

Noshad, M., Mohebbi, M., Shahidi, F. & Mortazavi, S.A. 2011. Multi-Objective Optimization of Osmotic-Ultrasonic Pretreatments and Hot-Air Drying of Quince Using Response Surface Methodology. *Food and Bioprocess Technology*, DOI: 10.1007/s11947-011-0577-8.

Noshad, M., Mohebbi, M., Shahidi, F. & Mortazavi, S.A. 2011. Effect of osmosis and ultrasound pretreatment on the moisture adsorption isotherms of quince. *Food and Bioprocess Technology*, doi:10.1016/j.fbp.2011.06.002.

Noshad, M., Mohebbi, M., Shahidi, F. & Mortazavi, S.A. 2011. Kinetic modeling of rehydration in air-dried quinces pretreated with osmotic dehydration and ultrasonic, *Journal of Food Processing and Preservation*.

Noshad, M., Mohebbi, M., Shahidi, F. & Mortazavi, S.A. 2011. Desorption isotherms and thermodynamic properties of fresh and osmotic-ultrasonic dehydrated quinces. *Journal of Food Processing and Preservation*.

Mohebbi, M., Shahidi, F., Fathi, M., Ehtiyati, A. & Noshad, M. 2010. Prediction of moisture content in pre-osmosed and ultrasounded dried banana using genetic algorithm and neural network. *Food and Bioprocess Technology*, doi:10.1016/j.fbp.2010.08.001.

□ □□□ □□□□ □□ □□□□ □□□□ .1389.□□□□□□□□.□□□□□□□□ □.□□□□□□□□.□□□□□□ □.□□□□□□□□
□ □□□ □□ □□□□ □□□□ .□□□ □□□□ □□□ □□ □□□ □□□ □□□ □□□ □□□ □□ □□□□□□ □□□□ □□ □□□□□□
□□□□ □□□□