Aziz A Fallah

List of Publications by Year in descending order

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214527 147566 2,316 57 31 47 citations h-index g-index papers 57 57 57 2786 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Assessment of aflatoxin M1 contamination in pasteurized and UHT milk marketed in central part of Iran. Food and Chemical Toxicology, 2010, 48, 988-991.	1.8	130
2	Comparative study of heavy metal and trace element accumulation in edible tissues of farmed and wild rainbow trout (Oncorhynchus mykiss) using ICP-OES technique. Microchemical Journal, 2011, 98, 275-279.	2.3	123
3	Seasonal variation of aflatoxin M1 contamination in industrial and traditional Iranian dairy products. Food Control, 2011, 22, 1653-1656.	2.8	112
4	Determination of aflatoxin M1 levels in Iranian white and cream cheese. Food and Chemical Toxicology, 2009, 47, 1872-1875.	1.8	105
5	Aflatoxin M1 contamination in dairy products marketed in Iran during winter and summer. Food Control, 2010, 21, 1478-1481.	2.8	102
6	Arsenic and mercury in commercially valuable fish species from the Persian Gulf: Influence of season and habitat. Food and Chemical Toxicology, 2010, 48, 2945-2950.	1.8	85
7	Effects of vitamin D on serum lipid profile in patients with type 2 diabetes: A meta-analysis of randomized controlled trials. Clinical Nutrition, 2016, 35, 1259-1268.	2.3	85
8	Effect of edible composite film based on chitosan and cumin essential oil-loaded nanoemulsion combined with low-dose gamma irradiation on microbiological safety and quality of beef loins during refrigerated storage. International Journal of Biological Macromolecules, 2020, 164, 1501-1509.	3.6	84
9	Effects of vitamin D-fortified low fat yogurt on glycemic status, anthropometric indexes, inflammation, and bone turnover in diabetic postmenopausal women: A randomised controlled clinical trial. Clinical Nutrition, 2016, 35, 67-76.	2.3	82
10	Determination of copper, lead, cadmium and zinc content in commercially valuable fish species from the Persian Gulf using derivative potentiometric stripping analysis. Microchemical Journal, 2011, 98, 156-162.	2.3	80
11	Prevalence of parasitic contamination in vegetables used for raw consumption in Shahrekord, Iran: Influence of season and washing procedure. Food Control, 2012, 25, 617-620.	2.8	69
12	Occurrence and antibiotic resistance profiles of Listeria monocytogenes isolated from seafood products and market and processing environments in Iran. Food Control, 2013, 34, 630-636.	2.8	69
13	Impact of dietary anthocyanins on systemic and vascular inflammation: Systematic review and meta-analysis on randomised clinical trials. Food and Chemical Toxicology, 2020, 135, 110922.	1.8	60
14	Prevalence and antimicrobial resistance patterns of Listeria species isolated from poultry products marketed in Iran. Food Control, 2012, 28, 327-332.	2.8	58
15	Determination of malachite green residues in farmed rainbow trout inÂlran. Food Control, 2014, 40, 100-105.	2.8	51
16	Parenteral immunonutrition in patients with acute pancreatitis: A systematic review and meta-analysis. Clinical Nutrition, 2015, 34, 35-43.	2.3	49
17	The association between serum selenium and gestational diabetes mellitus: A systematic review and meta-analysis. Journal of Trace Elements in Medicine and Biology, 2015, 29, 195-201.	1.5	47
18	Effect of Chlorella supplementation on cardiovascular risk factors: AÂmeta-analysis of randomized controlled trials. Clinical Nutrition, 2018, 37, 1892-1901.	2.3	47

#	Article	IF	Citations
19	Comparative assessment of proximate composition, physicochemical parameters, fatty acid profile and mineral content in farmed and wild rainbow trout (<i>Oncorhynchus mykiss</i>). International Journal of Food Science and Technology, 2011, 46, 767-773.	1.3	46
20	The association between mercury levels and autism spectrum disorders: A systematic review and meta-analysis. Journal of Trace Elements in Medicine and Biology, 2017, 44, 289-297.	1.5	45
21	Impact of glazing based on chitosan-gelatin incorporated with Persian lime (Citrus latifolia) peel essential oil on quality of rainbow trout fillets stored at superchilled condition. International Journal of Biological Macromolecules, 2019, 136, 316-323.	3.6	45
22	Occurrence of tetracyclines, sulfonamides, fluoroquinolones and florfenicol in farmed rainbow trout in Iran. Food and Agricultural Immunology, 2015, 26, 420-429.	0.7	41
23	Effect of dietary anthocyanins on biomarkers of glycemic control and glucose metabolism: A systematic review and meta-analysis of randomized clinical trials. Food Research International, 2020, 137, 109379.	2.9	40
24	Aflatoxin M1 contamination in white and Lighvan cheese marketed in Rafsanjan, Iran. Food Control, 2013, 33, 525-527.	2.8	38
25	Seasonal study of parasitic contamination in fresh salad vegetables marketed in Shahrekord, Iran. Food Control, 2016, 60, 538-542.	2.8	38
26	Seasonal study of aflatoxin M1 contamination in milk of four dairy species in Yazd, Iran. Food Control, 2016, 68, 77-82.	2.8	37
27	The review of aflatoxin M ₁ contamination in milk and dairy products produced in Iran. Toxin Reviews, 2014, 33, 160-168.	1.5	36
28	Aflatoxin M1 in raw milk in Qazvin Province, Iran: a seasonal study. Food Additives and Contaminants: Part B Surveillance, 2015, 8, 195-198.	1.3	35
29	Effect of dietary anthocyanins on biomarkers of oxidative stress and antioxidative capacity: A systematic review and meta-analysis of randomized controlled trials. Journal of Functional Foods, 2020, 68, 103912.	1.6	35
30	Occurrence and fate of mycotoxins in cereals and cereal-based products: a narrative review of systematic reviews and meta-analyses studies. Current Opinion in Food Science, 2021, 39, 68-75.	4.1	35
31	Chemical composition, antioxidative capacity and interactive antimicrobial potency of <i>Satureja khuzestanica</i> Jamzad essential oil and antimicrobial agents against selected foodâ€related microorganisms. International Journal of Food Science and Technology, 2012, 47, 1579-1585.	1.3	32
32	Enhancement of microbial quality and inactivation of pathogenic bacteria by gamma irradiation of ready-to-cook Iranian barbecued chicken. Radiation Physics and Chemistry, 2010, 79, 1073-1078.	1.4	31
33	Chemical Composition and Antioxidative Activity of <i>Echinophora platyloba</i> DC. Essential Oil, and Its Interaction with Natural Antimicrobials against Foodâ€Borne Pathogens and Spoilage Organisms. Journal of Food Science, 2012, 77, M631-7.	1.5	31
34	Role of dietary n-3 polyunsaturated fatty acids in type 2 diabetes: A review of epidemiological and clinical studies. Maturitas, 2013, 74, 303-308.	1.0	30
35	Aflatoxin M $<$ sub $>$ 1 $<$ /sub $>$ in human breast milk in Shahrekord, Iran and association with dietary factors. Food Additives and Contaminants: Part B Surveillance, 2017, 10, 128-136.	1.3	27
36	Effect of safflower oil nanoemulsion and cumin essential oil combined with oxygen absorber packaging on the quality and shelf-life of refrigerated lamb loins. LWT - Food Science and Technology, 2021, 147, 111557.	2.5	26

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37	Effect of cumin (Cuminum cyminum) essential oil supplementation on metabolic profile and serum leptin in pre-diabetic subjects: A randomized double-blind placebo-controlled clinical trial. Journal of Functional Foods, 2018, 47, 416-422.	1.6	21
38	Seasonal bioaccumulation of toxic trace elements in economically important fish species from the Caspian Sea using GFAAS. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2011, 6, 367-374.	0.5	20
39	Proximate composition and fatty acid profile of edible tissues of Capoeta damascina (Valenciennes,) Tj ETQq1 1 150-154.	0.784314 1.9	l rgBT /Over o 19
40	Low-dose gamma irradiation and pectin biodegradable nanocomposite coating containing curcumin nanoparticles and ajowan (Carum copticum) essential oil nanoemulsion for storage of chilled lamb loins. Meat Science, 2022, 184, 108700.	2.7	19
41	Stability of Vitamin D ₃ in fortified yoghurt and yoghurt drink (Doogh). Advanced Biomedical Research, 2016, 5, 52.	0.2	18
42	Effect of nanoemulsified canola oil combined with Bakhtiari savory (<i>Satureja bachtiarica </i>) essential oil on the quality of chicken breast during refrigerated storage. Journal of Food Processing and Preservation, 2021, 45, e15609.	0.9	16
43	Microbial and Sensory Characteristics of Camel Meat During Refrigerated Storage as Affected by Gamma Irradiation. Pakistan Journal of Biological Sciences, 2008, 11, 894-899.	0.2	16
44	Effects of pomegranate peel extract and vitamin E on oxidative stress and antioxidative capacity of hemodialysis patients: A randomized controlled clinical trial. Journal of Functional Foods, 2020, 72, 104069.	1.6	13
45	Determination of Lead, Cadmium, Copper, and Zinc Content in Commercial Iranian Vinegars Using Stripping Chronopotentiometry. Food Analytical Methods, 2012, 5, 767-773.	1.3	12
46	Prevalence of Linguatula serrata nymphs in slaughtered sheeps in Isfahan province, southwest of Iran. Journal of Parasitic Diseases, 2015, 39, 518-521.	0.4	11
47	Impacts of unit operation of cheese manufacturing on the aflatoxin M1 level: A global systematic review and meta-analysis. LWT - Food Science and Technology, 2021, 148, 111772.	2.5	11
48	Effects of pomegranate peel extract and vitamin E on the inflammatory status and endothelial function in hemodialysis patients: a randomized controlled clinical trial. Food and Function, 2020, 11, 7987-7993.	2.1	9
49	Vitamin D ameliorates systolic but not diastolic blood pressure in patients with type 2 diabetes: Results from a meta-analysis of randomized controlled trials. International Journal for Vitamin and Nutrition Research, 2018, 88, 90-99.	0.6	9
50	Chemical Composition, Antioxidative Capacity and Antimicrobial Activity of <scp><i>Z</i></scp> <i>eravschania membranacea</i> (<scp>B</scp> oiss.) <scp>P</scp> imenov Essential Oil. Journal of Food Safety, 2014, 34, 87-94.	1.1	8
51	How probiotics impact on immunological parameters in rainbow trout (⟨i⟩Oncorhynchus mykiss⟨/i⟩)? A systematic review and metaâ€analysis. Reviews in Aquaculture, 2022, 14, 27-53.	4.6	8
52	Effect of virgin olive oil nanoemulsion combined with ajowan (Carum copticum) essential oil on the quality of lamb loins stored under chilled condition. Food Science and Human Wellness, 2022, 11, 904-913.	2.2	8
53	Vegetable oil-based nanoemulsions for the preservation of muscle foods: A systematic review and meta-analysis. Critical Reviews in Food Science and Nutrition, 2023, 63, 8554-8567.	5.4	7
54	HPLC analysis of some allowable-antibiotic multiresidues in farmed rainbow trout in Iran. Toxin Reviews, 2015, 34, 206-209.	1.5	3

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#	Article	IF	CITATIONS
55	Effects of pistachio green hullÂcrude extract and its polyphenol fractionÂon oxidative stability of sunflower oil during accelerated storage. Biomass Conversion and Biorefinery, 2023, 13, 6973-6980.	2.9	2
56	A comparison of the metals and metalloid levels in wild and cultured <i>Capoeta damascina </i> fish and assessment of its potential health risks to humans in Iran. Toxin Reviews, 2022, 41, 1179-1190.	1.5	0
57	Refer to Application of UV-C light to improve safety and overall quality of fish: A systematic review and meta-analysis by Monteiro et al. (2021). Trends in Food Science and Technology, 2021, 118, 558.	7.8	0