Reza

List of Publications by Year
in descending order

28 papers	949 citations	623188 14 h-index	500791 28 g-index
28 all docs	28 docs citations	28 times ranked	1220 citing authors

#	Article	IF	Citations
1	Antioxidant Activity and Anticancer Effect of Bioactive Peptides from Rainbow Trout (Oncorhynchus) Tj ETQq1 1 0.784314 rgBT /Overlo	0.9	70
2	Antioxidant Activity of Bioactive Peptides Extracted from Sea Cucumber (Holothuria leucospilata). International Journal of Peptide Research and Therapeutics, 2020, 26, 2393-2398.	0.9	11
3	The Half Maximal Inhibitory Concentration (IC50) Effect of Protein Hydrolysates from Rainbow Trout (Oncorhynchus mykiss) Skin on Enterotoxin A Gene Expression in Staphylococcus aureus. International Journal of Peptide Research and Therapeutics, 2020, 26, 2411-2418.	0.9	3
4	Evaluation of antioxidant properties of Chlorella vulgaris and Spirulina platensis and their application in order to extend the shelf life of rainbow trout (Oncorhynchus mykiss) fillets during refrigerated storage. LWT - Food Science and Technology, 2019, 100, 244-249.	2.5	39
5	Effects of Issatchenkia orientalis (Candida krusei) on aflatoxins in culture media and kilka fish meal. Toxin Reviews, 2018, 37, 35-38.	1.5	2
6	ANTIMICROBIAL ACTIVITY AND ENZYMES ON SKIN MUCUS FROM MALE AND FEMALE CASPIAN KUTUM (Rutilus frisii kutum Kamensky, 1901) SPECIMENS. Slovenian Veterinary Research, 2018, 55, .	0.0	3
7	Effect of dietary GroBiotic^{Â®}-A supplementation as a prebiotic on the intestinal microflora, growth performance, haemato-serological parameters, survival rate and body composition in juvenile beluga (Huso husoLinnaeus, 1754). Aquaculture Nutrition, 2017, 23, 492-499.	1.1	11
8	Aqualase^{Â®}, a yeast-based in-feed probiotic, modulates intestinal microbiota, immunity and growth of rainbow troutOncorhynchus mykiss. Aquaculture Research, 2017, 48, 1815-1826.	0.9	54
9	Effects ofPediococcus pentosaceussupplementation on growth performance, intestinal microflora and disease resistance of white shrimp,Litopenaeus vannamei. Aquaculture Nutrition, 2017, 23, 1401-1409.	1.1	76
10	Influence of Chitosan Nanocomposite and Rosemary (Rosmarinus officinalis L.) Extract Coating on Quality of Huso huso Fillet Inoculated with Listeria monocytogenes During Refrigerated Storage. Journal of Aquatic Food Product Technology, 2017, 26, 675-685.	0.6	10
11	Hemato-Immunological Responses and Disease Resistance in Siberian Sturgeon Acipenser baerii Fed on a Supplemented Diet of Lactobacillus plantarum. Probiotics and Antimicrobial Proteins, 2017, 9, 32-40.	1.9	8
12	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2017, 17, .	0.4	7
13	The Effect of Ajwain (Trachyspermum ammi) Extracted by Ultrasound-Assisted Solvent on Quality Properties of Silver Carp (Hypophthalmichthys molitrix) Surimi Stored at 4C. Journal of Food Processing and Preservation, 2016, 40, 291-297.	0.9	9
14	Host-derived probiotics Enterococcus casseliflavus improves resistance against Streptococcus iniae infection in rainbow trout (Oncorhynchus mykiss) via immunomodulation. Fish and Shellfish Immunology, 2016, 52, 198-205.	1.6	85
15	Dietary Administration of Lactobacillus plantarum Enhanced Growth Performance and Innate Immune Response of Siberian Sturgeon, Acipenser baerii. Probiotics and Antimicrobial Proteins, 2016, 8, 1-7.	1.9	19
16	Dietary peppermint (Mentha piperita) extracts promote growth performance and increase the main humoral immune parameters (both at mucosal and systemic level) of Caspian brown trout (Salmo) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.6	43
17	Effect of nisin as a biopreservative agent on quality and shelf life of vacuum packaged rainbow trout (Oncorhynchus mykiss) stored at 4ÂÂ°C. Journal of Food Science and Technology, 2015, 52, 2184-2192.	1.4	42
18	Biochemical and hemato-immunological parameters in juvenile beluga (Huso huso) following the diet supplemented with nettle (Urtica dioica). Fish and Shellfish Immunology, 2014, 36, 46-51.	1.6	71

#	Article	IF	Citations
19	The Effects of Zataria multiflora Boiss Essential Oil and Nisin on Chemical Characteristics of Rainbow Trout Fillet Stored at 4ÂÂ°C. Probiotics and Antimicrobial Proteins, 2012, 4, 116-121.	1.9	6
20	Use of Hydrolysates from Yellowfin Tuna (Thunnus albacares) Heads as a Complex Nitrogen Source for Lactic Acid Bacteria. Food and Bioprocess Technology, 2012, 5, 73-79.	2.6	85
21	Chemical and Biochemical Hydrolysis of Persian Sturgeon (Acipenser persicus) Visceral Protein. Food and Bioprocess Technology, 2012, 5, 460-465.	2.6	44
22	Use of Hydrolysates from Silver Carp (Hypophthalmichthys molitrix) Head as Peptone forVibrio anguillarumand Optimization Using Response Surface Method (RSM). Journal of Aquatic Food Product Technology, 2011, 20, 247-257.	0.6	6
23	Study ofClostridium botulinumby Various Formulations of Salt and Preservatives in Persian Caviar. Environmental Justice, 2010, 3, 27-32.	0.8	2
24	The effect of enzymatic hydrolysis time and temperature on the properties of protein hydrolysates from Persian sturgeon (Acipenser persicus) viscera. Food Chemistry, 2009, 115, 238-242.	4.2	176
25	Effect of delayed icing on quality changes of iced rainbow trout (Onchorynchus mykiss). Food Chemistry, 2008, 106, 1161-1165.	4.2	31
26	Distribution and density of juvenile Acipenser persicus at the lower 10 meter depth of the southern Caspian Sea. Journal of Applied Ichthyology, 2006, 22, 108-110.	0.3	1
27	Microbial and chemical quality evaluation of caviar in Iranian processing plants in line with the European Community code. Journal of Applied Ichthyology, 2006, 22, 411-415.	0.3	9
28	Changes in TVN (Total Volatile Nitrogen) and psycrotrophic bacteria in Persian sturgeon Caviar (Acipenser persicus) during processing and cold storage. Journal of Applied Ichthyology, 2006, 22, 416-418.	0.3	24