Leila Mirmoghtadaie

List of Publications by Year
in descending order

26	1,354	471371 17	580701 25
papers	citations	h-index	g-index

28	28	28	1700
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of replacing soy protein and bread crumb with quinoa and buckwheat flour in functional beef burger formulation. Meat Science, 2021, 172, 108305.	2.7	39
2	Treatment of starch films with a glow discharge plasma in air and O₂ at low pressure. Food Science and Technology International, 2021, 27, 276-285.	1.1	10
3	Characterization of physicochemical and antimicrobial properties of plasmaâ€treated starch/chitosan composite film. Packaging Technology and Science, 2021, 34, 385-392.	1.3	13
4	Application of Microbial Transglutaminase in Wheat Bread Industry: A Review. Current Nutrition and Food Science, 2021, 17, 450-457.	0.3	2
5	Occurrence of Aflatoxins in Commercial Cereal-based Baby Foods in Iran: A Probabilistic Risk Assessment to Health.. Iranian Journal of Pharmaceutical Research, 2021, 20, 31-45.	0.3	0
6	Modifications of protein-based films using cold plasma. International Journal of Biological Macromolecules, 2020, 142, 769-777.	3.6	65
7	Optimization of physical properties of new gluten-free cake based on apple pomace powder using starch and xanthan gum. Food Science and Technology International, 2020, 26, 603-613.	1.1	12
8	Prolonging shelf life of chicken breast fillets by using plasma-improved chitosan/low density polyethylene bilayer film containing summer savory essential oil. International Journal of Biological Macromolecules, 2020, 156, 321-328.	3.6	36
9	Development and characterization of a novel edible film based on Althaea rosea flower gum: Investigating the reinforcing effects of bacterial nanocrystalline cellulose. International Journal of Biological Macromolecules, 2020, 158, 327-337.	3.6	36
10	Quinoa protein: Composition, structure and functional properties. Food Chemistry, 2019, 299, 125161.	4.2	177
11	Wheat Bread: Potential Approach to Fortify its Lysine Content. Current Nutrition and Food Science, 2019, 15, 630-637.	0.3	16
12	Sensory, digestion, and texture quality of commercial glutenâ€free bread: Impact of broken rice flour type. Journal of Texture Studies, 2018, 49, 395-403.	1.1	24
13	Effect of ultrasound treatments on functional properties and structure of millet protein concentrate. Ultrasonics Sonochemistry, 2018, 41, 382-388.	3.8	191
14	Yeast Cell Microcapsules as a Novel Carrier for Cholecalciferol Encapsulation: Development, Characterization and Release Properties. Food Biophysics, 2018, 13, 404-411.	1.4	42
15	Characterization of microcapsule containing walnut (Juglans regia L.) green husk extract as preventive antioxidant and antimicrobial agent. International Journal of Preventive Medicine, 2018, 9, 101.	0.2	8
16	Gluten-free products in celiac disease: Nutritional and technological challenges and solutions. Journal of Research in Medical Sciences, 2018, 23, 109.	0.4	23
17	Effect of extraction process on composition, oxidative stability and rheological properties of purslane seed oil. Food Chemistry, 2017, 222, 61-66.	4.2	57
18	Recent approaches in physical modification of protein functionality. Food Chemistry, 2016, 199, 619-627.	4.2	182

#	Article	IF	Citations
19	Effect of Substitution of Sugar by High Fructose Corn Syrup on the Physicochemical Properties of Bakery and Dairy Products: A Review. Nutrition and Food Sciences Research, 2016, 3, 3-11.	0.3	21
20	Folic Acid Determination Using Electrochemical Sensors. International Journal of Preventive Medicine, 2015, 6, 100.	0.2	3
21	Solidâ€State Proteinâ€“Carbohydrate Interactions and Their Application in the Food Industry. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 860-870.	5.9	38
22	Strategies Used in Production of Phenylalanineâ€Free Foods for PKU Management. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 287-299.	5.9	23
23	Highly selective electrochemical biosensor for the determination of folic acid based on DNA modified-pencil graphite electrode using response surface methodology. Materials Science and Engineering C, 2013, 33, 1753-1758.	3.8	48
24	Effect of Modified Oat Starch and Protein on Batter Properties and Quality of Cake. Cereal Chemistry, 2009, 86, 685-691.	1.1	15
25	Effects of cross-linking and acetylation on oat starch properties. Food Chemistry, 2009, 116, 709-713.	4.2	114
26	Effects of succinylation and deamidation on functional properties of oat protein isolate. Food Chemistry, 2009, 114, 127-131.	4.2	158