پیشینه‌های علمی و پژوهشی
سازمان تحقیقات، آموزش و ترویج کشاورزی

نام و نام خانوادگی: پروین شرایعی

مرتبه علمی : دانشیار پژوهشی

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محل خدمت : مرکز تحقیقات و آموزش کشاورزی و منابع طبیعی استان خراسان رضوی

شناسه رزومه : https://cv.areeo.ac.ir/psharayei

فعالیت و علاقمندی: شیمی مواد غذایی- روغن ها و چربی ها- زعفران- نانو تکنولوژی

پروفایل علم‌سنجی: https://impact.areeo.ac.ir/Parvin_Sharayei

Scopus H_index: 12 **ISI H_index: 6** **Google Scholar H_index: 13**

56	/7	/.	4.	1	/5	.	1

سوابق تحصیلی

اختراع :

یافته قابل ترویج :

+ { zçËÀ¯ùŁóÓ |£´çÉ¯ù¯ý®ñ ŁýùÚ´ÝûûSÓç®ª ÷ý` „/2./,Û½´ùS¯ã´ÉzÞÝ}ÍÓàæSÝ},ï `zzL¯Š¤Ëý¯ ×å²¯HÓ½ãýŁ ÞzÝÛÝÀ²¸£^m+1
¥ýç¤–ÉÛå´ÝæSï ²z„ Ñæ®`ùÂý ,| Ý¯

ï ²z„ Ñæ®`ùÂý ,²´çå² ¸ çÞð¯®×ðñ Ø‰ÀæŠ¤¯`ƒ‰z¯ ²Ó„ý°Óç®ª ÷ý` „/2./×Ý–„ÍÓflz· ×å²¯HÓ½ãýŁ ÞzÝÛÝÀ²¸£^m+2
¥ýç¤–ÉÛå´ÝæSï

Ûå´ÝæSï ²z„ Ñæ®`ùÂý ÞžzzÊ´çÉ¯ù¯ý®¯Ý Ł´ûûSÓç®ª ÷ý` „/2./æÒžÏï´ÒŸ}×—„Ïï´ÝŁ¯×å²¯HÓ½ãýŁ ÞzÝÛÝÀ²¸£^m+3
¥ýç¤–É

¥ýç¤–ÉÛå´ÝæSï ²z„ Ñæ®`ùÂý ,'zÆÀ¯ù£´ûûSÓç®ª ÷ý` „/2./×å²¯HÓ½ãýŁ ÞzÝÛÝÀ²¸£^m+4

ÀzÆÊ'y{ ²¯ÅÝÉ´œ²âýÝ–ðyÓ¤æ¯ýæÆÓ½Ý~º Ó÷²"®ý´ûûSÓç®ª ÷ý` „/2./ Û÷z–®ýÍÛÂ′ÉÓÒÝûËÞzÝÛÝÀ²¸£^m×å²¯HÓ½ãýŁ +5
¥ýç¤–ÉÛå´ÝæSï ²z„ Ñæ®`ùÂý Õ²`¯¯À`z|¤¯yïý}&ï `ù¯Æ½Ý}æ¤÷Û÷ù£Ó å²¯ý

¯ù|ûû¯´Ý–ðyï `À´Ł õ¯¤çðª åžž¯Ûåæ£}Ó·¯z´œ ï žžÛý²ƒ‰z¯ Óç®ª ÷ý` „/2./ ÞzÝÛÝÀ²¸£^mÓœýL´çÉ¯ž´×å²¯HÓ½ãýŁ +6
¥ýç¤–ÉÛå´ÝæSï ²z„ Ñæ®`ùÂý ,žÀùÝÉï¯æ£¯æÉª å¿®ýï ý}

ï ¯~}Û÷ù£&ùŠÝÉÛ¤¯ù£'y¯ý¯åæ£ÓðýûŒÙ ÷¯´ûûSÓç®ª ÷ý` „/2./ Û}ý¯ù¯Ł¤Ø®ý×ÝË×ÝŸŁÏï `¯É' ÞzÝÛÝÀ²¸£^m×å²¯HÓ½ãýŁ +7
¥ýç¤–ÉÛå´ÝæSï ²z„ Ñæ®`ùÂý ,'"~¯

Ûå´ÝæSï ²z„ Ñæ®`ùÂý ,ï¯ý¯ŸŠ÷²ï´ç}Û¤–}Łƒ Łý¯}Ñ„ý´É¯¯âý|Ë' 'zÆ¥z|Âª žzðïzž¯åžý¯ „/2..×å²¯HÓ½ãýŁ +/.
¥ýç¤–É

Ñæ®`ùÂý ÞåæÝâžzzÆÊï¯²ý®¬æœæ¥ž÷æœæ 'ýÓ½Ý~º "~¯ Ù ÷¯´ûûSÓç®ª ÷ý` „/176 ×å²¯HÓ½ãýŁ Û}ý¯ù¯Ł¤Ø®ý×ÝË+//
¥ýç¤–ÉÛå´ÝæSï ²z„

âý|Ë' 'zÆ¥ž÷æœæ 'ýÓ½Ý~º ïžzÓ÷²"®ý²Û¤¯zØ÷´ûûSÓç®ª ÷ý` „/176 ×å²¯HÓ½ãýŁ ×–„Ïï´Ý–¯Û}ý¯ù¯Ł¤Ø®ý×ÝË+/0
¥ýç¤–ÉÛå´ÝæSï ²z„ Ñæ®`ùÂý

¥ýç¤–ÉÛå´ÝæSï ²z„ Ñæ®`ùÂý À¯`ù‰Æ¯}À¨}‰ï¯æÉª å¿®ý„/176 ×å²¯HÓ½ãýŁ À¯ÝŁÍÀýù¿ÅÝ÷+/1
Ñæ®`ùÂý ,ª Å·¯zý'yÀ`z|¤¯yâ²´}üz}ï¯æÉzÞùûm¯¯ ²ÑÝÂŁ L′ ëÝÉ¥üùı″ÉÛœ¯Ë „/176 ×å²¯HÓ½ãýŁ À¯ÝŁÍÀýù¿ÅÝ÷+/2
¥ýç¤–ÉÛå´ÝæSï ²z„

یافته قابل تجاری سازی :

'yÀ`z|¤¯yzÞõž½®¯ã¯£| ã¿§ƒ—å'ÿÂÝ®´ûûSÓç®ª ÷ý` „/2.1 Û}ý¯ù¯Ł¤Ø®ý×ÝË ÞzÝÛÝÀ²¸£^mÛÝœeý¯L´çÉ¯ž´×å²¯HÓ½ãýŁ +/
¥ýç¤–ÉÛå´ÝæSï ²z„ Ñæ®`ùÂý ,¥¯^¥ý¥w¹²âý|Ë' 'zÆ¥ž÷æœæ

ï ¯~}Û÷ù£'ù£'y¯ý¯åæ£ÓðýûŒÙ ÷¯´ûûSÓç®ª ÷ý` „/2.. Û}ý¯ù¯Ł¤Ø®ý×ÝË×ÝŸŁÏï `¯É' ÞzÝÛÝÀ²¸£^m×å²¯HÓ½ãýŁ +0
¥ýç¤–ÉÛå´ÝæSï ²z„ Ñæ®`ùÂý &¨~¯

¯zýƒ ¯ùƒÀùÝÉ{ m¥z–‰¯zðïzž´ò–£'yÓ½Ý~º "É´ýÙ ÷¯´ûûSÓç®ª ÷ý` „/176 ×ÝŸŁÏï `¯É' ×å²¯HÓ½ãýŁ ÞzÝÛÝÀ²¸£^m+1
¥ýç¤–ÉÛå´ÝæSï ²z„ Ñæ®`ùÂý &¨É´ý¯ùŠ÷²

کتاب :

Ñæ®`ùÂý ,ï '¯²zØðÓ¯´çŸÉ²Óç®¥zÁÝ″§Û–¯rÉ,ùÚž¤ûm&/2.2′×å²¯HÓ½ãýŁ Õ²¯®ÍÓ‰ýÞŁ ,¯æzæïï¯^ù}Û}ý¯ù¯Ł¤Ø®ý×ÝË +/
¥zfl¯´çÉƒ¯¯Ÿ®²ÛÉæç¯zçŁ IâýùçËÛ″|æï²z„

Iâýùçï Û″|æï²z„ Ñæ®`ùÂý ,ï '¯²zØðÓ¯´çŸÉ²Óç®¥zÁÝ″§Û–¯rÉ,″ ëÝÉ&/2.2′×å²¯HÓ½ãýŁ Û}ý¯ù¯Ł¤Ø®ý×ÝË +0
¥zfl¯´çÉƒ¯¯Ÿ®²ÛÉæç¯zçŁ

²ùÂª ¿}+&zžÀùÝÉ®²y´Âl′ƒ Łý¯}ïzŸ¤ý´ýÉ²ÓÈ´Ý¯¯ïzŸı‰zŁ &/2.2′ ÞzÝÛÝÀ²¸£^mÛ}ý¯ù¯Ł¤Ø®ý×ÝË ×å²¯HÓ½ãýŁ +1
¥zfl¯´çÉƒ¯¯Ÿ®²ÛÉæç¯zçŁ Iâýùçï Û″|æï²z„ Ñæ®`ùÂý ,ï '¯²zØðÓ¯´çŸÉ²Óç®¥zÁÝ″§Û–¯rÉÑÝÂŁ

²Ó ç®¥ zÁÝÁ″ §Û–ˇ rÉ ,ùúmÑ ı ®+ zžÀùÝÉ®ó ²ý´Âl ƒ ŁıỳˇÞi zžƒ ~ýỳÉ²Ó È´Ý¯ ¯ï zž° ‰zŁ &/2.2′ × å²ˇ HÓ ½åỳŁ ĵ ôzŸÚỳÀ² ¸£ˆm+2
¥ zfl¯´ çÉƒ ˇ¯Ÿ®²ÛÉzç ˇ zçŁ Iâ ỳùçËÛ″ |æ ï ²z„ Ñ å ž®`ùÂ ỳ ¸ï ·¯²zØ ðÓ ˇ´ çỲÉ

Û–ˇ rÉ ,{ zçËÑ ı ®+ zžÀùÝÉ®ó ²ý´Âl ƒ ŁıỳˇÞi zžƒ ~ýỳÉ²Ó È´Ý¯ ¯ï zž° ‰zŁ &/2.2′ × å²ˇ HÓ ½åỳŁ ¸ï `zžL ŠªËỳ' ĵ ôzŸÚỳÀ² ¸£ˆm+3
¥ zfl¯´ çÉƒ ˇ¯Ÿ®²ÛÉzç ˇ zçŁ Iâ ỳùçËÛ″ |æ ï ²z„ Ñ å ž®`ùÂ ỳ ¸ï ·¯²zØ ðÓ ˇ´ çỲÉ²Ó ç®¥ zÁÝÁ″ §

Ó ˇ´ çỲÉ²Ó ç®¥ zÁÝÁ″ §Û–ˇ rÉ ,7Ñ ı ®+Û‰ ¯ Óå ỳé `ỳùÉï ¯ ỳŸŠ÷À`z ï zÒçžỳ &/2.1′ ĵ ôzŸÚỳÀ² ¸£ˆm × å²ˇ HÓ ½åỳŁ +4
¥ zfl¯´ çÉƒ ˇ¯Ÿ®²ÛÉzç ˇ zçŁ Iâ ỳùçËÛ″ |æ ï ²z„ Ñ å ž®`ùÂ ỳ ¸ï ·¯²zØ ð

…ÝŁ × å²ˇ HÓ ½åỳŁ ¿ỳâ ˆÉÀ´Ý Iâ zâ ˆÝÉỳÀæŁ ,´Ò„ỳÓ ‹ ž ˆỳðæŁ ,`}ƒlÍÓ ‹ÒÝÂ ˆ × ŸŸŁÏï ``É' ,ˇ ~ðŸ ¸ zÒûfl ĵ ôzŸÚỳÀ² ¸£ˆm+5
,`ỳ·¯®Ïï ·¯ˆùÈ ,ÑßỳÓ ¤|§×ØÆÈ ¸ï ´ŸÉÍÓ ðâ ð ,´ Éz„ Iâ zÒ°z®Ûỳ ù ˇ L ¤Ø®y× ŸË ,æ ¯´ ŸÓ„´Ý´ IÃ″ ỳlzœe ¿ỳž'ÍÓ Éê ˇ üy

Ó ˇ´ çỲÉ²Ó ç®¥ zÁÝÁ″ §Û–ˇ ùÉ ,ææ ÀùÝÉ®ó ²y´Âl′Û‰ ¯ Óå ỳé `ỳùÉï ¯ ỳŸŠ÷À`z ï zÒçžỳ &/2.1′ âỳâÛÚŵ ù ˇ ¯ù£ Ò″ É
¸ï ·¯²zØ ð

×—″ ÉÍÓ ‹z„ ²¯ ″ ´ý×—„ Iï ´ŸŁ¯ Ûỳ ù ˇ L ¤Ø®y× ŸË × å²ˇ HÓ ½åỳŁ ,`ù½ÉÍÓ |–÷î –÷æ ¯´ Ý´ Iï ˇ }æ ¸ï ´ŸÉâ zÒÉÀỳ‰ ñ Ý÷+6
¬ åæ æ ÓÂŁ À²ˇ È ÍÓ Š¤–åŁ Ó }ÆŁ ·¯ỳï zž`¯ý ‹ ž ỳâm´ çÉ²¥ z–ã ˜ ˇ IÀùÝÉÀ´ çÒð ï ¯²m ˇ ®Û®„ ´ çˇ &/2./′ × Ý–„ ÍÓ ‹z„ ²¯
¸ï ·¯²zØ ðÆ ·ùÉm ˇ Ø ÷Óåỳé

×—″ ÉÍÓ ‹z„ ²¯ ″ ´ý×—„ Iï ´ŸŁ¯ Ûỳ ù ˇ L ¤Ø®y× ŸË × å²ˇ HÓ ½åỳŁ ,`ù½ÉÍÓ |–÷î –÷æ ¯´ Ý´ Iï ˇ }æ ¸ï ´ŸÉâ zÒÉÀỳ‰ ñ Ý÷+7
`ùÂ ỳ ¸ï ·¯²zØ ðÆ ·ùÉm ˇ Ø ÷ÓŠ¤–åŁ ï zž`¯ý ‹ ž ỳâm´ çÉ²¥ z–ã ˜ ˇ IÀùÝÉÀ´ çÒð ï ¯²m ˇ ®Û®„ ´ çˇ &/2./′ × Ý–„ ÍÓ ‹z„ ²¯
¥ zfl¯´ çÉƒ ˇ¯Ÿ®²ÛÉzç ˇ zçŁ Iâ ỳùçËÛ″ |æ ï ²z„ Ñ å ž®

10 ,Azarpazhooh, E.;sharayei, p.;Hamedi, F.;Zare, F.;Ramaswamy, H. S.(2024). Microwave Osmotic Drying. Download

مقاله علمی :

ÑÝÉÓ—ðù}ð²â ỳ |Ë' Ûç}´ ‹ ž ò–£ ' ỳõ ‹ ž½®ˇ ã £ | ã ¿ §ƒ—ä ï ´ ç}Û¤–}„/2.2 Ûỳ ù ˇ L ¤Ø®y× ŸË ÛÝ e ỳ L ´ çË' ‹ ž Ý÷ × å²ˇ HÓ ½åỳŁ +/
ÛŒÁÉÑ å ž®`ùÂ ỳ 6+/I‰0′3 Iâ ỳ |Ë' Ó –å²ˇ §ÛÂ É ƒ —ä – Ý″ É ' ỳf Êz|„ ²À²"®ỳÆ ·¯ỳï ỳ }ù÷ï ¯ ‹ ž Ž ỳ M¥ ¯^ "ûÂ ˜
Ó ˇ¯ }„/2.2 Ûỳ ¡ ®Ïî ã Ł ôzŸÚỳÀ² ¸£ˆm Ûỳ ù ˇ L ¤Ø®y× ŸË ÛÝ ù–″ ÉÍÓ ỳ ˇ À´Ý„ ²Ïî ã Ł × å²ˇ HÓ ½åỳŁ ÛÝ e ỳ L ´ çË' ‹ ž Ý÷+0
¬ åæ æ ²ôùÂËï zž ª ž²¸£ âỳ |Ë' ·ž£¥ ž ææ ²¥ ¯^ ¥ ý wỳ ' ỳÀ´Ł › ỳ¿¤ ˇ ỳÛ¤ ˇ zØ ÷² "ûÂ ˜ ÑÝÓÝ—ðù}ðI× ÝçŠŸÚï zŸÈ¸å²
ÛŒÁÉÑ å ž®`ùÂ ỳ /33+/13 I‰/45′00 Iâ ỳ åÓ åỳé

À˜Ý–÷ ¯^ ÓŠ÷®Ûflù È "å¯²` ²¥ z|ÂSÑÂË ²¯ ỳ ÁÉ „/2.2 ,`ỳ·¯®Ïï ·¯ˆùÈ ,ˇ ~ðŸ ¸ zÒûfl ỳ ôzÉÍÓ ý ỳ² ¯ Õ²·¯®Í ‰ ỳ ù Ł × å²ˇ HÓ ½åỳŁ +1
ÛŒÁÉÑ å ž®`ùÂ ỳ 16+07 I‰/1′5 Ïï ·¯²zØ ðï zž´ ‹ ž ò–£²¥ ž ææ ƒ ã ã É ,ùØ ð ¯^ Ûœ ˇ Ë

`z–å ỳÑÂË ²â ỳ ŸÉ „/2.2 æ ¯´ ŸÒ„´Ý´ IÃ″ ỳlzœe ,`}ƒlÍÓ ‹ž ÒÝÂ ˆ × ŸŸŁÏï ``É' ¿ỳ ‡ Ł ỳ ỳmâù¤|É ÛÝ ù ˇ L ¤Ø®y× ŸË × å²ˇ HÓ ½åỳŁ +2
ÛŒÁÉÑ å ž®`ùÂ ỳ 54+45 I‰/1′5 Ïï ·¯²zØ ðï zž´ ‹ ž ò–£²¥ ž ææ ƒ ã ã É ,ùØ ð ¯^ Ûœ ˇ Ë À˜Ý–÷ ¯^ ùúmÀùÝÉ "å¯²` ²¥ z|ÂS

`z–å ỳÑÂË ²â ỳ ŸÉ „/2.2 æ ¯´ ŸÒ„´Ý´ IÃ″ ỳlzœe ,`}ƒlÍÓ ‹ž ÒÝÂ ˆ × ŸŸŁÏï ``É' ¿ỳ ‡ Ł ỳ ỳmâù¤|É ÛÝ ù ˇ L ¤Ø®y× ŸË × å²ˇ HÓ ½åỳŁ +3
ÛŒÁÉÑ å ž®`ùÂ ỳ 65+55 I‰/1′5 Ïï ·¯²zØ ðï zž´ ‹ ž ò–£²¥ ž ææ ƒ ã ã É ,ùØ ð ¯^ Ûœ ˇ Ë À˜Ý–÷ ¯^ ùúm ¯^ ' ÀùÝÉ "å¯²` ²¥ z|ÂS

"å¯²` ²¥ z|ÂSÑÂË ²¯ ỳ ÁÉ „/2.2 ÑßỳÓ ¤|§×ØÆÈ ,`}ƒlÍÓ ‹ž ÒÝÂ ˆ × ŸŸŁÏï ``É' õ ëflÍÀ ỳ ´ Ò″ É ,ž å ž®Ÿ¥ zŹ} × å²ˇ HÓ ½åỳŁ +4
ÛŒÁÉÑ å ž®`ùÂ ỳ 44+33 I‰/1′5 Ïï ·¯²zØ ðï zž´ ‹ ž ò–£²¥ ž ææ ƒ ã ã É ,ùØ ð ¯^ Ûœ ˇ Ë À˜Ý–÷ Ó º ÑÝÂ ²ùÂ z

õ ž½®ˇ ã £ | ã ¿ §ƒ—ä ï zŸÒÂ®Ó · ¯ ỳ œ ²Ó ¤–å Ïï ¯ z‰ z ˇ ï zŸÝÉ¸å ²„/2.2 Ûỳ ù ˇ L ¤Ø®y× ŸË ÛÝ e ỳ L ´ çË' ‹ ž Ý÷ × å²ˇ HÓ ½åỳŁ +5
I‰/&/0′′5 Iâ ỳ åÓ å ỳ ¯ỳ â zžÉ²ï ¯²ç®ÑÂÚỳÑÝçå ÓÂ²"ûÂ ˜ ÑÝÉÓ—ðù}ðL ¯ ù–z}À´Ł | ŸÒ ˜ §â ỳ |Ë' Ûç}Û¤ ‹ zØ ÷Ûæ ˜ }
ÛŒÁÉÑ å ž®`ùÂ ỳ 04+/0

·ỳÀ`z|¤ ˇ yz}¯ z ỳ ƒ ˇ ù£Ä¯ z ı ËÓ · ¯ ỳ œ ƒ Ýæ‰ ²Ó åžÒÝŁ ùÝ}ï zŸÝÉ¸å ²Ó ˇ¯ }„/2.2 × å²ˇ HÓ ½åỳŁ × ŸŸŁÏï ``É' ôzŸÚỳÀ² ¸£ˆm+6
ÛŒÁÉÑ å ž®`ùÂ ỳ 012+001 I‰00′/40 IÓ åỳé ¬ åæ æ ²ôùÆÛÂ É ¸î Â¿ É ï zŸÉ„

Ó–å²˜§ÛÂ–É‚âў|Ë·ï¯²m˜®¥ż/æœe·y¥ùæy®ñ Ððz}¯ý˜å£Ó½Ý–°ïżŸŠ÷¯´ÝúûS„/2.2 ,×å²˜ŦÓ½ÂýŸŁ ‚Ûў›ù˜Ł–ØØ®ý×ŸË+7

ÛŒŽÉÑå®`ùÂy 17+12 I&0′2 Iâў|Ë·

¯˜Û÷ý žżŸ´ `˜ÅÂÒËÓ˜¯}ß Ó žżŸÉ¥ż–ŸÓ˜§·yÀ`z|¤˜yz}| Ý˜ Ó·¯ż‚ÓÈ`ùúmõ˜¤çð„/2.2 ,×å²˜ŦÓ½ÂýŸŁ ‚Ûў›ù˜Ł–ØØ®ý×ŸË+/.

ÛŒŽÉÑå®`ùÂy 11+05 I&0′2 Iâў|Ë·Ó–å²˜§ÛÂ–É‚ÑÝŸżðâyz}Û–åŽÉ

If Ł›ù˜}Ñ„ýÉ¯˜âў|Ë·'żŒ¥z|Âß ª žżðïżż¯åžý¯„/2.2 ,×Ý–„´Ò″ÉŁ›ý¯ï´Ý½´ ‚Ûў›ù˜Ł–ØØ®ý×ŸË ,×å²˜ŦÓ½ÂýŸŁ +//

ÛŒŽÉÑå®`ùÂy 06+0/I&/′3 Iâў|Ë·Ó–å²˜§ÛÂ–É„ï¯ýŠŸ÷²ï´ç–ŸØ¤}

13+12 I&/′/I¥ß{ zß'z},²´çå²¸ çºðÕ˜®¯×ÅÅOØ‰ÀżŠ¤ˆ`ƒ‰żÕ˜ Óç®ª ›ý˜ „/2.2 ,×Ý–„ÍÓflz· ,×å²˜ŦÓ½ÂýŸŁ ‚ðżŸŒÀ²¸£^m+/0

ÛŒŽÉÑå®`ùÂy

˜}ßñ ã¤ÅÚý¸ Ûœâý´ÉÉ²¥ùæy®′›ÿ¿¤˜y×åù÷ïżŸŁ ²¯˜Ý«ß„/2.1 ,żżº Ïï ˜¤Ł›ùŁ‹S'zæž ÍÓðÙÝ¯ ¯ù/ÉëéŁ,×å²˜ŦÓ½ÂýŸŁ +/1

ÛŒŽÉÑå®`ùÂy /.5+7.I&3713+0423′3 Iâýåý¯ý âżżżÉï¯²z¤®,¯zyƒ ˜ùfõ›½ƒ—å¨¥ż–ŸÓ˜§

˜}ï `ùÚç¸}Û÷ù£Ä´ØÝ÷Ł›ùŁ"ã¯²`ý›mÄ¯zı Ë¯Ý«ß„/2.1 ¸ÿûËyÛÛÂ″ÉÓÒŸÚùË ‚ðżŸŒÀ²¸£^m,×å²˜ŦÓ½ÂýŸŁ ‚Û÷—®yÛÛÂ″ÉÓÒŸÚùË+/2

ÛŒŽÉÑå®`ùÂy /40+/3/I&/′/4 ÍÓåýéï¯²z¤®²ôùÃË¯˜ï¯²mù÷Õ²`Ó }˜ÅŸÉ²Ó—″æżŸÉ¸å²

„/2.0 ,×Ý–„´Ò″ÉÍÑæyï´Ý½´ ,×Ý–„ ˜ŸÉyLý¯ÓÉżŸŸ¸×å²˜ŦÓ½ÂýŸŁ ,´Ò„yŁż÷ô¯ý£¸ï´ŸÉÍâëÉžð+/3

I&0.′/2/Iâýåýåýé¬æçæ ²ôùÃË¸¥ùæy®ñ Ððz}**lupulus Humulus**′Ç ·ýÀżŒÉÀ˜«ùÉ¥ż–ŸÓ˜§›ÿ¿¤˜ý çåm˜®ï ·z¬ŸçŸŸ}

ÛŒŽÉÑå®`ùÂy 70+53

À¨}‰À·z§ïżŸŁ˜}ïżŸŸÉ¸å²˜}ÛÚ®åà˜ŸŸÍ§˜|—Ò§ƒ″§ï´ç}ÛÚ–}²Óž`ª Ł›ù£˜«ý**Shohreh Nikkhah** ,/2.0 ,×å²˜ŦÓ½ÂýŸŁ +/4

ÛŒŽÉÑå®`ùÂy 173+155 I&2′/.Iýéƒ½æ ¯˜´åflïżïï¯²z¤®¸ï¯ý¯z–ýõù° ¯˜

²¥ż/æœeƒãåÉ¸ƒŁ›ý˜}·y¸£²ƒŁ›ý˜}ÛÂ„˜É¯˜ùŒ–ÚÚ¤ż/æœeª žżð„/2./ ‚ðżŸŒÀ²¸£^m,×å²˜ŦÓ½ÂýŸŁ ‚Ûў›ù˜Ł–ØØ®ý×ŸË+/5

ÛŒŽÉÑå®`ùÂy 46+37 I&5′2 Ïï·¯²zØðïżź–ØÒ—£

¸–ž˜ýõżŠ®ƒ—å¨¥ż–ŸÓ˜§˜}¥ùæy®˜Ý«ß„/2./ ‚ÛўÍ ÍÓ½ÂýŸŁ ‚Ûåž Ł¯|›ý"å,×ŸŸŁÏï ``É·¸,×å²˜ŦÓ½ÂýŸŁ ‚ðżŸŒÀ²¸£^m+/6

ÛŒŽÉÑå®`ùÂy 04+/3 I&/′0.ÍÛãí§²ÓåýéôùÃË¸âù—ÉßsÿýõżÆ§£ƒ ˜ù£'yÀ´Ł ›ÿ¿¤y

ÓÅä¨Ý®ïżźÓÈ¸å²˜}âżðÛ›ýúÒæ ²˜Ýç£{ m×ŸŸß²˜£˜«ýÓ˜¯¯}„/2./ ¸ŻÝ}ÍÓåß3Ý},ï `żźŁ˜Š¤Ëý·¸,×å²˜ŦÓ½ÂýŸŁ ‚ðżŸŒÀ²¸£^m+/7

ÛŒŽÉÑå®`ùÂy 0.+/I&0′00 ÍÓåýé¬æçæÓ˜´çŸÉ¥żÆŸÄ§,| Ý˜+{ zçÉÀ˜ù£Ó |£ÑÝ¤˜żÉÓ—„ ²

²ï´ç}Ûÿ–}If Ł›ý˜}| ˜zçÉ¥żÆÒËz}Û›ý²´çżÀùŸÉ¥ż–ŸÓ˜§ª žżð„/2./ ‚ðżŸŒÀ²¸£^m‚Ûў›ù˜Ł–ØØ®ý×ŸË ,×å²˜ŦÓ½ÂýŸŁ +0.

ÛŒŽÉÑå®`ùÂy 35+23 I&5′2 Ïï·¯²zØðïżź–ØÒ—£²¥ż/æœeƒãåÉ¸ï¯ý¯ŸŠ÷

Û÷¨Èï¯²m˜®¥ż/æœeÓŠ÷¯¥ż–ŸÓ˜§ÓŁ›ù£˜«ã¯²›ÿ¿¤˜yï·¸ż˜ ÛçŸ}„/2./ ,`ù½–ÉÍÓ–ż«Åå,×å²˜ŦÓ½ÂýŸŁ ‚Ûў›ù˜Ł–ØØ®ý×ŸË+0/

107+1.7 I&2′7 Iýéƒ½æ ¯˜´åflïżïï¯²z®,&**Urtica dioica**′

ïżź–ØÒ—£·yÑÆz„ õżÆ§£ƒ ˜ù£¸ ›ž˜ýïżŸŸÉ¸å²˜}â``ðÓ–ŁùŁ"ã¯˜Ý«ß„/2./ ×å²˜ŦÓ½ÂýŸŁ ‚ðżŸŒÀ²¸£^m×ŸŸŁÏï ``É·+00

ÛŒŽÉÑå®`ùÂy /0/+/.7 I&0′10 ÍÓåýé¬æçæïżźª ž²¸£ßżÆ§£{ m¥ż–ž‰¯żð

²¥ż/æœeƒãåÉ¸ï¯²m˜®Ñ„ýÉ¯˜ýżz¸}ùúmÀùŸÉ¥ż–ŸÓ˜§ª žżð„/2./ ×å²˜ŦÓ½ÂýŸŁ ‚Ûў›ù˜Ł–ØØ®ý×ŸË ‚ðżŸŒÀ²¸£^m+01

ÛŒŽÉÑå®`ùÂy 06+/7 I&4′2 Ïï·¯²zØðïżź–ØÒ—£

Moslem Jahani ,Elham Azarpazhooh ,Mohammad Reza Abdollahi ×å²˜ŦÓ½ÂýŸŁ **,Razieh Niazmand** +02

¯˜À´Ł ïï¯ýŸŠ÷ïùŸðÀùŸÉïï¯²žÉ¯žÉ˜}`¯ÈùÈ´Ý–ðyï `À´çżžż¯"ùûÂ¥ż¤ýïżżÛŷ²ÓåýżðÓ˜¯¯}**Moghaddam** ,/2..

ÛŒŽÉÑå®`ùÂy /2+/I&/′/0 ÍÓåýé¬æçæ ²ôùÃË¯˜ï¯²mù÷²ª ž²¸£ßÛ‰¯˜˜˜

ñ Ø‰ñ Ýœçŷ ï·z˜ õ´É„/2..×å²˜ŦÓ½ÂýŸŁ ,´Ò„yŁï ˜¤Ł›yÓ˜z›Âð×Ý–„ÍÓflz· ,´ŶÒ„ Ł›ù£ÓÂðùS„æ˜ŷÓ˜ùÉŁ'ÝÛ´çÒŁùž+03

I&1′/1 ÍÓåýéï¯²z®²ôùÃË¯˜ï¯²mù÷õżŸ ÛÒŶ÷²õżŸ˜¤–}â``ðñ Ø‰î Â¤¿Éïżŵ²¯·yÀ`z|¤˜yz}âў|Ë·µ˜¬ÆâÀ``ð

ÛŒŽÉÑå®`ùÂy 46+31

ùŠÝÉÛ¤ù£À¯zıËï¯ý åÆÓ˜¯}²Ó÷Łù£"å¯ï ·z˜ ÛçŸÝ},/2.. ÛÞý˜ù˜L¯zØ®y×ŸË×ŸŸŁLï `¯É· ÔzŸÝÞÀ²¸£^m×å˜ŦŃ½åÝŁ+04
262+247 I&2′6 IŃåÝé×åù÷ïzžï¯²ç®×Ý¤ÝÈz˜m·yÓçé

˘}×Ý·¯ýÀ¯zıË²âý·ù¤ÝŃª Łù£˘<ÝÓ˜¯},/2.. ×å˜ŦŃ½åÝŁ ×—„Lï¯z÷÷>z„ ×Ý—„ ˘ÝÉÝLý¯ÓÉžÝÝÝÔzŸÝ}IÀ˙ý·ŁzŁ+05
20+01 I&2′/1 IŃåÝé`ýÉï¯ýŸŠ÷²ï¯²m˜®ÛŁ‰`¯˘ ¯ï¯ýŸŠ÷Ó°|Ý˜ ÀùÝÉÓ}ÅÝÉ²ÓåžÔÝŁùÅå¨Ý®IŃ |ÝÐ¥zźeù1‰
ÛŒÆÉÑåž®`ùÂý

²ƒËý·ÂýˇË·˙źÆÀ¯zıËõz½®ƒ—å·¥z÷ÝÐ˜§âýŸÉ˘}›ý¿¤˙y–åÝŁ ˜Ý¢ßÓ˘¯},/177 ×å˜ŦŃ½åÝŁ ÛÞý˜ù˜L¯zØ®y×ŸË+06
76+67 I&/′6 Iâý|Ë·ï¯²ç®
z}õz½|¤–å·¥z÷ÝÐ˜§ö|„ ¯ùûçÒŸ}âý|Ë·µ˜~ÆÈÇ ·z÷Ûäüâ``ðñ Ø‰´çåm˜®Ó }ÆÝÝçŸÝ},/176 ×Ý—„IŃflz· ×å˜ŦŃ½åÝŁ+07
ÛŒÆÉÑåž®`ùÂý 667+655 I&3′/2 Iâýåý Óåý é¬åçæ²ôùÃËïzžª ž²¸£,…˙z£,ó˙Æ²¯·yÀ`z|¤y

²ÓžzŠØåÆË·m–åÝŁ ¯˜ ¯zzyƒ ˙ù£Ó }mÀ¯zıËÓ}²˙ÅÝÉ´œ ²ÓØåz–ðýœ¥zźeù1‰Ó˘¯},/176 ÔzŸÝÞÀ²¸£^m×å˜ŦŃ½åÝŁ+1.
ÛŒÆÉÑåž®`ùÂý 44+3/I&2′//IŃåÝéï¯²ç®²ôùÃË¯˜ï¯²mù÷ÓåÝé

ï·z˜ÛçŸÝ},/176 ÛåźžL˙|÷ý¨å,´Ò„yIzŹ÷ô¯ý£×å˜ŦŃ½åÝŁ ×Ý—„ ˘ÝÉÝLý¯ÓÉžÝÝÔzŸÝÞÀ²¸£^mÆù÷ýÉIÓ÷ý˜ŸÝŠSÓ~ãé+1/
I&1′6 IŃåÝé¬åçæ²ôùÃË¯˜ï¯²mù÷²ª ž²¸£,ª ÷ýÈ²ùå²²˜ÅåźñØ‰˙ù|÷çåý®ñ ÒðÛ}´zźÆ¥zźåæ˙ýÀ˘«cÉ¥z÷ŹÐ˜§>ý¿¤˙y
ÛŒÆÉÑåž®`ùÂý 1/2+075

¸ï¨Ò˜yï˘ŸŠ}m×Ý„ ý²Ûwŵmõ°¯˜ ¯ùŠ÷ý´÷zÒ–£ÓÂ®¥z÷ŹÐ˜§^ù|÷ñ ÝºçÝ˘ „/175 ,˙ý˘®IÓ~Ýé×å˜ŦŃ½åÝŁ ÔzŸÝÞÀ²¸£^m+10
ÛŒÆÉÑåž®`ùÂý 554+545 I&3′/2 Iâý åý Óåý é¬åçæ²ôùÃËïzžª ž²¸£
¥zźeù1‰˘}ï`zÒ–÷ý×ðñ Ø‰˙ýÀ`z|¤˙yz}ÓŁ÷ùÆ¨å´çåm˜®˘Ý«ß„/175 ×å˜ŦŃ½åÝŁ ÛÞz″å¯IÀ˙ý´Ò„y×Ý—„ Iz˘˜®z}+11
ÛŒÆÉÑåž®`ùÂý /14+/01 I&0′/.IŃåÝéï¯²ç®²ôùÃË¯˜ï¯²mù÷,˘/ÆÈ¸ ÷z˘ýÓ÷ý÷Ý—ðýÓ¤m²ÓåźÔÝŁùÅå¨Ý®
Õ˘Éÿ¿§+ ˘Ý¢£{ m¯˜ù£ï²z„ÿÝ—„ ñ ç˘y´ÝÛ‰ß„/174 ×å˜ŦŃ½åÝŁ ,˙zÇÝÝIÓ·ëÝÉ¡ï´ŸÉIÓÒåðÛÞz″å¯IÀ˙ý´Ò„y×Ł²¯L`z÷+12
ÛŒÆÉÑåž®`ùÂý 4/+25 I&1′7 IŃåÝéï¯²ç®²ôùÃË¯˜ï¯²mù÷âmïzźÈ¸å²Ó }åï¯y²

²ÓÅå¨Ý®¥zźeù1‰˘}ï¯ýŸŠ÷âzÉ·²zÉ˜Ïï´ç{ÛÞ¤–}˘Ý¢ß„/173 ,´Ý½Ł+ zØ÷îâÊ×å˜ŦŃ½åÝŁ ×Ý—„´Ò″ÉLý¯ï´Ý½´ +13
ÛŒÆÉÑåž®`ùÂý 00+/2 I&23′10 Iâý åý˘ó½É²Óå¯ý âzźzźÈ¥zźÝÁ″§&**Crocus sativus L**′âý|Ë·˙źÆ¥zźåæ²ÓÅÝ÷åÉ
¥zźeù1‰˘}ÛÞ®åå˜ÝÝIß˘|—ÒßyzÞï´ç}ÛÞ¤–}˘Ý«ß„/172 ÔÝœeý˜L´çÉ·zÝ÷âzÈ¸ÉŁïiÝÉ˜ùŁ ×å˜ŦŃ½åÝŁ ÛÞý˜ù˜L¯zØ®y×ŸË+14
×Ò–÷ýï¯zÅÒžz}+´ŸØÉÓ˘²˜˘®ÀźŠØ÷ý˜+âý åý Óåý é¬åçæ²ôùÃËïzŸØž²¸£,ï¯ýŸŠ÷âzÉ·Ó°âý|Ë·ÑÈÓåźÔÝŁùÅå¨Ý®
ÛŒÆÉÑåž®`ùÂý 01/+002 I&/.′1 Iâý åý Óåý é¬åçæ²ôùÃË
¥zźeù1‰˘}ÛÞ¤–}¸çfl²ï¯ýŸŠ÷ïzÉ˜ ˘Ý¢ßÓ˘¯},/171 ÔÝœeý˜L´çÉ·zÝ÷×å˜ŦŃ½åÝŁ ÛÞý˜ù˜L¯zØ®y×ŸË¸âzÈ¸ÉŁïiÝÉ˜ùŁ +15
´ŸØÉÓ˘²˜˘®ÀźŠØ÷ý˜+âý åý Óåý é¬åçæ²ôùÃËïzŸØž²¸£,ÛÞ¤–}åå˜ÝÝIß˘|—ÒßyƒÞ§À´Łï´ç}¬ÛÞ¤–}âý|Ë·ÑÈÓ|ÝÐIÓÒð
ÛŒÆÉÑåž®`ùÂý 01/+002 I&1′/.Iâý åý Óåý é¬åçæ²ôùÃË×Ò–÷ý¯zÅÒžz}+
Ó‰˘}Û–åźÉ²Ó˘¯},/170 ô˜ðýL˘®âzźm×å˜ŦŃ½åÝŁ ƒ–„Iâzźý¯zð×Ý—„´Ò″ÉLý¯ï´Ý½ ÔÒ°z®Ïï¯²zçðï¯²zźç¿}+16
ÛŒÆÉÑåž®`ùÂý 6/+47 I&0′3 IŃåÝéï¯²ç®²ôùÃË¯˜ï¯²mù÷,ª Łù£âˇ}²ª Łù£z}âý|Ë·˙źÉÓÅå¨Ý®ùÝ}ïzžÓÈ¸å²
ÿý¯ùÃžÀùÝÉÓ—„ ²ÓåźÔÝŁIŃÅå¨Ý®¥zźeù1‰˘}ñ Ý¤˙y´Ý˙y¯z¿}²ô˜È{ m˜Ý«ß„/170 ¸ÿÝžý}ÆÓ´ÁÉÓ–çÈ×å˜ŦŃ½åÝŁ+17
ÛŒÆÉÑåž®`ùÂý 50+37 I&/′/2 Iï·¯²zØðÓ˘´çÝÉ¥zźÝÁ″§ÛÂ–É¸zźÃ~ûm
ÓŠ÷¥z÷ŹÐ˜§Ó÷ŁùÆ¨å¯˘}À¯ýùå¯`ýÉƒûÂé²¼ù÷Ý¢ßÓ„/170 ÔÝœeý˜L´çÉ·zÝ÷À¸ýmIÓÚðÐÛÞý˜ù˜L¯zØ®y×ŸË×ŸŦŃ½åÝŁ+2.
ÛŒÆÉÑåž®`ùÂý 16+03 I&/′/3 Iï·¯²zØðÓ˘´çÝÉ¥zźÝÁ″§ÛÂ–É,ï`zÒ–÷ý×ðñ Ø‰˙ýÀ`z|¤˙yz}âý|Ë·Ä¯zıË
â²´Ý¡˜ÝÉÑÝçžÓÂ¢²×å¤–ð˜ùÚÆÉî Â¿É¡ï zźƒûÂé˜Ý¢ßÓ„/17/ÔÞý˜ù˜L¯zØ®y×ŸË ÔÝœeý˜L´çÉ·zÝ÷×å˜ŦŃ½åÝŁ À¸ýmIÓÚðÐ+2/
I&2′/IŃåÝé¬åçæ²ôùÃË¯˜ï¯²mù÷²ª ž²¸£ÓØŁz×ðñ Ø‰Æ²¯z}âý|Ë·ïÀ´ŁÓ÷ŁùÆ¨å¯ïÀ˘«cÉ¥z÷ŹÐ˜§ï¯ýŸŠ÷˘}
ÛŒÆÉÑåž®`ùÂý 032+02/

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مقاله کنفرانس :

ƒ—å¨ï¨zž¨ÿÂÝ®Ó÷ý¨Ý–ðýÓ¤mŒ ÿ‰‰²¥¯²´ðIƒ ÝŒè„ âÿ¨ÝÉÓ˜¯}„/2.2 ÎÛ}ÿù˜Ù¨zØ®ÿ×ËÌÛÝœeÿ¯Ù´çÉ¨zÝ÷×å²˜ÆÓ½ÿÝŁ +/

5+/„1À¯²` „ï ¨z˜ï ¯z–§²Óçå®m¯zðIÓå²¯ÿâzžzÝÈÓÃÉª åòž×ÝŒù˜ âÿ¨|Ë¨Ûç}À¯zıË²Û¤˜Ø÷Ûåæ˜}õ‡½®˜ã£| ã¿§

ÛŒÆÉÑåž®`ùÂý

ï¯ÿŸŠ÷¯¯ÓåžÒÝŁ ï¨zŸØÅ·¯zýÓ½Ý–º ×äŠåfl âÿùçŽÿ}Ûÿý¨žzÝ˜ ×é²¯²À¯zıË``}zð„/2.2 ,×å²˜ÆÓ½ÿÝŁ ÎÛ}ÿù˜Ù¨zØ®ÿ×ËÌ+0

ÛŒÆÉÑåž®`ùÂý /.+/,×ÝŒù˜ À¯²` „ï ¨z˜ ï¯z–§²Óçå®m¯zðIÓå²¯ÿâzžzÝÈÓÃÉª åòž×ÝŒù˜ „ï¯z–ÿ| Ý˜

ï¯²m˜®¥ z½æœ ¨yÓŠ÷¯¥z–ÝŒ˜§›ÿ¿¤˜y˜}¥ùæÿ®ôz–ÿï zÉ˜ ù÷zÉ¨ ˜«ÿÓ˜¯}„/2.2 ,×å²˜ÆÓ½ÿÝŁ ÎÛ}ÿù˜Ù¨zØ®ÿ×ËÌ+1

ÛŒÆÉÑåž®`ùÂý 5+/,×ÝŒù˜ À¯²` „ï ¨z˜ ï¯z–§²Óçå®m¯zðIÓå²¯ÿâzžzÝÈÓÃÉª åòž×ÝŒù˜ „**Urtica dioica** Û÷ÈÌ

ƒÝ|ÝŒ`ù–Ÿ}¯˜î Â¿ÉÓž`ù§£ï zžÆ ²¯˜˜ÅÂÒËª²Óå¤zðÓ˜¯}„/2.1 ÎÛ}ÿù˜Ù¨zØ®ÿ×ËÌ,×å²˜ÆÓ½ÿÝŁ ,¨zž˜ IÓðùÝ¯ ù„ÉÈé+2

ÛŒÆÉÑåž®`ùÂý /1+/„1.À¯²` ÓåÿÝé¬åæœ ²ôùÃËÓÃÉÀ˜ŠçðײÉÝÓ˜ ²ÓÂÒÒÝ×Ý}À˜ŠçðײÝÒ–ç£ÓåÿÝé¬`ùÉ

À˜Šçð×ÝŒž`¨«Ł ÓÅÝ¤ë£‡ÚÉ+ï ¨¯²zØðïzž˜¯}zð¯˜¯˜ã£| ã¿§ƒ—å¨ïzžñ Ý¤ë£Óå¯zðÓ˜¯}„/2.1 ,×å²˜ÆÓ½ÿÝŁ +3

ÛŒÆÉÑåž®`ùÂý 6+/„4À¯²` „ï ¨¯²zØðâùÝ˜ÿÝ«ÅÉ²ÿ¤–Ý˜ùÝ}ñ Ý«ÅÉÓ˜´çŸÉÓÃÉ

ÛÒÝ÷Iƒ }æ«˜¤–}ïzŸçðñ Ø‰¯¯â¯˜ðñ Ø‰ïzŸŁ²¯˜Ý«qSÓ }å¨¯y„/2.1 ,×Ý–„ÍÓflz· ,×å²˜ÆÓ½ÿÝŁ „æe˜ÿÝÓ˜ùÉÍ¯ÝÛ´çÒŁùž+4

âùÝ˜ÿÝ«ÅÉ²ÿ¤–Ý˜ùÝ}ñ Ý«ÅÉÓ˜´çŸÉÓÃÉÀ˜ŠçðײÝÒ–ç£ÓåÿÝé¬`ùÉ âÿ¨|Ë¨µ ˜÷ÃÉÓçÝ«ÝÉ˜ù¤m²ÓÂ®¥ z–ÝŒ˜§˜}õzÝ˜ ²õzÝ˜

ÛŒÆÉÑåž®`ùÂý /2+/„4À¯²` „ï ¨¯²zØð

ÓÃÉÀ˜ŠçðײÝÒ–ç£ÓåÿÝé¬`ùÉ âÿ¨|Ë¨â¯˜ðñ Ø‰ôù˜¯Éï zŸŁ²¯Ó˜¯}„/2.1 ,×å²˜ÆÓ½ÿÝŁ ,¯Iõ´ðæ£,×Ý¯IÓÒ˜y,×Ý–„ÍÓflz· +5

ÛŒÆÉÑåž®`ùÂý //2+//2 ,À¯²` „ï ¨¯²zØðâùÝ˜ÿÝ«ÅÉ²zŸçÝŁzÉñ Ý«ÅÉÓ˜´çŸÉ

×ÝŒØŁ ²ÓÂÒÒÝ×Ý}ª åòž×ÝÝ¤y„ï ¨¯²zØðÀ´çåm˜}ù–z÷ï ¯²z®˜Ý«qS„/2.1 ÎÛ}ÿù˜ IÓ½ÿÝŁSzžzº Ii ˜ºŁùŁ ,×å²˜ÆÓ½ÿÝŁ +6

ÛŒÆÉÑåž®`ùÂý //+/,4À¯²` ƒ—å¨–Ý″É²ï ¨¯²zØð¯˜ âÿ˜Ý«qS²Ó¤–å¨¼ùçSÓÃÉª åòž

¯˜ âÿ˜Ý«qS²Ó¤–å¨¼ùçSÓÃÉª åòž×ÝŒØŁ ²ÓÂÒÒÝ×Ý}ª åòž×ÝÝ¤y„/2.1 ,×å²˜ÆÓ½ÿÝŁ „zžzº Ii ˜ºŁùŁ ,Û}ÿù˜ IÓ½ÿÝŁ +7

ÛŒÆÉÑåž®`ùÂý 2+/,4À¯²` ,¨Ý″ÉƒŁý˜Ÿ}²Ó¤–å¨¼ùçS¯˜ zŸÒ¨–Ý÷È¨ÿ¨ÅÝÉª Á÷ƒ—å¨–Ý″É²ï ¨¯²zØð

ª åòž×Ý¤–¿÷„| Ý˜+{ zçË´çÉ¨ù˜ÿ®ñ ŁÿùÚÓ÷ý¨Ý–ðýÓ¤mŒ ÿ‰Ó˜¯}„/2./„ï `zžL¨ŠºËÿ¨ ,×å²˜ÆÓ½ÿÝŁ ÞzŸÚÿÀ²¸£¯m+/.

ÛŒÆÉÑåž®`ùÂý //+/,/À¯²` ÓézÞâzžzÝÈƒŁÿ˜}¨ÿ¸ £²´Ýûß§ï ¯²z®ÓÃÉ

„**Crocus sativus L**´âÿ¨|Ë¨Ó–ç˜ ƒ ûæeÿïzžÆ ²¯˜}ï¯²˜É„/2..„æ¯´ŸÒ„ÍÓÅ‰zðÓÂÒù§×å²˜ÆÓ½ÿÝŁ ÞzŸÚÿÀ²¸£¯m+//

ÛŒÆÉÑåž®`ùÂý /.+/,4À¯²` âÿ¨|Ë¨ÓÃÉª åòž×ŸÒØŁ

˜}âm˜Ý«qS²¥ùæÿ®´çåm˜®ñ Ððz}¯zƒ ˜ùfÀ¯zıË›ÿ¿¤ÿï ¨z˜ ÛçÝŸ}„/176 ,×ŸŸŁIï ``É¨ ÞzŸÚÿÀ²¸£¯m,×å²˜ÆÓ½ÿÝŁ +/0

Ñåž®`ùÂý 1+/,À¯²` âÿâÿÓåÿé¬åæœ ²ôùÃËÓÃÉÀ˜ŠçðײŸÒØŁ ²ƒ—Ý}²ÓÂÒÒÝ×Ý}À˜ŠçðײÝÉ˜ À¯zıË ï ``ÅÂÒËŒ ÿ‰‰

ÛŒÆÉ

×ÝÉ¯zŸ· ¡ÿŸÂÿÿ¥ÿ¯ŸÝÍ§ÓÞçÉ¥ÿ«ÿz}ÛÂÿÆÉ¯¯×åù÷¯zÅžzÿ¯ÿùçÝÕ¨ÿÀ`z|¤˜y„/176 ,×å²˜ÆÓ½ÿÝŁ ÞzŸÚÿÀ²¸£¯m,×ŸŸŁIï ``É¨ +/1

ÛŒÆÉÑåž®`ùÂý 4+/,À¯²` ƒ—å¨–Ý″É²ï ¨¯²zØðð˜}âm˜Ý«qS²ÿŸÂÿÿ¥ÿ¯ŸÝÍ§ÓÃÉª åòž

¯ùŠ÷ÿ{ m¥ z½æœ ¨ÿÀ´Ł ›ÿ¿¤ÿõz½®ƒ—å¨¥z–ÝŒ˜§CÉ ÿ‰‰˜}¥ùæÿ®˜Ý«qS„/176 ,×å²˜ÆÓ½ÿÝŁ ÞzŸÚÿÀ²¸£¯m,×ŸŸŁIï ``É¨ +/2

ÛŒÆÉÑåž®`ùÂý 4+/,À¯²` ƒ—å¨–Ý″É²ï ¨¯²zØðð˜}âm˜Ý«qS²ÿŸÂÿÿ¥ÿ¯ŸÝÍ§ÓÃÉª åòž×ÝÉ¯zŸ· ,"É¯ý

| Ý˜Ó |ÝŒ¥ zæùı‰˜}â°²¯¤÷˜ùð²ï ¯z½m¯²`î Â¿É•ùó˜ ¯Ý«qSÓ˜¯}„/174 ,×å²˜ÆÓ½ÿÝŁ ,´Ò″ÉÓÒãð,´Ò″ÉÓçÂl+/3

À¯²` „ï ¨¯²zØð¥üùı″Éƒ ŁÿùÝ}¨ÿ¸ £²ƒ ŁÿùÝ}×å÷ïzžï ¯²z®ÓÃÉª åòž×ÝÉ²` Ó″ó˜¯ä ïÿÀ´óýï ¯z½mÆ ²¯¯Ó¤ÇÉ¨

ÛŒÆÉÑåž®`ùÂý /35.+/340 ,

ï¯ÿŸŠ÷²ƒ ŁÿùÝ}î Â¿Éïzžƒ ²¯¯Ý«qS„/171 ,´Ý½Ł zØ÷î ãÊ,´ÒæLïæ²ÿÀ`ÿ˜û÷×å²˜ÆÓ½ÿÝŁ ,×Ý–„´Ò″ÉLÿ¯ï ´Ý½ +/4

,À¯²` „ï ¨¯²zØð¥üùı″Éƒ ŁÿùÝ}¨ÿ¸ £²ƒ ŁÿùÝ}×å÷ïzžï ¯²z®ÓÃÉª åòž×ÝŒù˜,âÿ¨|Ë¨ÛË¯É˜¯ÅÂÒËÝ}âÿ¨|Ë¨ ¨zÆ

ÛŒÆÉÑåž®`ùÂý 0/.+0.2

[illegible] Download

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گزارش پژوهشی :

+/ [illegible]

+0 [illegible]

+1 [illegible]

+2 [illegible]

+3 [illegible]

+4 [illegible]

+5 [illegible]

+6 [illegible]

+7 [illegible]

+/. [illegible]

+// [illegible]

+/0 [illegible]

+/1 [illegible]

+/2 [illegible]

+/3 [illegible]

+/4 [illegible]

¥üùı"ÉÀ`²"®yÆ '¯yzÁ§y²Óåỹ éÆ '¯yö|„ ¯ùûçÉÛ}²´çå² ˛ çðð˜®¯ÿ¤–Ý˘ z}¯zÅØ‰ ´Ýûi§´å fl ï¯²ç®Ûwÿy+/5
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘ ,37073 Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ &/177'ï '¯²zØð

À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘ ,3611/Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ &/177'Ûÿ²´çžÛÿ ×ðñ Ø‰Ó }å'¯y² ƒ ‰ž ÏÓ„ÿ°+/6
À¯zÒŁ &/177'ÓåỹéïzŽÿ¤–Ý˘ õ´É¯`âm``}¯zð²Ó-zŁùf'å¯ÏÓå¯ÿ âzŽzÉ¥ýåý 'yâm¥ zÁØÉ²ÑÝ®²˘ÂðÛÿŠ÷>ÿ¿¤˘y+/7
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘ ,351/0 Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®

Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ &/176'zåù¤˘yÀ´çþð×åÝŁ ²âzðÛÿ ¯`ùf'yÀ`z|¤˘yz}ùwzð˘ÝŁ ´çÉù˘ÿ®Ó÷ÝŁù÷Ó }å'¯y² ´Ýûi§+0.
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘ ,35.60 Ç zÝ®

Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ &/176'ï ´ç}Û¤–}î Â¾¿Éïzž Æ ²¯²Óå zÒÝŁ ïzžÓ÷²"®y``}zðz}'zÉÀùfï ¯zÉ´-É ª åỹ®y+0/
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘ ,345/7

&/176'À¨}‰ïzžÆ ˘}Ó }²˘ÅÝÉ²Ó–„ ÏÓ |Ýð¥ zÁeù1‰ ˘}ï ´ç}Û¤–}¼ù÷²Óžz ÝÉ ˛ -ž˘yï²z„ À´çž`ª Łùf˘Ý«§Ó ˘¯˘}+00
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘ ,34240 Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ

ƒ ˘²˘®À¯zÒŁ &/176'Óçé²¯ñ ÝðâùÝ˘üùÉ˘®¯`âmÀ`z|¤˘y² | Ý˘ " zÉûf'yÑæz„ ÓÅÁÿ¯´ÝžÀ¯zıËÓ-zŁùf'å¯ ²>ÿ¿¤˘y+01
À´ÝÅ·À´žzØÉ ï ˘–Éß Ò˘ ,34202 Ç zÝ®Û-ÉŽ˘

¯ÿ¬Û¤–žïzžÀùÝÉÓ-É z-y˘ÒË ª åỹ®y²Ó-ýÝ–ðýÓ ¤mÏÓ |Ýð¥ zÁeù1‰ ˘}¥ zçå„ûñ²ÿ²Ûwûñz}Óž`ª Łùf˘Ý«§Ó ˘¯˘}+02
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘ ,34/50 Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ &/176'&" ëÝÉ²ùûñ¯'ÏÑÝÅŁ'

ƒ ˘²˘®À¯zÒŁ &/176'âÿ|Ë' 'zÉÀ¯zıËÓ }²˘ÅÝÉ´œ ²ÓØåz–ðý´œ ƒ Ýûž®˘}&¥ ùeÿ®õë„ Ïõë„'>ÿ¿¤˘yÆ ²¯˘«ýÓ ˘¯˘}+03
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘ ,34.15 Ç zÝ®Û-ÉŽ˘

,34.04 Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ &/176'Ó·¯zý œ ¥ z-Ýð˘§´Ýûi§ïÿ}'zÉï ¯²m˘®'ýÓŁz÷´-zð–£²¥ zÁzœ ï ˘ÝÉ¯zðÛ}+04
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘

&/176'Óåỹé¬åzœ ¯`zÝm'yÛçÝÝ}À`z|¤˘y²ÀùÝÉ{ m¥ z-z‰¯zðïzž´-zð–£'yÿŠÂÒË¥ z-Ýð˘§â``ðÓ-zŁùf'å¯ ²>ÿ¿¤˘y+05
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘ ,34.02 Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ

,33767 Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ &/176'â '¯²ÿ ÛÁÓçÉ"ÉýÑ |Â®ïÿ}ï ´ÝŁ¯ù‰×ðñ Ø‰ï ˘ÝÉ¯zÅ}ï `zı¤ÿ²Óç®Ó ˘¯˘}+06
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘

Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ &/176'âmï ``ÅÂÒËŒ ÿz‰ ˘}Ó-zŁùf'å¯ ˘Ý«§²Ó§ÿ„ ˘Ýéïzž´çåñ˘®z}Û-ùfÀ¯zıË>ÿ¿¤˘yï 'z˘ÛçÝÝ}+07
À´ÝÅ·À´žzØÉ ï ˘–Éß Ò˘ ,3346/Ç zÝ®

ƒ ˘²˘®À¯zÒŁ &/176'ÛçÝÝ}–åÿŁ ×ÝÛ§¯ùûçÉÛ}Ó-ù}ıl ÿÿ¯Ûÿ²´çžÛÿ Ç 'z-Ûåù â``ðñ Ø‰î Â¾¿É–åÿŁ Óç®Ó }å'¯y+1.
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘ ,33320 Ç zÝ®Û-ÉŽ˘

ßÒ˘ ,33303 Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ &/176'âÿ|Ë'Ó |Ýð²ÓÒð``ÅÂÒË˘}ï ¯zÝm{ mï ¯ùŁ î Â¾¿É•ùó˘ ˘Ý«§Ó ˘¯˘}+1/
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž

ÓÅey¯zÅÒž ßÒ˘ ,33.50 Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ &/175'{ ùÂóÉƒ Ý|Ýðz}ï ¯zÅØ‰ïùûñ´Ýûi§| ˘zçÉÆ ²¯fiå²˘§Ûwÿy+10
À´ÝÅ·À´žzØÉ

&/174'ï "Ò˘y´çåñ˘®Ó°¯`&õùÉ¯m¯ùŠÿ´-zð–£ÓÂç®¥ z-Ýð˘§`ù|÷'yÀ`z|¤˘yz}ÿ¯²Ûwûñõ˚ 'y´çÉù˘m˘®À´Ë²âzÉ´Ýûi§+11
À´ÝÅ·À´žzØÉ ÓÅey¯zÅÒž ßÒ˘ ,31047 Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ

À´žzØÉ ÓÅey¯zÅÒž ßÒ˘ ,30715 Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®À¯zÒŁ &/174'¯zÿƒ ˘ùf'ýÓ½Ý~° "ÉýÙ ÷>ÿ¿¤˘yâzÅÉýÓ ˘¯˘}+12
À´ÝÅ·

À¯zÒŁ &/174'Óåỹé²õ´Éÿ¤–Ý˘ ¯`¯zÿƒ ˘ùfÀ¯zıËÓ·¯zý œ ²ÓØåz–ðý´œ Œ ÿz‰ ˘}Ó-zŁùf'å¯ ²¥ ùeÿ®>ÿûÉÿ«ýÓ ˘¯˘}+13
À´ÝÅ·À´žzØÉ ï ˘–Éß Ò˘ ,304.5 Ç zÝ®Û-ÉŽ˘ ƒ ˘²˘®

À¯zÒŁ &/173'âў|Ë'µ ˘-ÆÈâ´Ł ñ Ø‰ñ Ýơçŷ ²Ó₫ƶÒÝŁùÅ₫'Ý®¥ zźæù1‰ ˘}Ç '≠Ûäü â``ðñ Ø‰–₫ўŁ ˘«ÿÓ˘¯}+14

À´ÝÅ·À´žzØÉ¡ï ˘–É8ƒ Ò˘ ,30254 ŁÇ z/Ý®Û-źÉž ƒ ˘²˘®

Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ &/173'ÓÒå¨m´çå÷®'ýÀ`z|¤ yz}´–çð'ýÓ÷ý Ý–ðy-Ó¤m¥ z-ÝÕ˜§²×é²¯•ў¿¤ yï 'z˘ ÛçŷŸ}+15

À´ÝÅ·À´žzØÉ,Ó₫æy¯₫ÅÒž8ƒ Ò˘ ,3/1.2

¯₫ÅÒž8ƒ Ò˘ ,26/1.Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ &/172'âў|Ë'Ñ È ÿ·˘£¯` `ùflùÚÉ¥ z-ÝÕ˜§Ó÷ý Ý–ðyÓ¤mŒ ÿ‰Ó˘¯}+16

À´ÝÅ·À´žzØÉ,Ó₫æy

ƒ ˘²˘®À¯zÒŁ &/172'´Ý|˘¥ù§ÑÝ¤˘z£ï ¯zÈ´-źÉ²Ó—„ ŁÓ¤®z}ï zźÓÈ,₫ª ˘}À´çœð×å¯ÝŁ ¼ù÷²¯₫m₫Û¤˘ zØ÷âÿŸÉ˘«ÿÓ˘¯}+17

À´ÝÅ·À´žzØÉ,˘Êz÷8ƒ Ò˘ ,25272 Ł¢ z/Ý®Û-źÉž

ƒ ˘²˘®À¯zÒŁ &/171'âmÓËÿ¯' ²ÓÅ₫'Ý®¥ zźæù1‰ Ł¥ z₫æ ˘}âў|Ë' 'zźÆï ¯ýŸŠ÷²ƒ Ły˘}î Â¤¿É–₫ўŁ ˘Ý«ÿÓ˘¯}+2.

À´ÝÅ·À´žzØÉ¡ï ˘–É8ƒ Ò˘ ,25./4 Ł¢ z/Ý®Û-źÉž

&/171'Ó"ó˘ ˘ä ïyÀ˘óýï ¯zźƒmÆ ²¯¯˘ÓçŷÉ' | Ý˘Ó |ŷÕ²ÓÒð¥ zźæù1‰ ˘}â°²˘¤Ý÷î Â¤¿É•ù6˘ ²ï ¯zźƒm¯²`Ó˘¯}+2/

À´ÝÅ·À´žzØÉ,¯₫ÅÒž8ƒ Ò˘ ,24.04 Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ

8ƒ Ò˘ ,24737 Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ &/171'âў|Ë'ÑÈï ¯zÈ´-źÉâzÉ' ª ₫ў®ý¯˘ `|–ÒŠõ˘¤ðï zź¯z÷¥ý'yÀ`z|¤ y˘Ý«ÿS+20

À´ÝÅ·À´žzØÉ,¯₫ÅÒž

Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ &/171'Ó-₫Łùf"ã´çåm˘®ñ ÒðÛ}ñ Ł¯'ßÛ¥ý Š÷'ÓçŷźÝ˜ù¤m¥ z-ÝÕ˜§ï ¯ý₫£ª ₫ў®ýÓ˘¯}+21

À´ÝÅ·À´žzØÉ¡ï ˘–É8ƒ Ò˘ ,24666

ƒ ˘²˘®À¯zÒŁ &/171'Ó₫ýé¬₫æçæ Ó÷ùÝ–ÛúÉý²Óçé²¯ï zźÀ¯²m˘®¯` zÝ÷m˘`}zÕ²âў|Ë'µ ˘-ÆÈÓÂÇ®ï zźŷ¥Ý–ðyÓ¤m´ÝúÛ§+22

À´ÝÅ·À´žzØÉ,˘Êz÷8ƒ Ò˘ ,24735 Ł¢ z/Ý®Û-źÉž

&/170'âў|Ë'ƒ Ły˘}¯` À¨Ý÷₫É¥ zźÃÒËï ùŠŷ²ÀùÝŁ ×å¤~˘ zçÉÛwŷy²âùÝ´ÿÝ÷₫ÉÛ½ ù§âzÅÉ₫ÛçÉ¯ ¯Ã ÝÃ"§²Ó˘¯}+23

À´ÝÅ·À´žzØÉ,Ó₫æy¯₫ÅÒž8ƒ Ò˘ ,22456 Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ

Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ &/170'´Ò–çÉ¥ z÷²`ï ¯zÈ´-É²ƒ Ý|ŷÕ˜}ë ÝÉmz|ümª 'z/ÝÚïzźÿå¨m²ÿ§ý ˘₫æ|Ý–ûúÉý˘«ÿÓ˘¯}+24

À´ÝÅ·À´žzØÉ,˘Êz÷8ƒ Ò˘ ,24/.7

8ƒ Ò˘ ,23271 Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ &/170'Ó-₫Łùf"ã Æ ²¯'yÀ`z|¤ yz}âў|Ë'À˘«ùÉ¥ z-ÝÕ˜§ï ¯ý₫£ª ₫ў®ýÓ˘¯}+25

À´ÝÅ·À´žzØÉ¡ï ˘–É

,¯₫ÅÒž8ƒ Ò˘ ,2/5/.Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ &/17/'î Â¤¿Éï zźÆ ²¯z}À´Ł ñ Ø‰âў|Ë'ÑÈ'yÛÉêðÓÅÝ₫ÅÉï 'z˘ýfl+26

À´ÝÅ·À´žzØÉ

Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ &/17.'ÑÝÂŁ ²ùÂžÓ·¯z/ÓÈ`ùúmõ˘¤çð²ƒ Ý|ŷÕ˘}ï ´ç}Û¤–}Æ ²¯²ƒ Ły˘}â₫É' ˘Ý«ÿÓ˘¯}+27

À´ÝÅ·À´žzØÉ¡ï ˘–É8ƒ Ò˘ ,7.-12/

²ùÂž¯˘Ó·¯z/ÓÈ`ùúmª žzð²ƒ Ý|ŷÕ˘}ª ð† ¯z/²ñ Ý¤˘y´Ý˘y¯z¿ },õù÷źõùÂ″É, ô˘È{ mï zź¯zÒŷS 'yÀ`z|¤ y˘Ý«ÿS+3.

À´ÝÅ·À´žzØÉ¡ï ˘–É8ƒ Ò˘ ,7.-/2 Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ &/17.'ÑÝÂŁ

8ƒ Ò˘ ,67-3/2 Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ &/167'âz˘ÿ‰â₫¤yâў|Ë'¯` Ó |ŷÕ²ÓÒð`ÅÂÕËï ²¯}**Fe∘Zn** ˘æzçË˘Ý«ÿÓ˘¯}+3/

À´ÝÅ·À´žzØÉ,¯₫ÅÒž

²Ó"ó˘ ïyÀ˘óýï ¯zźƒmÆ ²¯¯ÓŠ÷®ÛflùÈƒ Ý|ŷÕ²ƒ ŷÕð˘}ñ Ý¤˘ë£†ÚźÉ² { mî Â¤¿É•ù6˘ ¥ÿ«ÿÓ˘¯}+30

À´ÝÅ·À´žzØÉ,¯₫ÅÒž8ƒ Ò˘ ,66-755 Ł¢ z/Ý®Û-źÉž ƒ ˘²˘®À¯zÒŁ &/166'Ó"ó˘ ˘ä

Û-źÉž ƒ ˘²˘®À¯zÒŁ &/165'&**Tape**'¢ Ý§ï ¯zźƒmÆ ²¯¯ÓçŷÉ' | Ý˘Ó |ŷÕ²ÓÒð¥ zźæù1‰ ˘}¥ 'y˘ùÒ² { mî Â¤¿É˘å₫ŹÉ˘«ÿ+31

À´ÝÅ·À´žzØÉ,¯₫ÅÒž8ƒ Ò˘ ,66-0..Ł¢ z/Ý®

+32 ¸ï ˇ–Éßƒ Òˇ ƒ66-513 ¢Ç zƒÝ®Û-æÊz ƒ ˇ ²˜®À¯zÒŁ ƛ/165'À"}‰Ó÷æÉ¯z~¥ƒ Ý|ÝÖ ˇ}Ó çé²¯ª Łù£²¥ ¯ÿ„ Ûfl¯ ˇÝ«ŒÓ ˇ ¯~

À´ÝÅ· À´žzØÉ

+33 À´žzØÉ,¯zÅÒž ßƒ Òˇ ‚2522/¢Ç zƒÝ®Û-æÊz ƒ ˇ ²˜®À¯zÒŁ ƛ/163'üz}ƒ }à°¯z}ï ùúm´ÝûŠ¯ ï ¨Òˇ yâ ``ðñ Ø‰Æ ²¯``}zð

À´ÝÅ·

+34 Û-æÊz ƒ ˇ ²˜®À¯zÒŁ ƛ/162'ÓŠ÷®ÛflùÈÿÿ¯²` Ó |ÝÖ²ÓÒðŒ ÿ‰ï ²¯}'çŠçÉ²ÿÝ–ÂÕˇæzçËÓŁzæõùÂ″ÉâÿÝÉ¥ÿ¥ƒÓ ˇ ¯~

À´ÝÅ· À´žzØÉ,¯zÅÒž ßƒ Òˇ ƒ62-455 ¢Ç zƒÝ®

+35 À´žzØÉ,¯zÅÒž ßƒ Òˇ ƒ62-1 ¢Ç zƒÝ®Û-æÊz ƒ ˇ ²˜®À¯zÒŁ ƛ/162'âÿ|Ë·ÑÈÓÉ®ÓÂÕÓÈ`ùúm²ï ¯ýŸŠ÷| ˇ zçÉ–åÿŁÓ ˇ ¯~

À´ÝÅ·

+36 ¢Ç zƒÝ®Û-æÊz ƒ ˇ ²˜®À¯zÒŁ ƛ/161'Ó }²˜ÅÝÉÓúŽÒq„yÓÈ`ùúm'yï ˇÝÊùÂl¯ùûçÒ}âÿ|Ë·ï ¯²m˜®² ƒ Łÿˇ}Æ ²¯×ã¤ÿ}×Ý¥Š

À´ÝÅ· À´žzØÉ¸ï ˇ–Éßƒ Òˇ ƒ61-471

+37 ¢Ç zƒÝ®Û-æÊz ƒ ˇ ²˜®À¯zÒŁ ƛ/160'ÓŠ÷®ÛflùÈÿÿ¯²` Ó |ÝÖ²ÓÒð``ÅÂÕË ï ²¯}×žmÐ ˇ ı É²ÿÝˇ æ£`ùð¬ }æÉ¥ÿ¥ƒÓ ˇ ¯~

À´ÝÅ· À´žzØÉ,¯zÅÒž ßƒ Òˇ ƒ61-/3/5

+4. ¢Ç zƒÝ®Û-æÊz ƒ ˇ ²˜®À¯zÒŁ ƛ/160'&Û-æ‰ ``ˇˇ'`ˇˇˇ ¯z~¥ˇ¯ùŠ¥ï ¯z~¥ï zŸâzÒÝ}õ ˇ¤ðˇ² ƒ Ý|ÝÖï ²¯}¯žÈ¢ âÈ¥ÿ¥ƒÓ ˇ ¯~

À´ÝÅ· À´žzØÉõùx–Éï ˇ–Éïï ˇ–Éßƒ Òˇ ƒ60-430

گزارش علمی-فنی/ تحلیلی/ تحلیلی-مطالعاتی :

+/ ƒ Ëz~ŁЇ¯ÿ ,×å²˜ÆÓ½ÅÿŁ ƛ47.71 ßƒ ˇ ²˜®À¯zÒŁ ƛ/2.2'zž¯zÅžÿ² zžª úž· ßúm`¯'ÀùÝÉ"â¯²ˇ ² ¥ z|ÂŠI¥ ¯z~§LÍ´ÝûŠƒ Ý½e²

À´ÝÅ· À´žzØÉ,æ¯´ÝÒ„´Ý˜IÃ″ûÿlzńe ÛÞ}ÿùˇLzØ®ÿ×ÝË

+0 ÛÒº z®îâz~ˇæÛÞ}ÿùˇLzØ®ÿ×ÝË ƛ47.3 ßƒ ˇ ²˜®À¯zÒŁ ƛ/2.1'âÿåÓå²ÿˇâzžńÈ¥ ¯z~§²ï ²m˜®LÍ´ÝûŠƒ Ý½e²ÑŶ″§

À´ÝÅ· À´žzØÉÛ-z″ãIÓÂÿŁ ôzŸûÝÀ²¸£^m×å²˜ÆÓ½ÅÿŁ

+1 ×å²˜ÆÓ½ÅÿŁ Û-z″ãIÓÂÿŁ ôzŸûÝÀ²¸£^m ƛ3612 ßƒ ˇ ²˜®À¯zÒŁ ƛ/2.1'zž¯zÅžÿ² zžª úž· ßÙ·ùúm²ùúm¥ ¯z~§²´ÝûŠƒ Ý½e²

À´ÝÅ· À´žzØÉÛÞ}ÿùˇLzØ®ÿ×ÝË ÛÒº z®îâz~ˇæ

+2 ôzŸûÝÀ²¸£^mÛÞ}ÿùˇLzØ®ÿ×ÝË ÛÒº z®îâz~ˇæ×å²˜ÆÓ½ÅÿŁ ƛ3153 ßƒ ˇ ²˜®À¯zÒŁ ƛ/2.1'âÿ|Ë·Æ ¯ÿÀˇÝ÷÷ƒ Ý½e²ÑŶ″§

À´ÝÅ· À´žzØÉÛ-z″ãIÓÂÿŁ

دستنامه :

+/ ²ï ¯ÿ¯z~ÿÑÑÁ÷²ÑÒ„ Lƒ Łÿˇ}ï ``}zðï zÒçžÿ¯ „/2.2 ×å²˜ÆÓ½ÅÿŁ ôzŸûÝÀ²¸£^m×Ý–„´Ò″ÉLÿ¯ï ´Ý½ ÛÞ}ÿùˇLzØ®ÿ×ÝË

ÛÉzçơ`Ñå²®`ùÂÿ¸ï ·¯²zØðÓˇ´çŸÉ²Ó ç®¥ zÁŶ″§Û–ˇrÉ,"~žˇå ï ´ç-Ÿ¤}

+0 „/2.0 æ¯´ÝÿLùzzơ²¯ æ¯´ÝÒ„ÍÓÅ‰zðÓÂÕùŠ,´Ý½ Lł zØ÷î ãˆÊ À¯zŸ}ï ´ÝØÒfl ×å²˜ÆÓ½ÅÿŁ ×Ý–„´Ò″ÉLÿ¯ï ´Ý½

ÛÉzçơ`Ñå²®`ùÂÿ¸ï ·¯²zØðÓˇ´çŸÉ²Ó ç®¥ zÁŶ″§Û–ˇùÉâÿ|Ë·Ä¨Ý÷ÅÉƒ ŁzðÐ²ï ¯~}'zÆÛŸŸŠï ``}zðï zÒçžÿ¯

+1 ˇØ÷âÿ|Ë·ï ¯²m˜®²ƒ Łÿˇ}ï ``}zðï zÒçžÿ¯ „/2.. ôzŸûÝÀ²¸£^mÛÞ}ÿùˇLzØ®ÿ×ÝË ×Ý–„´Ò″ÉLÿ¯ï ´Ý½ ×å²˜ÆÓ½ÅÿŁ

ÛÉzçơ`Ñå²®`ùÂÿ¸ï ·¯²zØðÆ `ùÉm

دستورالعمل علمی فنی/ ترویجی :

+/ ²Ó ç®¥ zÁŶ″§Û–ˇùÉ„ùúžÞ|Ł ÍÑÝÂŁ ÍùÂžÍùúm`¯'´¯ÿ Ûœ–žï zžÀùÝÉï ¯zÈ´÷É ª åÿ®ÿ„/2.. ×å²˜ÆÓ½ÅÿŁ ¸ˇƒlÍÓ÷ÒÝÂˇ

ÓˇˇçŸÉ

نشریه فنی و ترویجی :

+/ ¬ã–§ƒ ãˆãˇÉïzžÆ ²¯„/2.2 Û-žšåÍÓÁÿˇ ›ˇåÿÓ÷×ÓÒãˆðôzŸûÝÀ²¸£^mÛÞ}ÿùˇLzØ®ÿ×ÝË×ŸŸŁÍï ``É´ ×å²˜ÆÓ½ÅÿŁ

ÛãˆØ÷ÑÂ®`ùÂÿ¸ï ·¯²zØðÓˇ´çŸÉ²Ó ç®¥ zÁŶ″§Û–ˇrÉ¿ŷÈ´ý®ï zžÀùÝÉâ´Ý¯

¡ï ¯²ØðÆ ùÉm˜Ø÷,âÿ|Ë· ´çÛ¤}²ï ¯ÿŸŠ÷–åÿŁ „173 ,´Ý½ŁÞ ØðÎ ãÊ×Ý–„´Ò″ÉŁùÿï´Ý½ ×å²˜ÆÓ½åÿŁ +0

ÛãØ÷ÑÅæ®`ùÂÿ

رتبه در جشنواره علمی :

`ÿfl¥ ¯ÿ²ï ¯²æç®²ª ž²¸£Û¤|ž,ï ¯²ØðfiÅ²˜§²Æ ùÉmÞ¥ÁÝÁ″§âÆ'z˘ ˜§}¯ù″ÉÛ¤®Å˜ŠØž²¸£+/

,ï ¯²ØðfiÅ²˜§²Æ ùÉmÞ¥ÁÝÁ″§âÆ'z˘ ˜§}¯ù″ÉÛ¤®Å˜ŠØž²¸£&/2.0′ï ¯²ØðÐ

ÓÃÕÝ×Ý}À¯ÿùçØfl×ÝÉ²` ¡ï `ùÚçÝ}ïz˘ Û÷ùfÀÆÉÀ´Ł Ó÷ŁùfÅ²`ÿmÀ¯zı ËÓ }²˘ÅÝÉ´œª Å–ðÿ´œ¥ÆæùıÓ˘¯}+0

,˘§¯}Û~§¯&/2..′ôÆ‰