Jamshid Farmani

List of Publications by Year
in descending order

34	551	567144 15	677027 22
papers	citations	h-index	g-index

35	35	35	492
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Developing and optimizing low-saturated oleogel shortening based on ethyl cellulose and hydroxypropyl methyl cellulose biopolymers. Food Chemistry, 2022, 369, 130963.	4.2	20
2	Rheological and functional characterization of gelatin and fat extracted from chicken skin for application in food technology. Food Science and Nutrition, 2022, 10, 1908-1920.	1.5	3
3	Enzymeâ€assisted extraction of chicken skin protein hydrolysates and fat: Degree of hydrolysis affects the physicochemical and functional properties. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 621-632.	0.8	7
4	The interaction of polyglycerol esters with sorbitan tristearate, and sorbitan monostearate in structuring a low-saturated fat. Journal of Food Measurement and Characterization, 2022, 16, 4174-4184.	1.6	1
5	Some physical properties of Persian lime (Citrus Latifolia) seeds and physicochemical properties of the seed oil as affected by solvent extraction and cold pressing methods. Journal of Food Measurement and Characterization, 2021, 15, 1169-1178.	1.6	12
6	Chlorophyllaseâ€Catalyzed Chlorophyll Removal from Vegetable Oils Using Recombinant Eukaryotic and Prokaryotic Enzymes. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 391-401.	0.8	1
7	Characteristics and functional properties of Persian lime (Citrus latifolia) seed protein isolate and enzymatic hydrolysates. LWT - Food Science and Technology, 2021, 140, 110765.	2.5	39
8	Preparation of double-layer nanoemulsions with controlled release of glucose as prevention of hypoglycemia in diabetic patients. Biomedicine and Pharmacotherapy, 2021, 138, 111464.	2.5	8
9	Antimicrobial activity, environmental sensitivity, mechanism of action, and food application of Î±s165-181 peptide. International Journal of Food Microbiology, 2021, 358, 109403.	2.1	11
10	Fabrication of zein/alginate delivery system for nanofood model based on pumpkin. International Journal of Biological Macromolecules, 2020, 165, 3123-3134.	3.6	20
11	Optimization of Iranian golpar (Heracleum persicum) extract encapsulation using sage (Salvia) Tj ETQq1 1 0.784314 rgBT /Overlock 1 during storage. Journal of Food Measurement and Characterization, 2020, 14, 2828-2839.	1.6	32
12	Development of innovative ethyl cellulose-hydroxypropyl methylcellulose biopolymer oleogels as low saturation fat replacers: Physical, rheological and microstructural characteristics. International Journal of Biological Macromolecules, 2020, 156, 792-804.	3.6	34
13	Enzyme-assisted aqueous extraction of oil and protein hydrolysate from sesame seed. Journal of Food Measurement and Characterization, 2019, 13, 2118-2129.	1.6	26
14	Recombinant production of a bioactive peptide from spotless smooth-hound (Mustelus griseus) muscle and characterization of its antioxidant activity. Molecular Biology Reports, 2019, 46, 2599-2608.	1.0	4
15	Formulation and Characterization of Human Milk Fat Substitutes Made from Blends of Refined Palm Olein, and Soybean, Olive, Fish, and Virgin Coconut Oils. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 555-569.	0.8	8
16	An investigation on the physicochemical characterization of interesterified blends of fully hydrogenated palm olein and soybean oil. Food Science and Biotechnology, 2018, 27, 343-352.	1.2	18
17	In Search of Engineered Prokaryotic Chlorophyllases: A Bioinformatics Approach. Biotechnology and Bioprocess Engineering, 2018, 23, 507-524.	1.4	4
18	Recovery and Characterization of Enzymatic Protein Hydrolyzates and Fat from Chicken Skin. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 1151-1161.	0.8	10

#	Article	IF	Citations
19	The impact of saturated monoacylglycerols on the oxidative stability of Canola oil under various time/temperature conditions. Grasas Y Aceites, 2018, 69, 267.	0.3	4
20	Physicochemical and Rheological Properties and Microstructure of Canola oil as Affected by Monoacylglycerols. Nutrition and Food Sciences Research, 2018, 5, 31-40.	0.3	2
21	Rheological and Physicochemical Modification of transâ€Free Blends of Palm Stearin and Soybean Oil by Chemical Interesterification. Journal of Food Process Engineering, 2017, 40, e12409.	1.5	37
22	Description of melting curves of enzymatically interesterified blends of fully hydrogenated palm olein and soybean oil by sigmoidal functions. Food Bioscience, 2017, 17, 29-34.	2.0	6
23	Production of set yoghurt analogue through replacement of milk fat with canola and sesame oil. International Journal of Dairy Technology, 2016, 69, 433-440.	1.3	7
24	Dough Characteristics, Baking Performance, and Staling of Taftoon Bread as Affected by Supplementation with Sesame Oil. Journal of Culinary Science and Technology, 2016, 14, 318-331.	0.6	0
25	Structuring of Chicken Fat by Monoacylglycerols. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1221-1231.	0.8	14
26	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. Journal of Food Measurement and Characterization, 2015, 9, 281-289.	1.6	16
27	Characterization of Vanaspati Fat Produced in Iran. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 709-716.	0.8	15
28	Characterization of chicken waste fat for application in food technology. Journal of Food Measurement and Characterization, 2015, 9, 143-150.	1.6	13
29	Conjugated linoleic acidâ€producing enzymes: A bioinformatics study. European Journal of Lipid Science and Technology, 2010, 112, 1088-1100.	1.0	19
30	Transâ€free fats through interesterification of canola oil/palm olein or fully hydrogenated soybean oil blends. European Journal of Lipid Science and Technology, 2009, 111, 1212-1220.	1.0	31
31	Production of zero trans Iranian vanaspati using chemical transesterification and blending techniques from palm olein, rapeseed and sunflower oils. International Journal of Food Science and Technology, 2008, 43, 393-399.	1.3	10
32	Trans-free Iranian vanaspati through enzymatic and chemical transesterification of triple blends of fully hydrogenated soybean, rapeseed and sunflower oils. Food Chemistry, 2007, 102, 827-833.	4.2	34
33	The influence of brine concentration on chemical composition and texture of Iranian White cheese. Journal of Food Engineering, 2007, 81, 330-335.	2.7	49
34	Application of palm olein in the production of zero-trans Iranian vanaspati through enzymatic interesterification. European Journal of Lipid Science and Technology, 2006, 108, 636-643.	1.0	35