

Alaleh Zoghi

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

595
citations

687363

13
h-index

794594

19
g-index

19
all docs

19
docs citations

19
times ranked

640
citing authors

#	ARTICLE	IF	CITATIONS
1	A review on pectin extraction methods using lignocellulosic wastes. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 5577-5589.	4.6	7
2	Impact of enzymes in development of gluten-free cereal-based products. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15295.	2.0	2
3	Influence of collagen hydrolysate as cocoa butter replacement agent on the chemical, rheological, and sensory properties of reduced-fat and reduced-calorie milk chocolate. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	1
4	Risk of low stability <i>Saccharomyces cerevisiae</i> ATCC 9763-heavy metals complex in gastrointestinal simulated conditions. <i>Heliyon</i> , 2022, 8, e09452.	3.2	7
5	Effect of Xylanase and Pentosanase Enzymes on Dough Rheological Properties and Quality of Baguette Bread. <i>Journal of Food Quality</i> , 2022, 2022, 1-9.	2.6	8
6	Potential probiotic strains with heavy metals and mycotoxins bioremoval capacity for application in foodstuffs. <i>Journal of Applied Microbiology</i> , 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. <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 135-145.	3.9	16
8	The role of hydrocolloids in the development of gluten-free cereal-based products for coeliac patients: a review. <i>International Journal of Food Science and Technology</i> , 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. <i>Carbohydrate Polymers</i> , 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. <i>Food Research International</i> , 2021, 143, 110284.	6.2	72
11	Role of the lactobacilli in food bio-decontamination: Friends with benefits. <i>Enzyme and Microbial Technology</i> , 2021, 150, 109861.	3.2	18
12	Application of edible films containing probiotics in food products. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2020, 15, 307-320.	1.4	22
13	Antimicrobial activity of carboxymethyl cellulose-gelatin film containing <i>Dianthus barbatus</i> essential oil against aflatoxin-producing molds. <i>Food Science and Nutrition</i> , 2020, 8, 1244-1253.	3.4	17
14	Patulin removal from synbiotic apple juice using <i>Lactobacillus plantarum</i> ATCC 8014. <i>Journal of Applied Microbiology</i> , 2019, 126, 1149-1160.	3.1	38
15	Process Variables and Design of Experiments in Liposome and Nanoliposome Research. <i>Mini-Reviews in Medicinal Chemistry</i> , 2018, 18, 324-344.	2.4	28
16	Effect of probiotics on patulin removal from synbiotic apple juice. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2601-2609.	3.5	36
17	Modelling of proteolysis in Iranian brined cheese using proteinase-loaded nanoliposome. <i>International Journal of Dairy Technology</i> , 2016, 69, 57-62.	2.8	18
18	Surface Binding of Toxins and Heavy Metals by Probiotics. <i>Mini-Reviews in Medicinal Chemistry</i> , 2014, 14, 84-98.	2.4	153

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19	Comparison of pretreatment strategies of sugarcane baggase: Experimental design for citric acid production. <i>Bioresource Technology</i> , 2008, 99, 6986-6993.	9.6	70