

Karamatollah Rezaei

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90
papers

2,594
citations

30
h-index

48
g-index

95
ext. papers

2,911
ext. citations

3.8
avg, IF

5.22
L-index

#	Paper	IF	Citations
90	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, 925-30	8.5	217
89	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	8.5	187
88	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	1.8	107
87	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	5.4	92
86	Detection of Adulteration in Saffron Samples Using Electronic Nose. <i>International Journal of Food Properties</i> , 2015 , 18, 1391-1401	3	88
85	Effects of pressure and temperature on enzymatic reactions in supercritical fluids. <i>Biotechnology Advances</i> , 2007 , 25, 272-80	17.8	87
84	Extraction optimization and physicochemical properties of pectin from melon peel. <i>International Journal of Biological Macromolecules</i> , 2017 , 98, 709-716	7.9	83
83	Expanded ethanol with CO ₂ and pressurized ethyl lactate to obtain fractions enriched in ω -Linolenic Acid from <i>Arthrospira platensis</i> (Spirulina). <i>Journal of Supercritical Fluids</i> , 2012 , 62, 109-115	4.2	81
82	Using supercritical fluid chromatography to determine diffusion coefficients of lipids in supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2000 , 17, 35-44	4.2	67
81	Alcohol-free Beer: Methods of Production, Sensorial Defects, and Healthful Effects. <i>Food Reviews International</i> , 2010 , 26, 335-352	5.5	65
80	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	3.7	61
79	Effects of water on enzyme performance with an emphasis on the reactions in supercritical fluids. <i>Critical Reviews in Biotechnology</i> , 2007 , 27, 183-95	9.4	61
78	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	3	58
77	Chemical Compositions of Oils from Several Wild Almond Species. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2011 , 88, 503-508	1.8	55
76	Changes in the rheological properties of Iranian UF-Feta cheese during ripening. <i>Food Chemistry</i> , 2009 , 112, 539-544	8.5	54
75	Supercritical fluid extraction of flavors and fragrances from <i>Hyssopus officinalis</i> L. cultivated in Iran. <i>Food Chemistry</i> , 2007 , 105, 805-811	8.5	51
74	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	5.9	47

73	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	4.2	44
72	Optimization of ultrasound-assisted extraction of phenolic compounds from yarrow (<i>Achillea beibrestinii</i>) by response surface methodology. <i>Food Science and Biotechnology</i> , 2012 , 21, 1005-1011	3	44
71	Health-Related Aspects of Beer: A Review. <i>International Journal of Food Properties</i> , 2012 , 15, 350-373	3	43
70	On-line extraction-reaction of canola oil using immobilized lipase in supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2001 , 19, 263-274	4.2	43
69	Lipase-catalyzed hydrolysis of canola oil in supercritical carbon dioxide. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2000 , 77, 903-909	1.8	43
68	Spray drying microencapsulation of natural canthaxantin using soluble soybean polysaccharide as a carrier. <i>Food Science and Biotechnology</i> , 2011 , 20, 63-69	3	40
67	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	3	38
66	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	10.3	34
65	Supercritical fluid extraction of alkylamides from <i>Echinacea angustifolia</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3947-53	5.7	34
64	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	3.7	33
63	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	2.1	32
62	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	1.8	31
61	Pomegranate seed oil as a functional ingredient in beverages. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 730-736	3	31
60	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	3.4	27
59	Development of Pressurized Extraction Processes for Oil Recovery from Wild Almond (<i>Amygdalus scoparia</i>). <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2015 , 92, 1503-1511	1.8	27
58	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	0.8	25
57	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	3.9	24
56	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	3	23

55	COMPARISON BETWEEN ULTRAFILTRATION AND MICROFILTRATION IN THE CLARIFICATION OF POMEGRANATE JUICE. <i>Journal of Food Process Engineering</i> , 2012 , 35, 424-436	2.4	23
54	Microstructural properties of fat during the accelerated ripening of ultrafiltered-Feta cheese. <i>Food Chemistry</i> , 2009 , 113, 424-434	8.5	23
53	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	4	23
52	Hydrogenated vegetable oils as candle wax. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 1241-1247	1.8	22
51	On-line Extraction Reaction of Canola Oil with Ethanol by Immobilized Lipase in SC-CO ₂ . <i>Industrial & Engineering Chemistry Research</i> , 2002 , 41, 5770-5774	3.9	22
50	In vitro antioxidant activities of hydrolysates obtained from Iranian wild almond (<i>Amygdalus scoparia</i>) protein by several enzymes. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 609-616	3.8	21
49	Identification of Potent ACE Inhibitory Peptides from Wild Almond Proteins. <i>Journal of Food Science</i> , 2017 , 82, 2421-2431	3.4	20
48	Application of advanced instrumental methods for yogurt analysis. <i>Critical Reviews in Food Science and Nutrition</i> , 2009 , 49, 153-63	11.5	19
47	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, 2134-40	3.3	18
46	Tocol composition and supercritical carbon dioxide extraction of lipids from barley pearling flour. <i>Journal of Food Science</i> , 2013 , 78, C1643-50	3.4	18
45	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	3	18
44	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	1.5	17
43	Effect of alternative C ₂ carbon sources on the growth, lipid, and linolenic acid production of spirulina (<i>Arthrospira platensis</i>). <i>Food Science and Biotechnology</i> , 2012 , 21, 355-363	3	17
42	Characterization and functional properties of protein isolates from wild almond. <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1725-1733	2.8	16
41	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	4.2	14
40	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 ^{2.2}	2.2	14
39	Use of sourdough to reduce phytic acid and improve zinc bioavailability of a traditional flat bread (sangak) from Iran. <i>Food Science and Biotechnology</i> , 2012 , 21, 51-57	3	13
38	Rheology and microstructure of kefir and whey protein mixed gels. <i>Journal of Food Science and Technology</i> , 2017 , 54, 1168-1174	3.3	12

37	Optimization of an Aqueous Extraction Process for Pomegranate Seed Oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 1491-1501	1.8	12
36	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	0.8	12
35	Applying native proteases from melon to hydrolyze kilka fish proteins (<i>Clupeonella cultriventris caspia</i>) compared to commercial enzyme Alcalase. <i>Food Chemistry</i> , 2019 , 277, 314-322	8.5	12
34	Laboratory-Scale Optimization of Roasting Conditions Followed by Aqueous Extraction of Oil from Wild Almond. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2017 , 94, 867-876	1.8	11
33	Microstructural changes in fat during the ripening of Iranian ultrafiltered Feta cheese. <i>Journal of Dairy Science</i> , 2008 , 91, 4147-54	4	11
32	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	1.5	10
31	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	3.8	10
30	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	3	10
29	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	2.2	9
28	Combustion characteristics of candles made from hydrogenated soybean oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2002 , 79, 803-808	1.8	9
27	On the formulation design and rheological evaluations of pectin-based functional gels. <i>Journal of Food Science</i> , 2011 , 76, E15-22	3.4	8
26	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, 440-8	3.3	7
25	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	2.8	6
24	Effect of enzyme immobilization and in vitro digestion on the immune-reactivity and sequence of IgE epitopes in egg white proteins. <i>Food and Function</i> , 2020 , 11, 6632-6642	6.1	6
23	General analytical schemes for the characterization of pectin-based edible gelled systems. <i>Scientific World Journal, The</i> , 2012 , 2012, 967407	2.2	5
22	Designing an all-apple-pomace-based functional dessert formulation. <i>British Food Journal</i> , 2013 , 115, 409-424	2.8	5
21	Modelling of aflatoxin G1 reduction by kefir grain using response surface methodology. <i>Journal of Environmental Health Science & Engineering</i> , 2015 , 13, 40	2.9	4
20	Optimisation of aflatoxin B1 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	1.5	4

19	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	1.7	4
18	Source identification of perylene in surface sediments and waterbird eggs in the Anzali Wetland, Iran. <i>Environmental Pollution</i> , 2015 , 205, 23-32	9.3	4
17	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	2.2	4
16	Amygdalin Contents of Oil and Meal from Wild Almond: Effect of Different Heat Pretreatment and Extraction Methods. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 1163-1171	1.8	3
15	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	3	3
14	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	1.5	3
13	"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	2.2	3
12	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	1.7	2
11	Acrylamide Formation during the Frying of Beef Burger: Effect of Temperature and Time. <i>Chemical Engineering Research Bulletin</i> , 2011 , 15,	0	2
10	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> , e15889	2.1	2
9	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,	3	2
8	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,	1.9	1
7	Epitope mapping and the effects of various factors on the immunoreactivity of main allergens in egg white.. <i>Food and Function</i> , 2021 ,	6.1	1
6	Characterization of Free and Bound Lipids among Four Corn Genotypes as Affected by Drying and Storage Temperatures. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2012 , 89, 1201	1.8	0
5	Use of Hydrodistillation as a Green Technology to Obtain Essential Oils From Several Medicinal Plants Belonging to Lamiaceae (Mint) Family 2021 , 59-75		0
4	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	4.3	0
3	Supercritical fluid chromatography for food quality evaluation 2019 , 379-404		
2	Optimization of the Degumming Process for Aqueous-Extracted Wild Almond Oil. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2020 , 97, 765-778	1.8	

- 1 Bread-making characteristics of several Iranian wheat cultivars. *Cereal Research Communications*, **2010**, 38, 569-578 1.1