

# Reza Rezaei Mokarram

## List of Publications by Year in descending order

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Version: 2024-02-01

36  
papers

2,015  
citations

304368

22  
h-index

344852

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. | 2.5 | 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.     | 1.5 | 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.                   | 1.4 | 21        |
| 4  | Use of gamma irradiation technology for modification of bacterial cellulose nanocrystals/chitosan nanocomposite film. <i>Carbohydrate Polymers</i> , 2021, 253, 117144.   | 5.1 | 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.   | 2.5 | 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.  | 1.1 | 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.         | 0.9 | 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.    | 3.3 | 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.   | 2.5 | 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.                   | 3.6 | 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.             | 1.9 | 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.  | 2.0 | 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.    | 1.7 | 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.   | 2.5 | 12        |
| 15 | 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        |
| 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 | 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.   | 4.2 | 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.                             | 1.5 | 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.  | 2.5 | 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.   | 3.6 | 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. | 3.6 | 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.   | 3.6 | 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.   | 3.6 | 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.   | 2.3 | 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.  | 0.8 | 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.   | 1.2 | 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.   | 5.6 | 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.   | 3.3 | 78        |
| 29 | Immobilization of $\alpha$ -amylase on chitosan-montmorillonite nanocomposite beads. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 354-360.   | 3.6 | 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.   | 1.9 | 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.   | 3.3 | 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.   | 3.6 | 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.  | 2.5 | 42        |
| 34 | Synbiotic yogurt-ice cream produced via incorporation of microencapsulated <i>Lactobacillus acidophilus</i> (Ia-5) and fructooligosaccharide. <i>Journal of Food Science and Technology</i> , 2014, 51, 1568-1574.   | 1.4 | 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.  | 1.1 | 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.  | 2.9 | 190       |