

Mohammad Hossein Azizi

List of Publications by Year in descending order

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73
papers

2,157
citations

257357

24
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254106

43
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all docs

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docs citations

73
times ranked

2818
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of inulin in cheese as prebiotic, fat replacer and texturizer: A review. <i>Carbohydrate Polymers</i> , 2015, 119, 85-100.	5.1	198
2	Determination of fatty acids and total lipid content in oilseed of 25 pomegranates varieties grown in Iran. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 676-680.	1.9	178
3	Mechanical, physicochemical and color properties of chitosan based-films as a function of Aloe vera gel incorporation. <i>Carbohydrate Polymers</i> , 2012, 87, 2058-2062.	5.1	125
4	Note. Physicochemical Composition of Ten Pomegranate Cultivars (<i>Punica granatum</i> L.) Grown in Iran. <i>Food Science and Technology International</i> , 2005, 11, 113-119.	1.1	123
5	Nanoencapsulation Approach to Improve Antimicrobial and Antioxidant Activity of Thyme Essential Oil in Beef Burgers During Refrigerated Storage. <i>Food and Bioprocess Technology</i> , 2016, 9, 1187-1201.	2.6	120
6	Development of gluten-free flat bread using hydrocolloids: Xanthan and CMC. <i>Journal of Industrial and Engineering Chemistry</i> , 2014, 20, 1812-1818.	2.9	85
7	Determining and modeling rheological characteristics of quince seed gum. <i>Food Hydrocolloids</i> , 2015, 43, 259-264.	5.6	79
8	Effect of potassium sorbate on antimicrobial and physical properties of starch-clay nanocomposite films. <i>Carbohydrate Polymers</i> , 2014, 110, 26-31.	5.1	66
9	Effect of mono-diglyceride and lecithin on dough rheological characteristics and quality of flat bread. <i>LWT - Food Science and Technology</i> , 2003, 36, 189-193.	2.5	57
10	Development of gluten-free bread using guar gum and transglutaminase. <i>Journal of Industrial and Engineering Chemistry</i> , 2015, 21, 1398-1402.	2.9	55
11	Inhibitory activity of phenolic-rich pistachio green hull extract-enriched pasta on key type 2 diabetes relevant enzymes and glycemic index. <i>Food Research International</i> , 2018, 105, 94-101.	2.9	48
12	Fractionation of hydrolysate from corn germ protein by ultrafiltration: In vitro antidiabetic and antioxidant activity. <i>Food Science and Nutrition</i> , 2020, 8, 2395-2405.	1.5	48
13	Effects of beta-glucan and resistant starch on wheat dough and prebiotic bread properties. <i>Journal of Food Science and Technology</i> , 2018, 55, 101-110.	1.4	47
14	Effect of partial replacement of fat with added water and tragacanth gum (<i>Astragalus gossypinus</i> and) reduced fat emulsion type sausage. <i>Meat Science</i> , 2019, 147, 135-143.	2.7	45
15	Comparison of ethanol production from cheese whey permeate by two yeast strains. <i>Journal of Food Science and Technology</i> , 2012, 49, 614-619.	1.4	43
16	Ultrasound-assisted extraction of polysaccharides from <i>Typha domingensis</i> : Structural characterization and functional properties. <i>International Journal of Biological Macromolecules</i> , 2020, 160, 758-768.	3.6	43
17	Moisture sorption isotherms and isosteric heat for pistachio. <i>European Food Research and Technology</i> , 2006, 223, 577-584.	1.6	42
18	Evaluating the effect of modified atmosphere packaging on cheese characteristics: a review. <i>Dairy Science and Technology</i> , 2012, 92, 1-24.	2.2	40

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19	Effect of surfactant in pasting characteristics of various starches. <i>Food Hydrocolloids</i> , 2005, 19, 739-743.	5.6	39
20	Optimisation of soya bean oil bleaching by ultrasonic processing and investigate the physicochemical properties of bleached soya bean oil. <i>International Journal of Food Science and Technology</i> , 2015, 50, 857-863.	1.3	39
21	Active packaging systems with emphasis on its applications in dairy products. <i>Journal of Food Process Engineering</i> , 2017, 40, e12542.	1.5	37
22	EFFECT OF SURFACTANT GEL AND GUM COMBINATIONS ON DOUGH RHEOLOGICAL CHARACTERISTICS AND QUALITY OF BREAD. <i>Journal of Food Quality</i> , 2004, 27, 320-336.	1.4	31
23	The Antidiabetic Potential of Black Mulberry Extract-Enriched Pasta through Inhibition of Enzymes and Glycemic Index. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 149-155.	1.4	28
24	Effect of different enzymatic extractions on molecular weight distribution, rheological and microstructural properties of barley bran β -glucan. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 298-309.	3.6	28
25	The effect of Quinoa flour and enzymes on the quality of gluten-free bread. <i>Food Science and Nutrition</i> , 2020, 8, 2373-2382.	1.5	28
26	Optimization of <i>Corynebacterium glutamicum</i> Glutamic Acid Production by Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2012, 5, 92-99.	2.6	25
27	The effects of hydrolysis condition on antioxidant activity of protein hydrolyzate from quinoa. <i>Food Science and Nutrition</i> , 2019, 7, 930-936.	1.5	25
28	The effect of ultrasound treatment on some properties of methylcellulose films. <i>Food Hydrocolloids</i> , 2011, 25, 1399-1401.	5.6	23
29	Effect of brown rice flour fortification on the quality of wheat-based dough and flat bread. <i>Journal of Food Science and Technology</i> , 2014, 51, 2821-2826.	1.4	19
30	Effects of Hydrocolloids on the Rheological Characteristics of Dough and the Quality of Bread Made From Frozen Dough. <i>Journal of Texture Studies</i> , 2015, 46, 365-373.	1.1	19
31	Influence of microwave-microencapsulated citric acid on some sensory properties of chewing gum. <i>Journal of Microencapsulation</i> , 2009, 26, 90-96.	1.2	18
32	Gum tragacanth oil/gels as an alternative to shortening in cookies: Rheological, chemical and textural properties. <i>LWT - Food Science and Technology</i> , 2019, 105, 265-271.	2.5	18
33	Production of low glycemic potential sponge cake by pomegranate peel extract (PPE) as natural enriched polyphenol extract: Textural, color and consumer acceptability. <i>LWT - Food Science and Technology</i> , 2020, 134, 109973.	2.5	18
34	Antimicrobial activity of carboxymethyl cellulose-gelatin film containing <i>Dianthus barbatus</i> essential oil against aflatoxin-producing molds. <i>Food Science and Nutrition</i> , 2020, 8, 1244-1253.	1.5	17
35	Effect of Surfactant Gels on Dough Rheological Characteristics and Quality of Bread. <i>Critical Reviews in Food Science and Nutrition</i> , 2005, 44, 545-552.	5.4	15
36	Enzymatic removal of starch and protein during the extraction of dietary fiber from barley bran. <i>Journal of Cereal Science</i> , 2018, 83, 259-265.	1.8	15

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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.	1.8	13
38	In vitro fermentation profile of soluble dietary fibers obtained by different enzymatic extractions from barley bran. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2020, 21, 100205.	1.5	13
39	Application of edible coating made of sturgeon gelatin and <i>Portulaca oleracea</i> extract for improving the shelf life of fish sausages. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4306-4313.	1.6	13
40	Effect of wheat flour protein variations on sensory attributes, texture and staling of Taftoon bread. <i>Food Science and Technology</i> , 2010, 30, 833-837.	0.8	12
41	Isolation and identification of lactic acid bacteria with phytase activity from sourdough. <i>Food Science and Nutrition</i> , 2019, 7, 3700-3708.	1.5	12
42	Inhibitory effects of cinnamon, clove and celak extracts on growth of <i>Aspergillus flavus</i> and its aflatoxins after spraying on pistachio nuts before cold storage. <i>Journal of Food Safety</i> , 2017, 37, e12383.	1.1	11
43	The effects of prebiotic bread containing oat β -glucan and resistant starch on the glycemic index and glycemic load in healthy individuals. <i>Nutrition and Food Science</i> , 2019, 49, 1029-1038.	0.4	11
44	Development of fortified biscuit using NaFeEDTA. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1984-1989.	1.7	10
45	Designing of high voltage electric field for soybean and sunflower oil bleaching. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 173-180.	2.7	10
46	Characterization of Probiotic Abilities of Lactobacilli Isolated from Iranian Koozeh Traditional Cheese. <i>Polish Journal of Food and Nutrition Sciences</i> , 2017, 67, 41-48.	0.6	10
47	Antimicrobial and antioxidant properties of burgers with quinoa peptide-loaded nanoliposomes. <i>Journal of Food Safety</i> , 2020, 40, e12753.	1.1	10
48	Physicochemical and functional characterization of wheat milling co-products: Fine grinding to achieve high fiber antioxidant-rich fractions. <i>Journal of Cereal Science</i> , 2017, 77, 228-234.	1.8	9
49	Assessment of simultaneous addition of sucrose and xanthan effects on the thermal, pasting, and rheological behavior of corn starch. <i>Journal of Texture Studies</i> , 2020, 51, 453-463.	1.1	9
50	A New Native Source of Tannase Producer, <i>Penicillium</i> sp. EZ-ZH190: Characterization of the Enzyme. <i>Iranian Journal of Biotechnology</i> , 2013, 11, 244-250.	0.3	9
51	Chitosan nano-coating incorporated with green cumin (<i>Cuminum cyminum</i>) extracts: an active packaging for rainbow trout (<i>Oncorhynchus mykiss</i>) preservation. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1228-1240.	1.6	9
52	Effect of storage of surfactant gels on the bread making quality of wheat flour. <i>Food Chemistry</i> , 2005, 89, 133-138.	4.2	8
53	Integrated extrusion-enzymatic treatment of corn bran for production of functional cake. <i>Food Science and Nutrition</i> , 2018, 6, 1870-1878.	1.5	8
54	Potential perspectives of CMC-PET/ZnO bilayer nanocomposite films for food packaging applications: physical, mechanical and antimicrobial properties. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3731-3740.	1.6	8

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55	Effect of Xylanase and Pentosanase Enzymes on Dough Rheological Properties and Quality of Baguette Bread. <i>Journal of Food Quality</i> , 2022, 2022, 1-9.	1.4	8
56	Production and Evaluation of Type of Multi-layer Active Film for Packaging of Pasteurized Milk. <i>Journal of Food Process Engineering</i> , 2017, 40, e12442.	1.5	7
57	Peptide extracted from quinoa by pepsin and alcalase enzymes hydrolysis: Evaluation of the antioxidant activity. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14773.	0.9	7
58	Effect of Grape Syrup as a Replacement for Sugar on the Chemical and Sensory Properties of Sponge Cake. <i>Current Research in Nutrition and Food Science</i> , 2017, 5, 126-136.	0.3	7
59	Effective factors on stimulate and stability of synthesised carotenoid by <i>Neurospora intermedia</i> . <i>Nutrition and Food Science</i> , 2011, 41, 89-95.	0.4	6
60	Effects of ultrasound time on the properties of methylcellulose-montmorillonite films. <i>International Nano Letters</i> , 2017, 7, 59-68.	2.3	6
61	Extraction of Phenolic Compounds from Black Mulberry Using Aqueous, Ethanol and Aqueous-Ethanol Solvents: Effects of Heat Treatments on Chemical Properties of the Extracts. <i>Nutrition and Food Sciences Research</i> , 2019, 6, 39-47.	0.3	6
62	Formulation and production of persimmon milk drink and evaluation of its physicochemical, rheological, and sensorial properties. <i>Food Science and Nutrition</i> , 2022, 10, 1126-1134.	1.5	6
63	Encapsulation of soybean meal with fats enriched in palmitic and stearic acids: effects on rumen-undegraded protein and <i>in vitro</i> intestinal digestibility. <i>Archives of Animal Nutrition</i> , 2019, 73, 158-169.	0.9	5
64	Culture Condition Improvement for Phytase Production in Solid State Fermentation by <i>Aspergillus ficuum</i> Using Statistical Method. <i>ISRN Chemical Engineering</i> , 2012, 2012, 1-5.	1.2	5
65	Potential benefits of <i>Moringa peregrina</i> defatted seed: Effect of processing on nutritional and anti-nutritional properties, antioxidant capacity, <i>in vitro</i> digestibility of protein and starch, and inhibition of α -glucosidase and α -amylase enzymes. , 2022, 1, 100034.		5
66	Incorporation of high fructose corn syrup with different fructose levels into biscuit: An assessment of physicochemical and textural properties. <i>Food Science and Nutrition</i> , 2021, 9, 5344-5351.	1.5	4
67	Classification of protein content and technological properties of eighteen wheat varieties grown in Iran. <i>International Journal of Food Science and Technology</i> , 2006, 41, 6-11.	1.3	3
68	Improvement of Strain <i>Penicillium</i> sp. EZ-ZH190 for Tannase Production by Induced Mutation. <i>Applied Biochemistry and Biotechnology</i> , 2013, 171, 1376-1389.	1.4	3
69	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.	1.4	3
70	Potential perspectives of CMC-PET/ZnO bilayer nanocomposite films to improve the shelf life of mushroom (<i>Agaricus bisporus</i>). <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 849-856.	1.6	2
71	Statistical optimization of arachidonic acid synthesis by <i>Mortierella alpina</i> CBS 754.68 in a solid-state fermenter. <i>Food Science and Nutrition</i> , 2022, 10, 436-444.	1.5	2
72	Assessment of the biotechnological activity of wheat hydrolysates prepared with the <i>Biarum bovei</i> extract. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2738-2748.	1.6	2

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73	DOUGH RHEOLOGICAL PROPERTIES AND EFFECT OF SURFACTANT GELS ON BREAD MAKING CHARACTERISTICS OF WHEAT FLOURS OF DIFFERENT QUALITIES. <i>Journal of Texture Studies</i> , 2004, 35, 75-91.	1.1	1