

Amin Mousavi Khaneghah

List of Publications by Citations

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Version: 2024-04-17

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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.

350
papers

9,785
citations

44
h-index

87
g-index

395
ext. papers

16,715
ext. citations

5.9
avg, IF

7.05
L-index

#	Paper	IF	Citations
350	Global burden of 369 diseases and injuries in 204 countries and territories, 1990-2019: a systematic analysis for the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2020 , 396, 1204-1222	4.0	1847
349	Global burden of 87 risk factors in 204 countries and territories, 1990-2019: a systematic analysis for the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2020 , 396, 1223-1249	4.0	1013
348	Global age-sex-specific fertility, mortality, healthy life expectancy (HALE), and population estimates in 204 countries and territories, 1950-2019: a comprehensive demographic analysis for the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2020 , 396, 1160-1203	4.0	228
347	Antimicrobial agents and packaging systems in antimicrobial active food packaging: An overview of approaches and interactions. <i>Food and Bioprocesses Processing</i> , 2018 , 111, 1-19	4.9	194
346	Essential oils as natural additives to prevent oxidation reactions in meat and meat products: A review. <i>Food Research International</i> , 2018 , 113, 156-166	7	161
345	The occurrence and effect of unit operations for dairy products processing on the fate of aflatoxin M1: A review. <i>Food Control</i> , 2016 , 68, 310-329	6.2	130
344	A critical analysis of the cold plasma induced lipid oxidation in foods. <i>Trends in Food Science and Technology</i> , 2018 , 77, 32-41	15.3	113
343	Five insights from the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2020 , 396, 1135-1159	4.0	113
342	Measuring universal health coverage based on an index of effective coverage of health services in 204 countries and territories, 1990-2019: a systematic analysis for the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2020 , 396, 1250-1284	4.0	112
341	Fermented sweet lemon juice (<i>Citrus limetta</i>) using <i>Lactobacillus plantarum</i> LS5: Chemical composition, antioxidant and antibacterial activities. <i>Journal of Functional Foods</i> , 2017 , 38, 409-414	5.1	98
340	Recent advancements in lactic acid production - a review. <i>Food Research International</i> , 2018 , 107, 763-770		98
339	Determination of heavy metal content of processed fruit products from Tehran's market using ICP-OES: A risk assessment study. <i>Food and Chemical Toxicology</i> , 2018 , 115, 436-446	4.7	94
338	Impact of unit operations during processing of cereal-based products on the levels of deoxynivalenol, total aflatoxin, ochratoxin A, and zearalenone: A systematic review and meta-analysis. <i>Food Chemistry</i> , 2018 , 268, 611-624	8.5	88
337	Concentration of lead and mercury in collected vegetables and herbs from Markazi province, Iran: a non-carcinogenic risk assessment. <i>Food and Chemical Toxicology</i> , 2018 , 113, 204-210	4.7	87
336	Deoxynivalenol and its masked forms: Characteristics, incidence, control and fate during wheat and wheat based products processing - A review. <i>Trends in Food Science and Technology</i> , 2018 , 71, 13-24	15.3	86
335	Basil-seed gum containing <i>Origanum vulgare</i> subsp. <i>viride</i> essential oil as edible coating for fresh cut apricots. <i>Postharvest Biology and Technology</i> , 2017 , 125, 26-34	6.2	81
334	Prevalence and concentration of ochratoxin A, zearalenone, deoxynivalenol and total aflatoxin in cereal-based products: A systematic review and meta-analysis. <i>Food and Chemical Toxicology</i> , 2018 , 118, 830-848	4.7	78

333	Characterization of novel basil-seed gum active edible films and coatings containing oregano essential oil. <i>Progress in Organic Coatings</i> , 2017 , 110, 35-41	4.8	76
332	Polycyclic aromatic hydrocarbons (PAHs) content of edible vegetable oils in Iran: A risk assessment study. <i>Food and Chemical Toxicology</i> , 2018 , 118, 480-489	4.7	74
331	Removal of aflatoxin B1 by roasting with lemon juice and/or citric acid in contaminated pistachio nuts. <i>Food Control</i> , 2017 , 71, 279-284	6.2	73
330	Interactions between probiotics and pathogenic microorganisms in hosts and foods: A review. <i>Trends in Food Science and Technology</i> , 2020 , 95, 205-218	15.3	73
329	Co-occurrence of aflatoxins and ochratoxin A in dried fruits in Iran: Dietary exposure risk assessment. <i>Food and Chemical Toxicology</i> , 2017 , 106, 202-208	4.7	71
328	Mycotoxins in cereal-based products during 24 years (1983-2017): A global systematic review. <i>Trends in Food Science and Technology</i> , 2019 , 91, 95-105	15.3	69
327	The prevalence of aflatoxin M1 in milk of Middle East region: A systematic review, meta-analysis and probabilistic health risk assessment. <i>Food and Chemical Toxicology</i> , 2018 , 118, 653-666	4.7	68
326	Tetracycline removal from aqueous solutions using zeolitic imidazolate frameworks with different morphologies: A mathematical modeling. <i>Chemosphere</i> , 2019 , 217, 250-260	8.4	66
325	Efficiency of Ohmic assisted hydrodistillation for the extraction of essential oil from oregano (<i>Origanum vulgare</i> subsp. <i>viride</i>) spices. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 41, 172-178	6.8	64
324	Health benefits of olive oil and its components: Impacts on gut microbiota antioxidant activities, and prevention of noncommunicable diseases. <i>Trends in Food Science and Technology</i> , 2019 , 88, 220-227	15.3	63
323	Carcinogenic and non-carcinogenic health risks of metal(oid)s in tap water from Ilam city, Iran. <i>Food and Chemical Toxicology</i> , 2018 , 118, 204-211	4.7	60
322	Multi-walled carbon nanotubes modified with iron oxide and silver nanoparticles (MWCNT-Fe ₃ O ₄ /Ag) as a novel adsorbent for determining PAEs in carbonated soft drinks using magnetic SPE-GC/MS method. <i>Arabian Journal of Chemistry</i> , 2019 , 12, 476-488	5.9	60
321	Influence of production on the presence of patulin and ochratoxin A in fruit juices and wines of Argentina. <i>LWT - Food Science and Technology</i> , 2017 , 80, 200-207	5.4	58
320	Aflatoxin M1 in human breast milk: A global systematic review, meta-analysis, and risk assessment study (Monte Carlo simulation). <i>Trends in Food Science and Technology</i> , 2019 , 88, 333-342	15.3	58
319	Cold plasma as a tool for the elimination of food contaminants: Recent advances and future trends. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 1581-1592	11.5	57
318	Extraction of essential oil from <i>Aloysia citriodora</i> Palau leaves using continuous and pulsed ultrasound: Kinetics, antioxidant activity and antimicrobial properties. <i>Process Biochemistry</i> , 2018 , 65, 197-204	4.8	55
317	Emerging techniques in bioethanol production: from distillation to waste valorization. <i>Green Chemistry</i> , 2019 , 21, 1171-1185	10	53
316	Uninsured persons with disability confront substantial barriers to health care services. <i>Disability and Health Journal</i> , 2011 , 4, 238-44	4.2	53

315	The concentration and probabilistic health risk assessment of pesticide residues in commercially available olive oils in Iran. <i>Food and Chemical Toxicology</i> , 2018 , 120, 32-40	4.7	52
314	Risk assessment of heavy metals bioaccumulation: fished shrimps from the Persian Gulf. <i>Toxin Reviews</i> , 2017 , 36, 322-330	2.3	49
313	Radon 222 in drinking water resources of Iran: A systematic review, meta-analysis and probabilistic risk assessment (Monte Carlo simulation). <i>Food and Chemical Toxicology</i> , 2018 , 115, 460-469	4.7	48
312	Prevalence and probabilistic health risk assessment of aflatoxins B ₁ , B ₂ , G ₁ , and G ₂ in Iranian edible oils. <i>Environmental Science and Pollution Research</i> , 2018 , 25, 35562-35570	5.1	47
311	The concentration of potentially toxic elements (PTEs) in the onion and tomato irrigated by wastewater: A systematic review; meta-analysis and health risk assessment. <i>Food Research International</i> , 2019 , 125, 108518	7	46
310	The occurrence of mycotoxins in breast milk, fruit products and cereal-based infant formula: A review. <i>Trends in Food Science and Technology</i> , 2019 , 92, 81-93	15.3	46
309	Understanding the potential benefits of thyme and its derived products for food industry and consumer health: From extraction of value-added compounds to the evaluation of bioaccessibility, bioavailability, anti-inflammatory, and antimicrobial activities. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2879-2895	11.5	45
308	Advances in plant materials, food by-products, and algae conversion into biofuels: use of environmentally friendly technologies. <i>Green Chemistry</i> , 2019 , 21, 3213-3231	10	44
307	Risk assessment of benzene in food samples of Iran's market. <i>Food and Chemical Toxicology</i> , 2018 , 114, 278-284	4.7	44
306	Probabilistic non-carcinogenic and carcinogenic risk assessments (Monte Carlo simulation method) of the measured acrylamide content in Tah-dig using QuEChERS extraction and UHPLC-MS/MS. <i>Food and Chemical Toxicology</i> , 2018 , 118, 361-370	4.7	44
305	The application of the CRISPR-Cas9 genome editing machinery in food and agricultural science: Current status, future perspectives, and associated challenges. <i>Biotechnology Advances</i> , 2019 , 37, 410-421	17.8	43
304	Global, regional, and national progress towards Sustainable Development Goal 3.2 for neonatal and child health: all-cause and cause-specific mortality findings from the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2021 , 398, 870-905	40	43
303	Foamy polystyrene trays for fresh-meat packaging: Life-cycle inventory data collection and environmental impact assessment. <i>Food Research International</i> , 2015 , 76, 418-426	7	41
302	Rapid and efficient ultrasonic assisted adsorption of diethyl phthalate onto FeIIFe ₂ O ₄ @GO: ANN-GA and RSM-DF modeling, isotherm, kinetic and mechanism study. <i>Microchemical Journal</i> , 2019 , 150, 104144	4.8	41
301	Non-carcinogenic risk assessment induced by heavy metals content of the bottled water in Iran. <i>Toxin Reviews</i> , 2017 , 36, 313-321	2.3	41
300	Pesticide decontamination using UV/ferrous-activated persulfate with the aid neuro-fuzzy modeling: A case study of Malathion. <i>Food Research International</i> , 2020 , 137, 109557	7	40
299	A review on pollutants removal by Sono-photo-Fenton processes. <i>Journal of Environmental Chemical Engineering</i> , 2020 , 8, 104330	6.8	40
298	Essential oils as natural preservatives for bakery products: Understanding the mechanisms of action, recent findings, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 310-321	11.5	38

297	Aflatoxins in cereals: State of the art. <i>Journal of Food Safety</i> , 2018 , 38, e12532	2	38
296	Novel edible oil sources: Microwave heating and chemical properties. <i>Food Research International</i> , 2017 , 92, 147-153	7	37
295	Concentration and Prevalence of Aflatoxin M in Human Breast Milk in Iran: Systematic Review, Meta-Analysis, and Carcinogenic Risk Assessment: A Review. <i>Journal of Food Protection</i> , 2019 , 82, 785-795	3.5	37
294	Current advances in biological production of propionic acid. <i>Biotechnology Letters</i> , 2017 , 39, 635-645	3	36
293	Physico-chemical properties of functional low-fat beef burgers: Fatty acid profile modification. <i>LWT - Food Science and Technology</i> , 2017 , 78, 325-331	5.4	36
292	The concentration and prevalence of ochratoxin A in coffee and coffee-based products: A global systematic review, meta-analysis and meta-regression. <i>Fungal Biology</i> , 2019 , 123, 611-617	2.8	36
291	Simultaneous analysis of mycotoxins in corn flour using LC/MS-MS combined with a modified QuEChERS procedure. <i>Toxin Reviews</i> , 2018 , 37, 187-195	2.3	36
290	Fucus vesiculosus extracts as natural antioxidants for improvement of physicochemical properties and shelf life of pork patties formulated with oleogels. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4561-4570	4.3	35
289	The concentration of potentially toxic elements (PTEs) in honey: A global systematic review and meta-analysis and risk assessment. <i>Trends in Food Science and Technology</i> , 2019 , 91, 498-506	15.3	35
288	Method development for determination of migrated phthalate acid esters from polyethylene terephthalate (PET) packaging into traditional Iranian drinking beverage (Doogh) samples: a novel approach of MSPE-GC/MS technique. <i>Environmental Science and Pollution Research</i> , 2018 , 25, 12728-12738	5.1	34
287	In-pack sonication technique for edible emulsions: Understanding the impact of acacia gum and lecithin emulsifiers and ultrasound homogenization on salad dressing emulsions stability. <i>Food Hydrocolloids</i> , 2018 , 83, 79-87	10.6	34
286	Investigation of the Effects of Inulin and β Glucan on the Physical and Sensory Properties of Low-Fat Beef Burgers Containing Vegetable Oils: Optimisation of the Formulation Using D-Optimal Mixture Design. <i>Food Technology and Biotechnology</i> , 2015 , 53, 436-445	2.1	34
285	Detoxification of Aflatoxin M1 (AFM1) in Dairy Base Beverages (Acidophilus Milk) by Using Different Types of Lactic Acid Bacteria-Mini Review. <i>Current Nutrition and Food Science</i> , 2017 , 13, 78-81	0.7	34
284	The detoxification of aflatoxin M1 by <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium</i> spp.: A review. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13704	2.1	34
283	The impact of fermentation processes on the production, retention and bioavailability of carotenoids: An overview. <i>Trends in Food Science and Technology</i> , 2020 , 99, 389-401	15.3	33
282	Mapping subnational HIV mortality in six Latin American countries with incomplete vital registration systems. <i>BMC Medicine</i> , 2021 , 19, 4	11.4	33
281	Probabilistic risk assessment (Monte Carlo simulation method) of Pb and Cd in the onion bulb (<i>Allium cepa</i>) and soil of Iran. <i>Environmental Science and Pollution Research</i> , 2018 , 25, 30894-30906	5.1	33
280	The concentration of potentially toxic elements (PTEs) in eggs: A global systematic review, meta-analysis and probabilistic health risk assessment. <i>Trends in Food Science and Technology</i> , 2020 , 95, 1-9	15.3	32

279	The concentration of heavy metals in noodle samples from Iran's market: probabilistic health risk assessment. <i>Environmental Science and Pollution Research</i> , 2018 , 25, 30928-30937	5.1	32
278	A systematic review and meta-analysis to investigate the concentration and prevalence of trichothecenes in the cereal-based food. <i>Trends in Food Science and Technology</i> , 2020 , 102, 193-202	15.3	31
277	Pollutants degradation and power generation by photocatalytic fuel cells: A comprehensive review. <i>Arabian Journal of Chemistry</i> , 2020 , 13, 8458-8480	5.9	31
276	Changes in masked forms of deoxynivalenol and their co-occurrence with culmorin in cereal-based products: A systematic review and meta-analysis. <i>Food Chemistry</i> , 2019 , 294, 587-596	8.5	30
275	Study of two-stage ohmic hydro-extraction of essential oil from <i>Artemisia aucheri</i> Boiss.: Antioxidant and antimicrobial characteristics. <i>Food Research International</i> , 2018 , 107, 462-469	7	30
274	Incorporation of pomegranate juice concentrate and pomegranate rind powder extract to improve the oxidative stability of frankfurter during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2019 , 102, 237-245	5.4	30
273	Various wastewaters treatment by sono-electrocoagulation process: A comprehensive review of operational parameters and future outlook. <i>Chemosphere</i> , 2021 , 263, 128314	8.4	30
272	Application of new technologies in decontamination of mycotoxins in cereal grains: Challenges, and perspectives. <i>Food and Chemical Toxicology</i> , 2021 , 148, 111976	4.7	30
271	Electron beam irradiation to reduce the mycotoxin and microbial contaminations of cereal-based products: An overview. <i>Food and Chemical Toxicology</i> , 2020 , 143, 111557	4.7	29
270	Fluoride in Iranian Drinking Water Resources: a Systematic Review, Meta-analysis and Non-carcinogenic Risk Assessment. <i>Biological Trace Element Research</i> , 2019 , 188, 261-273	4.5	29
269	Potentially toxic elements (PTEs) in cereal-based foods: A systematic review and meta-analysis. <i>Trends in Food Science and Technology</i> , 2020 , 96, 30-44	15.3	29
268	The Concentration of BTEX in the Air of Tehran: A Systematic Review-Meta Analysis and Risk Assessment. <i>International Journal of Environmental Research and Public Health</i> , 2018 , 15,	4.6	29
267	Trace elements and heavy metals in mineral and bottled drinking waters on the Iranian market. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2015 , 8, 18-24	3.3	28
266	Physicochemical Characterization, Antioxidant Activity, and Phenolic Compounds of Hawthorn (<i>spp.</i>) Fruits Species for Potential Use in Food Applications. <i>Foods</i> , 2020 , 9,	4.9	28
265	Aflatoxin B1 in the Iranian pistachio nut and decontamination methods: A systematic review. <i>Quality Assurance and Safety of Crops and Foods</i> , 2020 , 12, 15-25	1.5	28
264	Natural protective agents and their applications as bio-preservatives in the food industry. <i>Italian Journal of Food Science</i> , 2021 , 33, 55-68		27
263	Recent advances in orange oil extraction: an opportunity for the valorisation of orange peel waste a review. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 925-932	3.8	27
262	Efficacy of Antimicrobial Agents for Food Contact Applications: Biological Activity, Incorporation into Packaging, and Assessment Methods: A Review. <i>Journal of Food Protection</i> , 2018 , 81, 1142-1156	2.5	26

261	Packaging of beef fillet with active chitosan film incorporated with e-polylysine: An assessment of quality indices and shelf life. <i>Meat Science</i> , 2021 , 176, 108475	6.4	26
260	Contamination and Prevalence of Histamine in Canned Tuna from Iran: A Systematic Review, Meta-Analysis, and Health Risk Assessment. <i>Journal of Food Protection</i> , 2018 , 81, 2019-2027	2.5	26
259	Probiotic Bacillus: Fate during sausage processing and storage and influence of different culturing conditions on recovery of their spores. <i>Food Research International</i> , 2017 , 95, 46-51	7	25
258	Fermentation of sarshir (kaymak) by lactic acid bacteria: antibacterial activity, antioxidant properties, lipid and protein oxidation and fatty acid profile. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4595-4603	4.3	25
257	The Concentration of Acrylamide in Different Food Products: A Global Systematic Review, Meta-Analysis, and Meta-Regression. <i>Food Reviews International</i> , 2020 , 1-19	5.5	25
256	Changes in aflatoxins content during processing of pekmez as a traditional product of grape. <i>LWT - Food Science and Technology</i> , 2019 , 103, 178-185	5.4	25
255	Levels of polycyclic aromatic hydrocarbons in milk and milk powder samples and their likely risk assessment in Iranian population. <i>Journal of Food Composition and Analysis</i> , 2020 , 85, 103331	4.1	25
254	A review on graphene-based electrochemical sensor for mycotoxins detection. <i>Food and Chemical Toxicology</i> , 2021 , 148, 111931	4.7	25
253	The global overview of the occurrence of mycotoxins in cereals: a three-year survey. <i>Current Opinion in Food Science</i> , 2021 , 39, 36-42	9.8	25
252	The occurrence of aflatoxin M1 in industrial and traditional fermented milk. <i>Italian Journal of Food Science</i> , 2021 , 33, 12-23		25
251	Effect of ultrasound on lactic acid production by <i>Lactobacillus</i> strains in date (<i>Phoenix dactylifera</i> var. Kabkab) syrup. <i>Applied Microbiology and Biotechnology</i> , 2018 , 102, 2635-2644	5.7	24
250	The effects of food essential oils on cardiovascular diseases: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1688-1705	11.5	24
249	Comparison of Four Extraction Methods for Essential Oil from <i>Thymus daenensis</i> Subsp. <i>Lancifolius</i> and Chemical Analysis of Extracted Essential Oil. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13046	2.1	24
248	Aflatoxin M1 in traditional and industrial pasteurized milk samples from Tiran County, Isfahan Province. <i>Italian Journal of Food Science</i> , 2021 , 33, 103-116		23
247	Assessment of Ochratoxin A in Commercial Corn and Wheat Products. <i>Current Nutrition and Food Science</i> , 2018 , 14, 116-120	0.7	22
246	The Concentration and Probabilistic Health Risk of Potentially Toxic Elements (PTEs) in Edible Mushrooms (Wild and Cultivated) Samples Collected from Different Cities of Iran. <i>Biological Trace Element Research</i> , 2021 , 199, 389-400	4.5	22
245	Acrylamide content of collected food products from Tehran's market: a risk assessment study. <i>Environmental Science and Pollution Research</i> , 2020 , 27, 30558-30570	5.1	21
244	Techniques, perspectives, and challenges of bioactive peptide generation: A comprehensive systematic review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 1488-1520	16.4	21

243	Nanomaterials for food packaging applications: A systematic review. <i>Food and Chemical Toxicology</i> , 2020 , 146, 111825	4.7	21
242	The prevalence of <i>Brucella</i> spp. in dairy products in the Middle East region: A systematic review and meta-analysis. <i>Acta Tropica</i> , 2020 , 202, 105241	3.2	21
241	Mapping local patterns of childhood overweight and wasting in low- and middle-income countries between 2000 and 2017. <i>Nature Medicine</i> , 2020 , 26, 750-759	50.5	21
240	The prevalence and risk assessment of aflatoxin in sesame based products. <i>Italian Journal of Food Science</i> , 2021 , 33, 92-102		21
239	Oxidative stability of virgin olive oil: evaluation and prediction with an adaptive neuro-fuzzy inference system (ANFIS). <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5358-5367	4.3	20
238	The concentration and health risk of potentially toxic elements in black and green teaBoth bagged and loose-leaf. <i>Quality Assurance and Safety of Crops and Foods</i> , 2020 , 12, 140-150	1.5	20
237	The prevalence and concentration of aflatoxin M1 among different types of cheeses: A global systematic review, meta-analysis, and meta-regression. <i>Food Control</i> , 2021 , 125, 107960	6.2	20
236	Mapping routine measles vaccination in low- and middle-income countries. <i>Nature</i> , 2021 , 589, 415-419	50.4	20
235	Incorporation of the nanoencapsulated polyphenolic extract of into soybean oil: Assessment of oil oxidative stability. <i>Food Science and Nutrition</i> , 2020 , 8, 2817-2826	3.2	19
234	Assessment of groundwater quality around municipal solid waste landfill by using Water Quality Index for groundwater resources and multivariate statistical technique: a case study of the landfill site, Qaem Shahr City, Iran. <i>Environmental Geochemistry and Health</i> , 2020 , 42, 1305-1319	4.7	19
233	Combined effects of ϵ -polylysine and ϵ -polylysine nanoparticles with plant extracts on the shelf life and quality characteristics of nitrite-free frankfurter-type sausages. <i>Meat Science</i> , 2021 , 172, 108318	6.4	19
232	2017 ,		19
231	Effects of Ultrasound Treatment, UV Irradiation and Avishan-e-Denaiei Essential Oil on Oxidative Stability of Sunflower Oil. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2015 , 18, 1083-1092	1.7	18
230	Chemical properties and oxidative stability of Arjan (<i>Amygdalus reuteri</i>) kernel oil as emerging edible oil. <i>Food Research International</i> , 2018 , 107, 378-384	7	18
229	Combination of essential oils in dairy products: A review of their functions and potential benefits. <i>LWT - Food Science and Technology</i> , 2020 , 133, 110116	5.4	18
228	The application of emerging non-thermal technologies for the modification of cereal starches. <i>LWT - Food Science and Technology</i> , 2021 , 138, 110795	5.4	18
227	Recent advances in applications of ozone in the cereal industry. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111412	5.4	18
226	Solar radiation as a prospective energy source for green and economic processes in the food industry: From waste biomass valorization to dehydration, cooking, and baking. <i>Journal of Cleaner Production</i> , 2019 , 220, 1121-1130	10.3	17

225	An applicable strategy for improvement recovery in simultaneous analysis of 20 pesticides residue in tea. <i>Journal of Food Science</i> , 2013 , 78, T792-6	3.4	17
224	Application of electromagnetic radiations for decontamination of fungi and mycotoxins in food products: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2021 , 114, 399-409	15.3	17
223	The concentration of potentially toxic elements (PTEs) in muscle tissue of farmed Iranian rainbow trout (<i>Oncorhynchus mykiss</i>), feed, and water samples collected from the west of Iran: a risk assessment study. <i>Environmental Science and Pollution Research</i> , 2019 , 26, 34584-34593	5.1	16
222	Plant protein-based food packaging films; recent advances in fabrication, characterization, and applications. <i>Trends in Food Science and Technology</i> , 2022 , 120, 154-173	15.3	16
221	Contamination of milk and dairy products by <i>Brucella</i> species: A global systematic review and meta-analysis. <i>Food Research International</i> , 2020 , 128, 108775	7	15
220	Impacts of cold plasma treatment on physicochemical, functional, bioactive, textural, and sensory attributes of food: A comprehensive review. <i>Food Chemistry</i> , 2022 , 368, 130809	8.5	15
219	Optimization of antibacterial and mechanical properties of an active LDPE/starch/nanoclay nanocomposite film incorporated with date palm seed extract using D-optimal mixture design approach. <i>International Journal of Biological Macromolecules</i> , 2020 , 158, 790-790	7.9	14
218	The concentration of polycyclic aromatic hydrocarbons (PAHs) in the processed meat samples collected from Iran's market: a probabilistic health risk assessment study. <i>Environmental Science and Pollution Research</i> , 2020 , 27, 21126-21139	5.1	14
217	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, 265-72	2.4	14
216	Raloxifene: a selective estrogen receptor modulator for reducing the risk of invasive breast cancer in postmenopausal women. <i>Women's Health</i> , 2007 , 3, 139-53	3	14
215	Concentration and Risk Assessment of Potentially Toxic Elements, Lead and Cadmium, in Vegetables and Cereals Consumed in Western Iran. <i>Journal of Food Protection</i> , 2020 , 83, 101-107	2.5	14
214	Kinetics and thermodynamic modelling of the aflatoxins decontamination: a review. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 3525-3532	3.8	14
213	Decontamination of Aflatoxins in Edible Oils: A Comprehensive Review. <i>Food Reviews International</i> , 2020 , 1-17	5.5	14
212	Incorporation of pomegranate rind powder extract and pomegranate juice into frozen burgers: oxidative stability, sensorial and microbiological characteristics. <i>Journal of Food Science and Technology</i> , 2019 , 56, 1174-1183	3.3	14
211	New perspective approaches in controlling fungi and mycotoxins in food using emerging and green technologies. <i>Current Opinion in Food Science</i> , 2021 , 39, 7-15	9.8	14
210	Assessment of the Suitability of Pitanga Leaf Extract as a Natural Antioxidant for Enhancing Canola Oil Stability: Monitoring Lipid Oxidation Parameters. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800447	3	13
209	An in silico model to predict and estimate digestion-resistant and bioactive peptide content of dairy products: A primarily study of a time-saving and affordable method for practical research purposes. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109616	5.4	13
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