

# Mojtaba Yousefi

## List of Publications by Year in descending order

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Version: 2024-02-01

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	A comprehensive review on yogurt syneresis: effect of processing conditions and added additives. <i>Journal of Food Science and Technology</i> , 2023, 60, 1656-1665.	1.4	23
2	<i>In Vitro</i> PAH-Binding Ability of <i>Lactobacillus brevis</i> TD4. Polycyclic Aromatic Compounds, 2022, 42, 4343-4358.	1.4	3
3	The Ability of Probiotic <i>Lactobacillus</i> Strains in Removal of Benzo[a]pyrene: a Response Surface Methodology Study. <i>Probiotics and Antimicrobial Proteins</i> , 2022, 14, 464-475.	1.9	6
4	<i>Zingiber officinale</i> essential oil-loaded chitosan-tripolyphosphate nanoparticles: Fabrication, characterization and in-vitro antioxidant and antibacterial activities. <i>Food Science and Technology International</i> , 2022, 28, 592-602.	1.1	5
5	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.	1.4	11
6	Antimicrobial Activity of Films and Coatings Containing Lactoperoxidase System: A Review. <i>Frontiers in Nutrition</i> , 2022, 9, 828065.	1.6	8
7	An Overview of Antimicrobial Activity of Lysozyme and Its Functionality in Cheese. <i>Frontiers in Nutrition</i> , 2022, 9, 833618.	1.6	42
8	Probiotics as potential detoxification tools for mitigation of pesticides: a mini review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2078-2087.	1.3	23
9	Detoxification properties of microorganisms in foods. , 2021, , 81-112.		6
10	Insights to potential antihypertensive activity of berry fruits. <i>Phytotherapy Research</i> , 2021, 35, 846-863.	2.8	13
11	Starter cultures for probiotic beverages: A comparative study of traditional and modern approaches. , 2021, , 259-284.		0
12	Encapsulation Systems for Delivery of Flavonoids: A Review. <i>Biointerface Research in Applied Chemistry</i> , 2021, 11, 13934-13951.	1.0	24
13	Effect of atmospheric cold plasma treatment on technological and nutrition functionality of protein in foods. <i>European Food Research and Technology</i> , 2021, 247, 1579-1594.	1.6	31
14	Effective removal of lead (II) using chitosan and microbial adsorbents: Response surface methodology (RSM). <i>International Journal of Biological Macromolecules</i> , 2021, 178, 53-62.	3.6	26
15	Stability of SARS-CoV-2 as consequence of heating and microwave processing in meat products and bread. <i>Food Science and Nutrition</i> , 2021, 9, 5146-5152.	1.5	6
16	Stability of severe acute respiratory syndrome coronavirus 2 in dairy products. <i>Journal of Food Safety</i> , 2021, 41, e12917.	1.1	12
17	Antibacterial Activity of Pediocin and Pediocin-Producing Bacteria Against <i>Listeria monocytogenes</i> in Meat Products. <i>Frontiers in Microbiology</i> , 2021, 12, 709959.	1.5	31
18	Fructose and high fructose corn syrup: are they a two-edged sword?. <i>International Journal of Food Sciences and Nutrition</i> , 2021, 72, 592-614.	1.3	18

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19	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
20	Potential Application of Essential Oils for Mitigation of Listeria monocytogenes in Meat and Poultry Products. Frontiers in Nutrition, 2020, 7, 577287.	1.6	38
21	Fermented milk: The most popular probiotic food carrier. Advances in Food and Nutrition Research, 2020, 94, 91-114.	1.5	23
22	Strategies for Producing Improved Oxygen Barrier Materials Appropriate for the Food Packaging Sector. Food Engineering Reviews, 2020, 12, 346-363.	3.1	56
23	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
24	Using probiotics for mitigation of acrylamide in food products: a mini review. Current Opinion in Food Science, 2020, 32, 67-75.	4.1	42
25	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
26	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
27	Fortification aspects of vitamin D in dairy products: A review study. International Dairy Journal, 2019, 94, 53-64.	1.5	19
28	Development of an efficient stabiliser mixture for physical stability of nonfat unfizzy dough. International Journal of Dairy Technology, 2019, 72, 8-14.	1.3	16
29	<i>In vitro</i> removal of polycyclic aromatic hydrocarbons by lactic acid bacteria. Journal of Applied Microbiology, 2019, 126, 954-964.	1.4	41
30	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
31	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
32	Potential application of essential oils as antimicrobial preservatives in cheese. Innovative Food Science and Emerging Technologies, 2018, 45, 62-72.	2.7	171
33	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
34	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
35	An overview of the functionality of inulin in meat and poultry products. Nutrition and Food Science, 2018, 48, 819-835.	0.4	23
36	An Overview of $\beta$ -Glucan Functionality in Dairy Products. Current Nutrition and Food Science, 2018, 14, 280-292.	0.3	20

#	ARTICLE	IF	CITATIONS
37	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. <i>Food Science and Biotechnology</i> , 2017, 26, 749-757.	1.2	12
38	A Review on the Impact of Herbal Extracts and Essential Oils on Viability of Probiotics in Fermented Milks. <i>Current Nutrition and Food Science</i> , 2017, 13, 6-15.	0.3	21
39	Potential Anticarcinogenic Effects of Lactic Acid Bacteria and Probiotics in Detoxification of Process-Induced Food Toxicants. <i>Iranian Journal of Cancer Prevention</i> , 2016, In Press, .	0.7	8