

Faramarz Khodaiyan

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Effect of mung bean protein isolate/pullulan films containing marjoram (<i>Origanum majorana</i> L.) essential oil on chemical and microbial properties of minced beef meat.. <i>International Journal of Biological Macromolecules</i> , 2022 , 201, 318-329	7.9	0
104	Almond hulls waste valorization towards sustainable agricultural development: Production of pectin, phenolics, pullulan, and single cell protein.. <i>Waste Management</i> , 2022 , 141, 208-219	8.6	2
103	Continuous clarification of grape juice using a packed bed bioreactor including pectinase enzyme immobilized on glass beads. <i>Food Bioscience</i> , 2021 , 40, 100877	4.9	1
102	Optimization and characterization of pullulan obtained from corn bran hydrolysates by <i>Aerobasidiom</i> pullulan KY767024. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021 , 33, 101959	4.2	5
101	Proniosomal Formulation Encapsulating Pomegranate Peel Extract for Nutraceutical Applications. <i>Journal of Nanoscience and Nanotechnology</i> , 2021 , 21, 2907-2916	1.3	1
100	High-quality pectin from cantaloupe waste: eco-friendly extraction process, optimization, characterization and bioactivity measurements. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 6552-6562	4.3	2
99	Combined effects of octenylsuccination and beeswax on pullulan films: Water-resistant and mechanical properties. <i>Carbohydrate Polymers</i> , 2021 , 255, 117471	10.3	10
98	Octenyl succinylation of kefiran: Preparation, characterization and functional properties. <i>International Journal of Biological Macromolecules</i> , 2021 , 166, 1197-1209	7.9	3
97	Clarification of the pomegranate juice in a bioreactor packed by pectinase enzymes immobilized on the glass bead activated with polyaldehyde polysaccharides. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110500	5.4	3
96	A Health-Friendly Strategy for Covalent-Bonded Immobilization of Pectinase on the Functionalized Glass Beads. <i>Food and Bioprocess Technology</i> , 2021 , 14, 177-186	5.1	2
95	Continuous Clarification of Barberry Juice with Pectinase Immobilised by Oxidized Polysaccharides. <i>Food Technology and Biotechnology</i> , 2021 , 59, 174-184	2.1	0
94	Effect of octenylsuccination of pullulan on mechanical and barrier properties of pullulan-chickpea protein isolate composite film. <i>Food Hydrocolloids</i> , 2021 , 121, 107047	10.6	4
93	Optimization and characterization of pullulan produced by a newly identified strain of <i>Aureobasidium pullulans</i> . <i>International Journal of Biological Macromolecules</i> , 2020 , 152, 305-313	7.9	39
92	Simultaneous extraction optimization and characterization of pectin and phenolics from sour cherry pomace. <i>International Journal of Biological Macromolecules</i> , 2020 , 158, 911-921	7.9	25
91	Magnetic Biocatalysts of Pectinase: Synthesis by Macromolecular Cross-Linker for Application in Apple Juice Clarification. <i>Food Technology and Biotechnology</i> , 2020 , 58, 391-401	2.1	4
90	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. <i>Food Chemistry</i> , 2020 , 309, 125777	8.5	10
89	Optimization of microwave-assisted extraction and structural characterization of pectin from sweet lemon peel. <i>International Journal of Biological Macromolecules</i> , 2020 , 147, 1107-1115	7.9	35

88	High-methylated pectin from walnut processing wastes as a potential resource: Ultrasound assisted extraction and physicochemical, structural and functional analysis. <i>International Journal of Biological Macromolecules</i> , 2020 , 152, 1274-1282	7.9	39
87	Green construction of recyclable amino-tannic acid modified magnetic nanoparticles: Application for α -glucosidase immobilization. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 1366-1374	7.9	11
86	Ultrasonic and heating extraction of pistachio by-product pectin: physicochemical, structural characterization and functional measurement. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 679-693	2.8	23
85	Production, optimization and characterization of pullulan from sesame seed oil cake as a new substrate by <i>Aureobasidium pullulans</i> . <i>Carbohydrate Polymer Technologies and Applications</i> , 2020 , 1, 1000004	1.7	4
84	Chemical modification of pullulan exopolysaccharide by octenyl succinic anhydride: Optimization, physicochemical, structural and functional properties. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 3485-3495	7.9	10
83	Valorization of walnut processing waste as a novel resource: Production and characterization of pectin. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14941	2.1	3
82	Green synthesis of chitosan magnetic nanoparticles and their application with poly-aldehyde kefiran cross-linker to immobilize pectinase enzyme. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020 , 29, 101681	4.2	10
81	Co-optimization of pectin and polyphenols extraction from black mulberry pomace using an eco-friendly technique: Simultaneous recovery and characterization of products. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 1025-1036	7.9	13
80	The effect of clove essential oil loaded chitosan nanoparticles on the shelf life and quality of pomegranate arils. <i>Food Chemistry</i> , 2020 , 309, 125520	8.5	47
79	Eggplant peel as a high potential source of high methylated pectin: Ultrasonic extraction optimization and characterization. <i>LWT - Food Science and Technology</i> , 2019 , 105, 182-189	5.4	54
78	Effects of enriching with gellan gum on the structural, functional, and degradation properties of egg white heat-induced hydrogels. <i>International Journal of Biological Macromolecules</i> , 2019 , 128, 94-100	7.9	33
77	Effect of different parameters on orange oil nanoemulsion particle size: combination of low energy and high energy methods. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 2501-2509	2.8	11
76	Utilization of food processing wastes of eggplant as a high potential pectin source and characterization of extracted pectin. <i>Food Chemistry</i> , 2019 , 294, 339-346	8.5	53
75	Pistachio green hull pectin: Optimization of microwave-assisted extraction and evaluation of its physicochemical, structural and functional properties. <i>Food Chemistry</i> , 2019 , 271, 663-672	8.5	83
74	Production optimization, characterization and gene expression of pullulan from a new strain of <i>Aureobasidium pullulans</i> . <i>International Journal of Biological Macromolecules</i> , 2019 , 138, 725-735	7.9	35
73	Development of Antibacterial Nanocomposite: Whey Protein-Gelatin-Nanoclay Films with Orange Peel Extract and Tripolyphosphate as Potential Food Packaging. <i>Advances in Polymer Technology</i> , 2019 , 2019, 1-9	1.9	15
72	An integrated valorization of industrial waste of eggplant: Simultaneous recovery of pectin, phenolics and sequential production of pullulan. <i>Waste Management</i> , 2019 , 100, 101-111	8.6	42
71	Improving the antifungal activity of clove essential oil encapsulated by chitosan nanoparticles. <i>Food Chemistry</i> , 2019 , 275, 113-122	8.5	186

70	Optimization and characterization of pectin extracted from sour orange peel by ultrasound assisted method. <i>International Journal of Biological Macromolecules</i> , 2019 , 125, 621-629	7.9	100
69	Pectin extraction from citron peel: optimization by Box-Behnken response surface design. <i>Food Science and Biotechnology</i> , 2018 , 27, 997-1005	3	33
68	Optimization of Effective Minerals on Riboflavin Production by ATCC 6051 Using Statistical Designs. <i>Avicenna Journal of Medical Biotechnology</i> , 2018 , 10, 49-55	1.4	8
67	Optimizing the Extraction of Acid-soluble Collagen Inside the Eggshell Membrane. <i>Food Science and Technology Research</i> , 2018 , 24, 385-394	0.8	2
66	Rheology and microstructure of kefir and whey protein mixed gels. <i>Journal of Food Science and Technology</i> , 2017 , 54, 1168-1174	3.3	12
65	Extraction optimization and physicochemical properties of pectin from melon peel. <i>International Journal of Biological Macromolecules</i> , 2017 , 98, 709-716	7.9	83
64	Optimization of pectin extraction from pistachio green hull as a new source. <i>Carbohydrate Polymers</i> , 2017 , 173, 107-113	10.3	51
63	Development of chitosan based extended-release antioxidant films by control of fabrication variables. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 303-310	7.9	27
62	Optimization of aqueous pectin extraction from Citrus medica peel. <i>Carbohydrate Polymers</i> , 2017 , 178, 27-33	10.3	65
61	Pectin from carrot pomace: Optimization of extraction and physicochemical properties. <i>Carbohydrate Polymers</i> , 2017 , 157, 1315-1322	10.3	93
60	Improvement of chitosan production from Persian Gulf shrimp waste by response surface methodology. <i>Food Hydrocolloids</i> , 2016 , 59, 50-58	10.6	41
59	Optimisation of aflatoxin B1 reduction in pistachio nuts by kefir grains using statistical experimental methods. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016 , 8, 509-518	1.5	4
58	Aqueous extraction of pectin from sour orange peel and its preliminary physicochemical properties. <i>International Journal of Biological Macromolecules</i> , 2016 , 82, 920-6	7.9	63
57	Development of ecofriendly bionanocomposite: Whey protein isolate/pullulan films with nano-SiO ₂ . <i>International Journal of Biological Macromolecules</i> , 2016 , 86, 139-44	7.9	91
56	Continuous co-production of ethanol and xylitol from rice straw hydrolysate in a membrane bioreactor. <i>Folia Microbiologica</i> , 2016 , 61, 179-89	2.8	41
55	Optimization of microwave assisted extraction of pectin from sour orange peel and its physicochemical properties. <i>Carbohydrate Polymers</i> , 2016 , 140, 59-65	10.3	140
54	Modification of functional properties of pullulan-whey protein bionanocomposite films with nanoclay. <i>Journal of Food Science and Technology</i> , 2016 , 53, 1294-302	3.3	30
53	Total phenolic content and antioxidant activities of pomegranate juice and whey based novel beverage fermented by kefir grains. <i>Journal of Food Science and Technology</i> , 2016 , 53, 739-47	3.3	35

52	Preparation and Characterization of Pullulan-Soy Protein Concentrate Blended Film Incorporated With Zataria multiflora and Artemisia biennis Essential Oils. <i>Jundishapur Journal of Natural Pharmaceutical Products</i> , 2016 , In Press,	1.1	1
51	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. <i>Progress in Rubber, Plastics and Recycling Technology</i> , 2016 , 32, 39-54	1.7	7
50	Bioconversion enhancement of conjugated linoleic acid by Lactobacillus plantarum using the culture media manipulation and numerical optimization. <i>Journal of Food Science and Technology</i> , 2015 , 52, 5781-9	3.3	23
49	Green bionanocomposite based on kefir and cellulose nanocrystals produced from beer industrial residues. <i>International Journal of Biological Macromolecules</i> , 2015 , 77, 85-91	7.9	51
48	Preparation and characterization of nanocellulose from beer industrial residues using acid hydrolysis/ultrasound. <i>Fibers and Polymers</i> , 2015 , 16, 529-536	2	54
47	Modelling of aflatoxin G1 reduction by kefir grain using response surface methodology. <i>Journal of Environmental Health Science & Engineering</i> , 2015 , 13, 40	2.9	4
46	Nano-web structures constructed with a cellulose acetate/lithium chloride/polyethylene oxide hybrid: modeling, fabrication and characterization. <i>Carbohydrate Polymers</i> , 2015 , 115, 760-7	10.3	4
45	Proteolytic and ACE-inhibitory activities of probiotic yogurt containing non-viable bacteria as affected by different levels of fat, inulin and starter culture. <i>Journal of Food Science and Technology</i> , 2015 , 52, 2428-33	3.3	20
44	Modelling and optimising of physicochemical features of walnut-oil beverage emulsions by implementation of response surface methodology: effect of preparation conditions on emulsion stability. <i>Food Chemistry</i> , 2015 , 174, 649-59	8.5	32
43	Preparation of UV-protective kefir/nano-ZnO nanocomposites: physical and mechanical properties. <i>International Journal of Biological Macromolecules</i> , 2015 , 72, 41-6	7.9	77
42	Characterization of the new biodegradable WPI/clay nanocomposite films based on kefir exopolysaccharide. <i>Journal of Food Science and Technology</i> , 2015 , 52, 3485-93	3.3	12
41	Optimization of processing conditions to improve antioxidant activities of apple juice and whey based novel beverage fermented by kefir grains. <i>Journal of Food Science and Technology</i> , 2015 , 52, 3422-32	3.3	15
40	Characterization of pomegranate juice and whey based novel beverage fermented by kefir grains. <i>Journal of Food Science and Technology</i> , 2015 , 52, 3711-8	3.3	21
39	Reducing acrylamide in fried potato pancake using baker's yeast, lactobacilli and microalgae. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015 , 7, 779-787	1.5	3
38	Preparation and characterization of an apple juice and whey based novel beverage fermented using kefir grains. <i>Food Science and Biotechnology</i> , 2015 , 24, 2095-2104	3	17
37	Development of a novel yoghurt based on date liquid sugar: physicochemical and sensory characterization. <i>Journal of Food Science and Technology</i> , 2015 , 52, 6583-90	3.3	8
36	Effect of Irradiation on the physical and mechanical properties of kefir biopolymer film. <i>International Journal of Biological Macromolecules</i> , 2015 , 74, 343-50	7.9	51
35	Antioxidant activity of fermented Hazelnut milk. <i>Food Science and Biotechnology</i> , 2015 , 24, 107-115	3	7

34	The improvement of characteristics of biodegradable films made from kefiran-whey protein by nanoparticle incorporation. <i>Carbohydrate Polymers</i> , 2014 , 109, 118-25	10.3	86
33	Development and characterization of the kefiran-whey protein isolate-TiO ₂ nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2014 , 65, 340-5	7.9	98
32	Walnut Oil Nanoemulsion: Optimization of the Emulsion Capacity, Cloudiness, Density, and Surface Tension. <i>Journal of Dispersion Science and Technology</i> , 2014 , 35, 725-733	1.5	16
31	Multi-Objective Optimization of Deep-Fat Frying of Ostrich Meat Plates Using Multi-Objective Particle Swarm Optimization (MOPSO). <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1472-1479 ^{2.1}		7
30	Optimization of Walnut Oil Nanoemulsions Prepared Using Ultrasonic Emulsification: A Response Surface Method. <i>Journal of Dispersion Science and Technology</i> , 2014 , 35, 685-694	1.5	12
29	Response surface optimization of mucilage aqueous extraction from flaxseed (<i>Descurainia sophia</i>) seeds. <i>International Journal of Biological Macromolecules</i> , 2014 , 70, 444-9	7.9	23
28	Determination and characterization of kernel biochemical composition and functional compounds of Persian walnut oil. <i>Journal of Food Science and Technology</i> , 2014 , 51, 34-42	3.3	63
27	Applying an intelligent model and sensitivity analysis to inspect mass transfer kinetics, shrinkage and crust color changes of deep-fat fried ostrich meat cubes. <i>Meat Science</i> , 2014 , 96, 172-8	6.4	11
26	Effect of different levels of fat and inulin on the microbial growth and metabolites in probiotic yogurt containing nonviable bacteria. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 261-268	3.8	6
25	Effect of ultrasound assisted extraction upon the Genistin and Daidzin contents of resultant soymilk. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2857-61	3.3	9
24			
23	Development and characterisation of composite films made of kefiran and starch. <i>Food Chemistry</i> , 2013 , 136, 1231-8	8.5	60
22	Soluble soybean polysaccharide: a new carbohydrate to make a biodegradable film for sustainable green packaging. <i>Carbohydrate Polymers</i> , 2013 , 97, 817-24	10.3	90
21	Application of Response Surface Modeling to Optimize Critical Structural Components of Walnut Beverage Emulsion with Respect to Analysis of the Physicochemical Aspects. <i>Food and Bioprocess Technology</i> , 2013 , 6, 456-469	5.1	34
20	Evaluation of physicochemical properties and antioxidant activities of Persian walnut oil obtained by several extraction methods. <i>Industrial Crops and Products</i> , 2013 , 45, 133-140	5.9	47
19	Comparative analysis of new Persian walnut cultivars: nut/kernel geometrical, gravimetric, frictional and mechanical attributes and kernel chemical composition. <i>Scientia Horticulturae</i> , 2012 , 135, 202-209	4.1	32
18	Optimization and characterization of walnut beverage emulsions in relation to their composition and structure. <i>International Journal of Biological Macromolecules</i> , 2012 , 50, 376-84	7.9	41
17	Enhanced Production of Iranian Kefir Grain Biomass by Optimization and Empirical Modeling of Fermentation Conditions Using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2012 , 5, 3230-3235	5.1	15

16	Kinetics of Mass Transfer in Microwave Precooked and Deep-Fat Fried Ostrich Meat Plates. <i>Food and Bioprocess Technology</i> , 2012 , 5, 939-946	5.1	12
15	Application of Response Surface Methodology to Improve Fermentation Time and Rheological Properties of Probiotic Yogurt Containing <i>Lactobacillus reuteri</i> . <i>Food and Bioprocess Technology</i> , 2012 , 5, 1394-1401	5.1	27
14	MECHANICAL BEHAVIOR OF PERSIAN WALNUT AND ITS KERNEL UNDER COMPRESSION LOADING: AN EXPERIMENTAL AND COMPUTATIONAL STUDY. <i>Journal of Food Processing and Preservation</i> , 2012 , 36, 423-430	2.1	7
13	Development of an optimal formulation for oxidative stability of walnut-beverage emulsions based on gum arabic and xanthan gum using response surface methodology. <i>Carbohydrate Polymers</i> , 2012 , 87, 1611-1619	10.3	43
12	Structural investigation and response surface optimisation for improvement of kefir production yield from a low-cost culture medium. <i>Food Chemistry</i> , 2012 , 133, 383-9	8.5	60
11	Characterization of edible emulsified films with low affinity to water based on kefir and oleic acid. <i>International Journal of Biological Macromolecules</i> , 2011 , 49, 378-84	7.9	78
10	Rheological and structural characterisation of film-forming solutions and biodegradable edible film made from kefir as affected by various plasticizer types. <i>International Journal of Biological Macromolecules</i> , 2011 , 49, 814-21	7.9	55
9	On the formulation design and rheological evaluations of pectin-based functional gels. <i>Journal of Food Science</i> , 2011 , 76, E15-22	3.4	8
8	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. <i>Computers and Electronics in Agriculture</i> , 2011 , 76, 89-95	6.5	26
7	Physical, mechanical, barrier, and thermal properties of polyol-plasticized biodegradable edible film made from kefir. <i>Carbohydrate Polymers</i> , 2011 , 84, 477-483	10.3	170
6	Development and characterisation of a new biodegradable edible film made from kefir, an exopolysaccharide obtained from kefir grains. <i>Food Chemistry</i> , 2011 , 127, 1496-1502	8.5	95
5	Study on Postharvest Physico-Mechanical and Aerodynamic Properties of Mungbean [<i>Vigna radiata</i> (L.) Wilczek] Seeds. <i>International Journal of Food Engineering</i> , 2010 , 6,	1.9	3
4	Optimization of canthaxanthin production by <i>Dietzia natronolimnaea</i> HS-1 from cheese whey using statistical experimental methods. <i>Biochemical Engineering Journal</i> , 2008 , 40, 415-422	4.2	51
3	Optimization of canthaxanthin production by <i>Dietzia natronolimnaea</i> HS-1 using response surface methodology. <i>Pakistan Journal of Biological Sciences</i> , 2007 , 10, 2544-52	0.8	11
2	Effect of culture conditions on canthaxanthin production by <i>Dietzia natronolimnaea</i> HS-1. <i>Journal of Microbiology and Biotechnology</i> , 2007 , 17, 195-201	3.3	23
1	In vitro digestibility and functional attributes of the whey protein heat-induced hydrogels reinforced by various polysaccharides and CaCl ₂ . <i>Journal of Food Measurement and Characterization</i> , 2011 , 1, 1-10	2.8	1