

# Elahe Abedi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8892381/publications.pdf>

Version: 2024-02-01

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	Comparison between surface hydrophobicity of heated and thermosonicated cells to detoxify aflatoxin B1 by co-culture <i>Lactobacillus plantarum</i> and <i>Lactobacillus rhamnosus</i> in sourdough: Modeling studies. <i>LWT - Food Science and Technology</i> , 2022, 154, 112616.	5.2	11
2	Synergic effect of phytase, amylase, galactosidase, and asparaginase activity on the mitigation of acrylamide and hydroxymethylfurfural in roll bread by co-culture fermentation. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104355.	3.9	4
3	Comparison between response surface methodology and genetic algorithm to optimize lactic acid production by <i>Lactobacillus rhamnosus</i> and <i>Lactobacillus acidophilus</i> under ultrasonic pretreatment. <i>FEMS Microbiology Letters</i> , 2022, , .	1.8	1
4	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. <i>Food and Bioprocess Technology</i> , 2022, 15, 539-560.	4.7	9
5	Fabrication, characterization, and performance of antimicrobial alginate-based films containing thymol-loaded lipid nanoparticles: Comparison of nanoemulsions and nanostructured lipid carriers. <i>International Journal of Biological Macromolecules</i> , 2022, 207, 801-812.	7.5	27
6	Determining the adsorption capacity and stability of Aflatoxin B1, Ochratoxin A, and Zearalenon on single and co-culture <i>L. acidophilus</i> and <i>L. rhamnosus</i> surfaces. <i>Journal of Food Composition and Analysis</i> , 2022, 110, 104517.	3.9	7
7	Effect of freezing-thawing pre-treatment on enzymatic modification of corn and potato starch treated with activated $\alpha$ -amylase: Investigation of functional properties. <i>Food Hydrocolloids</i> , 2022, 129, 107676.	10.7	19
8	Physical modifications of wheat gluten protein: An extensive review. <i>Journal of Food Process Engineering</i> , 2021, 44, e13619.	2.9	25
9	Biopreservative potential of <i>Lactobacillus</i> strains in yoghurt dessert. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1634-1643.	3.2	7
10	Horn ultrasonic-assisted pregelatinized starch with various streamline patterns as a green process: Computational fluid dynamics and microbubble formation of process. <i>Journal of Food Process Engineering</i> , 2021, 44, e13625.	2.9	2
11	Kinetics and mathematics modeling of ochratoxin a detoxification in maize dough by <i>Lactobacillus casei</i> subs. <i>casei</i> subjected to continuous and pulsed ultrasound. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15336.	2.0	8
12	Postharvest quality of orange fruit as influenced by salicylic acid, acetic acid, and carboxymethyl cellulose coating. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3912-3930.	3.2	18
13	The potential use of ultrasound-assisted bleaching in removing heavy metals and pigments from soybean oil using kinetic, thermodynamic and equilibrium modeling. <i>Environmental Science and Pollution Research</i> , 2021, 28, 49833-49851.	5.3	11
14	Hydrolytic enzymes and their directly and indirectly effects on gluten and dough properties: An extensive review. <i>Food Science and Nutrition</i> , 2021, 9, 3988-4006.	3.4	20
15	Enzymatic modifications of gluten protein: Oxidative enzymes. <i>Food Chemistry</i> , 2021, 356, 129679.	8.2	32
16	Principal Component Analysis of Time-Related Changes of Some Essential Mineral Contents of Canned Silver Carp ( <i>Hypophthalmichthys molitrix</i> ) in Different Filling Media. <i>Biological Trace Element Research</i> , 2020, 193, 261-270.	3.5	1
17	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. <i>Process Biochemistry</i> , 2020, 91, 208-222.	3.7	10
18	Horn ultrasonic-assisted bleaching of vegetable oils with various viscosities as a green process: Computational fluid dynamics simulation of process. <i>Industrial Crops and Products</i> , 2020, 156, 112845.	5.2	8

#	ARTICLE	IF	CITATIONS
19	Lactic acid production of producing microorganisms and substrates sources-state of art. Heliyon, 2020, 6, e04974.	3.2	168
20	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
21	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
22	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
23	Dual-frequency ultrasound for ultrasonic-assisted esterification. Food Science and Nutrition, 2019, 7, 2613-2624.	3.4	25
24	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
25	The Effect of Ultrasonic Probe Size for Effective Ultrasound-Assisted Pregelatinized Starch. Food and Bioprocess Technology, 2019, 12, 1852-1862.	4.7	26
26	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
27	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
28	Modeling the effects of corn and wheat resistant starch on texture properties and quality of resistant starch-enrichment dough and biscuit. Journal of Food Process Engineering, 2019, 42, e12962.	2.9	10
29	Shelf-life enhancement of whole rainbow trout ( <i>Oncorhynchus mykiss</i> ) treated with Reshgak ice coverage. Food Science and Nutrition, 2018, 6, 953-961.	3.4	20
30	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
31	Effect of ionic strength (NaCl and CaCl <sub>2</sub> ) 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
32	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
33	Optimisation of soya bean oil bleaching by ultrasonic processing and investigate the physicochemical properties of bleached soya bean oil. International Journal of Food Science and Technology, 2015, 50, 857-863.	2.7	39
34	Long-chain polyunsaturated fatty acid sources and evaluation of their nutritional and functional properties. Food Science and Nutrition, 2014, 2, 443-463.	3.4	414
35	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