

Mohammadreza Rheza Khalesi

List of Publications by Year in descending order

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43
papers

1,220
citations

430754

18
h-index

377752

34
g-index

43
all docs

43
docs citations

43
times ranked

1552
citing authors

#	ARTICLE	IF	CITATIONS
1	Insolubility in milk protein concentrates: potential causes and strategies to minimize its occurrence. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6973-6989.	5.4	15
2	Development of a natamycin-based non-migratory antimicrobial active packaging for extending shelf-life of yogurt drink (Doogh). <i>Food Chemistry</i> , 2022, 366, 130606.	4.2	17
3	Eco-friendly ochratoxin A™ control in stored licorice roots quality assurance perspective. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2022, 39, 1321-1336.	1.1	1
4	Semi-continuous production of xanthan in biofilm reactor using <i>Xanthomonas campestris</i> . <i>Journal of Biotechnology</i> , 2021, 328, 1-11.	1.9	5
5	Production of synbiotic ice cream using <i>Lactobacillus casei</i> / <i>Lactobacillus plantarum</i> and fructooligosaccharides. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15423.	0.9	13
6	In Vitro Digestibility and Antioxidant Activity of Plant Protein Isolate and Milk Protein Concentrate Blends. <i>Catalysts</i> , 2021, 11, 787.	1.6	21
7	Generation of hydrolysates from rice bran proteins using a combined ultrasonication-Alcalase hydrolysis treatment. <i>Food Bioscience</i> , 2021, 42, 101110.	2.0	33
8	Investigation of the flowability, thermal stability and emulsification properties of two milk protein concentrates having different levels of native whey proteins. <i>Food Research International</i> , 2021, 147, 110576.	2.9	10
9	Physicochemical properties and water interactions of milk protein concentrate with two different levels of undenatured whey protein. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 629, 127516.	2.3	5
10	Electrospinning of glutelin-hordein incorporated with <i>Oliveria decumbens</i> essential oil: Characterization of nanofibers. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021, 208, 112058.	2.5	13
11	Rheological and interfacial properties of basil seed gum modified with octenyl succinic anhydride. <i>Food Hydrocolloids</i> , 2020, 101, 105489.	5.6	49
12	Application of in silico approaches for the generation of milk protein-derived bioactive peptides. <i>Journal of Functional Foods</i> , 2020, 64, 103636.	1.6	91
13	Optimization of gelatin production from Barred mackerel by-products: Characterization and hydrolysis using native and commercial proteases. <i>Food Hydrocolloids</i> , 2020, 108, 105970.	5.6	39
14	Production of xanthan gum using immobilized <i>Xanthomonas campestris</i> cells: Effects of support type. <i>Biochemical Engineering Journal</i> , 2020, 157, 107554.	1.8	22
15	Effect of metal support and different carbon sources on CLA production using <i>Lactobacillus plantarum</i> . <i>Biochemical Engineering Journal</i> , 2020, 162, 107715.	1.8	6
16	Fabrication of Chitosan/Pectin/PVA Nanofibers Using Electrospinning Technique. <i>Nanoscience and Nanotechnology - Asia</i> , 2020, 10, 134-141.	0.3	5
17	Fabrication and Characterization of Gelatin Electrospun Fiber Containing Cardamom Essential Oil. <i>Nanoscience and Nanotechnology - Asia</i> , 2020, 10, 292-305.	0.3	4
18	Class II Hydrophobin HFBII: A Potential Carrier for Antitumor Agents. <i>Current Bioactive Compounds</i> , 2020, 16, 80-84.	0.2	1

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19	Meet Our Associate Editorial Advisory Board Member. Nanoscience and Nanotechnology - Asia, 2020, 10, 733-733.	0.3	0
20	Gum arabic improves the mechanical properties of wild almond protein film. Carbohydrate Polymers, 2019, 222, 114994.	5.1	20
21	Biological detoxification of ochratoxin A in plants and plant products. Toxin Reviews, 2019, 38, 187-199.	1.5	16
22	Fabrication of Electrospun Persian Gum/Poly (Vinyl Alcohol) and Whey Protein Isolate/Poly (Vinyl) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6 Nanotechnology - Asia, 2019, 9, 371-380.	0.3	6
23	Kinetics Study of Protein Hydrolysis and Inhibition of Angiotensin Converting Enzyme by Peptides Hydrolysate Extracted from Walnut. International Journal of Peptide Research and Therapeutics, 2018, 24, 77-85.	0.9	20
24	Biomolecular content of camel milk: A traditional superfood towards future healthcare industry. Trends in Food Science and Technology, 2017, 62, 49-58.	7.8	100
25	Antioxidant activity and ACE-inhibitory of Class II hydrophobin from wild strain Trichoderma reesei. International Journal of Biological Macromolecules, 2016, 91, 174-179.	3.6	17
26	ACE- inhibitory and radical scavenging activities of bioactive peptides obtained from camel milk casein hydrolysis with proteinase K. Dairy Science and Technology, 2016, 96, 489-499.	2.2	36
27	<i>Trichoderma reesei</i> , a superior cellulase source for industrial applications. Biofuels, 2016, 7, 713-721.	1.4	13
28	Hydrophobin purification based on the theory of CO ₂ -nanobubbles. Journal of Liquid Chromatography and Related Technologies, 2016, 39, 111-118.	0.5	9
29	Upgraded Model of Primary Gushing: From Nanobubble Formation until Liquid Expulsion. Journal of the American Society of Brewing Chemists, 2015, 73, 343-346.	0.8	9
30	Improvement of the retention of ocimene in water phase using Class II hydrophobin HFBII. Flavour and Fragrance Journal, 2015, 30, 451-458.	1.2	14
31	Ochratoxin A in liquorice products – a review. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2015, 32, 1-7.	1.1	6
32	Recent Advances in Fungal Hydrophobin Towards Using in Industry. Protein Journal, 2015, 34, 243-255.	0.7	53
33	Fungal biofilm reactor improves the productivity of hydrophobin HFBII. Biochemical Engineering Journal, 2014, 88, 171-178.	1.8	32
34	Conserved Class of Queen Pheromones Stops Social Insect Workers from Reproducing. Science, 2014, 343, 287-290.	6.0	298
35	Biophysical characterisation of hydrophobin enriched foamate. Cerevisia, 2014, 38, 129-134.	0.4	11
36	The effects of temperature and relative humidity on ochratoxin A formation in fresh liquorice root. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 339-344.	1.1	12

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37	A novel method for hydrophobin extraction using CO ₂ foam fractionation system. <i>Industrial Crops and Products</i> , 2013, 43, 372-377.	2.5	35
38	Effect of the mashing process on the performance of a lipophilic hop extract to reduce the primary gushing of beer. <i>Cerevisia</i> , 2013, 38, 71-76.	0.4	5
39	Thermodynamic View of Primary Gushing. <i>Journal of the American Society of Brewing Chemists</i> , 2013, 71, 149-152.	0.8	8
40	Combined Modeling and Biophysical Characterisation of CO ₂ Interaction with Class II Hydrophobins: New Insight into the Mechanism Underpinning Primary Gushing. <i>Journal of the American Society of Brewing Chemists</i> , 2012, 70, 249-256.	0.8	23
41	Hydrophobins: Exceptional proteins for many applications in brewery environment and other bio-industries. <i>Cerevisia</i> , 2012, 37, 3-9.	0.4	34
42	The effects of different ecophysiological factors on ochratoxin A production. <i>Environmental Toxicology and Pharmacology</i> , 2011, 32, 113-121.	2.0	34
43	Determination of ochratoxin A in licorice root using inverse ion mobility spectrometry. <i>Talanta</i> , 2011, 83, 988-993.	2.9	59