

Hadi Pourjafar

List of Publications by Year in descending order

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45
papers

2,231
citations

516215

16
h-index

360668

35
g-index

45
all docs

45
docs citations

45
times ranked

3398
citing authors

#	ARTICLE	IF	CITATIONS
1	Prevalence and attributable health burden of chronic respiratory diseases, 1990–2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>Lancet Respiratory Medicine</i> , 2020, 8, 585-596.	5.2	1,049
2	The global burden of non-typhoidal salmonella invasive disease: a systematic analysis for the Global Burden of Disease Study 2017. <i>Lancet Infectious Diseases</i> , 2019, 19, 1312-1324.	4.6	338
3	Mapping 123 million neonatal, infant and child deaths between 2000 and 2017. <i>Nature</i> , 2019, 574, 353-358.	13.7	161
4	The Effects of Probiotics and Prebiotics on Mental Disorders: A Review on Depression, Anxiety, Alzheimer, and Autism Spectrum Disorders. <i>Current Pharmaceutical Biotechnology</i> , 2020, 21, 555-565.	0.9	101
5	The global distribution of lymphatic filariasis, 2000–18: a geospatial analysis. <i>The Lancet Global Health</i> , 2020, 8, e1186-e1194.	2.9	98
6	Effect of calcium alginate and resistant starch microencapsulation on the survival rate of <i>Lactobacillus acidophilus</i> La5 and sensory properties in Iranian white brined cheese. <i>Food Chemistry</i> , 2012, 132, 1966-1970.	4.2	96
7	Effect of Eudragit S100 nanoparticles and alginate chitosan encapsulation on the viability of <i>Lactobacillus acidophilus</i> and <i>Lactobacillus rhamnosus</i> . <i>AMB Express</i> , 2017, 7, 144.	1.4	46
8	Viability of microencapsulated and non-microencapsulated <i>Lactobacilli</i> in a commercial beverage. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2020, 25, e00432.	2.1	31
9	Prevention of Gestational Diabetes Mellitus (GDM) and Probiotics: Mechanism of Action: A Review. <i>Current Diabetes Reviews</i> , 2020, 16, 538-545.	0.6	31
10	Cheese as a Potential Food Carrier to Deliver Probiotic Microorganisms into the Human Gut: A Review. <i>Current Nutrition and Food Science</i> , 2020, 16, 15-28.	0.3	29
11	Psychobiotics, as Promising Functional Food to Patients with Psychological Disorders: A Review on Mood Disorders, Sleep, and Cognition. <i>NeuroQuantology</i> , 2019, 17, .	0.1	27
12	Advanced Methods in Ice Cream Analysis: a Review. <i>Food Analytical Methods</i> , 2018, 11, 3224-3234.	1.3	24
13	Health-promoting properties of <i>Saccharomyces cerevisiae</i> var. <i>boulardii</i> as a probiotic; characteristics, isolation, and applications in dairy products. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 457-485.	5.4	24
14	The Viability of Free and Encapsulated <i>Lactobacillus casei</i> and <i>Bifidobacterium animalis</i> in Chocolate Milk, and Evaluation of Its pH Changes and Sensory Properties during Storage. <i>Annual Research & Review in Biology</i> , 2017, 21, 1-8.	0.4	21
15	A Survey on the survival of <i>Lactobacillus paracasei</i> in fermented and non-fermented frozen soy dessert. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 21, 101297.	1.5	18
16	A study on the aflatoxin M1 rate and seasonal variation in pasteurized cow milk from northwestern Iran. <i>Environmental Monitoring and Assessment</i> , 2019, 191, 6.	1.3	17
17	<i>Kluyveromyces marxianus</i> as a Probiotic Yeast: A Mini-review. <i>Current Nutrition and Food Science</i> , 2020, 16, 1163-1169.	0.3	14
18	Evaluation of the Glucuronic Acid Production and Antibacterial Properties of Kombucha Black Tea. <i>Current Pharmaceutical Biotechnology</i> , 2019, 20, 985-990.	0.9	12

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19	Functional and health-promoting properties of probioticsâ€™ exopolysaccharides; isolation, characterization, and applications in the food industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8194-8225.	5.4	12
20	Microencapsulation of <i>Saccharomyces cerevisiae</i> and its evaluation to protect in simulated gastric conditions. <i>Iranian Journal of Microbiology</i> , 2015, 7, 338-42.	0.8	11
21	Soy ice cream as a carrier for efficient delivering of <i>Lactobacillus casei</i> . <i>Nutrition and Food Science</i> , 2021, 51, 61-70.	0.4	10
22	Predicting the environmental suitability for onchocerciasis in Africa as an aid to elimination planning. <i>PLoS Neglected Tropical Diseases</i> , 2021, 15, e0008824.	1.3	10
23	A Systematic Review and Meta-Analysis: The Effectiveness of Probiotics for Viral Gastroenteritis. <i>Current Pharmaceutical Biotechnology</i> , 2020, 21, 1042-1051.	0.9	10
24	Effect of <i>Alyssum homolocarpum</i> mucilage and inulin microencapsulation on the survivability of <i>Lactobacillus casei</i> in simulated gastrointestinal and high-temperature conditions. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 35, 102075.	1.5	9
25	Study on Citric Acid Production and Antibacterial Activity of Kombucha Green Tea Beverage during Production and Storage. <i>Annual Research & Review in Biology</i> , 2017, 16, 1-8.	0.4	9
26	Extending the Shelf-life of Whole-wheat Flour by Gamma Irradiation and Organoleptic Characteristics of Cakes Made with Irradiated Flour. <i>Current Nutrition and Food Science</i> , 2020, 16, 757-762.	0.3	5
27	Assessing the economic burden of multi-causal respiratory diseases in broiler farms in Iran. <i>Tropical Animal Health and Production</i> , 2022, 54, 117.	0.5	5
28	Laboratory features of 160 CCHF confirmed cases in Zabol of Iran: A 10-year study. <i>Journal of Infection</i> , 2017, 74, 418-420.	1.7	3
29	Comment on Traditional fermented fish harbors bacteria with potent probiotic and anticancer properties. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 17, 269-270.	1.5	3
30	Physicochemical properties of oil in water emulsions prepared with irradiated gum tragacanth in acidic conditions. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4735-4746.	1.6	2
31	Comments on Evaluation of Chios mastic gum as antimicrobial agent and matrix forming material targeting probiotic cell encapsulation for functional fermented milk production. <i>LWT - Food Science and Technology</i> , 2019, 109, 366.	2.5	1
32	Nondairy Foods as Potential Carriers of Probiotic Bacteria and Postbiotics. <i>Microorganisms for Sustainability</i> , 2021, , 351-373.	0.4	1
33	The Oleaster (<i>Elaeagnus angustifolia</i>): A Comprehensive Review on Its Composition, Ethnobotanical and Prebiotic Values. <i>Current Pharmaceutical Biotechnology</i> , 2021, 22, 367-379.	0.9	1
34	Review of Constipation Treatment Methods with Emphasis on Laxative Foods. <i>Current Nutrition and Food Science</i> , 2020, 16, 675-688.	0.3	1
35	Gut Microbiota might act as a potential therapeutic pathway in COVID-19. <i>Current Pharmaceutical Biotechnology</i> , 2022, 23, .	0.9	1
36	Comments on symbiotic microencapsulation to enhance <i>Lactobacillus acidophilus</i> survival. <i>LWT - Food Science and Technology</i> , 2018, 96, 526.	2.5	0

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37	Comment on "In vivo assessment of possible probiotic properties of Bacillus subtilis and prebiotic properties of levan". Biocatalysis and Agricultural Biotechnology, 2018, 15, 119.	1.5	0
38	Comments on Salmonella status of table eggs in commercial layer farms in Menoua Division, West region of Cameroon. Food Control, 2019, 99, 202.	2.8	0
39	Comments on investigation of potential risk factors associated with salmonella presence in commercial laying hen farms in Nigeria. Preventive Veterinary Medicine, 2019, 162, 83.	0.7	0
40	A comment on: "Safety and efficacy of Lactobacillus for preventing necrotizing enterocolitis in preterm infants" (International Journal of Surgery 2020; 76:79-87). International Journal of Surgery, 2020, 83, 65-66.	1.1	0
41	Effect of Resistant Starch Type Two Fortification on Structural Characteristics of Macaroni. Starch/Staerke, 2021, 73, 2000003.	1.1	0
42	Effects of inulin and fat percentage on the viability of Bifidobacterium lactis Bb12 in chocolate milk. Bioscience Biotechnology Research Communications, 2017, 10, 117-122.	0.1	0
43	Procalcitonin as a Biomarker for Diabetic Foot Ulcer. Immunology, Endocrine and Metabolic Agents in Medicinal Chemistry, 2018, 17, 135-139.	0.5	0
44	New Insight for the Prognosis of CCHF: Clinical, Laboratory and Sonography Findings. Current Medical Imaging, 2020, 16, 1125-1130.	0.4	0
45	Survey of Salmonella infections in broiler farms in Iran during 2013-2014: a cross-sectional study. Iranian Journal of Microbiology, 2020, 12, 404-410.	0.8	0