

Karamatollah Rezaei

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	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
89	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
88	Use of Hydrodistillation as a Green Technology to Obtain Essential Oils From Several Medicinal Plants Belonging to Lamiaceae (Mint) Family 2021 , 59-75		0
87	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
86	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	1.8	
85	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
84	Supercritical fluid chromatography for food quality evaluation 2019 , 379-404		
83	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	1.8	3
82	Applying native proteases from melon to hydrolyze tilapia fish proteins (<i>Clupeonella cultriventris caspia</i>) compared to commercial enzyme Alcalase. <i>Food Chemistry</i> , 2019 , 277, 314-322	8.5	12
81	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
80	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
79	Extraction optimization and physicochemical properties of pectin from melon peel. <i>International Journal of Biological Macromolecules</i> , 2017 , 98, 709-716	7.9	83
78	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	3.8	6
77	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	1.8	11
76	Identification of Potent ACE Inhibitory Peptides from Wild Almond Proteins. <i>Journal of Food Science</i> , 2017 , 82, 2421-2431	3.4	20
75	Optimization of an Aqueous Extraction Process for Pomegranate Seed Oil. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2017 , 94, 1491-1501	1.8	12
74	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

73	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
72	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
71	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
70	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
69	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
68	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
67	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
66	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
65	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
64	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
63	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
62	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
61	Detection of Adulteration in Saffron Samples Using Electronic Nose. <i>International Journal of Food Properties</i> , 2015 , 18, 1391-1401	3	88
60	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
59	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
58	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
57	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
56	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

55	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
54	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
53	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
52	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
51	Designing an all-apple-pomace-based functional dessert formulation. <i>British Food Journal</i> , 2013 , 115, 409-424	2.8	5
50	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
49	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
48	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
47	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
46	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
45	General analytical schemes for the characterization of pectin-based edible gelled systems. <i>Scientific World Journal, The</i> , 2012 , 2012, 967407	2.2	5
44	ω -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
43	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	1.8	0
42	Effect of alternative C ₂ carbon sources on the growth, lipid, and ω -linolenic acid production of spirulina (<i>Arthrospira platensis</i>). <i>Food Science and Biotechnology</i> , 2012 , 21, 355-363	3	17
41	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
40	Health-Related Aspects of Beer: A Review. <i>International Journal of Food Properties</i> , 2012 , 15, 350-373	3	43
39	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	14
38	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

37	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
36	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
35	Pomegranate seed oil as a functional ingredient in beverages. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 730-736	3	31
34	Acrylamide Formation during the Frying of Beef Burger: Effect of Temperature and Time. <i>Chemical Engineering Research Bulletin</i> , 2011 , 15,	0	2
33	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
32	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
31	"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
30	Alcohol-free Beer: Methods of Production, Sensorial Defects, and Healthful Effects. <i>Food Reviews International</i> , 2010 , 26, 335-352	5.5	65
29	Bread-making characteristics of several Iranian wheat cultivars. <i>Cereal Research Communications</i> , 2010 , 38, 569-578	1.1	
28	Changes in the rheological properties of Iranian UF-Feta cheese during ripening. <i>Food Chemistry</i> , 2009 , 112, 539-544	8.5	54
27	Microstructural properties of fat during the accelerated ripening of ultrafiltered-Feta cheese. <i>Food Chemistry</i> , 2009 , 113, 424-434	8.5	23
26	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
25	Application of advanced instrumental methods for yogurt analysis. <i>Critical Reviews in Food Science and Nutrition</i> , 2009 , 49, 153-63	11.5	19
24	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
23	Microstructural changes in fat during the ripening of Iranian ultrafiltered Feta cheese. <i>Journal of Dairy Science</i> , 2008 , 91, 4147-54	4	11
22	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
21	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
20	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

19	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
18	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
17	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
16	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
15	Effects of pressure and temperature on enzymatic reactions in supercritical fluids. <i>Biotechnology Advances</i> , 2007 , 25, 272-80	17.8	87
14	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
13	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
12	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
11	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
10	Diluent effect on the distribution ratio and separation factor of Ni(II) in the liquid-liquid extraction from aqueous acidic solutions using dibutyl dithiophosphoric acid. <i>Hydrometallurgy</i> , 2003 , 68, 11-21	4	23
9	Combustion characteristics of candles made from hydrogenated soybean oil. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2002 , 79, 803-808	1.8	9
8	Hydrogenated vegetable oils as candle wax. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2002 , 79, 1241-1247	1.8	22
7	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
6	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
5	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
4	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
3	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
2	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

- 1 The effect of electrospun polylactic acid/chitosan nanofibers on the low density polyethylene/poly lactic acid film as bilayer antibacterial active packaging films. *Journal of Food Processing and Preservation*,e15889 2.1 2