Arash Koocheki

List of Publications by Year
in descending order

97 papers	4,505 citations	134610 34 h-index	129628 63 g-index
100 all docs	100 docs citations	100 times ranked	4319 citing authors

#	Article	IF	Citations
1	Influence of Î²-glucan extracted from hull-less barley on droplet characterization, stability and rheological properties of soy protein isolate stabilized oil-in-water emulsions. Journal of Food Science and Technology, 2022, 59, 1781-1791.	1.4	5
2	Modification of grass pea protein isolate (Lathyrus sativus L.) using high intensity ultrasound treatment: Structure and functional properties. Food Research International, 2022, 158, 111520.	2.9	23
3	Rheological properties, electrical conductivity, and surface activity of alginate/AHSG (Alyssum) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Rheologica Acta, 2022, 61, 649-661.	1.1	6
4	Development of whey protein concentrate/pullulan composite films containing bacteriophage A511: Functional properties and anti-Listerial effects during storage. Food Packaging and Shelf Life, 2022, 33, 100902.	3.3	8
5	Physicochemical properties of Grass pea (Lathyrus sativus L.) protein nanoparticles fabricated by cold atmospheric-pressure plasma. Food Hydrocolloids, 2021, 112, 106328.	5.6	24
6	Effect of heat treatment on the structure and stability of Grass pea (Lathyrus sativus) protein isolate/Alyssum homolocarpum seed gum nanoparticles. International Journal of Biological Macromolecules, 2021, 182, 26-36.	3.6	15
7	Encapsulation of curcumin using Grass pea (Lathyrus sativus) protein isolate/Alyssum homolocarpum seed gum complex nanoparticles. Innovative Food Science and Emerging Technologies, 2021, 72, 102728.	2.7	33
8	An innovative model for describing oil penetration into the doughnut crust during hot air frying. Food Research International, 2021, 147, 110458.	2.9	5
9	Physical modification of Lepidium perfoliatum seed gum using cold atmospheric-pressure plasma treatment. Food Hydrocolloids, 2021, 120, 106902.	5.6	18
10	Influence of pregelatinized and granular cold water swelling maize starches on stability and physicochemical properties of low fat oil-in-water emulsions. Food Hydrocolloids, 2020, 102, 105620.	5.6	22
11	Practical application of nonaqueous foam in the preparation of a novel aerated reduced-fat sauce. Food and Bioproducts Processing, 2020, 119, 216-225.	1.8	14
12	Saffron packaging. , 2020, , 301-306.		2
13	Dehydration of saffron stigmas. , 2020, , 291-299.		0
14	Optimization of the extrusion process through response surface methodology for improvement in functional and nutritional properties of soybean hull. Journal of Food Science and Technology, 2020, 57, 4054-4064.	1.4	8
15	Application of TOPSIS to evaluate the effects of different conditions of sonication on eggless cake properties, structure, and mass transfer. Journal of Food Science, 2020, 85, 1479-1488.	1.5	10
16	Structural, rheological, pasting and textural properties of granular cold water swelling maize starch: Effect of NaCl and CaCl2. Carbohydrate Polymers, 2020, 242, 116406.	5.1	26
17	Fabrication and characterization of Grass pea (Lathyrus sativus) protein isolate-Alyssum homolocarpum seed gum complex coacervate. Polymer Testing, 2020, 89, 106636.	2.3	18
18	Saffron adulteration. , 2020, , 321-334.		7

#	Article	IF	Citations
19	An agent-based coupled heat and water transfer model for air frying of doughnut as a heterogeneous multiscale porous material. Innovative Food Science and Emerging Technologies, 2020, 61, 102335.	2.7	9
20	Production of high fiber ready-to-eat expanded snack from barley flour and carrot pomace using extrusion cooking technology. Journal of Food Science and Technology, 2020, 57, 2169-2181.	1.4	26
21	Effect of atmospheric cold plasma on structure, interfacial and emulsifying properties of Grass pea (Lathyrus sativus L.) protein isolate. Food Hydrocolloids, 2020, 106, 105899.	5.6	64
22	In vitro release study of nisin from active polyvinyl alcohol-Alyssum homolocarpum seed gum films at different temperatures. Polymer Testing, 2019, 79, 106032.	2.3	9
23	Characterization, Release Profile and Antimicrobial Properties of Bioactive Polyvinyl Alcohol-Alyssum homolocarpum Seed Gum- Nisin Composite Film. Food Biophysics, 2019, 14, 120-131.	1.4	27
24	Controlled release of nisin from polyvinyl alcohol - Alyssum homolocarpum seed gum composite films: Nisin kinetics. Food Bioscience, 2019, 28, 133-139.	2.0	29
25	Extruded soy protein as a novel emulsifier: Structure, interfacial activity and emulsifying property. Food Hydrocolloids, 2019, 93, 361-373.	5.6	89
26	Optimization of limonene microencapsulation based on native and fibril soy protein isolate by VIKOR method. LWT - Food Science and Technology, 2019, 115, 107884.	2.5	29
27	Thermodynamic compatibility and interactions between Speckled Sugar bean protein and xanthan gum for production of multilayer O/W emulsion. Journal of Food Science and Technology, 2018, 55, 1143-1153.	1.4	16
28	Introducing Speckled sugar bean (Phaseolus vulgaris) protein isolates as a new source of emulsifying agent. Food Hydrocolloids, 2018, 79, 498-508.	5.6	30
29	Encapsulation of D-limonene in Alyssum homolocarpum seed gum nanocapsules by emulsion electrospraying: Morphology characterization and stability assessment. Bioactive Carbohydrates and Dietary Fibre, 2018, 16, 43-52.	1.5	28
30	Steady and dynamic shear rheological behavior of semi dilute Alyssum homolocarpum seed gum solutions: influence of concentration, temperature and heatingâ€“cooling rate. Journal of the Science of Food and Agriculture, 2018, 98, 2713-2720.	1.7	10
31	The effects of concentration and heating-cooling rate on rheological properties of Plantago lanceolata seed mucilage. International Journal of Biological Macromolecules, 2018, 115, 1260-1266.	3.6	27
32	Physicochemical and sensory properties of extruded sorghumâ€“wheat composite bread. Journal of Food Measurement and Characterization, 2018, 12, 370-377.	1.6	24
33	Functional effects of xanthan gum on quality attributes and microstructure of extruded sorghum-wheat composite dough and bread. LWT - Food Science and Technology, 2018, 89, 551-558.	2.5	28
34	Effect of deep fat and hot air frying on doughnuts physical properties and kinetic of crust formation. Journal of Cereal Science, 2018, 83, 25-31.	1.8	36
35	Characterizing the cellular structure of air and deep fat fried doughnut using image analysis techniques. Journal of Food Engineering, 2018, 237, 231-239.	2.7	17
36	Novel multilayer microcapsules based on soy protein isolate fibrils and high methoxyl pectin: Production, characterization and release modeling. International Journal of Biological Macromolecules, 2017, 97, 761-769.	3.6	60

#	Article	IF	Citations
37	Dilute solution properties of Prunus armeniaca gum exudates: Influence of temperature, salt, and sugar. International Journal of Biological Macromolecules, 2017, 96, 501-506.	3.6	18
38	Effect of microwave and conventional heating on structural, functional and antioxidant properties of bovine serum albumin-maltodextrin conjugates through Maillard reaction. Food Research International, 2017, 100, 289-297.	2.9	91
39	Effect of extrusion cooking of sorghum flour on rheology, morphology and heating rate of sorghumâ€“wheat composite dough. Journal of Cereal Science, 2017, 77, 49-57.	1.8	32
40	Fuzzy logic application to model caffeine release from hydrogel colloidosomes. Journal of Food Engineering, 2017, 212, 181-189.	2.7	8
41	Adsorption of Speckled Sugar bean protein isolate at oil-water interface: Effect of ionic strength and pH. International Journal of Biological Macromolecules, 2017, 95, 1179-1189.	3.6	14
42	Ultrasound-assisted extraction of Î²-d-glucan from hull-less barley: Assessment of physicochemical and functional properties. International Journal of Biological Macromolecules, 2017, 95, 462-475.	3.6	38
43	Alyssum homolocarpum seed gum-polyvinyl alcohol biodegradable composite film: Physicochemical, mechanical, thermal and barrier properties. Carbohydrate Polymers, 2017, 155, 280-293.	5.1	99
44	Pasting, rheological, and retrogradation properties of starches from dualâ€purpose sorghum lines. Starch/Staerke, 2017, 69, 1600262.	1.1	12
45	Development and characterization of electrosprayed Alyssum homolocarpum seed gum nanoparticles for encapsulation of d-limonene. Journal of Colloid and Interface Science, 2017, 490, 562-575.	5.0	103
46	Effect of extrusion cooking on chemical structure, morphology, crystallinity and thermal properties of sorghum flour extrudates. Journal of Cereal Science, 2017, 75, 324-331.	1.8	88
47	Introducing Prunus cerasus gum exudates: Chemical structure, molecular weight, and rheological properties. Food Hydrocolloids, 2016, 61, 946-955.	5.6	73
48	Optimization of elecrospinning process of zein using central composite design. Fibers and Polymers, 2016, 17, 769-777.	1.1	41
49	Stepwise extraction of Lepidium sativum seed gum: Physicochemical characterization and functional properties. International Journal of Biological Macromolecules, 2016, 88, 553-564.	3.6	24
50	Comparing the effects of sucrose and glucose on functional properties of pregelatinized maize starch. International Journal of Biological Macromolecules, 2016, 88, 499-504.	3.6	30
51	Functional properties of granular coldâ€water swelling maize starch: effect of sucrose and glucose. International Journal of Food Science and Technology, 2016, 51, 2416-2423.	1.3	18
52	Effects of NaCl and CaCl 2 on physicochemical properties of pregelatinized and granular cold-water swelling corn starches. Food Chemistry, 2016, 213, 602-608.	4.2	43
53	The effect of different emulsifiers on the eggless cake properties containing WPC. Journal of Food Science and Technology, 2016, 53, 3894-3903.	1.4	6
54	Rheological properties and bread quality of frozen sweet dough with added xanthan and different freezing rate. Journal of Food Science and Technology, 2016, 53, 3761-3769.	1.4	21

#	Article	IF	Citations
55	Encapsulation of caffeine in hydrogel colloidosome: optimization of fabrication, characterization and release kinetics evaluation. Flavour and Fragrance Journal, 2016, 31, 163-172.	1.2	22
56	Physical properties of pregelatinized and granular cold water swelling maize starches at different pH values. International Journal of Biological Macromolecules, 2016, 91, 730-735.	3.6	52
57	Physical stability, flow properties and droplets characteristics of Balangu(Lallemantia royleana) seed gum / whey protein stabilized submicron emulsions. Food Hydrocolloids, 2016, 59, 2-8.	5.6	25
58	Performance of Lepidium perfoliatum seed gum in deep-fried battered chicken nugget: effect of gum concentration and batter temperature. Journal of Food Measurement and Characterization, 2016, 10, 166-176.	1.6	8
59	Preparation and characterization of tragacanthâ€“locust bean gum edible blend films. Carbohydrate Polymers, 2016, 139, 20-27.	5.1	110
60	Some physico-chemical properties of Prunus armeniaca L. gum exudates. International Journal of Biological Macromolecules, 2016, 82, 744-750.	3.6	46
61	Interactions between Lepidium perfoliatum seed gum â€“ Grass pea (Lathyrus sativus) protein isolate in composite biodegradable film. Food Hydrocolloids, 2016, 54, 302-314.	5.6	60
62	Influence of Interfacial Engineering on Stability of Emulsions Stabilized with Soy Protein Isolate. Journal of Dispersion Science and Technology, 2016, 37, 56-65.	1.3	18
63	Microencapsulation of vanillin by spray drying using soy protein isolateâ€“maltodextrin as wall material. Flavour and Fragrance Journal, 2015, 30, 387-391.	1.2	24
64	Freezeâ€“thaw stability of emulsions with soy protein isolate through interfacial engineering. International Journal of Refrigeration, 2015, 58, 253-260.	1.8	33
65	Improving the physical and moisture barrier properties of Lepidium perfoliatum seed gum biodegradable film with stearic and palmitic acids. International Journal of Biological Macromolecules, 2015, 77, 151-158.	3.6	35
66	Alyssum homolocarpum seed gum: Dilute solution and some physicochemical properties. International Journal of Biological Macromolecules, 2015, 81, 418-426.	3.6	66
67	Effect of layer-by-layer polyelectrolyte method on encapsulation of vanillin. International Journal of Biological Macromolecules, 2015, 81, 803-808.	3.6	34
68	Influence of Selected Gums and Pregelatinized Corn Starch on Reduced Fat Mayonnaise: Modeling of Properties by Central Composite Design. Food Biophysics, 2015, 10, 39-50.	1.4	18
69	Application of simplex-centroid mixture design to optimize stabilizer combinations for ice cream manufacture. Journal of Food Science and Technology, 2015, 52, 1480-1488.	1.4	26
70	Quince seed mucilage films incorporated with oregano essential oil: Physical, thermal, barrier, antioxidant and antibacterial properties. Food Hydrocolloids, 2014, 36, 9-19.	5.6	227
71	Characterization of antioxidantâ€“antibacterial quince seed mucilage films containing thyme essential oil. Carbohydrate Polymers, 2014, 99, 537-546.	5.1	167
72	Optimization of extraction, antioxidant activity and functional properties of quince seed mucilage by RSM. International Journal of Biological Macromolecules, 2014, 66, 113-124.	3.6	110

#	Article	IF	Citations
73	Dynamic rheological properties of Lepidium perfoliatum seed gum: Effect of concentration, temperature and heating/cooling rate. Food Hydrocolloids, 2014, 35, 583-589.	5.6	181
74	Effect of quince seed mucilage edible films incorporated with oregano or thyme essential oil on shelf life extension of refrigerated rainbow trout fillets. International Journal of Food Microbiology, 2014, 174, 88-97.	2.1	195
75	Lepidium perfoliatum seed gum: A new source of carbohydrate to make a biodegradable film. Carbohydrate Polymers, 2014, 101, 349-358.	5.1	73
76	Use of quince seed mucilage edible films containing natural preservatives to enhance physico-chemical quality of rainbow trout fillets during cold storage. Food Science and Human Wellness, 2014, 3, 65-72.	2.2	48
77	Physical, barrier and antioxidant properties of a novel plasticized edible film from quince seed mucilage. International Journal of Biological Macromolecules, 2013, 62, 500-507.	3.6	119
78	Studies on the steady shear flow behavior and functional properties of Lepidium perfoliatum seed gum. Food Research International, 2013, 50, 446-456.	2.9	178
79	Influence of main emulsion components on the physical properties of corn oil in water emulsion: Effect of oil volume fraction, whey protein concentrate and Lepidium perfoliatum seed gum. Food Research International, 2013, 50, 457-466.	2.9	35
80	Physical and flow properties of d-limonene-in-water emulsions stabilized with whey protein concentrate and wild sage (Salvia macrosiphon) seed gum. Food Research International, 2013, 53, 312-318.	2.9	41
81	Effect of Lepidium perfoliatum seed gum addition on whey protein concentrate stabilized emulsions stored at cold and ambient temperature. Food Hydrocolloids, 2013, 30, 292-301.	5.6	46
82	Effect of Extraction Procedures on Functional Properties of Eruca sativa Seed Mucilage. Food Biophysics, 2012, 7, 84-92.	1.4	47
83	Extraction of inulin from Burdock root (Arctium lappa) using high intensity ultrasound. International Journal of Food Science and Technology, 2011, 46, 1699-1704.	1.3	62
84	The effects of date syrup and guar gum on physical, rheological and sensory properties of low fat frozen yoghurt dessert. International Journal of Dairy Technology, 2011, 64, 121-129.	1.3	29
85	Effect of Alyssum homolocarpum seed gum, Tween 80 and NaCl on droplets characteristics, flow properties and physical stability of ultrasonically prepared corn oil-in-water emulsions. Food Hydrocolloids, 2011, 25, 1149-1157.	5.6	69
86	OPTIMIZATION OF MUCILAGE EXTRACTION FROM QODUME SHIRAZI SEED (ALYSSUM) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 227 Td 2010, 33, 861-882.	1.5	48
87	Effects of somatic cell counts on the physicochemical and rheological properties of yoghurt made from sheepâ€™s milk. International Journal of Food Science and Technology, 2010, 45, 713-718.	1.3	4
88	Evaluation of Mass Exchange During Osmotic Dehydration of Plum Using Response Surface Methodology. International Journal of Food Properties, 2010, 13, 155-166.	1.3	16
89	Response surface methodology for optimization of extraction yield, viscosity, hue and emulsion stability of mucilage extracted from Lepidium perfoliatum seeds. Food Hydrocolloids, 2009, 23, 2369-2379.	5.6	198
90	Influence of Alyssum homolocarpum seed gum on the stability and flow properties of O/W emulsion prepared by high intensity ultrasound. Food Hydrocolloids, 2009, 23, 2416-2424.	5.6	88

#	Article	IF	Citations
91	Rheological properties of mucilage extracted from Alyssum homolocarpum seed as a new source of thickening agent. Journal of Food Engineering, 2009, 91, 490-496.	2.7	176
92	Effect of Concentration and Temperature on Flow Properties of Alyssum homolocarpum Seed Gum Solutions: Assessment of Time Dependency and Thixotropy. Food Biophysics, 2009, 4, 353-364.	1.4	66
93	The rheological properties of ketchup as a function of different hydrocolloids and temperature. International Journal of Food Science and Technology, 2009, 44, 596-602.	1.3	96
94	EFFECT OF EMULSIFIERS AND FUNGAL Î±â€AMYLASE ON RHEOLOGICAL CHARACTERISTICS OF WHEAT DOUGH AND QUALITY OF FLAT BREAD. Journal of Food Process Engineering, 2009, 32, 187-205.	1.5	14
95	Fat and protein contents, acidity and somatic cell counts in bulk milk of Holstein cows in the Khorasan Razavi Province, Iran. International Journal of Dairy Technology, 2009, 62, 19-26.	1.3	18
96	Elucidation of steady shear flow properties of Î²â€glucan solutions under different thermal and environmental conditions by different rheological models. Journal of Food Process Engineering, 0, , e13896.	1.5	0
97	Effect of atmospheric nonthermal plasma on physicochemical, morphology and functional properties of sunn pest (Eurygaster integriceps)â€damaged wheat flour. Food Science and Nutrition, 0, , .	1.5	2