

Jamshid Farmani

List of Publications by Year in descending order

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Version: 2024-02-01

34
papers

551
citations

567144

15
h-index

677027

22
g-index

35
all docs

35
docs citations

35
times ranked

492
citing authors

#	ARTICLE	IF	CITATIONS
1	The influence of brine concentration on chemical composition and texture of Iranian White cheese. <i>Journal of Food Engineering</i> , 2007, 81, 330-335.	2.7	49
2	Characteristics and functional properties of Persian lime (<i>Citrus latifolia</i>) seed protein isolate and enzymatic hydrolysates. <i>LWT - Food Science and Technology</i> , 2021, 140, 110765.	2.5	39
3	Rheological and Physicochemical Modification of <i>trans</i> -Free Blends of Palm Stearin and Soybean Oil by Chemical Interesterification. <i>Journal of Food Process Engineering</i> , 2017, 40, e12409.	1.5	37
4	Application of palm olein in the production of zero-trans Iranian vanaspati through enzymatic interesterification. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 636-643.	1.0	35
5	Trans-free Iranian vanaspati through enzymatic and chemical transesterification of triple blends of fully hydrogenated soybean, rapeseed and sunflower oils. <i>Food Chemistry</i> , 2007, 102, 827-833.	4.2	34
6	Development of innovative ethyl cellulose-hydroxypropyl methylcellulose biopolymer oleogels as low saturation fat replacers: Physical, rheological and microstructural characteristics. <i>International Journal of Biological Macromolecules</i> , 2020, 156, 792-804.	3.6	34
7	Optimization of Iranian golpar (<i>Heracleum persicum</i>) extract encapsulation using sage (<i>Salvia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 during storage. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2828-2839.	1.6	32
8	<i>trans</i> -free fats through interesterification of canola oil/palm olein or fully hydrogenated soybean oil blends. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 1212-1220.	1.0	31
9	Enzyme-assisted aqueous extraction of oil and protein hydrolysate from sesame seed. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2118-2129.	1.6	26
10	Fabrication of zein/alginate delivery system for nanofood model based on pumpkin. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 3123-3134.	3.6	20
11	Developing and optimizing low-saturated oleogel shortening based on ethyl cellulose and hydroxypropyl methyl cellulose biopolymers. <i>Food Chemistry</i> , 2022, 369, 130963.	4.2	20
12	Conjugated linoleic acid-producing enzymes: A bioinformatics study. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1088-1100.	1.0	19
13	An investigation on the physicochemical characterization of interesterified blends of fully hydrogenated palm olein and soybean oil. <i>Food Science and Biotechnology</i> , 2018, 27, 343-352.	1.2	18
14	Modeling of solid fat content of chemically interesterified fully hydrogenated soybean oil and canola oil blends as a function of temperature and saturated fatty acids. <i>Journal of Food Measurement and Characterization</i> , 2015, 9, 281-289.	1.6	16
15	Characterization of Vanaspati Fat Produced in Iran. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 709-716.	0.8	15
16	Structuring of Chicken Fat by Monoacylglycerols. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1221-1231.	0.8	14
17	Characterization of chicken waste fat for application in food technology. <i>Journal of Food Measurement and Characterization</i> , 2015, 9, 143-150.	1.6	13
18	Some physical properties of Persian lime (<i>Citrus Latifolia</i>) seeds and physicochemical properties of the seed oil as affected by solvent extraction and cold pressing methods. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1169-1178.	1.6	12

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19	Antimicrobial activity, environmental sensitivity, mechanism of action, and food application of $\hat{\pm}$ s165-181 peptide. <i>International Journal of Food Microbiology</i> , 2021, 358, 109403.	2.1	11
20	Production of zero trans Iranian vanaspati using chemical transesterification and blending techniques from palm olein, rapeseed and sunflower oils. <i>International Journal of Food Science and Technology</i> , 2008, 43, 393-399.	1.3	10
21	Recovery and Characterization of Enzymatic Protein Hydrolyzates and Fat from Chicken Skin. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 1151-1161.	0.8	10
22	Formulation and Characterization of Human Milk Fat Substitutes Made from Blends of Refined Palm Olein, and Soybean, Olive, Fish, and Virgin Coconut Oils. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 555-569.	0.8	8
23	Preparation of double-layer nanoemulsions with controlled release of glucose as prevention of hypoglycemia in diabetic patients. <i>Biomedicine and Pharmacotherapy</i> , 2021, 138, 111464.	2.5	8
24	Production of set yoghurt analogue through replacement of milk fat with canola and sesame oil. <i>International Journal of Dairy Technology</i> , 2016, 69, 433-440.	1.3	7
25	Enzyme-assisted extraction of chicken skin protein hydrolysates and fat: Degree of hydrolysis affects the physicochemical and functional properties. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2022, 99, 621-632.	0.8	7
26	Description of melting curves of enzymatically interesterified blends of fully hydrogenated palm olein and soybean oil by sigmoidal functions. <i>Food Bioscience</i> , 2017, 17, 29-34.	2.0	6
27	In Search of Engineered Prokaryotic Chlorophyllases: A Bioinformatics Approach. <i>Biotechnology and Bioprocess Engineering</i> , 2018, 23, 507-524.	1.4	4
28	Recombinant production of a bioactive peptide from spotless smooth-hound (<i>Mustelus griseus</i>) muscle and characterization of its antioxidant activity. <i>Molecular Biology Reports</i> , 2019, 46, 2599-2608.	1.0	4
29	The impact of saturated monoacylglycerols on the oxidative stability of Canola oil under various time/temperature conditions. <i>Grasas Y Aceites</i> , 2018, 69, 267.	0.3	4
30	Rheological and functional characterization of gelatin and fat extracted from chicken skin for application in food technology. <i>Food Science and Nutrition</i> , 2022, 10, 1908-1920.	1.5	3
31	Physicochemical and Rheological Properties and Microstructure of Canola oil as Affected by Monoacylglycerols. <i>Nutrition and Food Sciences Research</i> , 2018, 5, 31-40.	0.3	2
32	Chlorophyllase-catalyzed Chlorophyll Removal from Vegetable Oils Using Recombinant Eukaryotic and Prokaryotic Enzymes. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 391-401.	0.8	1
33	The interaction of polyglycerol esters with sorbitan tristearate, and sorbitan monostearate in structuring a low-saturated fat. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 4174-4184.	1.6	1
34	Dough Characteristics, Baking Performance, and Staling of Taftoon Bread as Affected by Supplementation with Sesame Oil. <i>Journal of Culinary Science and Technology</i> , 2016, 14, 318-331.	0.6	0