

Yahya Maghsoudlou

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3891487/publications.pdf>

Version: 2024-02-01

40
papers

1,659
citations

361296

20
h-index

315616

38
g-index

40
all docs

40
docs citations

40
times ranked

1942
citing authors

#	ARTICLE	IF	CITATIONS
1	Improving the emulsifying properties of sodium caseinate through conjugation with soybean soluble polysaccharides. <i>Food Chemistry</i> , 2022, 377, 131987.	4.2	17
2	Impact of carboxymethyl cellulose coating enriched with <i>Thymus vulgaris</i> L. extract on physicochemical, microbial, and sensorial properties of fresh hazelnut (<i>Corylus avellana</i> L.) during storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15313.	0.9	6
3	Evaluation of release mechanism of catechin from chitosan-polyvinyl alcohol film by exposure to gamma irradiation. <i>Carbohydrate Polymers</i> , 2020, 230, 115589.	5.1	22
4	Estimation of oxidative indices in the raw and roasted hazelnuts by accelerated shelf-life testing. <i>Journal of Food Science and Technology</i> , 2020, 57, 2433-2442.	1.4	11
5	Effects of heat treatment on the phenolic compounds and antioxidant capacity of quince fruit and its tisane's sensory properties. <i>Journal of Food Science and Technology</i> , 2019, 56, 2365-2372.	1.4	42
6	Preparation and Characterization of a Biodegradable Film Comprising Polyvinyl Alcohol in Balangu Seed Gum. <i>Journal of Packaging Technology and Research</i> , 2019, 3, 3-10.	0.6	10
7	Effect of ultrasound pretreatment on iron fortification of potato using vacuum impregnation. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13590.	0.9	27
8	Effect of thermosonication and thermal treatments on phytochemical stability of barberry juice copigmented with ferulic acid and licorice extract. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 50, 102-111.	2.7	18
9	Iron Fortification of Whole Potato Using Vacuum Impregnation Technique with a Pulsed Electric Field Pretreatment. <i>Potato Research</i> , 2018, 61, 375-389.	1.2	6
10	Descriptive analysis of bacterial profile, physicochemical and sensory characteristics of grape juice containing <i>Saccharomyces cerevisiae</i> cell wall-coated probiotic microcapsules during storage. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1042-1048.	1.3	38
11	Antioxidant activity and chemical composition of the methanolic extract and related fractions of <i>Dracocephalum kotschyi</i> leaves using liquid chromatography-tandem mass spectrometry. <i>Industrial Crops and Products</i> , 2017, 104, 111-119.	2.5	10
12	The cell wall compound of <i>Saccharomyces cerevisiae</i> as a novel wall material for encapsulation of probiotics. <i>Food Research International</i> , 2017, 96, 19-26.	2.9	75
13	Comparative Study on the Effect of Heat Treatment and Sonication on the Quality of Barberry (<i>Berberis Vulgaris</i>) Juice. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12956.	0.9	28
14	Rheological and release properties of double nano-emulsions containing crocin prepared with Angum gum, Arabic gum and whey protein. <i>Food Hydrocolloids</i> , 2017, 66, 259-267.	5.6	146
15	Evaluation of folic acid release from spray dried powder particles of pectin-whey protein nano-capsules. <i>International Journal of Biological Macromolecules</i> , 2017, 95, 238-247.	3.6	158
16	Biodiversity and origin of the microbial populations isolated from Masske, a traditional Iranian dairy product made from fermented Ewe's milk. <i>International Journal of Dairy Technology</i> , 2016, 69, 441-451.	1.3	4
17	Dough Characteristics, Baking Performance, and Staling of Taftoon Bread as Affected by Supplementation with Sesame Oil. <i>Journal of Culinary Science and Technology</i> , 2016, 14, 318-331.	0.6	0
18	Thermal inactivation kinetic of pectin methylesterase and cloud stability in sour orange juice. <i>Journal of Food Engineering</i> , 2016, 185, 72-77.	2.7	42

#	ARTICLE	IF	CITATIONS
19	Evaluation of Folic Acid Nano-encapsulation by Double Emulsions. Food and Bioprocess Technology, 2016, 9, 2024-2032.	2.6	83
20	Optimization of Ultrasound-Assisted Stabilization and Formulation of Almond Milk. Journal of Food Processing and Preservation, 2016, 40, 828-839.	0.9	35
21	Optimization of folic acid nano-emulsification and encapsulation by maltodextrin-whey protein double emulsions. International Journal of Biological Macromolecules, 2016, 86, 197-207.	3.6	112
22	Crocin loaded nano-emulsions: Factors affecting emulsion properties in spontaneous emulsification. International Journal of Biological Macromolecules, 2016, 84, 261-267.	3.6	111
23	Hydrophobicity, thermal and micro-structural properties of whey protein concentrateâ€“pullulanâ€“beeswax films. International Journal of Biological Macromolecules, 2015, 80, 506-511.	3.6	49
24	Enhancing structural properties and antioxidant activity of kefiran films by chitosan addition. Food Structure, 2015, 5, 66-71.	2.3	42
25	Active edible coating from chitosan incorporating green tea extract as an antioxidant and antifungal on fresh walnut kernel. Postharvest Biology and Technology, 2015, 110, 224-228.	2.9	103
26	<i>Bacillus cereus</i> Contamination of UF-Feta Cheese during Ripening and Shelf Life. Journal of Food Safety, 2015, 35, 41-49.	1.1	6
27	Physical and mechanical properties in biodegradable films of whey protein concentrateâ€“pullulan by application of beeswax. Carbohydrate Polymers, 2015, 118, 24-29.	5.1	122
28	Preparation of Lycopene Emulsions by Whey Protein Concentrate and Maltodextrin and Optimization by Response Surface Methodology. Journal of Dispersion Science and Technology, 2015, 36, 274-283.	1.3	18
29	Enhanced biomass delignification and enzymatic saccharification of canola straw by steamâ€“explosion pretreatment. Journal of the Science of Food and Agriculture, 2014, 94, 1607-1613.	1.7	23
30	A mixture design approach to optimizing low cholesterol mayonnaise formulation prepared with wheat germ protein isolate. Journal of Food Science and Technology, 2014, 52, 3383-93.	1.4	19
31	Effect of Pretreatment Conditions on Physicochemical Properties of Rainbow Trout Skin Gelatin. Journal of Aquatic Food Product Technology, 2014, 23, 14-24.	0.6	8
32	Tracking <i>Bacillus cereus</i> in UF-feta cheese processing line. International Dairy Journal, 2014, 39, 47-52.	1.5	8
33	Monitoring hydroperoxides formation as a measure of predicting walnut oxidative stability. Acta Alimentaria, 2014, 43, 412-418.	0.3	13
34	Soluble soybean polysaccharide: A new carbohydrate to make a biodegradable film for sustainable green packaging. Carbohydrate Polymers, 2013, 97, 817-824.	5.1	111
35	Optimisation of humidity absorbers in active packaging of button mushroom by response surface methodology and genetic algorithms. Quality Assurance and Safety of Crops and Foods, 2013, 5, 227-235.	1.8	11
36	Intelligent Estimation of the Canola Oil Stability Using Artificial Neural Networks. Food and Bioprocess Technology, 2012, 5, 533-540.	2.6	13

#	ARTICLE	IF	CITATIONS
37	Evaluation of Anti-Fungal Activity of Chitosan and Its Effect on the Moisture Absorption and Organoleptic Characteristics of Pistachio Nuts. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2012, 2, 336.	0.2	12
38	Resistance to airflow through bulk pistachio nuts (Kalleghochi variety) as affected by moisture content, airflow rate, bed depth and fill method. <i>Powder Technology</i> , 2010, 203, 359-364.	2.1	23
39	Study of hydration kinetics and density changes of rice (Tarom Mahali) during hydrothermal processing. <i>Journal of Food Engineering</i> , 2007, 79, 1383-1390.	2.7	77
40	Release Kinetics of Double Entrapped Catechin in Chitosan Nanoparticle Matrix and Mixing Chitosan-Polyvinyl Alcohol Film. <i>Journal of Packaging Technology and Research</i> , 0, , .	0.6	0