

# Aamin Abbasi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/457953/publications.pdf>

Version: 2024-02-01

20  
papers

534  
citations

759233

12  
h-index

752698

20  
g-index

21  
all docs

21  
docs citations

21  
times ranked

236  
citing authors

#	ARTICLE	IF	CITATIONS
1	Gut microbiota and obesity: an overview of microbiota to microbial-based therapies. Postgraduate Medical Journal, 2023, 99, 384-402.	1.8	11
2	<i>Akkermansia muciniphila</i> : from its critical role in human health to strategies for promoting its abundance in human gut microbiome. Critical Reviews in Food Science and Nutrition, 2023, 63, 7357-7377.	10.3	35
3	Postbiotics as the new frontier in food and pharmaceutical research. Critical Reviews in Food Science and Nutrition, 2023, 63, 8375-8402.	10.3	41
4	A Critical Review on the Nutritional and Medicinal Profiles of Garlic's ( <i>Allium sativum</i> L.) Bioactive Compounds. Food Reviews International, 2023, 39, 6324-6361.	8.4	14
5	The biological activities of postbiotics in gastrointestinal disorders. Critical Reviews in Food Science and Nutrition, 2022, 62, 5983-6004.	10.3	33
6	The role of gut microbiota in the treatment of irritable bowel syndrome. Reviews in Medical Microbiology, 2022, 33, e89-e104.	0.9	6
7	The promising biological role of postbiotics derived from probiotic <i>Lactobacillus</i> species in reproductive health. Critical Reviews in Food Science and Nutrition, 2022, 62, 8829-8841.	10.3	17
8	Potential <i>in vivo</i> delivery routes of postbiotics. Critical Reviews in Food Science and Nutrition, 2022, 62, 3345-3369.	10.3	25
9	Postbiotics as potential promising tools for SARS-CoV-2 disease adjuvant therapy. Journal of Applied Microbiology, 2022, 132, 4097-4111.	3.1	9
10	Can food matrices be considered as a potential carrier for COVID-19?. Infezioni in Medicina, 2022, 30, 59-72.	1.1	1
11	Characterization of cinnamon essential oil and its application in Malva sylvestris seed mucilage edible coating to the enhancement of the microbiological, physicochemical and sensory properties of lamb meat during storage. Journal of Applied Microbiology, 2022, 133, 488-502.	3.1	11
12	Postbiotics: A novel strategy in food allergy treatment. Critical Reviews in Food Science and Nutrition, 2021, 61, 492-499.	10.3	59
13	Molecular mechanisms of postbiotics in colorectal cancer prevention and treatment. Critical Reviews in Food Science and Nutrition, 2021, 61, 1787-1803.	10.3	77
14	Probiotic intervention as a potential therapeutic for managing gestational disorders and improving pregnancy outcomes. Journal of Reproductive Immunology, 2021, 143, 103244.	1.9	24
15	Postbiotics as Promising Tools for Cancer Adjuvant Therapy. Advanced Pharmaceutical Bulletin, 2021, 11, 1-5.	1.4	27
16	Thymol, cardamom and Lactobacillus plantarum nanoparticles as a functional candy with high protection against Streptococcus mutans and tooth decay. Microbial Pathogenesis, 2020, 148, 104481.	2.9	21
17	Postbiotics as novel health-promoting ingredients in functional foods. Health Promotion Perspectives, 2020, 10, 3-4.	1.9	52
18	Potential Pharmaceutical and Food Applications of Postbiotics: A Review. Current Pharmaceutical Biotechnology, 2020, 21, 1576-1587.	1.6	43

#	ARTICLE	IF	CITATIONS
19	Evaluating the Role of Postbiotics as a New Generation of Probiotics in Health and Diseases. Journal of Ardabil University of Medical Sciences, 2020, 19, 381-399.	0.2	11
20	Comparing the microbial quality of traditional and industrial yoghurts. Biointerface Research in Applied Chemistry, 2020, 10, 6020-6025.	1.0	9