

Mahdi Kadivar

List of Publications by Year in Descending Order

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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.

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	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
77	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
76	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
75	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
74	A Sensing System for Continuous Monitoring of Bread Dough During Fermentation. <i>Sensing and Imaging</i> , 2021 , 22, 1	1.4	
73	Secalin films acylated with capric acid chloride. <i>Food Bioscience</i> , 2021 , 40, 100879	4.9	3
72	Pomegranate seed oil nanoemulsion enriched by 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
71	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
70	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
69	Production routing in perishable and quality degradable supply chains. <i>Heliyon</i> , 2020 , 6, e03376	3.6	9
68	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
67	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
66	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
65	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
64	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
63	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
62	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

61	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
60	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
59	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
58	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
57	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
56	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
55	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
54	Structural properties of gluten modified by ascorbic acid and transglutaminase. <i>International Journal of Food Properties</i> , 2017 , 1-12	3	6
53	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
52	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
51	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
50	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
49	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
48	A New Antioxidant Active Film Based on HDPE and Peppermint Essential Oil for Packaging Soybean Oil. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 657-664	1.8	7
47	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
46	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
45	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
44	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

43	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
42	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
41	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
40	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
39	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
38	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
37	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
36	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
35	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
34	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
33	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		37 ¹
32	A model for measuring the performance of the meat supply chain. <i>British Food Journal</i> , 2013 , 115, 1090-1111	11.1	16
31	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
30	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
29	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
28	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
27	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
26	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

25	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
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	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
22	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
21	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
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	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
18	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
17	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
16	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
15	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
14	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
13	The Production of an Experimental Table Margarine Enriched with Conjugated Linoleic Acid (CLA): Physical Properties. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2009 , 86, 453-458	1.8	15
12	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
11	Effects of cross-linking and acetylation on oat starch properties. <i>Food Chemistry</i> , 2009 , 116, 709-713	8.5	94
10	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
9	Effects of succinylation and deamidation on functional properties of oat protein isolate. <i>Food Chemistry</i> , 2009 , 114, 127-131	8.5	118
8	Towards tooth friendly soft drinks. <i>Medical Hypotheses</i> , 2009 , 73, 524-5	3.8	3

7	Comparison of fresh beef and camel meat proteolysis during cold storage. <i>Meat Science</i> , 2008 , 80, 892-56.4		32
6	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
5	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
4	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
3	Antioxidant activity of <i>Kelussia odoratissima</i> Mozaff. in model and food systems. <i>Food Chemistry</i> , 2007 , 105, 57-64	8.5	127
2	Preparation and characterization of proteinous film from lentil (<i>Lens culinaris</i>). <i>Food Research International</i> , 2006 , 39, 106-111	7	72
1	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