

Mohammad Hossein Azizi

List of Publications by Year in descending order

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257101

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#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	Assessment of the biotechnological activity of wheat hydrolysates prepared with the Biarum bovei extract. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 2738-2748.	1.6	2
6	Potential benefits of <i>Moringa peregrina</i> defatted seed: Effect of processing on nutritional and anti-nutritional properties, antioxidant capacity, in vitro digestibility of protein and starch, and inhibition of α -glucosidase and α -amylase enzymes. , 2022, 1, 100034.		5
7	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
8	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
9	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
10	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
11	Antimicrobial and antioxidant properties of burgers with quinoa peptide-loaded nanoliposomes. <i>Journal of Food Safety</i> , 2020, 40, e12753.	1.1	10
12	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
13	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
14	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
15	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
16	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
17	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
18	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

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19	The effect of Quinoa flour and enzymes on the quality of gluten-free bread. Food Science and Nutrition, 2020, 8, 2373-2382.	1.5	28
20	The Antidiabetic Potential of Black Mulberry Extract-Enriched Pasta through Inhibition of Enzymes and Glycemic Index. Plant Foods for Human Nutrition, 2019, 74, 149-155.	1.4	28
21	The effects of prebiotic bread containing oat β -glucan and resistant starch on the glycemic index and glycemic load in healthy individuals. Nutrition and Food Science, 2019, 49, 1029-1038.	0.4	11
22	Gum tragacanth oil/gels as an alternative to shortening in cookies: Rheological, chemical and textural properties. LWT - Food Science and Technology, 2019, 105, 265-271.	2.5	18
23	Encapsulation of soybean meal with fats enriched in palmitic and stearic acids: effects on rumen-undegraded protein and <i>in vitro</i> intestinal digestibility. Archives of Animal Nutrition, 2019, 73, 158-169.	0.9	5
24	The effects of hydrolysis condition on antioxidant activity of protein hydrolyzate from quinoa. Food Science and Nutrition, 2019, 7, 930-936.	1.5	25
25	Isolation and identification of lactic acid bacteria with phytase activity from sourdough. Food Science and Nutrition, 2019, 7, 3700-3708.	1.5	12
26	Effect of partial replacement of fat with added water and tragacanth gum (Astragalus gossypinus) on reduced fat emulsion type sausage. Meat Science, 2019, 147, 135-143.	2.7	45
27	Effect of different enzymatic extractions on molecular weight distribution, rheological and microstructural properties of barley bran β -glucan. International Journal of Biological Macromolecules, 2019, 126, 298-309.	3.6	28
28	Capability of solvent retention capacity to quality of flat bread in three wheat cultivars. Journal of Food Science and Technology, 2019, 56, 775-782.	1.4	3
29	Extraction of Phenolic Compounds from Black Mulberry Using Aqueous, Ethanol and Aqueous-Ethanol Solvents: Effects of Heat Treatments on Chemical Properties of the Extracts. Nutrition and Food Sciences Research, 2019, 6, 39-47.	0.3	6
30	Effects of beta-glucan and resistant starch on wheat dough and prebiotic bread properties. Journal of Food Science and Technology, 2018, 55, 101-110.	1.4	47
31	Inhibitory activity of phenolic-rich pistachio green hull extract-enriched pasta on key type 2 diabetes relevant enzymes and glycemic index. Food Research International, 2018, 105, 94-101.	2.9	48
32	Enzymatic removal of starch and protein during the extraction of dietary fiber from barley bran. Journal of Cereal Science, 2018, 83, 259-265.	1.8	15
33	Integrated extrusion-enzymatic treatment of corn bran for production of functional cake. Food Science and Nutrition, 2018, 6, 1870-1878.	1.5	8
34	Active packaging systems with emphasis on its applications in dairy products. Journal of Food Process Engineering, 2017, 40, e12542.	1.5	37
35	Effects of ultrasound time on the properties of methylcellulose-montmorillonite films. International Nano Letters, 2017, 7, 59-68.	2.3	6
36	Characterization of Probiotic Abilities of Lactobacilli Isolated from Iranian Koozeh Traditional Cheese. Polish Journal of Food and Nutrition Sciences, 2017, 67, 41-48.	0.6	10

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37	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
38	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
39	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
40	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
41	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
42	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
43	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
44	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
45	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
46	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
47	Application of inulin in cheese as prebiotic, fat replacer and texturizer: A review. <i>Carbohydrate Polymers</i> , 2015, 119, 85-100.	5.1	198
48	Determining and modeling rheological characteristics of quince seed gum. <i>Food Hydrocolloids</i> , 2015, 43, 259-264.	5.6	79
49	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
50	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
51	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
52	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
53	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
54	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

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55	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
56	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
57	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
58	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
59	The effect of ultrasound treatment on some properties of methylcellulose films. <i>Food Hydrocolloids</i> , 2011, 25, 1399-1401.	5.6	23
60	Development of fortified biscuit using NaFeEDTA. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1984-1989.	1.7	10
61	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
62	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
63	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
64	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
65	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
66	Moisture sorption isotherms and isosteric heat for pistachio. <i>European Food Research and Technology</i> , 2006, 223, 577-584.	1.6	42
67	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
68	Effect of surfactant in pasting characteristics of various starches. <i>Food Hydrocolloids</i> , 2005, 19, 739-743.	5.6	39
69	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
70	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
71	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
72	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

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73	Effect of mono-diglyceride and lecithin on dough rheological characteristics and quality of flat bread. LWT - Food Science and Technology, 2003, 36, 189-193.	2.5	57