Mohammad Amin Mohammadifar

List of Publications by Year in Descending Order

Source:
https://exaly.com/author-pdf/1822957/mohammad-amin-mohammadifar-publications-by-year.pdf
Version: 2024-04-26

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.
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	Influence of moderate electric field on sodium caseinate structure and its techno-functionality. *Food Structure*, **2022**, 32, 100259	4.3	
87	Influence of non-thermal microwaveradiationon emulsifying properties of sunflower protein. *Food Chemistry*, **2022**, 372, 131275	8.5	0
86	Gelling properties of black soldier fly (Hermetia illucens) larvae protein after ultrasound treatment.. *Food Chemistry*, **2022**, 386, 132826	8.5	0
85	Preparation and characterization of poly(vinyl alcohol)/gum tragacanth/cellulose nanocomposite film. *Journal of Applied Polymer Science*, **2021**, 138, 50672	2.9	2
84	A review on protein extracts from sunflower cake: techno-functional properties and promising modification methods. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-16	11.5	4
83	Argon and nitrogen cold plasma effects on wheat germ lipolytic enzymes: Comparison to thermal treatment. *Food Chemistry*, **2021**, 346, 128974	8.5	6
82	Physicochemical properties of oil in water emulsions prepared with irradiated gum tragacanth in acidic conditions. *Journal of Food Measurement and Characterization*, **2021**, 15, 4735-4746	2.8	1
81	Physical Stability and Interfacial Properties of Oil in Water Emulsion Stabilized with Pea Protein and Fish Skin Gelatin. *Food Biophysics*, **2021**, 16, 139-151	3.2	4
80	Effect of moderate electric field on structural and thermo-physical properties of sunflower protein and sodium caseinate. *Innovative Food Science and Emerging Technologies*, **2021**, 67, 102593	6.8	9
79	Physico-chemical and colloidal properties of protein extracted from black soldier fly (Hermetia illucens) larvae. *International Journal of Biological Macromolecules*, **2021**, 186, 714-723	7.9	4
78	The effect of sodium hexametaphosphate on the efficiency of pectin in stabilizing acidified milk drinks. *Food Hydrocolloids*, **2021**, 118, 106767	10.6	1
77	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. *Journal of Polymers and the Environment*, **2021**, 29, 2174-2184	4.5	0
76	Physicochemical and structural characterization of sodium caseinate based film-forming solutions and edible films as affected by high methoxyl pectin. *International Journal of Biological Macromolecules*, **2020**, 165, 1949-1959	7.9	15
75	Protein extracts from de-oiled sunflower cake: Structural, physico-chemical and functional properties after removal of phenolics. *Food Bioscience*, **2020**, 38, 100749	4.9	9
74	Physical Stability of Oil-In-Water Emulsion Stabilized by Gelatin from Saithe Skin. *Foods*, **2020**, 9,	4.9	1
73	Physico-chemical, structural and techno-functional properties of gelatin from saithe (Pollachius virens) skin. *International Journal of Biological Macromolecules*, **2020**, 156, 918-927	7.9	16
72	The Role of Oil Phase in the Stability and Physicochemical Properties of Oil-in-Water Emulsions in the Presence of Gum Tragacanth. *JAOCS, Journal of the American Oil ChemistsuSociety*, **2019**, 96, 795-803	1.8	5

71	Effect of Ohmic Heating on the Formation and Texture of Acid Milk Gels. *Food Biophysics*, **2019**, 14, 249-259	3.2	5
70	Effect of gamma irradiation on the physicochemical and rheological properties of enzyme-catalyzed tragacanth-based injectable hydrogels. *Journal of Polymer Engineering*, **2019**, 39, 442-449	1.4	5
69	Improvement in dispersibility, stability and antioxidant activity of resveratrol using a colloidal nanodispersion of BSA-resveratrol. *Food Bioscience*, **2019**, 27, 46-53	4.9	15
68	The impact of atmospheric cold plasma treatment on inactivation of lipase and lipoxygenase of wheat germs. *Innovative Food Science and Emerging Technologies*, **2018**, 47, 346-352	6.8	40
67	Sensory, digestion, and texture quality of commercial gluten-free bread: Impact of broken rice flour type. *Journal of Texture Studies*, **2018**, 49, 395	3.6	16
66	Rheological behaviour, sensory properties and syneresis of probiotic yoghurt supplemented with various prebiotics. *International Journal of Dairy Technology*, **2018**, 71, 175-184	3.7	31
65	Cold atmospheric plasma manipulation of proteins in food systems. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 2583-2597	11.5	77
64	The effects of concentration and heating-cooling rate on rheological properties of Plantago lanceolata seed mucilage. *International Journal of Biological Macromolecules*, **2018**, 115, 1260-1266	7.9	10
63	Effect of ultrasound treatments on functional properties and structure of millet protein concentrate. *Ultrasonics Sonochemistry*, **2018**, 41, 382-388	8.9	96
62	Physico-mechanical and structural properties of eggshell membrane gelatin- chitosan blend edible films. *International Journal of Biological Macromolecules*, **2018**, 107, 406-412	7.9	68
61	Photosensitizer-induced cross-linking: A novel approach for improvement of physicochemical and structural properties of gelatin edible films. *Food Research International*, **2018**, 112, 90-97	7	11
60	Migration Kinetics of Ethylene Glycol Monomer from Pet Bottles into Acidic Food Simulant: Effects of Nanoparticle Presence and Matrix Morphology. *Journal of Food Process Engineering*, **2017**, 40, e12383	2.4	16
59	Pectin-zinc-chitosan-polyethylene glycol colloidal nano-suspension as a food grade carrier for colon targeted delivery of resveratrol. *International Journal of Biological Macromolecules*, **2017**, 97, 16-22	7.9	45
58	Rheology and microstructure of kefiran and whey protein mixed gels. *Journal of Food Science and Technology*, **2017**, 54, 1168-1174	3.3	12
57	Physical stability of oil-in-water emulsions in the presence of gamma irradiated gum tragacanth. *Journal of Dispersion Science and Technology*, **2017**, 38, 909-916	1.5	8
56	Dilute solution, flow behavior, thixotropy and viscoelastic characterization of cress seed (Lepidium sativum) gum fractions. *Food Hydrocolloids*, **2017**, 63, 404-413	10.6	53
55	A Colon Targeted Delivery System for Resveratrol Enriching in pH Responsive-Model **2017**, 23, 42-49		8
54	Protein-free cress seed (Lepidium sativum) gum: Physicochemical characterization and rheological properties. *Carbohydrate Polymers*, **2016**, 153, 14-24	10.3	17

53	Purification of cress seed (Lepidium sativum) gum: A comprehensive rheological study. *Food Hydrocolloids*, **2016**, 61, 358-368	10.6	21
52	Extraction optimization of pepsin-soluble collagen from eggshell membrane by response surface methodology (RSM). *Food Chemistry*, **2016**, 190, 186-193	8.5	78
51	The effect of pH and salt on the stability and physicochemical properties of oil-in-water emulsions prepared with gum tragacanth. *Carbohydrate Polymers*, **2016**, 140, 342-8	10.3	49
50	Synthesis and characterization of an in situ forming hydrogel using tyramine conjugated high methoxyl gum tragacanth. *Journal of Biomaterials Applications*, **2016**, 30, 1016-25	2.9	12
49	Purification of cress seed (Lepidium sativum) gum: Physicochemical characterization and functional properties. *Carbohydrate Polymers*, **2016**, 141, 166-74	10.3	31
48	Stepwise extraction of Lepidium sativum seed gum: Physicochemical characterization and functional properties. *International Journal of Biological Macromolecules*, **2016**, 88, 553-64	7.9	17
47	Comparative studies of xanthan, guar and tragacanth gums on stability and rheological properties of fresh and stored ketchup. *Journal of Food Science and Technology*, **2015**, 52, 7123-7132	3.3	8
46	Design and fabrication of a food-grade albumin-stabilized nanoemulsion. *Food Hydrocolloids*, **2015**, 44, 220-228	10.6	50
45	Effect of pH on turbidity, size, viscosity and the shape of sodium caseinate aggregates with light scattering and rheometry. *Journal of Food Science and Technology*, **2015**, 52, 1820-4	3.3	11
44	Effect of Rheological Properties on Sensory Acceptance of Two-Model Dysphagia-Oriented Food Products. *Journal of Texture Studies*, **2015**, 46, 219-226	3.6	14
43	Investigation of the Effects of Inulin and β-Glucan on the Physical and Sensory Properties of Low-Fat Beef Burgers Containing Vegetable Oils: Optimisation of the Formulation Using D-Optimal Mixture Design. *Food Technology and Biotechnology*, **2015**, 53, 436-445	2.1	34
42	Gum tragacanth dispersions: Particle size and rheological properties affected by high-shear homogenization. *International Journal of Biological Macromolecules*, **2015**, 79, 433-9	7.9	19
41	Composition and physicochemical properties of Zedo gum exudates from Amygdalus scoparia. *Carbohydrate Polymers*, **2014**, 101, 1074-80	10.3	102
40	Characterisation of gum tragacanth (Astragalus gossypinus)/sodium caseinate complex coacervation as a function of pH in an aqueous medium. *Food Hydrocolloids*, **2014**, 34, 161-168	10.6	36
39	Preparation and characterization of alginate and alginate-resistant starch microparticles containing nisin. *Carbohydrate Polymers*, **2014**, 103, 573-80	10.3	69
38	Characterization of κ-carrageenan films incorporated plant essential oils with improved antimicrobial activity. *Carbohydrate Polymers*, **2014**, 101, 582-91	10.3	139
37	Biochemical and rheological characterization of a protease from fruits of Withania coagulans with a milk-clotting activity. *Food Science and Biotechnology*, **2014**, 23, 1805-1813	3	16
36	Role of water soluble and water swellable fractions of gum tragacanth on stability and characteristic of model oil in water emulsion. *Food Hydrocolloids*, **2014**, 37, 124-133	10.6	36

35	Nisin-loaded alginate-high methoxy pectin microparticles: preparation and physicochemical characterisation. *International Journal of Food Science and Technology*, **2014**, 49, 2076-2082	3.8	35
34	Synthesis and Characterization of an Enzyme Mediated in situ Forming Hydrogel Based on Gum Tragacanth for Biomedical Applications. *Iranian Journal of Biotechnology*, **2014**, 12,	1	14
33	Complexation of sodium caseinate with gum tragacanth: Effect of various species and rheology of coacervates. *International Journal of Biological Macromolecules*, **2014**, 67, 503-11	7.9	44
32	Characterization of nanobiocomposite kappa-carrageenan film with Zataria multiflora essential oil and nanoclay. *International Journal of Biological Macromolecules*, **2014**, 69, 282-9	7.9	81
31	Milk protein-gum tragacanth mixed gels: effect of heat-treatment sequence. *Carbohydrate Polymers*, **2014**, 101, 1068-73	10.3	12
30	Acid-induced gelation behavior of casein/whey protein solutions assessed by oscillatory rheology. *Journal of Food Science and Technology*, **2014**, 51, 2113-9	3.3	7
29	Applying Iranian Gum Tragacanth to Improve Textural Properties of Maltodextrin Microcapsules.. *Journal of Texture Studies*, **2013**, 44, 12-20	3.6	11
28	A comparative study on the emulsifying properties of various species of gum tragacanth. *International Journal of Biological Macromolecules*, **2013**, 57, 76-82	7.9	41
27	Modeling and Scaling of Food Dispersions. *Journal of Dispersion Science and Technology*, **2013**, 34, 462-468	1.5	2
26	Incorporation of essential oil in alginate microparticles by multiple emulsion/ionic gelation process. *International Journal of Biological Macromolecules*, **2013**, 62, 582-8	7.9	84
25	Stabilization of emulsions by gum tragacanth (Astragalus spp.) correlates to the galacturonic acid content and methoxylation degree of the gum. *Food Hydrocolloids*, **2013**, 31, 5-14	10.6	54
24	Rheological aspects of dysphagia-oriented food products: A mini review. *Food Science and Human Wellness*, **2013**, 2, 173-178	8.3	52
23	Complex coacervation of β-lactoglobulin - κ-carrageenan aqueous mixtures as affected by polysaccharide sonication. *Food Chemistry*, **2013**, 141, 215-22	8.5	62
22	Effect of gum tragacanth on rheological and physical properties of a flavored milk drink made with date syrup. *Journal of Dairy Science*, **2013**, 96, 4794-803	4	22
21	Characterization of antioxidant-antimicrobial κ-carrageenan films containing Satureja hortensis essential oil. *International Journal of Biological Macromolecules*, **2013**, 52, 116-24	7.9	244
20	Effect of gum tragacanth exuded by three Iranian Astragalus on mixed milk protein system during acid gelation. *International Journal of Biological Macromolecules*, **2013**, 53, 168-76	7.9	17
19	Physical and Rheological Characteristics of Emulsion Model Structures Containing Iranian Tragacanth Gum and Oleic Acid. *Journal of Dispersion Science and Technology*, **2013**, 34, 1635-1645	1.5	3
18	Rheological Scaling Methods in Food Matrices Containing Stabilizer. *Journal of Dispersion Science and Technology*, **2013**, 34, 1797-1806	1.5	

17	Rheological Characterization and Cluster Classification of Iranian Commercial Foods, Drinks and Desserts to Recommend for Esophageal Dysphagia Diets. *Iranian Journal of Public Health*, **2013**, 42, 1446-56	0.7	5
16	PREDICTION OF EXTENSOGRAPH PROPERTIES OF WHEAT-FLOUR DOUGH: ARTIFICIAL NEURAL NETWORKS AND A GENETIC ALGORITHM APPROACH. *Journal of Texture Studies*, **2012**, 43, 326-337	3.6	8
15	Self-assembly of β-lactoglobulin and the soluble fraction of gum tragacanth in aqueous medium. *International Journal of Biological Macromolecules*, **2012**, 50, 925-31	7.9	14
14	Effect of co-solute and gelation temperature on milk protein and gum tragacanth interaction in acidified gels. *International Journal of Biological Macromolecules*, **2012**, 50, 1109-15	7.9	12
13	Application of Response Surface Methodology to Improve Fermentation Time and Rheological Properties of Probiotic Yogurt Containing Lactobacillus reuteri. *Food and Bioprocess Technology*, **2012**, 5, 1394-1401	5.1	27
12	Spray drying of low-phenylalanine skim milk: optimisation of process conditions for improving solubility and particle size. *International Journal of Food Science and Technology*, **2012**, 47, 495-503	3.8	10
11	STABILITY AND RHEOLOGY OF DISPERSIONS CONTAINING POLYSACCHARIDE, OLEIC ACID AND WHEY PROTEIN ISOLATE. *Journal of Texture Studies*, **2012**, 43, 63-76	3.6	16
10	Influence of gum tragacanth on the physicochemical and rheological properties of kashk. *Journal of Dairy Research*, **2012**, 79, 93-101	1.6	26
9	Effect of gamma irradiation on rheological properties of polysaccharides exuded by A. fluccosus and A. gossypinus. *International Journal of Biological Macromolecules*, **2011**, 49, 471-9	7.9	32
8	Effect of ultrasonic treatment on the rheological properties and particle size of gum tragacanth dispersions from different species. *International Journal of Food Science and Technology*, **2011**, 46, 849-854	3.8	26
7	Influence of tragacanth gum exudates from specie of Astragalus gossypinus on rheological and physical properties of whey protein isolate stabilised emulsions. *International Journal of Food Science and Technology*, **2011**, 46, 1636-1645	3.8	14
6	Response surface optimisation of spray dryer operational parameters for low-phenylalanine skim milk powder. *International Journal of Food Science and Technology*, **2011**, 46, 1830-1839	3.8	9
5	Influence of gum tragacanth, Astragalus gossypinus, addition on stability of nonfat Doogh, an Iranian fermented milk drink. *International Journal of Dairy Technology*, **2011**, 64, 262-268	3.7	32
4	Compositional analysis and rheological characterization of gum tragacanth exudates from six species of Iranian Astragalus. *Food Hydrocolloids*, **2011**, 25, 1775-1784	10.6	124
3	Physicochemical and Rheological Characterization of Gum Tragacanth Exudates from Six Species of Iranian Astragalus. *Food Biophysics*, **2010**, 5, 59-71	3.2	117
2	Acid-induced gelation behavior of sonicated casein solutions. *Ultrasonics Sonochemistry*, **2010**, 17, 153-8	8.9	52
1	Solution properties of targacanthin (water-soluble part of gum tragacanth exudate from Astragalus gossypinus). *International Journal of Biological Macromolecules*, **2006**, 38, 31-9	7.9	164