Mohammad B Habibi Najafi

List of Publications by Year
in descending order

68	1,923	331642 21	276858 41
papers	citations	h-index	g-index

69	69	69	2253
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Biodiversity of exopolysaccharide-producing lactic acid bacteria from Iranian traditional Kishk and optimization of EPS yield by Enterococcus spp.. Food Bioscience, 2022, 49, 101869.	4.4	7
2	Production of angiotensinâ€converting enzyme inhibitory peptides in Iranian ultrafiltered white cheese prepared with Lactobacillus brevis KX572382. International Journal of Food Science and Technology, 2021, 56, 2530-2538.	2.7	14
3	Encapsulation of Ascorbyl Palmitate in Zein by Electrospinning Technique. Journal of Polymers and the Environment, 2021, 29, 1089-1098.	5.0	20
4	In vitro degradation of low-density polyethylene by new bacteria from larvae of the greater wax moth, Galleria mellonella. Canadian Journal of Microbiology, 2021, 67, 249-258.	1.7	23
5	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
6	Antioxidant activity of ultrafiltered-Feta cheese made with adjunct culture during ripening. Journal of Food Measurement and Characterization, 2021, 15, 4336-4342.	3.2	6
7	Evaluation of antioxidant, antibacterial and cytotoxicity activities of exopolysaccharide from Enterococcus strains isolated from traditional Iranian Kishk. Journal of Food Measurement and Characterization, 2021, 15, 5221-5230.	3.2	21
8	The Emulsifier Carboxymethylcellulose Induces More Aggressive Colitis in Humanized Mice with Inflammatory Bowel Disease Microbiota Than Polysorbate-80. Nutrients, 2021, 13, 3565.	4.1	15
9	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
10	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
11	Technological characteristics of Lactobacillus spp. isolated from Iranian raw milk Motal cheese. LWT - Food Science and Technology, 2020, 133, 110070.	5.2	11
12	Challenges with Verifying Microbial Degradation of Polyethylene. Polymers, 2020, 12, 123.	4.5	177
13	Effect of medium and aggregation on antibacterial activity of nanodiamonds. Materials Science and Engineering C, 2020, 112, 110930.	7.3	20
14	Determination of the anti-yeast activity of Lactobacillus spp. isolated from traditional Iranian cheeses in vitro and in yogurt drink (Doogh). Scientific Reports, 2020, 10, 6291.	3.3	14
15	Production and evaluation of enzyme-modified lighvan cheese using different levels of commercial enzymes. , 2020, 3, 011-016.		4
16	Probing the interactions between hardness and sensory of pistachio nuts during storage using principal component analysis. Food Science and Nutrition, 2019, 7, 2684-2691.	3.4	14
17	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
18	Microbial degradation of low-density polyethylene and synthesis of polyhydroxyalkanoate polymers. Canadian Journal of Microbiology, 2019, 65, 224-234.	1.7	76

#	Article	IF	Citations
19	Release of Proteolysis Products with ACE-Inhibitory and Antioxidant Activities in Probiotic Yogurt Containing Different Levels of Fat and Prebiotics. International Journal of Peptide Research and Therapeutics, 2019, 25, 367-377.	1.9	20
20	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
21	Pilusâ€“encoding islets in S. agalactiae and its association with antibacterial resistance and serotype distribution. Microbial Pathogenesis, 2018, 116, 189-194.	2.9	21
22	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
23	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
24	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
25	Interaction of nanodiamonds with bacteria. Nanoscale, 2018, 10, 17117-17124.	5.6	42
26	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
27	Bioactive properties of Kilka (Clupeonella cultriventris caspi) fish protein hydrolysates. Journal of Food Measurement and Characterization, 2018, 12, 2263-2270.	3.2	7
28	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
29	A Preliminary study on antifungal activity of lactic acid bacteria isolated from different production stages of Lighvan cheese on Penicillium expansum and Rhodotorula mucilaginosa. Journal of Food Measurement and Characterization, 2017, 11, 1734-1744.	3.2	14
30	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
31	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
32	Synergistic effects of some essential oils against fungal spoilage on pear fruit. International Journal of Food Microbiology, 2017, 257, 285-294.	4.7	101
33	Survival of enteric viruses during yoghurt making process using maleâ€specific coliphage. Journal of Food Safety, 2017, 37, e12329.	2.3	0
34	Optimization of elecrospinning process of zein using central composite design. Fibers and Polymers, 2016, 17, 769-777.	2.1	41
35	Identification, typing and functional characterization of dominant lactic acid bacteria strains from Iranian traditional yoghurt. European Food Research and Technology, 2016, 242, 517-526.	3.3	20
36	Development of sourdough fermented date seed for improving the quality and shelf life of flat bread: study with univariate and multivariate analyses. Journal of Food Science and Technology, 2016, 53, 209-220.	2.8	17

#	Article	IF	Citations
37	Optimization of osmo-vacuum drying of pear (Pyrus communis L.) using response surface methodology. Journal of Food Measurement and Characterization, 2015, 9, 269-280.	3.2	11
38	Physicochemical properties of serish root (Eremurus spectabilis) fructan as affected by drying methods. Quality Assurance and Safety of Crops and Foods, 2015, 7, 687-696.	3.4	6
39	Serish inulin and wheat biopolymers interactions in model systems as a basis for understanding the impact of inulin on bread properties: a FTIR investigation. Journal of Food Science and Technology, 2015, 52, 7964-7973.	2.8	21
40	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
41	Characterization of fructan extracted from Eremurus spectabilis tubers: a comparative study on different technical conditions. Journal of Food Science and Technology, 2015, 52, 2657-2667.	2.8	25
42	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
43	Fractionation of Eremurus spectabilis fructans by ethanol: Boxâ€“Behnken design and principal component analysis. Carbohydrate Polymers, 2014, 106, 374-383.	10.2	21
44	GC-MS Analysis and Antimicrobial Activity of the Essential Oil of Trunk Exudates of Pistacia atlantica var. mutica. Chemistry of Natural Compounds, 2014, 50, 376-378.	0.8	6
45	Modeling of antibacterial activity of annatto dye on Escherichia coli in mayonnaise. Food Bioscience, 2014, 8, 8-13.	4.4	33
46	Genetic algorithm-artificial neural network and adaptive neuro-fuzzy inference system modeling of antibacterial activity of annatto dye on Salmonella enteritidis. Microbial Pathogenesis, 2014, 67-68, 36-40.	2.9	25
47	Biotechnology and its Impact on Food Security and Safety. Current Nutrition and Food Science, 2014, 10, 94-99.	0.6	7
48	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
49	Impact of Milk Components on Recovery of Viral RNA from MS2 Bacteriophage. Food and Environmental Virology, 2013, 5, 103-109.	3.4	14
50	Production of bacteriocins by Enterococcus spp. isolated from traditional, Iranian, raw milk cheeses, and detection of their encoding genes. European Food Research and Technology, 2012, 234, 789-796.	3.3	16
51	The biodiversity and evolution of lactic flora during ripening of the Iranian semisoft Lighvan cheese. International Journal of Dairy Technology, 2012, 65, 81-89.	2.8	10
52	OPTIMIZATION OF A LIQUID IMPROVER FOR BARBARI BREAD: STALING KINETICS AND RELATIONSHIP OF TEXTURE WITH DOUGH RHEOLOGY AND IMAGE CHARACTERISTICS. Journal of Texture Studies, 2012, 43, 484-493.	2.5	10
53	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
54	The effect of adding enzymeâ€•modified cheese on sensory and texture properties of lowâ€•and highâ€•fat cream cheeses. International Journal of Dairy Technology, 2011, 64, 92-98.	2.8	22

#	Article	IF	Citations
55	Effect of Trisodium Citrate Concentration and Soy Cheese on Meltability of Pizza Cheese. International Journal of Food Properties, 2011, 14, 697-707.	3.0	6
56	Impact of milk components in recovery of the MS2 bacteriophage as an indicator of enteric viruses. Journal of Virological Methods, 2010, 168, 103-107.	2.1	20
57	Effect of Soy Cheese and Trisodium Citrate on Pizza Cheese. International Journal of Food Engineering, 2010, 6, .	1.5	2
58	Efficacy of ozone to reduce microbial populations in date fruits. Food Control, 2009, 20, 27-30.	5.5	95
59	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
60	Modeling and optimization of viscosity in enzyme-modified cheese by fuzzy logic and genetic algorithm. Computers and Electronics in Agriculture, 2008, 62, 260-265.	7.7	22
61	Rheological Characterization of Low Fat Sesame Paste Blended With Date Syrup. International Journal of Food Properties, 2008, 11, 92-101.	3.0	22
62	Application of commercial immuno assay (ELISA) technique for determination of hepatitis A antigen (HAV) in raw milk. Food Control, 2008, 19, 551-556.	5.5	7
63	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
64	Bitterness in cheese: A review. Critical Reviews in Food Science and Nutrition, 1996, 36, 397-411.	10.3	73
65	Purification and Characterization of Proline Iminopeptidase from Lactobacillus casei ssp. casei LLG. Journal of Dairy Science, 1995, 78, 251-259.	3.4	16
66	Purification and characterization of X-prolyl dipeptidyl peptidase fromLactobacillus casei subsp.casei LLG. Applied Microbiology and Biotechnology, 1994, 42, 280-286.	3.6	34
67	Proline-Specific Peptidases of Lactobacillus casei Subspecies. Journal of Dairy Science, 1994, 77, 385-392.	3.4	25
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