



## Naser Valipour Motlagh

Assistant Professor

Faculty: Science

Department: Chemistry

### Education

Degree	Graduated in	Major	University
Post Doctoral		Chemical Engineering	Universit� du Qu�bec � Chicoutimi
BSc	2003	Chemical Engineering (Food Industry) <sup>1</sup>	Azad University of Birjand
MSc	2008	Chemical Engineering (Food Industry) <sup>1</sup>	Ferdowsi University of Mashhad
Doctoral	2013	Chemical Engineering	Ferdowsi University of Mashhad

### Employment Information

Faculty/Department	Position/Rank	Employment Type	Cooperation Type	Grade
	Assistant Professor	Tenure Track	Full Time	10

### Work Experience

2015-2019: Director of Industrial Relations & Entrepreneurship Office, University of Birjand, Iran.

Member of Directing Council of Innovation and Accelerating Center: 2016-2018

Other executive activities:

- Helping to establish "Innovation and Accelerating Center" at the University of Birjand, Iran
- Helping to establish "Technical and Vocational Training Center" at the University of Birjand, Iran
- Directing a startup team to launch a digital health idea in Canada
- Conducting long-term and short-term workshops related to "Business Plan" writing

## Subjects Taught

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Polymer Chemistry

Technology of polymers

Industrial chemistry II

Industrial inorganic chemistry

Fluid mechanics I & II

Thermodynamics I & II

Food Chemistry & Technology

## Executions And Scientific Activities

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### PATENT

J. Sargolzaei, N. Valipour M., N. Shahtahmasebi, Durable, Super-liquid-repellent and anticorrosion Coatings, 79590, Iran, 2013.

### FINISHED INDUSTRIALLY FUNDED PROJECTS

1. Naser Valipour Motlagh, Ali Nikakhtar, Seyed Yousof Ahmadi Broghani; "Research and laboratory phase to investigate the possibility of tire curing by hybrid method (IR curing after curing press method)", sponsored by Kavir Tire Co., Birjand. Iran, 2018.
2. Naser Valipour Motlagh, the production and formulation of edible sauce from barberry fruit, sponsored by Nozhan Faravar Co., Birjand. Iran, 2019.

## Workshops

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From Idea to Wealth Workshop in Business Plan, 2020.

## Journal Membership

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### REVIEWER

- ACS Applied Materials & Interfaces
- Industrial & Engineering Chemistry Research
- ACS Sustainable Chemistry & Engineering
- International Journal of Adhesion & Adhesives
- International Journal of Fruit Science
- Journal of the Iranian Chemical Society
- Materials Chemistry Horizons

### Papers in Conferences

1. علی نیک اختر، ناصر ولی پورمطلق، سیدیوسف احمدی بروغنی، محمدعلی یاسری نژاد، خشایار خورشیدزاده، مهدی کامکار، سید احمد سلیمانی، اثر مدت زمان اعمال فشار در قالب گیری بر ضریب نفوذ، پنجمین سمینار شیمی کاربردی انجمن شیمی ایران، شماره صفحات ۰-۰، تبریز، ۲۰۲۱، ۳۱ ۰۸
2. ناصر ولی پورمطلق، رشید زاده زهرا، رحیمی نرگس، بهینه سازی شرایط عصاره گیری از گلبرگ گل زعفران توسط امواج فراصوت، چهارمین همایش ملی زعفران ایران، شماره صفحات -، قائنات، ۲۰۱۵، ۱۱ ۰۴
3. ناصر ولی پورمطلق، حامد موسویان محمد تقی، مرتضوی سید علی، تاثیر بسته های محتوی نانوذرات نقره بر کیفیت و ماندگاری زرشک در مقایسه با بسته های معمولی پلی اتیلن، هجدهمین کنگره ملی علوم و صنایع غذایی، شماره صفحات -، مشهد، ۲۰۰۸، ۱۵ ۱۰
4. ناصر ولی پورمطلق، نخعی عاطفه، تاثیر بسته های محتوی نانوسیلور بر زرشک در مقایسه با بسته های معمولی، همایش ملی زعفران و زرشک - دانشگاه آزاد اسلامی واحد قائنات، شماره صفحات -، قائنات، ۲۰۰۸، ۱۰ ۰۸
5. ناصر ولی پورمطلق، حامد موسویان محمد تقی، نخعی عاطفه، تاثیر بسته های محتوی نانوذرات نقره بر مشخصه های ظاهری و میکروبی زرشک در مقایسه با بسته های پلی استایرن، همایش ملی زعفران و زرشک - دانشگاه آزاد اسلامی واحد قائنات، شماره صفحات -، قائنات، ۲۰۰۸، ۱۰ ۰۸

### Papers in Journals

1. Ali Nikakhtar, Seyed Yousef Ahmadi Brooghani, Naser Valipour Motlagh, Experimental and statistical studies of the effect of pressing time on the swelling and mechanical properties of the radial tyre tread compound, Journal of Rubber Research, Vol. 3, No. 26, pp. 1-17, 2023, JCR, Scopus.
2. ناصر ولی پورمطلق، حامد موسویان محمد تقی، مرتضوی سید علی، تاثیر بسته های محتوی نانوذرات بر مشخصه های میکروبی و ظاهری زرشک در مقایسه با بسته های پلی اتیلن معمولی، پژوهشهای علوم و صنایع غذایی ایران، مجلد ۸۷، ۲۰۰۹-۲۵، شماره ۲، شماره صفحات ۵، ISC.
3. Naser Valipour Motlagh, Reyhaneh Gholami, Preparation and characterization of anti-stain self-cleaning coating on ceramic, Materials Chemistry and Physics, Vol. 2022, No. 276, pp. 125278-125288, 2021, JCR, Scopus.
4. Naser Valipour Motlagh, Javad Aghazamani, Reyhaneh Gholami, Investigating the Effect of Nano-silver Contained Packaging on the Olivier Salad Shelf-life, BioNanoScience, Vol. 2021, No. 11, pp. 834-847, 2021, ISI, Scopus.
5. Naser Valipour Motlagh, Investigation of the carbon dioxide adsorption behavior and the heterogeneous catalytic efficiency by a novel Ni-MOF with nitrogen-rich channel, RSC Advances, Vol. 50, No. 20, pp. 29772-29779, 2020, ISI, JCR, Scopus.
6. Naser Valipour Motlagh, Majid Aliabadi, Elnaz Rahmani, Samira Ghorbanpour, The Effect of Nano-Silver Packaging on Quality Maintenance of Fresh Strawberry (journal), World Academy of Science, Engineering and Technology, Vol. 9, No. 14, pp. 124-128, 2020, Scopus.
7. Mehran Taghipour, Naser Valipour Motlagh, Predicting wettability behavior of fluorosilica coated metal surface using optimum neural network, SURFACE SCIENCE, Vol. 668, pp. 47-53, 2018, JCR.
8. Mehran Taghipour, Naser Valipour Motlagh, Fuzzy based models for estimating static contact angle and sliding angle of liquid drops, Progress in Organic Coatings, Vol. 119, pp. 183-193, 2018, JCR, Scopus.
9. Mehran Taghipour, Naser Valipour Motlagh, Comparison of heuristic methods for developing optimized neural network based models to predict amphiphobic behavior of fluorosilica coated surfaces, Surface and Coatings Technology, Vol. 349, pp. 289-295, 2018, JCR, Scopus.
10. Rouhollah Khani, Naser Valipour Motlagh, Rahmanian Reza, UV Visible Spectrometry and Multivariate Calibration as a Rapid and Reliable Tool for Simultaneous Quantification of Ternary Mixture of Phenolic Acids in Fruit Juice Samples, Food Analytical Methods, Vol. 9, No. 5, pp. 1112-1119, 2016, JCR, Scopus.
11. Saeed Rahnema, Naser Valipour Motlagh, Rouhollah Khani, Super dewetting surfaces Focusing on

their design and fabrication methods, *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, Vol. 484, pp. 528-546, 2015, JCR, Scopus.

12. Naser Valipour Motlagh, „Super-non-wettable surfaces A review, *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, Vol. 448, pp. 93-106, 2014, JCR, Scopus.

13. Naser Valipour Motlagh, Chakeri Birjandi Elaheh, Sargolzaei Javad, Shahtahmassebi Nasser, Durable superhydrophobic superoleophobic and corrosion resistant coating on the stainless steel surface using a scalable method, *Applied Surface Science*, Vol. 283, pp. 636-647, 2013, JCR, Scopus.

14. Naser Valipour Motlagh, Sargolzaei Javad, Shahtahmassebi Nasser, Super-liquid-repellent coating on the carbon steel surface, *Surface and Coatings Technology*, Vol. 235, pp. 241-249, 2013, JCR, Scopus.

15. Naser Valipour Motlagh, Hamed Mosavian Mohamad taghi, Mortazavi Seyed Ali, Effect of Polyethylene Packaging Modified with Silver Particles on the Microbial Sensory and Appearance of Dried Barberry, *Packaging Technology and Science*, Vol. 26, pp. 39-49, 2013, JCR, Scopus.

16. Naser Valipour Motlagh, Hamed Mosavian Mohamad Taghi, Mortazavi Seyed Ali, Tamizi Azadeh, Beneficial Effects of Polyethylene Packages Containing Micrometer-Sized Silver Particles on the Quality and Shelf Life of Dried Barberry (*Berberis vulgaris*), *Journal of Food Science*, Vol. 77, pp. 0-0, 2012, JCR, Scopus.

## Books

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1. Nanomaterial-based drug delivery carriers for cancer therapy