

Aliakbar Gholamhosseinpour

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

273
citations

1162889

8
h-index

1281743

11
g-index

14
all docs

14
docs citations

14
times ranked

295
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial activity of <i>Carum copticum</i> and <i>Satureja khuzestanica</i> essential oils and acetic acid in vapor phase at different relative humidities and temperatures in peanuts. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	4
2	Biopreservative potential of <i>Lactobacillus</i> strains in yoghurt dessert. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1634-1643.	1.6	7
3	Fermentation of Chortan (heated strained yoghurt) by <i>Lactobacillus helveticus</i> : sonication treatment and biological activities. <i>International Journal of Food Science and Technology</i> , 2020, 55, 908-915.	1.3	5
4	Conventional heating, ultrasound and microwave treatments of milk: Fermentation efficiency and biological activities. <i>International Dairy Journal</i> , 2020, 110, 104809.	1.5	28
5	Effect of ultrasonication treatment and fermentation by probiotic <i>Lactobacillus plantarum</i> strains on goat milk bioactivities. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2642-2649.	1.3	17
6	Characterizations and rheological study of the purified polysaccharide extracted from quince seeds. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 143-151.	1.7	47
7	Water-soluble vitamins. , 2019, , 241-266.		2
8	Fat-soluble vitamins. , 2019, , 267-289.		4
9	Application of microwave and ohmic heating for pasteurization of cantaloupe juice: microbial inactivation and chemical properties. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4276-4286.	1.7	32
10	Fermentation of table cream by <i>Lactobacillus plantarum</i> strains: effect on fungal growth, aflatoxin M ₁ and ochratoxin A. <i>International Journal of Food Science and Technology</i> , 2019, 54, 347-353.	1.3	19
11	Ultrasound pretreatment of fermented milk containing probiotic <i>Lactobacillus plantarum</i> AF1: Carbohydrate metabolism and antioxidant activity. <i>Journal of Food Process Engineering</i> , 2019, 42, e12930.	1.5	59
12	Fermentation of acorn dough by lactobacilli strains: Phytic acid degradation and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2019, 100, 144-149.	2.5	23
13	The effect of age on Cheddar cheese melting, rheology and structure, and on the stability of feed for cheese powder manufacture. <i>International Dairy Journal</i> , 2016, 55, 38-43.	1.5	25
14	Optimization of fermentation process of date syrup by <i>Lactobacillus delbrueckii</i> and <i>Lactobacillus acidophilus</i> : Microbial growth, carbohydrate metabolism, and peptide content. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	1