

Aziz A Fallah

List of Publications by Year in descending order

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Version: 2024-02-01

57
papers

2,316
citations

147566

31
h-index

214527

47
g-index

57
all docs

57
docs citations

57
times ranked

2786
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of pistachio green hull crude extract and its polyphenol fraction on oxidative stability of sunflower oil during accelerated storage. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 6973-6980.	2.9	2
2	Vegetable oil-based nanoemulsions for the preservation of muscle foods: A systematic review and meta-analysis. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8554-8567.	5.4	7
3	How probiotics impact on immunological parameters in rainbow trout (<i>Oncorhynchus mykiss</i>)? A systematic review and meta-analysis. <i>Reviews in Aquaculture</i> , 2022, 14, 27-53.	4.6	8
4	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. <i>Toxin Reviews</i> , 2022, 41, 1179-1190.	1.5	0
5	Low-dose gamma irradiation and pectin biodegradable nanocomposite coating containing curcumin nanoparticles and ajowan (<i>Carum copticum</i>) essential oil nanoemulsion for storage of chilled lamb loins. <i>Meat Science</i> , 2022, 184, 108700.	2.7	19
6	Effect of virgin olive oil nanoemulsion combined with ajowan (<i>Carum copticum</i>) essential oil on the quality of lamb loins stored under chilled condition. <i>Food Science and Human Wellness</i> , 2022, 11, 904-913.	2.2	8
7	Occurrence and fate of mycotoxins in cereals and cereal-based products: a narrative review of systematic reviews and meta-analyses studies. <i>Current Opinion in Food Science</i> , 2021, 39, 68-75.	4.1	35
8	Effect of nanoemulsified canola oil combined with Bakhtiari savory (<i>Satureja bachtiarica</i>) essential oil on the quality of chicken breast during refrigerated storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15609.	0.9	16
9	Impacts of unit operation of cheese manufacturing on the aflatoxin M1 level: A global systematic review and meta-analysis. <i>LWT - Food Science and Technology</i> , 2021, 148, 111772.	2.5	11
10	Effect of safflower oil nanoemulsion and cumin essential oil combined with oxygen absorber packaging on the quality and shelf-life of refrigerated lamb loins. <i>LWT - Food Science and Technology</i> , 2021, 147, 111557.	2.5	26
11	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). <i>Trends in Food Science and Technology</i> , 2021, 118, 558.	7.8	0
12	Impact of dietary anthocyanins on systemic and vascular inflammation: Systematic review and meta-analysis on randomised clinical trials. <i>Food and Chemical Toxicology</i> , 2020, 135, 110922.	1.8	60
13	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. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1501-1509.	3.6	84
14	Effects of pomegranate peel extract and vitamin E on the inflammatory status and endothelial function in hemodialysis patients: a randomized controlled clinical trial. <i>Food and Function</i> , 2020, 11, 7987-7993.	2.1	9
15	Effect of dietary anthocyanins on biomarkers of glycemic control and glucose metabolism: A systematic review and meta-analysis of randomized clinical trials. <i>Food Research International</i> , 2020, 137, 109379.	2.9	40
16	Effect of dietary anthocyanins on biomarkers of oxidative stress and antioxidative capacity: A systematic review and meta-analysis of randomized controlled trials. <i>Journal of Functional Foods</i> , 2020, 68, 103912.	1.6	35
17	Effects of pomegranate peel extract and vitamin E on oxidative stress and antioxidative capacity of hemodialysis patients: A randomized controlled clinical trial. <i>Journal of Functional Foods</i> , 2020, 72, 104069.	1.6	13
18	Impact of glazing based on chitosan-gelatin incorporated with Persian lime (<i>Citrus latifolia</i>) peel essential oil on quality of rainbow trout fillets stored at superchilled condition. <i>International Journal of Biological Macromolecules</i> , 2019, 136, 316-323.	3.6	45

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19	Effect of Chlorella supplementation on cardiovascular risk factors: A meta-analysis of randomized controlled trials. <i>Clinical Nutrition</i> , 2018, 37, 1892-1901.	2.3	47
20	Effect of cumin (<i>Cuminum cyminum</i>) essential oil supplementation on metabolic profile and serum leptin in pre-diabetic subjects: A randomized double-blind placebo-controlled clinical trial. <i>Journal of Functional Foods</i> , 2018, 47, 416-422.	1.6	21
21	Vitamin D ameliorates systolic but not diastolic blood pressure in patients with type 2 diabetes: Results from a meta-analysis of randomized controlled trials. <i>International Journal for Vitamin and Nutrition Research</i> , 2018, 88, 90-99.	0.6	9
22	Aflatoxin M ₁ in human breast milk in Shahrekord, Iran and association with dietary factors. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2017, 10, 128-136.	1.3	27
23	The association between mercury levels and autism spectrum disorders: A systematic review and meta-analysis. <i>Journal of Trace Elements in Medicine and Biology</i> , 2017, 44, 289-297.	1.5	45
24	Seasonal study of aflatoxin M ₁ contamination in milk of four dairy species in Yazd, Iran. <i>Food Control</i> , 2016, 68, 77-82.	2.8	37
25	Effects of vitamin D on serum lipid profile in patients with type 2 diabetes: A meta-analysis of randomized controlled trials. <i>Clinical Nutrition</i> , 2016, 35, 1259-1268.	2.3	85
26	Seasonal study of parasitic contamination in fresh salad vegetables marketed in Shahrekord, Iran. <i>Food Control</i> , 2016, 60, 538-542.	2.8	38
27	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. <i>Clinical Nutrition</i> , 2016, 35, 67-76.	2.3	82
28	Stability of Vitamin D ₃ in fortified yoghurt and yoghurt drink (Doogh). <i>Advanced Biomedical Research</i> , 2016, 5, 52.	0.2	18
29	Aflatoxin M ₁ in raw milk in Qazvin Province, Iran: a seasonal study. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2015, 8, 195-198.	1.3	35
30	HPLC analysis of some allowable-antibiotic multiresidues in farmed rainbow trout in Iran. <i>Toxin Reviews</i> , 2015, 34, 206-209.	1.5	3
31	Prevalence of <i>Linguatula serrata</i> nymphs in slaughtered sheep in Isfahan province, southwest of Iran. <i>Journal of Parasitic Diseases</i> , 2015, 39, 518-521.	0.4	11
32	Parenteral immunonutrition in patients with acute pancreatitis: A systematic review and meta-analysis. <i>Clinical Nutrition</i> , 2015, 34, 35-43.	2.3	49
33	The association between serum selenium and gestational diabetes mellitus: A systematic review and meta-analysis. <i>Journal of Trace Elements in Medicine and Biology</i> , 2015, 29, 195-201.	1.5	47
34	Occurrence of tetracyclines, sulfonamides, fluoroquinolones and florfenicol in farmed rainbow trout in Iran. <i>Food and Agricultural Immunology</i> , 2015, 26, 420-429.	0.7	41
35	Determination of malachite green residues in farmed rainbow trout in Iran. <i>Food Control</i> , 2014, 40, 100-105.	2.8	51
36	Chemical Composition, Antioxidative Capacity and Antimicrobial Activity of <i>Eravschania membranacea</i> (Pimenov) Essential Oil. <i>Journal of Food Safety</i> , 2014, 34, 87-94.	1.1	8

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37	The review of aflatoxin M ₁ contamination in milk and dairy products produced in Iran. <i>Toxin Reviews</i> , 2014, 33, 160-168.	1.5	36
38	Role of dietary n-3 polyunsaturated fatty acids in type 2 diabetes: A review of epidemiological and clinical studies. <i>Maturitas</i> , 2013, 74, 303-308.	1.0	30
39	Proximate composition and fatty acid profile of edible tissues of <i>Capoeta damascina</i> (Valenciennes.) <i>Tj ETQq1 1 0.784314 rgBT /Over</i> 150-154.	1.9	19
40	Aflatoxin M1 contamination in white and Lighvan cheese marketed in Rafsanjan, Iran. <i>Food Control</i> , 2013, 33, 525-527.	2.8	38
41	Occurrence and antibiotic resistance profiles of <i>Listeria monocytogenes</i> isolated from seafood products and market and processing environments in Iran. <i>Food Control</i> , 2013, 34, 630-636.	2.8	69
42	Prevalence of parasitic contamination in vegetables used for raw consumption in Shahrekord, Iran: Influence of season and washing procedure. <i>Food Control</i> , 2012, 25, 617-620.	2.8	69
43	Prevalence and antimicrobial resistance patterns of <i>Listeria</i> species isolated from poultry products marketed in Iran. <i>Food Control</i> , 2012, 28, 327-332.	2.8	58
44	Chemical Composition and Antioxidative Activity of <i>Echinophora platyloba</i> DC. Essential Oil, and Its Interaction with Natural Antimicrobials against Food-Borne Pathogens and Spoilage Organisms. <i>Journal of Food Science</i> , 2012, 77, M631-7.	1.5	31
45	Determination of Lead, Cadmium, Copper, and Zinc Content in Commercial Iranian Vinegars Using Stripping Chronopotentiometry. <i>Food Analytical Methods</i> , 2012, 5, 767-773.	1.3	12
46	Chemical composition, antioxidative capacity and interactive antimicrobial potency of <i>Satureja khuzestanica</i> Jamzad essential oil and antimicrobial agents against selected food-related microorganisms. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1579-1585.	1.3	32
47	Seasonal variation of aflatoxin M1 contamination in industrial and traditional Iranian dairy products. <i>Food Control</i> , 2011, 22, 1653-1656.	2.8	112
48	Comparative assessment of proximate composition, physicochemical parameters, fatty acid profile and mineral content in farmed and wild rainbow trout (<i>Oncorhynchus mykiss</i>). <i>International Journal of Food Science and Technology</i> , 2011, 46, 767-773.	1.3	46
49	Seasonal bioaccumulation of toxic trace elements in economically important fish species from the Caspian Sea using GFAAS. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2011, 6, 367-374.	0.5	20
50	Determination of copper, lead, cadmium and zinc content in commercially valuable fish species from the Persian Gulf using derivative potentiometric stripping analysis. <i>Microchemical Journal</i> , 2011, 98, 156-162.	2.3	80
51	Comparative study of heavy metal and trace element accumulation in edible tissues of farmed and wild rainbow trout (<i>Oncorhynchus mykiss</i>) using ICP-OES technique. <i>Microchemical Journal</i> , 2011, 98, 275-279.	2.3	123
52	Enhancement of microbial quality and inactivation of pathogenic bacteria by gamma irradiation of ready-to-cook Iranian barbecued chicken. <i>Radiation Physics and Chemistry</i> , 2010, 79, 1073-1078.	1.4	31
53	Aflatoxin M1 contamination in dairy products marketed in Iran during winter and summer. <i>Food Control</i> , 2010, 21, 1478-1481.	2.8	102
54	Assessment of aflatoxin M1 contamination in pasteurized and UHT milk marketed in central part of Iran. <i>Food and Chemical Toxicology</i> , 2010, 48, 988-991.	1.8	130

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55	Arsenic and mercury in commercially valuable fish species from the Persian Gulf: Influence of season and habitat. <i>Food and Chemical Toxicology</i> , 2010, 48, 2945-2950.	1.8	85
56	Determination of aflatoxin M1 levels in Iranian white and cream cheese. <i>Food and Chemical Toxicology</i> , 2009, 47, 1872-1875.	1.8	105
57	Microbial and Sensory Characteristics of Camel Meat During Refrigerated Storage as Affected by Gamma Irradiation. <i>Pakistan Journal of Biological Sciences</i> , 2008, 11, 894-899.	0.2	16