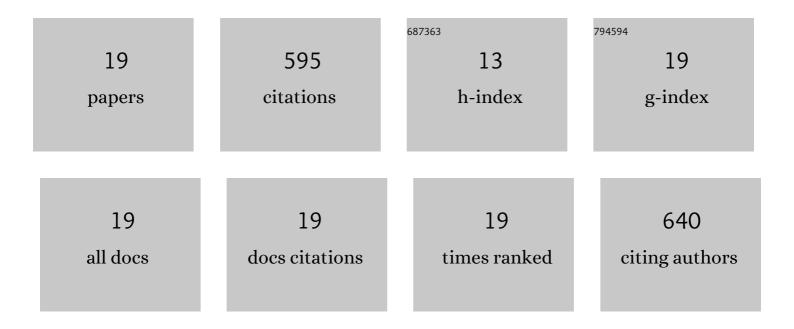
Alaleh Zoghi

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5716420/publications.pdf Version: 2024-02-01



| # | Article | IF | CITATIONS |
|----|--|------|-----------|
| 1 | A review on pectin extraction methods using lignocellulosic wastes. Biomass Conversion and Biorefinery, 2023, 13, 5577-5589. | 4.6 | 7 |
| 2 | Impact of enzymes in development of glutenâ€free cerealâ€based products. Journal of Food Processing and Preservation, 2022, 46, e15295. | 2.0 | 2 |
| 3 | Influence of collagen hydrolysate as cocoa butter replacement agent on the chemical, rheological, and sensory properties of reducedâ€fat and reducedâ€calorie milk chocolate. Journal of Food Processing and Preservation, 2022, 46, . | 2.0 | 1 |
| 4 | Risk of low stability Saccharomyces cerevisiae ATCC 9763-heavy metals complex in gastrointestinal simulated conditions. Heliyon, 2022, 8, e09452. | 3.2 | 7 |
| 5 | Effect of Xylanase and Pentosanase Enzymes on Dough Rheological Properties and Quality of Baguette Bread. Journal of Food Quality, 2022, 2022, 1-9. | 2.6 | 8 |
| 6 | Potential probiotic strains with heavy metals and mycotoxins bioremoval capacity for application in foodstuffs. Journal of Applied Microbiology, 2022, 133, 1288-1307. | 3.1 | 12 |
| 7 | Effects of Pretreatments on Patulin Removal from Apple Juices Using Lactobacilli: Binding Stability in Simulated Gastrointestinal Condition and Modeling. Probiotics and Antimicrobial Proteins, 2021, 13, 135-145. | 3.9 | 16 |
| 8 | The role of hydrocolloids in the development of glutenâ€free cerealâ€based products for coeliac patients: a review. International Journal of Food Science and Technology, 2021, 56, 3138-3147. | 2.7 | 24 |
| 9 | Microwave-assisted extraction of arabinan-rich pectic polysaccharides from melon peels: Optimization, purification, bioactivity, and techno-functionality. Carbohydrate Polymers, 2021, 256, 117522. | 10.2 | 46 |
| 10 | Review of the beneficial and anti-nutritional qualities of phytic acid, and procedures for removing it from food products. Food Research International, 2021, 143, 110284. | 6.2 | 72 |
| 11 | Role of the lactobacilli in food bio-decontamination: Friends with benefits. Enzyme and Microbial Technology, 2021, 150, 109861. | 3.2 | 18 |
| 12 | Application of edible films containing probiotics in food products. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2020, 15, 307-320. | 1.4 | 22 |
| 13 | Antimicrobial activity of carboxymethyl cellulose–gelatin film containing <i>Dianthus barbatus</i> essential oil against aflatoxinâ€producing molds. Food Science and Nutrition, 2020, 8, 1244-1253. | 3.4 | 17 |
| 14 | Patulin removal from synbiotic apple juice using <i>Lactobacillus plantarum</i> <scp>ATCC</scp> 8014. Journal of Applied Microbiology, 2019, 126, 1149-1160. | 3.1 | 38 |
| 15 | Process Variables and Design of Experiments in Liposome and Nanoliposome Research. Mini-Reviews in Medicinal Chemistry, 2018, 18, 324-344. | 2.4 | 28 |
| 16 | Effect of probiotics on patulin removal from synbiotic apple juice. Journal of the Science of Food and Agriculture, 2017, 97, 2601-2609. | 3.5 | 36 |
| 17 | Modelling of proteolysis in Iranian brined cheese using proteinaseâ€loaded nanoliposome. International Journal of Dairy Technology, 2016, 69, 57-62. | 2.8 | 18 |
| 18 | Surface Binding of Toxins and Heavy Metals by Probiotics. Mini-Reviews in Medicinal Chemistry, 2014, 14. 84-98. | 2.4 | 153 |

| # | Article | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Comparison of pretreatment strategies of sugarcane baggase: Experimental design for citric acid production. Bioresource Technology, 2008, 99, 6986-6993. | 9.6 | 70 |