Kianoush Khosravi-darani

List of Publications by Year
in descending order

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Version: 2024-02-01

114 papers	4,313 citations	109137 35 h-index	123241 61 g-index
121 all docs	121 docs citations	121 times ranked	5355 citing authors

#	Article	IF	Citations
1	The Applications of Nanotechnology in Food Industry. Critical Reviews in Food Science and Nutrition, 2011, 51, 723-730.	5.4	276
2	Encapsulation of Food Ingredients Using Nanoliposome Technology. International Journal of Food Properties, 2008, 11, 833-844.	1.3	231
3	Nutritional and Medical Applications of Spirulina Microalgae. Mini-Reviews in Medicinal Chemistry, 2013, 13, 1231-1237.	1.1	195
4	Effective variables on production and structure of xanthan gum and its food applications: A review. Biocatalysis and Agricultural Biotechnology, 2017, 10, 130-140.	1.5	178
5	Microbial production of poly(hydroxybutyrate) from C1 carbon sources. Applied Microbiology and Biotechnology, 2013, 97, 1407-1424.	1.7	177
6	Surface Binding of Toxins and Heavy Metals by Probiotics. Mini-Reviews in Medicinal Chemistry, 2014, 14, 84-98.	1.1	153
7	Supplementation of Spirulina platensis and Chlorella vulgaris Algae into Probiotic Fermented Milks. Comprehensive Reviews in Food Science and Food Safety, 2013, 12, 144-154.	5.9	119
8	Application of Poly(hydroxyalkanoate) In Food Packaging: Improvements by Nanotechnology. Chemical and Biochemical Engineering Quarterly, 2015, 29, 275-285.	0.5	115
9	Incorporation of essential oil in alginate microparticles by multiple emulsion/ionic gelation process. International Journal of Biological Macromolecules, 2013, 62, 582-588.	3.6	114
10	Effects of Chlorella vulgaris and Arthrospira platensis addition on viability of probiotic bacteria in yogurt and its biochemical properties. European Food Research and Technology, 2012, 235, 719-728.	1.6	102
11	Preparation and characterization of alginate and alginate-resistant starch microparticles containing nisin. Carbohydrate Polymers, 2014, 103, 573-580.	5.1	96
12	Influencing factors on single-cell protein production by submerged fermentation: A review. Electronic Journal of Biotechnology, 2019, 37, 34-40.	1.2	94
13	Statistical media optimization for growth and PHB production from methanol by a methylotrophic bacterium. Bioresource Technology, 2009, 100, 2436-2443.	4.8	90
14	Mycoproteins as safe meat substitutes. Journal of Cleaner Production, 2020, 253, 119958.	4.6	86
15	Bioremediation of heavy metals in food industry: Application of Saccharomyces cerevisiae. Electronic Journal of Biotechnology, 2019, 37, 56-60.	1.2	84
16	An overview of biotechnological production of propionic acid: From upstream to downstream processes. Electronic Journal of Biotechnology, 2017, 28, 67-75.	1.2	74
17	Cell growth and P(3HB) accumulation from CO2 of a carbon monoxide-tolerant hydrogen-oxidizing bacterium, Ideonella sp. O-1. Applied Microbiology and Biotechnology, 2011, 92, 1161-1169.	1.7	73
18	Preparation of liposomal gene therapy vectors by a scalable method without using volatile solvents or detergents. Journal of Biotechnology, 2007, 129, 604-613.	1.9	71

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19	Comparison of pretreatment strategies of sugarcane baggase: Experimental design for citric acid production. Bioresource Technology, 2008, 99, 6986-6993.	4.8	70
20	The role of high-resolution imaging in the evaluation of nanosystems for bioactive encapsulation and targeted nanotherapy. Micron, 2007, 38, 804-818.	1.1	69
21	Application of Supercritical Fluid Extraction in Biotechnology. Critical Reviews in Biotechnology, 2005, 25, 231-242.	5.1	58
22	Effect of Process Variables on Supercritical Fluid Disruption of Ralstonia eutropha Cells for Poly(R-hydroxybutyrate) Recovery. Biotechnology Progress, 2004, 20, 1757-1765.	1.3	50
23	Application of Liposomes in Some Dairy Products. Critical Reviews in Food Science and Nutrition, 2016, 56, 484-493.	5.4	49
24	Research Activities on Supercritical Fluid Science in Food Biotechnology. Critical Reviews in Food Science and Nutrition, 2010, 50, 479-488.	5.4	48
25	Efficacy of a multispecies probiotic as adjunctive therapy in generalized anxiety disorder: a double blind, randomized, placebo-controlled trial. Nutritional Neuroscience, 2021, 24, 102-108.	1.5	45
26	Preparation optimization and characterization of chitosan-tripolyphosphate microcapsules for the encapsulation of herbal galactagogue extract. International Journal of Biological Macromolecules, 2019, 140, 920-928.	3.6	44
27	Effects of probiotics on biomarkers of oxidative stress and inflammatory factors in petrochemical workers: A randomized, double-blind, placebo-controlled trial. International Journal of Preventive Medicine, 2015, 6, 82.	0.2	44
28	Nisinâ€loaded alginateâ€high methoxy pectin microparticles: preparation and physicochemical characterisation. International Journal of Food Science and Technology, 2014, 49, 2076-2082.	1.3	41
29	Solubility of Poly(Î²-hydroxybutyrate) in Supercritical Carbon Dioxide. Journal of Chemical & Engineering Data, 2003, 48, 860-863.	1.0	39
30	Impact ofSpirulina platensison Physicochemical Properties and Viability ofLactobacillus acidophilusof Probiotic UF Feta Cheese. Journal of Food Processing and Preservation, 2016, 40, 1318-1324.	0.9	39
31	Patulin removal from synbiotic apple juice using Lactobacillus plantarum <scp>ATCC</scp> 8014. Journal of Applied Microbiology, 2019, 126, 1149-1160.	1.4	38
32	Assessment of Mercury biosorption by Saccharomyces cerevisiae: Response surface methodology for optimization of low Hg (II) concentrations. Journal of Environmental Chemical Engineering, 2018, 6, 4980-4987.	3.3	37
33	The Potential Health Benefits of Algae and Micro Algae in Medicine: A Review on Spirulina platensis. Current Nutrition and Food Science, 2011, 7, 279-285.	0.3	36
34	Applications of nanoliposomes in cheese technology. International Journal of Dairy Technology, 2015, 68, 11-23.	1.3	36
35	Effect of probiotics on patulin removal from synbiotic apple juice. Journal of the Science of Food and Agriculture, 2017, 97, 2601-2609.	1.7	36
36	The encapsulation of flavourzyme in nanoliposome by heating method. Journal of Food Science and Technology, 2015, 52, 2063-2072.	1.4	34

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37	Production of polyhydroxyalkanoates using dairy processing waste â€“ A review. Bioresource Technology, 2021, 326, 124735.	4.8	33
38	Bioremediation of organophosphorus pesticides in contaminated foodstuffs using probiotics. Food Control, 2021, 126, 108006.	2.8	31
39	Effect of nutritional supplements on bio-plastics (PHB) production utilizing sugar refinery waste with potential application in food packaging. Preparative Biochemistry and Biotechnology, 2019, 49, 567-577.	1.0	30
40	Encapsulation of Zataria multiflora Boiss. Essential Oil in Liposome: Antibacterial Activity Against E. Coli O157:H7 in Broth Media and Minced Beef. Journal of Food Safety, 2016, 36, 515-523.	1.1	29
41	Spirulina paltensis: Food and Function. Current Nutrition and Food Science, 2013, 9, 189-193.	0.3	29
42	Process Variables and Design of Experiments in Liposome and Nanoliposome Research. Mini-Reviews in Medicinal Chemistry, 2018, 18, 324-344.	1.1	28
43	Calcium based non-viral gene delivery: an overview of methodology and applications. Acta Medica Iranica, 2010, 48, 133-41.	0.8	27
44	Optimization of As (III) and As (V) removal by Saccharomyces cerevisiae biomass for biosorption of critical levels in the food and water resources. Journal of Environmental Chemical Engineering, 2019, 7, 102949.	3.3	26
45	Safety assays and nutritional values of mycoprotein produced by <scp>Fusarium venenatum IR372C</scp> from date waste as substrate. Journal of the Science of Food and Agriculture, 2020, 100, 4433-4441.	1.7	26
46	Effect of carbon sources for PHB production in bubble column bioreactor: Emphasis on improvement of methane uptake. Journal of Environmental Chemical Engineering, 2019, 7, 102978.	3.3	24
47	Lead and cadmium biosorption from milk by Lactobacillus acidophilus ATCC 4356. Food Science and Nutrition, 2020, 8, 5284-5291.	1.5	23
48	Evaluation of the effect of process variables on the fatty acid profile of single cell oil produced by Mortierella using solid-state fermentation. Critical Reviews in Biotechnology, 2015, 35, 94-102.	5.1	22
49	Application of edible films containing probiotics in food products. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2020, 15, 307-320.	0.5	22
50	Lead bioremoval from milk by Saccharomyces cerevisiae. Biocatalysis and Agricultural Biotechnology, 2019, 22, 101437.	1.5	21
51	An Overview of Liposome-Derived Nanocarrier Technologies. , 2007, , 113-123.		21
52	Inhibition of Clostridium (C.) botulinum and its toxins by probiotic bacteria and their metabolites: An update review. Quality Assurance and Safety of Crops and Foods, 2020, 12, 59-68.	1.8	21
53	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
54	Detection of Microorganisms Using Graphene-Based Nanobiosensors. Food Technology and Biotechnology, 2021, 59, 496-506.	0.9	21

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55	Kombucha microbial starter with enhanced production of antioxidant compounds and invertase. Biocatalysis and Agricultural Biotechnology, 2020, 29, 101789.	1.5	20
56	Biodecontamination of milk and dairy products by probiotics: Boon for bane. Italian Journal of Food Science, 2021, 33, 78-91.	1.5	20
57	Arsenic Exposure via Contaminated Water and Food Sources. Water (Switzerland), 2022, 14, 1884.	1.2	19
58	Production of propionic acid in a fermented dairy beverage. International Journal of Dairy Technology, 2013, 66, 127-134.	1.3	18
59	Modelling of proteolysis in Iranian brined cheese using proteinaseâ€loaded nanoliposome. International Journal of Dairy Technology, 2016, 69, 57-62.	1.3	18
60	Optimisation of experimental conditions for binding of divalent iron to bioactive casein phosphopeptides. International Journal of Food Science and Technology, 2018, 53, 784-793.	1.3	18
61	Role of the lactobacilli in food bio-decontamination: Friends with benefits. Enzyme and Microbial Technology, 2021, 150, 109861.	1.6	18
62	Entrapment of rosemary extract by liposomes formulated by Mozafari method: physicochemical characterization and optimization. Heliyon, 2021, 7, e08632.	1.4	18
63	Stability and catalytic kinetics of protease loaded liposomes. Biochemical Engineering Journal, 2013, 72, 11-17.	1.8	17
64	Selenium-Enriched Yeast: As Selenium Source for Nutritional Purpose. Current Nutrition and Food Science, 2014, 10, 49-56.	0.3	16
65	Improving the Viability of Probiotic Bacteria in Yoghurt by Homogenization. Journal of Food Processing and Preservation, 2015, 39, 2984-2990.	0.9	16
66	The Biosorption Capacity of Saccharomyces Cerevisiae for Cadmium in Milk. Dairy, 2020, 1, 169-176.	0.7	16
67	Effects of Pretreatments on Patulin Removal from Apple Juices Using Lactobacilli: Binding Stability in Simulated Gastrointestinal Condition and Modeling. Probiotics and Antimicrobial Proteins, 2021, 13, 135-145.	1.9	16
68	Enzyme-assisted extraction of glycyrrhizic acid from licorice roots using heat reflux and ultrasound methods. Biocatalysis and Agricultural Biotechnology, 2021, 33, 101953.	1.5	15
69	Fed-Batch Fermentation for Propionic, Acetic and Lactic Acid Production. Oriental Journal of Chemistry, 2015, 31, 581-590.	0.1	13
70	Prebiotic flours in dairy food processing: Technological and sensory implications. International Journal of Dairy Technology, 2018, 71, 1-10.	1.3	13
71	Detoxification of Heterocyclic Aromatic Amines by Probiotic to Inhibit Medical Hazards. Mini-Reviews in Medicinal Chemistry, 2019, 19, 1196-1203.	1.1	13
72	Antibacterial Properties of Graphene Based Nanomaterials: An Emphasis on Molecular Mechanisms, Surface Engineering and Size of Sheets. Mini-Reviews in Organic Chemistry, 2019, 16, 159-172.	0.6	13

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73	A Rapid Method for Detection of Refined Olive Oil as Adulterant in Extra Virgin Olive Oil by Differential Scanning Calorimetry. Oriental Journal of Chemistry, 2015, 31, 1735-1739.	0.1	12
74	An Overview of Conjugated Linoleic Acid: Microbial Production and Application. Mini-Reviews in Medicinal Chemistry, 2014, 14, 734-746.	1.1	12
75	Bioproduction of Conjugated Linoleic Acid in Yogurt by Probiotic Bacteria. International Journal of Biotechnology for Wellness Industries, 2014, 3, 62-68.	0.3	12
76	Production of Arachidonic Acid and Eicosapentaenoic Acid by Mortierella alpina CBS 528.72 on Date Waste. Food Technology and Biotechnology, 2018, 56, 197-207.	0.9	10
77	Analytical procedures and methods validation for oxalate content estimation. Biointerface Research in Applied Chemistry, 2019, 9, 4305-4310.	1.0	10
78	Effect of Process Variables on Survival of Bacteria in Probiotics Enriched Pomegranate Juice. British Biotechnology Journal, 2015, 5, 37-50.	0.4	9
79	Physicochemical properties of novel non-meat sausages containing natural colorants and preservatives. Journal of Food Processing and Preservation, 2018, 42, e13660.	0.9	9
80	Polyhydroxybutyrate Production from Natural Gas in A Bubble Column Bioreactor: Simulation Using COMSOL. Bioengineering, 2019, 6, 84.	1.6	9
81	Effects of Process Variables on Fed-Batch Production of Propionic Acid. Journal of Food Processing and Preservation, 2017, 41, e12853.	0.9	8
82	The effect of edible probiotic coating on quality of fresh fruits and vegetables: fresh strawberries as a case study. Biomass Conversion and Biorefinery, 2023, 13, 2517-2526.	2.9	8
83	The Application of Differential Scanning Calorimetry As a Mean to Determine the Oxidative Stability of Vegetable Oils and its Comparison with Rancimat. Oriental Journal of Chemistry, 2015, 31, 1389-1394.	0.1	8
84	Evaluation of Oxalobacter formigenes DSM 4420 biodegradation activity for high oxalate media content: An in vitro model. Biocatalysis and Agricultural Biotechnology, 2019, 22, 101378.	1.5	7
85	Antioxidant Activities of Free and <scp>Liposomeâ€Encapsulated</scp> Green tea extracts on canola oil oxidation stability. JAOCS, Journal of the American Oil Chemists' Society, 2020, 97, 1343-1354.	0.8	7
86	A review on pectin extraction methods using lignocellulosic wastes. Biomass Conversion and Biorefinery, 2023, 13, 5577-5589.	2.9	7
87	Bench scale production of xanthan from date extract by Xanthomonas campestris in submerged fermentation using central composite design. African Journal of Biotechnology, 2011, 10, .	0.3	6
88	Potential Dietary Interventions for COVID-19 Infection Based on the Gut-Immune Axis: An Update Review on Bioactive Component of Macronutrients. International Journal of Preventive Medicine, 2021, 12, 105.	0.2	6
89	Mercury biosorption process by using Saccharomyces cerevisiae in milk. Journal of Food Processing and Preservation, 2021, 45, .	0.9	5
90	The Effect of Probiotics on Various Diseases and their Therapeutic Role: An Update Review. Journal of Pure and Applied Microbiology, 2021, 15, 1042-1058.	0.3	5

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91	All Aspects of Antioxidant Properties of Kombucha Drink. Biointerface Research in Applied Chemistry, 2021, 12, 4018-4027.	1.0	5
92	Mercury Biodecontamination from Milk by using L. acidophilus ATCC 4356. Journal of Pure and Applied Microbiology, 2020, 14, 2313-2321.	0.3	5
93	Cadmium Bioremoval by Saccharomyces cerevisiae in Milk. Journal of Medical Microbiology and Infectious Diseases, 2020, 8, 29-33.	0.1	5
94	Liposomes as Herbal Compound Carriers: An Updated Review. Current Nutrition and Food Science, 2021, 17, 790-797.	0.3	4
95	The Effect of Plant Metabolites on Coronaviruses: A Comprehensive Review Focusing on their IC50 Values and Molecular Docking Scores. Mini-Reviews in Medicinal Chemistry, 2022, 22, 457-483.	1.1	4
96	Effects of cultivation conditions on biofortification of yogurt with natural folate by Propionibacterium freudenreichii. Biocatalysis and Agricultural Biotechnology, 2022, 39, 102267.	1.5	4
97	Purification and characterization of extracellular phospholipase A1 from Trichoderma atroviride sp. ZB-ZH292. Biocatalysis and Agricultural Biotechnology, 2018, 13, 176-181.	1.5	3
98	Biopeptides in Milk: Opiate and Antithrombotic Effects. Mini-Reviews in Medicinal Chemistry, 2015, 15, 872-877.	1.1	3
99	Detection of Non-Alcoholic Beer Spoilage Microorganisms at Critical Points of Production by Polymerase Chain Reaction. Biointerface Research in Applied Chemistry, 2020, 11, 9658-9668.	1.0	3
100	Assessment of Process Variables on Vitamin B12 Production in Fermented Dairy Product Including Propionic Acid. Current Nutrition and Food Science, 2020, 16, 155-161.	0.3	3
101	Influence of Î°-Carrageenan, Modified Starch and Inulin Addition on Rheological and Sensory Properties of Non-fat and Non-added Sugar Dairy Dessert. Current Nutrition and Food Science, 2020, 16, 462-469.	0.3	3
102	Replacement of meat by mycoproteins in cooked sausages: Effects on oxidative stability, texture, and color. Italian Journal of Food Science, 2021, 33, 163-169.	1.5	3
103	Effect of Churning Process on Heavy Metals in Cream, Butter and Butter Milk. Oriental Journal of Chemistry, 2015, 31, 1141-1146.	0.1	2
104	Vitamin B12: From Deficiency to Biotechnological Solution. Current Nutrition and Food Science, 2019, 15, 318-326.	0.3	2
105	Monitoring of ethanol content in non-alcoholic beer stored in different packages under different storage temperatures. Biointerface Research in Applied Chemistry, 2019, 9, 4624-4628.	1.0	2
106	Optimization of Lactobacillus acidophilus La-5, Feta Cheese Starters and Salt Content in Iranian Ultrafiltered Soft Cheese Formula. Annual Research & Review in Biology, 2014, 4, 4091-4103.	0.4	2
107	The Antioxidant Activity of Ethanol and Methanol Extracts of Sesame meal by Ultrasonic Method in Comparison with the Synthetic Antioxidants in Iranian Mutton Tallow. Oriental Journal of Chemistry, 2016, 32, 1061-1066.	0.1	1
108	Comparative study of salt, total fat and sugar contents of mayonnaise and salad dressings from the Iranian market. Eastern Mediterranean Health Journal, 2021, 27, 452-458.	0.3	1

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109	Salt content of processed foods in the Islamic Republic of Iran, and compliance with salt standards. Eastern Mediterranean Health Journal, 2021, 27, 687-692.	0.3	1
110	Strategies of Freezing Tolerance in Yeast: Genesâ€™ Rapid Response for Accumulation of Stress Protectants. Current Nutrition and Food Science, 2019, 15, 531-535.	0.3	1
111	Isolation, molecular and phylogenetic identification of microorganisms from Kombucha solution and evaluation of their viability using flow cytometery. Food Science and Technology, 0, 42, .	0.8	0
112	Editorial (Thematic Issue: Biotechnology Applications in Food Safety). Current Nutrition and Food Science, 2014, 10, 87-87.	0.3	0
113	Seed oil wastes are potent substrate for production of aquafeed meal. Current Nutrition and Food Science, 2022, 18, .	0.3	0
114	Development of a New Modelling Approach and Performance Evaluation of Meta-heuristic Optimization Algorithms for the Prediction of Kinetic Growth Parameters for Pseudomonas spp. in Fish. Journal of Pure and Applied Microbiology, 0, , .	0.3	0