Shahin Shr Roohinejad

List of Publications by Year
in descending order

66 papers	4,013 citations	94381 37 h-index	206029 48 g-index
79 all docs	79 docs citations	79 times ranked	5417 citing authors

#	Article	IF	Citations
1	Landmarks in the historical development of twenty first century food processing technologies. Food Research International, 2017, 97, 318-339.	2.9	231
2	Application of seaweeds to develop new food products with enhanced shelf-life, quality and health-related beneficial properties. Food Research International, 2017, 99, 1066-1083.	2.9	231
3	Bioavailability of Glucosinolates and Their Breakdown Products: Impact of Processing. Frontiers in Nutrition, 2016, 3, 24.	1.6	185
4	An overview of organosulfur compounds from Allium spp.: From processing and preservation to evaluation of their bioavailability, antimicrobial, and anti-inflammatory properties. Food Chemistry, 2019, 276, 680-691.	4.2	184
5	Emulsion-based systems for fabrication of electrospun nanofibers: food, pharmaceutical and biomedical applications. RSC Advances, 2017, 7, 28951-28964.	1.7	167
6	Novel Food Processing and Extraction Technologies of High-Added Value Compounds from Plant Materials. Foods, 2018, 7, 106.	1.9	153
7	Oilseed treatment by ultrasounds and microwaves to improve oil yield and quality: An overview. Food Research International, 2016, 85, 59-66.	2.9	149
8	Application of plant extracts to improve the shelf-life, nutritional and health-related properties of ready-to-eat meat products. Meat Science, 2018, 145, 245-255.	2.7	149
9	Effect of extrusion on the anti-nutritional factors of food products: AnÂoverview. Food Control, 2017, 79, 62-73.	2.8	147
10	Impact of conventional and non-conventional processing on prickly pear (Opuntia spp.) and their derived products: From preservation of beverages to valorization of by-products. Trends in Food Science and Technology, 2017, 67, 260-270.	7.8	126
11	Comparing the effects of thermal and non-thermal technologies on pomegranate juice quality: A review. Food Chemistry, 2019, 279, 150-161.	4.2	114
12	Pulsed electric fields as an alternative to thermal processing for preservation of nutritive and physicochemical properties of beverages: A review. Journal of Food Process Engineering, 2018, 41, e12638.	1.5	113
13	Innovative technologies for the recovery of phytochemicals from Stevia rebaudiana Bertoni leaves: A review. Food Chemistry, 2018, 268, 513-521.	4.2	96
14	Effect of Innovative Food Processing Technologies on the Physicochemical and Nutritional Properties and Quality of Non-Dairy Plant-Based Beverages. Foods, 2020, 9, 288.	1.9	96
15	Recent advances in the application of pulsed light processing for improving food safety and increasing shelf life. Trends in Food Science and Technology, 2019, 88, 67-79.	7.8	93
16	Multistage recovery process of seaweed pigments: Investigation of ultrasound assisted extraction and ultra-filtration performances. Food and Bioproducts Processing, 2017, 104, 40-47.	1.8	91
17	HPLC-DAD-ESI-MS2 analytical profile of extracts obtained from purple sweet potato after green ultrasound-assisted extraction. Food Chemistry, 2017, 215, 391-400.	4.2	89
18	Efficiency of Ohmic assisted hydrodistillation for the extraction of essential oil from oregano (Origanum vulgare subsp. viride) spices. Innovative Food Science and Emerging Technologies, 2017, 41, 172-178.	2.7	85

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19	Formulation of oil-in-water Î²-carotene microemulsions: Effect of oil type and fatty acid chain length. Food Chemistry, 2015, 174, 270-278.	4.2	84
20	Effect of pulsed electric field processing on carotenoid extractability of carrot purÃ©e. International Journal of Food Science and Technology, 2014, 49, 2120-2127.	1.3	81
21	Recent advances in Î³â€aminobutyric acid (<scp>GABA</scp>) properties in pulses: an overview. Journal of the Science of Food and Agriculture, 2017, 97, 2681-2689.	1.7	78
22	Effect of preâ€germination time of brown rice on serum cholesterol levels of hypercholesterolaemic rats. Journal of the Science of Food and Agriculture, 2010, 90, 245-251.	1.7	77
23	Microbiological contamination of ready-to-eat vegetable salads in developing countries and potential solutions in the supply chain to control microbial pathogens. Food Control, 2018, 85, 235-244.	2.8	74
24	Fermentation at non-conventional conditions in food- and bio-sciences by the application of advanced processing technologies. Critical Reviews in Biotechnology, 2018, 38, 122-140.	5.1	66
25	Production, properties, and applications of solid self-emulsifying delivery systems (S-SEDS) in the food and pharmaceutical industries. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2018, 538, 108-126.	2.3	66
26	Effect of drying method on oleuropein, total phenolic content, flavonoid content, and antioxidant activity of olive (Olea europaea) leaf. Journal of Food Processing and Preservation, 2018, 42, e13604.	0.9	65
27	Innovative food processing technologies on the transglutaminase functionality in protein-based food products: Trends, opportunities and drawbacks. Trends in Food Science and Technology, 2018, 75, 194-205.	7.8	65
28	Negative pressure cavitation extraction: A novel method for extraction of food bioactive compounds from plant materials. Trends in Food Science and Technology, 2016, 52, 98-108.	7.8	63
29	Recent advances in the application of microbial transglutaminase crosslinking in cheese and ice cream products: A review. International Journal of Biological Macromolecules, 2018, 107, 2364-2374.	3.6	57
30	Influence of Innovative Processing on Î³â€Aminobutyric Acid (GABA) Contents in Plant Food Materials. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 895-905.	5.9	53
31	Innovative processing techniques for altering the physicochemical properties of wholegrain brown rice (Oryza sativa L.) â€“ opportunities for enhancing food quality and health attributes. Critical Reviews in Food Science and Nutrition, 2019, 59, 3349-3370.	5.4	52
32	Modelling the shelf-life of minimally-processed fresh-cut apples packaged in a modified atmosphere using food quality parameters. Food Control, 2017, 81, 55-64.	2.8	50
33	Prediction and modeling of microbial growth in minimally processed fresh-cut apples packaged in a modified atmosphere: A review. Food Control, 2017, 80, 411-419.	2.8	48
34	Effect of Pre-Germination Time on Amino Acid Profile and Gamma Amino Butyric Acid (GABA) Contents in Different Varieties of Malaysian Brown Rice. International Journal of Food Properties, 2011, 14, 1386-1399.	1.3	46
35	High pressure processing of food-grade emulsion systems: Antimicrobial activity, and effect on the physicochemical properties. Food Hydrocolloids, 2019, 87, 307-320.	5.6	45
36	New Trends in the Microencapsulation of Functional Fatty Acidâ€Rich Oils Using Transglutaminase Catalyzed Crosslinking. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 274-289.	5.9	44

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37	Antioxidant Properties of Water-Soluble Gum from Flaxseed Hulls. Antioxidants, 2016, 5, 26.	2.2	40
38	The effects of food essential oils on cardiovascular diseases: A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 1688-1705.	5.4	38
39	Chemical Stability of Lycopene in Processed Products: A Review of the Effects of Processing Methods and Modern Preservation Strategies. Journal of Agricultural and Food Chemistry, 2020, 68, 712-726.	2.4	36
40	Potential application of pectin for the stabilization of nanoemulsions. Current Opinion in Food Science, 2018, 19, 72-76.	4.1	35
41	Bridging the Knowledge Gap for the Impact of Non-Thermal Processing on Proteins and Amino Acids. Foods, 2019, 8, 262.	1.9	32
42	Application of modern computer algebra systems in food formulations and development: A case study. Trends in Food Science and Technology, 2017, 64, 48-59.	7.8	30
43	Anti-diabetic activity of red pitaya (Hylocereus polyrhizus) fruit. RSC Advances, 2014, 4, 62978-62986.	1.7	22
44	Capacity of natural Î²-carotene loaded microemulsion to protect Caco-2 cells from oxidative damage caused by exposure to H2O2. Food Research International, 2014, 66, 469-477.	2.9	17
45	Potential of Novel Technologies for Aqueous Extraction of Plant Bioactives. , 2017, , 399-419.		12
46	Replacement of soy protein with other legumes or algae in turkey breast formulation: Changes in physicochemical and technological properties. Journal of Food Processing and Preservation, 2018, 42, e13845.	0.9	12
47	Impact of Pulsed Electric Fields on Enzymes. , 2017, , 2369-2389.		11
48	Effects of Innovative Processing Technologies on Microbial Targets Based on Food Categories. , 2018, , 133-185.		10
49	Mechanisms of Microbial Inactivation by Emerging Technologies. , 2018, , 111-132.		10
50	Effect of Emerging Processing Technologies on Maillard Reactions. , 2019, , 76-82.		8
51	Application of Pulsed Electric Field Treatment for Food Waste Recovery Operations. , 2017, , 2573-2590.		8
52	Silymarin compounds: Chemistry, innovative extraction techniques and synthesis. Studies in Natural Products Chemistry, 2020, , 111-130.	0.8	7
53	New challenges and opportunities of food fermentation processes: Application of conventional and innovative techniques. Food Research International, 2019, 115, 552-553.	2.9	6
54	Bioavailability and food production of organosulfur compounds from edible Allium species. , 2019, , 293-308.		5

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55	Gamma-Aminobutyric Acid. , 2019, , 528-534.		4
56	An integrated strategy between gastronomic science, food science and technology, and nutrition in the development of healthy food products. , 2019, , 3-21.		4
57	Application of Pulsed Electric Field Treatment for Food Waste Recovery Operations. , 2016, , 1-18.		3
58	Energy Saving Food Processing. , 2018, , 191-243.		2
59	Health promoting benefits of PEF: bioprotective capacity against the oxidative stress and its impact on nutrient and bioactive compound bioaccessibility. , 2020, , 51-64.		2
60	Effect of Pulsed Electric Fields on Food Constituents. , 2017, , 2115-2133.		2
61	Effect of Pulsed Electric Fields on Food Constituents. , 2016, , 1-19.		1
62	Hyperbaric Storage of Fruit Juice and Impact on Composition. , 2018, , 607-619.		1
63	Application of HPLC in characterisation of Triacylglycerols and Detection ofÂAdulteration in Cold Pressed Seed Oils. , 2019, , 410-414.		1
64	Effect of Pulsed Electric Fields on Food Constituents. , 2016, , 1-19.		1
65	New Developments in Meat Packaging and Meat Products. Contemporary Food Engineering, 2017, , 521-553.	0.2	1
66	Impact of Ohmic Processing on Food Quality and Composition. , 2019, , 1-26.		0