

Mohammad B Habibi Najafi

List of Publications by Year in descending order

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Version: 2024-02-01

68
papers

1,923
citations

331642

21
h-index

276858

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. <i>Food Research International</i> , 2009, 42, 1040-1045.	6.2	190
2	Challenges with Verifying Microbial Degradation of Polyethylene. <i>Polymers</i> , 2020, 12, 123.	4.5	177
3	Optimisation of ultrasound-assisted extraction of natural pigment from annatto seeds by response surface methodology (RSM). <i>Food Chemistry</i> , 2014, 155, 319-324.	8.2	176
4	Synergistic effects of some essential oils against fungal spoilage on pear fruit. <i>International Journal of Food Microbiology</i> , 2017, 257, 285-294.	4.7	101
5	Efficacy of ozone to reduce microbial populations in date fruits. <i>Food Control</i> , 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. <i>Journal of Polymers and the Environment</i> , 2018, 26, 3613-3625.	5.0	94
7	Microbial degradation of low-density polyethylene and synthesis of polyhydroxyalkanoate polymers. <i>Canadian Journal of Microbiology</i> , 2019, 65, 224-234.	1.7	76
8	Bitterness in cheese: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 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. <i>Food Hydrocolloids</i> , 2007, 21, 198-202.	10.7	54
10	Interaction of nanodiamonds with bacteria. <i>Nanoscale</i> , 2018, 10, 17117-17124.	5.6	42
11	Optimization of electrospinning process of zein using central composite design. <i>Fibers and Polymers</i> , 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. <i>Dairy Science and Technology</i> , 2012, 92, 75-90.	2.2	37
13	Purification and characterization of X-prolyl dipeptidyl peptidase from <i>Lactobacillus casei</i> subsp. <i>casei</i> LLG. <i>Applied Microbiology and Biotechnology</i> , 1994, 42, 280-286.	3.6	34
14	Modeling of antibacterial activity of annatto dye on <i>Escherichia coli</i> in mayonnaise. <i>Food Bioscience</i> , 2014, 8, 8-13.	4.4	33
15	The biodiversity of <i>Lactobacillus</i> spp. from Iranian raw milk Motal cheese and antibacterial evaluation based on bacteriocin-encoding genes. <i>AMB Express</i> , 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. <i>Heliyon</i> , 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. <i>Heliyon</i> , 2018, 4, e01017.	3.2	28
18	Proline-Specific Peptidases of <i>Lactobacillus casei</i> Subspecies. <i>Journal of Dairy Science</i> , 1994, 77, 385-392.	3.4	25

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19	Genetic algorithm-artificial neural network and adaptive neuro-fuzzy inference system modeling of antibacterial activity of annatto dye on Salmonella enteritidis. <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 Iminopeptidase 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 of 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) 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 male-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 male-specific coliphage. Journal of Food Safety, 2017, 37, e12329.	2.3	0
67	Survival of male-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