zahra Emam-Djomeh

List of Publications by Citations

250 papers	6,362 citations	39 h-index	67 g-index
258 ext. papers	7,760 ext. citations	4.6 avg, IF	6.5 L-index

#	Paper	IF	Citations
250	Comparison of Artificial Neural Network (ANN) and Response Surface Methodology (RSM) in the Prediction of Quality Parameters of Spray-Dried Pomegranate Juice. *Drying Technology*, **2009**, 27, 910-917	2.6	300
249	Effect of spray drying conditions and feed composition on the physical properties of black mulberry juice powder. *Food and Bioproducts Processing*, **2012**, 90, 667-675	4.9	272
248	Thermal and antimicrobial properties of chitosan-nanocellulose films for extending shelf life of ground meat. *Carbohydrate Polymers*, **2014**, 109, 148-54	10.3	201
247	Identification and quantification of phenolic compounds and their effects on antioxidant activity in pomegranate juices of eight Iranian cultivars. *Food Chemistry*, **2009**, 115, 1274-1278	8.5	187
246	Fermentation of pomegranate juice by probiotic lactic acid bacteria. *World Journal of Microbiology and Biotechnology*, **2011**, 27, 123-128	4.4	156
245	Characterization of new biodegradable edible film made from basil seed (Ocimum basilicum L.) gum. *Carbohydrate Polymers*, **2014**, 102, 199-206	10.3	141
244	Effect of carrier type and spray drying on the physicochemical properties of powdered and reconstituted pomegranate juice (Punica Granatum L.). *Journal of Food Science and Technology*, **2011**, 48, 677-84	3.3	140
243	Nanocomplexes arising from protein-polysaccharide electrostatic interaction as a promising carrier for nutraceutical compounds. *Food Hydrocolloids*, **2015**, 50, 16-26	10.6	127
242	Optimization of physical and mechanical properties for chitosan-nanocellulose biocomposites. *Carbohydrate Polymers*, **2014**, 105, 222-8	10.3	127
241	Stability of vitamin D(3) encapsulated in nanoparticles of whey protein isolate. *Food Chemistry*, **2014**, 143, 379-83	8.5	107
240	Enhancing the aqueous solubility of curcumin at acidic condition through the complexation with whey protein nanofibrils. *Food Hydrocolloids*, **2019**, 87, 902-914	10.6	93
239	The urgent need for integrated science to fight COVID-19 pandemic and beyond. *Journal of Translational Medicine*, **2020**, 18, 205	8.5	92
238	Effect of Fermentation of Pomegranate Juice by Lactobacillus plantarum and Lactobacillus acidophilus on the Antioxidant Activity and Metabolism of Sugars, Organic Acids and Phenolic Compounds. *Food Biotechnology*, **2013**, 27, 1-13	2.2	87
237	Development of antioxidant edible films based on mung bean protein enriched with pomegranate peel. *Food Hydrocolloids*, **2020**, 104, 105735	10.6	87
236	Encapsulation and delivery of bioactive compounds using spray and freeze-drying techniques: A review. *Drying Technology*, **2020**, 38, 235-258	2.6	76
235	Optimization of Ultrasound-Assisted Extraction of Oil from Canola Seeds with the Use of Response Surface Methodology. *Food Analytical Methods*, **2018**, 11, 598-612	3.4	73
234	β-Lactoglobulin–Sodium alginate interaction as affected by polysaccharide depolymerization using high intensity ultrasound. *Food Hydrocolloids*, **2013**, 32, 235-244	10.6	73

233	Isolation, purification and characterization of a new gum from Acanthophyllum bracteatum roots. *Food Hydrocolloids*, **2012**, 27, 14-21	10.6	67
232	Clarification of pomegranate juice by microfiltration with PVDF membranes. *Desalination*, **2010**, 264, 243-248	10.3	67
231	The effect of different desolvating agents on BSA nanoparticle properties and encapsulation of curcumin. *Journal of Nanoparticle Research*, **2014**, 16, 1	2.3	65
230	Investigation on the effects of microwave and conventional heating methods on the phytochemicals of pomegranate (Punica granatum L.) and black mulberry juices. *Food Research International*, **2013**, 50, 568-573	7	65
229	Cold gelation of curcumin loaded whey protein aggregates mixed with k-carrageenan: Impact of gel microstructure on the gastrointestinal fate of curcumin. *Food Hydrocolloids*, **2018**, 85, 267-280	10.6	63
228	Sonodisruption of re-assembled casein micelles at different pH values. *Ultrasonics Sonochemistry*, **2009**, 16, 644-8	8.9	63
227	Complex coacervation of β-lactoglobulin - κ-carrageenan aqueous mixtures as affected by polysaccharide sonication. *Food Chemistry*, **2013**, 141, 215-22	8.5	62
226	An Investigation of the Effects of Drying Methods and Conditions on Drying Characteristics and Quality Attributes of Agricultural Products during Hot Air and Hot Air/Microwave-Assisted Dehydration. *Drying Technology*, **2009**, 27, 831-841	2.6	62
225	Effect of plasticizing sugars on rheological and thermal properties of zein resins and mechanical properties of zein films. *Food Research International*, **2006**, 39, 882-890	7	62
224	Isolation, structural characterization and antioxidant activity of a new water-soluble polysaccharide from Acanthophyllum bracteatum roots. *International Journal of Biological Macromolecules*, **2011**, 49, 567-72	7.9	61
223	Migration of Aluminum and Silicon from PET/Clay Nanocomposite Bottles into Acidic Food Simulant. *Packaging Technology and Science*, **2014**, 27, 161-168	2.3	59
222	Effect of various extraction conditions on the phenolic contents of pomegranate seed oil. *European Journal of Lipid Science and Technology*, **2008**, 110, 435-440	3	58
221	ULTRASOUND-ASSISTED OSMOTIC DEHYDRATION OF CRANBERRIES: EFFECT OF FINISH DRYING METHODS AND ULTRASONIC FREQUENCY ON TEXTURAL PROPERTIES. *Journal of Texture Studies*, **2012**, 43, 133-141	3.6	54
220	Prediction of rheological properties of Iranian bread dough from chemical composition of wheat flour by using artificial neural networks. *Journal of Food Engineering*, **2007**, 81, 728-734	6	53
219	Acid-induced gelation behavior of sonicated casein solutions. *Ultrasonics Sonochemistry*, **2010**, 17, 153-8	8.9	52
218	Supercriticial fluid extraction of flavors and fragrances from Hyssopus officinalis L. cultivated in Iran. *Food Chemistry*, **2007**, 105, 805-811	8.5	51
217	Physicochemical and microstructural properties of a novel edible film synthesized from Balangu seed mucilage. *International Journal of Biological Macromolecules*, **2018**, 108, 1110-1119	7.9	50
216	Effects of Combined Coating and Microwave Assisted Hot-air Drying on the Texture, Microstructure and Rehydration Characteristics of Apple Slices. *Food Science and Technology International*, **2006**, 12, 39-46	2.6	48

215	A comparative study on the emulsifying properties of various species of gum tragacanth. *International Journal of Biological Macromolecules*, **2013**, 57, 76-82	7.9	41
214	Antimicrobial Activity of Pomegranate (Punica granatum L.) Peel Extract, Physical, Mechanical, Barrier and Antimicrobial Properties of Pomegranate Peel Extract-incorporated Sodium Caseinate Film and Application in Packaging for Ground Beef. *Packaging Technology and Science*, **2015**, 28, 869-881	2.3	40
213	Effect of cream homogenization on textural characteristics of low-fat Iranian White cheese. *International Dairy Journal*, **2007**, 17, 547-554	3.5	40
212	Investigation of the Effects of Microwave Treatment on the Optical Properties of Apple Slices During Drying. *Drying Technology*, **2008**, 26, 1362-1368	2.6	39
211	Effect of organic additives on physiochemical properties and anti-oxidant release from chitosan-gelatin composite films to fatty food simulant. *International Journal of Biological Macromolecules*, **2018**, 114, 844-850	7.9	37
210	Antimicrobial, water vapour permeability, mechanical and thermal properties of casein based Zataraia multiflora Boiss. Extract containing film. *LWT - Food Science and Technology*, **2011**, 44, 2316-2323	5.4	37
209	Effect of active edible coatings made by basil seed gum and thymol on oil uptake and oxidation in shrimp during deep-fat frying. *Carbohydrate Polymers*, **2016**, 137, 249-254	10.3	36
208	Prediction of red plum juice permeate flux during membrane processing with ANN optimized using RSM. *Computers and Electronics in Agriculture*, **2014**, 102, 1-9	6.5	36
207	Structural and physico-mechanical properties of potato starch-olive oil edible films reinforced with zein nanoparticles. *International Journal of Biological Macromolecules*, **2020**, 149, 941-950	7.9	35
206	Effect of autochthonous starter cultures isolated from Siahmazgi cheese on physicochemical, microbiological and volatile compound profiles and sensorial attributes of sucuk, a Turkish dry-fermented sausage. *Meat Science*, **2014**, 97, 104-14	6.4	35
205	Effect of process conditions and carrier concentration for improving drying yield and other quality attributes of spray dried black mulberry (Morus nigra) juice. *International Journal of Food Engineering*, **2012**, 8,	1.9	35
204	Comparative evaluation on fatty acid and Matricaria recutita essential oil incorporated into casein-based film. *International Journal of Biological Macromolecules*, **2013**, 56, 69-75	7.9	35
203	Effect of membrane clarification on the physicochemical properties of pomegranate juice. *International Journal of Food Science and Technology*, **2010**, 45, 1457-1463	3.8	35
202	Comparison of pH-dependent sonodisruption of re-assembled casein micelles by 35 and 130kHz ultrasounds. *Journal of Food Engineering*, **2009**, 95, 505-509	6	35
201	Study of mechanical properties, oxygen permeability and AFM topography of zein films plasticized by polyols. *Packaging Technology and Science*, **2007**, 20, 155-163	2.3	35
200	Fabrication of curcumin-loaded whey protein microgels: Structural properties, antioxidant activity, and in vitro release behavior. *LWT - Food Science and Technology*, **2019**, 103, 94-100	5.4	35
199	Optimization of microwave assisted extraction (MAE) and soxhlet extraction of phenolic compound from licorice root. *Journal of Food Science and Technology*, **2015**, 52, 3242-53	3.3	34
198	Comparing the Effects of Microwave and Conventional Heating Methods on the Evaporation Rate and Quality Attributes of Pomegranate (Punica granatum L.) Juice Concentrate. *Food and Bioprocess Technology*, **2012**, 5, 1328-1339	5.1	34

197	Monitoring the chemical and textural changes during ripening of Iranian White cheese made with different concentrations of starter. *Journal of Dairy Science*, **2006**, 89, 3318-25	4	34
196	Opuntia ficus indica fruit gum: Extraction, characterization, antioxidant activity and functional properties. *Carbohydrate Polymers*, **2019**, 206, 565-572	10.3	34
195	Manufacturing the novel sausages with reduced quantity of meat and fat: The product development, formulation optimization, emulsion stability and textural characterization. *LWT - Food Science and Technology*, **2016**, 68, 76-84	5.4	33
194	Effects of heating method and conditions on the quality attributes of black mulberry (Morus nigra) juice concentrate. *International Journal of Food Science and Technology*, **2011**, 46, 956-962	3.8	33
193	Response surface optimization of an artificial neural network for predicting the size of re-assembled casein micelles. *Computers and Electronics in Agriculture*, **2009**, 68, 216-221	6.5	33
192	Determining of moisture diffusivity and activation energy in drying of apricots. *Research in Agricultural Engineering*, **2009**, 55, 114-120	0.8	33
191	Preliminary investigation of the combined effect of heat treatment and incubation temperature on the viability of the probiotic micro-organisms in freshly made yogurt. *International Journal of Dairy Technology*, **2006**, 59, 8-11	3.7	33
190	Effect of free radical-induced aggregation on physicochemical and interface-related functionality of egg white protein. *Food Hydrocolloids*, **2019**, 87, 734-746	10.6	33
189	Extraction, chemical composition, rheological behavior, antioxidant activity and functional properties of Cordia myxa mucilage. *International Journal of Biological Macromolecules*, **2018**, 118, 485-493	7.9	31
188	Microbial characterization of Iranian traditional Lighvan cheese over manufacturing and ripening via culturing and PCR-DGGE analysis: identification and typing of dominant lactobacilli. *European Food Research and Technology*, **2009**, 229, 83-92	3.4	31
187	Alkaline pH does not disrupt re-assembled casein micelles. *Food Chemistry*, **2009**, 116, 929-932	8.5	30
186	The effect of chickpea protein isolate in combination with transglutaminase and xanthan on the physical and rheological characteristics of gluten free muffins and batter based on millet flour. *LWT - Food Science and Technology*, **2018**, 90, 362-372	5.4	29
185	Effects of heating method and conditions on the evaporation rate and quality attributes of black mulberry (Morus nigra) juice concentrate. *Journal of Food Science and Technology*, **2013**, 50, 35-43	3.3	29
184	Changes in blocking mechanisms during membrane processing of pomegranate juice. *International Journal of Food Science and Technology*, **2009**, 44, 2135-2141	3.8	28
183	Heat and mass transfer in apple cubes in a microwave-assisted fluidized bed drier. *Food and Bioproducts Processing*, **2013**, 91, 207-215	4.9	27
182	Nanostructured food proteins as efficient systems for the encapsulation of bioactive compounds. *Food Science and Human Wellness*, **2020**, 9, 199-213	8.3	26
181	Radical cross-linked whey protein aggregates as building blocks of non-heated cold-set gels. *Food Hydrocolloids*, **2018**, 81, 429-441	10.6	26
180	Microwave-assisted extraction of hempseed oil: studying and comparing of fatty acid composition, antioxidant activity, physiochemical and thermal properties with Soxhlet extraction. *Journal of Food Science and Technology*, **2019**, 56, 4198-4210	3.3	26

179	Effect of ultrasonic treatment on the rheological properties and particle size of gum tragacanth dispersions from different species. *International Journal of Food Science and Technology*, **2011**, 46, 849-854	2.8	26
178	Rheological Properties of Iranian Yoghurt Drink, Doogh. *International Journal of Dairy Science*, **2008**, 3, 71-78	0.7	25
177	Gelation of oil-in-water emulsions stabilized by heat-denatured and nanofibrillated whey proteins through ion bridging or citric acid-mediated cross-linking. *International Journal of Biological Macromolecules*, **2018**, 120, 2247-2258	7.9	24
176	Biocompatible nanotubes as potential carrier for curcumin as a model bioactive compound. *Journal of Nanoparticle Research*, **2013**, 15, 1	2.3	24
175	Prediction of the Physicochemical Properties of Spray-Dried Black Mulberry (Morus nigra) Juice using Artificial Neural Networks. *Food and Bioprocess Technology*, **2013**, 6, 585-590	5.1	24
174	Osmotic Dehydration of Apple Slices with Carboxy-Methyl Cellulose Coating. *Drying Technology*, **2006**, 24, 45-50	2.6	24
173	Developing spray-dried powders containing anthocyanins of black raspberry juice encapsulated based on fenugreek gum. *Advanced Powder Technology*, **2015**, 26, 462-469	4.6	23
172	COMPARISON BETWEEN ULTRAFILTRATION AND MICROFILTRATION IN THE CLARIFICATION OF POMEGRANATE JUICE. *Journal of Food Process Engineering*, **2012**, 35, 424-436	2.4	23
171	Assessment of Osmotic Process in Combination with Coating on Effective Diffusivities during Drying of Apple Slices. *Drying Technology*, **2006**, 24, 1159-1164	2.6	23
170	The Effects of Probiotic Honey Consumption on Metabolic Status in Patients with Diabetic Nephropathy: a Randomized, Double-Blind, Controlled Trial. *Probiotics and Antimicrobial Proteins*, **2019**, 11, 1195-1201	5.5	23
169	Effect of ultrasound-assisted alkaline treatment on functional property modifications of faba bean protein. *Food Chemistry*, **2021**, 354, 129494	8.5	23
168	Formulation of apple juice beverages containing whey protein isolate or whey protein hydrolysate based on sensory and physicochemical analysis. *International Journal of Dairy Technology*, **2015**, 68, 70-78	3.7	22
167	Design and fabrication of pectin-coated nanoliposomal delivery systems for a bioactive polyphenolic: Phloridzin. *International Journal of Biological Macromolecules*, **2018**, 112, 626-637	7.9	22
166	Extraction, characterization and rheological study of the purified polysaccharide from Lallemantia ibrica seeds. *International Journal of Biological Macromolecules*, **2018**, 120, 1265-1274	7.9	22
165	Effect of microbial transglutaminase on the mechanical properties and microstructure of acid-induced gels and emulsion gels produced from thermal denatured egg white proteins. *International Journal of Biological Macromolecules*, **2020**, 153, 523-532	7.9	21
164	A practical optimization on salt/high-methoxyl pectin interaction to design a stable formulation for Doogh. *Carbohydrate Polymers*, **2013**, 97, 376-83	10.3	21
163	Microstructural and mechanical properties of camel longissimus dorsi muscle during roasting, braising and microwave heating. *Meat Science*, **2013**, 95, 419-24	6.4	21
162	Ultrasound-assisted generation of ACE-inhibitory peptides from casein hydrolyzed with nanoencapsulated protease. *Journal of the Science of Food and Agriculture*, **2011**, 91, 2112-6	4.3	21

161	Fabrication and characterization of mucoadhesive bioplastic patch via coaxial polylactic acid (PLA) based electrospun nanofibers with antimicrobial and wound healing application. *International Journal of Biological Macromolecules*, **2021**, 172, 143-153	7.9	21
160	Prediction of Physicochemical Properties of Raspberry Dried by Microwave-Assisted Fluidized Bed Dryer Using Artificial Neural Network. *Drying Technology*, **2014**, 32, 4-12	2.6	20
159	Consequences of heating under alkaline pH alone or in the presence of maltodextrin on solubility, emulsifying and foaming properties of faba bean protein. *Food Hydrocolloids*, **2021**, 112, 106335	10.6	20
158	Gum tragacanth dispersions: Particle size and rheological properties affected by high-shear homogenization. *International Journal of Biological Macromolecules*, **2015**, 79, 433-9	7.9	19
157	Immobilized Saccharomyces cerevisiae as a potential aflatoxin decontaminating agent in pistachio nuts. *Brazilian Journal of Microbiology*, **2010**, 41, 82-90	2.2	19
156	Physico-chemical and foaming properties of nanofibrillated egg white protein and its functionality in meringue batter. *Food Hydrocolloids*, **2020**, 101, 105554	10.6	19
155	Development of Turkish dry-fermented sausage (sucuk) reformulated with camel meat and hump fat and evaluation of physicochemical, textural, fatty acid and volatile compound profiles during ripening. *LWT - Food Science and Technology*, **2014**, 59, 849-858	5.4	18
154	Evaluation of aflatoxin decontaminating by two strains of Saccharomyces cerevisiae and Lactobacillus rhamnosus strain GG in pistachio nuts. *International Journal of Food Science and Technology*, **2012**, 47, 1647-1653	3.8	18
153	Water Vapor Permeability, Optical and Mechanical Properties of Salep-Based Edible Film. *Journal of Food Processing and Preservation*, **2014**, 38, 1812-1820	2.1	18
152	Canola oil extracted by supercritical carbon dioxide and a commercial organic solvent. *European Journal of Lipid Science and Technology*, **2006**, 108, 488-492	3	18
151	The techno-functional properties of camel whey protein compared to bovine whey protein for fabrication a model high protein emulsion. *LWT - Food Science and Technology*, **2019**, 101, 543-550	5.4	18
150	Fabrication and Characterization of Curcumin-Loaded Complex Coacervates Made of Gum Arabic and Whey Protein Nanofibrils. *Food Biophysics*, **2019**, 14, 425-436	3.2	17
149	Porphyrin-Functionalized Zinc Oxide Nanostructures for Sensor Applications. *Sensors*, **2018**, 18,	3.8	17
148	Study of different fouling mechanisms during membrane clarification of red plum juice. *International Journal of Food Science and Technology*, **2014**, 49, 58-64	3.8	17
147	Evaluating the potential of artificial neural network and neuro-fuzzy techniques for estimating antioxidant activity and anthocyanin content of sweet cherry during ripening by using image processing. *Journal of the Science of Food and Agriculture*, **2014**, 94, 95-101	4.3	17
146	Effect of frozen storage on the anthocyanins and phenolic components of pomegranate juice. *Journal of Food Science and Technology*, **2014**, 51, 382-6	3.3	17
145	An Optimization Study on the Ultrasonic Treatments for Saccharomyces cerevisiae Inactivation in Red Grape Juice with Maintaining Critical Quality Attributes. *Journal of Food Quality*, **2013**, 36, 269-281	2.7	17
144	EFFECT OF VARIOUS DRYING METHODS ON TEXTURE AND COLOR OF TOMATO HALVES. *Journal of Texture Studies*, **2009**, 40, 371-389	3.6	17

143	Fabrication and characterization of acid-induced gels from thermally-aggregated egg white protein formed at alkaline condition. *Food Hydrocolloids*, **2020**, 99, 105337	10.6	17
142	Investigation on the extraction yield, quality, and thermal properties of hempseed oil during ultrasound-assisted extraction: A comparative study. *Journal of Food Processing and Preservation*, **2018**, 42, e13766	2.1	17
141	Migration Kinetics of Ethylene Glycol Monomer from Pet Bottles into Acidic Food Simulant: Effects of Nanoparticle Presence and Matrix Morphology. *Journal of Food Process Engineering*, **2017**, 40, e12383	2.4	16
140	The encapsulation of curcumin by whey protein: Assessment of the stability and bioactivity. *Journal of Food Process Engineering*, **2020**, 43, e13403	2.4	16
139	Mechanical Behavior of Lentil Seeds in Relation to their Physicochemical and Microstructural Characteristics. *International Journal of Food Properties*, **2014**, 17, 545-558	3	16
138	Effect of processing parameters on fouling resistances during microfiltration of red plum and watermelon juices: a comparative study. *Journal of Food Science and Technology*, **2014**, 51, 168-72	3.3	16
137	STABILITY AND RHEOLOGY OF DISPERSIONS CONTAINING POLYSACCHARIDE, OLEIC ACID AND WHEY PROTEIN ISOLATE. *Journal of Texture Studies*, **2012**, 43, 63-76	3.6	16
136	MICROSTRUCTURAL, COMPOSITIONAL AND TEXTURAL PROPERTIES DURING RIPENING OF LIGHVAN CHEESE, A TRADITIONAL RAW SHEEP CHEESE. *Journal of Texture Studies*, **2010**, 41, 579-593	3.6	16
135	Walnut protein□urcumin complexes: fabrication, structural characterization, antioxidant properties, and in vitro anticancer activity. *Journal of Food Measurement and Characterization*, **2020**, 14, 876-885	2.8	16
134	A novel metagenome-derived thermostable and poultry feed compatible □amylase with enhanced biodegradation properties. *International Journal of Biological Macromolecules*, **2020**, 164, 2124-2133	7.9	16
133	One-pot nanoparticulation of potentially bioactive peptides and gallic acid encapsulation. *Food Chemistry*, **2016**, 210, 317-24	8.5	16
132	Curcumin: A promising bioactive agent for application in food packaging systems. *Journal of Environmental Chemical Engineering*, **2021**, 9, 105520	6.8	16
131	Characterization of a high-performance edible film based on Salep mucilage functionalized with pennyroyal (Mentha pulegium). *International Journal of Biological Macromolecules*, **2019**, 133, 529-537	7.9	15
130	Optimized preparation of ACE-inhibitory and antioxidative whey protein hydrolysate using response surface method. *Dairy Science and Technology*, **2012**, 92, 641-653		15
129	Evaluation of the fouling phenomenon in the membrane clarification of black mulberry juice. *International Journal of Food Science and Technology*, **2011**, 46, 1538-1544	3.8	15
128	Reducing nitrite content in hot dogs by hurdle technology. *Food Control*, **2007**, 18, 1488-1493	6.2	15
127	Influence of TiO2Nanoparticle Filler on the Properties of PET and PLA Nanocomposites. *Porrime*, **2012**, 36, 745-755	1	15
126	Physicochemical and bio-functional properties of walnut proteins as affected by trypsin-mediated hydrolysis. *Food Bioscience*, **2020**, 36, 100611	4.9	14

125	Effect of spherical and platelet-like nanoparticles on physical and mechanical properties of polyethylene terephthalate. *Journal of Thermoplastic Composite Materials*, **2014**, 27, 1127-1138	1.9	14
124	Influence of tragacanth gum exudates from specie of Astragalus gossypinus on rheological and physical properties of whey protein isolate stabilised emulsions. *International Journal of Food Science and Technology*, **2011**, 46, 1636-1645	3.8	14
123	Formulation, in vitro evaluation and kinetic analysis of chitosan-gelatin bilayer muco-adhesive buccal patches of insulin nanoparticles. *Journal of Microencapsulation*, **2016**, 33, 613-624	3.4	14
122	Whey protein aggregates formed by non-toxic chemical cross-linking as novel carriers for curcumin delivery: Fabrication and characterization. *Journal of Drug Delivery Science and Technology*, **2020**, 56, 101531	4.5	13
121	Optimal fabrication of nanofiber membranes from ionized-bicomponent cellulose/polyethyleneoxide solutions. *International Journal of Biological Macromolecules*, **2014**, 66, 221-8	7.9	13
120	Investigation on proteolysis and formation of volatile compounds of Lighvan cheese during ripening. *Journal of Food Science and Technology*, **2014**, 51, 2454-62	3.3	13
119	Enhanced thermal and ultrasonic stability of a fungal protease encapsulated within biomimetically generated silicate nanospheres. *Biochimica Et Biophysica Acta - General Subjects*, **2010**, 1800, 459-65	4	13
118	Moisture Content Modeling of Sliced Kiwifruit (cv. Hayward) During Drying. *Pakistan Journal of Nutrition*, **2008**, 8, 78-82	0.3	13
117	Development of fermented date syrup using Kombucha starter culture. *Journal of Food Processing and Preservation*, **2019**, 43, e13872	2.1	13
116	Effect of CaCl2 on the stability and rheological properties of foams and high-sugar aerated systems produced by preheated egg white protein. *Food Hydrocolloids*, **2020**, 106, 105887	10.6	12
115	Relating consumer preferences to textural attributes of cooked beans: Development of an industrial protocol and microstructural observations. *LWT - Food Science and Technology*, **2013**, 50, 88-98	5.4	12
114	Effect of whey protein concentrate addition on the physical properties of homogenized sweetened dairy creams. *International Journal of Dairy Technology*, **2008**, 61, 183-191	3.7	12
113	Osmotic Dehydration of Foods in a Multicomponent Solution Part I. Lowering of Solute Uptake in Agar Gels: Diffusion Considerations. *LWT - Food Science and Technology*, **2001**, 34, 312-318	5.4	12
112	Effect of different cross-linking agents on the preparation of bovine serum albumin nanoparticles. *Journal of the Iranian Chemical Society*, **2020**, 17, 1223-1235	2	12
111	Applying Iranian Gum Tragacanth to Improve Textural Properties of Maltodextrin Microcapsules.. *Journal of Texture Studies*, **2013**, 44, 12-20	3.6	11
110	Scrutinizing the different pectin types on stability of an Iranian traditional drink "Doogh". *International Journal of Biological Macromolecules*, **2013**, 60, 375-82	7.9	11
109	A comparative study on different concentration methods of extracts obtained from two raspberries (Rubus idaeus L.) cultivars: evaluation of anthocyanins and phenolics contents and antioxidant activity. *International Journal of Food Science and Technology*, **2013**, 48, 1179-1186	3.8	11
108	Application of active edible coatings made from basil seed gum and thymol for quality maintenance of shrimp during cold storage. *Journal of the Science of Food and Agriculture*, **2017**, 97, 1837-1845	4.3	11

107	Optimization of canthaxanthin production by Dietzia natronolimnaea HS-1 using response surface methodology. *Pakistan Journal of Biological Sciences*, **2007**, 10, 2544-52	0.8	11
106	Effect of dry heating on physico-chemical, functional properties and digestibility of camel whey protein. *International Dairy Journal*, **2018**, 86, 9-20	3.5	11
105	Morphology and physicochemical properties of a novel Lallemantia iberica mucilage/titanium dioxide bio-nanocomposite. *Polymer Testing*, **2018**, 67, 12-21	4.5	10
104	Evaluation and prediction of metabolite production, antioxidant activities, and survival of Lactobacillus casei 431 in a pomegranate juice supplemented yogurt drink using support vector regression. *Food Science and Biotechnology*, **2015**, 24, 2105-2112	3	10
103	Spray drying of low-phenylalanine skim milk: optimisation of process conditions for improving solubility and particle size. *International Journal of Food Science and Technology*, **2012**, 47, 495-503	3.8	10
102	Chemical composition and evaluation of antimicrobial properties of Rosmarinus officinalis L. essential oil. *African Journal of Biotechnology*, **2011**, 10, 13895-13899	0.6	10
101	Effect of refrigerated storage time on the viability of probiotic bacteria in fermented probiotic milk drinks. *International Journal of Dairy Technology*, **2009**, 62, 204-208	3.7	10
100	Drying behavior, diffusion modeling, and energy consumption optimization of Cuminum cyminum L. undergoing microwave-assisted fluidized bed drying. *Drying Technology*, **2020**, 38, 224-234	2.6	10
99	Electrospray Production of Curcumin-walnut Protein Nanoparticles. *Food Biophysics*, **2021**, 16, 15-26	3.2	10
98	Antioxidant Peptidic Particles for Delivery of Gallic Acid. *Journal of Food Processing and Preservation*, **2017**, 41, e12767	2.1	9
97	Polysaccharide type and concentration affect nanocomplex formation in associative mixture with □lactoglobulin. *International Journal of Biological Macromolecules*, **2016**, 93, 724-730	7.9	9
96	Multivariate-parameter optimization of aroma compound release from carbohydrate-oil-protein model emulsions. *Carbohydrate Polymers*, **2013**, 98, 1667-76	10.3	9
95	Effect of ultrasound assisted extraction upon the Genistin and Daidzin contents of resultant soymilk. *Journal of Food Science and Technology*, **2014**, 51, 2857-61	3.3	9
94	Response surface optimisation of spray dryer operational parameters for low-phenylalanine skim milk powder. *International Journal of Food Science and Technology*, **2011**, 46, 1830-1839	3.8	9
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