

Yousef Nami

List of Publications by Citations

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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.

32
papers

740
citations

18
h-index

26
g-index

35
ext. papers

991
ext. citations

4.3
avg, IF

4.31
L-index

#	Paper	IF	Citations
32	Assessment of probiotic potential and anticancer activity of newly isolated vaginal bacterium <i>Lactobacillus plantarum</i> 5BL. <i>Microbiology and Immunology</i> , 2014 , 58, 492-502	2.7	60
31	Probiotic potential and biotherapeutic effects of newly isolated vaginal <i>Lactobacillus acidophilus</i> 36YL strain on cancer cells. <i>Anaerobe</i> , 2014 , 28, 29-36	2.8	57
30	Probiotic Properties of Isolated From Artisanal Dairy Products. <i>Frontiers in Microbiology</i> , 2019 , 10, 300	5.7	48
29	Microencapsulation of probiotic bacteria <i>Lactobacillus plantarum</i> 15HN using alginate-psyllium-fenugreek polymeric blends. <i>Journal of Applied Microbiology</i> , 2015 , 118, 1048-57	4.7	47
28	Different effects of two newly-isolated probiotic <i>Lactobacillus plantarum</i> 15HN and <i>Lactococcus lactis</i> subsp. <i>Lactis</i> 44Lac strains from traditional dairy products on cancer cell lines. <i>Anaerobe</i> , 2014 , 30, 51-9	2.8	40
27	The Prophylactic Effect of Probiotic <i>Enterococcus lactis</i> IW5 against Different Human Cancer Cells. <i>Frontiers in Microbiology</i> , 2015 , 6, 1317	5.7	38
26	A newly isolated probiotic <i>Enterococcus faecalis</i> strain from vagina microbiota enhances apoptosis of human cancer cells. <i>Journal of Applied Microbiology</i> , 2014 , 117, 498-508	4.7	37
25	Anticancer impacts of potentially probiotic acetic acid bacteria isolated from traditional dairy microbiota. <i>LWT - Food Science and Technology</i> , 2015 , 60, 690-697	5.4	34
24	Probiotics or antibiotics: future challenges in medicine. <i>Journal of Medical Microbiology</i> , 2015 , 64, 137-146	2	28
23	Bioactivity characterization of <i>Lactobacillus</i> strains isolated from dairy products. <i>MicrobiologyOpen</i> , 2015 , 4, 803-13	3.4	27
22	Hypocholesterolaemic activity of a novel autochthonous potential probiotic <i>Lactobacillus plantarum</i> YS5 isolated from yogurt. <i>LWT - Food Science and Technology</i> , 2019 , 111, 876-882	5.4	26
21	Effect of addition of inulin and fenugreek on the survival of microencapsulated <i>Enterococcus durans</i> 39C in alginate-psyllium polymeric blends in simulated digestive system and yogurt. <i>Asian Journal of Pharmaceutical Sciences</i> , 2015 , 10, 350-361	9	26
20	Selenium-Enriched <i>Saccharomyces cerevisiae</i> Reduces the Progression of Colorectal Cancer. <i>Biological Trace Element Research</i> , 2018 , 185, 424-432	4.5	26
19	Alginate-Persian Gum-Prebiotics microencapsulation impacts on the survival rate of <i>Lactococcus lactis</i> ABRIINW-N19 in orange juice. <i>LWT - Food Science and Technology</i> , 2020 , 124, 109190	5.4	25
18	Novel autochthonous lactobacilli with probiotic aptitudes as a main starter culture for probiotic fermented milk. <i>LWT - Food Science and Technology</i> , 2018 , 98, 85-93	5.4	24
17	Probiotic assessment of <i>Enterococcus durans</i> 6HL and <i>Lactococcus lactis</i> 2HL isolated from vaginal microflora. <i>Journal of Medical Microbiology</i> , 2014 , 63, 1044-1051	3.2	22
16	Anti-proliferative effects of <i>Enterococcus</i> strains isolated from fermented dairy products on different cancer cell lines. <i>Journal of Functional Foods</i> , 2014 , 11, 363-374	5.1	21

15	Antimicrobial activity and the presence of virulence factors and bacteriocin structural genes in <i>Enterococcus faecium</i> CM33 isolated from ewe colostrum. <i>Frontiers in Microbiology</i> , 2015 , 6, 782	5.7	20
14	Isolation and characterization of probiotics from dairies. <i>Iranian Journal of Microbiology</i> , 2017 , 9, 234-243.	3.9	17
13	Potentially probiotic acetic acid bacteria isolation and identification from traditional dairies microbiota. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1056-1064	3.8	16
12	Probiotic Assessment of <i>Lactobacillus plantarum</i> 15HN and <i>Enterococcus mundtii</i> 50H Isolated from Traditional Dairies Microbiota. <i>Advanced Pharmaceutical Bulletin</i> , 2016 , 6, 37-47	4.5	16
11	-fermented sourdoughs improve the quality of gluten-free bread made from pearl millet flour. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4057-4067	3.3	15
10	Effect of psyllium and gum Arabic biopolymers on the survival rate and storage stability in yogurt of IW3 encapsulated in alginate. <i>Food Science and Nutrition</i> , 2017 , 5, 554-563	3.2	14
9	Probiotic Assessment of <i>Lactobacillus plantarum</i> 15HN and <i>Enterococcus mundtii</i> 50H Isolated from Traditional Dairies Microbiota. <i>Advanced Pharmaceutical Bulletin</i> , 2016 , 6, 37-47	4.5	14
8	Application of unsupervised clustering algorithm and heat-map analysis for selection of lactic acid bacteria isolated from dairy samples based on desired probiotic properties. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108839	5.4	11
7	Molecular Identification and Probiotic Potential Characterization of Lactic Acid Bacteria Isolated from Human Vaginal Microbiota. <i>Advanced Pharmaceutical Bulletin</i> , 2018 , 8, 683-695	4.5	10
6	Application of machine learning in bacteriophage research. <i>BMC Microbiology</i> , 2021 , 21, 193	4.5	8
5	Tarkhineh as a new microencapsulation matrix improves the quality and sensory characteristics of probiotic <i>Lactococcus lactis</i> KUMS-T18 enriched potato chips. <i>Scientific Reports</i> , 2021 , 11, 12599	4.9	4
4	Herbal hydrogel-based encapsulated <i>Enterococcus faecium</i> ABRIINW.N7 improves the resistance of red hybrid tilapia against <i>Streptococcus iniae</i> . <i>Journal of Applied Microbiology</i> , 2021 , 131, 2516-2527	4.7	3
3	Application of Tarkhineh Fermented Product to Produce Potato Chips With Strong Probiotic Properties, High Shelf-Life, and Desirable Sensory Characteristics. <i>Frontiers in Microbiology</i> , 2021 , 12, 657579	5.7	2
2	Screening of potential probiotic lactic acid bacteria with antimicrobial properties and selection of superior bacteria for application as biocontrol using machine learning models. <i>LWT - Food Science and Technology</i> , 2022 , 113471	5.4	2
1	Potential probiotic and safety characterisation of enterococcus bacteria isolated from indigenous fermented motal cheese. <i>International Dairy Journal</i> , 2021 , 126, 105247	3.5	1