Mojtaba Yousefi

List of Publications by Year
in descending order

39 papers	1,066 citations	361045 20 h-index	433756 31 g-index
40 all docs	40 docs citations	40 times ranked	1144 citing authors

#	Article	IF	Citations
1	Potential application of essential oils as antimicrobial preservatives in cheese. Innovative Food Science and Emerging Technologies, 2018, 45, 62-72.	2.7	171
2	Polycyclic aromatic hydrocarbons (PAHs) content of edible vegetable oils in Iran: A risk assessment study. Food and Chemical Toxicology, 2018, 118, 480-489.	1.8	99
3	Strategies for Producing Improved Oxygen Barrier Materials Appropriate for the Food Packaging Sector. Food Engineering Reviews, 2020, 12, 346-363.	3.1	56
4	Preparation optimization and characterization of chitosan-tripolyphosphate microcapsules for the encapsulation of herbal galactagogue extract. International Journal of Biological Macromolecules, 2019, 140, 920-928.	3.6	44
5	Development, characterization and in vitro antioxidant activity of chitosan-coated alginate microcapsules entrapping Viola odorata Linn. extract. International Journal of Biological Macromolecules, 2020, 163, 44-54.	3.6	43
6	Using probiotics for mitigation of acrylamide in food products: a mini review. Current Opinion in Food Science, 2020, 32, 67-75.	4.1	42
7	An Overview of Antimicrobial Activity of Lysozyme and Its Functionality in Cheese. Frontiers in Nutrition, 2022, 9, 833618.	1.6	42
8	In vitroremoval of polycyclic aromatic hydrocarbons by lactic acid bacteria. Journal of Applied Microbiology, 2019, 126, 954-964.	1.4	41
9	Potential Application of Essential Oils for Mitigation of Listeria monocytogenes in Meat and Poultry Products. Frontiers in Nutrition, 2020, 7, 577287.	1.6	38
10	Effect of atmospheric cold plasma treatment on technological and nutrition functionality of protein in foods. European Food Research and Technology, 2021, 247, 1579-1594.	1.6	31
11	Antibacterial Activity of Pediocin and Pediocin-Producing Bacteria Against Listeria monocytogenes in Meat Products. Frontiers in Microbiology, 2021, 12, 709959.	1.5	31
12	Strategies for controlling release of plastic compounds into foodstuffs based on application of nanoparticles and its potential health issues. Trends in Food Science and Technology, 2019, 90, 1-12.	7.8	27
13	Microencapsulation of microbial canthaxanthin with alginate and high methoxyl pectin and evaluation the release properties in neutral and acidic condition. International Journal of Biological Macromolecules, 2019, 121, 691-698.	3.6	27
14	Effect of Zataria multiflora Boiss. Essential oil, time, and temperature on the expression of Listeria monocytogenes virulence genes in broth and minced rainbow trout. Food Control, 2020, 109, 106863.	2.8	27
15	Effective removal of lead (II) using chitosan and microbial adsorbents: Response surface methodology (RSM). International Journal of Biological Macromolecules, 2021, 178, 53-62.	3.6	26
16	Encapsulation Systems for Delivery of Flavonoids: A Review. Biointerface Research in Applied Chemistry, 2021, 11, 13934-13951.	1.0	24
17	An overview of the functionality of inulin in meat and poultry products. Nutrition and Food Science, 2018, 48, 819-835.	0.4	23
18	Fermented milk: The most popular probiotic food carrier. Advances in Food and Nutrition Research, 2020, 94, 91-114.	1.5	23

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19	Probiotics as potential detoxification tools for mitigation of pesticides: a mini review. International Journal of Food Science and Technology, 2021, 56, 2078-2087.	1.3	23
20	A comprehensive review on yogurt syneresis: effect of processing conditions and added additives. Journal of Food Science and Technology, 2023, 60, 1656-1665.	1.4	23
21	A Review on the Impact of Herbal Extracts and Essential Oils on Viability of Probiotics in Fermented Milks. Current Nutrition and Food Science, 2017, 13, 6-15.	0.3	21
22	An Overview of Î²-Glucan Functionality in Dairy Products. Current Nutrition and Food Science, 2018, 14, 280-292.	0.3	20
23	Fortification aspects of vitamin D in dairy products: A review study. International Dairy Journal, 2019, 94, 53-64.	1.5	19
24	Fructose and high fructose corn syrup: are they a two-edged sword?. International Journal of Food Sciences and Nutrition, 2021, 72, 592-614.	1.3	18
25	Development of an efficient stabiliser mixture for physical stability of nonfat unfizzy doogh. International Journal of Dairy Technology, 2019, 72, 8-14.	1.3	16
26	Chitosan-Coated Alginate Microcapsules Loaded with Herbal galactagogue Extract: Formulation Optimization and Characterization. Iranian Journal of Pharmaceutical Research, 2019, 18, 1180-1195.	0.3	16
27	Insights to potential antihypertensive activity of berry fruits. Phytotherapy Research, 2021, 35, 846-863.	2.8	13
28	Stability of severe acute respiratory syndrome coronavirus 2 in dairy products. Journal of Food Safety, 2021, 41, e12917.	1.1	12
29	Influence of commercial culture composition and cow milk to soy milk ratio on the biochemical, microbiological, and sensory characteristics of a probiotic fermented composite drink. Food Science and Biotechnology, 2017, 26, 749-757.	1.2	12
30	Physicochemical, Rheological, and Sensory Properties of Gluten-Free Cookie Produced by Flour of Chestnut, Date Seed, and Modified Starch. Journal of Food Quality, 2022, 2022, 1-10.	1.4	11
31	Potential Anticarcinogenic Effects of Lactic Acid Bacteria and Probiotics in Detoxification of Process-Induced Food Toxicants. Iranian Journal of Cancer Prevention, 2016, In Press, .	0.7	8
32	Antimicrobial Activity of Films and Coatings Containing Lactoperoxidase System: A Review. Frontiers in Nutrition, 2022, 9, 828065.	1.6	8
33	Detoxification properties of microorganisms in foods. , 2021, , 81-112.		6
34	The Ability of Probiotic Lactobacillus Strains in Removal of Benzo[a]pyrene: a Response Surface Methodology Study. Probiotics and Antimicrobial Proteins, 2022, 14, 464-475.	1.9	6
35	Stability of SARSâ€CoVâ€2 as consequence of heating and microwave processing in meat products and bread. Food Science and Nutrition, 2021, 9, 5146-5152.	1.5	6
36	Zingiber officinale essential oil-loaded chitosan-tripolyphosphate nanoparticles: Fabrication, characterization and in-vitro antioxidant and antibacterial activities. Food Science and Technology International, 2022, 28, 592-602.	1.1	5

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37	Physicochemical and Nutritional Stability of Optimized Low-calorie Quince (Cydonia oblonga) Jam Containing Stevioside During Storage. Current Nutrition and Food Science, 2018, 14, 79-87.	0.3	3
38	InÂVitro PAH-Binding Ability of Lactobacillus brevis TD4. Polycyclic Aromatic Compounds, 2022, 42, 4343-4358.	1.4	3
39	Starter cultures for probiotic beverages: A comparative study of traditional and modern approaches. , 2021, , 259-284.		0