

Hassan Ahmadi Gavlighi

List of Publications by Year in descending order

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Version: 2024-02-01

65
papers

1,699
citations

279487

23
h-index

315357

38
g-index

71
all docs

71
docs citations

71
times ranked

2048
citing authors

#	ARTICLE	IF	CITATIONS
1	Compositional analysis and rheological characterization of gum tragacanth exudates from six species of Iranian Astragalus. <i>Food Hydrocolloids</i> , 2011, 25, 1775-1784.	5.6	155
2	Chitosan-cinnamon essential oil nano-formulation: Application as a novel additive for controlled release and shelf life extension of beef patties. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 19-28.	3.6	153
3	Antioxidant and Antimicrobial Activities of (â€)â€Epigallocatechinâ€ƒâ€gallate (EGCG) and its Potential to Preserve the Quality and Safety of Foods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 732-753.	5.9	110
4	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
5	Optimization of pectin extraction from orange juice waste assisted by ohmic heating. <i>Chemical Engineering and Processing: Process Intensification</i> , 2017, 117, 154-161.	1.8	67
6	Hydrolysates from rainbow trout (<i>Oncorhynchus mykiss</i>) processing by-products: Properties when added to fish mince with different freeze-thaw cycles. <i>Food Bioscience</i> , 2019, 30, 100418.	2.0	54
7	Optimization of the enzymeâ€ssisted aqueous extraction of phenolic compounds from pistachio green hull. <i>Food Science and Nutrition</i> , 2019, 7, 356-366.	1.5	54
8	Hydrolysates from rainbow trout (<i>Oncorhynchus mykiss</i>) processing by-product with different pretreatments: Antioxidant activity and their effect on lipid and protein oxidation of raw fish emulsion. <i>LWT - Food Science and Technology</i> , 2019, 108, 120-128.	2.5	51
9	Inhibitory activity of phenolic-rich pistachio green hull extract-enriched pasta on key type 2 diabetes relevant enzymes and glycemic index. <i>Food Research International</i> , 2018, 105, 94-101.	2.9	48
10	Fractionation of hydrolysate from corn germ protein by ultrafiltration: In vitro antidiabetic and antioxidant activity. <i>Food Science and Nutrition</i> , 2020, 8, 2395-2405.	1.5	48
11	Effect of partial replacement of fat with added water and tragacanth gum (<i>Astragalus gossypinus</i> and) Tj ETQq1 1 0.784314 rgBT /Over reduced fat emulsion type sausage. <i>Meat Science</i> , 2019, 147, 135-143.	2.7	45
12	Extraction, characterization and immunomodulatory property of pectic polysaccharide from pomegranate peels: Enzymatic vs conventional approach. <i>International Journal of Biological Macromolecules</i> , 2018, 116, 698-706.	3.6	44
13	Comparison of sucrose metabolism in wheat seedlings during drought stress and subsequent recovery. <i>Biologia Plantarum</i> , 2018, 62, 595-599.	1.9	37
14	Enhancement of polyphenolic content extraction rate with maximal antioxidant activity from green tea leaves by cold plasma. <i>Journal of Food Science</i> , 2020, 85, 3415-3422.	1.5	37
15	Pistachio green hull extract as a natural antioxidant in beef patties: Effect on lipid and protein oxidation, color deterioration, and microbial stability during chilled storage. <i>LWT - Food Science and Technology</i> , 2019, 102, 393-402.	2.5	36
16	Evaluation of the inhibitory effect of pistachio (<i>Pistacia vera</i> L.) green hull aqueous extract on mushroom tyrosinase activity and its application as a button mushroom postharvest anti-browning agent. <i>Postharvest Biology and Technology</i> , 2018, 145, 157-165.	2.9	34
17	Evaluation of polyphenolic compounds in membrane concentrated pistachio hull extract. <i>Food Chemistry</i> , 2019, 277, 398-406.	4.2	34
18	Influence of fish protein hydrolysate-pistachio green hull extract interactions on antioxidant activity and inhibition of α -glucosidase, α -amylase, and DPP-IV enzymes. <i>LWT - Food Science and Technology</i> , 2021, 142, 111019.	2.5	33

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19	Effect of apple peel extract as natural antioxidant on lipid and protein oxidation of rainbow trout (<i>Oncorhynchus mykiss</i>) mince. <i>International Aquatic Research</i> , 2019, 11, 135-146.	1.5	31
20	Effect of maize germ protein hydrolysate addition on digestion, in vitro antioxidant activity and quality characteristics of bread. <i>Journal of Cereal Science</i> , 2021, 97, 103148.	1.8	31
21	Novel oleogel formulation based on amaranth oil: Physicochemical characterization. <i>Food Science and Nutrition</i> , 2019, 7, 1986-1996.	1.5	29
22	Enzymatic Depolymerization of Gum Tragacanth: Bifidogenic Potential of Low Molecular Weight Oligosaccharides. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1272-1278.	2.4	26
23	Physicochemical properties and organoleptic aspects of ice cream enriched with microencapsulated pistachio peel extract. <i>International Journal of Dairy Technology</i> , 2020, 73, 570-577.	1.3	25
24	Antioxidant activity of Sind sardine hydrolysates with pistachio green hull (PGH) extracts. <i>Food Bioscience</i> , 2019, 27, 37-45.	2.0	24
25	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
26	The potential of ohmic heating for pectin extraction from orange waste. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13458.	0.9	20
27	Gum tragacanth oil/gels as an alternative to shortening in cookies: Rheological, chemical and textural properties. <i>LWT - Food Science and Technology</i> , 2019, 105, 265-271.	2.5	18
28	Production of low glycemic potential sponge cake by pomegranate peel extract (PPE) as natural enriched polyphenol extract: Textural, color and consumer acceptability. <i>LWT - Food Science and Technology</i> , 2020, 134, 109973.	2.5	18
29	Effect of pacific white shrimp (<i>Litopenaeus vannamei</i>) protein hydrolysates (SPH) and (âˆ™)-epigallocatechin gallate (EGCG) on sourdough and bread quality. <i>LWT - Food Science and Technology</i> , 2020, 131, 109800.	2.5	18
30	Influence of dietary plant fats and antioxidant supplementations on performance, apparent metabolizable energy and protein digestibility, lipid oxidation and fatty acid composition of meat in broiler chicken. <i>Veterinary Medicine and Science</i> , 2020, 6, 54-68.	0.6	17
31	Enzymatic production of xylooligosaccharide from date (<i>Phoenix dactylifera</i> L.) seed. <i>Food Science and Nutrition</i> , 2020, 8, 6699-6707.	1.5	17
32	Enhanced enzymatic cellulose degradation by cellobiohydrolases via product removal. <i>Biotechnology Letters</i> , 2013, 35, 205-212.	1.1	16
33	Omega-3 PUFA concentration by a novel PVDF nano-composite membrane filled with nano-porous silica particles. <i>Food Chemistry</i> , 2017, 230, 454-462.	4.2	16
34	Tannin fraction of pistachio green hull extract with pancreatic lipase inhibitory and antioxidant activity. <i>Journal of Food Biochemistry</i> , 2020, 44, e13208.	1.2	16
35	Developing novel synbiotic low-fat yogurt with fucoxylogalacturonan from tragacanth gum: Investigation of quality parameters and <i>Lactobacillus casei</i> survival. <i>Food Science and Nutrition</i> , 2020, 8, 4491-4504.	1.5	16
36	The effect of hydrolysed tragacanth gum and inulin on the probiotic viability and quality characteristics of low-fat yoghurt. <i>International Journal of Dairy Technology</i> , 2021, 74, 161-169.	1.3	16

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37	Concentration of Omega-3 polyunsaturated fatty acids by polymeric membrane. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2411-2418.	1.3	15
38	In vitro antioxidant activity and antidiabetic effect of fractionated potato protein hydrolysate via ultrafiltration and adsorption chromatography. <i>LWT - Food Science and Technology</i> , 2022, 154, 112765.	2.5	14
39	Structure-antioxidant activity relationships of gallic acid and phloroglucinol. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5036-5046.	1.6	13
40	Assisted ohmic heating extraction of pectin from pomegranate peel. <i>Chemical Engineering and Processing: Process Intensification</i> , 2022, 172, 108760.	1.8	13
41	Fructan dynamics and antioxidant capacity of 4-day-old seedlings of wheat (<i>Triticum aestivum</i>) cultivars during drought stress and recovery. <i>Functional Plant Biology</i> , 2018, 45, 1000.	1.1	12
42	Improvement of oxidative stability and textural properties of fermented sausage via addition of pistachio hull extract. <i>Food Science and Nutrition</i> , 2020, 8, 2920-2928.	1.5	12
43	Impact of sturgeon gelatin hydrolysates (SGH) on physicochemical and microbiological properties of fat-free set-type yogurt. <i>LWT - Food Science and Technology</i> , 2021, 148, 111665.	2.5	12
44	Investigation of effects of fucoidan polysaccharides extracted from two species of <i>Padina</i> on the wound-healing process in the rat. <i>Turkish Journal of Veterinary and Animal Sciences</i> , 2017, 41, 106-117.	0.2	12
45	The effect of <i>Moringa peregrina</i> seed husk on the in vitro starch digestibility, microstructure, and quality of white wheat bread. <i>LWT - Food Science and Technology</i> , 2021, 136, 110332.	2.5	11
46	Physicochemical and functional characterization of wheat milling co-products: Fine grinding to achieve high fiber antioxidant-rich fractions. <i>Journal of Cereal Science</i> , 2017, 77, 228-234.	1.8	9
47	Concentration of pistachio hull extract antioxidants using membrane separation and reduction of membrane fouling during process. <i>Food Science and Nutrition</i> , 2018, 6, 1741-1750.	1.5	8
48	Structural characteristics, molecular properties and immunostimulatory effects of sulfated polysaccharide from freshwater <i>Myriophyllum spicatum</i> L. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 951-961.	3.6	8
49	Improving the extraction efficiency and stability of β -carotene from carrot by enzyme-assisted green nanoemulsification. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102836.	2.7	8
50	Sulfated polysaccharides purified from two species of <i>padina</i> improve collagen and epidermis formation in the rat. <i>International Journal of Molecular and Cellular Medicine</i> , 2013, 2, 156-63.	1.1	8
51	Optimization of high voltage electric field as a novel non-thermal method of sunflower oil neutralization. <i>Separation and Purification Technology</i> , 2019, 211, 430-437.	3.9	7
52	A review on pectin extraction methods using lignocellulosic wastes. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 5577-5589.	2.9	7
53	Omega-3 Polyunsaturated Fatty Acids Concentration Using Synthesized Polyvinylidene Fluoride (PVDF) Asymmetric Membranes. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1201-1210.	0.8	6
54	Metabolic changes network in selenium-treated <i>Astragalus</i> cells derived by glutathione as a core component. <i>Plant Cell, Tissue and Organ Culture</i> , 2022, 149, 455-465.	1.2	6

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55	Potential benefits of <i>Moringa peregrina</i> defatted seed: Effect of processing on nutritional and anti-nutritional properties, antioxidant capacity, in vitro digestibility of protein and starch, and inhibition of α -glucosidase and α -amylase enzymes. , 2022, 1, 100034.		5
56	Effect of rosemary essential oil as nitrite substitute on quality of sausage produced using chicken fed by thymus essential oil and rapeseed oil. <i>Journal of Food Science and Technology</i> , 2023, 60, 856-867.	1.4	4
57	Classification of protein content and technological properties of eighteen wheat varieties grown in Iran. <i>International Journal of Food Science and Technology</i> , 2006, 41, 6-11.	1.3	3
58	Capability of solvent retention capacity to quality of flat bread in three wheat cultivars. <i>Journal of Food Science and Technology</i> , 2019, 56, 775-782.	1.4	3
59	Effect of Steric Structure on the Mechanism of Antioxidant Activity of Alkyl Gallates in Soybean Oil Triacylglycerols: A Kinetic Approach. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2100019.	1.0	3
60	The effect of refining process on the volatile compounds, oxidation stability and fatty acids profile of soybean oil using an electrostatic field. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	3
61	Utilization of Bitter Orange Seed as a Novel Pectin Source: Compositional and Rheological Characterization. <i>Journal of Renewable Materials</i> , 2022, 10, 2805-2817.	1.1	3
62	Natural Antioxidants and Flavorings for Clean Label Foods. , 2022, , 73-102.		3
63	Seafood Waste-Derived Peptides: Their Antioxidant Activity and Potential as Alternative Preservatives in Fish Products. , 2016, , 315-332.		2
64	Antioxidant activity, α -amylase and α -glucosidase inhibition properties of sulfated-polysaccharides purified from freshwater plant <i>Myriophyllum spicatum</i> L.. <i>Journal of Food Science and Technology (Iran)</i> , 2021, 18, 81-90.	0.1	1
65	Antioxidant, α -amylase and α -glucosidase inhibition properties of polysaccharide from pomegranate peel via enzymatic and acidic approach. <i>Journal of Food Science and Technology (Iran)</i> , 2021, 18, 145-153.	0.1	0