Hamed Mirhosseini

List of Publications by Year
in descending order

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70	3,505	117453	138251
papers	citations	34 h-index	58 g-index

70	70	70	4427
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Î±-amylase from white pitaya (Hylocereus undatus L.) peel: optimization of extraction using full factorial design. Foods and Raw Materials, 2021, 9, 79-86.	0.8	3
2	Formulation and functionalization of linalool nanoemulsion to boost its antibacterial properties against major foodborne pathogens. Food Bioscience, 2021, 44, 101430.	2.0	5
3	Comparison of crude extract from durio zibethinus M. (durian) leaf waste via ultrasound-assisted extraction and accelerated solvent extraction: antioxidant activity and cytotoxicity. Natural Product Research, 2020, 34, 1937-1941.	1.0	10
4	Aqueous two-phase purification of Î±-Amylase from white pitaya (Hylocereus undatus) peel in polyethylene glycol /citrate system: Optimization by response surface methodology. Biocatalysis and Agricultural Biotechnology, 2018, 14, 305-313.	1.5	20
5	Effect of Microfluidization Condition on Physicochemical Properties and Inhibitory Activity of Nanoemulsion Loaded with Natural Antibacterial Mixture. Food and Bioprocess Technology, 2018, 11, 645-659.	2.6	15
6	Bioactive compounds and â€œin vitroâ€•antioxidant activity of some traditional and non-traditional cold-pressed edible oils from Macedonia. Journal of Food Science and Technology, 2018, 55, 1614-1623.	1.4	18
7	The influence of main emulsion components on the physicochemical properties of soursop beverage emulsions: A mixture design approach. Journal of Dispersion Science and Technology, 2018, 39, 934-942.	1.3	3
8	Effect of bioactive compounds on antiradical and antimicrobial activity of extracts and cold-pressed edible oils from nutty fruits from Macedonia. Journal of Food Measurement and Characterization, 2018, 12, 2545-2552.	1.6	5
9	Effect of Medium-High Energy Emulsification Condition on Physicochemical Properties of Î²-Sitosterol Multiple Emulsion. Food and Bioprocess Technology, 2017, 10, 1642-1654.	2.6	10
10	Rapid investigation of Î±-glucosidase inhibitory activity of Phaleria macrocarpa extracts using FTIR-ATR based fingerprinting. Journal of Food and Drug Analysis, 2017, 25, 306-315.	0.9	43
11	Processing of Parboiled Wheat Noodles Fortified with Pulsed Ultrasound Pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT /Overlock	2.6	18
12	Response Surface Methodology Modelling of an Aqueous Two-Phase System for Purification of Protease from Penicillium candidum (PCA 1/TT031) under Solid State Fermentation and Its Biochemical Characterization. International Journal of Molecular Sciences, 2016, 17, 1872.	1.8	13
13	Encapsulation properties, release behavior and physicochemical characteristics of water-in-oil-in-water (W/O/W) emulsion stabilized with pectinâ€“pea protein isolate conjugate and Tween 80. Food Hydrocolloids, 2016, 61, 599-608.	5.6	69
14	Stability evaluation of lutein nanodispersions prepared via solvent displacement method: The effect of emulsifiers with different stabilizing mechanisms. Food Chemistry, 2016, 205, 155-162.	4.2	31
15	Emulsion formulation optimization and characterization of spray-dried Î¹-carrageenan microparticles for the encapsulation of CoQ10. Food Science and Biotechnology, 2016, 25, 53-62.	1.2	10
16	Use of response surface methodology for partitioning, one-step purification of alkaline extracellular lipase from Penicillium candidum (PCA 1/TT031). Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1039, 66-73.	1.2	7
17	Optimization of pulsed ultrasound-assisted technique for extraction of phenolics from pomegranate peel of Malas variety: Punicalagin and hydroxybenzoic acids. Food Chemistry, 2016, 206, 156-166.	4.2	142
18	Physicochemical, morphological and cellular uptake properties of lutein nanodispersions prepared by using surfactants with different stabilizing mechanisms. Food and Function, 2016, 7, 2043-2051.	2.1	19

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19	Improvement of Glass Transition and Flowability of Reduced-Fat Coffee Creamer: Effect of Fat Replacer and Fluidized Bed Drying. Food and Bioprocess Technology, 2016, 9, 686-698.	2.6	7
20	Effect of solvent type and ratio on betacyanins and antioxidant activity of extracts from Hylocereus polyrhizus flesh and peel by supercritical fluid extraction and solvent extraction. Food Chemistry, 2016, 202, 70-80.	4.2	92
21	Soy Proteinâ€“Gum Karaya Conjugate: Emulsifying Activity and Rheological Behavior in Aqueous System and Oil in Water Emulsion. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1-10.	0.8	18
22	Physicochemical properties, rheological behavior and morphology of pectin-pea protein isolate mixtures and conjugates in aqueous system and oil in water emulsion. Food Hydrocolloids, 2016, 56, 405-416.	5.6	109
23	Rheological Properties and Emulsifying Activity of Gum Karaya (Sterculia Urens) in Aqueous System and Oil in Water Emulsion: Heat Treatment and Microwave Modification. International Journal of Food Properties, 2016, 19, 662-679.	1.3	19
24	Forming a lutein nanodispersion via solvent displacement method: The effects of processing parameters and emulsifiers with different stabilizing mechanisms. Food Chemistry, 2016, 194, 416-423.	4.2	34
25	Rheological Properties of Modified Starchâ€”Whey Protein Isolate Stabilized Soursop Beverage Emulsion Systems. Food and Bioprocess Technology, 2015, 8, 1281-1294.	2.6	10
26	Formation and reduction of 5-hydroxymethylfurfural at frying temperature in model system as a function of amino acid and sugar composition. Food Chemistry, 2015, 182, 164-170.	4.2	41
27	Effect of partial replacement of corn flour with durian seed flour and pumpkin flour on cooking yield, texture properties, and sensory attributes of gluten free pasta. LWT - Food Science and Technology, 2015, 63, 184-190.	2.5	68
28	Quality evaluation of coldâ€pressed edible oils from Macedonia. European Journal of Lipid Science and Technology, 2015, 117, 2023-2035.	1.0	42
29	Optimisation of ultrasound-assisted extraction of oil from papaya seed by response surface methodology: Oil recovery, radical scavenging antioxidant activity, and oxidation stability. Food Chemistry, 2015, 172, 7-17.	4.2	198
30	Stabilization of water in oil in water (W/O/W) emulsion using whey protein isolate-conjugated durian seed gum: Enhancement of interfacial activity through conjugation process. Colloids and Surfaces B: Biointerfaces, 2014, 113, 107-114.	2.5	35
31	Influence of nano-size reduction on absorption and bioavailability of calcium from fortified milk powder in rats. Food Research International, 2014, 66, 1-11.	2.9	23
32	The effect of prime emulsion components as a function of equilibrium headspace concentration of soursop flavor compounds. Chemistry Central Journal, 2014, 8, 23.	2.6	8
33	Ultrasound-assisted extraction and solvent extraction of papaya seed oil: Crystallization and thermal behavior, saturation degree, color and oxidative stability. Industrial Crops and Products, 2014, 52, 702-708.	2.5	93
34	Effect of alginate and chitosan on viability and release behavior of Bifidobacterium pseudocatenulatum G4 in simulated gastrointestinal fluid. Carbohydrate Polymers, 2014, 111, 700-706.	5.1	59
35	Effects of Propylene Glycol Alginate and Sucrose Esters on the Physicochemical Properties of Modified Starch-Stabilized Beverage Emulsions. Molecules, 2014, 19, 8691-8706.	1.7	16
36	Effect of different drying techniques on flowability characteristics and chemical properties of natural carbohydrate-protein Gum from durian fruit seed. Chemistry Central Journal, 2013, 7, 1.	2.6	236

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37	Stability of CoQ10-Loaded Oil-in-Water (O/W) Emulsion: Effect of Carrier Oil and Emulsifier Type. Food Biophysics, 2013, 8, 273-281.	1.4	9
38	Shear flow behaviour and emulsion-stabilizing effect of natural polysaccharide-protein gum in aqueous system and oil/water (O/W) emulsion. Colloids and Surfaces B: Biointerfaces, 2013, 103, 430-440.	2.5	22
39	Effect of different drying methods on chemical and molecular structure ofÂheteropolysaccharideâ€“protein gum from durian seed. Food Hydrocolloids, 2013, 31, 210-219.	5.6	26
40	Ultrasound-Assisted Extraction (UAE) and Solvent Extraction of Papaya Seed Oil: Yield, Fatty Acid Composition and Triacylglycerol Profile. Molecules, 2013, 18, 12474-12487.	1.7	67
41	Implications of Partial Conjugation of Whey Protein Isolate to Durian Seed Gum through Maillard Reactions: Foaming Properties, Water Holding Capacity and Interfacial Activity. Molecules, 2013, 18, 15110-15125.	1.7	32
42	Influence of Chemical Extraction Conditions on the Physicochemical and Functional Properties of Polysaccharide Gum from Durian (Durio zibethinus) Seed. Molecules, 2012, 17, 6465-6480.	1.7	50
43	Effect of Different Purification Techniques on the Characteristics of Heteropolysaccharide-Protein Biopolymer from Durian (Durio zibethinus) Seed. Molecules, 2012, 17, 10875-10892.	1.7	53
44	Influence of Chemical Extraction on Rheological Behavior, Viscoelastic Properties and Functional Characteristics of Natural Heteropolysaccharide/Protein Polymer from Durio zibethinus Seed. International Journal of Molecular Sciences, 2012, 13, 14871-14888.	1.8	15
45	Influence of different purification and drying methods on rheological properties and viscoelastic behaviour of durian seed gum. Carbohydrate Polymers, 2012, 90, 452-461.	5.1	54
46	A review study on chemical composition and molecular structure of newly plant gum exudates and seed gums. Food Research International, 2012, 46, 387-398.	2.9	234
47	Chemical composition and molecular structure of polysaccharide-protein biopolymer from Durio zibethinusseed: extraction and purification process. Chemistry Central Journal, 2012, 6, 117.	2.6	32
48	Emulsifying Activity, Particle Uniformity and Rheological Properties of a Natural Polysaccharide-Protein Biopolymer from Durian Seed. Food Biophysics, 2012, 7, 317-328.	1.4	18
49	Optimisation of aqueous extraction of gum from durian (Durio zibethinus) seed: A potential, low cost source of hydrocolloid. Food Chemistry, 2012, 132, 1258-1268.	4.2	111
50	Effect of Organic-Phase Solvents on Physicochemical Properties and Cellular Uptake of Astaxanthin Nanodispersions. Journal of Agricultural and Food Chemistry, 2011, 59, 8733-8741.	2.4	52
51	Effect of processing conditions on physicochemical properties of sodium caseinate-stabilized astaxanthin nanodispersions. LWT - Food Science and Technology, 2011, 44, 1658-1665.	2.5	52
52	Optimization of equilibrium headspace analysis of volatile flavor compounds of malaysian soursop (Annona muricata): Comprehensive two-dimensional gas chromatography time-of-flight mass spectrometry (GCÃ—GC-TOFMS). Food Chemistry, 2011, 125, 1481-1489.	4.2	41
53	Effect of Pre-Germination Time on Amino Acid Profile and Gamma Amino Butyric Acid (GABA) Contents in Different Varieties of Malaysian Brown Rice. International Journal of Food Properties, 2011, 14, 1386-1399.	1.3	46
54	Effect of Saturated/Unsaturated Fatty Acid Ratio on Physicochemical Properties of Palm Oleinâ€“Olive Oil Blend. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 255-262.	0.8	47

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55	Discrimination of orange beverage emulsions with different formulations using multivariate analysis. Journal of the Science of Food and Agriculture, 2010, 90, 1308-1316.	1.7	17
56	Effect of processing conditions on physicochemical properties of astaxanthin nanodispersions. Food Chemistry, 2010, 123, 477-483.	4.2	88
57	Optimization of drum drying processing parameters for production of jackfruit (Artocarpus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 2010, 43, 343-349.	2.5	54
58	Equilibrium headspace analysis of volatile flavor compounds extracted from soursop (Annona) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	2.9	52
59	Characterization of the influence of main emulsion components on the physicochemical properties of orange beverage emulsion using response surface methodology. Food Hydrocolloids, 2009, 23, 271-280.	5.6	87
60	Response surface methodology and multivariate analysis of equilibrium headspace concentration of orange beverage emulsion as function of emulsion composition and structure. Food Chemistry, 2009, 115, 324-333.	4.2	36
61	Optimization of ultrasound extraction condition of phospholipids from palm-pressed fiber. Journal of Food Engineering, 2009, 92, 403-409.	2.7	60
62	Modeling the physicochemical properties of orange beverage emulsion as function of main emulsion components using response surface methodology. Carbohydrate Polymers, 2009, 75, 512-520.	5.1	76
63	Effect of glycerol and vegetable oil on physicochemical properties of Arabic gum-based beverage emulsion. European Food Research and Technology, 2008, 228, 19-28.	1.6	35
64	Solidâ€phase microextraction for determining twelve orange flavour compounds in a model beverage emulsion. Phytochemical Analysis, 2008, 19, 429-437.	1.2	8
65	Effect of absorbent in solidâ€phase extraction on quantification of phospholipids in palmâ€pressed fiber. European Journal of Lipid Science and Technology, 2008, 110, 334-340.	1.0	10
66	Influence of pectin and CMC on physical stability, turbidity loss rate, cloudiness and flavor release of orange beverage emulsion during storage. Carbohydrate Polymers, 2008, 73, 83-91.	5.1	87
67	Effect of Arabic gum, xanthan gum and orange oil contents on Î¶-potential, conductivity, stability, size index and pH of orange beverage emulsion. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2008, 315, 47-56.	2.3	226
68	Optimization of the contents of Arabic gum, xanthan gum and orange oil affecting turbidity, average particle size, polydispersity index and density in orange beverage emulsion. Food Hydrocolloids, 2008, 22, 1212-1223.	5.6	129
69	Modeling the Relationship between the Main Emulsion Components and Stability, Viscosity, Fluid Behavior, Î¶-Potential, and Electrophoretic Mobility of Orange Beverage Emulsion Using Response Surface Methodology. Journal of Agricultural and Food Chemistry, 2007, 55, 7659-7666.	2.4	28
70	Quality of Reduced-Fat Dairy Coffee Creamer: Affected by Different Fat Replacer and Drying Methods. , 0, , .		2