi.org/10.1016/j.foodchem.2016.12.075	First-author	Scopus (IF: 10.4/ Q1 / Top 10%)
10	Gholivand, S. , Lasekan, O., Tan, C. P., Abas, F., & Wei, L. S. (2017). Optimization of enzymatic esterification of dihydrocaffeic acid with hexanol in ionic liquid using response surface methodology. Chemistry Central Journal (BMC Chemistry) , 11, 1-10. https://doi.org/10.1186/s13065-017-0276-2	First-author	Scopus (IF: 5.1 / Q2)
11	Teow, S. J., Choy, H. W., Khor, Y. P., Tan, T. B., Yusoff, M. M., Gholivand, S. , & Tan, C. P. (2025). Storage Stability, Release Characteristics, and Bioaccessibility of the Tocotrienol-Rich Fraction Encapsulated in Maltodextrin-Starch Sodium Octenyl Succinate Microcapsules. Food and Bioprocess Processing , 151, 11-19 https://doi.org/10.1016/j.fbp.2025.02.011	Co-author	Scopus (IF: 4.7 / Q1)
12	Choy, H. W., Teow, S. J., Khor, Y. P., Tan, T. B., Gholivand, S. , & Tan, C. P. (2025). Optimization and characterization of the red palm carotene-based microcapsules stabilized by rice protein isolate-flaxseed gum complex using various coating materials and core to wall ratios. International Food Research Journal , 32(1): 53-65 https://doi.org/10.47836/ifrj.32.1.04	Co-author	Scopus (IF: 1.169/Q3).
13	Teow, S. J., Choy, H. W., Khor, Y. P., Tan, T. B., Gholivand, S. , Wang, Y., Liu, Y., & Tan, C. P. (2025). Storage stability and sensory evaluation of the tocotrienol-rich-fraction-fortified mayonnaise. International Food Research Journal , 32(1): 41 – 52	Co-author	Scopus (IF: 1.169 / Q3)

	https://doi.org/10.47836/ifrj.32.1.03		
14	Choy, H. W., Teow, S. J., Khor, Y. P., Tan, T. B., Gholivand, S. , & Tan, C. P. (2024). Fabrication of palm carotene-based emulsion stabilized by rice protein isolate-flaxseed gum complex. International Journal of Food Engineering . https://doi.org/10.1515/ijfe-2023-0295	Co-author	Scopus (IF: 1.6 / Q3)
15	Lasekan, O., Ng, S., Azeez, S., Shittu, R., Teoh, L., & Gholivand, S. (2017). Effect of pulsed electric field processing on flavor and color of liquid foods. Journal of Food Processing and Preservation , 41(3), e12940. https://doi.org/10.1111/jfpp.12940	Co-author	Scopus (IF: 3.1 / Q2)
16	Lasekan, O., Hosnas, R., Ng, S., Lin, M., Azeez, S., Teoh, L., Gholivand, S. , & Shittu, R. (2016). Identification of aromatic compounds and their sensory characteristics in cassava flakes and “garri” (<i>Manihot esculenta</i> Crantz). CyTA-Journal of Food , 14(1), 154-161. https://doi.org/10.1080/19476337.2015.1074944	Co-author	Scopus (IF: 3 / Q2)

iii. Conferences

1.	Gholivand, S. , (2010) molecularly imprinted polymers, Regional Conference of New Findings of Chemistry and Chemical Engineering, 28&29 Octobre, Islamic Azad University of Kermanshah, Kermanshah, Iran, Poster presentation.	
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3. Skills

i. Work Skills (2007-2012)

1.	Advisor of the undergraduate student's projects at Kermanshah branch of Azad University, Iran.
2.	Setting up and equipping the food science laboratories for undergraduate students and a research lab for MS and Ph.D. students.
3.	Running and managing officially relevant laboratory operations
4.	Executive Committee Member at the 2010 Conference on New Findings in Chemistry and Chemical Engineering, Islamic Azad University, Kermanshah, Iran.
5.	Collaborating on the procurement, evaluation and approval of laboratory equipment in adherence to the Standards of the Food Science Department and Vendor Specifications,
6.	Skillful in using laboratory equipment in the Islamic Azad University, Kermanshah, Iran.

ii. Analytical Skills

1.	SDS-Polyacrylamide Gel Electrophoresis (SDS-PAGE) instrument,
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2.	Differential Scanning Calorimetry (DSC) instrument,
3.	High-Performance Liquid Chromatography (HPLC) instrument,
4.	Gas Chromatography-Mass Spectrometry (GC-MS) instrument,
5.	Industrial-scale of supercritical carbon dioxide solution and particle production unit (SFC),
6.	Laser diffraction particle size analyzer
7.	High-Pressure Homogenization (HPH),
8.	Column Chromatography instrument,
9.	UV-Vis spectrophotometer,
10.	Zetasizer instrument.
10.	SDS-Polyacrylamide Gel Electrophoresis (SDS-PAGE) instrument,

iii. Language Skills

1.	English	Fluent
2.	Persian	Native

4. Recommenders

1	Professor Anis Shobirin Meor Hussin,	Universiti Putra Malaysia	E-mail: shobirin@upm.edu.my Tel : +603-97698367
2	Professor Chin Ping Tan	Universiti Putra Malaysia	E-mail: tancp@upm.edu.my Tel : +603-9769 8418
3	Professor Faridah Abas	Universiti Putra Malaysia	Email: faridah_abas@upm.edu.my Tel : +603-9769 8343
4	Professor Lasekan Olusegun Olaniyi	Universiti Putra Malaysia	E-mail: olaniny56@gmail.com