

Amin Mousavi Khaneghah

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.

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	The Association between Consumption of Dairy-Originated Digestion Resistant and Bioactive Peptides and Breast Cancer Risk: A Case-Control Study.. <i>Nutrition and Cancer</i> , 2022 , 1-10	2.8	3
349	The control of fungi and mycotoxins by food active packaging: a review.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-19	11.5	0
348	Physicochemical, Rheological, and Sensory Properties of Gluten-Free Cookie Produced by Flour of Chestnut, Date Seed, and Modified Starch. <i>Journal of Food Quality</i> , 2022 , 2022, 1-10	2.7	3
347	Effects of ultrasound on the techno-functional properties of milk proteins: A systematic review.. <i>Ultrasonics Sonochemistry</i> , 2022 , 83, 105938	8.9	2
346	Determination of multi-class pesticides residues of cow and human milk samples from Iran using UHPLC-MS/MS and GC-ECD: A probabilistic health risk assessment.. <i>Environmental Research</i> , 2022 , 208, 112730	7.9	7
345	Promotion of cutaneous diabetic wound healing by subcutaneous administration of Wharton's jelly mesenchymal stem cells derived from umbilical cord.. <i>Archives of Dermatological Research</i> , 2022 , 1	3.3	1
344	Investigation and probabilistic health risk assessment of pesticide residues in cucumber, tomato, and okra fruits from Khuzestan, Iran.. <i>Environmental Science and Pollution Research</i> , 2022 , 29, 25953	5.1	0
343	The determination of potentially toxic elements (PTEs) in milk from the Southern Cities of Punjab, Pakistan: A health risk assessment study. <i>Journal of Food Composition and Analysis</i> , 2022 , 108, 104446	4.1	0
342	Low-dose gamma irradiation and pectin biodegradable nanocomposite coating containing curcumin nanoparticles and ajowan (<i>Carum copticum</i>) essential oil nanoemulsion for storage of chilled lamb loins. <i>Meat Science</i> , 2022 , 184, 108700	6.4	4
341	Recent advancements in baking technologies to mitigate formation of toxic compounds: A comprehensive review. <i>Food Control</i> , 2022 , 135, 108707	6.2	1
340	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
339	Central composite design, Pareto analysis, and artificial neural network for modeling of microwave processing parameters for tender coconut water. <i>Measurement Food</i> , 2022 , 5, 100015		4
338	Emission of BTEX compounds from the frying process: Quantification, environmental effects, and probabilistic health risk assessment. <i>Environmental Research</i> , 2022 , 204, 112295	7.9	0
337	Mitigation of potentially toxic elements in food products by probiotic bacteria: A comprehensive review.. <i>Food Research International</i> , 2022 , 152, 110324	7	2
336	Application of essential oils in meat packaging: A systemic review of recent literature. <i>Food Control</i> , 2022 , 132, 108566	6.2	13
335	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
334	Recent developments for controlling microbial contamination of nuts.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-13	11.5	

333	The significance and potential of functional food ingredients for control appetite and food intake.. <i>Food Science and Nutrition</i> , 2022 , 10, 1602-1612	3.2	1
332	Estimation of bioactive peptide content of milk from different species using an in silico method.. <i>Amino Acids</i> , 2022 , 1	3.5	1
331	Application of eco-friendly active films and coatings based on natural antioxidant in meat products: A review. <i>Progress in Organic Coatings</i> , 2022 , 166, 106780	4.8	3
330	A systematic review of the concentration of potentially toxic elements in fish from the Persian Gulf: A health risk assessment study.. <i>Food and Chemical Toxicology</i> , 2022 , 163, 112968	4.7	0
329	Application of sono-electrocoagulation in arsenic removal from aqueous solutions and the related human health risk assessment.. <i>Environmental Research</i> , 2022 , 212, 113147	7.9	0
328	Vegetable oil-based nanoemulsions for the preservation of muscle foods: A systematic review and meta-analysis.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-14	11.5	1
327	Impact of radio frequency treatment on textural properties of food products: An updated review. <i>Trends in Food Science and Technology</i> , 2022 ,	15.3	2
326	Research trends and emerging physical processing technologies in mitigation of pesticide residues on various food products.. <i>Environmental Science and Pollution Research</i> , 2022 , 1	5.1	1
325	Modified Atmosphere Packaging of Chicken Thigh Meat: Physicochemical and Sensory Characteristics during the Frozen Storage Period. <i>Journal of Food Quality</i> , 2022 , 2022, 1-10	2.7	
324	Health benefits of resistant starch: A review of the literature. <i>Journal of Functional Foods</i> , 2022 , 93, 105094	9.4	6
323	Application of innovative packaging technologies to manage fungi and mycotoxin contamination in agricultural products: Current status, challenges, and perspectives.. <i>Toxicon</i> , 2022 , 214, 18-29	2.8	3
322	Removal of Ochratoxin A from Grape Juice by Clarification: A Response Surface Methodology Study. <i>Foods</i> , 2022 , 11, 1432	4.9	4
321	Contemporary Developments and Emerging Trends in the Application of Spectroscopy Techniques: A Particular Reference to Coconut (<i>Cocos nucifera</i> L.). <i>Molecules</i> , 2022 , 27, 3250	4.8	1
320	Physical Decontamination and Degradation of Aflatoxins 2021 , 207-232		0
319	Microalgae Xanthophylls: From Biosynthesis Pathway and Production Techniques to Encapsulation Development. <i>Foods</i> , 2021 , 10,	4.9	3
318	Current strategies for the reduction of pesticide residues in food products. <i>Journal of Food Composition and Analysis</i> , 2021 , 104274	4.1	4
317	The concentration and health risk assessment of radionuclides in the muscle of tuna fish: A worldwide systematic review and meta-analysis. <i>Chemosphere</i> , 2021 , 289, 133149	8.4	3
316	The global burden of adolescent and young adult cancer in 2019: a systematic analysis for the Global Burden of Disease Study 2019. <i>Lancet Oncology</i> , <i>The</i> , 2021 ,	21.7	4

315	Functional modification of grain proteins by dual approaches: Current progress, challenges, and future perspectives.. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021 , 211, 112306	6	2
314	Pesticide residues in green-house cucumber, cantaloupe, and melon samples from Iran: A risk assessment by Monte Carlo Simulation.. <i>Environmental Research</i> , 2021 , 206, 112563	7.9	0
313	Global, regional, and national mortality among young people aged 10-24 years, 1950-2019: a systematic analysis for the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2021 , 398, 1593-1618	40	8
312	Effect of low dose irradiation on the structural and functional properties, and in vitro digestibility of ultrasonicated stem starch from <i>Corypha umbraculifera</i> L.. <i>Applied Food Research</i> , 2021 , 100013		3
311	Refer to Application of UV-C light to improve safety and overall quality of fish: A systematic review and meta-analysis by Monteiro et al. (2021). <i>Trends in Food Science and Technology</i> , 2021 , 118, 558	15.3	
310	Potentially Toxic Elements (PTEs) in the Fillet of Narrow-Barred Spanish Mackerel (<i>Scomberomorus commerson</i>): a Global Systematic Review, Meta-analysis and Risk Assessment. <i>Biological Trace Element Research</i> , 2021 , 199, 3497-3509	4.5	6
309	Prevalence and concentration of fumonisins in cereal-based foods: a global systematic review and meta-analysis study. <i>Environmental Science and Pollution Research</i> , 2021 , 28, 20998-21008	5.1	4
308	Combinations of emerging technologies with fermentation: Interaction effects for detoxification of mycotoxins?. <i>Food Research International</i> , 2021 , 141, 110104	7	6
307	An overview of sprouts nutritional properties, pathogens and decontamination technologies. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110900	5.4	12
306	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
305	The Use of <i>Salvia macrosiphon</i> and <i>Lepidium sativum</i> Linn. Seed Gums in Nanoencapsulation Processes: Improving Antioxidant Activity of Potato Skin Extract. <i>Journal of Food Quality</i> , 2021 , 2021, 1-8	2.7	2
304	Pilot-scale hydraulic-pressure extraction of Sukari date honey (<i>Phoenix dactylifera</i> L.) to enhance resource efficiency: Effects of processing parameters on bioactive compounds and physicochemical quality. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13746	2.4	
303	Impacts of unit operation of cheese manufacturing on the aflatoxin M1: A global systematic review and meta-analysis. <i>LWT - Food Science and Technology</i> , 2021 , 111772	5.4	6
302	The concentration of potentially toxic elements (PTEs) in sausages: a systematic review and meta-analysis study. <i>Environmental Science and Pollution Research</i> , 2021 , 28, 55186-55201	5.1	6
301	Incorporation of essential oils in Iranian traditional animal oil: an assessment of physicochemical and sensory assessment. <i>Italian Journal of Food Science</i> , 2021 , 33, 69-77		4
300	Electro-based technologies in food drying - A comprehensive review. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111315	5.4	5
299	Phthalate acid esters in pickled vegetables packaged in polyethylene terephthalate container: Occurrence, migration, and estrogenic activity-associated risk assessment. <i>Journal of Food Composition and Analysis</i> , 2021 , 99, 103880	4.1	4
298	Mycotoxin occurrence in breast milk and exposure estimation of lactating mothers using urinary biomarkers in So Paulo, Brazil. <i>Environmental Pollution</i> , 2021 , 279, 116938	9.3	3

297	Changes in Aflatoxin Content During the Processing of Vinegar Obtained From Grape. <i>Avicenna Journal of Environmental Health Engineering</i> , 2021 , 8, 17-21	0.4	1
296	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
295	Corrigendum [The association between high oral intake of acrylamide and risk of breast cancer: An updated systematic review and meta-analysis][Trends in Food Science & Technology Volume 100, June 2020, Pages 155-163]. <i>Trends in Food Science and Technology</i> , 2021 , 112, 837-838	15.3	
294	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
293	Bone Marrow Mesenchymal Stem Cell Condition Medium Loaded on PCL Nanofibrous Scaffold Promoted Nerve Regeneration After Sciatic Nerve Transection in Male Rats. <i>Neurotoxicity Research</i> , 2021 , 39, 1470-1486	4.3	5
292	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
291	Encapsulation of Curcumin in Persian Gum Nanoparticles: An Assessment of Physicochemical, Sensory, and Nutritional Properties. <i>Coatings</i> , 2021 , 11, 841	2.9	1
290	The preliminary survey on the concentration of potentially toxic elements (PTEs) in salt samples collected from Tehran, Iran: a probabilistic health risk assessment. <i>Environmental Science and Pollution Research</i> , 2021 , 28, 62651-62661	5.1	3
289	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
288	A Systematic Review and Meta-analysis to Investigate the Correlation Vegetable Irrigation with Wastewater and Concentration of Potentially Toxic Elements (PTEs): a Case Study of Spinach (<i>Spinacia oleracea</i>) and Radish (<i>Raphanus raphanistrum</i> subsp. <i>sativus</i>). <i>Biological Trace Element Research</i> , 2021 , 199, 792-799	4.5	8
287	A Mixture of Modified Starch and Maltodextrin for Spray Drying Encapsulation of Nigella sativa Seeds Oil Containing Thymoquinone. <i>Starch/Staerke</i> , 2021 , 73, 1900255	2.3	1
286	Prevalence of <i>Cryptosporidium</i> spp. in water: a global systematic review and meta-analysis. <i>Environmental Science and Pollution Research</i> , 2021 , 28, 9498-9507	5.1	4
285	The concentration and probabilistic risk assessment of potentially toxic elements in fillets of silver pomfret (<i>Pampus argenteus</i>): A global systematic review and meta-analysis. <i>Journal of Environmental Sciences</i> , 2021 , 100, 167-180	6.4	12
284	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
283	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
282	Refer to Risk Assessment of Heavy Metals in Water and Two Fish Species from Golf Course Ponds in Beijing, China by PuYang, et al., (2015). <i>Bulletin of Environmental Contamination and Toxicology</i> , 2021 , 106, 241-242	2.7	
281	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
280	Design, development, and performance evaluation of a ducted fan date palm (<i>Phoenix dactylifera</i> L.) pollinator. <i>Scientia Horticulturae</i> , 2021 , 277, 109808	4.1	2

279	Effects of curcumin nanoparticle on the histological changes and apoptotic factors expression in testis tissue after methylphenidate administration in rats. <i>Acta Histochemica</i> , 2021 , 123, 151656	2	2
278	Simultaneous multi-determination of pesticide residues in black tea leaves and infusion: a risk assessment study. <i>Environmental Science and Pollution Research</i> , 2021 , 28, 13725-13735	5.1	10
277	Innovative modifications in food processing to reduce the levels of mycotoxins. <i>Current Opinion in Food Science</i> , 2021 , 38, 155-161	9.8	9
276	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
275	A review on graphene-based electrochemical sensor for mycotoxins detection. <i>Food and Chemical Toxicology</i> , 2021 , 148, 111931	4.7	25
274	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
273	Occurrence and fate of mycotoxins in cereals and cereal-based products: a narrative review of systematic reviews and meta-analyses studies. <i>Current Opinion in Food Science</i> , 2021 , 39, 68-75	9.8	11
272	Mapping routine measles vaccination in low- and middle-income countries. <i>Nature</i> , 2021 , 589, 415-419	50.4	20
271	Meat Value Chain Losses in Iran. <i>Food Science of Animal Resources</i> , 2021 , 41, 16-33	3.2	2
270	Defluoridation of drinking water by metal impregnated multi-layer green graphene fabricated from trees pruning waste. <i>Environmental Science and Pollution Research</i> , 2021 , 28, 18201-18215	5.1	3
269	Mapping subnational HIV mortality in six Latin American countries with incomplete vital registration systems. <i>BMC Medicine</i> , 2021 , 19, 4	11.4	33
268	Efficacy of stinging nettle extract in combination with E-polylysine on the quality, safety, and shelf life of rainbow trout fillets. <i>Food Science and Nutrition</i> , 2021 , 9, 1542-1550	3.2	6
267	Refer to "Health risk assessment of heavy metals in <i>Cyprinus carpio</i> (Cyprinidae) from the upper Mekong River" by Zhang et al. (2019) : Zhang JL, Fang L, Song JY, Luo X, Fu KD, Chen LQ (2019): Health risk assessment of heavy metals in <i>Cyprinus carpio</i> (Cyprinidae) from the upper Mekong River. <i>Environmental Science and Pollution Research</i> 26, 9490-949. <i>Environmental Science and</i>	5.1	1
266	Emergence of cold plasma and electron beam irradiation as novel technologies to counter mycotoxins in food products. <i>World Mycotoxin Journal</i> , 2021 , 14, 75-83	2.5	4
265	The occurrence of aflatoxin M1 in industrial and traditional fermented milk. <i>Italian Journal of Food Science</i> , 2021 , 33, 12-23		25
264	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
263	Oncogenic and tumor suppressor pathways in subchronic aflatoxicosis in rats: Association with serum and urinary aflatoxin exposure biomarkers. <i>Food and Chemical Toxicology</i> , 2021 , 153, 112263	4.7	
262	Recent advances in applications of ozone in the cereal industry. <i>LWT - Food Science and Technology</i> , 2021 , 146, 111412	5.4	18

261	Investigation of the role of IL18, IL-1 β and NLRP3 inflammasome in reducing expression of FLG-2 protein in Psoriasis vulgaris skin lesions. <i>Biotechnic and Histochemistry</i> , 2021 , 1-7	1.8	2
260	Simultaneous determination of multiple pesticide residues in Iranian saffron: A probabilistic health risk assessment. <i>Journal of Food Composition and Analysis</i> , 2021 , 100, 103915	4.1	6
259	The prevalence and risk assessment of aflatoxin in sesame based products. <i>Italian Journal of Food Science</i> , 2021 , 33, 92-102		21
258	Incorporation of Low Molecular Weight Chitosan in a Low-Fat Beef Burger: Assessment of Technological Quality and Oxidative Stability. <i>Foods</i> , 2021 , 10,	4.9	2
257	The prevalence of aflatoxins in commercial baby food products: A global systematic review, meta-analysis, and risk assessment study. <i>Trends in Food Science and Technology</i> , 2021 , 114, 100-115	15.3	11
256	The concentration of the potentially toxic elements (PTEs) in the muscle of fishes collected from Caspian Sea: A health risk assessment study. <i>Food and Chemical Toxicology</i> , 2021 , 154, 112349	4.7	2
255	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
254	A global systematic review and meta-analysis of concentration and prevalence of mycotoxins in birds' egg. <i>Environmental Science and Pollution Research</i> , 2021 , 28, 59542-59550	5.1	2
253	Impact of pulsed light processing technology on phenolic compounds of fruits and vegetables. <i>Trends in Food Science and Technology</i> , 2021 , 115, 1-11	15.3	7
252	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	4.0	43
251	An overview of the combination of emerging technologies with conventional methods to reduce acrylamide in different food products: Perspectives and future challenges. <i>Food Control</i> , 2021 , 127, 108144	6.2	12
250	The concentration of aflatoxin M1 in raw and pasteurized milk: A worldwide systematic review and meta-analysis. <i>Trends in Food Science and Technology</i> , 2021 , 115, 22-30	15.3	9
249	Alginate/Fish Gelatin-Encapsulated : A Study on Viability and Technological Quality of Bread during Baking and Storage. <i>Foods</i> , 2021 , 10,	4.9	8
248	Non-thermal plasma technique for preservation of raw or fresh foods: A review. <i>Food Control</i> , 2021 , 108560	5.6	5
247	Prebiotic wheat bread: Technological, sensorial and nutritional perspectives and challenges. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111823	5.4	5
246	The concentration of potentially hazardous elements (PHEs) in the muscle of blue crabs (<i>Callinectes sapidus</i>) and associated health risk. <i>Chemosphere</i> , 2021 , 279, 130431	8.4	7
245	The mycotoxins in edible oils: An overview of prevalence, concentration, toxicity, detection and decontamination techniques. <i>Trends in Food Science and Technology</i> , 2021 , 115, 500-511	15.3	10
244	Aminoguanidine modified magnetic graphene oxide as a robust nanoadsorbent for efficient removal and extraction of chlorpyrifos residue from water. <i>Journal of Environmental Chemical Engineering</i> , 2021 , 9, 106117	6.8	3

243	The concentration of potentially hazardous elements (PHEs) in drinking water and non-carcinogenic risk assessment: A case study in Bandar Abbas, Iran. <i>Environmental Research</i> , 2021 , 201, 111567	7.9	2
242	Simultaneous multi-determination of pesticide residues in pistachio from Iran market: A probabilistic health risk assessment study. <i>Journal of Food Composition and Analysis</i> , 2021 , 103, 104085	4.1	4
241	Recent advancements in encapsulation of bioactive compounds as a promising technique for meat preservation. <i>Meat Science</i> , 2021 , 181, 108585	6.4	11
240	A review of recent advances in the decontamination of mycotoxin and inactivation of fungi by ultrasound. <i>Ultrasonics Sonochemistry</i> , 2021 , 79, 105755	8.9	6
239	The Fenton-like reaction for Arsenic removal from groundwater: Health risk assessment. <i>Environmental Research</i> , 2021 , 202, 111698	7.9	12
238	Natural Gums 2021 , 3-29		
237	effects of pentoxifylline and coenzyme Q10 on the sperm of oligoasthenoteratozoospermia patients.. <i>Human Fertility</i> , 2021 , 1-10	1.9	0
236	Inactivation modeling of microorganisms using organic chlorine and acetic acid solutions and estimation of growth kinetics of adhered Enterobacteriaceae to lettuce (<i>Lactuca sativa</i> L.). <i>Journal of Food Safety</i> , 2020 , 40, e12790	2	1
235	The incorporation of polysaccharides in grilled beef patties: influence on the levels of polycyclic aromatic hydrocarbons and heterocyclic aromatic amines. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2393-2401	2.8	1
234	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
233	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
232	Dietary exposure assessment and risk characterization of mycotoxins in lactating women: Case study of S̃ Paulo state, Brazil. <i>Food Research International</i> , 2020 , 134, 109272	7	5
231	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
230	Refer to Bioaccumulation and health risk assessment of heavy metals to bivalve species in Daya Bay (South China Sea): Consumption advisory by Yuan et al. (2020). <i>Marine Pollution Bulletin</i> , 2020 , 155, 111147	6.7	7
229	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
228	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
227	Co-encapsulation of vitamin D3 and saffron petals bioactive compounds in nanoemulsions: Effects of emulsifier and homogenizer types. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14629	2.1	10
226	A review on mycotoxins detection techniques in edible oils. <i>International Journal of Environmental Analytical Chemistry</i> , 2020 , 1-15	1.8	12

225	Estimation of kiwifruit yield by leaf nutrients concentration and artificial neural network. <i>Journal of Agricultural Science</i> , 2020 , 158, 185-193	1	3
224	Potentially toxic elements (PTEs) in fillet tissue of common carp (<i>Cyprinus carpio</i>): a systematic review, meta-analysis and risk assessment study. <i>Toxin Reviews</i> , 2020 , 1-13	2.3	13
223	Nutrition, public health politics and dietary tools 2020 , 235-246		
222	Refers to The overall and variations of Aflatoxin M1 contamination of milk in Iran: A systematic review and meta-analysis study. <i>Food Chemistry</i> , 2020 , 319, 126522	8.5	
221	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
220	Isolation of lactic acid probiotic strains from Iranian camel milk: Technological and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2020 , 132, 109823	5.4	3
219	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
218	In vitro and in vivo capacity of yeast-based products to bind to aflatoxins B and M in media and foodstuffs: A systematic review and meta-analysis. <i>Food Research International</i> , 2020 , 137, 109505	7	9
217	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
216	The concentration and risk assessment of potentially toxic elements (PTEs) in unrefined salt: a case study of Aran and Bidgol Lake, Iran. <i>International Journal of Environmental Analytical Chemistry</i> , 2020 , 1-13	1.8	12
215	Heterocyclic aromatic amines in doner kebab: Quantitation using an efficient microextraction technique coupled with reversed-phase high-performance liquid chromatography. <i>Food Science and Nutrition</i> , 2020 , 8, 88-96	3.2	4
214	The combined effects of ultrasound and lactic acid in inactivating microorganisms on fresh radish (subsp.): Microbiological and quality changes. <i>Food Science and Nutrition</i> , 2020 , 8, 162-169	3.2	3
213	The concentration, characteristics, and probabilistic health risk assessment of potentially toxic elements (PTEs) in street dust: a case study of Kashan, Iran. <i>Toxin Reviews</i> , 2020 , 1-10	2.3	9
212	The concentration and non-carcinogenic risk assessment of aluminium in fruits, soil, and water collected from Iran. <i>International Journal of Environmental Analytical Chemistry</i> , 2020 , 1-16	1.8	7
211	The influence of processing and clarifier agents on the concentrations of potentially toxic elements (PTEs) in pekmez (a grape molasses-like syrup). <i>Environmental Science and Pollution Research</i> , 2020 , 27, 10342-10350	5.1	3
210	Physicochemical Characterization, Antioxidant Activity, and Phenolic Compounds of Hawthorn (spp.) Fruits Species for Potential Use in Food Applications. <i>Foods</i> , 2020 , 9,	4.9	28
209	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
208	The association between high oral intake of acrylamide and risk of breast cancer: An updated systematic review and meta-analysis. <i>Trends in Food Science and Technology</i> , 2020 , 100, 155-163	15.3	6

207	Persistence and dissipation behavior of pesticide residues in parsley (<i>Petroselinum crispum</i>) under field conditions. <i>Quality Assurance and Safety of Crops and Foods</i> , 2020 , 12, 55-65	1.5	12
206	The concentration and health risk of potentially toxic elements in black and green tea both bagged and loose-leaf. <i>Quality Assurance and Safety of Crops and Foods</i> , 2020 , 12, 140-150	1.5	20
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