

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	Interactions between probiotics and pathogenic microorganisms in hosts and foods: A review. Trends in Food Science and Technology, 2020, 95, 205-218.	15.1	141
2	Comparative Effects of Carum copticum Essential Oil on Bacterial Growth and Shiga-Toxin Gene Expression of Escherichia coli O157:H7 at Abused Refrigerated Temperatures. Current Microbiology, 2020, 77, 1660-1666.	2.2	4
3	Application of Bacteriocins in Meat and Meat Products: An Update. Current Nutrition and Food Science, 2020, 16, 120-133.	0.6	10
4	Functional Meat Products: The New Consumer's Demand. Current Nutrition and Food Science, 2020, 16, 260-267.	0.6	15
5	Effect of different parameters on orange oil nanoemulsion particle size: combination of low energy and high energy methods. Journal of Food Measurement and Characterization, 2019, 13, 2501-2509.	3.2	28
6	Investing in Food Safety for Developing Countries: Opportunities and Challenges in Applying Whole-Genome Sequencing for Food Safety Management. Foodborne Pathogens and Disease, 2019, 16, 463-473.	1.8	16
7	Evaluating the rancidity and quality of discarded oils in fast food restaurants. Food Science and Nutrition, 2019, 7, 2302-2311.	3.4	48
8	Effect of mechanically deboning of chicken on the rheological and sensory properties of chicken sausages. Journal of Food Processing and Preservation, 2019, 43, e13938.	2.0	8
9	Quantitation of Six Alternaria Toxins in Infant Foods Applying Stable Isotope Labeled Standards. Frontiers in Microbiology, 2019, 10, 109.	3.5	55
10	Risk associated with the intake of aflatoxin M1 from milk in Iran. World Mycotoxin Journal, 2019, 12, 191-200.	1.4	12
11	Drug Resistance and the Prevention Strategies in Food Borne Bacteria: An Update Review. Advanced Pharmaceutical Bulletin, 2019, 9, 335-347.	1.4	58
12	Lead and cadmium levels in raw bovine milk and dietary risk assessment in areas near petroleum extraction industries. Science of the Total Environment, 2018, 635, 308-314.	8.0	50
13	Polycyclic aromatic hydrocarbons (PAHs) content of edible vegetable oils in Iran: A risk assessment study. Food and Chemical Toxicology, 2018, 118, 480-489.	3.6	99
14	Physicochemical properties of novel non-meat sausages containing natural colorants and preservatives. Journal of Food Processing and Preservation, 2018, 42, e13660.	2.0	9
15	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. Journal of Food Processing and Preservation, 2017, 41, e12938.	2.0	23
16	Probiotic Bacillus : Fate during sausage processing and storage and influence of different culturing conditions on recovery of their spores. Food Research International, 2017, 95, 46-51.	6.2	31
17	Effect of Resistant Starch and β -Glucan Combination on Oxidative Stability, Frying Performance, Microbial Count and Shelf Life of Prebiotic Sausage during Refrigerated Storage. Food Technology and Biotechnology, 2017, 55, 475-483.	2.1	11
18	A Review on the Impact of Herbal Extracts and Essential Oils on Viability of Probiotics in Fermented Milks. Current Nutrition and Food Science, 2017, 13, 6-15.	0.6	21

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19	Evaluation of Bacterial Contamination Sources in Meat Production Line. <i>Journal of Food Quality</i> , 2016, 39, 750-756.	2.6	63
20	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
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	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
23	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
24	Antibacterial activity of plant essential oils and extracts: The role of <i>Thyme</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
25	Preparation and characterization of alginate and alginate-resistant starch microparticles containing nisin. <i>Carbohydrate Polymers</i> , 2014, 103, 573-580.	10.2	96
26	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
27	Characterization of antioxidant-antimicrobial χ -carrageenan films containing <i>Satureja hortensis</i> essential oil. <i>International Journal of Biological Macromolecules</i> , 2013, 52, 116-124.	7.5	325
28	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
29	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
30	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
31	Public participation in biosafety: What should be done in Iran?. <i>Biotechnology Journal</i> , 2010, 5, 251-254.	3.5	2
32	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
33	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