

Mohammad Ghorbani

List of Publications by Year in descending order

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72
papers

2,652
citations

304743
22
h-index

189892
50
g-index

72
all docs

72
docs citations

72
times ranked

3766
citing authors

#	ARTICLE	IF	CITATIONS
1	Green technology for production of potent antioxidants and alkyl glucosides by <i>Aspergillus niger</i> Î²-glucosidase: prospects for broad application in the food industry. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1834-1846.	3.2	5
2	Effect of <i>Opuntia</i> pulp as a clean label ingredient on techno-functional properties of meat-free burger. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3982-3989.	2.7	2
3	Increasing Antioxidant Activity in Food Waste Extracts by Î²-Glucosidase. <i>Food Technology and Biotechnology</i> , 2022, 60, 458-468.	2.1	3
4	Comparison of PED and FRED flow diverters for posterior circulation aneurysms: a propensity score matched cohort study. <i>Journal of NeuroInterventional Surgery</i> , 2021, 13, 153-158.	3.3	13
5	The microsurgical management of a brainstem compression resulted from an embolized cerebral tentorial dural arteriovenous fistula. <i>Interdisciplinary Neurosurgery: Advanced Techniques and Case Management</i> , 2021, 23, 100998.	0.3	0
6	Liposomal/Nanoliposomal Encapsulation of Food-Relevant Enzymes and Their Application in the Food Industry. <i>Food and Bioprocess Technology</i> , 2021, 14, 23-38.	4.7	32
7	Impact of carboxymethyl cellulose coating enriched with <i>Thymus vulgaris</i> L. extract on physicochemical, microbial, and sensorial properties of fresh hazelnut (<i>Corylus avellana</i> L.) during storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15313.	2.0	6
8	Pepsin Hydrolysis of Orange By-Products for the Production of Bioactive Peptides with Gastrointestinal Resistant Properties. <i>Foods</i> , 2021, 10, 679.	4.3	9
9	Physicochemical, antioxidant and sensory properties of yogurt fortified with common purslane (<i>Portulaca oleracea</i>) extract. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4288-4296.	3.2	14
10	Surface-decorated graphene oxide sheets with nanoparticles of chitosan-Arabic gum for the separation of bioactive compounds: A case study for adsorption of crocin from saffron extract. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 1-12.	7.5	7
11	The formulation optimization and properties of novel oleuropein-loaded nanocarriers. <i>Journal of Food Science and Technology</i> , 2020, 57, 327-337.	2.8	9
12	Orbital Compartment Syndrome Secondary to Direct Carotid Cavernous Fistula After Carotid Cavernous Aneurysm Rupture: Case Report and Review of Literature. <i>World Neurosurgery</i> , 2020, 133, 409-412.	1.3	5
13	Combined Endovascular and Endoscopic Approach for Treatment of Concomitant Sphenoid Sinus Giant Traumatic Aneurysm and Direct Carotid Cavernous Fistulas. <i>World Neurosurgery</i> , 2020, 134, 211-214.	1.3	2
14	Aripiprazole for prevention of delirium in the neurosurgical intensive care unit: a double-blind, randomized, placebo-controlled study. <i>European Journal of Clinical Pharmacology</i> , 2020, 76, 491-499.	1.9	9
15	Cell proliferation, apoptosis, and angiogenesis in non-functional pituitary adenoma: association with tumor invasiveness. <i>Endocrine</i> , 2020, 69, 596-603.	2.3	10
16	Pipeline Embolization in Patients with Posterior Circulation Subarachnoid Hemorrhages: Is Takotsubo Cardiomyopathy a Limiting Factor?. <i>World Neurosurgery</i> , 2020, 143, e523-e528.	1.3	4
17	Lateralization of inferior petrosal sinus sampling in Cushing's disease correlates with cavernous sinus venous drainage patterns, but not tumor lateralization. <i>Heliyon</i> , 2020, 6, e05299.	3.2	7
18	Impact of Simulated Gastrointestinal Digestion on the Biological Activity of an Alcalase Hydrolysate of Orange Seed (<i>Siavaraze</i> , <i>Citrus sinensis</i>) by-Products. <i>Foods</i> , 2020, 9, 1217.	4.3	14

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19	Risk of stroke in hospitalized SARS-CoV-2 infected patients: A multinational study. <i>EBioMedicine</i> , 2020, 59, 102939.	6.1	82
20	Functional, nutritional, antioxidant, sensory properties and comparative peptidomic profile of faba bean (<i>Vicia faba</i> , L.) seed protein hydrolysates and fortified apple juice. <i>Food Chemistry</i> , 2020, 330, 127120.	8.2	67
21	Preparation and characterization of 3D graphene oxide nanostructures embedded with nanocomplexes of chitosan- gum Arabic biopolymers. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 163-174.	7.5	18
22	Cyclooxygenase enzyme and PGE2 expression in patients with functional and non-functional pituitary adenomas. <i>BMC Endocrine Disorders</i> , 2020, 20, 39.	2.2	10
23	Experience With the Pipeline Embolization Device for Posterior Circulations Aneurysms: A Multicenter Cohort Study. <i>Neurosurgery</i> , 2020, 87, 1252-1261.	1.1	23
24	COVID-19 Outbreak and Surgical Practice. <i>Annals of Surgery</i> , 2020, 272, e27-e29.	4.2	321
25	Production and characterization of catechin-loaded electrospun nanofibers from Azivash gum-polyvinyl alcohol. <i>Carbohydrate Polymers</i> , 2020, 235, 115979.	10.2	56
26	Estimation of oxidative indices in the raw and roasted hazelnuts by accelerated shelf-life testing. <i>Journal of Food Science and Technology</i> , 2020, 57, 2433-2442.	2.8	11
27	Traumatic iatrogenic dissecting anterior cerebral artery aneurysms: conservative management as a therapeutic option. <i>British Journal of Neurosurgery</i> , 2020, , 1-3.	0.8	6
28	Successful endoluminal reconstruction of a pseudoaneurysm of the internal carotid artery following a transorbital stab injury. <i>Clinical Neurology and Neurosurgery</i> , 2020, 194, 105838.	1.4	1
29	Surgical clipping compared to endovascular coiling of ruptured coil able middle cerebral aneurysms: A single-center experience. <i>Interdisciplinary Neurosurgery: Advanced Techniques and Case Management</i> , 2020, 21, 100708.	0.3	1
30	The effect of adenosine in inducing cardiac arrest for endovascular treatment of paediatric high-flow brain and spinal vascular malformation. <i>Neuroradiology Journal</i> , 2020, 33, 328-333.	1.2	3
31	Dual antiplatelet therapy in a patient with simultaneous aneurysmal subarachnoid hemorrhage and myocardial infarction. , 2020, 11, 49.		3
32	Dural arteriovenous fistulas as a relative contraindication for lumbar puncture: brief report and literature review. <i>British Journal of Neurosurgery</i> , 2019, , 1-4.	0.8	1
33	Up-regulation of 15-lipoxygenase enzymes and products in functional and non-functional pituitary adenomas. <i>Lipids in Health and Disease</i> , 2019, 18, 152.	3.0	10
34	Fabrication of β -carotene loaded glucuronoxylan-based nanostructures through electrohydrodynamic processing. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 773-784.	7.5	36
35	Flow diverter embolization device for endovascular treatment of ruptured blister and wide necked very small aneurysms. <i>Heliyon</i> , 2019, 5, e02241.	3.2	9
36	Investigation effects of extracted compounds from shell and cluster of pistachio nut on the inactivation of free radicals. <i>Heliyon</i> , 2019, 5, e02438.	3.2	7

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37	Non-functioning pituitary macroadenoma: surgical outcomes, tumor regrowth, and alterations in pituitary functionâ€”3-year experience from the Iranian Pituitary Tumor Registry. <i>Hormones</i> , 2019, 18, 197-205.	1.9	6
38	Successful microvascular decompression surgery for dolichoectatic vertebral artery compression of medulla oblongata in a patient with hypersomnia disorder. <i>British Journal of Neurosurgery</i> , 2019, , 1-3.	0.8	2
39	Pial Arteriovenous Fistula with Multiple Venous Aneurysms Resembling a Vein of Galen Aneurysmal Malformation; Case Report and Review of Literature. <i>World Neurosurgery</i> , 2019, 127, 245-248.	1.3	5
40	Dural Arteriovenous Fistulas with Venous Drainage Patterns Inducing Ocular Manifestations Mimicking a Carotid Cavernous Fistula: Report of 2 Cases. <i>World Neurosurgery</i> , 2019, 127, 216-219.	1.3	6
41	Encapsulation of EPA and DHA concentrate from Kilka fish oil by milk proteins and evaluation of its oxidative stability. <i>Journal of Food Science and Technology</i> , 2019, 56, 59-70.	2.8	29
42	Investigating the effect of lipase from <i>Candida rugosa</i> on the production of EPA and DHA concentrates from Kilka fish (<i>Clupeonella cultiventris caspia</i>). <i>LWT - Food Science and Technology</i> , 2018, 93, 534-541.	5.2	12
43	Nanoencapsulation of lemon essential oil in Chitosan-Hicap system. Part 1: Study on its physical and structural characteristics. <i>International Journal of Biological Macromolecules</i> , 2018, 115, 143-151.	7.5	100
44	Refractanceâ€“window as an innovative approach for the drying of saffron petals and stigma. <i>Journal of Food Process Engineering</i> , 2018, 41, e12863.	2.9	22
45	Production of antioxidant peptide fractions from a by-product of tomato processing: mass spectrometry identification of peptides and stability to gastrointestinal digestion. <i>Journal of Food Science and Technology</i> , 2018, 55, 3498-3507.	2.8	15
46	Prevalence of Neurovascular Pathologies: A Study on the First 18 Months Activity of Firoozgar Hospital. <i>Iranian Journal of Neurosurgery</i> , 2018, 4, 35-40.	0.0	0
47	Effect of Temperature and Alkaline pH on the Physicochemical Properties of the Protein Isolates Extracted from the Whole Ungutted Lanternfish (<i>Benthosema pterotum</i>). <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 1134-1143.	1.4	12
48	Descriptive analysis of bacterial profile, physicochemical and sensory characteristics of grape juice containing <i>Saccharomyces cerevisiae</i> cell wallâ€“coated probiotic microcapsules during storage. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1042-1048.	2.7	38
49	Determination of water activity corresponding to the proper quality of peanut kernels. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13260.	2.0	7
50	Amino acid composition and antioxidative properties of hydrolysed pumpkin (<i>Cucurbita pepo</i> L.) oil cake protein. <i>International Journal of Food Properties</i> , 2017, 20, 3244-3255.	3.0	38
51	The Circle of Willis â€œLIVEâ€• <i>Clinical Anatomy</i> , 2017, 30, 564-564.	2.7	0
52	The cell wall compound of <i>Saccharomyces cerevisiae</i> as a novel wall material for encapsulation of probiotics. <i>Food Research International</i> , 2017, 96, 19-26.	6.2	75
53	High efficiency pigment production from <i>Micrococcus roseus</i> (PTCC 1411) under ultraviolet irradiation. <i>Biocatalysis and Agricultural Biotechnology</i> , 2017, 9, 156-161.	3.1	12
54	Flow Diverters as Useful Adjunct to Traditional Endovascular Techniques in Treatment of Direct Carotid-Cavernous Fistulas. <i>World Neurosurgery</i> , 2017, 105, 812-817.	1.3	26

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55	Effects of Protein Hydrolysate from Sheep Visceral on Oxidative Stability of Soybean Oil and Chicken Sausage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12875.	2.0	13
56	Percutaneous Angioplasty of Severe Concomitant Carotid, Coronary, and Peripheral Arteriosclerosis: A Case Report and Literature Review. <i>Iranian Red Crescent Medical Journal</i> , 2017, 19, .	0.5	0
57	Storage stability of encapsulated barberry's anthocyanin and its application in jelly formulation. <i>Journal of Food Engineering</i> , 2016, 181, 59-66.	5.2	130
58	Evaluation of Folic Acid Nano-encapsulation by Double Emulsions. <i>Food and Bioprocess Technology</i> , 2016, 9, 2024-2032.	4.7	83
59	Optimization of folic acid nano-emulsification and encapsulation by maltodextrin-whey protein double emulsions. <i>International Journal of Biological Macromolecules</i> , 2016, 86, 197-207.	7.5	112
60	A Review on Frying: Procedure, Fat, Deterioration Progress and Health Hazards. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2016, 93, 445-466.	1.9	111
61	Optimization of Anthocyanin Extraction from Saffron Petals with Response Surface Methodology. <i>Food Analytical Methods</i> , 2016, 9, 1993-2001.	2.6	82
62	Retention of saffron bioactive components by spray drying encapsulation using maltodextrin, gum Arabic and gelatin as wall materials. <i>Food Hydrocolloids</i> , 2015, 51, 327-337.	10.7	195
63	Effect of Extract of Aerial Parts of <i>Urtica dioica</i> (Urticaceae) on the Stability of Soybean Oil. <i>Tropical Journal of Pharmaceutical Research</i> , 2015, 14, 125.	0.3	8
64	Effect of storage atmosphere and temperature on the oxidative stability of almond kernels during long term storage. <i>Journal of Stored Products Research</i> , 2015, 62, 16-21.	2.6	51
65	Evaluation of antioxidant interactions in combined extracts of green tea (<i>Camellia sinensis</i>), rosemary (<i>Rosmarinus officinalis</i>) and oak fruit (<i>Quercus branti</i>). <i>Journal of Food Science and Technology</i> , 2015, 52, 4565-4571.	2.8	32
66	Optimization of Pre-Fry Microwave Drying of French Fries Using Response Surface Methodology and Genetic Algorithms. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 535-550.	2.0	19
67	Application of maltodextrin and gum Arabic in microencapsulation of saffron petal's anthocyanins and evaluating their storage stability and color. <i>Carbohydrate Polymers</i> , 2014, 105, 57-62.	10.2	248
68	Spray-Drying Microencapsulation of Anthocyanins by Natural Biopolymers: A Review. <i>Drying Technology</i> , 2014, 32, 509-518.	3.1	298
69	Monitoring hydroperoxides formation as a measure of predicting walnut oxidative stability. <i>Acta Alimentaria</i> , 2014, 43, 412-418.	0.7	13
70	Study of antioxidant activity of sheep visceral protein hydrolysate: Optimization using response surface methodology. <i>ARYA Atherosclerosis</i> , 2014, 10, 179-84.	0.4	5
71	Protein characterisation and immunochemical measurements of residual macadamia nut proteins in foodstuffs. <i>Food and Agricultural Immunology</i> , 2010, 21, 347-360.	1.4	7
72	Extraction of favism-inducing agents from whole seeds of faba bean (<i>Vicia faba</i> L varmajor). <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1055-1060.	3.5	24