

# 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  | 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         |
| 2  | A review on pectin extraction methods using lignocellulosic wastes. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 5577-5589.   | 2.9 | 7         |
| 3  | 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        |
| 4  | 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         |
| 5  | Assisted ohmic heating extraction of pectin from pomegranate peel. <i>Chemical Engineering and Processing: Process Intensification</i> , 2022, 172, 108760.  | 1.8 | 13        |
| 6  | 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         |
| 7  | 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 $\alpha$ -glucosidase and $\alpha$ -amylase enzymes. , 2022, 1, 100034. |     | 5         |
| 8  | 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         |
| 9  | Natural Antioxidants and Flavorings for Clean Label Foods. , 2022, , 73-102.   |     | 3         |
| 10 | 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        |
| 11 | 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        |
| 12 | 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        |
| 13 | Influence of fish protein hydrolysate-pistachio green hull extract interactions on antioxidant activity and inhibition of $\alpha$ -glucosidase, $\alpha$ -amylase, and DPP-IV enzymes. <i>LWT - Food Science and Technology</i> , 2021, 142, 111019.  | 2.5 | 33        |
| 14 | Structure-antioxidant activity relationships of gallic acid and phloroglucinol. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5036-5046.   | 1.6 | 13        |
| 15 | 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        |
| 16 | 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         |
| 17 | Improving the extraction efficiency and stability of $\beta$ -carotene from carrot by enzyme-assisted green nanoemulsification. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102836.   | 2.7 | 8         |
| 18 | Antioxidant activity, $\alpha$ -amylase and $\alpha$ -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         |

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|----|--|-----|-----------|
| 19 | Antioxidant, $\alpha$ -amylase and $\alpha$ -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         |
| 20 | 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        |
| 21 | 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         |
| 22 | 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        |
| 23 | 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        |
| 24 | Effect of pacific white shrimp ( <i>Litopenaeus vannamei</i> ) protein hydrolysates (SPH) and ( $\alpha$ )-epigallocatechin gallate (EGCG) on sourdough and bread quality. <i>LWT - Food Science and Technology</i> , 2020, 131, 109800.                                     | 2.5 | 18        |
| 25 | 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        |
| 26 | 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        |
| 27 | 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        |
| 28 | 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        |
| 29 | 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        |
| 30 | 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        |
| 31 | Novel oleogel formulation based on amaranth oil: Physicochemical characterization. <i>Food Science and Nutrition</i> , 2019, 7, 1986-1996.   | 1.5 | 29        |
| 32 | 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        |
| 33 | 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        |
| 34 | 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        |
| 35 | 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        |
| 36 | Effect of partial replacement of fat with added water and tragacanth gum ( <i>Astragalus gossypinus</i> ) on reduced fat emulsion type sausage. <i>Meat Science</i> , 2019, 147, 135-143.  | 2.7 | 45        |

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|----|--|-----|-----------|
| 37 | Optimization of the enzyme-assisted aqueous extraction of phenolic compounds from pistachio green hull. <i>Food Science and Nutrition</i> , 2019, 7, 356-366.  | 1.5 | 54        |
| 38 | 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        |
| 39 | Antioxidant activity of Sind sardine hydrolysates with pistachio green hull (PGH) extracts. <i>Food Bioscience</i> , 2019, 27, 37-45.  | 2.0 | 24        |
| 40 | Evaluation of polyphenolic compounds in membrane concentrated pistachio hull extract. <i>Food Chemistry</i> , 2019, 277, 398-406.  | 4.2 | 34        |
| 41 | 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         |
| 42 | 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         |
| 43 | Comparison of sucrose metabolism in wheat seedlings during drought stress and subsequent recovery. <i>Biologia Plantarum</i> , 2018, 62, 595-599.  | 1.9 | 37        |
| 44 | Antioxidant and Antimicrobial Activities of (â€)â€Epigallocatechinâ€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       |
| 45 | 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        |
| 46 | 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        |
| 47 | 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        |
| 48 | 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        |
| 49 | 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        |
| 50 | 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         |
| 51 | 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        |
| 52 | 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       |
| 53 | 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        |
| 54 | 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         |

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|----|--|-----|-----------|
| 55 | Investigation of effects of fucoidan polysaccharides extracted from two species of Padina on the wound-healing process in the rat. Turkish Journal of Veterinary and Animal Sciences, 2017, 41, 106-117. | 0.2 | 12        |
| 56 | Seafood Waste-Derived Peptides: Their Antioxidant Activity and Potential as Alternative Preservatives in Fish Products. , 2016, , 315-332.   |     | 2         |
| 57 | Omega-3 Polyunsaturated Fatty Acids Concentration Using Synthesized Polyvinylidene Fluoride (PVDF) Asymmetric Membranes. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1201-1210.      | 0.8 | 6         |
| 58 | Protein-free cress seed ( Lepidium sativum ) gum: Physicochemical characterization and rheological properties. Carbohydrate Polymers, 2016, 153, 14-24.  | 5.1 | 20        |
| 59 | Concentration of Omega-3 polyunsaturated fatty acids by polymeric membrane. International Journal of Food Science and Technology, 2015, 50, 2411-2418.   | 1.3 | 15        |
| 60 | 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.                      | 5.6 | 68        |
| 61 | Enhanced enzymatic cellulose degradation by cellobiohydrolases via product removal. Biotechnology Letters, 2013, 35, 205-212.  | 1.1 | 16        |
| 62 | Enzymatic Depolymerization of Gum Tragacanth: Bifidogenic Potential of Low Molecular Weight Oligosaccharides. Journal of Agricultural and Food Chemistry, 2013, 61, 1272-1278.                           | 2.4 | 26        |
| 63 | Sulfated polysaccharides purified from two species of padina improve collagen and epidermis formation in the rat. International Journal of Molecular and Cellular Medicine, 2013, 2, 156-63.             | 1.1 | 8         |
| 64 | Compositional analysis and rheological characterization of gum tragacanth exudates from six species of Iranian Astragalus. Food Hydrocolloids, 2011, 25, 1775-1784.                                      | 5.6 | 155       |
| 65 | Classification of protein content and technological properties of eighteen wheat varieties grown in Iran. International Journal of Food Science and Technology, 2006, 41, 6-11.                          | 1.3 | 3         |