Ebrahim Razzazi-Fazeli

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

23 567 11 23 g-index

24 650 4.1 3.5 ext. papers ext. citations avg, IF L-index

#	Paper	IF	Citations
23	Shotgun proteomics reveals putative polyesterases in the secretome of the rock-inhabiting fungus Knufia chersonesos. <i>Scientific Reports</i> , 2020 , 10, 9770	4.9	5
22	Elucidation of putative binding partners for the protein encoded by ORF149 of cyprinid herpesvirus 3 in goldfish (Carassius auratus). <i>Journal of Fish Diseases</i> , 2020 , 43, 707-710	2.6	1
21	Pharmacokinetic Study of Bioactive Glycopeptide from After Intranasal Administration to Rats Using Biomarker Approach. <i>Marine Drugs</i> , 2019 , 17,	6	7
20	Identification of Rabbit Oviductal Fluid Proteins Involved in Pre-Fertilization Processes by Quantitative Proteomics. <i>Proteomics</i> , 2019 , 19, e1800319	4.8	9
19	Alterations in haemolymph proteome of Mytilus galloprovincialis mussel after an induced injury. <i>Fish and Shellfish Immunology</i> , 2018 , 75, 41-47	4.3	8
18	Comprehensive proteomic analysis of Penicillium verrucosum. <i>Proteomics</i> , 2017 , 17, 1600467	4.8	7
17	Semen modulated secretory activity of oviductal epithelial cells is linked to cellular proteostasis network remodeling: Proteomic insights into the early phase of interaction in the oviduct in vivo. <i>Journal of Proteomics</i> , 2017 , 163, 14-27	3.9	5
16	Influence of different sample preparation strategies on the proteomic identification of stress biomarkers in porcine saliva. <i>BMC Veterinary Research</i> , 2017 , 13, 375	2.7	5
15	Separation of HIV-1 gag virus-like particles from vesicular particles impurities by hydroxyl-functionalized monoliths. <i>Journal of Separation Science</i> , 2017 , 40, 979-990	3.4	16
14	Proteome Analyses of Jatropha curcas 2017 , 203-223		2
13	Exoproteome analysis reveals higher abundance of proteins linked to alkaline stress in persistent Listeria monocytogenes strains. <i>International Journal of Food Microbiology</i> , 2016 , 218, 17-26	5.8	15
12	Diversity of major urinary proteins (MUPs) in wild house mice. Scientific Reports, 2016, 6, 38378	4.9	15
11	Purification of HIV-1 gag virus-like particles and separation of other extracellular particles. <i>Journal of Chromatography A</i> , 2016 , 1455, 93-101	4.5	47
10	Exploring the oviductal fluid proteome by a lectin-based affinity approach. <i>Proteomics</i> , 2016 , 16, 2962-	294666	5
9	In between - Proteomics of dog biological fluids. <i>Journal of Proteomics</i> , 2014 , 106, 30-45	3.9	18
8	Aflatoxins in selected Thai commodities. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2013 , 6, 254-9	3.3	10
7	ADSORPTION OF AFLATOXIN B1 IN CORN ON NATURAL ZEOLITE AND BENTONITE. <i>Indonesian Journal of Chemistry</i> , 2012 , 12, 279-286	1.5	5

LIST OF PUBLICATIONS

6	Uncertainty from sampling in measurements of aflatoxins in animal feedingstuffs: application of the Eurachem/CITAC guidelines. <i>Analyst, The</i> , 2011 , 136, 4059-69	5	14
5	Aflatoxin B(1) in affecting broiler performance, immunity, and gastrointestinal tract: a review of history and contemporary issues. <i>Toxins</i> , 2011 , 3, 566-90	4.9	178
4	Aflatoxins in rice 🖪 limited survey of products marketed in Austria. Food Control, 2010 , 21, 988-991	6.2	68
3	Determination of cholesterol oxidation products in raw and processed beef and pork preparations. <i>European Food Research and Technology</i> , 2007 , 224, 797-800	3.4	13
2	Effect of different sources of dietary omega-3 fatty acids on general performance and fatty acid profiles of thigh, breast, liver and portal blood of broilers. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 219-226	4.3	24
1	Effects of different cooking procedures on lipid quality and cholesterol oxidation of farmed salmon fish (Salmo salar). <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5290-6	5.7	90