

# Mohammad B Habibi Najafi

## List of Publications by Year in descending order

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68  
papers

1,923  
citations

331670  
21  
h-index

276875  
41  
g-index

69  
all docs

69  
docs citations

69  
times ranked

2253  
citing authors

#	ARTICLE	IF	CITATIONS
1	The influence of multi stage alginate coating on survivability of potential probiotic bacteria in simulated gastric and intestinal juice. Food Research International, 2009, 42, 1040-1045.	6.2	190
2	Challenges with Verifying Microbial Degradation of Polyethylene. Polymers, 2020, 12, 123.	4.5	177
3	Optimisation of ultrasound-assisted extraction of natural pigment from annatto seeds by response surface methodology (RSM). Food Chemistry, 2014, 155, 319-324.	8.2	176
4	Synergistic effects of some essential oils against fungal spoilage on pear fruit. International Journal of Food Microbiology, 2017, 257, 285-294.	4.7	101
5	Efficacy of ozone to reduce microbial populations in date fruits. Food Control, 2009, 20, 27-30.	5.5	95
6	Microbial Degradation of UV-Pretreated Low-Density Polyethylene Films by Novel Polyethylene-Degrading Bacteria Isolated from Plastic-Dump Soil. Journal of Polymers and the Environment, 2018, 26, 3613-3625.	5.0	94
7	Microbial degradation of low-density polyethylene and synthesis of polyhydroxyalkanoate polymers. Canadian Journal of Microbiology, 2019, 65, 224-234.	1.7	76
8	Bitterness in cheese: A review. Critical Reviews in Food Science and Nutrition, 1996, 36, 397-411.	10.3	73
9	The time independent rheological properties of low fat sesame paste/date syrup blends as a function of fat substitutes and temperature. Food Hydrocolloids, 2007, 21, 198-202.	10.7	54
10	Interaction of nanodiamonds with bacteria. Nanoscale, 2018, 10, 17117-17124.	5.6	42
11	Optimization of electrospinning process of zein using central composite design. Fibers and Polymers, 2016, 17, 769-777.	2.1	41
12	Microbial diversity of the traditional Iranian cheeses Lighvan and Koozeh, as revealed by polyphasic culturing and culture-independent approaches. Dairy Science and Technology, 2012, 92, 75-90.	2.2	37
13	Purification and characterization of X-prolyl dipeptidyl peptidase from Lactobacillus casei subsp. casei LLG. Applied Microbiology and Biotechnology, 1994, 42, 280-286.	3.6	34
14	Modeling of antibacterial activity of annatto dye on Escherichia coli in mayonnaise. Food Bioscience, 2014, 8, 8-13.	4.4	33
15	The biodiversity of Lactobacillus spp. from Iranian raw milk Motal cheese and antibacterial evaluation based on bacteriocin-encoding genes. AMB Express, 2017, 7, 176.	3.0	33
16	Effect of the milk fat content and starter culture selection on proteolysis and antioxidant activity of probiotic yogurt. Heliyon, 2019, 5, e01204.	3.2	32
17	Interactions between polyols and wheat biopolymers in a bread model system fortified with inulin: A Fourier transform infrared study. Heliyon, 2018, 4, e01017.	3.2	28
18	Proline-Specific Peptidases of Lactobacillus casei Subspecies. Journal of Dairy Science, 1994, 77, 385-392.	3.4	25

#	ARTICLE	IF	CITATIONS
19	Genetic algorithm-artificial neural network and adaptive neuro-fuzzy inference system modeling of antibacterial activity of annatto dye on <i>Salmonella enteritidis</i> . <i>Microbial Pathogenesis</i> , 2014, 67-68, 36-40.	2.9	25
20	Characterization of fructan extracted from <i>Eremurus spectabilis</i> tubers: a comparative study on different technical conditions. <i>Journal of Food Science and Technology</i> , 2015, 52, 2657-2667.	2.8	25
21	In vitro degradation of low-density polyethylene by new bacteria from larvae of the greater wax moth, <i>Galleria mellonella</i> . <i>Canadian Journal of Microbiology</i> , 2021, 67, 249-258.	1.7	23
22	Modeling and optimization of viscosity in enzyme-modified cheese by fuzzy logic and genetic algorithm. <i>Computers and Electronics in Agriculture</i> , 2008, 62, 260-265.	7.7	22
23	Rheological Characterization of Low Fat Sesame Paste Blended With Date Syrup. <i>International Journal of Food Properties</i> , 2008, 11, 92-101.	3.0	22
24	The effect of adding enzyme-modified cheese on sensory and texture properties of low and high fat cream cheeses. <i>International Journal of Dairy Technology</i> , 2011, 64, 92-98.	2.8	22
25	Fractionation of <i>Eremurus spectabilis</i> fructans by ethanol: Box-Behnken design and principal component analysis. <i>Carbohydrate Polymers</i> , 2014, 106, 374-383.	10.2	21
26	Serish inulin and wheat biopolymers interactions in model systems as a basis for understanding the impact of inulin on bread properties: a FTIR investigation. <i>Journal of Food Science and Technology</i> , 2015, 52, 7964-7973.	2.8	21
27	Pilus-encoding islets in <i>S. agalactiae</i> and its association with antibacterial resistance and serotype distribution. <i>Microbial Pathogenesis</i> , 2018, 116, 189-194.	2.9	21
28	Evaluation of antioxidant, antibacterial and cytotoxicity activities of exopolysaccharide from <i>Enterococcus</i> strains isolated from traditional Iranian Kishk. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5221-5230.	3.2	21
29	Impact of milk components in recovery of the MS2 bacteriophage as an indicator of enteric viruses. <i>Journal of Virological Methods</i> , 2010, 168, 103-107.	2.1	20
30	Identification, typing and functional characterization of dominant lactic acid bacteria strains from Iranian traditional yoghurt. <i>European Food Research and Technology</i> , 2016, 242, 517-526.	3.3	20
31	Release of Proteolysis Products with ACE-Inhibitory and Antioxidant Activities in Probiotic Yogurt Containing Different Levels of Fat and Prebiotics. <i>International Journal of Peptide Research and Therapeutics</i> , 2019, 25, 367-377.	1.9	20
32	Effect of medium and aggregation on antibacterial activity of nanodiamonds. <i>Materials Science and Engineering C</i> , 2020, 112, 110930.	7.3	20
33	Encapsulation of Ascorbyl Palmitate in Zein by Electrospinning Technique. <i>Journal of Polymers and the Environment</i> , 2021, 29, 1089-1098.	5.0	20
34	Development of sourdough fermented date seed for improving the quality and shelf life of flat bread: study with univariate and multivariate analyses. <i>Journal of Food Science and Technology</i> , 2016, 53, 209-220.	2.8	17
35	Purification and Characterization of Proline Imino-peptidase from <i>Lactobacillus casei</i> ssp. <i>casei</i> LLG. <i>Journal of Dairy Science</i> , 1995, 78, 251-259.	3.4	16
36	Production of bacteriocins by <i>Enterococcus</i> spp. isolated from traditional, Iranian, raw milk cheeses, and detection of their encoding genes. <i>European Food Research and Technology</i> , 2012, 234, 789-796.	3.3	16

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37	The Emulsifier Carboxymethylcellulose Induces More Aggressive Colitis in Humanized Mice with Inflammatory Bowel Disease Microbiota Than Polysorbate-80. <i>Nutrients</i> , 2021, 13, 3565.	4.1	15
38	Impact of Milk Components on Recovery of Viral RNA from MS2 Bacteriophage. <i>Food and Environmental Virology</i> , 2013, 5, 103-109.	3.4	14
39	A Preliminary study on antifungal activity of lactic acid bacteria isolated from different production stages of Lighvan cheese on <i>Penicillium expansum</i> and <i>Rhodotorula mucilaginosa</i> . <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1734-1744.	3.2	14
40	Probing the interactions between hardness and sensory of pistachio nuts during storage using principal component analysis. <i>Food Science and Nutrition</i> , 2019, 7, 2684-2691.	3.4	14
41	Determination of the anti-yeast activity of <i>Lactobacillus</i> spp. isolated from traditional Iranian cheeses in vitro and in yogurt drink (Doogh). <i>Scientific Reports</i> , 2020, 10, 6291.	3.3	14
42	Production of angiotensin-converting enzyme inhibitory peptides in Iranian ultrafiltered white cheese prepared with <i>Lactobacillus brevis</i> KX572382. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2530-2538.	2.7	14
43	Optimization of osmo-vacuum drying of pear ( <i>Pyrus communis</i> L.) using response surface methodology. <i>Journal of Food Measurement and Characterization</i> , 2015, 9, 269-280.	3.2	11
44	Technological characteristics of <i>Lactobacillus</i> spp. isolated from Iranian raw milk Motal cheese. <i>LWT - Food Science and Technology</i> , 2020, 133, 110070.	5.2	11
45	The biodiversity and evolution of lactic flora during ripening of the Iranian semisoft <i>Lighvan</i> cheese. <i>International Journal of Dairy Technology</i> , 2012, 65, 81-89.	2.8	10
46	OPTIMIZATION OF A LIQUID IMPROVER FOR BARBARI BREAD: STALING KINETICS AND RELATIONSHIP OF TEXTURE WITH DOUGH RHEOLOGY AND IMAGE CHARACTERISTICS. <i>Journal of Texture Studies</i> , 2012, 43, 484-493.	2.5	10
47	Application of commercial immuno assay (ELISA) technique for determination of hepatitis A antigen (HAV) in raw milk. <i>Food Control</i> , 2008, 19, 551-556.	5.5	7
48	Bioactive properties of Kilka ( <i>Clupeonella cultriventris caspi</i> ) fish protein hydrolysates. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2263-2270.	3.2	7
49	Biotechnology and its Impact on Food Security and Safety. <i>Current Nutrition and Food Science</i> , 2014, 10, 94-99.	0.6	7
50	Biodiversity of exopolysaccharide-producing lactic acid bacteria from Iranian traditional Kishk and optimization of EPS yield by <i>Enterococcus</i> spp.. <i>Food Bioscience</i> , 2022, 49, 101869.	4.4	7
51	Effect of Trisodium Citrate Concentration and Soy Cheese on Meltability of Pizza Cheese. <i>International Journal of Food Properties</i> , 2011, 14, 697-707.	3.0	6
52	GC-MS Analysis and Antimicrobial Activity of the Essential Oil of Trunk Exudates of <i>Pistacia atlantica</i> var. <i>mutica</i> . <i>Chemistry of Natural Compounds</i> , 2014, 50, 376-378.	0.8	6
53	Physicochemical properties of serish root ( <i>Eremurus spectabilis</i> ) fructan as affected by drying methods. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 687-696.	3.4	6
54	Antioxidant activity of ultrafiltered-Feta cheese made with adjunct culture during ripening. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4336-4342.	3.2	6

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55	Application ofÂF+RNA Coliphages as Source Tracking Enteric Viruses on Parsley and Leek Using RT-PCR. Food and Environmental Virology, 2015, 7, 381-389.	3.4	5
56	Antibacterial effects of Lactococcus lactis isolated from Lighvan cheese regarding the recognition of Nisin, Lacticin and Lactococcin structural genes. LWT - Food Science and Technology, 2018, 89, 186-191.	5.2	5
57	In Vitro Evaluation of Antimold Activity of Annatto Natural Dye and Its Effects on Microbial, Physicochemical, and Sensory Properties of Bread. Journal of Food Protection, 2018, 81, 1598-1605.	1.7	4
58	Production of a Recombinant Peptide (Lasioglossin LL Î™Î™Î™) and Assessment of Antibacterial and Antioxidant Activity. International Journal of Peptide Research and Therapeutics, 2020, 26, 1021-1029.	1.9	4
59	Production and evaluation of enzyme-modified lighvan cheese using different levels of commercial enzymes. , 2020, 3, 011-016.		4
60	Effect of digestion and thermal processing on the stability of microbial cell-aflatoxin B1 complex. LWT - Food Science and Technology, 2021, 142, 110994.	5.2	3
61	Effect of Soy Cheese and Trisodium Citrate on Pizza Cheese. International Journal of Food Engineering, 2010, 6, .	1.5	2
62	Effect of meat aging on survival of MS2 bacteriophage as a surrogate of enteric viruses on lamb meat. Journal of Food Safety, 2017, 37, e12336.	2.3	2
63	The Human Cathelicidin LL-37, a Defensive Peptide Against Rotavirus Infection. International Journal of Peptide Research and Therapeutics, 2020, 26, 911-919.	1.9	2
64	COMPARISON OF TP CAN AND FLEXIBLE POUCH ON PHYSICOCHEMICAL, MICROBIAL AND SENSORY PROPERTIES OF MASHHAD BLACKCHERRY PRESERVES AT DIFFERENT STORAGE CONDITIONS. Journal of Food Processing and Preservation, 2013, 37, 727-733.	2.0	0
65	Survival and partitioning of maleâ€specific coliphage (MS2) as a surrogate for enteric viruses in the production process of traditional butter. Journal of Food Safety, 2017, 37, e12344.	2.3	0
66	Survival of enteric viruses during yoghurt making process using maleâ€specific coliphage. Journal of Food Safety, 2017, 37, e12329.	2.3	0
67	Survival of maleâ€specific coliphage (MS2) as a surrogate for enteric viruses in the production process of traditional ice cream. Journal of Food Safety, 2018, 38, e12450.	2.3	0
68	Evaluating the Antiviral Activities of Human Cathelicidin LL-37 Peptide Against Rotavirus in Vitro. The Journal of Qazvin University of Medical Sciences, 0, , 214-225.	0.1	0