

# Reza Rezaei Mokarram

## List of Publications by Year in descending order

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36  
papers

2,015  
citations

304743  
22  
h-index

345221  
36  
g-index

36  
all docs

36  
docs citations

36  
times ranked

2502  
citing authors

#	ARTICLE	IF	CITATIONS
1	Characterization of antimicrobial peptides produced by <i>Lactobacillus acidophilus</i> LA-5 and <i>Bifidobacterium lactis</i> BB-12 and their inhibitory effect against foodborne pathogens. <i>LWT - Food Science and Technology</i> , 2022, 153, 112449.	5.2	28
2	Barley $\beta$ -glucan for conjugated linoleic acid (CLA) production by <i>Bifidobacterium animalis</i> subsp. <i>Lactis</i> : Fatty acid variation and bacterial viability study. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2022, 28, 100321.	2.7	1
3	Optimization of food-grade medium for co-production of bioactive substances by <i>Lactobacillus acidophilus</i> LA-5 for explaining pharmabiotic mechanisms of probiotic. <i>Journal of Food Science and Technology</i> , 2021, 58, 1-12.	2.8	21
4	Use of gamma irradiation technology for modification of bacterial cellulose nanocrystals/chitosan nanocomposite film. <i>Carbohydrate Polymers</i> , 2021, 253, 117144.	10.2	33
5	Immobilization of $\alpha$ -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.	5.2	12
6	Immobilization of $\beta$ -galactosidase by halloysite-adsorption and entrapment in a cellulose nanocrystals matrix. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2021, 1865, 129896.	2.4	13
7	Antioxidant, antimicrobial and cytotoxic activities of biosynthesized gold nanoparticles (AuNPs) from Chinese lettuce (CL) leave extract ( <i>Brassica rapa</i> var. <i>pekinensis</i> ). <i>Materials Today Communications</i> , 2021, 29, 102831.	1.9	12
8	Reduction of aflatoxin M1 using mixture of <i>Saccharomyces cerevisiae</i> and <i>Candida albicans</i> cell walls immobilized on silica nanoparticles entrapped in alginate gel. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 103635.	6.7	6
9	In situ production of conjugated linoleic acid by <i>Bifidobacterium lactis</i> BB12 and <i>Lactobacillus acidophilus</i> LA5 in milk model medium. <i>LWT - Food Science and Technology</i> , 2020, 132, 109933.	5.2	29
10	<i>Saccharomyces cerevisiae</i> and <i>Lactobacillus rhamnosus</i> cell walls immobilized on nano-silica entrapped in alginate as aflatoxin M1 binders. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1080-1086.	7.5	9
11	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.	3.8	29
12	Immobilization and stabilization of pectinase on an activated montmorillonite support and its application in pineapple juice clarification. <i>Food Bioscience</i> , 2020, 36, 100625.	4.4	32
13	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.	3.6	9
14	Bacterial cellulose nano crystal as hydrocolloid matrix in immobilized $\beta$ -galactosidase onto silicon dioxide nanoparticles. <i>LWT - Food Science and Technology</i> , 2020, 123, 109091.	5.2	12
15	Inulin addition to yoghurt: Prebiotic activity, health effects and sensory properties. <i>International Journal of Dairy Technology</i> , 2019, 72, 183-198.	2.8	44
16	Turmeric extract loaded nanoliposome as a potential antioxidant and antimicrobial nanocarrier for food applications. <i>Food Bioscience</i> , 2019, 29, 110-117.	4.4	42
17	Development and characterization of biocomposite films made from kefiran, carboxymethyl cellulose and <i>Satureja Khuzestanica</i> essential oil. <i>Food Chemistry</i> , 2019, 289, 443-452.	8.2	117
18	Low molecular weight dextran production by <i>Leuconostoc mesenteroides</i> strains: Optimization of a new culture medium and the rheological assessments. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2019, 18, 100181.	2.7	15

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19	Optimization of conjugated linoleic acid production by <i>Bifidobacterium animalis</i> subsp. <i>Lactis</i> and its application in fermented milk. <i>LWT - Food Science and Technology</i> , 2019, 108, 344-352.	5.2	13
20	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.	7.5	113
21	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.	7.5	89
22	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.	7.5	39
23	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.	7.5	113
24	Influence of simultaneous application of copper oxide nanoparticles and <i>Satureja Khuzestanica</i> essential oil on properties of kefiran-carboxymethyl cellulose films. <i>Polymer Testing</i> , 2019, 73, 377-388.	4.8	45
25	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.	1.5	23
26	Glutathione decorated gold-magnetic nanoparticles: efficient and recyclable catalyst for biotechnological and pharmaceutical applications. <i>Journal of Microencapsulation</i> , 2018, 35, 559-569.	2.8	8
27	Development and evaluation of chitosan based active nanocomposite films containing bacterial cellulose nanocrystals and silver nanoparticles. <i>Food Hydrocolloids</i> , 2018, 84, 414-423.	10.7	289
28	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.	7.5	78
29	Immobilization of $\alpha$ -amylase on chitosan-montmorillonite nanocomposite beads. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 354-360.	7.5	58
30	<i>Lactobacillus plantarum</i> as a Probiotic Potential from Kouzeh Cheese (Traditional Iranian Cheese) and Its Antimicrobial Activity. <i>Probiotics and Antimicrobial Proteins</i> , 2017, 9, 189-193.	3.9	32
31	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.	7.5	188
32	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.	7.5	127
33	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.	5.2	42
34	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.	2.8	51
35	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.	2.2	53
36	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.	6.2	190