

# Reza Farhoosh

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

80 papers	2,738 citations	31 h-index	50 g-index
84 ext. papers	3,142 ext. citations	4.9 avg, IF	5.88 L-index

#	Paper	IF	Citations
80	Interactive effects of chilling and wounding stresses on antioxidant compounds and fatty acid profile of purslane. <i>Acta Physiologiae Plantarum</i> , <b>2022</b> , 44, 1	2.6	1
79	New insights into the kinetic and thermodynamic evaluations of lipid peroxidation. <i>Food Chemistry</i> , <b>2021</b> , 131659	8.5	0
78	Initiation and propagation kinetics of inhibited lipid peroxidation. <i>Scientific Reports</i> , <b>2021</b> , 11, 6864	4.9	2
77	Critical kinetic parameters and rate constants representing lipid peroxidation as affected by temperature. <i>Food Chemistry</i> , <b>2021</b> , 340, 128137	8.5	8
76	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> , <b>2021</b> , 98, 871-880	1.8	2
75	Variation in phenolic compounds, -linolenic acid and linoleic acid contents and antioxidant activity of purslane (L.) during phenological growth stages. <i>Physiology and Molecular Biology of Plants</i> , <b>2020</b> , 26, 1519-1529	2.8	10
74	Structure-Antioxidant Activity Relationships of Luteolin and Catechin. <i>Journal of Food Science</i> , <b>2020</b> , 85, 298-305	3.4	28
73	A reconsidered approach providing kinetic parameters and rate constants to analyze the oxidative stability of bulk lipid systems. <i>Food Chemistry</i> , <b>2020</b> , 327, 127088	8.5	7
72	Interfacial performance of gallic acid and methyl gallate accompanied by lecithin in inhibiting bulk phase oil peroxidation. <i>Food Chemistry</i> , <b>2020</b> , 328, 127128	8.5	10
71	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. <i>Food Chemistry</i> , <b>2020</b> , 311, 126015	8.5	10
70	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> , <b>2020</b> , 91, 227-273	6	13
69	Antioxidant activity and mechanism of inhibitory action of gentisic and Resorcylic acids. <i>Scientific Reports</i> , <b>2020</b> , 10, 19487	4.9	5
68	Frying stability time of olive oils estimated from the oxidative stability index. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 1831-1838	2.8	2
67	Preservation of gallic acid and methyl gallate on purified Kilka fish oil oxidation by Rancimat. <i>Food Science and Nutrition</i> , <b>2019</b> , 7, 4007-4013	3.2	5
66	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> , <b>2019</b> , 103, 271-278	5.4	21
65	A preliminary Rancimat-based kinetic approach of detecting olive oil adulteration. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 90, 77-82	5.4	8
64	Antioxidant potency of gallic acid, methyl gallate and their combinations in sunflower oil triacylglycerols at high temperature. <i>Food Chemistry</i> , <b>2018</b> , 244, 29-35	8.5	36

63	A Kinetic Approach to Evaluate the Structure-Based Performance of Antioxidants During Lipid Oxidation. <i>Journal of Food Science</i> , <b>2018</b> , 83, 101-107	3.4	17
62	Production and characterization of nanostructured lipid carriers and solid lipid nanoparticles containing lycopene for food fortification. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 287-298	3.3	79
61	Impact of hydrothermal modifications on the physicochemical, morphology, crystallinity, pasting and thermal properties of acorn starch. <i>Food Chemistry</i> , <b>2018</b> , 245, 385-393	8.5	60
60	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> , <b>2018</b> , 120, 1800319	3	21
59	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. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 98, 406-410	5.4	15
58	Quantitative Indices of the Oxidizability of Fatty Acid Compositions. <i>European Journal of Lipid Science and Technology</i> , <b>2017</b> , 119, 1700203	3	9
57	Effects of Electrolyte Concentration and Ultrasound Pretreatment on Ohmic-Assisted Hydrodistillation of Essential Oils from <i>Mentha piperita</i> L.. <i>International Journal of Food Engineering</i> , <b>2017</b> , 13,	1.9	35
56	Synergistic effects of some essential oils against fungal spoilage on pear fruit. <i>International Journal of Food Microbiology</i> , <b>2017</b> , 257, 285-294	5.8	67
55	Dereplication of antioxidant compounds in Bene ( <i>Pistacia atlantica</i> subsp. <i>mutica</i> ) hull using a multiplex approach of HPLC-DAD, LC-MS and (1)H NMR techniques. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2016</b> , 117, 352-62	3.5	9
54	Structure-antioxidant activity relationships of o-hydroxyl, o-methoxy, and alkyl ester derivatives of p-hydroxybenzoic acid. <i>Food Chemistry</i> , <b>2016</b> , 194, 128-34	8.5	92
53	Thermal Antioxidative Kinetics of Hydroxytyrosol in Selected Lipid Systems of Different Unsaturation Degree. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2016</b> , 93, 1655-1661	1.8	11
52	Prediction of oxidation parameters of purified Kilka fish oil including gallic acid and methyl gallate by adaptive neuro-fuzzy inference system (ANFIS) and artificial neural network. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 4594-602	4.3	16
51	Improved frying stability of canola oil blended with palm olein and virgin olive oils as affected by bene kernel oil and its unsaponifiable matter. <i>European Journal of Lipid Science and Technology</i> , <b>2016</b> , 118, 1495-1506	3	13
50	Oxidation kinetics of common Kilka ( <i>Clupeonella cultiventris caspia</i> ) oil in presence of bene oilsV unsaponifiable matter. <i>Food Chemistry</i> , <b>2016</b> , 190, 748-754	8.5	13
49	Temperature-Dependent Mechanism of Antioxidant Activity of o-Hydroxyl, o-Methoxy, and Alkyl Ester Derivatives of p-Hydroxybenzoic Acid in Fish Oil. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2016</b> , 93, 555-567	1.8	14
48	Mechanism of the Inhibitory Effect of Hydroxytyrosol on Lipid Oxidation in Different Bulk Oil Systems. <i>JAOCs, Journal of the American Oil Chemists Society</i> , <b>2016</b> , 93, 1233-1242	1.8	8
47	Effect of applied voltage and frequency on extraction parameters and extracted essential oils from <i>Mentha piperita</i> by ohmic assisted hydrodistillation. <i>Innovative Food Science and Emerging Technologies</i> , <b>2015</b> , 29, 161-169	6.8	36
46	Chemical composition, antioxidant and antibacterial properties of Bene ( <i>Pistacia atlantica</i> subsp. <i>mutica</i> ) hull essential oil. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 6784-90	3.3	26

45	Oxidative stability of purified common Kilka ( <i>Clupeonella cultiventris caspia</i> ) oil as a function of the bene kernel and hull oils. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 396-403	3.8	6
44	Ultrasonic-assisted extraction of antioxidative compounds from Bene ( <i>Pistacia atlantica</i> subsp. <i>mutica</i> ) hull using various solvents of different physicochemical properties. <i>Food Chemistry</i> , <b>2015</b> , 173, 577-83	8.5	53
43	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> , <b>2015</b> , 39, 292-300	2.1	4
42	Extraction of essential oils from <i>Mentha piperita</i> using advanced techniques: Microwave versus ohmic assisted hydrodistillation. <i>Food and Bioproducts Processing</i> , <b>2015</b> , 94, 50-58	4.9	84
41	Evolution of Oxidative Values during Kinetic Studies on Olive Oil Oxidation in the Rancimat Test. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2014</b> , 91, 281-293	1.8	50
40	Antioxidant activity of gallic acid and methyl gallate in triacylglycerols of Kilka fish oil and its oil-in-water emulsion. <i>Food Chemistry</i> , <b>2014</b> , 159, 439-44	8.5	122
39	Optimisation of ultrasound-assisted extraction of natural pigment from annatto seeds by response surface methodology (RSM). <i>Food Chemistry</i> , <b>2014</b> , 155, 319-24	8.5	141
38	Modeling of antibacterial activity of annatto dye on <i>Escherichia coli</i> in mayonnaise. <i>Food Bioscience</i> , <b>2014</b> , 8, 8-13	4.9	19
37	Shelf-life prediction of olive oils using empirical models developed at low and high temperatures. <i>Food Chemistry</i> , <b>2013</b> , 141, 557-65	8.5	58
36	Rheology and microstructure of basil seed gum and $\beta$ -lactoglobulin mixed gels. <i>Food Hydrocolloids</i> , <b>2013</b> , 30, 134-142	10.6	71
35	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> , <b>2013</b> , 11, 109	1.1	28
34	Oxidative stability of virgin olive oil as affected by the bene unsaponifiable matters and tertiary-butylhydroquinone. <i>Journal of Food Science</i> , <b>2012</b> , 77, C697-702	3.4	3
33	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> , <b>2012</b> , 114, 1390-1399	3	4
32	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> , <b>2012</b> , 114, 1284-1291	3	3
31	Antioxidant activity of the essential oil and methanolic extract of cumin seed ( <i>Cuminum cyminum</i> ). <i>European Journal of Lipid Science and Technology</i> , <b>2012</b> , 114, 168-174	3	15
30	Olive oil oxidation: Rejection points in terms of polar, conjugated diene, and carbonyl values. <i>Food Chemistry</i> , <b>2012</b> , 131, 1385-1390	8.5	43
29	Filtration of crude canola oil miscella utilizing PVDF membrane: the effects of pretreatments and operating conditions. <i>International Journal of Food Engineering</i> , <b>2012</b> , 8,	1.9	1
28	Investigation of quality and stability of canola oil refined by adding chemical agents and membrane processing. <i>Procedia Food Science</i> , <b>2011</b> , 1, 90-94		6

27	Effect of Bene Kernel Oil on the Frying Stability of Canola Oil. <i>JAOCS, Journal of the American Oil ChemistsuSociety</i> , <b>2011</b> , 88, 647-654	1.8	11
26	Improvement of Canola Oil Frying Stability by Bene Kernel Oil& Unsaponifiable Matter. <i>JAOCS, Journal of the American Oil ChemistsuSociety</i> , <b>2011</b> , 88, 993-1000	1.8	15
25	Antioxidant activity of sesame, rice bran and bene hull oils and their unsaponifiable matters. <i>European Journal of Lipid Science and Technology</i> , <b>2011</b> , 113, 506-512	3	22
24	Simultaneous monitoring of the conventional qualitative indicators during frying of sunflower oil. <i>Food Chemistry</i> , <b>2011</b> , 125, 209-213	8.5	57
23	Antioxidant activity of the fractions separated from the unsaponifiable matter of bene hull oil. <i>Food Chemistry</i> , <b>2011</b> , 126, 583-589	8.5	38
22	Optimization of Hydrocolloid Extraction From Wild Sage Seed ( <i>Salvia macrosiphon</i> ) Using Response Surface. <i>International Journal of Food Properties</i> , <b>2010</b> , 13, 1380-1392	3	63
21	Frying performance of the hull oil unsaponifiable matter of <i>Pistacia atlantica</i> subsp. <i>mutica</i> . <i>European Journal of Lipid Science and Technology</i> , <b>2010</b> , 112, NA-NA	3	7
20	Frying stability of canola oil in presence of pumpkin seed and olive oils. <i>European Journal of Lipid Science and Technology</i> , <b>2010</b> , 112, 871-877	3	15
19	Polar compounds distribution of sunflower oil as affected by unsaponifiable matters of Bene hull oil (BHO) and tertiary-butylhydroquinone (TBHQ) during deep-frying. <i>Food Chemistry</i> , <b>2010</b> , 122, 381-385	8.5	42
18	Rheological properties of <i>Lepidium sativum</i> seed extract as a function of concentration, temperature and time. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 2062-2068	10.6	114
17	Bene hull oil as a highly stable and antioxidative vegetable oil. <i>European Journal of Lipid Science and Technology</i> , <b>2009</b> , 111, 1259-1265	3	31
16	Frying Stability of Canola Oil Blended with Palm Olein, Olive, and Corn Oils. <i>JAOCS, Journal of the American Oil ChemistsuSociety</i> , <b>2009</b> , 86, 71-76	1.8	54
15	Anti-Rancidity Effects of Sesame and Rice Bran Oils on Canola Oil During Deep Frying. <i>JAOCS, Journal of the American Oil ChemistsuSociety</i> , <b>2009</b> , 86, 539-544	1.8	26
14	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> , <b>2009</b> , 16, 394-406		14
13	Relative contribution of compositional parameters to the primary and secondary oxidation of canola oil. <i>Food Chemistry</i> , <b>2009</b> , 114, 1002-1006	8.5	42
12	The effect of commercial refining steps on the rancidity measures of soybean and canola oils. <i>Food Chemistry</i> , <b>2009</b> , 115, 933-938	8.5	101
11	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 ChemistsuSociety</i> , <b>2008</b> , 85, 723-729	1.8	58
10	Kinetic parameter determination of vegetable oil oxidation under Rancimat test conditions. <i>European Journal of Lipid Science and Technology</i> , <b>2008</b> , 110, 587-592	3	117

9	Carbonyl value in monitoring of the quality of used frying oils. <i>Analytica Chimica Acta</i> , <b>2008</b> , 617, 18-21	6.6	54
8	PHYSICOCHEMICAL PROPERTIES OF KERNEL OIL FROM AMYGDALUS SCOPARIA GROWING WILD IN IRAN. <i>Journal of Food Lipids</i> , <b>2008</b> , 15, 433-443		28
7	Shelf-life prediction of edible fats and oils using Rancimat. <i>Lipid Technology</i> , <b>2007</b> , 19, 232-234		28
6	Antioxidant activity of various extracts of old tea leaves and black tea wastes ( <i>Camellia sinensis</i> L.). <i>Food Chemistry</i> , <b>2007</b> , 100, 231-236	8.5	75
5	RANCIMAT TEST FOR THE ASSESSMENT OF USED FRYING OILS QUALITY. <i>Journal of Food Lipids</i> , <b>2007</b> , 14, 263-271		36
4	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> , <b>2007</b> , 21, 660-666	10.6	104
3	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>JAACS, Journal of the American Oil Chemists Society</i> , <b>2007</b> , 84, 205-209	1.8	109
2	DETERMINATION OF CARBONYL VALUE IN RANCID OILS: A CRITICAL RECONSIDERATION. <i>Journal of Food Lipids</i> , <b>2006</b> , 13, 298-305		44
1	Antioxidant activity and mechanism of action of butein in linoleic acid. <i>Food Chemistry</i> , <b>2005</b> , 93, 633-638	8.5	13