

Alireza Sadeghi

List of Publications by Year in descending order

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Version: 2024-02-01

16
papers

311
citations

840776

11
h-index

940533

16
g-index

16
all docs

16
docs citations

16
times ranked

332
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of the selected antifungal LAB isolate as a protective starter culture in pan whole-wheat sourdough bread. <i>Food Control</i> , 2019, 95, 298-307.	5.5	59
2	Iranian wheat flours from rural and industrial mills: Exploitation of the chemical and technology features, and selection of autochthonous sourdough starters for making breads. <i>Food Microbiology</i> , 2015, 47, 99-110.	4.2	58
3	Biological control of foodborne pathogens and aflatoxins by selected probiotic LAB isolated from rice bran sourdough. <i>Biological Control</i> , 2019, 130, 70-79.	3.0	21
4	Postbiotic and Anti-aflatoxigenic Capabilities of <i>Lactobacillus kunkeei</i> as the Potential Probiotic LAB Isolated from the Natural Honey. <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 343-355.	3.9	21
5	Investigation on spontaneous fermentation and the productivity of microbial exopolysaccharides by <i>Lactobacillus plantarum</i> and <i>Pediococcus pentosaceus</i> isolated from wheat bran sourdough. <i>LWT - Food Science and Technology</i> , 2018, 96, 686-693.	5.2	20
6	Enhancement of γ -aminobutyric acid (GABA) content in fermented milk by using <i>Enterococcus faecium</i> and <i>Weissella confusa</i> isolated from sourdough. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15869.	2.0	19
7	Response surface methodology for investigating the effects of sourdough fermentation conditions on Iranian cup bread properties. <i>Heliyon</i> , 2019, 5, e02608.	3.2	16
8	The use of cyclic dipeptide producing LAB with potent anti-aflatoxigenic capability to improve techno-functional properties of clean-label bread. <i>Annals of Microbiology</i> , 2020, 70, .	2.6	15
9	Techno-functional properties of the selected antifungal predominant LAB isolated from fermented acorn (<i>Quercus persica</i>). <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1754-1764.	3.2	15
10	Improving the antioxidant capacity of bread rolls by controlled fermentation of rice bran and addition of pumpkin (<i>Cucurbita pepo</i>) puree. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2837-2845.	3.2	14
11	Application of cereal-bran sourdoughs to enhance technological functionality of white wheat bread supplemented with pumpkin (<i>Cucurbita pepo</i>) puree. <i>LWT - Food Science and Technology</i> , 2022, 158, 113079.	5.2	13
12	Functional and health-promoting properties of probiotics' exopolysaccharides; isolation, characterization, and applications in the food industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8194-8225.	10.3	12
13	Decontamination of <i>Bacillus cereus</i> in cardamom (<i>Elettaria cardamomum</i>) seeds by infrared radiation and modeling of microbial inactivation through experimental models. <i>Journal of Food Safety</i> , 2020, 40, e12730.	2.3	11
14	The use of antifungal oat sourdough lactic acid bacteria to improve safety and technological functionalities of the supplemented wheat bread. <i>Journal of Food Safety</i> , 2021, 41, .	2.3	8
15	Effects of temperature, pH, and bile salt on antimicrobial activity of bacteriocin-like substances obtained from barley sourdough LAB. <i>Comparative Clinical Pathology</i> , 2018, 27, 611-619.	0.7	5
16	Comparative survival of exopolysaccharide encapsulated <i>Lactobacillus plantarum</i> and <i>Pediococcus pentosaceus</i> in simulated gastrointestinal conditions and storage time. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 594-603.	3.2	4