

Karamatollah Rezaei

List of Publications by Year in descending order

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91
papers

3,340
citations

136885

32
h-index

155592

55
g-index

95
all docs

95
docs citations

95
times ranked

3949
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparison of microwave-assisted hydrodistillation with the traditional hydrodistillation method in the extraction of essential oils from <i>Thymus vulgaris</i> L.. <i>Food Chemistry</i> , 2008, 109, 925-930.	4.2	285
2	Identification and quantification of phenolic compounds and their effects on antioxidant activity in pomegranate juices of eight Iranian cultivars. <i>Food Chemistry</i> , 2009, 115, 1274-1278.	4.2	231
3	Extraction of Essential Oils From the Seeds of Pomegranate Using Organic Solvents and Supercritical CO ₂ . <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2008, 85, 83-89.	0.8	130
4	Extraction optimization and physicochemical properties of pectin from melon peel. <i>International Journal of Biological Macromolecules</i> , 2017, 98, 709-716.	3.6	125
5	Effect of plasticizing sugars on water vapor permeability, surface energy and microstructure properties of zein films. <i>LWT - Food Science and Technology</i> , 2007, 40, 1191-1197.	2.5	121
6	Detection of Adulteration in Saffron Samples Using Electronic Nose. <i>International Journal of Food Properties</i> , 2015, 18, 1391-1401.	1.3	119
7	Effects of pressure and temperature on enzymatic reactions in supercritical fluids. <i>Biotechnology Advances</i> , 2007, 25, 272-280.	6.0	98
8	Expanded ethanol with CO ₂ and pressurized ethyl lactate to obtain fractions enriched in $\hat{\nu}^3$ -Linolenic Acid from <i>Arthrospira platensis</i> (Spirulina). <i>Journal of Supercritical Fluids</i> , 2012, 62, 109-115.	1.6	93
9	Alcohol-free Beer: Methods of Production, Sensorial Defects, and Healthful Effects. <i>Food Reviews International</i> , 2010, 26, 335-352.	4.3	84
10	Effect of refrigerated storage temperature on the viability of probiotic micro-organisms in yogurt. <i>International Journal of Dairy Technology</i> , 2007, 60, 123-127.	1.3	83
11	Effects of Water on Enzyme Performance with an Emphasis on the Reactions in Supercritical Fluids. <i>Critical Reviews in Biotechnology</i> , 2007, 27, 183-195.	5.1	75
12	Using supercritical fluid chromatography to determine diffusion coefficients of lipids in supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2000, 17, 35-44.	1.6	74
13	Effect of various extraction conditions on the phenolic contents of pomegranate seed oil. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 435-440.	1.0	72
14	Changes in the rheological properties of Iranian UF-Feta cheese during ripening. <i>Food Chemistry</i> , 2009, 112, 539-544.	4.2	69
15	Health-Related Aspects of Beer: A Review. <i>International Journal of Food Properties</i> , 2012, 15, 350-373.	1.3	65
16	Evaluation of physicochemical properties and antioxidant activities of Persian walnut oil obtained by several extraction methods. <i>Industrial Crops and Products</i> , 2013, 45, 133-140.	2.5	64
17	Chemical Compositions of Oils from Several Wild Almond Species. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 503-508.	0.8	62
18	Supercritical fluid extraction of flavors and fragrances from <i>Hyssopus officinalis</i> L. cultivated in Iran. <i>Food Chemistry</i> , 2007, 105, 805-811.	4.2	61

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19	Pressurized limonene as an alternative bio-solvent for the extraction of lipids from marine microorganisms. <i>Journal of Supercritical Fluids</i> , 2014, 92, 1-7.	1.6	57
20	The Optimized Concentration and Purity of <i>Spirulina platensis</i> C-Phycocyanin: A Comparative Study on Microwave-Assisted and Ultrasound-Assisted Extraction Methods. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 3080-3091.	0.9	52
21	Lipase-catalyzed hydrolysis of canola oil in supercritical carbon dioxide. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 903-909.	0.8	49
22	Optimization of ultrasound-assisted extraction of phenolic compounds from yarrow (<i>Achillea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	1.2	49
23	On-line extraction-reaction of canola oil using immobilized lipase in supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2001, 19, 263-274.	1.6	48
24	Microwave-assisted hydrodistillation of essential oil from <i>Zataria multiflora</i> Boiss. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 448-454.	1.0	48
25	Preliminary investigation of the combined effect of heat treatment and incubation temperature on the viability of the probiotic micro-organisms in freshly made yogurt. <i>International Journal of Dairy Technology</i> , 2006, 59, 8-11.	1.3	44
26	Spray drying microencapsulation of natural canthaxantin using soluble soybean polysaccharide as a carrier. <i>Food Science and Biotechnology</i> , 2011, 20, 63-69.	1.2	42
27	Pistachio (<i>Pistachia vera</i>) wastes valorization: Enhancement of biodiesel oxidation stability using hull extracts of different varieties. <i>Journal of Cleaner Production</i> , 2018, 185, 852-859.	4.6	41
28	Pomegranate seed oil as a functional ingredient in beverages. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 730-736.	1.0	39
29	Optimization of the Aqueous Enzymatic Extraction of Oil from Iranian Wild Almond. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 985-992.	0.8	39
30	Supercritical Fluid Extraction of Alkylamides from <i>Echinacea angustifolia</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3947-3953.	2.4	38
31	Identification of Potent ACE Inhibitory Peptides from Wild Almond Proteins. <i>Journal of Food Science</i> , 2017, 82, 2421-2431.	1.5	35
32	Solvent and solvent to sample ratio as main parameters in the microwave-assisted extraction of polyphenolic compounds from apple pomace. <i>Food Science and Biotechnology</i> , 2013, 22, 1-6.	1.2	34
33	Use of Microwave-assisted Hydrodistillation to Extract the Essential Oils from <i>Satureja hortensis</i> and <i>Satureja montana</i> . <i>Food Science and Technology Research</i> , 2008, 14, 311-314.	0.3	33
34	Development of Pressurized Extraction Processes for Oil Recovery from Wild Almond (<i>Amygdalus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.8	33
35	Determination of Polycyclic Aromatic Hydrocarbons (PAHs) in Olive and Refined Pomace Olive Oils with Modified Low Temperature and Ultrasound-Assisted Liquid-Liquid Extraction Method Followed by the HPLC/FLD. <i>Food Analytical Methods</i> , 2016, 9, 1220-1227.	1.3	33
36	Effect of Water on Canola Oil Hydrolysis in an Online Extraction-Reaction System Using Supercritical CO ₂ . <i>Industrial & Engineering Chemistry Research</i> , 2002, 41, 6475-6481.	1.8	28

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37	COMPARISON BETWEEN ULTRAFILTRATION AND MICROFILTRATION IN THE CLARIFICATION OF POMEGRANATE JUICE. <i>Journal of Food Process Engineering</i> , 2012, 35, 424-436.	1.5	28
38	Hydrogenated vegetable oils as candle wax. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2002, 79, 1241-1247.	0.8	27
39	Microstructural properties of fat during the accelerated ripening of ultrafiltered-Feta cheese. <i>Food Chemistry</i> , 2009, 113, 424-434.	4.2	27
40	Diluent effect on the distribution ratio and separation factor of Ni(II) in the liquid-liquid extraction from aqueous acidic solutions using dibutyldithiophosphoric acid. <i>Hydrometallurgy</i> , 2003, 68, 11-21.	1.8	26
41	<i>In vitro</i> antioxidant activities of hydrolysates obtained from Iranian wild almond (<i>Prunus amygdalus scoparia</i>) protein by several enzymes. <i>International Journal of Food Science and Technology</i> , 2016, 51, 609-616.	1.3	26
42	Characterization and functional properties of protein isolates from wild almond. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1725-1733.	1.6	25
43	On-line Extraction and Reaction of Canola Oil with Ethanol by Immobilized Lipase in SC-CO ₂ . <i>Industrial & Engineering Chemistry Research</i> , 2002, 41, 5770-5774.	1.8	24
44	Canola oil extracted by supercritical carbon dioxide and a commercial organic solvent. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 488-492.	1.0	23
45	Stabilization of canthaxanthin produced by <i>Dietzia natronolimnaea</i> HS-1 with spray drying microencapsulation. <i>Journal of Food Science and Technology</i> , 2014, 51, 2134-2140.	1.4	23
46	Applying native proteases from melon to hydrolyze kilka fish proteins (<i>Clupeonella cultriventris</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 38	4.2	23
47	Application of Advanced Instrumental Methods for Yogurt Analysis. <i>Critical Reviews in Food Science and Nutrition</i> , 2009, 49, 153-163.	5.4	22
48	Tocol Composition and Supercritical Carbon Dioxide Extraction of Lipids from Barley Pearling Flour. <i>Journal of Food Science</i> , 2013, 78, C1643-50.	1.5	21
49	Effect of alternative C ₂ carbon sources on the growth, lipid, and γ -linolenic acid production of spirulina (<i>Arthrospira platensis</i>). <i>Food Science and Biotechnology</i> , 2012, 21, 355-363.	1.2	19
50	Use of sourdough to reduce phytic acid and improve zinc bioavailability of a traditional flat bread (sanggak) from Iran. <i>Food Science and Biotechnology</i> , 2012, 21, 51-57.	1.2	19
51	Optimization of an Aqueous Extraction Process for Pomegranate Seed Oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 1491-1501.	0.8	19
52	Antioxidant activity optimisation of <i>Spirulina platensis</i> C-phycoyanin obtained by freeze-thaw, microwave-assisted and ultrasound-assisted extraction methods. <i>Quality Assurance and Safety of Crops and Foods</i> , 2017, 9, 1-9.	1.8	19
53	Rheology and microstructure of kefir and whey protein mixed gels. <i>Journal of Food Science and Technology</i> , 2017, 54, 1168-1174.	1.4	17
54	Antibacterial properties and chemical characterization of the essential oils from summer savory extracted by microwave-assisted hydrodistillation. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1453-1462.	0.8	16

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55	Î³â€Linolenic acid production by <i>Arthrospira platensis</i> using different carbon sources. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 306-314.	1.0	16
56	Flavour characteristics of Spanish and Iranian saffron analysed by electronic tongue. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 359-368.	1.8	16
57	Immobilization of inulinase from <i>Aspergillus niger</i> on octadecyl substituted nanoporous silica: Inulin hydrolysis in a continuous mode operation. <i>Biocatalysis and Agricultural Biotechnology</i> , 2016, 7, 174-180.	1.5	16
58	Irrigation Regime and Organic Fertilizers Influence on Oil Content and Fatty Acid Composition of Milk Thistle Seeds. <i>Agronomy Journal</i> , 2015, 107, 187-194.	0.9	15
59	Combustion characteristics of candles made from hydrogenated soybean oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2002, 79, 803-808.	0.8	14
60	Microstructural Changes in Fat During the Ripening of Iranian Ultrafiltered Feta Cheese. <i>Journal of Dairy Science</i> , 2008, 91, 4147-4154.	1.4	13
61	Effect of Various Parameters on the Selective Extraction of Main Components from Hyssop Using Supercritical Fluid Extraction (SFE). <i>Food Science and Technology Research</i> , 2009, 15, 645-652.	0.3	13
62	On the Formulation Design and Rheological Evaluations of Pectin-Based Functional Gels. <i>Journal of Food Science</i> , 2011, 76, E15-22.	1.5	12
63	Modelling of aflatoxin G1 reduction by kefir grain using response surface methodology. <i>Journal of Environmental Health Science & Engineering</i> , 2015, 13, 40.	1.4	12
64	Effect of enzyme immobilization and <i>in vitro</i> digestion on the immune-reactivity and sequence of IgE epitopes in egg white proteins. <i>Food and Function</i> , 2020, 11, 6632-6642.	2.1	12
65	Epitope mapping and the effects of various factors on the immunoreactivity of main allergens in egg white. <i>Food and Function</i> , 2022, 13, 38-51.	2.1	12
66	Evaluating the effects of herbal essences from spearmint and wild thyme on the quality of camel's milk. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2168-2174.	1.3	11
67	Laboratory-Scale Optimization of Roasting Conditions Followed by Aqueous Extraction of Oil from Wild Almond. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2017, 94, 867-876.	0.8	11
68	Investigation of different parameters on acrylamide production in the fried beef burger using Taguchi experimental design. <i>Journal of Food Science and Technology</i> , 2014, 51, 440-448.	1.4	10
69	Mixed extracts of green tea and orange peel encapsulated and impregnated on black tea bag paper to be used as a functional drink. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1534-1542.	1.3	9
70	Designing an apple-pomace-based functional dessert formulation. <i>British Food Journal</i> , 2013, 115, 409-424.	1.6	8
71	Optimisation of aflatoxin B ₁ reduction in pistachio nuts by kefir grains using statistical experimental methods. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 509-518.	1.8	8
72	General Analytical Schemes for the Characterization of Pectin-Based Edible Gelled Systems. <i>Scientific World Journal</i> , The, 2012, 2012, 1-12.	0.8	7

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73	Study of the Effects of Essential Oils of Cumin, Savory and Cardamom as Natural Antioxidants on the Flavor and Oxidative Stability of Soybean Oil During the Storage. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 176-184.	0.7	7
74	Reducing acrylamide in fried potato pancake using baker's yeast, lactobacilli and microalgae. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 779-787.	1.8	6
75	Amygdalin Contents of Oil and Meal from Wild Almond: Effect of Different Heat Pretreatment and Extraction Methods. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 1163-1171.	0.8	6
76	The effect of electrospun polylactic acid/chitosan nanofibers on the low density polyethylene/poly lactic acid film as bilayer antibacterial active packaging films. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e15889.	0.9	6
77	"A comparison between sugar consumption and ethanol production in wort by immobilized <i>Saccharomyces Cerevisiae</i> , <i>Saccharomyces Ludwigii</i> and <i>Saccharomyces Rouxii</i> on Brewer's Spent Grain". <i>Brazilian Journal of Microbiology</i> , 2011, 42, 605-15.	0.8	6
78	Source identification of perylene in surface sediments and waterbird eggs in the Anzali Wetland, Iran. <i>Environmental Pollution</i> , 2015, 205, 23-32.	3.7	5
79	Antibacterial properties and chemical characterization of the essential oils from summer savory extracted by microwave-assisted hydrodistillation. <i>Brazilian Journal of Microbiology</i> , 2011, 42, 1453-62.	0.8	5
80	Effects of several starter cultures on the anti-mold activity and sensory attributes of a traditional flat bread (Sangak) from Iran. <i>Food Science and Biotechnology</i> , 2012, 21, 113-121.	1.2	4
81	Improving the Biological Value of Olive and Soybean Oil Blends with Olive Leaf Extract Obtained by Ultrasound-Assisted Extraction towards the Preparation of a Sauce Product. <i>Life</i> , 2021, 11, 974.	1.1	4
82	Acrylamide Formation during the Frying of Beef Burger: Effect of Temperature and Time. <i>Chemical Engineering Research Bulletin</i> , 2011, 15, .	0.2	3
83	Essential Oil Composition of <i>Leutea kurdistanica</i> (Mozaff.) at the Vegetative and Flowering Stages. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 223-228.	0.7	3
84	Measurement of Flavor Absorption from Soft Drinks into PET Bottle by Headspace Solid Phase Microextraction-Gas Chromatography. <i>International Journal of Food Engineering</i> , 2011, 7, .	0.7	2
85	Optimization of the Degumming Process for Aqueous-Extracted Wild Almond Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 765-778.	0.8	2
86	High and low oxalate content in spinach: an investigation of accumulation patterns. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 836-843.	1.7	2
87	Characterization of Free and Bound Lipids among Four Corn Genotypes as Affected by Drying and Storage Temperatures. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 1201-1210.	0.8	1
88	Bread-making characteristics of several Iranian wheat cultivars. <i>Cereal Research Communications</i> , 2010, 38, 569-578.	0.8	0
89	Effect of duration time of the ultrasound-assisted extraction on the total phenolic and anti-radical capacity of extracts from <i>Achillea beibrestinii</i> . <i>Clinical Biochemistry</i> , 2011, 44, S118.	0.8	0
90	Supercritical fluid chromatography for food quality evaluation. , 2019, , 379-404.		0

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91	Use of Solid Phase Extraction with Hydrophilic-Lipophilic Balance (HLB) Cartridge as the Appropriate Option for Metribuzin Extraction from Contaminated Soils. Journal of the Brazilian Chemical Society, 2014, , .	0.6	0