

# Mohammad Amin Mohammadifar

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

88

papers

2,825

citations

31

h-index

51

g-index

91

ext. papers

3,369

ext. citations

6

avg, IF

5.41

L-index

#	Paper	IF	Citations
88	Characterization of antioxidant-antimicrobial $\kappa$ -carrageenan films containing <i>Satureja hortensis</i> essential oil. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 52, 116-24	7.9	244
87	Solution properties of targacanthin (water-soluble part of gum tragacanth exudate from <i>Astragalus gossypinus</i> ). <i>International Journal of Biological Macromolecules</i> , <b>2006</b> , 38, 31-9	7.9	164
86	Characterization of $\kappa$ -carrageenan films incorporated plant essential oils with improved antimicrobial activity. <i>Carbohydrate Polymers</i> , <b>2014</b> , 101, 582-91	10.3	139
85	Compositional analysis and rheological characterization of gum tragacanth exudates from six species of Iranian <i>Astragalus</i> . <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 1775-1784	10.6	124
84	Physicochemical and Rheological Characterization of Gum Tragacanth Exudates from Six Species of Iranian <i>Astragalus</i> . <i>Food Biophysics</i> , <b>2010</b> , 5, 59-71	3.2	117
83	Composition and physicochemical properties of Zedo gum exudates from <i>Amygdalus scoparia</i> . <i>Carbohydrate Polymers</i> , <b>2014</b> , 101, 1074-80	10.3	102
82	Effect of ultrasound treatments on functional properties and structure of millet protein concentrate. <i>Ultrasonics Sonochemistry</i> , <b>2018</b> , 41, 382-388	8.9	96
81	Incorporation of essential oil in alginate microparticles by multiple emulsion/ionic gelation process. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 62, 582-8	7.9	84
80	Characterization of nanobiocomposite kappa-carrageenan film with <i>Zataria multiflora</i> essential oil and nanoclay. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 69, 282-9	7.9	81
79	Extraction optimization of pepsin-soluble collagen from eggshell membrane by response surface methodology (RSM). <i>Food Chemistry</i> , <b>2016</b> , 190, 186-193	8.5	78
78	Cold atmospheric plasma manipulation of proteins in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 2583-2597	11.5	77
77	Preparation and characterization of alginate and alginate-resistant starch microparticles containing nisin. <i>Carbohydrate Polymers</i> , <b>2014</b> , 103, 573-80	10.3	69
76	Physico-mechanical and structural properties of eggshell membrane gelatin- chitosan blend edible films. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 107, 406-412	7.9	68
75	Complex coacervation of $\beta$ -lactoglobulin - $\kappa$ -carrageenan aqueous mixtures as affected by polysaccharide sonication. <i>Food Chemistry</i> , <b>2013</b> , 141, 215-22	8.5	62
74	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> , <b>2013</b> , 31, 5-14	10.6	54
73	Dilute solution, flow behavior, thixotropy and viscoelastic characterization of cress seed ( <i>Lepidium sativum</i> ) gum fractions. <i>Food Hydrocolloids</i> , <b>2017</b> , 63, 404-413	10.6	53
72	Rheological aspects of dysphagia-oriented food products: A mini review. <i>Food Science and Human Wellness</i> , <b>2013</b> , 2, 173-178	8.3	52

71	Acid-induced gelation behavior of sonicated casein solutions. <i>Ultrasonics Sonochemistry</i> , <b>2010</b> , 17, 153-8	8.9	52
70	Design and fabrication of a food-grade albumin-stabilized nanoemulsion. <i>Food Hydrocolloids</i> , <b>2015</b> , 44, 220-228	10.6	50
69	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> , <b>2016</b> , 140, 342-8	10.3	49
68	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> , <b>2017</b> , 97, 16-22	7.9	45
67	Complexation of sodium caseinate with gum tragacanth: Effect of various species and rheology of coacervates. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 67, 503-11	7.9	44
66	A comparative study on the emulsifying properties of various species of gum tragacanth. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 57, 76-82	7.9	41
65	The impact of atmospheric cold plasma treatment on inactivation of lipase and lipoxygenase of wheat germs. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 47, 346-352	6.8	40
64	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> , <b>2014</b> , 34, 161-168	10.6	36
63	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> , <b>2014</b> , 37, 124-133	10.6	36
62	Nisin-loaded alginate-high methoxy pectin microparticles: preparation and physicochemical characterisation. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 2076-2082	3.8	35
61	Investigation of the Effects of Inulin and $\beta$ -Glucan on the Physical and Sensory Properties of Low-Fat Beef Burgers Containing Vegetable Oils: Optimisation of the Formulation Using D-Optimal Mixture Design. <i>Food Technology and Biotechnology</i> , <b>2015</b> , 53, 436-445	2.1	34
60	Effect of gamma irradiation on rheological properties of polysaccharides exuded by <i>A. flucosus</i> and <i>A. gossypinus</i> . <i>International Journal of Biological Macromolecules</i> , <b>2011</b> , 49, 471-9	7.9	32
59	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> , <b>2011</b> , 64, 262-268	3.7	32
58	Rheological behaviour, sensory properties and syneresis of probiotic yoghurt supplemented with various prebiotics. <i>International Journal of Dairy Technology</i> , <b>2018</b> , 71, 175-184	3.7	31
57	Purification of cress seed ( <i>Lepidium sativum</i> ) gum: Physicochemical characterization and functional properties. <i>Carbohydrate Polymers</i> , <b>2016</b> , 141, 166-74	10.3	31
56	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> , <b>2012</b> , 5, 1394-1401	5.1	27
55	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> , <b>2011</b> , 46, 849-854	2.8	26
54	Influence of gum tragacanth on the physicochemical and rheological properties of kashk. <i>Journal of Dairy Research</i> , <b>2012</b> , 79, 93-101	1.6	26

53	Effect of gum tragacanth on rheological and physical properties of a flavored milk drink made with date syrup. <i>Journal of Dairy Science</i> , <b>2013</b> , 96, 4794-803	4	22
52	Purification of cress seed ( <i>Lepidium sativum</i> ) gum: A comprehensive rheological study. <i>Food Hydrocolloids</i> , <b>2016</b> , 61, 358-368	10.6	21
51	Gum tragacanth dispersions: Particle size and rheological properties affected by high-shear homogenization. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 79, 433-9	7.9	19
50	Protein-free cress seed ( <i>Lepidium sativum</i> ) gum: Physicochemical characterization and rheological properties. <i>Carbohydrate Polymers</i> , <b>2016</b> , 153, 14-24	10.3	17
49	Effect of gum tragacanth exuded by three Iranian Astragalus on mixed milk protein system during acid gelation. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 53, 168-76	7.9	17
48	Stepwise extraction of <i>Lepidium sativum</i> seed gum: Physicochemical characterization and functional properties. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 88, 553-64	7.9	17
47	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> , <b>2017</b> , 40, e12383 <sup>2-4</sup>	2.4	16
46	Sensory, digestion, and texture quality of commercial gluten-free bread: Impact of broken rice flour type. <i>Journal of Texture Studies</i> , <b>2018</b> , 49, 395	3.6	16
45	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> , <b>2014</b> , 23, 1805-1813	3	16
44	STABILITY AND RHEOLOGY OF DISPERSIONS CONTAINING POLYSACCHARIDE, OLEIC ACID AND WHEY PROTEIN ISOLATE. <i>Journal of Texture Studies</i> , <b>2012</b> , 43, 63-76	3.6	16
43	Physico-chemical, structural and techno-functional properties of gelatin from saithe ( <i>Pollachius virens</i> ) skin. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 156, 918-927	7.9	16
42	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> , <b>2020</b> , 165, 1949-1959	7.9	15
41	Improvement in dispersibility, stability and antioxidant activity of resveratrol using a colloidal nanodispersion of BSA-resveratrol. <i>Food Bioscience</i> , <b>2019</b> , 27, 46-53	4.9	15
40	Effect of Rheological Properties on Sensory Acceptance of Two-Model Dysphagia-Oriented Food Products. <i>Journal of Texture Studies</i> , <b>2015</b> , 46, 219-226	3.6	14
39	Synthesis and Characterization of an Enzyme Mediated in situ Forming Hydrogel Based on Gum Tragacanth for Biomedical Applications. <i>Iranian Journal of Biotechnology</i> , <b>2014</b> , 12,	1	14
38	Self-assembly of $\beta$ -lactoglobulin and the soluble fraction of gum tragacanth in aqueous medium. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 50, 925-31	7.9	14
37	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> , <b>2011</b> , 46, 1636-1645	3.8	14
36	Rheology and microstructure of kefir and whey protein mixed gels. <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 1168-1174	3.3	12

35	Synthesis and characterization of an in situ forming hydrogel using tyramine conjugated high methoxyl gum tragacanth. <i>Journal of Biomaterials Applications</i> , <b>2016</b> , 30, 1016-25	2.9	12
34	Milk protein-gum tragacanth mixed gels: effect of heat-treatment sequence. <i>Carbohydrate Polymers</i> , <b>2014</b> , 101, 1068-73	10.3	12
33	Effect of co-solute and gelation temperature on milk protein and gum tragacanth interaction in acidified gels. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 50, 1109-15	7.9	12
32	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> , <b>2015</b> , 52, 1820-4	3.3	11
31	Photosensitizer-induced cross-linking: A novel approach for improvement of physicochemical and structural properties of gelatin edible films. <i>Food Research International</i> , <b>2018</b> , 112, 90-97	7	11
30	Applying Iranian Gum Tragacanth to Improve Textural Properties of Maltodextrin Microcapsules.. <i>Journal of Texture Studies</i> , <b>2013</b> , 44, 12-20	3.6	11
29	The effects of concentration and heating-cooling rate on rheological properties of Plantago lanceolata seed mucilage. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 115, 1260-1266	7.9	10
28	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> , <b>2012</b> , 47, 495-503	3.8	10
27	Response surface optimisation of spray dryer operational parameters for low-phenylalanine skim milk powder. <i>International Journal of Food Science and Technology</i> , <b>2011</b> , 46, 1830-1839	3.8	9
26	Protein extracts from de-oiled sunflower cake: Structural, physico-chemical and functional properties after removal of phenolics. <i>Food Bioscience</i> , <b>2020</b> , 38, 100749	4.9	9
25	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> , <b>2021</b> , 67, 102593	6.8	9
24	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> , <b>2015</b> , 52, 7123-7132	3.3	8
23	PREDICTION OF EXTENSOGRAPH PROPERTIES OF WHEAT-FLOUR DOUGH: ARTIFICIAL NEURAL NETWORKS AND A GENETIC ALGORITHM APPROACH. <i>Journal of Texture Studies</i> , <b>2012</b> , 43, 326-337	3.6	8
22	Physical stability of oil-in-water emulsions in the presence of gamma irradiated gum tragacanth. <i>Journal of Dispersion Science and Technology</i> , <b>2017</b> , 38, 909-916	1.5	8
21	A Colon Targeted Delivery System for Resveratrol Enriching in pH Responsive-Model <b>2017</b> , 23, 42-49		8
20	Acid-induced gelation behavior of casein/whey protein solutions assessed by oscillatory rheology. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 2113-9	3.3	7
19	Argon and nitrogen cold plasma effects on wheat germ lipolytic enzymes: Comparison to thermal treatment. <i>Food Chemistry</i> , <b>2021</b> , 346, 128974	8.5	6
18	The Role of Oil Phase in the Stability and Physicochemical Properties of Oil-in-Water Emulsions in the Presence of Gum Tragacanth. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2019</b> , 96, 795-803 <sup>1.8</sup>		5

17	Effect of Ohmic Heating on the Formation and Texture of Acid Milk Gels. <i>Food Biophysics</i> , <b>2019</b> , 14, 249-259	5
16	Effect of gamma irradiation on the physicochemical and rheological properties of enzyme-catalyzed tragacanth-based injectable hydrogels. <i>Journal of Polymer Engineering</i> , <b>2019</b> , 39, 442-449	5
15	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> , <b>2013</b> , 42, 1446-1456	5
14	A review on protein extracts from sunflower cake: techno-functional properties and promising modification methods. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-16	11.5 4
13	Physical Stability and Interfacial Properties of Oil in Water Emulsion Stabilized with Pea Protein and Fish Skin Gelatin. <i>Food Biophysics</i> , <b>2021</b> , 16, 139-151	3.2 4
12	Physico-chemical and colloidal properties of protein extracted from black soldier fly ( <i>Hermetia illucens</i> ) larvae. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 186, 714-723	7.9 4
11	Physical and Rheological Characteristics of Emulsion Model Structures Containing Iranian Tragacanth Gum and Oleic Acid. <i>Journal of Dispersion Science and Technology</i> , <b>2013</b> , 34, 1635-1645	1.5 3
10	Modeling and Scaling of Food Dispersions. <i>Journal of Dispersion Science and Technology</i> , <b>2013</b> , 34, 462-468	5 2
9	Preparation and characterization of poly(vinyl alcohol)/gum tragacanth/cellulose nanocomposite film. <i>Journal of Applied Polymer Science</i> , <b>2021</b> , 138, 50672	2.9 2
8	Physical Stability of Oil-In-Water Emulsion Stabilized by Gelatin from Saithe Skin. <i>Foods</i> , <b>2020</b> , 9,	4.9 1
7	Physicochemical properties of oil in water emulsions prepared with irradiated gum tragacanth in acidic conditions. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 4735-4746	2.8 1
6	The effect of sodium hexametaphosphate on the efficiency of pectin in stabilizing acidified milk drinks. <i>Food Hydrocolloids</i> , <b>2021</b> , 118, 106767	10.6 1
5	Influence of non-thermal microwaveradiation on emulsifying properties of sunflower protein. <i>Food Chemistry</i> , <b>2022</b> , 372, 131275	8.5 0
4	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> , <b>2021</b> , 29, 2174-2184	4.5 0
3	Gelling properties of black soldier fly ( <i>Hermetia illucens</i> ) larvae protein after ultrasound treatment.. <i>Food Chemistry</i> , <b>2022</b> , 386, 132826	8.5 0
2	Rheological Scaling Methods in Food Matrices Containing Stabilizer. <i>Journal of Dispersion Science and Technology</i> , <b>2013</b> , 34, 1797-1806	1.5
1	Influence of moderate electric field on sodium caseinate structure and its techno-functionality. <i>Food Structure</i> , <b>2022</b> , 32, 100259	4.3