

Reza Rezaei Mokarram

List of Publications by Year in descending order

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36
papers

2,015
citations

304368

22
h-index

344852

36
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all docs

36
docs citations

36
times ranked

2502
citing authors

#	ARTICLE	IF	CITATIONS
1	Development and evaluation of chitosan based active nanocomposite films containing bacterial cellulose nanocrystals and silver nanoparticles. <i>Food Hydrocolloids</i> , 2018, 84, 414-423.	5.6	289
2	The influence of multi stage alginate coating on survivability of potential probiotic bacteria in simulated gastric and intestinal juice. <i>Food Research International</i> , 2009, 42, 1040-1045.	2.9	190
3	Novel active packaging based on carboxymethyl cellulose-chitosan-ZnO NPs nanocomposite for increasing the shelf life of bread. <i>Food Packaging and Shelf Life</i> , 2017, 11, 106-114.	3.3	188
4	Preparation and characterization of active emulsified films based on chitosan-carboxymethyl cellulose containing zinc oxide nano particles. <i>International Journal of Biological Macromolecules</i> , 2017, 99, 530-538.	3.6	127
5	Development and characterization of biocomposite films made from kefiran, carboxymethyl cellulose and Satureja Khuzestanica essential oil. <i>Food Chemistry</i> , 2019, 289, 443-452.	4.2	117
6	Physico-mechanical and antimicrobial properties of tragacanth/hydroxypropyl methylcellulose/beeswax edible films reinforced with silver nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 1103-1112.	3.6	113
7	Preparation and characterization of cellulose nanocrystals from bacterial cellulose produced in sugar beet molasses and cheese whey media. <i>International Journal of Biological Macromolecules</i> , 2019, 122, 280-288.	3.6	113
8	Exopolysaccharides production by <i>Lactobacillus acidophilus</i> LA5 and <i>Bifidobacterium animalis</i> subsp. <i>lactis</i> BB12: Optimization of fermentation variables and characterization of structure and bioactivities. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 752-765.	3.6	89
9	Physicochemical, mechanical, optical, microstructural and antimicrobial properties of novel kefiran-carboxymethyl cellulose biocomposite films as influenced by copper oxide nanoparticles (CuONPs). <i>Food Packaging and Shelf Life</i> , 2018, 17, 196-204.	3.3	78
10	Immobilization of α -amylase on chitosan-montmorillonite nanocomposite beads. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 354-360.	3.6	58
11	Effects of supplementation of lactic acid bacteria on growth performance, blood metabolites and fecal coliform and lactobacilli of young dairy calves. <i>Animal Feed Science and Technology</i> , 2013, 186, 1-11.	1.1	53
12	Synbiotic yogurt-ice cream produced via incorporation of microencapsulated <i>Lactobacillus acidophilus</i> (la-5) and fructooligosaccharide. <i>Journal of Food Science and Technology</i> , 2014, 51, 1568-1574.	1.4	51
13	Influence of simultaneous application of copper oxide nanoparticles and Satureja Khuzestanica essential oil on properties of kefiran-carboxymethyl cellulose films. <i>Polymer Testing</i> , 2019, 73, 377-388.	2.3	45
14	Inulin addition to yoghurt: Prebiotic activity, health effects and sensory properties. <i>International Journal of Dairy Technology</i> , 2019, 72, 183-198.	1.3	44
15	Optimization of the nanocellulose based cryoprotective medium to enhance the viability of freeze dried <i>Lactobacillus plantarum</i> using response surface methodology. <i>LWT - Food Science and Technology</i> , 2015, 64, 326-332.	2.5	42
16	Turmeric extract loaded nanoliposome as a potential antioxidant and antimicrobial nanocarrier for food applications. <i>Food Bioscience</i> , 2019, 29, 110-117.	2.0	42
17	Inulinase immobilized gold-magnetic nanoparticles as a magnetically recyclable biocatalyst for facial and efficient inulin biotransformation to high fructose syrup. <i>International Journal of Biological Macromolecules</i> , 2019, 123, 846-855.	3.6	39
18	Use of gamma irradiation technology for modification of bacterial cellulose nanocrystals/chitosan nanocomposite film. <i>Carbohydrate Polymers</i> , 2021, 253, 117144.	5.1	33

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19	Lactobacillus plantarum as a Probiotic Potential from Kouzeh Cheese (Traditional Iranian Cheese) and Its Antimicrobial Activity. <i>Probiotics and Antimicrobial Proteins</i> , 2017, 9, 189-193.	1.9	32
20	Immobilization and stabilization of pectinase on an activated montmorillonite support and its application in pineapple juice clarification. <i>Food Bioscience</i> , 2020, 36, 100625.	2.0	32
21	In situ production of conjugated linoleic acid by Bifidobacterium lactis BB12 and Lactobacillus acidophilus LA5 in milk model medium. <i>LWT - Food Science and Technology</i> , 2020, 132, 109933.	2.5	29
22	Improvement of lipase biochemical properties via a two-step immobilization method: Adsorption onto silicon dioxide nanoparticles and entrapment in a polyvinyl alcohol/alginate hydrogel. <i>Journal of Biotechnology</i> , 2020, 323, 189-202.	1.9	29
23	Characterization of antimicrobial peptides produced by Lactobacillus acidophilus LA-5 and Bifidobacterium lactis BB-12 and their inhibitory effect against foodborne pathogens. <i>LWT - Food Science and Technology</i> , 2022, 153, 112449.	2.5	28
24	Development of a biodegradable coating formulation based on the biological characteristics of the Iranian Ultra-filtrated cheese. <i>Biologia (Poland)</i> , 2018, 73, 403-413.	0.8	23
25	Optimization of food-grade medium for co-production of bioactive substances by Lactobacillus acidophilus LA-5 for explaining pharmabiotic mechanisms of probiotic. <i>Journal of Food Science and Technology</i> , 2021, 58, 1-12.	1.4	21
26	Low molecular weight dextran production by Leuconostoc mesenteroides strains: Optimization of a new culture medium and the rheological assessments. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2019, 18, 100181.	1.5	15
27	Optimization of conjugated linoleic acid production by Bifidobacterium animalis subsp. Lactis and its application in fermented milk. <i>LWT - Food Science and Technology</i> , 2019, 108, 344-352.	2.5	13
28	Immobilization of β -galactosidase by halloysite-adsorption and entrapment in a cellulose nanocrystals matrix. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2021, 1865, 129896.	1.1	13
29	Bacterial cellulose nano crystal as hydrocolloid matrix in immobilized β -galactosidase onto silicon dioxide nanoparticles. <i>LWT - Food Science and Technology</i> , 2020, 123, 109091.	2.5	12
30	Immobilization of α -amylase on modified magnetic zeolite (MAZE) coated with carboxymethyl cellulose (CMC) composite and its properties. <i>LWT - Food Science and Technology</i> , 2021, 144, 111214.	2.5	12
31	Antioxidant, antimicrobial and cytotoxic activities of biosynthesized gold nanoparticles (AuNPs) from Chinese lettuce (CL) leave extract (Brassica rapa var. pekinensis). <i>Materials Today Communications</i> , 2021, 29, 102831.	0.9	12
32	Saccharomyces cerevisiae and Lactobacillus rhamnosus cell walls immobilized on nano-silica entrapped in alginate as aflatoxin M1 binders. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1080-1086.	3.6	9
33	Enhancement of biochemical aspects of lipase adsorbed on halloysite nanotubes and entrapped in a polyvinyl alcohol/alginate hydrogel: strategies to reuse the most stable lipase. <i>World Journal of Microbiology and Biotechnology</i> , 2020, 36, 45.	1.7	9
34	Glutathione decorated gold-magnetic nanoparticles: efficient and recyclable catalyst for biotechnological and pharmaceutical applications. <i>Journal of Microencapsulation</i> , 2018, 35, 559-569.	1.2	8
35	Reduction of aflatoxin M1 using mixture of Saccharomyces cerevisiae and Candida albicans cell walls immobilized on silica nanoparticles entrapped in alginate gel. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 103635.	3.3	6
36	Barley β -glucan for conjugated linoleic acid (CLA) production by Bifidobacterium animalis subsp. Lactis: Fatty acid variation and bacterial viability study. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 28, 100321.	1.5	1