

CURRICULUM VITAE



A. Personal Details

<i>Full Name</i> Ahmad Shakerardekani	<i>Citizenship</i> Iranian	<i>Gender</i> Male	E-mail: shaker@pri.ir URL: http://www.researcherid.com/rid/F-5005-2010
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B. Academic Qualification

<i>Certificate / Qualification obtained</i>	<i>(Name of School / Institution)</i>	<i>Year obtained</i>	<i>Area of Specialization</i>
MSc.	Isfahan University of Technology	2000	Food Science and Technology
B.Sc	Shiraz university	1997	Food Science and Technology

C. Scientific experience and Specialisation

<i>Organization</i>	<i>Position</i>	<i>Start Date</i>	<i>End Date</i>	<i>Expertise</i>
Laleh Tomato Paste	Technical manager	1997	1998	Quality control
Zare Dairy Products	Technical manager	1998	1999	Quality control

D. Employment

<i>Employer</i>	<i>Designation</i>	<i>Department</i>	<i>Start Date</i>	<i>Date Ended</i>
Iran Pistachio Research Institute	Researcher	Food Science	2001	2009

E. List of publications – author (s), title, journal, volume, page and year published	
<i>Journal</i>	<p>Shakerardekani, A. Karim, R. Mohd Ghazali, H. and Chin, N.L. (2011). Effect of roasting conditions on hardness, moisture content and colour of pistachio kernels. <i>International Food Research Journal</i>. 18: 704-710.</p> <p>Razavi, S., Taghizadeh, M., & Shaker Ardekani, A. (2010). Modeling the Time-Dependent Rheological Properties of Pistachio Butter. <i>International Journal of Nuts and Related Sciences (IJNRS)</i>, 1(1): 38-45.</p> <p>Moghaddam, T. M., Razavi, S. M. A., Malekzadegan, F., & Shakerardekani, A. (2009). Chemical composition and rheological characterization of pistachio green hull's marmalade. <i>Journal of Texture Studies</i>, 40(4), 390-405.</p>
<i>Books/ Monographs</i>	<p>Shakerardekani, A. 2007. Harvesting, processing, storage and packaging of pistachio, Iran Pistachio Research Institute.</p> <p>Shakerardekani, A. 2007. Using Hazard Analysis Critical Point (HACCP) system in pistachio processing terminals. Iran Pistachio Research Institute.</p> <p>Shakerardekani, A. 2006. Pistachio kernel and its role in nutrition and health. Iran Pistachio Research Institute.</p>
<i>Books/ Monographs</i>	<p>Hashemirad, H., Shakerardekani, A., et al. 2006. Abnormal pistachio fruits (symptoms and causes). Iran Pistachio Research Institute.</p>
<i>Chapter in book</i>	<p>Shakerardekani, A. (2010). Pistachio processing industries. In M. R. Mehrnejad & A. Javan Shah (Eds.), <i>The strategic framework for developing and promoting pistachio research in Iran</i>. Tehran: Ministry of Agriculture.</p>
<i>Proceedings</i>	<p>Shakerardekani, A. 2007. Reducing and decreasing pistachio processing losses, 3rd national symposium on losses of agricultural products. TMU University, Tehran, Iran.</p> <p>Shakerardekani, A. 2005. The vital role of pistachio processing industries in development of Iran non-oil exports. 4th International symposiums on pistachio and almond. 22-25 May, Tehran. Iran.</p> <p>Shakerardekani, A. 2005. The vital role of pistachio processing industries in development of Iran non-oil exports. 4th International symposiums on pistachio and almond. 22-25 May, Tehran. Iran.</p> <p>Shakerardekani, A. 2005. Optimizing of the process of pistachio butter production. 4th International symposiums on pistachio and almond. 22-25 May, Tehran. Iran.</p>

<i>Other publications</i>	<p>Hassanpour, M.H., Alameh, A., Ghebi, B. Shojaei, F. Hadavi, E. Nazarian, H., Tajkarimi, M., Meshkani, A. Abouhossein, G. Ordoobadi, F. and Shakerardekani, A. 2003. Discussion paper on aflatoxins in tree nuts, including information submitted on aflatoxin contamination and methods of analysis for the determination of aflatoxins in tree nuts Codex report: Agenda item 14(f) CX/FAC 03/23.</p> <p>Hassanpour, M.H., Alameh, A., Ghebi, B. Shojaei, F. Hadavi, E. Nazarian, H., Tajkarimi, M., Meshkani, A. Abouhossein, G. Ordoobadi, F. and Shakerardekani, A. 2003. Maximum levels for aflatoxin in tree nuts (Almonds, hazelnuts and pistachio). Codex report: Agenda item 15(d) CX/FAC 04/36/23.</p> <p>Javanshah, A., Agah, M., Doraki, N., Feizi, H., Alaei, A., Ghiasi, A., Mobaraki, A., Mirdamadiha, F., Shakerardekani, A. and Sarbazpoor, N., . 2007. Pistachio-Guidance for establishing of the HACCP system in pistachio unit processing. Institute of Standards and Industrial Research of Iran (ISIRI).</p> <p>Javanshah, A., Mirdamadiha, F., Panahi, B., Mehrnejad, M.R., Tajabadipour, A., Basirat, M., Emami, Y., Moradi ghahdarijani, M., Mohamadi, A.H., Salehi, F., Hosseinifard, S.J., Heidarinejad, A., Sedaghati, N. and Shakerardekani, A. 2003. Orchard management calendar. Iran Pistachio Research Institute.</p>
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F.Past Research Project					
	<i>Project Title</i>	<i>Role</i>	<i>Year</i>	<i>Source of fund</i>	<i>Status</i>
1.	Selecting the elements of four types of pistachio processing product pilot-plants (Pistachio oil, pistachio butter, pistachio chocolate and pistachio baklava) according to technical and economical criteria	Project leader	2008	Iran pistachio Research Institute	Completed
2.	Production of pistachio halva	Project leader	2009	Iran pistachio Research Institute	Completed
3.	Study on the efficiency of four types of plastic films for packaging of raw pistachio nuts.	Project leader	2008	Iran pistachio Research Institute	Completed
4.	Optimization of pistachio butter production	Project leader	2006	Iran pistachio Research Institute	Completed

5.	Study on the floating tank efficiency on separating pistachio contaminated to aflatoxin	Project leader	2008	Iran pistachio Research Institute	Completed
6.	Effect of different salting and roasting methods in oven and rotating fluidized bed roaster on the quality and shelf-life of pistachio nut	Project leader	2009	Iran pistachio Research Institute	Completed
7.	Production of pistachio chocolate	Project leader	2008	Iran pistachio Research Institute	Completed