Faramarz Khodaiyan

List of Publications by Citations

105 papers	3,465 citations	36 h-index	55 g-index
106 ext. papers	4,259 ext. citations	5.5 avg, IF	6.24 L-index

#	Paper	IF	Citations
105	Improving the antifungal activity of clove essential oil encapsulated by chitosan nanoparticles. *Food Chemistry*, **2019**, 275, 113-122	8.5	186
104	Physical, mechanical, barrier, and thermal properties of polyol-plasticized biodegradable edible film made from kefiran. *Carbohydrate Polymers*, **2011**, 84, 477-483	10.3	170
103	Optimization of microwave assisted extraction of pectin from sour orange peel and its physicochemical properties. *Carbohydrate Polymers*, **2016**, 140, 59-65	10.3	140
102	Optimization and characterization of pectin extracted from sour orange peel by ultrasound assisted method. *International Journal of Biological Macromolecules*, **2019**, 125, 621-629	7.9	100
101	Development and characterization of the kefiran-whey protein isolate-TiO2 nanocomposite films. *International Journal of Biological Macromolecules*, **2014**, 65, 340-5	7.9	98
100	Development and characterisation of a new biodegradable edible film made from kefiran, an exopolysaccharide obtained from kefir grains. *Food Chemistry*, **2011**, 127, 1496-1502	8.5	95
99	Pectin from carrot pomace: Optimization of extraction and physicochemical properties. *Carbohydrate Polymers*, **2017**, 157, 1315-1322	10.3	93
98	Development of ecofriendly bionanocomposite: Whey protein isolate/pullulan films with nano-SiO2. *International Journal of Biological Macromolecules*, **2016**, 86, 139-44	7.9	91
97	Soluble soybean polysaccharide: a new carbohydrate to make a biodegradable film for sustainable green packaging. *Carbohydrate Polymers*, **2013**, 97, 817-24	10.3	90
96	The improvement of characteristics of biodegradable films made from kefiran-whey protein by nanoparticle incorporation. *Carbohydrate Polymers*, **2014**, 109, 118-25	10.3	86
95	Extraction optimization and physicochemical properties of pectin from melon peel. *International Journal of Biological Macromolecules*, **2017**, 98, 709-716	7.9	83
94	Pistachio green hull pectin: Optimization of microwave-assisted extraction and evaluation of its physicochemical, structural and functional properties. *Food Chemistry*, **2019**, 271, 663-672	8.5	83
93	Characterization of edible emulsified films with low affinity to water based on kefiran and oleic acid. *International Journal of Biological Macromolecules*, **2011**, 49, 378-84	7.9	78
92	Preparation of UV-protective kefiran/nano-ZnO nanocomposites: physical and mechanical properties. *International Journal of Biological Macromolecules*, **2015**, 72, 41-6	7.9	77
91	Optimization of aqueous pectin extraction from Citrus medica peel. *Carbohydrate Polymers*, **2017**, 178, 27-33	10.3	65
90	Aqueous extraction of pectin from sour orange peel and its preliminary physicochemical properties. *International Journal of Biological Macromolecules*, **2016**, 82, 920-6	7.9	63
89	Determination and characterization of kernel biochemical composition and functional compounds of Persian walnut oil. *Journal of Food Science and Technology*, **2014**, 51, 34-42	3.3	63

88	Development and characterisation of composite films made of kefiran and starch. *Food Chemistry*, **2013**, 136, 1231-8	8.5	60
87	Structural investigation and response surface optimisation for improvement of kefiran production yield from a low-cost culture medium. *Food Chemistry*, **2012**, 133, 383-9	8.5	60
86	Rheological and structural characterisation of film-forming solutions and biodegradable edible film made from kefiran as affected by various plasticizer types. *International Journal of Biological Macromolecules*, **2011**, 49, 814-21	7.9	55
85	Eggplant peel as a high potential source of high methylated pectin: Ultrasonic extraction optimization and characterization. *LWT - Food Science and Technology*, **2019**, 105, 182-189	5.4	54
84	Preparation and characterization of nanocellulose from beer industrial residues using acid hydrolysis/ultrasound. *Fibers and Polymers*, **2015**, 16, 529-536	2	54
83	Utilization of food processing wastes of eggplant as a high potential pectin source and characterization of extracted pectin. *Food Chemistry*, **2019**, 294, 339-346	8.5	53
82	Optimization of pectin extraction from pistachio green hull as a new source. *Carbohydrate Polymers* , **2017**, 173, 107-113	10.3	51
81	Green bionanocomposite based on kefiran and cellulose nanocrystals produced from beer industrial residues. *International Journal of Biological Macromolecules*, **2015**, 77, 85-91	7.9	51
80	Effect of γirradiation on the physical and mechanical properties of kefiran biopolymer film. *International Journal of Biological Macromolecules*, **2015**, 74, 343-50	7.9	51
79	Optimization of canthaxanthin production by Dietzia natronolimnaea HS-1 from cheese whey using statistical experimental methods. *Biochemical Engineering Journal*, **2008**, 40, 415-422	4.2	51
78	Evaluation of physicochemical properties and antioxidant activities of Persian walnut oil obtained by several extraction methods. *Industrial Crops and Products*, **2013**, 45, 133-140	5.9	47
77	The effect of clove essential oil loaded chitosan nanoparticles on the shelf life and quality of pomegranate arils. *Food Chemistry*, **2020**, 309, 125520	8.5	47
76	Development of an optimal formulation for oxidative stability of walnut-beverage emulsions based on gum arabic and xanthan gum using response surface methodology. *Carbohydrate Polymers*, **2012** , 87, 1611-1619	10.3	43
75	An integrated valorization of industrial waste of eggplant: Simultaneous recovery of pectin, phenolics and sequential production of pullulan. *Waste Management*, **2019**, 100, 101-111	8.6	42
74	Improvement of chitosan production from Persian Gulf shrimp waste by response surface methodology. *Food Hydrocolloids*, **2016**, 59, 50-58	10.6	41
73	Continuous co-production of ethanol and xylitol from rice straw hydrolysate in a membrane bioreactor. *Folia Microbiologica*, **2016**, 61, 179-89	2.8	41
72	Optimization and characterization of walnut beverage emulsions in relation to their composition and structure. *International Journal of Biological Macromolecules*, **2012**, 50, 376-84	7.9	41
71	Optimization and characterization of pullulan produced by a newly identified strain of Aureobasidium pullulans. *International Journal of Biological Macromolecules*, **2020**, 152, 305-313	7.9	39

70	High-methylated pectin from walnut processing wastes as a potential resource: Ultrasound assisted extraction and physicochemical, structural and functional analysis. *International Journal of Biological Macromolecules*, **2020**, 152, 1274-1282	7.9	39
69	Total phenolic content and antioxidant activities of pomegranate juice and whey based novel beverage fermented by kefir grains. *Journal of Food Science and Technology*, **2016**, 53, 739-47	3.3	35
68	Production optimization, characterization and gene expression of pullulan from a new strain of Aureobasidium pullulans. *International Journal of Biological Macromolecules*, **2019**, 138, 725-735	7.9	35
67	Optimization of microwave-assisted extraction and structural characterization of pectin from sweet lemon peel. *International Journal of Biological Macromolecules*, **2020**, 147, 1107-1115	7.9	35
66	Application of Response Surface Modeling to Optimize Critical Structural Components of WalnutBeverage Emulsion with Respect to Analysis of the Physicochemical Aspects. *Food and Bioprocess Technology*, **2013**, 6, 456-469	5.1	34
65	Effects of enriching with gellan gum on the structural, functional, and degradation properties of egg white heat-induced hydrogels. *International Journal of Biological Macromolecules*, **2019**, 128, 94-100	7.9	33
64	Pectin extraction from citron peel: optimization by Box-Behnken response surface design. *Food Science and Biotechnology*, **2018**, 27, 997-1005	3	33
63	Modelling and optimising of physicochemical features of walnut-oil beverage emulsions by implementation of response surface methodology: effect of preparation conditions on emulsion stability. *Food Chemistry*, **2015**, 174, 649-59	8.5	32
62	Comparative analysis of new Persian walnut cultivars: nut/kernel geometrical, gravimetrical, frictional and mechanical attributes and kernel chemical composition. *Scientia Horticulturae*, **2012**, 135, 202-209	4.1	32
61	Modification of functional properties of pullulan-whey protein bionanocomposite films with nanoclay. *Journal of Food Science and Technology*, **2016**, 53, 1294-302	3.3	30
60	Development of chitosan based extended-release antioxidant films by control of fabrication variables. *International Journal of Biological Macromolecules*, **2017**, 104, 303-310	7.9	27
59	Application of Response Surface Methodology to Improve Fermentation Time and Rheological Properties of Probiotic Yogurt Containing Lactobacillus reuteri. *Food and Bioprocess Technology*, **2012**, 5, 1394-1401	5.1	27
58	An empowered adaptive neuro-fuzzy inference system using self-organizing map clustering to predict mass transfer kinetics in deep-fat frying of ostrich meat plates. *Computers and Electronics in Agriculture*, **2011**, 76, 89-95	6.5	26
57	Simultaneous extraction optimization and characterization of pectin and phenolics from sour cherry pomace. *International Journal of Biological Macromolecules*, **2020**, 158, 911-921	7.9	25
56	Bioconversion enhancement of conjugated linoleic acid by Lactobacillus plantarum using the culture media manipulation and numerical optimization. *Journal of Food Science and Technology*, **2015**, 52, 5781-9	3.3	23
55	Response surface optimization of mucilage aqueous extraction from flixweed (Descurainia sophia) seeds. *International Journal of Biological Macromolecules*, **2014**, 70, 444-9	7.9	23
54	Ultrasonic and heating extraction of pistachio by-product pectin: physicochemical, structural characterization and functional measurement. *Journal of Food Measurement and Characterization*, **2020**, 14, 679-693	2.8	23
53	Effect of culture conditions on canthaxanthin production by Dietzia natronolimnaea HS-1. *Journal of Microbiology and Biotechnology*, **2007**, 17, 195-201	3.3	23

52	Characterization of pomegranate juice and whey based novel beverage fermented by kefir grains. *Journal of Food Science and Technology*, **2015**, 52, 3711-8	3.3	21
51	Proteolytic and ACE-inhibitory activities of probiotic yogurt containing non-viable bacteria as affected by different levels of fat, inulin and starter culture. *Journal of Food Science and Technology* , **2015**, 52, 2428-33	3.3	20
50	Preparation and characterization of an apple juice and whey based novel beverage fermented using kefir grains. *Food Science and Biotechnology*, **2015**, 24, 2095-2104	3	17
49	Walnut Oil Nanoemulsion: Optimization of the Emulsion Capacity, Cloudiness, Density, and Surface Tension. *Journal of Dispersion Science and Technology*, **2014**, 35, 725-733	1.5	16
48	Development of Antibacterial Nanocomposite: Whey Protein-Gelatin-Nanoclay Films with Orange Peel Extract and Tripolyphosphate as Potential Food Packaging. *Advances in Polymer Technology*, **2019**, 2019, 1-9	1.9	15
47	Optimization of processing conditions to improve antioxidant activities of apple juice and whey based novel beverage fermented by kefir grains. *Journal of Food Science and Technology*, **2015**, 52, 3422-32	3.3	15
46	Enhanced Production of Iranian Kefir Grain Biomass by Optimization and Empirical Modeling of Fermentation Conditions Using Response Surface Methodology. *Food and Bioprocess Technology*, **2012**, 5, 3230-3235	5.1	15
45	Co-optimization of pectin and polyphenols extraction from black mulberry pomace using an eco-friendly technique: Simultaneous recovery and characterization of products. *International Journal of Biological Macromolecules*, **2020**, 164, 1025-1036	7.9	13
44	Rheology and microstructure of kefiran and whey protein mixed gels. *Journal of Food Science and Technology*, **2017**, 54, 1168-1174	3.3	12
43	Characterization of the new biodegradable WPI/clay nanocomposite films based on kefiran exopolysaccharide. *Journal of Food Science and Technology*, **2015**, 52, 3485-93	3.3	12
42	Optimization of Walnut Oil Nanoemulsions Prepared Using Ultrasonic Emulsification: A Response Surface Method. *Journal of Dispersion Science and Technology*, **2014**, 35, 685-694	1.5	12
41	Kinetics of Mass Transfer in Microwave Precooked and Deep-Fat Fried Ostrich Meat Plates. *Food and Bioprocess Technology*, **2012**, 5, 939-946	5.1	12
40	Effect of different parameters on orange oil nanoemulsion particle size: combination of low energy and high energy methods. *Journal of Food Measurement and Characterization*, **2019**, 13, 2501-2509	2.8	11
39	Applying an intelligent model and sensitivity analysis to inspect mass transfer kinetics, shrinkage and crust color changes of deep-fat fried ostrich meat cubes. *Meat Science*, **2014**, 96, 172-8	6.4	11
38	Optimization of canthaxanthin production by Dietzia natronolimnaea HS-1 using response surface methodology. *Pakistan Journal of Biological Sciences*, **2007**, 10, 2544-52	0.8	11
37	Green construction of recyclable amino-tannic acid modified magnetic nanoparticles: Application for Eglucosidase immobilization. *International Journal of Biological Macromolecules*, **2020**, 154, 1366-1374	7.9	11
36	Immobilization of pectinase on the glass bead using polyaldehyde kefiran as a new safe cross-linker and its effect on the activity and kinetic parameters. *Food Chemistry*, **2020**, 309, 125777	8.5	10
35	Chemical modification of pullulan exopolysaccharide by octenyl succinic anhydride: Optimization, physicochemical, structural and functional properties. *International Journal of Biological Macromolecules*, **2020**, 164, 3485-3495	7.9	10

34	Green synthesis of chitosan magnetic nanoparticles and their application with poly-aldehyde kefiran cross-linker to immobilize pectinase enzyme. *Biocatalysis and Agricultural Biotechnology*, **2020**, 29, 101681	4.2	10
33	Combined effects of octenylsuccination and beeswax on pullulan films: Water-resistant and mechanical properties. *Carbohydrate Polymers*, **2021**, 255, 117471	10.3	10
32	Effect of ultrasound assisted extraction upon the Genistin and Daidzin contents of resultant soymilk. *Journal of Food Science and Technology*, **2014**, 51, 2857-61	3.3	9
31	Development of a novel yoghurt based on date liquid sugar: physicochemical and sensory characterization. *Journal of Food Science and Technology*, **2015**, 52, 6583-90	3.3	8
30	On the formulation design and rheological evaluations of pectin-based functional gels. *Journal of Food Science*, **2011**, 76, E15-22	3.4	8
29	Optimization of Effective Minerals on Riboflavin Production by ATCC 6051 Using Statistical Designs. *Avicenna Journal of Medical Biotechnology*, **2018**, 10, 49-55	1.4	8
28	Multi-Objective Optimization of Deep-Fat Frying of Ostrich Meat Plates Using Multi-Objective Particle Swarm Optimization (MOPSO). *Journal of Food Processing and Preservation*, **2014**, 38, 1472-1479	2.1	7
27	Antioxidant activity of fermented Hazelnut milk. *Food Science and Biotechnology*, **2015**, 24, 107-115	3	7
26	MECHANICAL BEHAVIOR OF PERSIAN WALNUT AND ITS KERNEL UNDER COMPRESSION LOADING: AN EXPERIMENTAL AND COMPUTATIONAL STUDY. *Journal of Food Processing and Preservation*, **2012**, 36, 423-430	2.1	7
25	The Effect of Different Chemical and Physical Processing on the Physicochemical and Functional Characterization of Chitosan Extracted from Shrimp Waste Species of Indian White Shrimp. *Progress in Rubber, Plastics and Recycling Technology*, **2016**, 32, 39-54	1.7	7
24	Effect of different levels of fat and inulin on the microbial growth and metabolites in probiotic yogurt containing nonviable bacteria. *International Journal of Food Science and Technology*, **2014**, 49, 261-268	3.8	6
23	Optimization and characterization of pullulan obtained from corn bran hydrolysates by Aerobasidiom pullulan KY767024. *Biocatalysis and Agricultural Biotechnology*, **2021**, 33, 101959	4.2	5
22	Modelling of aflatoxin G1 reduction by kefir grain using response surface methodology. *Journal of Environmental Health Science & Engineering*, **2015**, 13, 40	2.9	4
21	Nano-web structures constructed with a cellulose acetate/lithium chloride/polyethylene oxide hybrid: modeling, fabrication and characterization. *Carbohydrate Polymers*, **2015**, 115, 760-7	10.3	4
20	Optimisation of aflatoxin B1reduction in pistachio nuts by kefir grains using statistical experimental methods. *Quality Assurance and Safety of Crops and Foods*, **2016**, 8, 509-518	1.5	4
19	Magnetic Biocatalysts of Pectinase: Synthesis by Macromolecular Cross-Linker for Application in Apple Juice Clarification. *Food Technology and Biotechnology*, **2020**, 58, 391-401	2.1	4
18	Production, optimization and characterization of pullulan from sesame seed oil cake as a new substrate by Aureobasidium pullulans. *Carbohydrate Polymer Technologies and Applications*, **2020**, 1, 100004	1.7	4
17	Effect of octenylsuccination of pullulan on mechanical and barrier properties of pullulan-chickpea protein isolate composite film. *Food Hydrocolloids*, **2021**, 121, 107047	10.6	4

16	Reducing acrylamide in fried potato pancake using baker yeast, lactobacilli and microalgae. *Quality Assurance and Safety of Crops and Foods*, **2015**, 7, 779-787	1.5	3
15	Study on Postharvest Physico-Mechanical and Aerodynamic Properties of Mungbean [Vigna radiate (L.) Wilczek] Seeds. *International Journal of Food Engineering*, **2010**, 6,	1.9	3
14	Valorization of walnut processing waste as a novel resource: Production and characterization of pectin. *Journal of Food Processing and Preservation*, **2020**, 44, e14941	2.1	3
13	Octenyl succinylation of kefiran: Preparation, characterization and functional properties. *International Journal of Biological Macromolecules*, **2021**, 166, 1197-1209	7.9	3
12	Clarification of the pomegranate juice in a bioreactor packed by pectinase enzymes immobilized on the glass bead activated with polyaldehyde polysaccharides. *LWT - Food Science and Technology*, **2021**, 137, 110500	5.4	3
11	Almond hulls waste valorization towards sustainable agricultural development: Production of pectin, phenolics, pullulan, and single cell protein.. *Waste Management*, **2022**, 141, 208-219	8.6	2
10	High-quality pectin from cantaloupe waste: eco-friendly extraction process, optimization, characterization and bioactivity measurements. *Journal of the Science of Food and Agriculture*, **2021**, 101, 6552-6562	4.3	2
9	A Health-Friendly Strategy for Covalent-Bonded Immobilization of Pectinase on the Functionalized Glass Beads. *Food and Bioprocess Technology*, **2021**, 14, 177-186	5.1	2
8	Optimizing the Extraction of Acid-soluble Collagen Inside the Eggshell Membrane. *Food Science and Technology Research*, **2018**, 24, 385-394	0.8	2
7	Preparation and Characterization of Pullulan-Soy Protein Concentrate Blended Film Incorporated With Zataria multiflora and Artemisia biennis Essential Oils. *Jundishapur Journal of Natural Pharmaceutical Products*, **2016**, In Press,	1.1	1
6	Continuous clarification of grape juice using a packed bed bioreactor including pectinase enzyme immobilized on glass beads. *Food Bioscience*, **2021**, 40, 100877	4.9	1
5	Proniosomal Formulation Encapsulating Pomegranate Peel Extract for Nutraceutical Applications. *Journal of Nanoscience and Nanotechnology*, **2021**, 21, 2907-2916	1.3	1
4	In vitro digestibility and functional attributes of the whey protein heat-induced hydrogels reinforced by various polysaccharides and CaCl2. *Journal of Food Measurement and Characterization*,1	2.8	1
3			
2	Effect of mung bean protein isolate/pullulan films containing marjoram (Origanum majorana L.) essential oil on chemical and microbial properties of minced beef meat.. *International Journal of Biological Macromolecules*, **2022**, 201, 318-329	7.9	0
1	Continuous Clarification of Barberry Juice with Pectinase Immobilised by Oxidized Polysaccharides. *Food Technology and Biotechnology*, **2021**, 59, 174-184	2.1	0