

Sodeif Azadmard-Damirchi

List of Publications by Year in descending order

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Version: 2024-02-01

58
papers

2,192
citations

318942

23
h-index

263392

45
g-index

60
all docs

60
docs citations

60
times ranked

2552
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical properties of oil extracted from camelina (<i>Camelina sativa</i>) seeds as a new source of vegetable oil in different regions of Iran. <i>Journal of Molecular Liquids</i> , 2022, 345, 117043.	2.3	25
2	Changes in physicochemical properties of cold press extracted oil from Balangu (<i>Lallemantia peltata</i>) seeds during storage. <i>Journal of Food Composition and Analysis</i> , 2022, 107, 104358.	1.9	17
3	Mechanical attributes, colloidal interactions, and microstructure of meat batter influenced by flaxseed flour and tomato powder. <i>Meat Science</i> , 2022, 187, 108750.	2.7	9
4	Combination Therapy Against Breast Cancer Cells by Docetaxel With Rosmarinic and Thymoquinone: An Experimental Study. , 2022, 9, 63-69.		0
5	Effect of co-extraction of pomegranate seed oil with green tea leaves on the extraction yield and quality of extracted oil. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2022, 29, 25.	0.6	6
6	Effect of barberry (<i>Berberis vulgaris</i>) fruit powder on the quality and shelf life stability of puffed corn extrude. <i>NFS Journal</i> , 2021, 22, 9-13.	1.9	8
7	Functional effects of phytate-degrading, probiotic lactic acid bacteria and yeast strains isolated from Iranian traditional sourdough on the technological and nutritional properties of whole wheat bread. <i>Food Chemistry</i> , 2020, 306, 125620.	4.2	58
8	Effect of infrared-assisted spouted bed drying of flaxseed on the quality characteristics of its oil extracted by different methods. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 74-80.	1.7	28
9	Effect of fortification with asparagus powder on the qualitative properties of processed cheese. <i>International Journal of Dairy Technology</i> , 2020, 73, 226-233.	1.3	21
10	Quality properties of sausage incorporated with flaxseed and tomato powders. <i>Meat Science</i> , 2020, 161, 107957.	2.7	25
11	Effect of different alcoholic-alkaline treatments on physical and mucoadhesive properties of tapioca starch. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 1005-1015.	3.6	15
12	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.	1.6	8
13	Oil quality of pistachios (<i>Pistacia vera</i> L.) grown in East Azarbaijan, Iran. <i>NFS Journal</i> , 2020, 18, 12-18.	1.9	17
14	Investigation of selected thermal and non-thermal preservative techniques to produce high quality and safe to drink sour cherry, red grape and pomegranate juices. <i>Journal of Food Science and Technology</i> , 2020, 57, 1689-1697.	1.4	11
15	Rheological and physicochemical properties of novel low-fat emulgels containing flaxseed oil as a rich source of ω -3 fatty acids. <i>LWT - Food Science and Technology</i> , 2020, 133, 110107.	2.5	18
16	Dispersive solid phase extraction combined with solidification of floating organic drop-liquid-liquid microextraction using in situ formation of deep eutectic solvent for extraction of phytosterols from edible oil samples. <i>Journal of Chromatography A</i> , 2020, 1630, 461523.	1.8	47
17	Common ash (<i>Fraxinus excelsior</i> L.) seeds as a new vegetable oil source. <i>LWT - Food Science and Technology</i> , 2020, 131, 109811.	2.5	9
18	Effect of Pasteurization and Ripening Temperature on Chemical and Sensory Characteristics of Traditional Motal Cheese. <i>Fermentation</i> , 2020, 6, 95.	1.4	9

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19	Production of a spreadable emulsion gel using flaxseed oil in a matrix of hydrocolloids. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14588.	0.9	8
20	Production of the processed cheese containing tomato powder and evaluation of its rheological, chemical and sensory characteristics. <i>Journal of Food Science and Technology</i> , 2020, 57, 2198-2205.	1.4	20
21	Effects of Thermosonication, Sonication and Mild Heating on Organoleptic Attributes of Three Red Fruit Juices. <i>Current Nutrition and Food Science</i> , 2020, 16, 1299-1308.	0.3	3
22	Oil extraction from blends of sunflower and black cumin seeds by cold press and evaluation of its physicochemical properties. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14154.	0.9	25
23	Effect of roasting and microwave pre-treatments of <i>Nigella sativa</i> L. seeds on lipase activity and the quality of the oil. <i>Food Chemistry</i> , 2019, 274, 480-486.	4.2	99
24	Oxidative and physical stability, rheological properties and sensory characteristics of salad dressing samples formulated with flaxseed oil and n-OSA starch. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 26-33.	1.6	12
25	A comprehensive review of the physicochemical, quality and nutritional properties of <i>Nigella sativa</i> oil. <i>Food Reviews International</i> , 2019, 35, 342-362.	4.3	52
26	Microwave pretreatment as a promising strategy for increment of nutraceutical content and extraction yield of oil from milk thistle seed. <i>Industrial Crops and Products</i> , 2019, 128, 527-533.	2.5	83
27	Use of gelatin and gum Arabic for encapsulation of black raspberry anthocyanins by complex coacervation. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1800-1810.	3.6	152
28	Quality properties of puffed corn snacks incorporated with sesame seed powder. <i>Food Science and Nutrition</i> , 2018, 6, 85-93.	1.5	18
29	Double emulsion followed by complex coacervation as a promising method for protection of black raspberry anthocyanins. <i>Food Hydrocolloids</i> , 2018, 77, 803-816.	5.6	84
30	Plant tonic, a plant-derived bioactive natural product, exhibits antifungal activity against rice blast disease. <i>Industrial Crops and Products</i> , 2018, 112, 105-112.	2.5	17
31	Chemical, Rheological and Nutritional Characteristics of Sesame and Olive Oils Blended with Linseed Oil. <i>Advanced Pharmaceutical Bulletin</i> , 2018, 8, 107-113.	0.6	53
32	Molecular dynamics simulations of ternary lipid bilayers containing plant sterol and glucosylceramide. <i>Chemistry and Physics of Lipids</i> , 2017, 203, 24-32.	1.5	13
33	Quality and Oxidative Properties of Sesame and Olive Oils Incorporated with Flaxseed Oil. <i>Advanced Pharmaceutical Bulletin</i> , 2017, 7, 97-101.	0.6	26
34	Effect of slurry incorporation into retentate on proteolysis of Iranian ultrafiltered white cheese. <i>Czech Journal of Food Sciences</i> , 2016, 34, 173-179.	0.6	5
35	Vegetable oil blending: A review of physicochemical, nutritional and health effects. <i>Trends in Food Science and Technology</i> , 2016, 57, 52-58.	7.8	149
36	Liposomes as carrier vehicles for functional compounds in food sector. <i>Journal of Experimental Nanoscience</i> , 2016, 11, 737-759.	1.3	101

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37	Physicochemical Properties and Nutritional Composition of Black Truffles Grown in Iran. <i>Chemistry of Natural Compounds</i> , 2016, 52, 290-293.	0.2	3
38	Antibacterial properties of LDPE nanocomposite films in packaging of UF cheese. <i>LWT - Food Science and Technology</i> , 2016, 65, 106-111.	2.5	98
39	Some Qualitative and Rheological Properties of Virgin Olive Oil- Apple Vinegar Salad Dressing Stabilized With Xanthan Gum. <i>Advanced Pharmaceutical Bulletin</i> , 2016, 6, 597-606.	0.6	8
40	Effect of fungal species involved in the olive fruit rot on the qualitative properties of olive oil. <i>Archives of Phytopathology and Plant Protection</i> , 2014, 47, 292-297.	0.6	12
41	Optimization of extraction process of bioactive compounds from Bene hull using subcritical water. <i>Food Science and Biotechnology</i> , 2014, 23, 1459-1468.	1.2	24
42	Production and characterization of a functional Iranian white brined cheese by replacement of dairy fat with vegetable oils. <i>Food Science and Technology International</i> , 2013, 19, 389-398.	1.1	11
43	A kinetic study of osmotic dehydration of apricot using salt solutions Estudio cinĂ©tico de la deshidrataciĂ³n osmĂ³tica de albaricoque usando soluciones salinas. <i>CYTA - Journal of Food</i> , 2011, 9, 167-170.	0.9	2
44	Rapid Separating and Enrichment of 4,4-â€²-Dimethylsterols of Vegetable Oils by Solid-Phase Extraction. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 1155-1159.	0.8	14
45	Effect of pretreatment with microwaves on oxidative stability and nutraceuticals content of oil from rapeseed. <i>Food Chemistry</i> , 2010, 121, 1211-1215.	4.2	205
46	Phytosterol Classes in Olive Oils and their Analysis by Common Chromatographic Methods. , 2010, , 249-257.		4
47	Review of the use of phytosterols as a detection tool for adulteration of olive oil with hazelnut oil. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2010, 27, 1-10.	1.1	63
48	Milk Thistle Seed Oil Constituents from Different Varieties Grown in Iran. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 643-649.	0.8	70
49	A single step solid-phase extraction method for complete separation of sterol oxidation products in food lipids. <i>Journal of Chromatography A</i> , 2009, 1216, 36-42.	1.8	39
50	Stability of Minor Lipid Components with Emphasis on Phytosterols During Chemical Interesterification of a Blend of Refined Olive Oil and Palm Stearin. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2008, 85, 13-21.	0.8	48
51	Effects of Î±-Tocopherol on Oxidative Stability and Phytosterol Oxidation During Heating in Some Regular and High-Oleic Vegetable Oils. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2008, 85, 857-867.	0.8	54
52	Changes in minor lipid components during interesterification. <i>Lipid Technology</i> , 2008, 20, 273-275.	0.3	4
53	Lipids and phytosterol oxidation in commercial French fries commonly consumed in Sweden. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 169-177.	1.9	32
54	Free and Esterified 4,4-dimethylsterols in Hazelnut Oil and their Retention During Refining Processes. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2007, 84, 297-304.	0.8	17

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55	Novel solid-phase extraction method to separate 4-desmethyl-, 4-monomethyl-, and 4,4-dimethylsterols in vegetable oils. <i>Journal of Chromatography A</i> , 2006, 1108, 183-187.	1.8	109
56	Sterol fractions in hazelnut and virgin olive oils and 4,4-dimethylsterols as possible markers for detection of adulteration of virgin olive oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2005, 82, 717-725.	0.8	113
57	Amaranth Seed Oil Composition. , 0, , .		10
58	Can water limitation and seed pretreatment change leaves and inflorescences secondary metabolites and fatty acid composition of grain oil in borage (<i>Borago officinalis</i> L.)?. <i>Journal of Horticultural Science and Biotechnology</i> , 0, , 1-12.	0.9	0