

Atefeh Fooladi Moghaddam

List of Publications by Year in descending order

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Version: 2024-02-01

33
papers

1,589
citations

430874

18
h-index

395702

33
g-index

33
all docs

33
docs citations

33
times ranked

2468
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of antioxidant-antimicrobial κ -carrageenan films containing <i>Satureja hortensis</i> essential oil. <i>International Journal of Biological Macromolecules</i> , 2013, 52, 116-124.	7.5	325
2	Antibacterial activity of plant essential oils and extracts: The role of <i>Thymus</i> essential oil, nisin, and their combination to control <i>Listeria monocytogenes</i> inoculated in minced fish meat. <i>Food Control</i> , 2014, 35, 177-183.	5.5	232
3	Interactions between probiotics and pathogenic microorganisms in hosts and foods: A review. <i>Trends in Food Science and Technology</i> , 2020, 95, 205-218.	15.1	141
4	Incorporation of essential oil in alginate microparticles by multiple emulsion/ionic gelation process. <i>International Journal of Biological Macromolecules</i> , 2013, 62, 582-588.	7.5	114
5	Polycyclic aromatic hydrocarbons (PAHs) content of edible vegetable oils in Iran: A risk assessment study. <i>Food and Chemical Toxicology</i> , 2018, 118, 480-489.	3.6	99
6	Preparation and characterization of alginate and alginate-resistant starch microparticles containing nisin. <i>Carbohydrate Polymers</i> , 2014, 103, 573-580.	10.2	96
7	Evaluation of Bacterial Contamination Sources in Meat Production Line. <i>Journal of Food Quality</i> , 2016, 39, 750-756.	2.6	63
8	Drug Resistance and the Prevention Strategies in Food Borne Bacteria: An Update Review. <i>Advanced Pharmaceutical Bulletin</i> , 2019, 9, 335-347.	1.4	58
9	Quantitation of Six <i>Alternaria</i> Toxins in Infant Foods Applying Stable Isotope Labeled Standards. <i>Frontiers in Microbiology</i> , 2019, 10, 109.	3.5	55
10	Lead and cadmium levels in raw bovine milk and dietary risk assessment in areas near petroleum extraction industries. <i>Science of the Total Environment</i> , 2018, 635, 308-314.	8.0	50
11	Evaluating the rancidity and quality of discarded oils in fast food restaurants. <i>Food Science and Nutrition</i> , 2019, 7, 2302-2311.	3.4	48
12	Probiotic <i>Bacillus</i> : Fate during sausage processing and storage and influence of different culturing conditions on recovery of their spores. <i>Food Research International</i> , 2017, 95, 46-51.	6.2	31
13	Analysis of antibiotic resistance patterns and detection of <i>mecA</i> gene in <i>Staphylococcus aureus</i> isolated from packaged hamburger. <i>Meat Science</i> , 2012, 90, 759-763.	5.5	30
14	Effect of different parameters on orange oil nanoemulsion particle size: combination of low energy and high energy methods. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2501-2509.	3.2	28
15	Characterisation of spray-dried microparticles containing iron coated by pectin/resistant starch. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1736-1742.	2.7	23
16	Essential Oil Composition and Antioxidant Capacity of <i>Carum copticum</i> and its Antibacterial Effect on <i>Staphylococcus aureus</i> , <i>Enterococcus faecalis</i> and <i>Escherichia coli</i> O157:H7. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12938.	2.0	23
17	A Review on the Impact of Herbal Extracts and Essential Oils on Viability of Probiotics in Fermented Milks. <i>Current Nutrition and Food Science</i> , 2017, 13, 6-15.	0.6	21
18	Antibacterial Activity of <i>Carum copticum</i> Essential Oil Against <i>Escherichia Coli</i> O157:H7 in Meat: Stx Genes Expression. <i>Current Microbiology</i> , 2016, 73, 265-272.	2.2	20

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19	Investing in Food Safety for Developing Countries: Opportunities and Challenges in Applying Whole-Genome Sequencing for Food Safety Management. <i>Foodborne Pathogens and Disease</i> , 2019, 16, 463-473.	1.8	16
20	Functional Meat Products: The New Consumer's Demand. <i>Current Nutrition and Food Science</i> , 2020, 16, 260-267.	0.6	15
21	The Effects of Black Cumin, Black Caraway Extracts and Their Combination on Shelf Life Extension of Silver Carp (<i>Hypophthalmichthys molitrix</i>) during Refrigerated Storage. <i>Journal of Food Safety</i> , 2015, 35, 154-160.	2.3	14
22	Isolation, identification and monitoring of contaminant bacteria in Iranian Kefir type drink by 16S rDNA sequencing. <i>Food Control</i> , 2012, 25, 784-788.	5.5	12
23	Risk associated with the intake of aflatoxin M1 from milk in Iran. <i>World Mycotoxin Journal</i> , 2019, 12, 191-200.	1.4	12
24	Effect of Resistant Starch and β -Glucan Combination on Oxidative Stability, Frying Performance, Microbial Count and Shelf Life of Prebiotic Sausage during Refrigerated Storage. <i>Food Technology and Biotechnology</i> , 2017, 55, 475-483.	2.1	11
25	Application of Bacteriocins in Meat and Meat Products: An Update. <i>Current Nutrition and Food Science</i> , 2020, 16, 120-133.	0.6	10
26	Physicochemical properties of novel non-meat sausages containing natural colorants and preservatives. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13660.	2.0	9
27	Effect of mechanically deboning of chicken on the rheological and sensory properties of chicken sausages. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13938.	2.0	8
28	PREDICTING THE COMBINED EFFECT OF <i>ZATARIA MULTIFLORA</i> ESSENTIAL OIL, PH AND TEMPERATURE ON THE GROWTH OF <i>STAPHYLOCOCCUS AUREUS</i> USING ARTIFICIAL NEURAL NETWORKS. <i>Journal of Food Safety</i> , 2010, 30, 318-329.	2.3	6
29	Isolation, Identification and Virulence Gene Profiling of <i>Escherichia coli</i> O157:H7 in Retail Doner Kebabs, Iran. <i>Journal of Food Safety</i> , 2013, 33, 489-496.	2.3	6
30	RELATION OF BIOGENIC AMINES AND BACTERIAL CHANGES IN ICE-STORED SOUTHERN CASPIAN KUTUM (<i>RUTILUS FRISII</i> KUTUM). <i>Journal of Food Biochemistry</i> , 2007, 31, 541-550.	2.9	4
31	Comparative Effects of <i>Carum copticum</i> Essential Oil on Bacterial Growth and Shiga-Toxin Gene Expression of <i>Escherichia coli</i> O157:H7 at Abused Refrigerated Temperatures. <i>Current Microbiology</i> , 2020, 77, 1660-1666.	2.2	4
32	Development of a food safety attitude and practice questionnaire for Iranian consumers. <i>International Journal of Consumer Studies</i> , 2014, 38, 367-373.	11.6	3
33	Public participation in biosafety: What should be done in Iran?. <i>Biotechnology Journal</i> , 2010, 5, 251-254.	3.5	2