

Reza Farhoosh

List of Publications by Year in descending order

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Version: 2024-02-01

82
papers

3,657
citations

109311

35
h-index

138468

58
g-index

84
all docs

84
docs citations

84
times ranked

3819
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimisation of ultrasound-assisted extraction of natural pigment from annatto seeds by response surface methodology (RSM). <i>Food Chemistry</i> , 2014, 155, 319-324.	8.2	176
2	Antioxidant activity of gallic acid and methyl gallate in triacylglycerols of Kilka fish oil and its oil-in-water emulsion. <i>Food Chemistry</i> , 2014, 159, 439-444.	8.2	152
3	Kinetic parameter determination of vegetable oil oxidation under Rancimat test conditions. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 587-592.	1.5	147
4	Production and characterization of nanostructured lipid carriers and solid lipid nanoparticles containing lycopene for food fortification. <i>Journal of Food Science and Technology</i> , 2018, 55, 287-298.	2.8	142
5	Rheological properties of <i>Lepidium sativum</i> seed extract as a function of concentration, temperature and time. <i>Food Hydrocolloids</i> , 2009, 23, 2062-2068.	10.7	137
6	Structure-antioxidant activity relationships of o-hydroxyl, o-methoxy, and alkyl ester derivatives of p-hydroxybenzoic acid. <i>Food Chemistry</i> , 2016, 194, 128-134.	8.2	135
7	A compositional study on two current types of salep in Iran and their rheological properties as a function of concentration and temperature. <i>Food Hydrocolloids</i> , 2007, 21, 660-666.	10.7	128
8	The effect of commercial refining steps on the rancidity measures of soybean and canola oils. <i>Food Chemistry</i> , 2009, 115, 933-938.	8.2	128
9	The Effect of Operational Parameters of the Rancimat Method on the Determination of the Oxidative Stability Measures and Shelf-Life Prediction of Soybean Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2007, 84, 205-209.	1.9	126
10	Extraction of essential oils from <i>Mentha piperita</i> using advanced techniques: Microwave versus ohmic assisted hydrodistillation. <i>Food and Bioproducts Processing</i> , 2015, 94, 50-58.	3.6	109
11	Synergistic effects of some essential oils against fungal spoilage on pear fruit. <i>International Journal of Food Microbiology</i> , 2017, 257, 285-294.	4.7	101
12	Antioxidant activity of various extracts of old tea leaves and black tea wastes (<i>Camellia sinensis</i> L.). <i>Food Chemistry</i> , 2007, 100, 231-236.	8.2	100
13	Impact of hydrothermal modifications on the physicochemical, morphology, crystallinity, pasting and thermal properties of acorn starch. <i>Food Chemistry</i> , 2018, 245, 385-393.	8.2	94
14	Rheology and microstructure of basil seed gum and Î ² -lactoglobulin mixed gels. <i>Food Hydrocolloids</i> , 2013, 30, 134-142.	10.7	89
15	Optimization of Hydrocolloid Extraction From Wild Sage Seed (<i>Salvia macrosiphon</i>) Using Response Surface. <i>International Journal of Food Properties</i> , 2010, 13, 1380-1392.	3.0	76
16	Shelf-life prediction of olive oils using empirical models developed at low and high temperatures. <i>Food Chemistry</i> , 2013, 141, 557-565.	8.2	70
17	Chemical Composition and Oxidative Stability of Kernel Oils from Two Current Subspecies of <i>Pistacia atlantica</i> in Iran. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2008, 85, 723.	1.9	68
18	Frying Stability of Canola Oil Blended with Palm Olein, Olive, and Corn Oils. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 71-76.	1.9	68

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19	Simultaneous monitoring of the conventional qualitative indicators during frying of sunflower oil. Food Chemistry, 2011, 125, 209-213.	8.2	66
20	Structure-Activity Relationships of Luteolin and Catechin. Journal of Food Science, 2020, 85, 298-305.	3.1	65
21	Ultrasonic-assisted extraction of antioxidative compounds from Bene (<i>Pistacia atlantica</i> subsp.) Tj ETQq1 1 0.784314 rgBT /Overlock 577-583.	8.2	64
22	Carbonyl value in monitoring of the quality of used frying oils. Analytica Chimica Acta, 2008, 617, 18-21.	5.4	63
23	Evolution of Oxidative Values during Kinetic Studies on Olive Oil Oxidation in the Rancimat Test. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 281-293.	1.9	63
24	Antioxidant potency of gallic acid, methyl gallate and their combinations in sunflower oil triacylglycerols at high temperature. Food Chemistry, 2018, 244, 29-35.	8.2	57
25	Olive oil oxidation: Rejection points in terms of polar, conjugated diene, and carbonyl values. Food Chemistry, 2012, 131, 1385-1390.	8.2	52
26	DETERMINATION OF CARBONYL VALUE IN RANCID OILS: A CRITICAL RECONSIDERATION. Journal of Food Lipids, 2006, 13, 298-305.	1.0	49
27	Relative contribution of compositional parameters to the primary and secondary oxidation of canola oil. Food Chemistry, 2009, 114, 1002-1006.	8.2	48
28	Polar compounds distribution of sunflower oil as affected by unsaponifiable matters of Bene hull oil (BHO) and tertiary-butylhydroquinone (TBHQ) during deep-frying. Food Chemistry, 2010, 122, 381-385.	8.2	47
29	RANCIMAT TEST FOR THE ASSESSMENT OF USED FRYING OILS QUALITY. Journal of Food Lipids, 2007, 14, 263-271.	1.0	45
30	Antioxidant activity of the fractions separated from the unsaponifiable matter of bene hull oil. Food Chemistry, 2011, 126, 583-589.	8.2	45
31	Effect of applied voltage and frequency on extraction parameters and extracted essential oils from <i>Mentha piperita</i> by ohmic assisted hydrodistillation. Innovative Food Science and Emerging Technologies, 2015, 29, 161-169.	5.6	44
32	Effects of Electrolyte Concentration and Ultrasound Pretreatment on Ohmic-Assisted Hydrodistillation of Essential Oils from <i>Mentha piperita</i> L.. International Journal of Food Engineering, 2017, 13, .	1.5	41
33	Shelf-life prediction of edible fats and oils using Rancimat. Lipid Technology, 2007, 19, 232-234.	0.3	39
34	Reliable determination of the induction period and critical reverse micelle concentration of lipid hydroperoxides exploiting a model composed of pseudo-first and -second order reaction kinetics. LWT - Food Science and Technology, 2018, 98, 406-410.	5.2	37
35	Bene hull oil as a highly stable and antioxidative vegetable oil. European Journal of Lipid Science and Technology, 2009, 111, 1259-1265.	1.5	36
36	Chemical composition, antioxidant and antibacterial properties of Bene (<i>Pistacia atlantica</i> subsp.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.8	36

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37	Anti-Rancidity Effects of Sesame and Rice Bran Oils on Canola Oil During Deep Frying. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 539-544.	1.9	33
38	Modeling of antibacterial activity of annatto dye on <i>Escherichia coli</i> in mayonnaise. <i>Food Bioscience</i> , 2014, 8, 8-13.	4.4	33
39	Antioxidant activity and mechanism of action of sesamol in triacylglycerols and fatty acid methyl esters of sesame, olive, and canola oils. <i>LWT - Food Science and Technology</i> , 2019, 103, 271-278.	5.2	33
40	Antioxidant Activity of Gallic Acid as Affected by an Extra Carboxyl Group than Pyrogallol in Various Oxidative Environments. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800319.	1.5	31
41	Growth performance and gut health parameters of finishing broilers supplemented with plant extracts and exposed to daily increased temperature. <i>Spanish Journal of Agricultural Research</i> , 2013, 11, 109.	0.6	31
42	PHYSICO-CHEMICAL PROPERTIES OF KERNEL OIL FROM <i>AMYGDALUS SCOPARIA</i> GROWING WILD IN IRAN. <i>Journal of Food Lipids</i> , 2008, 15, 433-443.	1.0	29
43	A reconsidered approach providing kinetic parameters and rate constants to analyze the oxidative stability of bulk lipid systems. <i>Food Chemistry</i> , 2020, 327, 127088.	8.2	27
44	Ohmic heating as a promising technique for extraction of herbal essential oils: Understanding mechanisms, recent findings, and associated challenges. <i>Advances in Food and Nutrition Research</i> , 2020, 91, 227-273.	3.0	26
45	Antioxidant activity of sesame, rice bran and bene hull oils and their unsaponifiable matters. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 506-512.	1.5	25
46	A Kinetic Approach to Evaluate the Structure-Based Performance of Antioxidants During Lipid Oxidation. <i>Journal of Food Science</i> , 2018, 83, 101-107.	3.1	25
47	Antioxidant activity of the essential oil and methanolic extract of cumin seed (<i>Cuminum</i>) <i>Tj ETQq1 1 0.784314 rjBT /Overlock 10 T</i>	1.5	23
48	Variation in phenolic compounds, \pm -linolenic acid and linoleic acid contents and antioxidant activity of purslane (<i>Portulaca oleracea</i> L.) during phenological growth stages. <i>Physiology and Molecular Biology of Plants</i> , 2020, 26, 1519-1529.	3.1	23
49	Critical kinetic parameters and rate constants representing lipid peroxidation as affected by temperature. <i>Food Chemistry</i> , 2021, 340, 128137.	8.2	21
50	Interfacial performance of gallic acid and methyl gallate accompanied by lecithin in inhibiting bulk phase oil peroxidation. <i>Food Chemistry</i> , 2020, 328, 127128.	8.2	21
51	Frying stability of canola oil in presence of pumpkin seed and olive oils. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 871-877.	1.5	18
52	Temperature-Dependent Mechanism of Antioxidant Activity of <i>o</i> -Hydroxyl, <i>o</i> -Methoxy, and Alkyl Ester Derivatives of <i>p</i> -Hydroxybenzoic Acid in Fish Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 555-567.	1.9	18
53	ANTIOXIDANT ACTIVITY OF BENE HULL OIL COMPARED WITH SESAME AND RICE BRAN OILS DURING THE FRYING PROCESS OF SUNFLOWER OIL. <i>Journal of Food Lipids</i> , 2009, 16, 394-406.	1.0	17
54	Prediction of oxidation parameters of purified Kilka fish oil including gallic acid and methyl gallate by adaptive neuro-fuzzy inference system (<i>ANFIS</i>) and artificial neural network. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4594-4602.	3.5	17

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55	Antioxidant activity and mechanism of inhibitory action of gentisic and $\hat{I}\pm$ -resorcylic acids. Scientific Reports, 2020, 10, 19487.	3.3	17
56	Improvement of Canola Oil Frying Stability by Bene Kernel Oil's Unsaponifiable Matter. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 993-1000.	1.9	16
57	Oxidation kinetics of common Kilka (<i>Clupeonella cultiventris caspia</i>) oil in presence of bene oils's unsaponifiable matter. Food Chemistry, 2016, 190, 748-754.	8.2	16
58	Improved frying stability of canola oil blended with palm olein and virgin olive oils as affected by bene kernel oil and its unsaponifiable matter. European Journal of Lipid Science and Technology, 2016, 118, 1495-1506.	1.5	15
59	Antioxidant activity and mechanism of action of butein in linoleic acid. Food Chemistry, 2005, 93, 633-639.	8.2	14
60	Thermal Antioxidative Kinetics of Hydroxytyrosol in Selected Lipid Systems of Different Unsaturation Degree. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1655-1661.	1.9	14
61	Quantitative Indices of the Oxidizability of Fatty Acid Compositions. European Journal of Lipid Science and Technology, 2017, 119, 1700203.	1.5	14
62	A preliminary Rancimat-based kinetic approach of detecting olive oil adulteration. LWT - Food Science and Technology, 2018, 90, 77-82.	5.2	14
63	Characterization of the binding of cyanidin-3-glucoside to bovine serum albumin and its stability in a beverage model system: A multispectroscopic and chemometrics study. Food Chemistry, 2020, 311, 126015.	8.2	14
64	Effect of Bene Kernel Oil on the Frying Stability of Canola Oil. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 647-654.	1.9	12
65	New insights into the kinetic and thermodynamic evaluations of lipid peroxidation. Food Chemistry, 2022, 375, 131659.	8.2	12
66	Kinetics and stoichiometry of gallic acid and methyl gallate in scavenging DPPH radical as affected by the reaction solvent. Scientific Reports, 2022, 12, .	3.3	12
67	Mechanism of the Inhibitory Effect of Hydroxytyrosol on Lipid Oxidation in Different Bulk Oil Systems. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1233-1242.	1.9	11
68	Dereplication of antioxidant compounds in Bene (<i>Pistacia atlantica</i> subsp. <i>mutica</i>) hull using a multiplex approach of HPLC's DAD, LC's MS and 1 H NMR techniques. Journal of Pharmaceutical and Biomedical Analysis, 2016, 117, 352-362.	2.8	11
69	Frying performance of the hull oil unsaponifiable matter of <i>Pistacia atlantica</i> subsp. <i>mutica</i> . European Journal of Lipid Science and Technology, 2010, 112, 343-348.	1.5	10
70	Oxidative stability of purified common Kilka (<i>Clupeonella cultiventris caspia</i>) oil as a function of the bene kernel and hull oils. International Journal of Food Science and Technology, 2015, 50, 396-403.	2.7	9
71	Investigation of quality and stability of canola oil refined by adding chemical agents and membrane processing. Procedia Food Science, 2011, 1, 90-94.	0.6	8
72	Initiation and propagation kinetics of inhibited lipid peroxidation. Scientific Reports, 2021, 11, 6864.	3.3	8

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73	The effects of adding water and polyglycerol polyricinoleate on the texture, appearance, and sensory qualities of compound milk chocolate. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1390-1399.	1.5	7
74	Preservation of gallic acid and methyl gallate on purified Kilka fish oil oxidation by Rancimat. <i>Food Science and Nutrition</i> , 2019, 7, 4007-4013.	3.4	7
75	Colloid-Enhanced Ultrafiltration of Canola Oil: Effect of Process Conditions and MWCO on Flux, Fouling and Rejections. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 292-300.	2.0	5
76	Oxidative Stability of Virgin Olive Oil as Affected by the Bene Unsaponifiable Matters and Tertiary-Butylhydroquinone. <i>Journal of Food Science</i> , 2012, 77, C697-702.	3.1	4
77	Frying stability time of olive oils estimated from the oxidative stability index. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1831-1838.	3.2	4
78	Thermal antioxidative kinetics of sesamol in triacylglycerols and fatty acid methyl esters of sesame, olive, and canola oils. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 871-880.	1.9	4
79	Antioxidative and synergistic effects of bene kernel and hull oils during oxidation of virgin olive oil. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1284-1291.	1.5	3
80	Filtration of crude canola oil miscella utilizing PVDF membrane: the effects of pretreatments and operating conditions. <i>International Journal of Food Engineering</i> , 2012, 8, .	1.5	1
81	Interactive effects of chilling and wounding stresses on antioxidant compounds and fatty acid profile of purslane. <i>Acta Physiologiae Plantarum</i> , 2022, 44, 1.	2.1	1
82	Micelle-enhanced Ultrafiltration of Chemical Pretreated Crude Canola Oil Miscella. <i>International Journal of Food Engineering</i> , 2012, 8, .	1.5	0