

# Behrooz Alizadeh Behbahani

## List of Publications by Year in descending order

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Version: 2024-02-01

48  
papers

1,656  
citations

218662

26  
h-index

302107

39  
g-index

49  
all docs

49  
docs citations

49  
times ranked

1280  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of incorporation of <i>Echinops setifer</i> extract on quality, functionality, and viability of strains in probiotic yogurt. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2899-2907.	3.2	11
2	Understanding the Relationship between Microstructure and Physicochemical Properties of Ultrafiltered Feta-Type Cheese Containing <i>Saturea bachtiarica</i> Leaf Extract. <i>Foods</i> , 2022, 11, 1728.	4.3	1
3	Utilization of <i>Plantago major</i> seed mucilage containing <i>Citrus limon</i> essential oil as an edible coating to improve shelf-life of buffalo meat under refrigeration conditions. <i>Food Science and Nutrition</i> , 2021, 9, 1625-1639.	3.4	44
4	Identification of <i>Lactobacillus plantarum</i> TW29-1 isolated from Iranian fermented cereal-dairy product (Yellow Zabol Kashk): probiotic characteristics, antimicrobial activity and safety evaluation. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2615-2624.	3.2	20
5	Control of microbial growth and lipid oxidation in beef using a <i>Lepidium perfoliatum</i> seed mucilage edible coating incorporated with chicory essential oil. <i>Food Science and Nutrition</i> , 2021, 9, 2458-2467.	3.4	35
6	Optimization of gamma-aminobutyric acid production by <i>Lactobacillus brevis</i> PML1 in dairy sludge-based culture medium through response surface methodology. <i>Food Science and Nutrition</i> , 2021, 9, 3317-3326.	3.4	24
7	Safety, probiotic properties, antimicrobial activity, and technological performance of <i>Lactobacillus</i> strains isolated from Iranian raw milk cheeses. <i>Food Science and Nutrition</i> , 2021, 9, 4094-4107.	3.4	32
8	Evaluation of the chemical and antibacterial properties of <i>Citrus paradise</i> essential oil and its application in <i>Lallemantia iberica</i> seed mucilage edible coating to improve the physicochemical, microbiological and sensory properties of lamb during refrigerated storage. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5556-5571.	3.2	15
9	In vitro screening of phytochemicals, antioxidant, antimicrobial, and cytotoxic activity of <i>Echinops setifer</i> extract. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 35, 102102.	3.1	22
10	Investigation of the chemical properties of <i>Mentha pulegium</i> essential oil and its application in <i>Ocimum basilicum</i> seed mucilage edible coating for extending the quality and shelf life of veal stored in refrigerator (4°C). <i>Food Science and Nutrition</i> , 2021, 9, 5600-5615.	3.4	26
11	Preparation and Functional Properties of Synbiotic Yogurt Fermented with <i>Lactobacillus brevis</i> PML1 Derived from a Fermented Cereal-Dairy Product. <i>BioMed Research International</i> , 2021, 2021, 1-9.	1.9	24
12	Production of synbiotic ice-creams with <i>Lactobacillus brevis</i> PML1 and inulin: functional characteristics, probiotic viability, and sensory properties. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5537-5546.	3.2	22
13	Effects of aerosolized citric acid radio frequency as a pretreatment on hot air drying characteristics of banana. <i>Food Science and Nutrition</i> , 2021, 9, 6382-6388.	3.4	1
14	Quality retention and shelf life extension of fresh beef using <i>Lepidium sativum</i> seed mucilage-based edible coating containing <i>Heracleum lasiopetalum</i> essential oil: an experimental and modeling study. <i>Food Science and Biotechnology</i> , 2020, 29, 717-728.	2.6	36
15	Probiotic characterization of <i>Pediococcus</i> strains isolated from Iranian cereal-dairy fermented product: Interaction with pathogenic bacteria and the enteric cell line Caco-2. <i>Journal of Bioscience and Bioengineering</i> , 2020, 130, 471-479.	2.2	59
16	Aggregation, adherence, anti-adhesion and antagonistic activity properties relating to surface charge of probiotic <i>Lactobacillus brevis</i> gp104 against <i>Staphylococcus aureus</i> . <i>Microbial Pathogenesis</i> , 2020, 147, 104420.	2.9	39
17	The impact of Qodume Shirazi seed mucilage-based edible coating containing lavender essential oil on the quality enhancement and shelf life improvement of fresh ostrich meat: An experimental and modeling study. <i>Food Science and Nutrition</i> , 2020, 8, 6497-6512.	3.4	40
18	Gamma-aminobutyric acid production by <i>Lactobacillus brevis</i> A3: Optimization of production, antioxidant potential, cell toxicity, and antimicrobial activity. <i>Food Science and Nutrition</i> , 2020, 8, 5330-5339.	3.4	24

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19	Chemical Composition and Antioxidant, Antimicrobial, and Antiproliferative Activities of <i>Cinnamomum zeylanicum</i> Bark Essential Oil. Evidence-based Complementary and Alternative Medicine, 2020, 2020, 1-8.	1.2	76
20	Improving oxidative and microbial stability of beef using Shahri Balangu seed mucilage loaded with Cumin essential oil as a bioactive edible coating. Biocatalysis and Agricultural Biotechnology, 2020, 24, 101563.	3.1	50
21	In vitro antimicrobial effects of <i>Myristica fragrans</i> essential oil on foodborne pathogens and its influence on beef quality during refrigerated storage. Journal of Food Safety, 2020, 40, e12782.	2.3	49
22	Modeling the growth rate of <i>Listeria innocua</i> influenced by coriander seed essential oil and storage temperature in meat using FTIR. Quality Assurance and Safety of Crops and Foods, 2020, 12, 1-8.	3.4	6
23	Inhibition of <i>Escherichia coli</i> adhesion to human intestinal Caco-2 cells by probiotic candidate <i>Lactobacillus plantarum</i> strain L15. Microbial Pathogenesis, 2019, 136, 103677.	2.9	46
24	Cumin essential oil: Phytochemical analysis, antimicrobial activity and investigation of its mechanism of action through scanning electron microscopy. Microbial Pathogenesis, 2019, 136, 103716.	2.9	57
25	Kinetic pattern and microbial population dynamic characterization of <i>Escherichia coli</i> and <i>Salmonella enteritidis</i> in Frankfurter sausage: An experimental and modeling study. Journal of Food Safety, 2019, 39, e12669.	2.3	2
26	Evaluation of adherence and anti-infective properties of probiotic <i>Lactobacillus fermentum</i> strain 4-17 against <i>Escherichia coli</i> causing urinary tract infection in humans. Microbial Pathogenesis, 2019, 131, 246-253.	2.9	68
27	Heterologous expression of Thrombocidin-1 in <i>Pichia pastoris</i> : Evaluation of its antibacterial and antioxidant activity. Microbial Pathogenesis, 2019, 127, 91-96.	2.9	9
28	<i>Melissa officinalis</i> Essential Oil: Chemical Compositions, Antioxidant Potential, Total Phenolic Content and Antimicrobial Activity. Nutrition and Food Sciences Research, 2019, 6, 17-25.	0.8	17
29	Investigation of Phytochemical Compounds, antioxidant Potential and the Antimicrobial Effect of Bergamot Essential Oil on some Pathogenic Strains Causing Infection In vitro. Majallah-i Dānishgāh-i Ārshād-i Pizishk-i Ālām, 2019, 26, 122-132.	0.0	2
30	In vitro Determination of Chemical Compounds and Antibacterial Activity of Lavandula Essential oil against some Pathogenic Microorganisms. Majallah-i Dānishgāh-i Ārshād-i Pizishk-i Ālām, 2019, 27, 77-89.	0.0	1
31	Study of chemical structure, antimicrobial, cytotoxic and mechanism of action of <i>Syzygium aromaticum</i> essential oil on foodborne pathogens. Potravinarstvo, 2019, 13, 875-883.	0.6	29
32	Shirazi balangu ( <i>Lallemantia royleana</i> ) seed mucilage: Chemical composition, molecular weight, biological activity and its evaluation as edible coating on beefs. International Journal of Biological Macromolecules, 2018, 114, 882-889.	7.5	51
33	Development of a novel edible coating made by Balangu seed mucilage and Feverfew essential oil and investigation of its effect on the shelf life of beef slices during refrigerated storage through intelligent modeling. Journal of Food Safety, 2018, 38, e12443.	2.3	26
34	Black Zira essential oil: Chemical compositions and antimicrobial activity against the growth of some pathogenic strain causing infection. Microbial Pathogenesis, 2018, 116, 153-157.	2.9	33
35	<i>Oliveria decumbens</i> essential oil: Chemical compositions and antimicrobial activity against the growth of some clinical and standard strains causing infection. Microbial Pathogenesis, 2018, 114, 449-452.	2.9	52
36	<i>Equisetum telmateia</i> extracts: Chemical compositions, antioxidant activity and antimicrobial effect on the growth of some pathogenic strain causing poisoning and infection. Microbial Pathogenesis, 2018, 116, 62-67.	2.9	40

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37	Diversity and Probiotic Potential of Lactic Acid Bacteria Isolated from Horreh, a Traditional Iranian Fermented Food. <i>Probiotics and Antimicrobial Proteins</i> , 2018, 10, 258-268.	3.9	38
38	Evaluation of phytochemical analysis and antimicrobial activities Allium essential oil against the growth of some microbial pathogens. <i>Microbial Pathogenesis</i> , 2018, 114, 299-303.	2.9	25
39	Antibacterial activities, phytochemical analysis and chemical composition Makhleseh extracts against the growth of some pathogenic strain causing poisoning and infection. <i>Microbial Pathogenesis</i> , 2018, 114, 204-208.	2.9	12
40	Phytochemical analysis and antibacterial activities extracts of mangrove leaf against the growth of some pathogenic bacteria. <i>Microbial Pathogenesis</i> , 2018, 114, 225-232.	2.9	31
41	Antioxidant activity and antimicrobial effect of tarragon ( <i>Artemisia dracunculus</i> ) extract and chemical composition of its essential oil. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 847-863.	3.2	104
42	Principle component analysis (PCA) for investigation of relationship between population dynamics of microbial pathogenesis, chemical and sensory characteristics in beef slices containing Tarragon essential oil. <i>Microbial Pathogenesis</i> , 2017, 105, 37-50.	2.9	64
43	Application of Digital Image Processing in Monitoring some Physical Properties of Tarkhineh during Drying. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12861.	2.0	12
44	Use of <i>Plantago major</i> seed mucilage as a novel edible coating incorporated with <i>Anethum graveolens</i> essential oil on shelf life extension of beef in refrigerated storage. <i>International Journal of Biological Macromolecules</i> , 2017, 94, 515-526.	7.5	110
45	<i>Plantago major</i> seed mucilage: Optimization of extraction and some physicochemical and rheological aspects. <i>Carbohydrate Polymers</i> , 2017, 155, 68-77.	10.2	82
46	Optimization of the production conditions of the lipase produced by <i>Bacillus cereus</i> from rice flour through Plackett-Burman Design (PBD) and response surface methodology (RSM). <i>Microbial Pathogenesis</i> , 2016, 101, 36-43.	2.9	39
47	Quantification of enzymatic browning kinetics of quince preserved by edible coating using the fractal texture Fourier image. <i>Journal of Food Measurement and Characterization</i> , 2015, 9, 375-381.	3.2	11
48	Application of intelligent modeling to predict the population dynamics of <i>Pseudomonas aeruginosa</i> in Frankfurter sausage containing <i>Satureja bachtiarica</i> extracts. <i>Microbial Pathogenesis</i> , 2015, 85, 58-65.	2.9	37