

Seyed Mohammad Bagher Hashemi

List of Publications by Year in descending order

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84
papers

2,693
citations

172457

29
h-index

206112

48
g-index

85
all docs

85
docs citations

85
times ranked

3101
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial agents and packaging systems in antimicrobial active food packaging: An overview of approaches and interactions. Food and Bioproducts Processing, 2018, 111, 1-19.	3.6	281
2	Lactic acid production " producing microorganisms and substrates sources-state of art. Heliyon, 2020, 6, e04974.	3.2	168
3	Fermented sweet lemon juice (Citrus limetta) using Lactobacillus plantarum LS5: Chemical composition, antioxidant and antibacterial activities. Journal of Functional Foods, 2017, 38, 409-414.	3.4	153
4	Recent advancements in lactic acid production - a review. Food Research International, 2018, 107, 763-770.	6.2	135
5	Characterization of novel basil-seed gum active edible films and coatings containing oregano essential oil. Progress in Organic Coatings, 2017, 110, 35-41.	3.9	111
6	Basil-seed gum containing Origanum vulgare subsp. viride essential oil as edible coating for fresh cut apricots. Postharvest Biology and Technology, 2017, 125, 26-34.	6.0	100
7	Efficiency of Ohmic assisted hydrodistillation for the extraction of essential oil from oregano (Origanum vulgare subsp. viride) spices. Innovative Food Science and Emerging Technologies, 2017, 41, 172-178.	5.6	85
8	Extraction of essential oil from Aloysia citriodora Palau leaves using continuous and pulsed ultrasound: Kinetics, antioxidant activity and antimicrobial properties. Process Biochemistry, 2018, 65, 197-204.	3.7	76
9	Ultrasound pretreatment of fermented milk containing probiotic <i>Lactobacillus plantarum</i> AF1: Carbohydrate metabolism and antioxidant activity. Journal of Food Process Engineering, 2019, 42, e12930.	2.9	59
10	Kolkhoung (Pistacia khinjuk) kernel oil quality is affected by different parameters in pulsed ultrasound-assisted solvent extraction. Industrial Crops and Products, 2015, 70, 28-33.	5.2	55
11	Fermentation of bergamot juice with Lactobacillus plantarum strains in pure and mixed fermentations: Chemical composition, antioxidant activity and sensorial properties. LWT - Food Science and Technology, 2020, 131, 109803.	5.2	54
12	Current advances in biological production of propionic acid. Biotechnology Letters, 2017, 39, 635-645.	2.2	53
13	Evaluation of antifungal and antioxidant properties of edible coating based on apricot (Prunus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 kernels. Journal of Food Measurement and Characterization, 2018, 12, 362-369.	3.2	51
14	Structural characterization and physicochemical properties of Descurainia sophia seed gum. Food Hydrocolloids, 2017, 66, 82-89.	10.7	49
15	Potentially Probiotic Lactobacillus Strains from Traditional Kurdish Cheese. Probiotics and Antimicrobial Proteins, 2014, 6, 22-31.	3.9	47
16	Characterizations and rheological study of the purified polysaccharide extracted from quince seeds. Journal of the Science of Food and Agriculture, 2019, 99, 143-151.	3.5	47
17	Novel edible oil sources: Microwave heating and chemical properties. Food Research International, 2017, 92, 147-153.	6.2	45
18	Bioactive edible film based on Konjac glucomannan and probiotic <i>Lactobacillus plantarum</i> strains: Physicochemical properties and shelf life of fresh-cut kiwis. Journal of Food Science, 2021, 86, 513-522.	3.1	41

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19	Effect of ultrasound on lactic acid production by <i>Lactobacillus</i> strains in date (<i>Phoenix dactylifera</i>) Tj ETQq1 1 0.784314 rgBT/Overlo	3.6	38
20	Improving bioactive properties of peach juice using <i>Lactobacillus</i> strains fermentation: Antagonistic and anti-adhesion effects, anti-inflammatory and antioxidant properties, and Maillard reaction inhibition. <i>Food Chemistry</i> , 2021, 365, 130501.	8.2	38
21	The efficacy of edible film from Konjac glucomannan and saffron petal extract to improve shelf life of fresh-cut cucumber. <i>Food Science and Nutrition</i> , 2020, 8, 3128-3137.	3.4	37
22	Fermentation of sarshir (kaymak) by lactic acid bacteria: antibacterial activity, antioxidant properties, lipid and protein oxidation and fatty acid profile. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4595-4603.	3.5	36
23	Effects of sucrose, isomalt and maltodextrin on microstructural, thermal, pasting and textural properties of wheat and cassava starch gel. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 1935-1943.	7.5	35
24	Ohmic heating of blended citrus juice: Numerical modeling of process and bacterial inactivation kinetics. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 313-324.	5.6	35
25	Antioxidant Activity, Reaction Mechanisms, and Kinetics of <i>Matricaria recutita</i> Extract in Commercial Blended Oil Oxidation. <i>International Journal of Food Properties</i> , 2016, 19, 257-271.	3.0	34
26	Efficacy of Antimicrobial Agents for Food Contact Applications: Biological Activity, Incorporation into Packaging, and Assessment Methods: A Review. <i>Journal of Food Protection</i> , 2018, 81, 1142-1156.	1.7	34
27	Effect of pulsed ultrasound treatment compared to continuous mode on microbiological and quality of Mirabelle plum during postharvest storage. <i>International Journal of Food Science and Technology</i> , 2018, 53, 564-570.	2.7	33
28	The Antimicrobial and Antioxidant Effects of <i>Citrus aurantium</i> L. Flowers (<i>Bahar Naranj</i>) Extract in Traditional Yoghurt Stew during Refrigerated Storage. <i>Journal of Food Safety</i> , 2016, 36, 153-161.	2.3	32
29	Application of microwave and ohmic heating for pasteurization of cantaloupe juice: microbial inactivation and chemical properties. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4276-4286.	3.5	32
30	Kolkhoung (<i>Pistacia khinjuk</i>) Hull Oil and Kernel Oil as Antioxidative Vegetable Oils with High Oxidative Stability and Nutritional Value. <i>Food Technology and Biotechnology</i> , 2015, 53, 81-86.	2.1	31
31	Comparison of Four Extraction Methods for Essential Oil from <i>Thymus daenensis</i> Subsp. <i>lancifolius</i> and Chemical Analysis of Extracted Essential Oil. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13046.	2.0	31
32	Conventional heating, ultrasound and microwave treatments of milk: Fermentation efficiency and biological activities. <i>International Dairy Journal</i> , 2020, 110, 104809.	3.0	28
33	Effects of Ultrasound Treatment, UV Irradiation and Avishan-e-Denaei Essential Oil on Oxidative Stability of Sunflower Oil. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2015, 18, 1083-1092.	1.9	26
34	Ultrasound-assisted bleaching: Mathematical and 3D computational fluid dynamics simulation of ultrasound parameters on microbubble formation and cavitation structures. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 55, 66-79.	5.6	24
35	Ultrasound and malic acid treatment of sweet lemon juice: Microbial inactivation and quality changes. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14866.	2.0	24
36	Chemical properties and oxidative stability of Arjan (<i>Amygdalus reuteri</i>) kernel oil as emerging edible oil. <i>Food Research International</i> , 2018, 107, 378-384.	6.2	23

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37	Fermentation of acorn dough by lactobacilli strains: Phytic acid degradation and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2019, 100, 144-149.	5.2	23
38	Modeling inactivation of <i>Listeria monocytogenes</i> , <i>Shigella sonnei</i> , <i>Byssoschlamys fulva</i> and <i>Saccharomyces cerevisiae</i> and ascorbic acid and Î²-carotene degradation kinetics in tangerine juice by pulsed-thermosonication. <i>LWT - Food Science and Technology</i> , 2019, 111, 612-621.	5.2	22
39	Kinetics and thermodynamic modelling of the aflatoxins decontamination: a review. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3525-3532.	2.7	21
40	Synergistic properties of <i>Eucalyptus caesia</i> and <i>Dracocephalum multicaule</i> Montbr & Auch essential oils: Antimicrobial activity against food borne pathogens and antioxidant activity in pear slices. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14651.	2.0	20
41	Effect of temperature, ion type and ionic strength on dynamic viscoelastic, steady-state and dilute-solution properties of <i>Descurainia sophia</i> seed gum. <i>Food Hydrocolloids</i> , 2018, 79, 81-89.	10.7	19
42	Fermentation of table cream by <i>Lactobacillus plantarum</i> strains: effect on fungal growth, aflatoxin M ₁ and ochratoxin A. <i>International Journal of Food Science and Technology</i> , 2019, 54, 347-353.	2.7	19
43	Evaluation of a Starch-Based Edible Film as Carrier of <i>Aspergillus niger</i> Extract to Improve the Shelf Life of Fresh-Cut Pears. <i>Journal of Food Safety</i> , 2016, 36, 291-298.	2.3	18
44	Impact of novel processing techniques on the functional properties of egg products and derivatives: A review. <i>Journal of Food Process Engineering</i> , 2020, 43, e13568.	2.9	18
45	The Effects of Amplitudes Ultrasound-Assisted Solvent Extraction and Pretreatment Time on the Yield and Quality of <i>Pistacia Khinjuk</i> Hull Oil. <i>Journal of Oleo Science</i> , 2016, 65, 733-738.	1.4	17
46	Characteristics of Wild Pear (<i>Pyrus glabra</i> Boiss) Seed Oil and Its Oil-in-Water Emulsions: A Novel Source of Edible Oil. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700284.	1.5	17
47	Statistical modeling of the inactivation of spoilage microorganisms during ohmic heating of sour orange juice. <i>LWT - Food Science and Technology</i> , 2019, 111, 821-828.	5.2	17
48	Effect of ultrasonication treatment and fermentation by probiotic <i>Lactobacillus plantarum</i> strains on goat milk bioactivities. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2642-2649.	2.7	17
49	Synbiotic potential of Doogh supplemented with free and encapsulated <i>Lactobacillus plantarum</i> LS5 and <i>Helianthus tuberosus</i> inulin. <i>Journal of Food Science and Technology</i> , 2015, 52, 4579-4585.	2.8	16
50	A comparative adsorption study of aflatoxin B1 and aflatoxin G1 in almond butter fermented by <i>Lactobacillus fermentum</i> and <i>Lactobacillus delbrueckii</i> subsp. <i>lactis</i> . <i>LWT - Food Science and Technology</i> , 2020, 128, 109500.	5.2	16
51	Experimental, heat transfer and microbial inactivation modeling of microwave pasteurization of carrot slices as an efficient and clean process. <i>Food and Bioproducts Processing</i> , 2020, 121, 113-122.	3.6	16
52	Improving the Frying Performance and Oxidative Stability of Refined Soybean Oil by Tocotrienol-Rich Unsaponifiable Matters of <i>Pistacia khinjuk</i> Hull Oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2018, 95, 619-628.	1.9	15
53	Antimicrobial and antioxidant properties of Saturn peach subjected to ultrasound-assisted osmotic dehydration. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2516-2523.	3.2	15
54	Heating, microwave and UV irradiation effects on oxidative stability of Sardasht red grape (<i>Vitis vinifera</i> cultiv. Sardasht) seed oil. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1341-1347.	2.7	13

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55	Voltage and NaCl concentration on extraction of essential oil from <i>Vitex pseudonegundo</i> using ohmic-hydrodistillation. <i>Industrial Crops and Products</i> , 2019, 141, 111734.	5.2	13
56	Effect of <i>Lactobacillus plantarum</i> on olive and olive oil quality during fermentation process. <i>LWT - Food Science and Technology</i> , 2018, 89, 572-580.	5.2	12
57	Experimental and computational fluid dynamics modeling of <i>Satureja khuzestanica</i> essential oil extraction during ohmic-hydrodistillation. <i>Journal of Food Process Engineering</i> , 2019, 42, e13083.	2.9	12
58	A three-step sensory-based approach to maximize consumer acceptability for new low-sugar licorice-chocolate-flavored milk drink. <i>LWT - Food Science and Technology</i> , 2018, 91, 375-381.	5.2	11
59	Modeling the effects of corn and wheat resistant starch on texture properties and quality of resistant starch-enrichment dough and biscuit. <i>Journal of Food Process Engineering</i> , 2019, 42, e12962.	2.9	10
60	Accelerating Bleaching of Soybean Oil by Ultrasonic Horn and Bath Under Sparge of Helium, Air, Argon and Nitrogen Gas. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12987.	2.0	9
61	Effects of pulsed thermosonication treatment on fungal growth and bioactive compounds of <i>Berberis vulgaris</i> juice. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1589-1596.	2.7	9
62	Ultrasound-Assisted Detoxification of Ochratoxin A: Comparative Study of Cell Wall Structure, Hydrophobicity, and Toxin Binding Capacity of Single and Co-culture Lactic Acid Bacteria. <i>Food and Bioprocess Technology</i> , 2022, 15, 539-560.	4.7	9
63	Effect of <i>Lactobacillus plantarum</i> LS5 on oxidative stability and lipid modifications of Doogh. <i>International Journal of Dairy Technology</i> , 2016, 69, 550-558.	2.8	8
64	Kinetic models for production of propionic acid by <i>Propionibacter freudenreichii</i> subsp. <i>shermanii</i> and <i>Propionibacterium freudenreichii</i> subsp. <i>freudenreichii</i> in date syrup during sonication treatments. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 17, 613-619.	3.1	8
65	Horn ultrasonic-assisted bleaching of vegetable oils with various viscosities as a green process: Computational fluid dynamics simulation of process. <i>Industrial Crops and Products</i> , 2020, 156, 112845.	5.2	8
66	Effect of storage temperature on fungal growth and aflatoxin formation in oils extracted from wild almond nuts. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14987.	2.0	8
67	Kinetics and mathematics modeling of ochratoxin a detoxification in maize dough by <i>Lactobacillus casei</i> subsp. <i>casei</i> subjected to continuous and pulsed ultrasound. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15336.	2.0	8
68	Biopreservative potential of <i>Lactobacillus</i> strains in yoghurt dessert. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1634-1643.	3.2	7
69	Antimicrobial activity of <i>Satureja Khuzestanica</i> Jamzad and <i>Satureja bachtiarica</i> Bunge essential oils against <i>Shigella flexneri</i> and <i>Escherichia coli</i> in table cream containing <i>Lactobacillus plantarum</i> LU5. <i>Food Science and Nutrition</i> , 2020, 8, 5907-5915.	3.4	6
70	The combined effects of ultrasound and lactic acid in inactivating microorganisms on fresh radish (<i>Raphanus raphanistrum</i> subsp. <i>sativus</i>): Microbiological and quality changes. <i>Food Science and Nutrition</i> , 2020, 8, 162-169.	3.4	6
71	Basil seed gum edible films incorporated with <i>Artemisia sieberi</i> and <i>Achillea santolina</i> essential oils: Physical, antibacterial, and antioxidant properties. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15645.	2.0	6
72	A kinetic analysis of the aflatoxin detoxification potential of lactic acid bacteria in Terxine (a) Tj ETQq0 0 0 rgBT /Overlock 10 Jf 50 62 To	1.8	6

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73	Fermentation of Chortan (heated strained yoghurt) by <i>Lactobacillus helveticus</i> : sonication treatment and biological activities. International Journal of Food Science and Technology, 2020, 55, 908-915.	2.7	5
74	Chemical composition, antimicrobial, antioxidant and cytotoxic activity of the essential oil from the leaves of <i>Stachys pilifera</i> Benth. FEMS Microbiology Letters, 2021, 368, .	1.8	4
75	Antimicrobial activity of <i>Carum copticum</i> and <i>Satureja khuzestanica</i> essential oils and acetic acid in vapor phase at different relative humidities and temperatures in peanuts. Journal of Food Processing and Preservation, 2022, 46, .	2.0	4
76	Evaluating Antioxidative Activity of the Peel of Cucurbita Pepo Cultivated In Two Areas of Mazandaran, Iran. Current Nutrition and Food Science, 2017, 13, .	0.6	3
77	Continuous and pulsed ultrasound treatment of barberry juice: Microbial inactivation and kinetics models. Journal of Food Processing and Preservation, 2021, 45, e16083.	2.0	2
78	Inactivation kinetics of pathogenic bacteria in persimmon using the combination of thermosonication and formic acid. Food Science and Technology International, 2022, , 108201322210957.	2.2	2
79	Ohmic heating application in food processing: Recent achievements and perspectives. Foods and Raw Materials, 2022, , 216-223.	2.1	2
80	Sonication treatment of pomegranate juice containing <i>Saccharomyces cerevisiae</i> and <i>Byssoschlamys fulva</i> : Thermodynamic and predictive modeling after treatment and during shelf life. Food Science and Technology International, 2021, , 108201322110094.	2.2	1
81	Detoxification of aflatoxin M1 in sarshir by viable and nonviable <i>Limosilactobacillus reuteri</i> and <i>Limosilactobacillus rhamnosus</i> : Kinetic, equilibrium and desorption studies. International Dairy Journal, 2022, 127, 105223.	3.0	1
82	Comparison between response surface methodology and genetic algorithm to optimize lactic acid production by <i>Lactobacillus rhamnosus</i> and <i>Lactobacillus acidophilus</i> under ultrasonic pretreatment. FEMS Microbiology Letters, 2022, , .	1.8	1
83	Optimization of fermentation process of date syrup by <i>Lactobacillus delbrueckii</i> and <i>Lactobacillus acidophilus</i> : Microbial growth, carbohydrate metabolism, and peptide content. Journal of Food Processing and Preservation, 0, , .	2.0	1
84	The combined effect of different concentrations of <i>Vitex pseudo-negundo</i> extract and different temperatures against food-borne pathogens in chicken salad. Journal of Food Measurement and Characterization, 0, , .	3.2	1