

# Leila Mirmoghtadaie

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3765223/publications.pdf>

Version: 2024-02-01

26  
papers

1,354  
citations

471371

17  
h-index

580701

25  
g-index

28  
all docs

28  
docs citations

28  
times ranked

1700  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of ultrasound treatments on functional properties and structure of millet protein concentrate. <i>Ultrasonics Sonochemistry</i> , 2018, 41, 382-388.	3.8	191
2	Recent approaches in physical modification of protein functionality. <i>Food Chemistry</i> , 2016, 199, 619-627.	4.2	182
3	Quinoa protein: Composition, structure and functional properties. <i>Food Chemistry</i> , 2019, 299, 125161.	4.2	177
4	Effects of succinylation and deamidation on functional properties of oat protein isolate. <i>Food Chemistry</i> , 2009, 114, 127-131.	4.2	158
5	Effects of cross-linking and acetylation on oat starch properties. <i>Food Chemistry</i> , 2009, 116, 709-713.	4.2	114
6	Modifications of protein-based films using cold plasma. <i>International Journal of Biological Macromolecules</i> , 2020, 142, 769-777.	3.6	65
7	Effect of extraction process on composition, oxidative stability and rheological properties of purslane seed oil. <i>Food Chemistry</i> , 2017, 222, 61-66.	4.2	57
8	Highly selective electrochemical biosensor for the determination of folic acid based on DNA modified-pencil graphite electrode using response surface methodology. <i>Materials Science and Engineering C</i> , 2013, 33, 1753-1758.	3.8	48
9	Yeast Cell Microcapsules as a Novel Carrier for Cholecalciferol Encapsulation: Development, Characterization and Release Properties. <i>Food Biophysics</i> , 2018, 13, 404-411.	1.4	42
10	Effects of replacing soy protein and bread crumb with quinoa and buckwheat flour in functional beef burger formulation. <i>Meat Science</i> , 2021, 172, 108305.	2.7	39
11	Solidâ€State Proteinâ€“Carbohydrate Interactions and Their Application in the Food Industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 860-870.	5.9	38
12	Prolonging shelf life of chicken breast fillets by using plasma-improved chitosan/low density polyethylene bilayer film containing summer savory essential oil. <i>International Journal of Biological Macromolecules</i> , 2020, 156, 321-328.	3.6	36
13	Development and characterization of a novel edible film based on <i>Althaea rosea</i> flower gum: Investigating the reinforcing effects of bacterial nanocrystalline cellulose. <i>International Journal of Biological Macromolecules</i> , 2020, 158, 327-337.	3.6	36
14	Sensory, digestion, and texture quality of commercial glutenâ€free bread: Impact of broken rice flour type. <i>Journal of Texture Studies</i> , 2018, 49, 395-403.	1.1	24
15	Strategies Used in Production of Phenylalanineâ€Free Foods for PKU Management. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 287-299.	5.9	23
16	Gluten-free products in celiac disease: Nutritional and technological challenges and solutions. <i>Journal of Research in Medical Sciences</i> , 2018, 23, 109.	0.4	23
17	Effect of Substitution of Sugar by High Fructose Corn Syrup on the Physicochemical Properties of Bakery and Dairy Products: A Review. <i>Nutrition and Food Sciences Research</i> , 2016, 3, 3-11.	0.3	21
18	Wheat Bread: Potential Approach to Fortify its Lysine Content. <i>Current Nutrition and Food Science</i> , 2019, 15, 630-637.	0.3	16

#	ARTICLE	IF	CITATIONS
19	Effect of Modified Oat Starch and Protein on Batter Properties and Quality of Cake. <i>Cereal Chemistry</i> , 2009, 86, 685-691.	1.1	15
20	Characterization of physicochemical and antimicrobial properties of plasma-treated starch/chitosan composite film. <i>Packaging Technology and Science</i> , 2021, 34, 385-392.	1.3	13
21	Optimization of physical properties of new gluten-free cake based on apple pomace powder using starch and xanthan gum. <i>Food Science and Technology International</i> , 2020, 26, 603-613.	1.1	12
22	Treatment of starch films with a glow discharge plasma in air and O <sub>2</sub> at low pressure. <i>Food Science and Technology International</i> , 2021, 27, 276-285.	1.1	10
23	Characterization of microcapsule containing walnut ( <i>Juglans regia</i> L.) green husk extract as preventive antioxidant and antimicrobial agent. <i>International Journal of Preventive Medicine</i> , 2018, 9, 101.	0.2	8
24	Folic Acid Determination Using Electrochemical Sensors. <i>International Journal of Preventive Medicine</i> , 2015, 6, 100.	0.2	3
25	Application of Microbial Transglutaminase in Wheat Bread Industry: A Review. <i>Current Nutrition and Food Science</i> , 2021, 17, 450-457.	0.3	2
26	Occurrence of Aflatoxins in Commercial Cereal-based Baby Foods in Iran: A Probabilistic Risk Assessment to Health.. <i>Iranian Journal of Pharmaceutical Research</i> , 2021, 20, 31-45.	0.3	0