Mohsen Barzegar

List of Publications by Year
in descending order

119	4,587	109137 35	114278 63
papers	citations	h-index	g-index

119	119	119	5284
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant activity and total phenolic compounds of pistachio (Pistachia vera) hull extracts. Food Chemistry, 2005, 92, 521-525.	4.2	333
2	Antifungal activity of thyme, summer savory and clove essential oils against Aspergillus flavus in liquid medium and tomato paste. Food Control, 2007, 18, 1518-1523.	2.8	268
3	Determination of fatty acids and total lipid content in oilseed of 25 pomegranates varieties grown in Iran. Journal of Food Composition and Analysis, 2006, 19, 676-680.	1.9	178
4	Changes in anthocyanins in arils of chitosan-coated pomegranate (Punica granatum L. cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td	4.2	174
5	Chitosan-cinnamon essential oil nano-formulation: Application as a novel additive for controlled release and shelf life extension of beef patties. International Journal of Biological Macromolecules, 2017, 102, 19-28.	3.6	153
6	Antioxidant, anti-microbial and antimutagenicity activities of pistachio (Pistachia vera) green hull extract. Food and Chemical Toxicology, 2010, 48, 107-112.	1.8	131
7	Evaluation of culture conditions for cellulase production by two Trichoderma reesei mutants under solid-state fermentation conditions. Bioresource Technology, 2007, 98, 3634-3637.	4.8	127
8	Note. Physicochemical Composition of Ten Pomegranate Cultivars (Punica granatum L.) Grown in Iran. Food Science and Technology International, 2005, 11, 113-119.	1.1	123
9	Nanoencapsulation Approach to Improve Antimicrobial and Antioxidant Activity of Thyme Essential Oil in Beef Burgers During Refrigerated Storage. Food and Bioprocess Technology, 2016, 9, 1187-1201.	2.6	120
10	Anthocyanins characterization of 15 Iranian pomegranate (Punica granatum L.) varieties and their variation after cold storage and pasteurization. European Food Research and Technology, 2008, 227, 881-887.	1.6	116
11	Some physicochemical characteristics and degradation kinetic of anthocyanin of reconstituted pomegranate juice during storage. Journal of Food Engineering, 2009, 90, 179-185.	2.7	113
12	Nanoliposomal carriers for improvement the bioavailability of high â€“ valued phenolic compounds of pistachio green hull extract. Food Chemistry, 2017, 220, 115-122.	4.2	108
13	Application of Tragacanth gum impregnated with Satureja khuzistanica essential oil as a natural coating for enhancement of postharvest quality and shelf life of button mushroom (Agaricus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3.8	97
14	Postharvest Polyamine Application Alleviates Chilling Injury and Affects Apricot Storage Ability. Journal of Agricultural and Food Chemistry, 2012, 60, 8947-8953.	2.4	91
15	Effect of gamma irradiation on the stability of anthocyanins and shelf-life of various pomegranate juices. Food Chemistry, 2008, 110, 1036-1040.	4.2	83
16	Antioxidant Activity and Chemical Characterization of Essential Oil of Bunium persicum. Plant Foods for Human Nutrition, 2008, 63, 183-188.	1.4	80
17	Optimization of ultrasonic assisted continuous production of biodiesel using response surface methodology. Ultrasonics Sonochemistry, 2015, 27, 54-61.	3.8	78
18	Supercritical fluid extraction of tea seed oil and its comparison with solvent extraction. European Food Research and Technology, 2005, 220, 401-405.	1.6	74

#	Article	IF	Citations
19	Optimization of pectin extraction from orange juice waste assisted by ohmic heating. Chemical Engineering and Processing: Process Intensification, 2017, 117, 154-161.	1.8	67
20	Cold tolerance and trehalose accumulation in overwintering larvae of the codling moth, Cydia pomonella (Lepidoptera: Tortricidae). European Journal of Entomology, 2007, 104, 385-392.	1.2	67
21	Effect of potassium sorbate on antimicrobial and physical properties of starchâ€“clay nanocomposite films. Carbohydrate Polymers, 2014, 110, 26-31.	5.1	66
22	Effects of cadmium and lead on seed germination, morphological traits, and essential oil composition of sweet basil (Ocimum basilicum L.). Industrial Crops and Products, 2019, 138, 111584.	2.5	62
23	Tragacanth gum containing Zataria multiflora Boiss. essential oil as a natural preservative for storage of button mushrooms (Agaricus bisporus). Food Hydrocolloids, 2017, 72, 202-209.	5.6	59
24	Effect of gamma irradiation on some physicochemical properties and bioactive compounds of jujube (Ziziphus jujuba var vulgaris) fruit. Radiation Physics and Chemistry, 2017, 130, 62-68.	1.4	55
25	A PVC-based capric acid membrane potentiometric sensor for lead(II) ions. Sensors and Actuators B: Chemical, 2001, 73, 199-204.	4.0	54
26	Optimization of the enzymeâ€assisted aqueous extraction of phenolic compounds from pistachio green hull. Food Science and Nutrition, 2019, 7, 356-366.	1.5	54
27	Bio-active compounds and functional properties of pistachio hull: A review. Trends in Food Science and Technology, 2020, 97, 55-64.	7.8	51
28	Honey characterization using computer vision system and artificial neural networks. Food Chemistry, 2014, 159, 143-150.	4.2	50
29	VIS/NIR imaging application for honey floral origin determination. Infrared Physics and Technology, 2017, 86, 218-225.	1.3	48
30	Effects of gamma irradiation on physicochemical properties, antioxidant and microbial activities of sour cherry juice. Radiation Physics and Chemistry, 2015, 114, 18-24.	1.4	46
31	Manufacturing of nanoliposomal extract from Sargassum boveanum algae and investigating its release behavior and antioxidant activity. Food Science and Nutrition, 2020, 8, 299-310.	1.5	46
32	Phenolic Compounds and Antioxidant Activity of Juices from Ten Iranian Pomegranate Cultivars Depend on Extraction. Journal of Chemistry, 2015, 2015, 1-7.	0.9	43
33	Optimisation of soya bean oil bleaching by ultrasonic processing and investigate the physicoâ€chemical properties of bleached soya bean oil. International Journal of Food Science and Technology, 2015, 50, 857-863.	1.3	39
34	Physicochemical properties and antioxidant activity of Î±-tocopherol loaded nanoliposomeâ€™s containing DHA and EPA. Food Chemistry, 2017, 215, 157-164.	4.2	37
35	Pistachio green hull extract as a natural antioxidant in beef patties: Effect on lipid and protein oxidation, color deterioration, and microbial stability during chilled storage. LWT - Food Science and Technology, 2019, 102, 393-402.	2.5	36
36	Effect of Varieties on the Composition of Dates (Phoenix dactylifera L.) â€” Note. Food Science and Technology International, 2007, 13, 269-275.	1.1	35

#	Article	IF	Citations
37	Kinetic spectrophotometric determination of trace amounts of nitrite by its reaction with molybdosilicic acid blue. Microchemical Journal, 2000, 65, 159-163.	2.3	34
38	Evaluation of the inhibitory effect of pistachio (Pistacia vera L.) green hull aqueous extract on mushroom tyrosinase activity and its application as a button mushroom postharvest anti-browning agent. Postharvest Biology and Technology, 2018, 145, 157-165.	2.9	34
39	Evaluation of polyphenolic compounds in membrane concentrated pistachio hull extract. Food Chemistry, 2019, 277, 398-406.	4.2	34
40	Potential application of machine vision to honey characterization. Trends in Food Science and Technology, 2013, 30, 174-177.	7.8	33
41	The efficacy of kaolin particle film on oil quality indices of olive trees (Olea europaea L.) cv â€˜Zardâ€™ grown under warm and semi-arid region of Iran. Food Chemistry, 2015, 166, 35-41.	4.2	32
42	Practical modeling and optimization of ultrasound-assisted bleaching of olive oil using hybrid artificial neural network-genetic algorithm technique. Computers and Electronics in Agriculture, 2017, 140, 422-432.	3.7	31
43	The enhancement of pistachio green hull extract functionality via nanoliposomal formulation: studying in soybean oil. Journal of Food Science and Technology, 2017, 54, 3620-3629.	1.4	30
44	Comparison of fatty acid composition in total lipid of diapause and non-diapause larvae of Cydia pomonella (Lepidoptera: Tortricidae). Insect Science, 2007, 14, 125-131.	1.5	29
45	Physicochemical and Enzymatic Properties of Five Kiwifruit Cultivars during Cold Storage. Food and Bioprocess Technology, 2010, 3, 239-246.	2.6	29
46	Enzymatically modified tea seed oil as cocoa butter replacer in dark chocolate. International Journal of Food Science and Technology, 2010, 45, 540-545.	1.3	29
47	Novel oleogel formulation based on amaranth oil: Physicochemical characterization. Food Science and Nutrition, 2019, 7, 1986-1996.	1.5	29
48	Formulation, characterization and optimization of liposomes containing eicosapentaenoic and docosahexaenoic acids; a methodology approach. Iranian Journal of Pharmaceutical Research, 2014, 13, 393-404.	0.3	29
49	Effect of gamma irradiation on the extraction yield, antioxidant, and antityrosinase activities of pistachio green hull extract. Radiation Physics and Chemistry, 2018, 144, 373-378.	1.4	27
50	CINNAMOMUM ZEYLANICUMESSENTIAL OIL AS A NATURAL ANTIOXIDANT AND ANTIBACTRIAL IN COOKED SAUSAGE. Journal of Food Biochemistry, 2013, 37, 62-69.	1.2	26
51	Sterol and Fatty Acid Compositions of Olive Oil as an Indicator of Cultivar and Growing Area. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1571-1581.	0.8	26
52	Progressive damage analysis of an adhesively bonded composite T-joint under bending, considering micro-scale effects of fiber volume fraction of adherends. Composite Structures, 2021, 258, 113374.	3.1	26
53	Encapsulation of Sargassum boveanum Algae Extract in Nano-liposomes: Application in Functional Mayonnaise Production. Food and Bioprocess Technology, 2021, 14, 1311-1325.	2.6	26
54	Temperature-Dependent Chemical Components Accumulation inHippodamia variegata(Coleoptera:) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.7	25

#	Article	IF	Citations
55	Effect of Extraction and Processing Conditions on Anthocyanins of Barberry. Journal of Food Processing and Preservation, 2016, 40, 1407-1420.	0.9	25
56	Improved physical stability of docosahexaenoic acid and eicosapentaenoic acid encapsulated using nanoliposome containing Î±â€tocopherol. International Journal of Food Science and Technology, 2016, 51, 1075-1086.	1.3	25
57	Physicochemical properties and organoleptic aspects of ice cream enriched with microencapsulated pistachio peel extract. International Journal of Dairy Technology, 2020, 73, 570-577.	1.3	25
58	Nanoliposomes Containing Pistachio Green Hull's Phenolic Compounds as Natural Bio-Preservatives for Mayonnaise. European Journal of Lipid Science and Technology, 2018, 120, 1800086.	1.0	23
59	Efficiency of Tragacanth gum coating enriched with two different essential oils for deceleration of enzymatic browning and senescence of button mushroom (Agaricus bisporus). Food Science and Nutrition, 2019, 7, 1520-1528.	1.5	23
60	On-Line coupling of supercritical fluid extraction with high performance liquid chromatography. Journal of High Resolution Chromatography, 1995, 18, 472-476.	2.0	22
61	Effect of gamma irradiation under various atmospheres of packaging on the microbial and physicochemical properties of turmeric powder. Radiation Physics and Chemistry, 2018, 148, 60-67.	1.4	22
62	The effects of sonication and gamma irradiation on the inactivation of Escherichia coli and Saccharomyces cerevisiae in pomegranate juice. Iranian Journal of Microbiology, 2014, 6, 51-8.	0.8	22
63	Interesterification of tea seed oil and its application in margarine production. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 841-845.	0.8	21
64	The potential of ohmic heating for pectin extraction from orange waste. Journal of Food Processing and Preservation, 2018, 42, e13458.	0.9	20
65	Seasonal Patterns of Cold Hardiness and Cryoprotectant Profiles in <I>Brevicoryne brassicae</I> (Hemiptera: Aphididae). Environmental Entomology, 2012, 41, 1638-1643.	0.7	19
66	Effects of Hydrocolloids on the Rheological Characteristics of Dough and the Quality of Bread Made From Frozen Dough. Journal of Texture Studies, 2015, 46, 365-373.	1.1	19
67	Gum tragacanth oil/gels as an alternative to shortening in cookies: Rheological, chemical and textural properties. LWT - Food Science and Technology, 2019, 105, 265-271.	2.5	18
68	Effect of Extraction and Processing Conditions on Organic Acids of Barberry Fruits. Journal of Food Biochemistry, 2015, 39, 554-565.	1.2	17
69	Supercritical fluid extraction of phenoxy acids from water. Journal of High Resolution Chromatography, 1995, 18, 446-448.	2.0	16
70	Application of some recently synthesized 9, 10-anthraquinone derivatives as new class of ionophores responsive to lead (II) ion. IEEE Sensors Journal, 2005, 5, 392-397.	2.4	16
71	Omega-3 PUFA concentration by a novel PVDF nano-composite membrane filled with nano-porous silica particles. Food Chemistry, 2017, 230, 454-462.	4.2	16
72	Tannin fraction of pistachio green hull extract with pancreatic lipase inhibitory and antioxidant activity. Journal of Food Biochemistry, 2020, 44, e13208.	1.2	16

#	Article	IF	Citations
73	Concentration of Omegaâ€3 polyunsaturated fatty acids by polymeric membrane. International Journal of Food Science and Technology, 2015, 50, 2411-2418.	1.3	15
74	Comparison of tea and sesame seed oils as two natural antioxidants in a fish oil model system by radical scavenging activity. International Journal of Food Sciences and Nutrition, 2009, 60, 567-576.	1.3	14
75	Effects of concentration method and storage time on some bioactive compounds and color of jujube (Ziziphus jujuba var vulgaris) concentrate. Journal of Food Science and Technology, 2017, 54, 2947-2955.	1.4	14
76	Ultrasound-assisted bleaching of olive oil: Kinetics, isotherms and thermodynamics. Journal of Food Engineering, 2018, 224, 37-44.	2.7	14
77	Seasonal Changes of Fatty Acid Compositions in Overwintering Larvae of Rice Stem Borer, Chilo suppressalis (Lepidoptera: Pyralidae). Journal of Asia-Pacific Entomology, 2007, 10, 33-38.	0.4	13
78	The TiO₂â€“Clay-LDPE Nanocomposite Packaging Films: Investigation on the Structure and Physicomechanical Properties. Polymer-Plastics Technology and Engineering, 2014, 53, 1759-1767.	1.9	13
79	Structureâ€“antioxidant activity relationships of gallic acid and phloroglucinol. Journal of Food Measurement and Characterization, 2021, 15, 5036-5046.	1.6	13
80	Application of Zataria multiflora Boiss. and Cinnamon zeylanicum essential oils as two natural preservatives in cake. Avicenna Journal of Phytomedicine, 2013, 3, 238-47.	0.1	13
81	Morphophysiological and phytochemical responses to cadmium and lead stress in coriander (Coriandrum sativum L.). Industrial Crops and Products, 2021, 171, 113979.	2.5	12
82	CHANGES IN OIL CONTENT, CHEMICAL PROPERTIES, FATTY ACID COMPOSITION AND TRIACYLGLYCEROL SPECIES OF TEA SEED OIL DURING MATURITY PERIOD. Journal of Food Biochemistry, 2011, 35, 1161-1169.	1.2	11
83	Inhibitory effects of cinnamon, clove and celak extracts on growth of Aspergillus flavus and its aflatoxins after spraying on pistachio nuts before cold storage. Journal of Food Safety, 2017, 37, e12383.	1.1	11
84	Effect of parameters on supercritical fluid extraction of nitro-polynuclear aromatic hydrocarbons from sand. Analytica Chimica Acta, 1997, 349, 245-252.	2.6	10
85	Optimization of the Ï‰-3 extraction as a functional food from flaxseed. International Journal of Food Sciences and Nutrition, 2008, 59, 526-534.	1.3	10
86	Designing of high voltage electric field for soybean and sunflower oil bleaching. Innovative Food Science and Emerging Technologies, 2016, 36, 173-180.	2.7	10
87	Antioxidant activity of Berberis integerrima seed oil as a natural antioxidant on the oxidative stability of soybean oil. International Journal of Food Properties, 2017, 20, S2914-S2925.	1.3	10
88	Antioxidant and Anti-fungal Effect of Caraway (Carum Carvi L.) Essential Oil in Real Food System. Current Nutrition and Food Science, 2014, 10, 70-76.	0.3	10
89	LIPID, CHOLESTEROL AND FATTY ACID PROFILE OF SOME COMMERCIALLY IMPORTANT FISH SPECIES FROM SOUTH CASPIAN SEA. Journal of Food Biochemistry, 2010, 34, no-no.	1.2	9
90	Physicochemical and functional characterization of wheat milling co-products: Fine grinding to achieve high fiber antioxidant-rich fractions. Journal of Cereal Science, 2017, 77, 228-234.	1.8	9

#	Article	IF	Citations
91	Concentration of pistachio hull extract antioxidants using membrane separation and reduction of membrane fouling during process. Food Science and Nutrition, 2018, 6, 1741-1750.	1.5	8
92	Optimization of high voltage electric field as a novel non-thermal method of sunflower oil neutralization. Separation and Purification Technology, 2019, 211, 430-437.	3.9	7
93	Damage Detection of L-Shaped Beam Structure with a Crack by Electromechanical Impedance Response: Analytical Approach and Experimental Validation. Journal of Nondestructive Evaluation, 2020, 39, 1.	1.1	7
94	Detection of fraud in lime juice using pattern recognition techniques and FTâ€IR spectroscopy. Food Science and Nutrition, 2021, 9, 3026-3038.	1.5	7
95	Omegaâ€3 Polyunsaturated Fatty Acids Concentration Using Synthesized Polyâ€Vinylidene Fluoride (PVDF) Asymmetric Membranes. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1201-1210.	0.8	6
96	Quality characteristics, nutraceutical profile, and storage stability of functional beverage prepared from jujube (Ziziphus jujuba var vulgaris) fruit. Journal of Food Processing and Preservation, 2021, 45, e15201.	0.9	6
97	Experimental Estimation of Lamb Wave Dispersion Curves for Adhesively Bonded Aluminum Plates, Using Two Adjacent Signals. IEEE Transactions on Ultrasonics, Ferroelectrics, and Frequency Control, 2022, 69, 2143-2151.	1.7	6
98	Catalytic Kinetic Determination of Trace Amounts of Palladium with Photometric Detection. Mikrochimica Acta, 2002, 140, 41-44.	2.5	5
99	Determination of Sulfide in Spring and Wastewater by a New Kinetic Spectrophotometric Method. Journal of the Chinese Chemical Society, 2004, 51, 517-521.	0.8	5
100	Influence of processing parameters on physicochemical properties of fractionated fish oil at low temperature crystallization. Nutrition and Food Science, 2015, 45, 2-19.	0.4	5
101	Antioxidant compounds of Iranian olive oils influenced by growing area, ripening stage, and cultivar. European Journal of Lipid Science and Technology, 2017, 119, 1600029.	1.0	5
102	Effect of storage time on the microbial and physicochemical properties of gamma irradiated turmeric powder under various atmospheres of packaging. Radiation Physics and Chemistry, 2021, 187, 109580.	1.4	5
103	The effect of jujube powder incorporation on the chemical, rheological, and sensory properties of toffee. Food Science and Nutrition, 2019, 7, 678-688.	1.5	5
104	Effect of Pigmy Mite Pediculaster fletchmanni (Acari: Siteroptidae) on Mineral Elements of Button Mushroom Agaricus bisporous. Pakistan Journal of Biological Sciences, 2006, 9, 2177-2180.	0.2	5
105	A PVCâ€Based Vanadyl Phosphate Membrane Potentiometric Sensor for Vanadyl Ions. Analytical Letters, 2004, 37, 203-212.	1.0	4
106	A New Kineticâ€Photometric Method for Determination of Carbimazole. Journal of the Chinese Chemical Society, 2004, 51, 363-366.	0.8	4
107	Production of Cocoa Butter Replacer by Dry Fractionation, Partial Hydrogenation, Chemical and Enzymatic Interesterification of Tea Seed Oil. Food and Nutrition Sciences (Print), 2012, 03, 184-189.	0.2	4
108	Comparison of Chemical and Enzymatic Interesterification of Tea Seed Oil for the Production of Cocoa Butter Replacer. Current Nutrition and Food Science, 2012, 8, 86-90.	0.3	3

#	Article	IF	Citations
109	Vitamin losses during frozen storage of Liza aurata (Risso, 1810), Cyprinus carpio L. 1758, Clupeonella cultriventris caspia (Nordmann, 1840), Rutilus frisii kutum (Kamenskii,) Tj ETQq1 1 0.784314 rgBT /Ove		
110	Bleaching of Olive Oil by Membrane Filtration. European Journal of Lipid Science and Technology, 2020, 122, 1900151.	1.0	3
111	Effect of Steric Structure on the Mechanism of Antioxidant Activity of Alkyl Gallates in Soybean Oil Triacylglycerolsâ€"A Kinetic Approach. European Journal of Lipid Science and Technology, 2021, 123, 2100019.	1.0	3
112	Physicochemical and Antioxidant Characteristics of Safflower Seed Oil. Current Nutrition and Food Science, 2015, 10, 268-274.	0.3	3
113	The effect of refining process on the volatile compounds, oxidation stability and fatty acids profile of soybean oil using an electrostatic field. Journal of Food Processing and Preservation, 2022, 46, .	0.9	3
114	A Sensitive Catalytic-Photometric Method for the Determination of Trace Amounts of Palladium(II) by Using a Computerized Probe-Type Photometer1, 2. Journal of Analytical Chemistry, 2004, 59, 71-74.	0.4	2
115	The effect of nonâ€thermal processing on chemical constituents and antibacterial properties of turmeric rhizome volatile oil. Journal of Food Process Engineering, 2018, 41, e12827.	1.5	2
116	Effect of the Processing Steps (Harvesting Time to Pasteurization) on Percentage of Fatty Acids in Table Olive. Current Nutrition and Food Science, 2015, 11, 44-52.	0.3	1
117	Numerical study of Geostationary Orbit thermal cycle effects of a tubular adhesive joint: Dynamic behavior. Journal of Adhesion, 2020, 96, 1431-1448.	1.8	1
118	Analytical Model of the Electro-Mechanical Impedance Response of Frame Structures with L-Shaped Beams. Research in Nondestructive Evaluation, 2020, 31, 187-202.	0.5	1
119	Effect of Frozen Storage on Quality Changes of Five Fish Species from South Caspian Sea. Current Nutrition and Food Science, 2013, 9, 315-320.	0.3	1