

Mohammad Amin Mohammadifar

List of Publications by Year in descending order

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91
papers

3,995
citations

117571

34
h-index

128225

60
g-index

91
all docs

91
docs citations

91
times ranked

4067
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of antioxidant-antimicrobial λ -carrageenan films containing <i>Satureja hortensis</i> essential oil. <i>International Journal of Biological Macromolecules</i> , 2013, 52, 116-124.	3.6	325
2	Effect of ultrasound treatments on functional properties and structure of millet protein concentrate. <i>Ultrasonics Sonochemistry</i> , 2018, 41, 382-388.	3.8	191
3	Characterization of λ -carrageenan films incorporated plant essential oils with improved antimicrobial activity. <i>Carbohydrate Polymers</i> , 2014, 101, 582-591.	5.1	189
4	Solution properties of targacanthin (water-soluble part of gum tragacanth exudate from <i>Astragalus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.6	188
5	Compositional analysis and rheological characterization of gum tragacanth exudates from six species of Iranian <i>Astragalus</i> . <i>Food Hydrocolloids</i> , 2011, 25, 1775-1784.	5.6	155
6	Physicochemical and Rheological Characterization of Gum Tragacanth Exudates from Six Species of Iranian <i>Astragalus</i> . <i>Food Biophysics</i> , 2010, 5, 59-71.	1.4	141
7	Cold atmospheric plasma manipulation of proteins in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2583-2597.	5.4	128
8	Composition and physicochemical properties of Zedo gum exudates from <i>Amygdalus scoparia</i> . <i>Carbohydrate Polymers</i> , 2014, 101, 1074-1080.	5.1	126
9	Incorporation of essential oil in alginate microparticles by multiple emulsion/ionic gelation process. <i>International Journal of Biological Macromolecules</i> , 2013, 62, 582-588.	3.6	114
10	Physico-mechanical and structural properties of eggshell membrane gelatin- chitosan blend edible films. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 406-412.	3.6	114
11	Characterization of nanobiocomposite kappa-carrageenan film with <i>Zataria multiflora</i> essential oil and nanoclay. <i>International Journal of Biological Macromolecules</i> , 2014, 69, 282-289.	3.6	107
12	Extraction optimization of pepsin-soluble collagen from eggshell membrane by response surface methodology (RSM). <i>Food Chemistry</i> , 2016, 190, 186-193.	4.2	100
13	Preparation and characterization of alginate and alginate-resistant starch microparticles containing nisin. <i>Carbohydrate Polymers</i> , 2014, 103, 573-580.	5.1	96
14	The effect of pH and salt on the stability and physicochemical properties of oil-in-water emulsions prepared with gum tragacanth. <i>Carbohydrate Polymers</i> , 2016, 140, 342-348.	5.1	80
15	Complex coacervation of λ -lactoglobulin and λ -Carrageenan aqueous mixtures as affected by polysaccharide sonication. <i>Food Chemistry</i> , 2013, 141, 215-222.	4.2	75
16	Dilute solution, flow behavior, thixotropy and viscoelastic characterization of cress seed (<i>Lepidium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.6	74
17	Rheological aspects of dysphagia-oriented food products: A mini review. <i>Food Science and Human Wellness</i> , 2013, 2, 173-178.	2.2	72
18	Stabilization of emulsions by gum tragacanth (<i>Astragalus</i> spp.) correlates to the galacturonic acid content and methoxylation degree of the gum. <i>Food Hydrocolloids</i> , 2013, 31, 5-14.	5.6	68

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19	Pectin-zinc-chitosan-polyethylene glycol colloidal nano-suspension as a food grade carrier for colon targeted delivery of resveratrol. <i>International Journal of Biological Macromolecules</i> , 2017, 97, 16-22.	3.6	68
20	The impact of atmospheric cold plasma treatment on inactivation of lipase and lipoxygenase of wheat germs. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 346-352.	2.7	67
21	Acid-induced gelation behavior of sonicated casein solutions. <i>Ultrasonics Sonochemistry</i> , 2010, 17, 153-158.	3.8	65
22	Design and fabrication of a food-grade albumin-stabilized nanoemulsion. <i>Food Hydrocolloids</i> , 2015, 44, 220-228.	5.6	58
23	Complexation of sodium caseinate with gum tragacanth: Effect of various species and rheology of coacervates. <i>International Journal of Biological Macromolecules</i> , 2014, 67, 503-511.	3.6	53
24	Characterisation of gum tragacanth (<i>Astragalus gossypinus</i>)/sodium caseinate complex coacervation as a function of pH in an aqueous medium. <i>Food Hydrocolloids</i> , 2014, 34, 161-168.	5.6	46
25	Role of water soluble and water swellable fractions of gum tragacanth on stability and characteristic of model oil in water emulsion. <i>Food Hydrocolloids</i> , 2014, 37, 124-133.	5.6	46
26	A comparative study on the emulsifying properties of various species of gum tragacanth. <i>International Journal of Biological Macromolecules</i> , 2013, 57, 76-82.	3.6	43
27	Investigation of the Effects of Inulin and β -glucan on the Physical and Sensory Properties of Low-Fat Beef Burgers Containing Vegetable Oils: Optimization of Formulation Using D-optimal Mixture Design. <i>Food Technology and Biotechnology</i> , 2015, 53, 436-445.	0.9	43
28	Purification of cress seed (<i>Lepidium sativum</i>) gum: Physicochemical characterization and functional properties. <i>Carbohydrate Polymers</i> , 2016, 141, 166-174.	5.1	42
29	Nisin-loaded alginate-chitosan high methoxy pectin microparticles: preparation and physicochemical characterisation. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2076-2082.	1.3	41
30	Rheological behaviour, sensory properties and syneresis of probiotic yoghurt supplemented with various prebiotics. <i>International Journal of Dairy Technology</i> , 2018, 71, 175-184.	1.3	41
31	Effect of gamma irradiation on rheological properties of polysaccharides exuded by <i>A. fluxcosus</i> and <i>A. gossypinus</i> . <i>International Journal of Biological Macromolecules</i> , 2011, 49, 471-479.	3.6	40
32	Influence of gum tragacanth, <i>Astragalus gossypinus</i> , addition on stability of nonfat Doogh, an Iranian fermented milk drink. <i>International Journal of Dairy Technology</i> , 2011, 64, 262-268.	1.3	40
33	Physico-chemical, structural and techno-functional properties of gelatin from saithe (<i>Pollachius virens</i>). <i>Journal of Food Science</i> , 2011, 72, 100-106.	3.6	40
34	Physicochemical and structural characterization of sodium caseinate based film-forming solutions and edible films as affected by high methoxyl pectin. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 1949-1959.	3.6	37
35	Influence of gum tragacanth on the physicochemical and rheological properties of kashk. <i>Journal of Dairy Research</i> , 2012, 79, 93-101.	0.7	34
36	Effect of moderate electric field on structural and thermo-physical properties of sunflower protein and sodium caseinate. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 67, 102593.	2.7	34

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37	Application of Response Surface Methodology to Improve Fermentation Time and Rheological Properties of Probiotic Yogurt Containing <i>Lactobacillus reuteri</i> . <i>Food and Bioprocess Technology</i> , 2012, 5, 1394-1401.	2.6	33
38	Physico-chemical and colloidal properties of protein extracted from black soldier fly (<i>Hermetia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	3.6	33
39	Effect of ultrasonic treatment on the rheological properties and particle size of gum tragacanth dispersions from different species. <i>International Journal of Food Science and Technology</i> , 2011, 46, 849-854.	1.3	32
40	Purification of cress seed (<i>Lepidium sativum</i>) gum: A comprehensive rheological study. <i>Food Hydrocolloids</i> , 2016, 61, 358-368.	5.6	29
41	Effect of gum tragacanth on rheological and physical properties of a flavored milk drink made with date syrup. <i>Journal of Dairy Science</i> , 2013, 96, 4794-4803.	1.4	28
42	The effects of concentration and heating-cooling rate on rheological properties of <i>Plantago lanceolata</i> seed mucilage. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 1260-1266.	3.6	27
43	Gum tragacanth dispersions: Particle size and rheological properties affected by high-shear homogenization. <i>International Journal of Biological Macromolecules</i> , 2015, 79, 433-439.	3.6	26
44	Photosensitizer-induced cross-linking: A novel approach for improvement of physicochemical and structural properties of gelatin edible films. <i>Food Research International</i> , 2018, 112, 90-97.	2.9	25
45	Protein extracts from de-oiled sunflower cake: Structural, physico-chemical and functional properties after removal of phenolics. <i>Food Bioscience</i> , 2020, 38, 100749.	2.0	25
46	Stepwise extraction of <i>Lepidium sativum</i> seed gum: Physicochemical characterization and functional properties. <i>International Journal of Biological Macromolecules</i> , 2016, 88, 553-564.	3.6	24
47	Sensory, digestion, and texture quality of commercial gluten-free bread: Impact of broken rice flour type. <i>Journal of Texture Studies</i> , 2018, 49, 395-403.	1.1	24
48	Migration Kinetics of Ethylene Glycol Monomer from Pet Bottles into Acidic Food Simulant: Effects of Nanoparticle Presence and Matrix Morphology. <i>Journal of Food Process Engineering</i> , 2017, 40, e12383.	1.5	22
49	Improvement in dispersibility, stability and antioxidant activity of resveratrol using a colloidal nanodispersion of BSA-resveratrol. <i>Food Bioscience</i> , 2019, 27, 46-53.	2.0	22
50	STABILITY AND RHEOLOGY OF DISPERSIONS CONTAINING POLYSACCHARIDE, OLEIC ACID AND WHEY PROTEIN ISOLATE. <i>Journal of Texture Studies</i> , 2012, 43, 63-76.	1.1	21
51	Synthesis and Characterization of an Enzyme Mediated in situ Forming Hydrogel Based on Gum Tragacanth for Biomedical Applications. <i>Iranian Journal of Biotechnology</i> , 2014, 12, .	0.3	20
52	Protein-free cress seed (<i>Lepidium sativum</i>) gum: Physicochemical characterization and rheological properties. <i>Carbohydrate Polymers</i> , 2016, 153, 14-24.	5.1	20
53	Effect of gum tragacanth exuded by three Iranian <i>Astragalus</i> on mixed milk protein system during acid gelation. <i>International Journal of Biological Macromolecules</i> , 2013, 53, 168-176.	3.6	19
54	Biochemical and rheological characterization of a protease from fruits of <i>Withania coagulans</i> with a milk-clotting activity. <i>Food Science and Biotechnology</i> , 2014, 23, 1805-1813.	1.2	19

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55	Gelling properties of black soldier fly (<i>Hermetia illucens</i>) larvae protein after ultrasound treatment. <i>Food Chemistry</i> , 2022, 386, 132826.	4.2	19
56	Self-assembly of β -lactoglobulin and the soluble fraction of gum tragacanth in aqueous medium. <i>International Journal of Biological Macromolecules</i> , 2012, 50, 925-931.	3.6	18
57	Rheology and microstructure of kefiran and whey protein mixed gels. <i>Journal of Food Science and Technology</i> , 2017, 54, 1168-1174.	1.4	17
58	Argon and nitrogen cold plasma effects on wheat germ lipolytic enzymes: Comparison to thermal treatment. <i>Food Chemistry</i> , 2021, 346, 128974.	4.2	17
59	Effect of Rheological Properties on Sensory Acceptance of Two Model Dysphagia-Oriented Food Products. <i>Journal of Texture Studies</i> , 2015, 46, 219-226.	1.1	16
60	Effect of pH on turbidity, size, viscosity and the shape of sodium caseinate aggregates with light scattering and rheometry. <i>Journal of Food Science and Technology</i> , 2015, 52, 1820-1824.	1.4	16
61	Influence of tragacanth gum exudates from specie of <i>Astragalus gossypinus</i> on rheological and physical properties of whey protein isolate stabilised emulsions. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1636-1645.	1.3	15
62	Synthesis and characterization of an <i>in situ</i> forming hydrogel using tyramine conjugated high methoxyl gum tragacanth. <i>Journal of Biomaterials Applications</i> , 2016, 30, 1016-1025.	1.2	15
63	A review on protein extracts from sunflower cake: techno-functional properties and promising modification methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6682-6697.	5.4	15
64	Spray drying of low-phenylalanine skim milk: optimisation of process conditions for improving solubility and particle size. <i>International Journal of Food Science and Technology</i> , 2012, 47, 495-503.	1.3	14
65	Physical stability of oil-in-water emulsions in the presence of gamma irradiated gum tragacanth. <i>Journal of Dispersion Science and Technology</i> , 2017, 38, 909-916.	1.3	14
66	Effect of co-solute and gelation temperature on milk protein and gum tragacanth interaction in acidified gels. <i>International Journal of Biological Macromolecules</i> , 2012, 50, 1109-1115.	3.6	13
67	Physical Stability and Interfacial Properties of Oil in Water Emulsion Stabilized with Pea Protein and Fish Skin Gelatin. <i>Food Biophysics</i> , 2021, 16, 139-151.	1.4	13
68	PREDICTION OF EXTENSOGRAF PROPERTIES OF WHEAT FLOUR DOUGH: ARTIFICIAL NEURAL NETWORKS AND A GENETIC ALGORITHM APPROACH. <i>Journal of Texture Studies</i> , 2012, 43, 326-337.	1.1	12
69	Applying Iranian Gum Tragacanth to Improve Textural Properties of Maltodextrin Microcapsules. <i>Journal of Texture Studies</i> , 2013, 44, 12-20.	1.1	12
70	Milk protein-gum tragacanth mixed gels: Effect of heat-treatment sequence. <i>Carbohydrate Polymers</i> , 2014, 101, 1068-1073.	5.1	12
71	A Colon Targeted Delivery System for Resveratrol Enriching in pH Responsive-Model. <i>Pharmaceutical Sciences</i> , 2017, 23, 42-49.	0.1	12
72	Effect of Ohmic Heating on the Formation and Texture of Acid Milk Gels. <i>Food Biophysics</i> , 2019, 14, 249-259.	1.4	11

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73	Interaction between Fish Skin Gelatin and Pea Protein at Air-Water Interface after Ultrasound Treatment. <i>Foods</i> , 2022, 11, 659.	1.9	11
74	Response surface optimisation of spray dryer operational parameters for low-phenylalanine skim milk powder. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1830-1839.	1.3	10
75	Comparative studies of xanthan, guar and tragacanth gums on stability and rheological properties of fresh and stored ketchup. <i>Journal of Food Science and Technology</i> , 2015, 52, 7123-7132.	1.4	10
76	The Role of Oil Phase in the Stability and Physicochemical Properties of Oil-in-Water Emulsions in the Presence of Gum Tragacanth. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 795-803.	0.8	8
77	Influence of non-thermal microwave radiation on emulsifying properties of sunflower protein. <i>Food Chemistry</i> , 2022, 372, 131275.	4.2	8
78	Acid-induced gelation behavior of casein/whey protein solutions assessed by oscillatory rheology. <i>Journal of Food Science and Technology</i> , 2014, 51, 2113-2119.	1.4	7
79	The effect of sodium hexametaphosphate on the efficiency of pectin in stabilizing acidified milk drinks. <i>Food Hydrocolloids</i> , 2021, 118, 106767.	5.6	7
80	Physico-mechanical, Antimicrobial, and Antioxidant Properties of Gelatin Edible Films Incorporated with Olibanum Essential Oil and Sodium Hexametaphosphate on the Rainbow Trout Fillet Under Refrigerated Conditions. <i>Journal of Polymers and the Environment</i> , 2021, 29, 2174-2184.	2.4	6
81	Rheological Characterization and Cluster Classification of Iranian Commercial Foods, Drinks and Desserts to Recommend for Esophageal Dysphagia Diets. <i>Iranian Journal of Public Health</i> , 2013, 42, 1446-56.	0.3	6
82	Effect of gamma irradiation on the physicochemical and rheological properties of enzyme-catalyzed tragacanth-based injectable hydrogels. <i>Journal of Polymer Engineering</i> , 2019, 39, 442-449.	0.6	5
83	Preparation and characterization of poly(vinyl alcohol)/gum tragacanth/cellulose nanocomposite film. <i>Journal of Applied Polymer Science</i> , 2021, 138, 50672.	1.3	5
84	Influence of moderate electric field on sodium caseinate structure and its techno-functionality. <i>Food Structure</i> , 2022, 32, 100259.	2.3	4
85	High Methoxyl Pectin and Sodium Caseinate Film Matrix Reinforced with Green Carbon Quantum Dots: Rheological and Mechanical Studies. <i>Membranes</i> , 2022, 12, 695.	1.4	4
86	Physical and Rheological Characteristics of Emulsion Model Structures Containing Iranian Tragacanth Gum and Oleic Acid. <i>Journal of Dispersion Science and Technology</i> , 2013, 34, 1635-1645.	1.3	3
87	Physical Stability of Oil-In-Water Emulsion Stabilized by Gelatin from Saithe (<i>Pollachius virens</i>) Skin. <i>Foods</i> , 2020, 9, 1718.	1.9	3
88	Physical and Oxidative Stability of Low-Fat Fish Oil-in-Water Emulsions Stabilized with Black Soldier Fly (<i>Hermetia illucens</i>) Larvae Protein Concentrate. <i>Foods</i> , 2021, 10, 2977.	1.9	3
89	Modeling and Scaling of Food Dispersions. <i>Journal of Dispersion Science and Technology</i> , 2013, 34, 462-468.	1.3	2
90	Physicochemical properties of oil in water emulsions prepared with irradiated gum tragacanth in acidic conditions. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4735-4746.	1.6	2

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91	Rheological Scaling Methods in Food Matrices Containing Stabilizer. Journal of Dispersion Science and Technology, 2013, 34, 1797-1806.	1.3	0