Hadi Pourjafar

List of Publications by Year
in descending order

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	Health-promoting properties of Saccharomyces cerevisiae var. boulardii as a probiotic; characteristics, isolation, and applications in dairy products. Critical Reviews in Food Science and Nutrition, 2023, 63, 457-485.	5.4	24
2	Functional and health-promoting properties of probioticsâ€™ exopolysaccharides; isolation, characterization, and applications in the food industry. Critical Reviews in Food Science and Nutrition, 2023, 63, 8194-8225.	5.4	12
3	Assessing the economic burden of multi-causal respiratory diseases in broiler farms in Iran. Tropical Animal Health and Production, 2022, 54, 117.	0.5	5
4	Gut Microbiota might act as a potential therapeutic pathway in COVID-19. Current Pharmaceutical Biotechnology, 2022, 23, .	0.9	1
5	Effect of Resistant Starch Type Two Fortification on Structural Characteristics of Macaroni. Starch/Staerke, 2021, 73, 2000003.	1.1	0
6	Soy ice cream as a carrier for efficient delivering of Lactobacillus casei. Nutrition and Food Science, 2021, 51, 61-70.	0.4	10
7	Nondairy Foods as Potential Carriers of Probiotic Bacteria and Postbiotics. Microorganisms for Sustainability, 2021, , 351-373.	0.4	1
8	The Oleaster (Elaeagnus angustifolia): A Comprehensive Review on Its Composition, Ethnobotanical and Prebiotic Values. Current Pharmaceutical Biotechnology, 2021, 22, 367-379.	0.9	1
9	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.	1.6	2
10	Predicting the environmental suitability for onchocerciasis in Africa as an aid to elimination planning. PLoS Neglected Tropical Diseases, 2021, 15, e0008824.	1.3	10
11	Effect of Alyssum homolocarpum mucilage and inulin microencapsulation on the survivability of Lactobacillus casei in simulated gastrointestinal and high-temperature conditions. Biocatalysis and Agricultural Biotechnology, 2021, 35, 102075.	1.5	9
12	A comment on: â€œSafety and efficacy of Lactobacillus for preventing necrotizing enterocolitis in preterm infantsâ€•(International Journal of Surgery 2020; 76:79â€“87). International Journal of Surgery, 2020, 83, 65-66.	1.1	0
13	The global distribution of lymphatic filariasis, 2000â€“18: a geospatial analysis. The Lancet Global Health, 2020, 8, e1186-e1194.	2.9	98
14	Prevalence and attributable health burden of chronic respiratory diseases, 1990â€“2017: a systematic analysis for the Global Burden of Disease Study 2017. Lancet Respiratory Medicine,the, 2020, 8, 585-596.	5.2	1,049
15	Viability of microencapsulated and non-microencapsulated Lactobacilli in a commercial beverage. Biotechnology Reports (Amsterdam, Netherlands), 2020, 25, e00432.	2.1	31
16	Cheese as a Potential Food Carrier to Deliver Probiotic Microorganisms into the Human Gut: A Review. Current Nutrition and Food Science, 2020, 16, 15-28.	0.3	29
17	The Effects of Probiotics and Prebiotics on Mental Disorders: A Review on Depression, Anxiety, Alzheimer, and Autism Spectrum Disorders. Current Pharmaceutical Biotechnology, 2020, 21, 555-565.	0.9	101
18	A Systematic Review and Meta-Analysis: The Effectiveness of Probiotics for Viral Gastroenteritis. Current Pharmaceutical Biotechnology, 2020, 21, 1042-1051.	0.9	10

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19	Prevention of Gestational Diabetes Mellitus (GDM) and Probiotics: Mechanism of Action: A Review. Current Diabetes Reviews, 2020, 16, 538-545.	0.6	31
20	Extending the Shelf-life of Whole-wheat Flour by Gamma Irradiation and Organoleptic Characteristics of Cakes Made with Irradiated Flour. Current Nutrition and Food Science, 2020, 16, 757-762.	0.3	5
21	Kluyveromyces marxianus as a Probiotic Yeast: A Mini-review. Current Nutrition and Food Science, 2020, 16, 1163-1169.	0.3	14
22	New Insight for the Prognosis of CCHF: Clinical, Laboratory and Sonography Findings. Current Medical Imaging, 2020, 16, 1125-1130.	0.4	0
23	Review of Constipation Treatment Methods with Emphasis on Laxative Foods. Current Nutrition and Food Science, 2020, 16, 675-688.	0.3	1
24	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
25	Psychobiotics, as Promising Functional Food to Patients with Psychological Disorders: A Review on Mood Disorders, Sleep, and Cognition. NeuroQuantology, 2019, 17, .	0.1	27
26	Mapping 123 million neonatal, infant and child deaths between 2000 and 2017. Nature, 2019, 574, 353-358.	13.7	161
27	The global burden of non-typhoidal salmonella invasive disease: a systematic analysis for the Global Burden of Disease Study 2017. Lancet Infectious Diseases, The, 2019, 19, 1312-1324.	4.6	338
28	Comments on Evaluation of Chios mastic gum as antimicrobial agent and matrix forming material targeting probiotic cell encapsulation for functional fermented milk production. LWT - Food Science and Technology, 2019, 109, 366.	2.5	1
29	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
30	A Survey on the survival of Lactobacillus paracasei in fermented and non-fermented frozen soy dessert. Biocatalysis and Agricultural Biotechnology, 2019, 21, 101297.	1.5	18
31	Comment on Traditional fermented fish harbors bacteria with potent probiotic and anticancer properties. Biocatalysis and Agricultural Biotechnology, 2019, 17, 269-270.	1.5	3
32	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
33	A study on the aflatoxin M1 rate and seasonal variation in pasteurized cow milk from northwestern Iran. Environmental Monitoring and Assessment, 2019, 191, 6.	1.3	17
34	Evaluation of the Glucuronic Acid Production and Antibacterial Properties of Kombucha Black Tea. Current Pharmaceutical Biotechnology, 2019, 20, 985-990.	0.9	12
35	Comments on symbiotic microencapsulation to enhance Lactobacillus acidophilus survival. LWT - Food Science and Technology, 2018, 96, 526.	2.5	0
36	Advanced Methods in Ice Cream Analysis: a Review. Food Analytical Methods, 2018, 11, 3224-3234.	1.3	24

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37	Comment on â€œIn vivo assessment of possible probiotic properties of Bacillus subtilis and prebiotic properties of levanâ€• Biocatalysis and Agricultural Biotechnology, 2018, 15, 119.	1.5	0
38	Procalcitonin as a Biomarker for Diabetic Foot Ulcer. Immunology, Endocrine and Metabolic Agents in Medicinal Chemistry, 2018, 17, 135-139.	0.5	0
39	Laboratory features of 160 CCHF confirmed cases in Zabol of Iran: A 10-year study. Journal of Infection, 2017, 74, 418-420.	1.7	3
40	Effect of Eudragit S100 nanoparticles and alginate chitosan encapsulation on the viability of Lactobacillus acidophilus and Lactobacillus rhamnosus. AMB Express, 2017, 7, 144.	1.4	46
41	Study on Citric Acid Production and Antibacterial Activity of Kombucha Green Tea Beverage during Production and Storage. Annual Research & Review in Biology, 2017, 16, 1-8.	0.4	9
42	The Viability of Free and Encapsulated Lactobacillus casei and Bifidobacterium animalis in Chocolate Milk, and Evaluation of Its pH Changes and Sensory Properties during Storage. Annual Research & Review in Biology, 2017, 21, 1-8.	0.4	21
43	Effects of inulin and fat percentage on the viability of Bifi dobacterium lactis Bb12 in chocolate milk. Bioscience Biotechnology Research Communications, 2017, 10, 117-122.	0.1	0
44	Microencapsulation of Saccharomyces cerevisiae and its evaluation to protect in simulated gastric conditions. Iranian Journal of Microbiology, 2015, 7, 338-42.	0.8	11
45	Effect of calcium alginate and resistant starch microencapsulation on the survival rate of Lactobacillus acidophilus La5 and sensory properties in Iranian white brined cheese. Food Chemistry, 2012, 132, 1966-1970.	4.2	96