

Mahdi Kadivar

List of Publications by Citations

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78
papers

2,424
citations

25
h-index

48
g-index

79
ext. papers

2,782
ext. citations

4.7
avg, IF

5.33
L-index

| # | Paper | IF | Citations |
|----|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|-----------|
| 78 | Effect of dietary flaxseed oil level on the growth performance and fatty acid composition of fingerlings of rainbow trout, <i>Oncorhynchus mykiss</i> . <i>SpringerPlus</i> , 2013 , 2, 1 | | 371 |
| 77 | Evaluation of nanocomposite packaging containing Ag and ZnO on shelf life of fresh orange juice. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 742-748 | 6.8 | 274 |
| 76 | Effect of nanocomposite packaging containing Ag and ZnO on inactivation of <i>Lactobacillus plantarum</i> in orange juice. <i>Food Control</i> , 2011 , 22, 408-413 | 6.2 | 206 |
| 75 | Antioxidant activity of <i>Kelussia odoratissima</i> Mozaff. in model and food systems. <i>Food Chemistry</i> , 2007 , 105, 57-64 | 8.5 | 127 |
| 74 | Effects of succinylation and deamidation on functional properties of oat protein isolate. <i>Food Chemistry</i> , 2009 , 114, 127-131 | 8.5 | 118 |
| 73 | Effects of cross-linking and acetylation on oat starch properties. <i>Food Chemistry</i> , 2009 , 116, 709-713 | 8.5 | 94 |
| 72 | Properties of whey protein isolate nanocomposite films reinforced with nanocellulose isolated from oat husk. <i>International Journal of Biological Macromolecules</i> , 2016 , 91, 1134-40 | 7.9 | 85 |
| 71 | Preparation and characterization of proteinous film from lentil (<i>Lens culinaris</i>). <i>Food Research International</i> , 2006 , 39, 106-111 | 7 | 72 |
| 70 | Potential application of pomegranate seed oil oleogels based on monoglycerides, beeswax and propolis wax as partial substitutes of palm oil in functional chocolate spread. <i>LWT - Food Science and Technology</i> , 2017 , 86, 523-529 | 5.4 | 64 |
| 69 | Detection of Adulteration in Iranian Olive Oils Using Instrumental (GC, NMR, DSC) Methods. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2009 , 86, 103-110 | 1.8 | 45 |
| 68 | A Novel Propolis Wax-Based Organogel: Effect of Oil Type on Its Formation, Crystal Structure and Thermal Properties. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2017 , 94, 47-55 | 1.8 | 43 |
| 67 | Optimization of enzymatic synthesis of cocoa butter analog from camel hump fat in supercritical carbon dioxide by response surface method (RSM). <i>Journal of Supercritical Fluids</i> , 2009 , 49, 209-215 | 4.2 | 40 |
| 66 | Highly selective electrochemical biosensor for the determination of folic acid based on DNA modified-pencil graphite electrode using response surface methodology. <i>Materials Science and Engineering C</i> , 2013 , 33, 1753-8 | 8.3 | 37 |
| 65 | Chemical and microstructural evaluation of hard-to-cook phenomenon in legumes (pinto bean and small-type lentil). <i>International Journal of Food Science and Technology</i> , 2011 , 46, 1884-1890 | 3.8 | 36 |
| 64 | Selective determination of sucrose based on electropolymerized molecularly imprinted polymer modified multiwall carbon nanotubes/glassy carbon electrode. <i>Materials Science and Engineering C</i> , 2013 , 33, 3553-61 | 8.3 | 35 |
| 63 | Effects of supplementation with a phytobiotics-rich herbal mixture on performance, udder health, and metabolic status of Holstein cows with various levels of milk somatic cell counts. <i>Journal of Dairy Science</i> , 2014 , 97, 7487-97 | 4 | 34 |
| 62 | Microstructure and properties of bitter vetch (<i>Vicia ervilia</i>) protein films reinforced by microbial transglutaminase. <i>Food Hydrocolloids</i> , 2015 , 50, 102-107 | 10.6 | 34 |

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|----|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|----|
| 61 | Comparison of fresh beef and camel meat proteolysis during cold storage. <i>Meat Science</i> , 2008 , 80, 892-56.4 | 36.4 | 32 |
| 60 | Evaluation of phenolic content and antioxidant activity of Iranian caraway in comparison with clove and BHT using model systems and vegetable oil. <i>International Journal of Food Science and Technology</i> , 2006 , 41, 20-27 | 3.8 | 31 |
| 59 | EFFECT OF NANOCOMPOSITE PACKAGING CONTAINING AG AND ZNO ON REDUCING PASTEURIZATION TEMPERATURE OF ORANGE JUICE. <i>Journal of Food Processing and Preservation</i> , 2012 , 36, 104-112 | 2.1 | 30 |
| 58 | Production and characterization of chitosan-gelatin nanofibers by nozzle-less electrospinning and their application to enhance edible film properties. <i>Food Packaging and Shelf Life</i> , 2019 , 22, 100387 | 8.2 | 28 |
| 57 | Species identification and animal authentication in meat products: a review. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 145-155 | 2.8 | 28 |
| 56 | Rapid nonenzymatic monitoring of glucose and fructose using a CuO/multiwalled carbon nanotube nanocomposite-modified glassy carbon electrode. <i>Chinese Journal of Catalysis</i> , 2013 , 34, 1208-1215 | 11.3 | 28 |
| 55 | Effect of hydrothermally treated bran on physicochemical, rheological and microstructural characteristics of Sangak bread. <i>Journal of Cereal Science</i> , 2009 , 49, 398-404 | 3.8 | 27 |
| 54 | Blend films of pectin and bitter vetch (<i>Vicia ervilia</i>) proteins: Properties and effect of transglutaminase. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 36, 245-251 | 6.8 | 27 |
| 53 | Enzymatic interesterification of structured lipids containing conjugated linoleic acid with palm stearin for possible margarine production. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 1102-1108 | 3 | 24 |
| 52 | Encapsulation optimization of lemon balm antioxidants in calcium alginate hydrogels. <i>Journal of Biomaterials Science, Polymer Edition</i> , 2016 , 27, 1631-44 | 3.5 | 23 |
| 51 | Comparison of total phenolic and antioxidant activity of different <i>Mentha spicata</i> and <i>M. longifolia</i> accessions. <i>Annals of Agricultural Sciences</i> , 2016 , 61, 175-179 | 6.4 | 23 |
| 50 | Reduction of acrylamide in whole-wheat bread by combining lactobacilli and yeast fermentation. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2017 , 34, 1904-1914 | 3.2 | 21 |
| 49 | Properties of a new protein film from bitter vetch (<i>Vicia ervilia</i>) and effect of CaCl ₂ on its hydrophobicity. <i>International Journal of Biological Macromolecules</i> , 2013 , 57, 118-23 | 7.9 | 21 |
| 48 | Production of microbial exopolysaccharides in the sourdough and its effects on the rheological properties of dough. <i>Food Research International</i> , 2008 , 41, 948-951 | 7 | 21 |
| 47 | Bitter vetch (<i>Vicia ervilia</i>) seed protein concentrate as possible source for production of bilayered films and biodegradable containers. <i>Food Hydrocolloids</i> , 2016 , 60, 232-242 | 10.6 | 21 |
| 46 | Pomegranate seed oil organogels structured by propolis wax, beeswax, and their mixture. <i>European Journal of Lipid Science and Technology</i> , 2017 , 119, 1700032 | 3 | 20 |
| 45 | Optimization of gelatin extraction from chicken deboner residue using RSM method. <i>Journal of Food Science and Technology</i> , 2013 , 50, 374-80 | 3.3 | 20 |
| 44 | Characterization and antioxidant activity of bitter vetch protein-based films containing pomegranate juice. <i>LWT - Food Science and Technology</i> , 2016 , 74, 77-83 | 5.4 | 19 |

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| 43 | A model for measuring the performance of the meat supply chain. <i>British Food Journal</i> , 2013 , 115, 1090-1111 | 1.81 | 16 |
| 42 | Conjugated linoleic acid (CLA) production and lipase-catalyzed interesterification of purified CLA with canola oil. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 400-404 | 3 | 16 |
| 41 | The Production of an Experimental Table Margarine Enriched with Conjugated Linoleic Acid (CLA): Physical Properties. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2009 , 86, 453-458 | 1.8 | 15 |
| 40 | Effect of Modified Oat Starch and Protein on Batter Properties and Quality of Cake. <i>Cereal Chemistry</i> , 2009 , 86, 685-691 | 2.4 | 14 |
| 39 | A study on parameters of potential cocoa butter analogue synthesis from camel hump by lipase-catalysed interesterification in supercritical CO ₂ using response surface methodology. <i>Food Chemistry</i> , 2012 , 135, 155-160 | 8.5 | 12 |
| 38 | Optimising conditions for enzymatic extraction of edible gelatin from the cattle bones using response surface methodology. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 467-475 | 3.8 | 12 |
| 37 | Characterization of wheat gluten subunits by liquid chromatography [Mass spectrometry and their relationship to technological quality of wheat. <i>Journal of Cereal Science</i> , 2017 , 76, 229-235 | 3.8 | 11 |
| 36 | Preparation and Evaluation of Nanocomposite LDPE Films Containing Ag and ZnO for Food-Packaging Applications. <i>Advanced Materials Research</i> , 2010 , 129-131, 1228-1232 | 0.5 | 11 |
| 35 | Pomegranate seed oil nanoemulsion enriched by α -tocopherol; the effect of environmental stresses and long-term storage on its physicochemical properties and oxidation stability. <i>Food Chemistry</i> , 2021 , 345, 128759 | 8.5 | 10 |
| 34 | Production routing in perishable and quality degradable supply chains. <i>Heliyon</i> , 2020 , 6, e03376 | 3.6 | 9 |
| 33 | Nanomechanical characteristics of meat and its constituents postmortem: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014 , 54, 1117-39 | 11.5 | 9 |
| 32 | Fabrication of nanostructured mesoporous starch encapsulating soy-derived phytoestrogen (genistein) by well-tuned solvent exchange method. <i>International Journal of Biological Macromolecules</i> , 2020 , 159, 1031-1047 | 7.9 | 9 |
| 31 | Preparation and characterization of bioactive oils nanoemulsions: Effect of oil unsaturation degree, emulsifier type and concentration. <i>Journal of Dispersion Science and Technology</i> , 2018 , 39, 676-686 | 1.5 | 8 |
| 30 | Production and characterization of hydrophilic and hydrophobic sunflower protein isolate nanofibers by electrospinning method. <i>International Journal of Biological Macromolecules</i> , 2018 , 119, 1-7 | 7.9 | 8 |
| 29 | Octenylsuccination of sago starch and investigation of the effect of calcium chloride and ferulic acid on physicochemical and functional properties of the modified starch film. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13898 | 2.1 | 8 |
| 28 | A New Antioxidant Active Film Based on HDPE and Peppermint Essential Oil for Packaging Soybean Oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 657-664 | 1.8 | 7 |
| 27 | Camel cocktail sausage and its physicochemical and sensory quality. <i>International Journal of Food Sciences and Nutrition</i> , 2010 , 61, 226-43 | 3.7 | 7 |
| 26 | The effect of oxidized ferulic acid on physicochemical properties of bitter vetch (<i>Vicia ervilia</i>) protein-based films. <i>Journal of Applied Polymer Science</i> , 2016 , 133, n/a-n/a | 2.9 | 7 |

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| 25 | Structural properties of gluten modified by ascorbic acid and transglutaminase. <i>International Journal of Food Properties</i> , 2017 , 1-12 | 3 | 6 |
| 24 | A comparative study of physico-chemical and functional properties, and ultrastructure of ostrich meat and beef during aging. <i>CYTA - Journal of Food</i> , 2012 , 10, 201-209 | 2.3 | 6 |
| 23 | Rye secalin characterisation and use to improve zein-based film performance. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 742-752 | 3.8 | 6 |
| 22 | Investigation of Oil Properties and Seed Composition in Some Safflower Lines and Cultivars. <i>Journal of Food Biochemistry</i> , 2014 , 38, 527-532 | 3.3 | 5 |
| 21 | Role of globin moiety in the chemical structure of curing pigment. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 4718-24 | 5.7 | 5 |
| 20 | SOME NUTRITIONAL QUALITY AND SENSORY ATTRIBUTES OF WHEAT FLOURS FORTIFIED WITH IRON AND ZINC. <i>Journal of Food Processing and Preservation</i> , 2010 , 34, 289-301 | 2.1 | 5 |
| 19 | Optimization of Lipase-Catalyzed Fractionation of Two Conjugated Linoleic Acid (CLA) Isomers. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2014 , 91, 571-578 | 1.8 | 4 |
| 18 | Optimization of cocoa butter analog synthesis variables using neural networks and genetic algorithm. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2099-105 | 3.3 | 4 |
| 17 | Production and evaluation the properties of laminated oat protein film and electrospun nylon. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13513 | 2.1 | 3 |
| 16 | Physicochemical and Nutritional Stability of Optimized Low-calorie Quince (<i>Cydonia oblonga</i>) Jam Containing Stevioside During Storage. <i>Current Nutrition and Food Science</i> , 2018 , 14, 79-87 | 0.7 | 3 |
| 15 | A new, simple method for the production of meat-curing pigment under optimised conditions using response surface methodology. <i>Meat Science</i> , 2012 , 92, 538-47 | 6.4 | 3 |
| 14 | Towards tooth friendly soft drinks. <i>Medical Hypotheses</i> , 2009 , 73, 524-5 | 3.8 | 3 |
| 13 | Functional Properties of Rye Prolamin (Secalin) and Their Improvement by Protein Lipophilization through Capric Acid Covalent Binding. <i>Foods</i> , 2021 , 10, | 4.9 | 3 |
| 12 | Secalin films acylated with capric acid chloride. <i>Food Bioscience</i> , 2021 , 40, 100879 | 4.9 | 3 |
| 11 | Phytic acid, iron and zinc content in wheat ploidy levels and amphiploids: the impact of genotype and planting seasons. <i>Archives of Agronomy and Soil Science</i> , 2018 , 64, 331-346 | 2 | 2 |
| 10 | A COMPARATIVE STUDY ON THE PHYSICO-CHEMICAL, FUNCTIONAL AND PROTEIN ELECTROPHORETIC PATTERN OF OSTRICH MEAT AND BEEF DURING FROZEN STORAGE. <i>Journal of Food Biochemistry</i> , 2013 , 37, 237-245 | 3.3 | 2 |
| 9 | Multiplex-PCR As a Rapid and Sensitive Method for Identification of Meat Species in Halal-Meat Products. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2017 , 8, 175-182 | 1.9 | 2 |
| 8 | Potential use of glycerol- and/or spermidine-plasticized secalin films as leaf surface coatings for sustainable plant disease management. <i>Journal of Cleaner Production</i> , 2021 , 328, 129461 | 10.3 | 2 |

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| 7 | Capability of solvent retention capacity to quality of flat bread in three wheat cultivars. <i>Journal of Food Science and Technology</i> , 2019 , 56, 775-782 | 3.3 | 2 |
| 6 | Relationships between grain, flour, and dough quality characteristics and solvent retention capacity tests of twelve triticale cultivars and parental species. <i>Food Chemistry</i> , 2022 , 371, 131283 | 8.5 | 2 |
| 5 | Secalin enzymatically cross-linked by either papain and N-acetyl-dl-homocysteine thiolactone or transglutaminase: Improving of protein functional properties and film manufacturing. <i>Food Hydrocolloids</i> , 2021 , 120, 106912 | 10.6 | 2 |
| 4 | Deep-fat frying performance of palm olein enriched with conjugated linoleic acid (CLA). <i>Journal of Food Science and Technology</i> , 2015 , 52, 7369-7376 | 3.3 | 1 |
| 3 | Effect of brine solution as a wheat conditioner, on lipase, amylase, and lipoxygenase activities in flour and its corresponding dough rheological properties. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13631 | 2.1 | 1 |
| 2 | Amaranth selective hydrolyzed protein influence on sourdough fermentation and wheat bread quality.. <i>Food Science and Nutrition</i> , 2021 , 9, 6683-6691 | 3.2 | 1 |
| 1 | A Sensing System for Continuous Monitoring of Bread Dough During Fermentation. <i>Sensing and Imaging</i> , 2021 , 22, 1 | 1.4 | |