

Seyed Hadi Razavi

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.

87
papers

2,200
citations

27
h-index

43
g-index

88
ext. papers

2,587
ext. citations

4.6
avg, IF

5.46
L-index

#	Paper	IF	Citations
87	Diabetes and seeds: New horizon to promote human nutrition and anti-diabetics compounds in grains by germination.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-21	11.5	
86	Tuning the Physicochemical, Structural, and Antimicrobial Attributes of Whey-Based Poly (L-Lactic Acid) (PLLA) Films by Chitosan Nanoparticles.. <i>Frontiers in Nutrition</i> , 2022 , 9, 880520	6.2	0
85	PulsesSgermination and fermentation: Two bioprocessing against hypertension by releasing ACE inhibitory peptides. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 2876-2893	11.5	9
84	Recent advances in microbial transglutaminase biosynthesis and its application in the food industry. <i>Trends in Food Science and Technology</i> , 2021 , 110, 458-469	15.3	12
83	Proniosomal Formulation Encapsulating Pomegranate Peel Extract for Nutraceutical Applications. <i>Journal of Nanoscience and Nanotechnology</i> , 2021 , 21, 2907-2916	1.3	1
82	Therapeutic effects of polyphenols in fermented soybean and black soybean products. <i>Journal of Functional Foods</i> , 2021 , 81, 104467	5.1	9
81	Investigating effective variables to produce desirable aroma in sourdough using e-nose and sensory panel. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15157	2.1	2
80	Investigation of the possibility of fermentation of red grape juice and rice flour by <i>Lactobacillus plantarum</i> and <i>Lactobacillus casei</i> . <i>Food Science and Nutrition</i> , 2021 , 9, 5370	3.2	2
79	The role of bioconversion processes to enhance bioaccessibility of polyphenols in rice. <i>Food Bioscience</i> , 2020 , 35, 100605	4.9	7
78	Plantaricin bacteriocins: As safe alternative antimicrobial peptides in food preservationA review. <i>Journal of Food Safety</i> , 2020 , 40, e12735	2	16
77	Green construction of recyclable amino-tannic acid modified magnetic nanoparticles: Application for α -glucosidase immobilization. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 1366-1374	7.9	11
76	Advanced assessments on innovative methods to improve the bioaccessibility of polyphenols in wheat. <i>Process Biochemistry</i> , 2020 , 88, 1-14	4.8	7
75	Carvacrol and astaxanthin co-entrapment in beeswax solid lipid nanoparticles as an efficient nano-system with dual antioxidant and anti-biofilm activities. <i>LWT - Food Science and Technology</i> , 2019 , 107, 280-290	5.4	23
74	Production and characterization of functional flavored milk and flavored fermented milk using microencapsulated canthaxanthin. <i>LWT - Food Science and Technology</i> , 2019 , 114, 108373	5.4	9
73	Microencapsulation of microbial canthaxanthin with alginate and high methoxyl pectin and evaluation the release properties in neutral and acidic condition. <i>International Journal of Biological Macromolecules</i> , 2019 , 121, 691-698	7.9	17
72	Rheological characterization of functional walnut oil-enriched butters stabilized by the various polysaccharides. <i>Journal of Dispersion Science and Technology</i> , 2018 , 39, 469-477	1.5	2
71	Recombinant Production and Antimicrobial Assessment of Beta Casein- IbAMP4 as a Novel Antimicrobial Polymeric Protein and its Synergistic Effects with Thymol. <i>International Journal of Peptide Research and Therapeutics</i> , 2018 , 24, 213-222	2.1	11

70	Synchronized extraction and purification of L-lactic acid from fermentation broth by emulsion liquid membrane technique. <i>Journal of Dispersion Science and Technology</i> , 2018 , 39, 1291-1299	1.5	16
69	Production of saffron-based probiotic beverage by lactic acid bacteria. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 2708-2717	2.8	14
68	Optimization of Effective Minerals on Riboflavin Production by ATCC 6051 Using Statistical Designs. <i>Avicenna Journal of Medical Biotechnology</i> , 2018 , 10, 49-55	1.4	8
67	A comparison of Canthaxanthine Pickering emulsions, stabilized with cellulose nanocrystals of different origins. <i>International Journal of Biological Macromolecules</i> , 2018 , 106, 489-497	7.9	20
66	Optimizing the Extraction of Acid-soluble Collagen Inside the Eggshell Membrane. <i>Food Science and Technology Research</i> , 2018 , 24, 385-394	0.8	2
65	Nanoparticles based on crocin loaded chitosan-alginate biopolymers: Antioxidant activities, bioavailability and anticancer properties. <i>International Journal of Biological Macromolecules</i> , 2017 , 99, 401-408	7.9	63
64	Optimization of crosslinked poly(vinyl alcohol) nanocomposite films for mechanical properties. <i>Materials Science and Engineering C</i> , 2017 , 71, 1052-1063	8.3	43
63	Improving the integrity of natural biopolymer films used in food packaging by crosslinking approach: A review. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 687-707	7.9	247
62	Proniosomal powders of natural canthaxanthin: Preparation and characterization. <i>Food Chemistry</i> , 2017 , 220, 233-241	8.5	15
61	Production of Recombinant Antimicrobial Polymeric Protein Beta Casein-E 50-52 and Its Antimicrobial Synergistic Effects Assessment with Thymol. <i>Molecules</i> , 2017 , 22,	4.8	13
60	An Efficient Biological Treatment on Dairy Wastewater by <i>Lactobacillus plantarum</i> : Mathematical Modeling and Process Parameters Optimization. <i>International Journal of Food Engineering</i> , 2016 , 12, 63-73	7.9	2
59	The Effect of Sodium Caseinate Coating Incorporated with <i>Zataria multiflora</i> Essential Oil on the Quality and Shelf Life of Rainbow Trout During Refrigerated Storage. <i>Journal of Aquatic Food Product Technology</i> , 2016 , 25, 1311-1322	1.6	4
58	Polysaccharide type and concentration affect nanocomplex formation in associative mixture with β -lactoglobulin. <i>International Journal of Biological Macromolecules</i> , 2016 , 93, 724-730	7.9	9
57	Stabilization of natural canthaxanthin produced by <i>Dietzia natronolimnaea</i> HS-1 by encapsulation in niosomes. <i>LWT - Food Science and Technology</i> , 2016 , 73, 498-504	5.4	16
56	Effect of <i>Lactobacillus casei</i> - <i>casei</i> and <i>Lactobacillus reuteri</i> on acrylamide formation in flat bread and Bread roll. <i>Journal of Food Science and Technology</i> , 2016 , 53, 1531-9	3.3	17
55	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. <i>Progress in Rubber, Plastics and Recycling Technology</i> , 2016 , 32, 39-54	1.7	7
54	Modeling the Effect of Inulin, pH and Storage Time on the Viability of Selected <i>Lactobacillus</i> in a Probiotic Fruity Yogurt Drink Using the Monte Carlo Simulation. <i>Journal of Food Quality</i> , 2016 , 39, 362-369	2.7	4
53	Improvement of crocin stability by biodegradable nanoparticles of chitosan-alginate. <i>International Journal of Biological Macromolecules</i> , 2015 , 79, 423-32	7.9	65

52	Influence of supplemented diet with <i>Pediococcus acidilactici</i> on non-specific immunity and stress indicators in green terror (<i>Aequidens rivulatus</i>) during hypoxia. <i>Fish and Shellfish Immunology</i> , 2015 , 45, 13-8	4.3	12
51	Proteolytic and ACE-inhibitory activities of probiotic yogurt containing non-viable bacteria as affected by different levels of fat, inulin and starter culture. <i>Journal of Food Science and Technology</i> , 2015 , 52, 2428-33	3.3	20
50	From simple classification methods to machine learning for the binary discrimination of beers using electronic nose data. <i>Engineering in Agriculture, Environment and Food</i> , 2015 , 8, 44-51	1.7	28
49	Development and Critical Quality Characterization of Functional UF-Feta Cheese by Incorporating Probiotic Bacteria. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 599-605	2.1	5
48	Evaluation and prediction of metabolite production, antioxidant activities, and survival of <i>Lactobacillus casei</i> 431 in a pomegranate juice supplemented yogurt drink using support vector regression. <i>Food Science and Biotechnology</i> , 2015 , 24, 2105-2112	3	10
47	Optimal Development of a New Stable Nutraceutical Nanoemulsion Based on the Inclusion Complex of 2-Hydroxypropyl- β -cyclodextrin with Canthaxanthin Accumulated by <i>Dietzia natronolimnaea</i> HS-1 Using Ultrasound-Assisted Emulsification. <i>Journal of Dispersion Science and Technology</i> , 2015 , 37, 414-425	1.5	32
46	Optimization and partial purification of a high-activity lipase synthesized by a newly isolated <i>Acinetobacter</i> from offshore waters of the Caspian Sea under solid-state fermentation. <i>RSC Advances</i> , 2015 , 5, 12052-12061	3.7	12
45	Potential applications and emerging trends of species of the genus <i>Dietzia</i> : a review. <i>Annals of Microbiology</i> , 2014 , 64, 421-429	3.2	13
44	Carotenoid production from hydrolyzed molasses by <i>Dietzia natronolimnaea</i> HS-1 using batch, fed-batch and continuous culture. <i>Annals of Microbiology</i> , 2014 , 64, 945-953	3.2	8
43	Characterizing the natural canthaxanthin/2-hydroxypropyl- β -cyclodextrin inclusion complex. <i>Carbohydrate Polymers</i> , 2014 , 101, 1147-53	10.3	38
42	Improvement of the Storage Quality of Frozen Rainbow Trout by Chitosan Coating Incorporated with Cinnamon Oil. <i>Journal of Aquatic Food Product Technology</i> , 2014 , 23, 146-154	1.6	17
41	Mechanical Behavior of Lentil Seeds in Relation to their Physicochemical and Microstructural Characteristics. <i>International Journal of Food Properties</i> , 2014 , 17, 545-558	3	16
40	Characterization of bacteria of the genus <i>Dietzia</i> : an updated review. <i>Annals of Microbiology</i> , 2014 , 64, 1-11	3.2	18
39	Stabilization of canthaxanthin produced by <i>Dietzia natronolimnaea</i> HS-1 with spray drying microencapsulation. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2134-40	3.3	18
38	Recent developments on new formulations based on nutrient-dense ingredients for the production of healthy-functional bread: a review. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2896-906	3.3	46
37	Canthaxanthin biosynthesis by <i>Dietzia natronolimnaea</i> HS-1: effects of inoculation and aeration rate. <i>Brazilian Journal of Microbiology</i> , 2014 , 45, 447-56	2.2	7
36	Oxidative Stability of Spray-Dried Microencapsulated Fish Oils with Different Wall Materials. <i>Journal of Aquatic Food Product Technology</i> , 2014 , 23, 567-578	1.6	51
35	Studying the Interaction of Xanthan Gum and Pectin with Some Functional Carbohydrates on the Rheological Attributes of a Low-Fat Spread. <i>Journal of Dispersion Science and Technology</i> , 2014 , 35, 1106-1113	1.5	7

34	Effect of different levels of fat and inulin on the microbial growth and metabolites in probiotic yogurt containing nonviable bacteria. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 261-268	3.8	6
33	Feeding strategies for the improved biosynthesis of canthaxanthin from enzymatic hydrolyzed molasses in the fed-batch fermentation of <i>Dietzia natronolimnaea</i> HS-1. <i>Bioresource Technology</i> , 2014 , 154, 51-8	11	12
32	Impact of Wall Materials on Physicochemical Properties of Microencapsulated Fish Oil by Spray Drying. <i>Food and Bioprocess Technology</i> , 2014 , 7, 2354-2365	5.1	74
31	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. <i>Journal of Food Processing and Preservation</i> , 2013 , 37, 109-119	2.1	4
30	Scrutinizing the different pectin types on stability of an Iranian traditional drink "Doogh". <i>International Journal of Biological Macromolecules</i> , 2013 , 60, 375-82	7.9	11
29	A practical optimization on salt/high-methoxyl pectin interaction to design a stable formulation for Doogh. <i>Carbohydrate Polymers</i> , 2013 , 97, 376-83	10.3	21
28	Kinetic analysis and mathematical modeling of cell growth and canthaxanthin biosynthesis by <i>Dietzia natronolimnaea</i> HS-1 on waste molasses hydrolysate. <i>RSC Advances</i> , 2013 , 3, 23495	3.7	21
27	Effect of Fermentation of Pomegranate Juice by <i>Lactobacillus plantarum</i> and <i>Lactobacillus acidophilus</i> on the Antioxidant Activity and Metabolism of Sugars, Organic Acids and Phenolic Compounds. <i>Food Biotechnology</i> , 2013 , 27, 1-13	2.2	87
26	Comparison of submerged and solid state fermentation systems effects on the catalytic activity of <i>Bacillus</i> sp. KR-8104 α -amylase at different pH and temperatures. <i>Industrial Crops and Products</i> , 2013 , 43, 661-667	5.9	30
25	Comparison of antioxidant and free radical scavenging activities of biocolorant synthesized by <i>Dietzia natronolimnaea</i> HS-1 cells grown in batch, fed-batch and continuous cultures. <i>Industrial Crops and Products</i> , 2013 , 49, 10-16	5.9	34
24	Effect of roasting on colour and volatile composition of pistachios (<i>Pistacia vera</i> L.). <i>International Journal of Food Science and Technology</i> , 2013 , 48, 437-443	3.8	31
23	Microbial canthaxanthin: Perspectives on biochemistry and biotechnological production. <i>Engineering in Life Sciences</i> , 2013 , 13, 408-417	3.4	19
22	Ultrasound-assisted formation of the canthaxanthin emulsions stabilized by arabic and xanthan gums. <i>Carbohydrate Polymers</i> , 2013 , 96, 21-30	10.3	55
21	Psyllium husk gum: an attractive carbohydrate biopolymer for the production of stable canthaxanthin emulsions. <i>Carbohydrate Polymers</i> , 2013 , 92, 2002-11	10.3	44
20	High efficiency canthaxanthin production by a novel mutant isolated from <i>Dietzia natronolimnaea</i> HS-1 using central composite design analysis. <i>Industrial Crops and Products</i> , 2012 , 40, 345-354	5.9	46
19	Developing an emulsion model system containing canthaxanthin biosynthesized by <i>Dietzia natronolimnaea</i> HS-1. <i>International Journal of Biological Macromolecules</i> , 2012 , 51, 618-26	7.9	30
18	Utilization of <i>Echium amoenum</i> Extract as a Growth Medium for the Production of Organic Acids by Selected Lactic Acid Bacteria. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2275-2279	5.1	8
17	The Efficiency of Temperature-Shift Strategy to Improve the Production of α -Amylase by <i>Bacillus</i> sp. in a Solid-State Fermentation System. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1093-1099	5.1	3

16	Development of an optimal formulation for oxidative stability of walnut-beverage emulsions based on gum arabic and xanthan gum using response surface methodology. <i>Carbohydrate Polymers</i> , 2012 , 87, 1611-1619	10.3	43
15	Spray drying microencapsulation of natural canthaxanthin using soluble soybean polysaccharide as a carrier. <i>Food Science and Biotechnology</i> , 2011 , 20, 63-69	3	40
14	Optimization of β -carotene production by a mutant of the lactose-positive yeast <i>Rhodotorula acheniorum</i> from whey ultrafiltrate. <i>Food Science and Biotechnology</i> , 2011 , 20, 445-454	3	34
13	The potential of brewer's spent grain to improve the production of α -amylase by <i>Bacillus</i> sp. KR-8104 in submerged fermentation system. <i>New Biotechnology</i> , 2011 , 28, 165-72	6.4	24
12	Mathematical modeling of biomass and α -amylase production kinetics by <i>Bacillus</i> sp. in solid-state fermentation based on solid dry weight variation. <i>Biochemical Engineering Journal</i> , 2011 , 53, 159-164	4.2	24
11	Alcohol-free Beer: Methods of Production, Sensorial Defects, and Healthful Effects. <i>Food Reviews International</i> , 2010 , 26, 335-352	5.5	65
10	Improvement of the antimicrobial and antioxidant activities of camel and bovine whey proteins by limited proteolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3297-302	5.7	93
9	Application of Advanced Instrumental Techniques for Analysis of Physical and Physicochemical Properties of Beer: A Review. <i>International Journal of Food Properties</i> , 2010 , 13, 744-759	3	13
8	High levels lycopene accumulation by <i>Dietzia natronolimnaea</i> HS-1 using lycopene cyclase inhibitors in a fed-batch process. <i>Food Science and Biotechnology</i> , 2010 , 19, 899-906	3	15
7	Use of response surface methodology in a fed-batch process for optimization of tricarboxylic acid cycle intermediates to achieve high levels of canthaxanthin from <i>Dietzia natronolimnaea</i> HS-1. <i>Journal of Bioscience and Bioengineering</i> , 2010 , 109, 361-8	3.3	46
6	Development of a solid-state fermentation process for production of an alpha amylase with potentially interesting properties. <i>Journal of Bioscience and Bioengineering</i> , 2010 , 110, 333-7	3.3	50
5	Enhancement of growth rate and β -galactosidase activity, and variation in organic acid profile of <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> Bb 12. <i>Enzyme and Microbial Technology</i> , 2009 , 45, 469-476	3.8	8
4	Enzymatic digestion and antioxidant activity of the native and molten globule states of camel β -lactalbumin: Possible significance for use in infant formula. <i>International Dairy Journal</i> , 2009 , 19, 518-523	3.5	63
3	Optimization of canthaxanthin production by <i>Dietzia natronolimnaea</i> HS-1 from cheese whey using statistical experimental methods. <i>Biochemical Engineering Journal</i> , 2008 , 40, 415-422	4.2	51
2	Optimization of canthaxanthin production by <i>Dietzia natronolimnaea</i> HS-1 using response surface methodology. <i>Pakistan Journal of Biological Sciences</i> , 2007 , 10, 2544-52	0.8	11
1	Effect of culture conditions on canthaxanthin production by <i>Dietzia natronolimnaea</i> HS-1. <i>Journal of Microbiology and Biotechnology</i> , 2007 , 17, 195-201	3.3	23