

Seyed Shahram Shekarforoush

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

66 papers	851 citations	18 h-index	25 g-index
72 ext. papers	1,065 ext. citations	3.1 avg, IF	4.5 L-index

#	Paper	IF	Citations
66	The effect of pomegranate peel extract (PPE) on the polyphenol oxidase (PPO) and quality of Pacific white shrimp (<i>Litopenaeus vannamei</i>) during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2015 , 60, 1025-1033	5.4	53
65	The effects of orally administered <i>Bacillus coagulans</i> and inulin on prevention and progression of rheumatoid arthritis in rats. <i>Food and Nutrition Research</i> , 2016 , 60, 30876	3.1	49
64	Flaxseed mucilage: A natural stabilizer in stirred yogurt. <i>Carbohydrate Polymers</i> , 2018 , 187, 59-65	10.3	43
63	Prevalence and risk factors associated with campylobacter infections in broiler flocks in Shiraz, southern Iran. <i>International Journal of Food Microbiology</i> , 2011 , 144, 475-9	5.8	37
62	Effects of storage temperatures and essential oils of oregano and nutmeg on the growth and survival of <i>Escherichia coli</i> O157:H7 in barbecued chicken used in Iran. <i>Food Control</i> , 2007 , 18, 1428-1433	6.2	35
61	Effect of actinidin on the protein solubility, water holding capacity, texture, electrophoretic pattern of beef, and on the quality attributes of a sausage product. <i>Journal of Food Science</i> , 2009 , 74, C221-6	3.4	32
60	Effect of chitosan on spoilage bacteria, <i>Escherichia coli</i> and <i>Listeria monocytogenes</i> in cured chicken meat. <i>International Journal of Biological Macromolecules</i> , 2015 , 76, 303-9	7.9	31
59	Microbial, chemical, textural and sensory properties of coated rainbow trout by chitosan combined with pomegranate peel extract during frozen storage. <i>International Journal of Biological Macromolecules</i> , 2018 , 106, 1004-1013	7.9	28
58	Prevalence of <i>Linguatula serrata</i> nymphs in one-humped camel (<i>Camelus dromedarius</i>) in Najaf-Abad, Iran. <i>Research in Veterinary Science</i> , 2008 , 84, 243-5	2.5	27
57	Prevalence of <i>Linguatula serrata</i> nymphs in sheep in Shiraz, Iran. <i>Small Ruminant Research</i> , 2004 , 52, 99-101	10.1	26
56	Antimicrobial activity of peptides derived from enzymatic hydrolysis of goat milk caseins. <i>Comparative Clinical Pathology</i> , 2016 , 25, 599-605	0.9	25
55	Protective effects of synbiotic diets of <i>Bacillus coagulans</i> , <i>Lactobacillus plantarum</i> and inulin against acute cadmium toxicity in rats. <i>BMC Complementary and Alternative Medicine</i> , 2017 , 17, 291	4.7	24
54	Effect of Probiotic <i>Bacillus Coagulans</i> and <i>Lactobacillus Plantarum</i> on Alleviation of Mercury Toxicity in Rat. <i>Probiotics and Antimicrobial Proteins</i> , 2017 , 9, 300-309	5.5	23
53	Distribution of nine virulence-associated genes in <i>Campylobacter jejuni</i> and <i>C. coli</i> isolated from broiler feces in Shiraz, Southern Iran. <i>Foodborne Pathogens and Disease</i> , 2013 , 10, 764-70	3.8	22
52	Comparative Effect of <i>Bunium persicum</i> and <i>Rosmarinus officinalis</i> Essential Oils and Their Synergy with Citric Acid on the Oxidation of Virgin Olive Oil. <i>International Journal of Food Properties</i> , 2016 , 19, 2666-2681	3	21
51	New composite nitrite-free and low-nitrite meat-curing systems using natural colorants. <i>Food Science and Nutrition</i> , 2013 , 1, 392-401	3.2	21
50	Prevalence of <i>Linguatula serrata</i> nymphs in goats in Shiraz, Iran. <i>Small Ruminant Research</i> , 2004 , 54, 213-217	2.7	21

49	The effects of probiotic <i>Bacillus subtilis</i> on the cytotoxicity of <i>Clostridium perfringens</i> type a in Caco-2 cell culture. <i>BMC Microbiology</i> , 2017 , 17, 150	4.5	19
48	Oxidative Stability of Virgin Olive Oil Supplemented with <i>Zataria multiflora</i> Boiss. and <i>Rosmarinus officinalis</i> L. Essential Oils During Accelerated Storage. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12951	2.1	17
47	Effect of Probiotics <i>Bacillus coagulans</i> and <i>Lactobacillus plantarum</i> on Lipid Profile and Feces Bacteria of Rats Fed Cholesterol-Enriched Diet. <i>Probiotics and Antimicrobial Proteins</i> , 2019 , 11, 1163-1171	5.5	17
46	The Effects of Aqueous and Alcoholic Saffron (<i>Crocus sativus</i>) Tepal Extracts on Quality and Shelf-Life of Pacific White Shrimp (<i>Litopenaeus vannamei</i>) During Iced Storage. <i>Journal of Food Quality</i> , 2016 , 39, 732-742	2.7	16
45	In vitro antibacterial effect of wasp (<i>Vespa orientalis</i>) venom. <i>Journal of Venomous Animals and Toxins Including Tropical Diseases</i> , 2014 , 20, 22	2.2	16
44	Application of non-starter lactic acid bacteria as biopreservative agents to control fungal spoilage of fresh cheese. <i>International Dairy Journal</i> , 2016 , 56, 87-91	3.5	15
43	The effect of proteolytic activity of starter cultures on technologically important properties of yogurt. <i>Food Science and Nutrition</i> , 2017 , 5, 525-537	3.2	15
42	Effects of Methanolic Pomegranate Peel Extract on the Chemical, Sensory, Textural, and Microbiological Properties of Gutted Rainbow Trout (<i>Oncorhynchus mykiss</i>) during Frozen Storage. <i>Journal of Food Protection</i> , 2016 , 79, 1700-1706	2.5	15
41	Production and Application of Lysozyme-Gum Arabic Conjugate in Mayonnaise as a Natural Preservative and Emulsifier. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018 , 68, 33-43	3.1	13
40	Effect of monensin on serum lipoproteins, triglycerides, cholesterol and total lipids of periparturient dairy cows. <i>Veterinary Research Communications</i> , 2006 , 30, 7-17	2.9	13
39	Optimisation of a pilot-scale spray drying process for probiotic yoghurt, using response surface methodology. <i>International Journal of Dairy Technology</i> , 2014 , 67, 211-219	3.7	12
38	Antimicrobial spectrum activity of bacteriocinogenic <i>Staphylococcus</i> strains isolated from goat and sheep milk. <i>Journal of Dairy Science</i> , 2019 , 102, 2928-2940	4	11
37	Safety hazards in bacteriocinogenic <i>Staphylococcus</i> strains isolated from goat and sheep milk. <i>Microbial Pathogenesis</i> , 2018 , 116, 100-108	3.8	11
36	Prevalence of <i>Sarcocystis</i> in slaughtered one-humped camels (<i>Camelus dromedarius</i>) in Iran. <i>Tropical Animal Health and Production</i> , 2006 , 38, 301-3	1.7	11
35	Shelf-life extension of pacific white shrimp using tragacanth gum -based coatings containing Persian lime peel (<i>Citrus latifolia</i>) extract. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110937	5.4	10
34	Preparation and evaluation of low-calorie functional ice cream containing inulin, lactulose and <i>Bifidobacterium lactis</i> . <i>International Journal of Dairy Technology</i> , 2015 , 68, 183-189	3.7	9
33	Effects of medium-voltage electrical stimulation on postmortem changes in fat-tailed sheep. <i>Journal of Food Science</i> , 2012 , 77, S47-53	3.4	9
32	Detection and frequency of <i>Stx2</i> gene in <i>Escherichia coli</i> O157 and O157:H7 strains isolated from sheep carcasses in Shiraz-Iran. <i>Pakistan Journal of Biological Sciences</i> , 2008 , 11, 1085-92	0.8	8

31	Effects of microbial transglutaminase on physicochemical properties, electrophoretic patterns and sensory attributes of veggie burger. <i>Journal of Food Science and Technology</i> , 2017 , 54, 2203-2213	3.3	7
30	Impact of synbiotic diets including inulin, <i>Bacillus coagulans</i> and <i>Lactobacillus plantarum</i> on intestinal microbiota of rat exposed to cadmium and mercury. <i>Veterinary Science Development</i> , 2015 , 5,		7
29	Shelf-life extension of vacuum packed emulsion-type sausage using combination of natural antimicrobials. <i>Food Control</i> , 2019 , 104, 139-146	6.2	6
28	Effects of two probiotic spores of <i>Bacillus</i> species on hematological, biochemical, and inflammatory parameters in <i>Salmonella Typhimurium</i> infected rats. <i>Scientific Reports</i> , 2020 , 10, 8035	4.9	6
27	Prevalence and risk factors for <i>Salmonella</i> spp. colonization in broiler flocks in Shiraz, southern Iran. <i>Veterinary Research Forum</i> , 2014 , 5, 65-8	0.5	6
26	The effect of cross-linker type on structural, antimicrobial and controlled release properties of fish gelatin-chitosan composite films incorporated with ϵ -poly-L-lysine. <i>International Journal of Biological Macromolecules</i> , 2021 , 183, 1743-1752	7.9	6
25	The effects of supplementation of and spores on the intestinal microflora and growth performance in rat. <i>Iranian Journal of Microbiology</i> , 2019 , 11, 260-266	0.9	5
24	Prevalence of renal lesions in slaughtered cattle in Shiraz, Iran, and detection of <i>Leptospira</i> in them by nested PCR-RFLP. <i>Tropical Animal Health and Production</i> , 2016 , 48, 1691-1696	1.7	4
23	The effects of prebiotic, probiotic and synbiotic diets containing <i>Bacillus coagulans</i> and inulin on serum lipid profile in the rat. <i>Veterinary Science Development</i> , 2015 , 5,		4
22	An epidemiological survey on the determination of <i>Taenia saginata</i> cysticercosis in Iran, using a PCR assay. <i>Veterinary Record</i> , 2013 , 172, 451	0.9	4
21	Molecular Characterization of <i>Echinococcus granulosus</i> in South of Iran. <i>Open Journal of Veterinary Medicine</i> , 2012 , 02, 201-206	0.3	4
20	Novel milk-clotting enzyme from sour orange flowers (<i>Citrus aurantium</i> L.) as a coagulant in Iranian white cheese. <i>European Food Research and Technology</i> , 2020 , 246, 139-148	3.4	4
19	Evaluation of γ -irradiation and biological activity of gold nanoparticles using leaf extract as an antibacterial agent. <i>IET Nanobiotechnology</i> , 2018 , 12, 1118-1124	2	4
18	EFFECTS OF NISIN AND MODIFIED ATMOSPHERE PACKAGING (MAP) ON THE QUALITY OF EMULSION-TYPE SAUSAGE. <i>Journal of Food Quality</i> , 2012 , 35, 119-126	2.7	3
17	EFFECTS OF IN-PACKAGE PASTEURIZATION ON PREVENTING SPOILAGE IN EMULSION VACUUM PACKAGED SAUSAGES DURING REFRIGERATED STORAGE. <i>Foods and Raw Materials</i> , 2018 , 6, 40-46	1.3	3
16	Evaluation of the effect of neutral electrolyzed water and peroxyacetic acid alone and in combination on microbiological, chemical, and sensory characteristics of poultry meat during refrigeration storage. <i>Food Science and Technology International</i> , 2021 , 27, 499-507	2.6	2
15	Identification of Antifungal Intracellular Proteins of Endophytic <i>Bacillus pumilus</i> by LC/MS/MS Analysis. <i>International Journal of Peptide Research and Therapeutics</i> , 2020 , 26, 2429-2435	2.1	2
14	Prevalence and risk factors for <i>Listeria monocytogenes</i> in broiler flocks in Shiraz, southern Iran. <i>Foodborne Pathogens and Disease</i> , 2012 , 9, 568-72	3.8	2

13	Evidence of heat-resistant microorganisms with a special emphasis on filamentous Actinomycetes in hyper-arid soils of Gandom Beryan area, Lut Desert, Iran. <i>Iranian Journal of Microbiology</i> , 2017 , 9, 331-337	0.9	2
12	Inhibition of histamine accumulation by novel histamine-degrading species of sp. isolated from goats and sheep milk.. <i>Food Science and Nutrition</i> , 2022 , 10, 354-362	3.2	2
11	Improving Oxidative Stability of Virgin Olive Oil: Comparison of Zataria Multiflora Essential Oil with Tocopherol. <i>Nutrition and Food Sciences Research</i> , 2018 , 5, 19-28	0.8	2
10	Evaluating the potential of mucilaginous seed of psyllium (<i>Plantago ovata</i>) as a new lead biosorbent. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2020 , 24, 100242	3.4	2
9	Production and evaluation of the chemical and mechanical properties of nanocellulose and nanowood starch-based biodegradable films potential candidates for moisture absorbers for food packaging. <i>Food Science and Nutrition</i> , 2021 , 9, 2227-2233	3.2	2
8	Application of PCR and SYBR Green Q Rti-PCR Assays for the Identification and Quantification of Chicken Meat Under Different Cooking Conditions. <i>Food Biotechnology</i> , 2013 , 27, 249-260	2.2	1
7	The morphological and biological characteristics of a virulent PI phage isolated from slaughterhouse sewage in Shiraz, Iran. <i>Iranian Journal of Microbiology</i> , 2020 , 12, 616-624	0.9	1
6	Aortic body chemodectoma in a cow: clinical, morphopathological, and immunohistochemical study. <i>Comparative Clinical Pathology</i> , 2011 , 20, 677-679	0.9	0
5	Utilization in situ of biodegradable films produced with chitosan, and functionalized with Epoxy-L-lysine: an effective approach for super antibacterial application. <i>Journal of Food Measurement and Characterization</i> , 2022 , 16, 1416	2.8	0
4	Fortification of stirred yoghurt with mucilage-free flaxseed and its physicochemical, microbial, textural and sensory properties. <i>International Dairy Journal</i> , 2022 , 105384	3.5	0
3	Influence of limited replacement of NaCl with KCl and yeast extract on microbiological, chemical, sensory, and textural properties of emulsion-type chicken sausages. <i>Food Science and Nutrition</i> , 2021 , 9, 2308-2315	3.2	
2	Near Neutral Electrolyzed Water and Peroxyacetic Acid and Their Effect on the Survival of Escherichia coli, Salmonella Typhimurium, and Listeria monocytogenes Inoculated on Poultry Meat. <i>Food Protection Trends</i> , 2021 , 41, 380	0.3	
1	Interaction between the probiotic and Typhimurium in Caco-2 cell culture. <i>Iranian Journal of Microbiology</i> , 2021 , 13, 91-97	0.9	