Elahe Abedi

List of Publications by Year
in descending order

35 papers	1,115 citations	471509 17 h-index	414414 32 g-index
35 all docs	35 docs citations	35 times ranked	1216 citing authors

#	Article	IF	Citations
1	Longâ€chain polyunsaturated fatty acid sources and evaluation of their nutritional and functional properties. Food Science and Nutrition, 2014, 2, 443-463.	3.4	414
2	Lactic acid production â€“ producing microorganisms and substrates sources-state of art. Heliyon, 2020, 6, e04974.	3.2	168
3	Optimisation of soya bean oil bleaching by ultrasonic processing and investigate the physicoâ€chemical properties of bleached soya bean oil. International Journal of Food Science and Technology, 2015, 50, 857-863.	2.7	39
4	Effects of sucrose, isomalt and maltodextrin on microstructural, thermal, pasting and textural properties of wheat and cassava starch gel. International Journal of Biological Macromolecules, 2018, 120, 1935-1943.	7.5	35
5	Enzymatic modifications of gluten protein: Oxidative enzymes. Food Chemistry, 2021, 356, 129679.	8.2	32
6	Effect of frying in different culinary fats on the fatty acid composition of silver carp. Food Science and Nutrition, 2013, 1, 292-297.	3.4	27
7	Fabrication, characterization, and performance of antimicrobial alginate-based films containing thymol-loaded lipid nanoparticles: Comparison of nanoemulsions and nanostructured lipid carriers. International Journal of Biological Macromolecules, 2022, 207, 801-812.	7.5	27
8	The Effect of Ultrasonic Probe Size for Effective Ultrasound-Assisted Pregelatinized Starch. Food and Bioprocess Technology, 2019, 12, 1852-1862.	4.7	26
9	Dualâ€frequency ultrasound for ultrasonicâ€assisted esterification. Food Science and Nutrition, 2019, 7, 2613-2624.	3.4	25
10	Physical modifications of wheat gluten protein: An extensive review. Journal of Food Process Engineering, 2021, 44, e13619.	2.9	25
11	Ultrasound-assisted bleaching: Mathematical and 3D computational fluid dynamics simulation of ultrasound parameters on microbubble formation and cavitation structures. Innovative Food Science and Emerging Technologies, 2019, 55, 66-79.	5.6	24
12	Reduction of phytic acid, aflatoxins and other mycotoxins in wheat during germination. Journal of the Science of Food and Agriculture, 2019, 99, 4695-4701.	3.5	21
13	The effect of redox agents on conformation and structure characterization of gluten protein: An extensive review. Food Science and Nutrition, 2020, 8, 6301-6319.	3.4	21
14	Shelfâ€life enhancement of whole rainbow trout (Oncorhynchus mykiss) treated with Reshgak ice coverage. Food Science and Nutrition, 2018, 6, 953-961.	3.4	20
15	Hydrolytic enzymes and their directly and indirectly effects on gluten and dough properties: An extensive review. Food Science and Nutrition, 2021, 9, 3988-4006.	3.4	20
16	Effect of ionic strength (NaCl and CaCl2) on functional, textural and electrophoretic properties of native and acetylated gluten, gliadin and glutenin. International Journal of Biological Macromolecules, 2018, 120, 2035-2047.	7.5	19
17	Effect of freezing-thawing pre-treatment on enzymatic modification of corn and potato starch treated with activated Î±-amylase: Investigation of functional properties. Food Hydrocolloids, 2022, 129, 107676.	10.7	19
18	Postharvest quality of orange fruit as influenced by salicylic acid, acetic acid, and carboxymethyl cellulose coating. Journal of Food Measurement and Characterization, 2021, 15, 3912-3930.	3.2	18

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19	The effect of thermal processing and different concentrations of resistant starch on X-ray pattern, crystallization kinetics and morphological properties of noodles supplemented with wheat and corn resistant starch. Journal of Food Measurement and Characterization, 2019, 13, 3149-3161.	3.2	16
20	The effect of pre and post-ultrasonication on the aggregation structure and physicochemical characteristics of tapioca starch containing sucrose, isomalt and maltodextrin. International Journal of Biological Macromolecules, 2020, 163, 485-496.	7.5	13
21	The potential use of ultrasound-assisted bleaching in removing heavy metals and pigments from soybean oil using kinetic, thermodynamic and equilibrium modeling. Environmental Science and Pollution Research, 2021, 28, 49833-49851.	5.3	11
22	Comparison between surface hydrophobicity of heated and thermosonicated cells to detoxify aflatoxin B1 by co-culture Lactobacillus plantarum and Lactobacillus rhamnosus in sourdough: Modeling studies. LWT - Food Science and Technology, 2022, 154, 112616.	5.2	11
23	Modeling the effects of corn and wheat resistant starch on texture properties and quality of resistant starchâ€enrichment dough and biscuit. Journal of Food Process Engineering, 2019, 42, e12962.	2.9	10
24	Kinetic, isotherm and thermodynamic investigations on adsorption of trace elements and pigments from soybean oil using high voltage electric field-assisted bleaching: A comparative study. Process Biochemistry, 2020, 91, 208-222.	3.7	10
25	Accelerating Bleaching of Soybean Oil by Ultrasonic Horn and Bath Under Sparge of Helium, Air, Argon and Nitrogen Gas. Journal of Food Processing and Preservation, 2017, 41, e12987.	2.0	9
26	Ultrasound-Assisted Detoxification of Ochratoxin A: Comparative Study of Cell Wall Structure, Hydrophobicity, and Toxin Binding Capacity of Single and Co-culture Lactic Acid Bacteria. Food and Bioprocess Technology, 2022, 15, 539-560.	4.7	9
27	Horn ultrasonic-assisted bleaching of vegetable oils with various viscosities as a green process: Computational fluid dynamics simulation of process. Industrial Crops and Products, 2020, 156, 112845.	5.2	8
28	The influence of green tea extract as the steeping solution on nutritional and microbial characteristics of germinated wheat. Food Chemistry, 2020, 332, 127288.	8.2	8
29	Kinetics and mathematics modeling of ochratoxin a detoxification in maize dough by Lacticaseibacillus casei subs. casei subjected to continuous and pulsed ultrasound. Journal of Food Processing and Preservation, 2021, 45, e15336.	2.0	8
30	Biopreservative potential of Lactobacillus strains in yoghurt dessert. Journal of Food Measurement and Characterization, 2021, 15, 1634-1643.	3.2	7
31	Determining the adsorption capacity and stability of Aflatoxin B1, Ochratoxin A, and Zearalenon on single and co-culture L. acidophilus and L. rhamnosus surfaces. Journal of Food Composition and Analysis, 2022, 110, 104517.	3.9	7
32	Synergic effect of phytase, amylase, galactosidase, and asparaginase activity on the mitigation of acrylamide and hydroxymethylfurfural in roll bread by co-culture fermentation. Journal of Food Composition and Analysis, 2022, 106, 104355.	3.9	4
33	Horn ultrasonicâ€assisted pregelatinized starch with various streamline patterns as a green process: Computational fluid dynamics and microbubble formation of process. Journal of Food Process Engineering, 2021, 44, e13625.	2.9	2
34	Principal Component Analysis of Time-Related Changes of Some Essential Mineral Contents of Canned Silver Carp (Hypophthalmichthys molitrix) in Different Filling Media. Biological Trace Element Research, 2020, 193, 261-270.	3.5	1
35	Comparison between response surface methodology and genetic algorithm to optimize lactic acid production by Lactobacillus rhamnosus and Lactobacillus acidophilus under ultrasonic pretreatment. FEMS Microbiology Letters, 2022, , .	1.8	1