بسمه تعالی

اطلاعات شخصی

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آدرس

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علایق پژوهشی

مدل سازی و شبیه سازی فرآیندهای صنایع غذایی

انتقال جرم و حرارت در فرآورده های غذایی

پردازش تصویر در فرآیندهای صنایع غذایی

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بررسی سیستم های رهایش کنترل شده (Release) ریزمغذی ها

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