Seyed Hadi Razavi

List of Publications by Year
in descending order

88	3,033	147726	182361
papers	citations	31 h-index	51 g-index

88	88	88	3842
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Improving the integrity of natural biopolymer films used in food packaging by crosslinking approach: A review. International Journal of Biological Macromolecules, 2017, 104, 687-707.	3.6	378
2	Effect of Fermentation of Pomegranate Juice byLactobacillus plantarumandLactobacillus acidophiluson the Antioxidant Activity and Metabolism of Sugars, Organic Acids and Phenolic Compounds. Food Biotechnology, 2013, 27, 1-13.	0.6	133
3	Improvement of the Antimicrobial and Antioxidant Activities of Camel and Bovine Whey Proteins by Limited Proteolysis.. Journal of Agricultural and Food Chemistry, 2010, 58, 3297-3302.	2.4	122
4	Nanoparticles based on crocin loaded chitosan-alginate biopolymers: Antioxidant activities, bioavailability and anticancer properties. International Journal of Biological Macromolecules, 2017, 99, 401-408.	3.6	94
5	Improvement of crocin stability by biodegradeble nanoparticles of chitosan-alginate. International Journal of Biological Macromolecules, 2015, 79, 423-432.	3.6	92
6	Impact of Wall Materials on Physicochemical Properties of Microencapsulated Fish Oil by Spray Drying. Food and Bioprocess Technology, 2014, 7, 2354-2365.	2.6	89
7	Alcohol-free Beer: Methods of Production, Sensorial Defects, and Healthful Effects. Food Reviews International, 2010, 26, 335-352.	4.3	84
8	Enzymatic digestion and antioxidant activity of the native and molten globule states of camel Î±-lactalbumin: Possible significance for use in infant formula. International Dairy Journal, 2009, 19, 518-523.	1.5	83
9	Oxidative Stability of Spray-Dried Microencapsulated Fish Oils with Different Wall Materials. Journal of Aquatic Food Product Technology, 2014, 23, 567-578.	0.6	64
10	Optimization of crosslinked poly(vinyl alcohol) nanocomposite films for mechanical properties. Materials Science and Engineering C, 2017, 71, 1052-1063.	3.8	60
11	Recent developments on new formulations based on nutrient-dense ingredients for the production of healthy-functional bread: a review. Journal of Food Science and Technology, 2014, 51, 2896-2906.	1.4	59
12	Ultrasound-assisted formation of the canthaxanthin emulsions stabilized by arabic and xanthan gums. Carbohydrate Polymers, 2013, 96, 21-30.	5.1	57
13	Optimization of canthaxanthin production by Dietzia natronolimnaea HS-1 from cheese whey using statistical experimental methods. Biochemical Engineering Journal, 2008, 40, 415-422.	1.8	56
14	Development of a solid-state fermentation process for production of an alpha amylase with potentially interesting properties. Journal of Bioscience and Bioengineering, 2010, 110, 333-337.	1.1	52
15	Use of response surface methodology in a fed-batch process for optimization of tricarboxylic acid cycle intermediates to achieve high levels of canthaxanthin from Dietzia natronolimnaea HS-1. Journal of Bioscience and Bioengineering, 2010, 109, 361-368.	1.1	51
16	High efficiency canthaxanthin production by a novel mutant isolated from Dietzia natronolimnaea HS-1 using central composite design analysis. Industrial Crops and Products, 2012, 40, 345-354.	2.5	50
17	Psyllium husk gum: An attractive carbohydrate biopolymer for the production of stable canthaxanthin emulsions. Carbohydrate Polymers, 2013, 92, 2002-2011.	5.1	49
18	Development of an optimal formulation for oxidative stability of walnut-beverage emulsions based on gum arabic and xanthan gum using response surface methodology. Carbohydrate Polymers, 2012, 87, 1611-1619.	5.1	47

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19	Characterizing the natural canthaxanthin/2-hydroxypropyl-Î²-cyclodextrin inclusion complex. Carbohydrate Polymers, 2014, 101, 1147-1153.	5.1	47
20	Optimization of Î²-carotene production by a mutant of the lactose-positive yeast Rhodotorula acheniorum from whey ultrafiltrate. Food Science and Biotechnology, 2011, 20, 445-454.	1.2	46
21	Plantaricin bacteriocins: As safe alternative antimicrobial peptides in food preservationâ€"A review. Journal of Food Safety, 2020, 40, e12735.	1.1	44
22	Comparison of antioxidant and free radical scavenging activities of biocolorant synthesized by Dietzia natronolimnaea HS-1 cells grown in batch, fed-batch and continuous cultures. Industrial Crops and Products, 2013, 49, 10-16.	2.5	43
23	Spray drying microencapsulation of natural canthaxantin using soluble soybean polysaccharide as a carrier. Food Science and Biotechnology, 2011, 20, 63-69.	1.2	42
24	Optimal Development of a New Stable Nutraceutical Nanoemulsion Based on the Inclusion Complex of 2-Hydroxypropyl-Î²-cyclodextrin with Canthaxanthin Accumulated byDietzia natronolimnaeaHS-1 Using Ultrasound-Assisted Emulsification. Journal of Dispersion Science and Technology, 2015, 36, 614-625.	1.3	42
25	Carvacrol and astaxanthin co-entrapment in beeswax solid lipid nanoparticles as an efficient nano-system with dual antioxidant and anti-biofilm activities. LWT - Food Science and Technology, 2019, 107, 280-290.	2.5	41
26	Recent advances in microbial transglutaminase biosynthesis and its application in the food industry. Trends in Food Science and Technology, 2021, 110, 458-469.	7.8	41
27	From simple classification methods to machine learning for the binary discrimination of beers using electronic nose data. Engineering in Agriculture, Environment and Food, 2015, 8, 44-51.	0.2	38
28	Comparison of submerged and solid state fermentation systems effects on the catalytic activity of Bacillus sp. KR-8104 Î±-amylase at different pH and temperatures. Industrial Crops and Products, 2013, 43, 661-667.	2.5	37
29	Developing an emulsion model system containing canthaxanthin biosynthesized by Dietzia natronolimnaea HS-1. International Journal of Biological Macromolecules, 2012, 51, 618-626.	3.6	36
30	Effect of roasting on colour and volatile composition of pistachios (<scp>P</scp>istacia vera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	1.3	35
31	A comparison of Canthaxanthine Pickering emulsions, stabilized with cellulose nanocrystals of different origins. International Journal of Biological Macromolecules, 2018, 106, 489-497.	3.6	35
32	Characterization of bacteria of the genus Dietzia: an updated review. Annals of Microbiology, 2014, 64, 1-11.	1.1	32
33	The potential of brewer's spent grain to improve the production of Î±-amylase by Bacillus sp. KR-8104 in submerged fermentation system. New Biotechnology, 2011, 28, 165-172.	2.4	30
34	Therapeutic effects of polyphenols in fermented soybean and black soybean products. Journal of Functional Foods, 2021, 81, 104467.	1.6	30
35	Proteolytic and ACE-inhibitory activities of probiotic yogurt containing non-viable bacteria as affected by different levels of fat, inulin and starter culture. Journal of Food Science and Technology, 2015, 52, 2428-2433.	1.4	28
36	Microencapsulation of microbial canthaxanthin with alginate and high methoxyl pectin and evaluation the release properties in neutral and acidic condition. International Journal of Biological Macromolecules, 2019, 121, 691-698.	3.6	27

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37	Mathematical modeling of biomass and Î±-amylase production kinetics by Bacillus sp. in solid-state fermentation based on solid dry weight variation. Biochemical Engineering Journal, 2011, 53, 159-164.	1.8	26
38	Application of Advanced Instrumental Techniques for Analysis of Physical and Physicochemical Properties of Beer: A Review. International Journal of Food Properties, 2010, 13, 744-759.	1.3	25
39	A practical optimization on salt/high-methoxyl pectin interaction to design a stable formulation for Doogh. Carbohydrate Polymers, 2013, 97, 376-383.	5.1	25
40	Production of saffron-based probiotic beverage by lactic acid bacteria. Journal of Food Measurement and Characterization, 2018, 12, 2708-2717.	1.6	25
41	Effect of culture conditions on canthaxanthin production by Dietzia natronolimnaea HS-1. Journal of Microbiology and Biotechnology, 2007, 17, 195-201.	0.9	25
42	Kinetic analysis and mathematical modeling of cell growth and canthaxanthin biosynthesis by Dietzia natronolimnaea HS-1 on waste molasses hydrolysate. RSC Advances, 2013, 3, 23495.	1.7	24
43	Improvement of the Storage Quality of Frozen Rainbow Trout by Chitosan Coating Incorporated with Cinnamon Oil. Journal of Aquatic Food Product Technology, 2014, 23, 146-154.	0.6	24
44	Synchronized extraction and purification of L-lactic acid from fermentation broth by emulsion liquid membrane technique. Journal of Dispersion Science and Technology, 2018, 39, 1291-1299.	1.3	24
45	Stabilization of canthaxanthin produced by Dietzia natronolimnaea HS-1 with spray drying microencapsulation. Journal of Food Science and Technology, 2014, 51, 2134-2140.	1.4	23
46	Effect of Lactobacillus casei- casei and Lactobacillus reuteri on acrylamide formation in flat bread and Bread roll. Journal of Food Science and Technology, 2016, 53, 1531-1539.	1.4	23
47	Microbial canthaxanthin: Perspectives on biochemistry and biotechnological production. Engineering in Life Sciences, 2013, 13, 408-417.	2.0	22
48	Mechanical Behavior of Lentil Seeds in Relation to their Physicochemical and Microstructural Characteristics. International Journal of Food Properties, 2014, 17, 545-558.	1.3	22
49	Stabilization of natural canthaxanthin produced by Dietzia natronolimnaea HS-1 by encapsulation in niosomes. LWT - Food Science and Technology, 2016, 73, 498-504.	2.5	22
50	Proniosomal powders of natural canthaxanthin: Preparation and characterization. Food Chemistry, 2017, 220, 233-241.	4.2	21
51	Production of Recombinant Antimicrobial Polymeric Protein Beta Casein-E 50-52 and Its Antimicrobial Synergistic Effects Assessment with Thymol. Molecules, 2017, 22, 822.	1.7	21
52	The role of bioconversion processes to enhance bioaccessibility of polyphenols in rice. Food Bioscience, 2020, 35, 100605.	2.0	21
53	Pulsesâ€™ germination and fermentation: Two bioprocessing against hypertension by releasing ACE inhibitory peptides. Critical Reviews in Food Science and Nutrition, 2021, 61, 2876-2893.	5.4	20
54	Potential applications and emerging trends of species of the genus Dietzia: a review. Annals of Microbiology, 2014, 64, 421-429.	1.1	19

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55	Green construction of recyclable amino-tannic acid modified magnetic nanoparticles: Application for Î²-glucosidase immobilization. International Journal of Biological Macromolecules, 2020, 154, 1366-1374.	3.6	19
56	Tuning the Physicochemical, Structural, and Antimicrobial Attributes of Whey-Based Poly (L-Lactic) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.6	19
57	High levels lycopene accumulation by Dietzia natronolimnaea HS-1 using lycopene cyclase inhibitors in a fed-batch process. Food Science and Biotechnology, 2010, 19, 899-906.	1.2	18
58	Recombinant Production and Antimicrobial Assessment of Beta Casein- IbAMP4 as a Novel Antimicrobial Polymeric Protein and its Synergistic Effects with Thymol. International Journal of Peptide Research and Therapeutics, 2018, 24, 213-222.	0.9	17
59	Production and characterization of functional flavored milk and flavored fermented milk using microencapsulated canthaxanthin. LWT - Food Science and Technology, 2019, 114, 108373.	2.5	17
60	Scrutinizing the different pectin types on stability of an Iranian traditional drink â€œDoogh†International Journal of Biological Macromolecules, 2013, 60, 375-382.	3.6	15
61	Feeding strategies for the improved biosynthesis of canthaxanthin from enzymatic hydrolyzed molasses in the fed-batch fermentation of Dietzia natronolimnaea HS-1. Bioresource Technology, 2014, 154, 51-58.	4.8	15
62	Optimization of Canthaxanthin Production by Dietzia natronolimnaea HS-1 Using Response Surface Methodology. Pakistan Journal of Biological Sciences, 2007, 10, 2544-2552.	0.2	14
63	Evaluation and prediction of metabolite production, antioxidant activities, and survival of Lactobacillus casei 431 in a pomegranate juice supplemented yogurt drink using support vector regression. Food Science and Biotechnology, 2015, 24, 2105-2112.	1.2	13
64	Optimization and partial purification of a high-activity lipase synthesized by a newly isolated Acinetobacter from offshore waters of the Caspian Sea under solid-state fermentation. RSC Advances, 2015, 5, 12052-12061.	1.7	13
65	Influence of supplemented diet with Pediococcus acidilactici on non-specific immunity and stress indicators in green terror (Aequidens rivulatus) during hypoxia. Fish and Shellfish Immunology, 2015, 45, 13-18.	1.6	12
66	Polysaccharide type and concentration affect nanocomplex formation in associative mixture with Î²-lactoglobulin. International Journal of Biological Macromolecules, 2016, 93, 724-730.	3.6	12
67	Utilization of Echium amoenum Extract as a Growth Medium for the Production of Organic Acids by Selected Lactic Acid Bacteria. Food and Bioprocess Technology, 2012, 5, 2275-2279.	2.6	11
68	Enhancement of growth rate and Î²-galactosidase activity, and variation in organic acid profile of Bifidobacterium animalis subsp. lactis Bb 12. Enzyme and Microbial Technology, 2009, 45, 469-476.	1.6	10
69	Effect of different levels of fat and inulin on the microbial growth and metabolites in probiotic yogurt containing nonviable bacteria. International Journal of Food Science and Technology, 2014, 49, 261-268.	1.3	10
70	Advanced assessments on innovative methods to improve the bioaccessibility of polyphenols in wheat. Process Biochemistry, 2020, 88, 1-14.	1.8	10
71	Canthaxanthin biosynthesis by Dietzia natronolimnaea HS-1: effects of inoculation and aeration rate. Brazilian Journal of Microbiology, 2014, 45, 447-456.	0.8	9
72	Modeling the Effect of Inulin, pH and Storage Time on the Viability of Selected Lactobacillus in a Probiotic Fruity Yogurt Drink Using the Monte Carlo Simulation. Journal of Food Quality, 2016, 39, 362-369.	1.4	9

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73	Optimization of Effective Minerals on Riboflavin Production by ATCC 6051 Using Statistical Designs. Avicenna Journal of Medical Biotechnology, 2018, 10, 49-55.	0.2	9
74	Carotenoid production from hydrolyzed molasses by Dietzia natronolimnaea HS-1 using batch, fed-batch and continuous culture. Annals of Microbiology, 2014, 64, 945-953.	1.1	8
75	The Effect of Different Chemical and Physical Processing on the Physicochemical and Functional Characterization of Chitosan Extracted from Shrimp Waste Species of Indian White Shrimp. Progress in Rubber, Plastics and Recycling Technology, 2016, 32, 39-54.	0.8	8
76	Investigation of the possibility of fermentation of red grape juice and rice flour by Lactobacillus plantarum and Lactobacillus casei. Food Science and Nutrition, 2021, 9, 5370-5378.	1.5	8
77	Studying the Interaction of Xanthan Gum and Pectin with Some Functional Carbohydrates on the Rheological Attributes of a Low-Fat Spread. Journal of Dispersion Science and Technology, 2014, 35, 1106-1113.	1.3	7
78	Development and Critical Quality Characterization of Functional UF-Feta Cheese by Incorporating Probiotic Bacteria. Journal of Food Processing and Preservation, 2015, 39, 599-605.	0.9	6
79	Optimizing the Extraction of Acid-soluble Collagen Inside the Eggshell Membrane. Food Science and Technology Research, 2018, 24, 385-394.	0.3	6
80	Canthaxanthin Biofabrication, Loading in Green Phospholipid Vesicles and Evaluation of In Vitro Protection of Cells and Promotion of Their Monolayer Regeneration. Biomedicines, 2022, 10, 157.	1.4	6
81	The Efficiency of Temperature-Shift Strategy to Improve the Production of Î±-Amylase by Bacillus sp. in a Solid-State Fermentation System. Food and Bioprocess Technology, 2012, 5, 1093-1099.	2.6	5
82	Investigating effective variables to produce desirable aroma in sourdough using eâ€nose and sensory panel. Journal of Food Processing and Preservation, 2021, 45, e15157.	0.9	5
83	DEVELOPMENT OF A PRACTICAL METHOD FOR PROCESSING OF NITRITE-FREE HOT DOGS WITH EMPHASIS ON EVALUATION OF PHYSICO-CHEMICAL AND MICROBIOLOGICAL PROPERTIES OF THE FINAL PRODUCT DURING REFRIGERATION. Journal of Food Processing and Preservation, 2013, 37, 109-119.	0.9	4
84	The Effect of Sodium Caseinate Coating Incorporated withZataria moltifloraEssential Oil on the Quality and Shelf Life of Rainbow Trout During Refrigerated Storage. Journal of Aquatic Food Product Technology, 2016, 25, 1311-1322.	0.6	4
85	An Efficient Biological Treatment on Dairy Wastewater by Lactobacillus plantarum: Mathematical Modeling and Process Parameters Optimization. International Journal of Food Engineering, 2016, 12, 63-73.	0.7	3
86	Rheological characterization of functional walnut oil-enriched butters stabilized by the various polysaccharides. Journal of Dispersion Science and Technology, 2018, 39, 469-477.	1.3	3
87	Proniosomal Formulation Encapsulating Pomegranate Peel Extract for Nutraceutical Applications. Journal of Nanoscience and Nanotechnology, 2021, 21, 2907-2916.	0.9	1
88	Diabetes and seeds: New horizon to promote human nutrition and anti-diabetics compounds in grains by germination. Critical Reviews in Food Science and Nutrition, 2023, 63, 8457-8477.	5.4	1