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Nationality: Iran

Date of birth: 25/12/1994 Place of birth: Karaj, Iran

Education:

- PhD student in Animal and Food Science (2021-2024)
- MSc in Food Science and Technology Food Engineering (2017-2019)
- BSc in Agricultural Engineering Food Science and Technology (2013-2017)

Research areas:

- Food Technology...
- Food bioactive compounds
- Mild technologies
- Food by-products

Brief description of Ph.D project:

Food by-products are approximately one-third of the total food production, and this amount is increasing annually. Despite the disadvantages stemming from these by-products, they could be regarded as principal sources for the extraction of food bioactive compounds. The recovery of these valuable compounds could decrease

the financial and environmental impact caused by food wastes. However, there is a challenge to find efficient extraction methods to reuse by-products in industries by recovering the nutrients still contained in them. Since the utilization of conventional extraction methods may degrade these high-sensitive components (e.g. antioxidants, vitamins, etc.), nonthermal technologies are attracting more attention as an alternative. Moreover, the high bio-accessibility and stability of these compounds after nonthermal processes have been previously reported by several research projects. In this respect, it is pivotal to conduct research on the possible methods to maximize the extraction and exploitation of these high nutritional value compounds at low or moderate temperatures. As a result, this research project will cover the investigation of the effect of sustainable technologies on food bioactive compounds and optimization of their extraction from food wastes.

Supervisor:
Professor Anna Lante
Publications:
Google Scholar: https://scholar.google.it/citations?user=rOgw69AAAAAJ&hl=en&oi=ao
ResearchGate:

https://www.researchgate.net/profile/Peyman-Ebrahimi-2