Mohammad Goli

List of Publications by Year
in descending order

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35 papers	770 citations	567281 15 h-index	580821 25 g-index
35 all docs	35 docs citations	35 times ranked	1115 citing authors

#	Article	IF	Citations
1	Circulating exosomes and exosomal microRNAs as biomarkers in gastrointestinal cancer. Cancer Gene Therapy, 2017, 24, 48-56.	4.6	175
2	Effects of beta-carotene fortified synbiotic food on metabolic control of patients with type 2 diabetes mellitus: A double-blind randomized cross-over controlled clinical trial. Clinical Nutrition, 2016, 35, 819-825.	5.0	76
3	Migration of Various Nanoparticles into Food Samples: A Review. Foods, 2021, 10, 2114.	4.3	47
4	Optimization of the production conditions of primary (W1/O) and double (W1/O/W2) nano-emulsions containing vitamin B12 in skim milk using ultrasound wave by response surface methodology. Journal of Food Measurement and Characterization, 2020, 14, 3216-3226.	3.2	28
5	Functional orange juice enriched with encapsulated polyphenolic extract of lime waste and hesperidin. International Journal of Food Science and Technology, 2018, 53, 634-643.	2.7	27
6	Review of proposed different irradiation methods to inactivate foodâ€processing viruses and microorganisms. Food Science and Nutrition, 2021, 9, 5883-5896.	3.4	27
7	Quinoa as a wheat substitute to improve the textural properties and minimize the carcinogenic acrylamide content of the biscuit. Journal of Food Processing and Preservation, 2020, 44, e14563.	2.0	26
8	Current Status and Perspectives Regarding LNAâ€Antiâ€miR Oligonucleotides and microRNA miRâ€21 Inhibitors as a Potential Therapeutic Option in Treatment of Colorectal Cancer. Journal of Cellular Biochemistry, 2017, 118, 4129-4140.	2.6	25
9	The effect of replacing egg yolk with sesameâ€“peanut defatted meal milk on the physicochemical, colorimetry, and rheological properties of lowâ€cholesterol mayonnaise. Food Science and Nutrition, 2018, 6, 824-833.	3.4	24
10	Ultrasound-assisted preparation of double nano-emulsions loaded with glycyrrhizic acid in the internal aqueous phase and skim milk as the external aqueous phase. LWT - Food Science and Technology, 2021, 141, 110850.	5.2	24
11	Oak flour as a replacement of wheat and corn flour to improve biscuit antioxidant activity. Food Science and Nutrition, 2018, 6, 253-258.	3.4	23
12	Identification of saprophytic and allergenic fungi in indoor and outdoor environments. Environmental Monitoring and Assessment, 2018, 190, 574.	2.7	23
13	Bacterial staphylokinase as a promising third-generation drug in the treatment for vascular occlusion. Molecular Biology Reports, 2020, 47, 819-841.	2.3	21
14	Effects of Replacing Inorganic with Organic Iron on Performance, Egg Quality, Serum and Egg Yolk Lipids, Antioxidant Status, and Iron Accumulation in Eggs of Laying Hens. Biological Trace Element Research, 2021, 199, 1986-1999.	3.5	20
15	The effect of complete replacing sodium with potassium, calcium, and magnesium brine on sodiumâ€free ultrafiltration Feta cheese at the end of the 60â€day ripening period: Physicochemical, proteolysisâ€“lipolysis indices, microbial, colorimetric, and sensory evaluation. Food Science and Nutrition, 2021, 9, 866-874.	3.4	20
16	Review of novel human Î²â€coronavirus (2019â€nCoV or SARSâ€CoVâ€2) from the food industry perspectiveâ€”Appropriate approaches to food production technology. Food Science and Nutrition, 2020, 8, 5228-5237.	3.4	19
17	Production of the eggplantâ€fiber incorporated cupcake and evaluating its chemical, textural and colorimetric properties over a tenâ€day storage time. Journal of Food Processing and Preservation, 2021, 45, e15311.	2.0	18
18	The quality characteristics of dough and toast bread prepared with wheat flour containing different levels of Portulaca oleracea leaf powder. Food Science and Technology, 0, 42, .	1.7	16

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19	Substitution of sesame and peanut defatted-meal milk with egg yolk and evaluation of the rheological and microstructural properties of low-cholesterol mayonnaise. Food Science and Technology International, 2019, 25, 633-641.	2.2	15
20	Quality Preservation of Airâ€Dried Sliced Button Mushroom (Agaricus bisporus) by Lavender (Lavendula angustifolia Mill.) Essential Oil. Journal of Food Process Engineering, 2017, 40, e12432.	2.9	14
21	Optimization of cupcake formulation by replacement of wheat flour with different levels of eggplant fiber using response surface methodology. Food Science and Technology, 0, 42, .	1.7	14
22	Construction of a sensitive and specific lead biosensor using a genetically engineered bacterial system with a luciferase gene reporter controlled by pbr and cadA promoters. BioMedical Engineering OnLine, 2020, 19, 79.	2.7	13
23	Optimization of microencapsulation of selenium with gum Arabian/Persian mixtures by solvent evaporation method using response surface methodology (RSM): soybean oil fortification and oxidation indices. Journal of Food Measurement and Characterization, 2021, 15, 495-507.	3.2	13
24	Predisposing factors of important invasive fungal coinfections in COVID-19 patients: a review article. Journal of International Medical Research, 2021, 49, 030006052110434.	1.0	10
25	The effect of replacing oil with water and NaCl with KCl on soybean oil hydrolysis and oxidation in canned skipjack tuna fish at the end of the 18-month shelf life. Food Science and Biotechnology, 2017, 26, 49-53.	2.6	8
26	Loading lime byâ€product into derivative cellulose carrier for food enrichment. Food Science and Nutrition, 2019, 7, 2353-2360.	3.4	7
27	Optimization of hydrolysis conditions (temperature, time, and concentration of alkalase) of rainbow trout viscera using the response surface methodology. Journal of Food Processing and Preservation, 2021, 45, e15456.	2.0	7
28	Review of novel human Î²â€coronavirus (2019â€nCoV or SARSâ€CoV â€2) from the food industry perspectiveâ€"Food plant health principles. Journal of Food Safety, 2020, 40, e12853.	2.3	6
29	The effect of chelating agents including potassium tartrate and citrate on the maximum reduction of lead and cadmium during soaking and cooking from some different varieties of rice available in Iran. Food Science and Nutrition, 2021, 9, 5112-5118.	3.4	6
30	The effect of multiplex-PCR-assessed major pathogens causing subclinical mastitis on somatic cell profiles. Tropical Animal Health and Production, 2012, 44, 1673-1680.	1.4	5
31	Supplementation of two sources and three levels of iodine in the diet of laying hens: effects on performance, egg quality, serum and egg yolk lipids, antioxidant status, and iodine accumulation in eggs. Italian Journal of Animal Science, 2020, 19, 974-988.	1.9	4
32	Corn starch structurally modified with atmospheric cold-plasma and its use in mayonnaise formulation. Journal of Food Measurement and Characterization, 2022, 16, 1859-1872.	3.2	4
33	The effect of Stevioside†isomalt, whey protein concentrate, and Bacillus coagulans on the physicochemical and sensory properties of Iranian probiotic Masghati sweet. Journal of Food Processing and Preservation, 2022, 46, e16028.	2.0	3
34	The effect of soaking and cooking in the presence of chelating agents (potassium tartrate and citrate) on cadmium reduction of some imported rice varieties. Journal of Food Science and Technology (Iran), 2020, 16, 161-169.	0.1	1
35	Prevalence assessment of Staphylococcus aureus and Streptococcus agalactiae by multiplex polymerase chain reaction (M-PCR) in bovine sub-clinical mastitis and their effect on somatic cell count (SCC) in Iranian dairy cows. African Journal of Microbiology Research, 2012, 6, .	0.4	1