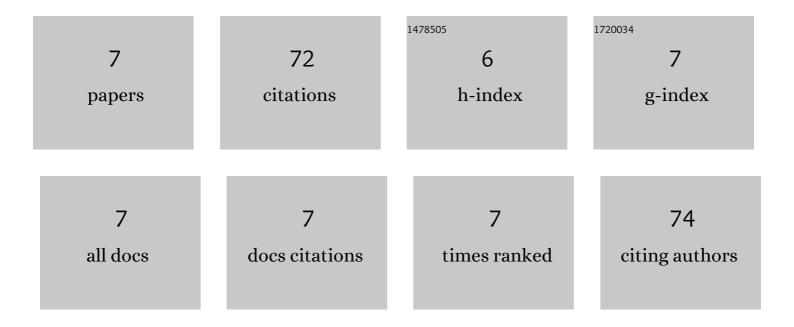
## Ebrahim Hosseini

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4137833/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Bitter almond gum reduces body mass index, serum triglyceride, hyperinsulinemia and insulin resistance in overweight subjects with hyperlipidemia. Journal of Functional Foods, 2019, 55, 343-351.	3.4	18
2	The Effects of Black Cumin, Black Caraway Extracts and Their Combination on Shelf Life Extension of Silver Carp ( <scp><i>H</i></scp> <i>ypophthalmichthys molitrix</i> ) during Refrigerated Storage. Journal of Food Safety, 2015, 35, 154-160.	2.3	14
3	The stabilizing and prebiotic potential of water-soluble phase of bitter almond gum exudate in probiotic yogurt drink. Carbohydrate Polymers, 2021, 255, 117395.	10.2	13
4	Physical and oxidative stability of emulsions treated with bitter almond gum–soy protein isolate Maillard conjugates. LWT - Food Science and Technology, 2021, 152, 112352.	5.2	8
5	Improving the functional properties of fish gelatin by conjugation with the water-soluble fraction of bitter almond gum. Food Science and Biotechnology, 2021, 30, 55-63.	2.6	7
6	Digestibility and stability of ultrasound-treated fish oil emulsions prepared by water-soluble bitter almond gum glycated with caseinate. LWT - Food Science and Technology, 2021, 148, 111697.	5.2	6
7	Shelf-life extension of tomato (Solanum lycopersicum L.) using an edible coating of bitter almond gum-fish gelatin conjugates. Progress in Organic Coatings, 2022, 170, 106980.	3.9	6