

Kianoush Khosravi-darani

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

106
papers

2,858
citations

28
h-index

50
g-index

120
ext. papers

3,472
ext. citations

3.6
avg, IF

5.84
L-index

#	Paper	IF	Citations
106	Effects of cultivation conditions on biofortification of yogurt with natural folate by <i>Propionibacterium freudenreichii</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2022 , 39, 102267	4.2	0
105	The effect of plant metabolites on coronaviruses: A comprehensive review focusing on their IC50 values and molecular docking scores. <i>Mini-Reviews in Medicinal Chemistry</i> , 2021 ,	3.2	1
104	Detection of Microorganisms Using Graphene-Based Nanobiosensors.. <i>Food Technology and Biotechnology</i> , 2021 , 59, 496-506	2.1	3
103	Production of polyhydroxyalkanoates using dairy processing waste - A review. <i>Bioresource Technology</i> , 2021 , 326, 124735	11	18
102	Enzyme-assisted extraction of glycyrrhizic acid from licorice roots using heat reflux and ultrasound methods. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021 , 33, 101953	4.2	2
101	Comparative study of salt, total fat and sugar contents of mayonnaise and salad dressings from the Iranian market. <i>Eastern Mediterranean Health Journal</i> , 2021 , 27, 452-458	1.7	0
100	Salt content of processed foods in the Islamic Republic of Iran, and compliance with salt standards. <i>Eastern Mediterranean Health Journal</i> , 2021 , 27, 687-692	1.7	0
99	Effects of Pretreatments on Patulin Removal from Apple Juices Using Lactobacilli: Binding Stability in Simulated Gastrointestinal Condition and Modeling. <i>Probiotics and Antimicrobial Proteins</i> , 2021 , 13, 135-145	5.5	5
98	Mercury biosorption process by using <i>Saccharomyces cerevisiae</i> in milk. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	2
97	Efficacy of a multispecies probiotic as adjunctive therapy in generalized anxiety disorder: a double blind, randomized, placebo-controlled trial. <i>Nutritional Neuroscience</i> , 2021 , 24, 102-108	3.6	18
96	The Effect of Probiotics on Various Diseases and their Therapeutic Role: An Update Review. <i>Journal of Pure and Applied Microbiology</i> , 2021 , 15, 1042-1058	0.9	0
95	Bioremediation of organophosphorus pesticides in contaminated foodstuffs using probiotics. <i>Food Control</i> , 2021 , 126, 108006	6.2	10
94	Liposomes as Herbal Compound Carriers: An Updated Review. <i>Current Nutrition and Food Science</i> , 2021 , 17, 790-797	0.7	1
93	Role of the lactobacilli in food bio-decontamination: Friends with benefits. <i>Enzyme and Microbial Technology</i> , 2021 , 150, 109861	3.8	6
92	Entrapment of rosemary extract by liposomes formulated by Mozafari method: physicochemical characterization and optimization.. <i>Heliyon</i> , 2021 , 7, e08632	3.6	3
91	Potential Dietary Interventions for COVID-19 Infection Based on the Gut-Immune Axis: An Update Review on Bioactive Component of Macronutrients. <i>International Journal of Preventive Medicine</i> , 2021 , 12, 105	1.6	0
90	Safety assays and nutritional values of mycoprotein produced by <i>Fusarium venenatum</i> IR372C from date waste as substrate. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4433-4441	4.3	12

89	Application of edible films containing probiotics in food products. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2020 , 15, 307-320	2.3	10
88	Inhibition of Clostridium (C.) botulinum and its toxins by probiotic bacteria and their metabolites: An update review. <i>Quality Assurance and Safety of Crops and Foods</i> , 2020 , 12, 59-68	1.5	8
87	Cadmium Bioremoval by Saccharomyces cerevisiae in Milk. <i>Journal of Medical Microbiology and Infectious Diseases</i> , 2020 , 8, 29-33	0.4	2
86	Assessment of Process Variables on Vitamin B12 Production in Fermented Dairy Product Including Propionic Acid. <i>Current Nutrition and Food Science</i> , 2020 , 16, 155-161	0.7	1
85	Influence of Carrageenan, Modified Starch and Inulin Addition on Rheological and Sensory Properties of Non-fat and Non-added Sugar Dairy Dessert. <i>Current Nutrition and Food Science</i> , 2020 , 16, 462-469	0.7	1
84	Mercury Biodecontamination from Milk by using L. acidophilus ATCC 4356. <i>Journal of Pure and Applied Microbiology</i> , 2020 , 14, 2313-2321	0.9	2
83	Kombucha microbial starter with enhanced production of antioxidant compounds and invertase. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020 , 29, 101789	4.2	7
82	Mycoproteins as safe meat substitutes. <i>Journal of Cleaner Production</i> , 2020 , 253, 119958	10.3	35
81	The Biosorption Capacity of Saccharomyces Cerevisiae for Cadmium in Milk. <i>Dairy</i> , 2020 , 1, 169-176	2.6	8
80	Antioxidant Activities of Free and Liposome-Encapsulated Green tea extracts on canola oil oxidation stability. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2020 , 97, 1343-1354	1.8	2
79	Lead and cadmium biosorption from milk by ATCC 4356. <i>Food Science and Nutrition</i> , 2020 , 8, 5284-5291	3.2	8
78	Polyhydroxybutyrate Production from Natural Gas in A Bubble Column Bioreactor: Simulation Using COMSOL. <i>Bioengineering</i> , 2019 , 6,	5.3	4
77	Effect of carbon sources for PHB production in bubble column bioreactor: Emphasis on improvement of methane uptake. <i>Journal of Environmental Chemical Engineering</i> , 2019 , 7, 102978	6.8	14
76	Effect of nutritional supplements on bio-plastics (PHB) production utilizing sugar refinery waste with potential application in food packaging. <i>Preparative Biochemistry and Biotechnology</i> , 2019 , 49, 567-577	2.4	19
75	Optimization of As (III) and As (V) removal by Saccharomyces cerevisiae biomass for biosorption of critical levels in the food and water resources. <i>Journal of Environmental Chemical Engineering</i> , 2019 , 7, 102949	6.8	16
74	Preparation optimization and characterization of chitosan-tripolyphosphate microcapsules for the encapsulation of herbal galactagogue extract. <i>International Journal of Biological Macromolecules</i> , 2019 , 140, 920-928	7.9	19
73	Evaluation of DSM 4420 biodegradation activity for high oxalate media content: An in vitro model. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 22, 101378-101378	4.2	4
72	Detoxification of Heterocyclic Aromatic Amines by Probiotic to Inhibit Medical Hazards. <i>Mini-Reviews in Medicinal Chemistry</i> , 2019 , 19, 1196-1203	3.2	3

71	Antibacterial Properties of Graphene Based Nanomaterials: An Emphasis on Molecular Mechanisms, Surface Engineering and Size of Sheets. <i>Mini-Reviews in Organic Chemistry</i> , 2019 , 16, 159-172	1.7	9
70	Vitamin B12: From Deficiency to Biotechnological Solution. <i>Current Nutrition and Food Science</i> , 2019 , 15, 318-326	0.7	2
69	Strategies of Freezing Tolerance in Yeast: Genes[Rapid Response for Accumulation of Stress Protectants. <i>Current Nutrition and Food Science</i> , 2019 , 15, 531-535	0.7	1
68	Analytical procedures and methods validation for oxalate content estimation. <i>Biointerface Research in Applied Chemistry</i> , 2019 , 9, 4305-4310	2.8	2
67	Lead bioremoval from milk by <i>Saccharomyces cerevisiae</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 22, 101437	4.2	10
66	Influencing factors on single-cell protein production by submerged fermentation: A review. <i>Electronic Journal of Biotechnology</i> , 2019 , 37, 34-40	3.1	41
65	Patulin removal from synbiotic apple juice using <i>Lactobacillus plantarum</i> ATCC 8014. <i>Journal of Applied Microbiology</i> , 2019 , 126, 1149-1160	4.7	25
64	Bioremediation of heavy metals in food industry: Application of <i>Saccharomyces cerevisiae</i> . <i>Electronic Journal of Biotechnology</i> , 2019 , 37, 56-60	3.1	45
63	Purification and characterization of extracellular phospholipase A1 from <i>Trichoderma atroviride</i> sp. ZB-ZH292. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018 , 13, 176-181	4.2	3
62	Prebiotic flours in dairy food processing: Technological and sensory implications. <i>International Journal of Dairy Technology</i> , 2018 , 71, 1-10	3.7	9
61	Assessment of Mercury biosorption by <i>Saccharomyces cerevisiae</i> : Response surface methodology for optimization of low Hg (II) concentrations. <i>Journal of Environmental Chemical Engineering</i> , 2018 , 6, 4980-4987	6.8	19
60	Physicochemical properties of novel non-meat sausages containing natural colorants and preservatives. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13660	2.1	3
59	Production of Arachidonic Acid and Eicosapentaenoic Acid by CBS 528.72 on Date Waste. <i>Food Technology and Biotechnology</i> , 2018 , 56, 197-207	2.1	9
58	Process Variables and Design of Experiments in Liposome and Nanoliposome Research. <i>Mini-Reviews in Medicinal Chemistry</i> , 2018 , 18, 324-344	3.2	20
57	Optimisation of experimental conditions for binding of divalent iron to bioactive casein phosphopeptides. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 784-793	3.8	15
56	Effective variables on production and structure of xanthan gum and its food applications: A review. <i>Biocatalysis and Agricultural Biotechnology</i> , 2017 , 10, 130-140	4.2	108
55	An overview of biotechnological production of propionic acid: From upstream to downstream processes. <i>Electronic Journal of Biotechnology</i> , 2017 , 28, 67-75	3.1	44
54	Effect of probiotics on patulin removal from synbiotic apple juice. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2601-2609	4.3	23

53	Effects of Process Variables on Fed-Batch Production of Propionic Acid. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12853	2.1	5
52	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. <i>Annual Research & Review in Biology</i> , 2017 , 21, 1-8	0.8	16
51	Impact of Spirulina platensis on Physicochemical Properties and Viability of Lactobacillus acidophilus of Probiotic UF Feta Cheese. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 1318-1324 ¹	2.1	23
50	Encapsulation of Zataria multiflora Boiss. Essential Oil in Liposome: Antibacterial Activity Against E. Coli O157:H7 in Broth Media and Minced Beef. <i>Journal of Food Safety</i> , 2016 , 36, 515-523	2	21
49	Application of Liposomes in Some Dairy Products. <i>Critical Reviews in Food Science and Nutrition</i> , 2016 , 56, 484-93	11.5	31
48	The effects of probiotics on mental health and hypothalamic-pituitary-adrenal axis: A randomized, double-blind, placebo-controlled trial in petrochemical workers. <i>Nutritional Neuroscience</i> , 2016 , 19, 387-395	3.6	138
47	The Antioxidant Activity of Ethanol and Methanol Extracts of Sesame meal by Ultrasonic Method in Comparison with the Synthetic Antioxidants in Iranian Mutton Tallow. <i>Oriental Journal of Chemistry</i> , 2016 , 32, 1061-1066	0.8	1
46	Modelling of proteolysis in Iranian brined cheese using proteinase-loaded nanoliposome. <i>International Journal of Dairy Technology</i> , 2016 , 69, 57-62	3.7	15
45	Effect of Process Variables on Survival of Bacteria in Probiotics Enriched Pomegranate Juice. <i>British Biotechnology Journal</i> , 2015 , 5, 37-50		6
44	Evaluation of the effect of process variables on the fatty acid profile of single cell oil produced by Mortierella using solid-state fermentation. <i>Critical Reviews in Biotechnology</i> , 2015 , 35, 94-102	9.4	19
43	The encapsulation of flavourzyme in nanoliposome by heating method. <i>Journal of Food Science and Technology</i> , 2015 , 52, 2063-72	3.3	24
42	Improving the Viability of Probiotic Bacteria in Yoghurt by Homogenization. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2984-2990	2.1	13
41	Fed-Batch Fermentation for Propionic, Acetic and Lactic Acid Production. <i>Oriental Journal of Chemistry</i> , 2015 , 31, 581-590	0.8	11
40	Application of Poly(hydroxyalkanoate) In Food Packaging: Improvements by Nanotechnology. <i>Chemical and Biochemical Engineering Quarterly</i> , 2015 , 29, 275-285	1.8	94
39	Applications of nanoliposomes in cheese technology. <i>International Journal of Dairy Technology</i> , 2015 , 68, 11-23	3.7	25
38	The Application of Differential Scanning Calorimetry As a Mean to Determine the Oxidative Stability of Vegetable Oils and its Comparison with Rancimat. <i>Oriental Journal of Chemistry</i> , 2015 , 31, 1389-1394	0.8	5
37	A Rapid Method for Detection of Refined Olive Oil as Adulterant in Extra Virgin Olive Oil by Differential Scanning Calorimetry. <i>Oriental Journal of Chemistry</i> , 2015 , 31, 1735-1739	0.8	6
36	Biopeptides in Milk: Opiate and Antithrombotic Effects. <i>Mini-Reviews in Medicinal Chemistry</i> , 2015 , 15, 872-7	3.2	2

35	Effects of Probiotics on Biomarkers of Oxidative Stress and Inflammatory Factors in Petrochemical Workers: A Randomized, Double-blind, Placebo-controlled Trial. <i>International Journal of Preventive Medicine</i> , 2015 , 6, 82	1.6	35
34	Preparation and characterization of alginate and alginate-resistant starch microparticles containing nisin. <i>Carbohydrate Polymers</i> , 2014 , 103, 573-80	10.3	69
33	Nisin-loaded alginate-high methoxy pectin microparticles: preparation and physicochemical characterisation. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 2076-2082	3.8	35
32	Surface binding of toxins and heavy metals by probiotics. <i>Mini-Reviews in Medicinal Chemistry</i> , 2014 , 14, 84-98	3.2	109
31	Selenium-Enriched Yeast: As Selenium Source for Nutritional Purpose. <i>Current Nutrition and Food Science</i> , 2014 , 10, 49-56	0.7	9
30	An overview of conjugated linoleic acid: microbial production and application. <i>Mini-Reviews in Medicinal Chemistry</i> , 2014 , 14, 734-46	3.2	9
29	Bioproduction of Conjugated Linoleic Acid in Yogurt by Probiotic Bacteria. <i>International Journal of Biotechnology for Wellness Industries</i> , 2014 , 3, 62-68		10
28	Optimization of Lactobacillus acidophilus La-5, Feta Cheese Starters and Salt Content in Iranian Ultrafiltered Soft Cheese Formula. <i>Annual Research & Review in Biology</i> , 2014 , 4, 4091-4103	0.8	2
27	Microbial production of poly(hydroxybutyrate) from C ₂ carbon sources. <i>Applied Microbiology and Biotechnology</i> , 2013 , 97, 1407-24	5.7	131
26	Stability and catalytic kinetics of protease loaded liposomes. <i>Biochemical Engineering Journal</i> , 2013 , 72, 11-17	4.2	11
25	Incorporation of essential oil in alginate microparticles by multiple emulsion/ionic gelation process. <i>International Journal of Biological Macromolecules</i> , 2013 , 62, 582-8	7.9	84
24	Production of propionic acid in a fermented dairy beverage. <i>International Journal of Dairy Technology</i> , 2013 , 66, 127-134	3.7	13
23	Supplementation of Spirulina platensis and Chlorella vulgaris Algae into Probiotic Fermented Milks. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013 , 12, 144-154	16.4	87
22	Nutritional and medical applications of spirulina microalgae. <i>Mini-Reviews in Medicinal Chemistry</i> , 2013 , 13, 1231-7	3.2	130
21	Spirulina paltensis: Food and Function. <i>Current Nutrition and Food Science</i> , 2013 , 9, 189-193	0.7	22
20	Effects of Chlorella vulgaris and Arthrospira platensis addition on viability of probiotic bacteria in yogurt and its biochemical properties. <i>European Food Research and Technology</i> , 2012 , 235, 719-728	3.4	62
19	The applications of nanotechnology in food industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2011 , 51, 723-30	11.5	224
18	Bench scale production of xanthan from date extract by Xanthomonas campestris in submerged fermentation using central composite design. <i>African Journal of Biotechnology</i> , 2011 , 10,	0.6	3

17	Cell growth and P(3HB) accumulation from CO ₂ of a carbon monoxide-tolerant hydrogen-oxidizing bacterium, <i>Ideonella</i> sp. O-1. <i>Applied Microbiology and Biotechnology</i> , 2011 , 92, 1161-9	5.7	59
16	The Potential Health Benefits of Algae and Micro Algae in Medicine: A Review on <i>Spirulina platensis</i> . <i>Current Nutrition and Food Science</i> , 2011 , 7, 279-285	0.7	28
15	Research activities on supercritical fluid science in food biotechnology. <i>Critical Reviews in Food Science and Nutrition</i> , 2010 , 50, 479-88	11.5	43
14	Calcium based non-viral gene delivery: an overview of methodology and applications. <i>Acta Medica Iranica</i> , 2010 , 48, 133-41		26
13	Statistical media optimization for growth and PHB production from methanol by a methylotrophic bacterium. <i>Bioresource Technology</i> , 2009 , 100, 2436-43	11	69
12	Encapsulation of Food Ingredients Using Nanoliposome Technology. <i>International Journal of Food Properties</i> , 2008 , 11, 833-844	3	185
11	Comparison of pretreatment strategies of sugarcane baggase: experimental design for citric acid production. <i>Bioresource Technology</i> , 2008 , 99, 6986-93	11	57
10	The role of high-resolution imaging in the evaluation of nanosystems for bioactive encapsulation and targeted nanotherapy. <i>Micron</i> , 2007 , 38, 804-18	2.3	62
9	Preparation of liposomal gene therapy vectors by a scalable method without using volatile solvents or detergents. <i>Journal of Biotechnology</i> , 2007 , 129, 604-13	3.7	55
8	An Overview of Liposome-Derived Nanocarrier Technologies 2007 , 113-123		11
7	Application of supercritical fluid extraction in biotechnology. <i>Critical Reviews in Biotechnology</i> , 2005 , 25, 231-42	9.4	40
6	Effect of process variables on supercritical fluid disruption of <i>Ralstonia eutropha</i> cells for poly(R-hydroxybutyrate) recovery. <i>Biotechnology Progress</i> , 2004 , 20, 1757-65	2.8	37
5	Solubility of Poly(hydroxybutyrate) in Supercritical Carbon Dioxide. <i>Journal of Chemical & Engineering Data</i> , 2003 , 48, 860-863	2.8	31
4	A review on pectin extraction methods using lignocellulosic wastes. <i>Biomass Conversion and Biorefinery</i> ,1	2.3	1
3	A Comprehensive Review on the Effect of Plant Metabolites on Coronaviruses: Focusing on Their Molecular Docking Score and IC ₅₀ Values		3
2	Production of Single-Cell Oil Containing Omega-3 and Omega-6 Fatty Acids369-380		
1	The effect of edible probiotic coating on quality of fresh fruits and vegetables: fresh strawberries as a case study. <i>Biomass Conversion and Biorefinery</i> ,1	2.3	3