

# Mohammad Jouki

## List of Publications by Year in descending order

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Version: 2024-02-01

30  
papers

1,707  
citations

471509

17  
h-index

477307

29  
g-index

30  
all docs

30  
docs citations

30  
times ranked

1652  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of active batter coatings enriched by quince seed gum and carvacrol microcapsules on oil uptake and quality loss of nugget during frying. <i>Journal of Food Science and Technology</i> , 2022, 59, 1104-1113.	2.8	21
2	Modification of physicochemical, structural, rheological, and organoleptic properties of sweetened condensed milk by maltodextrin, fructose, and lactose. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3800-3810.	3.2	15
3	Characterization of functional sweetened condensed milk formulated with flavoring and sugar substitute. <i>Food Science and Nutrition</i> , 2021, 9, 5119-5130.	3.4	11
4	Fabrication and characterization of an active biodegradable edible packaging film based on sesame seed gum ( <i>Sesamum indicum</i> L.). <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4748-4757.	3.2	13
5	Effects of deep-fat frying and active pretreatments of tomato pectin and paste on physical, textural and nutritional properties of fried frankfurter-type chicken sausage. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5485-5494.	3.2	6
6	Production of synbiotic freeze-dried yoghurt powder using microencapsulation and cryopreservation of <i>L. Plantarum</i> in alginate-skim milk microcapsules. <i>International Dairy Journal</i> , 2021, 122, 105133.	3.0	36
7	Encapsulation of <i>Lactobacillus casei</i> in quince seed gum-alginate beads to produce a functional synbiotic drink powder by agro-industrial by-products and freeze-drying. <i>Food Hydrocolloids</i> , 2021, 120, 106895.	10.7	55
8	Improving bioactive properties of peach juice using <i>Lactobacillus</i> strains fermentation: Antagonistic and anti-adhesion effects, anti-inflammatory and antioxidant properties, and Maillard reaction inhibition. <i>Food Chemistry</i> , 2021, 365, 130501.	8.2	38
9	Production and characterization of synbiotic Doogh, a yogurt-based Iranian drink by gum arabic, ginger extract and <i>B. bifidum</i> . <i>Journal of Food Science and Technology</i> , 2020, 57, 1158-1166.	2.8	39
10	Production and characterization of freeze-dried banana slices pretreated with ascorbic acid and quince seed mucilage: Physical and functional properties. <i>Food Science and Nutrition</i> , 2020, 8, 3768-3776.	3.4	28
11	Application of sodium chloride and quince seed gum pretreatments to prevent enzymatic browning, loss of texture and antioxidant activity of freeze dried pear slices. <i>Journal of Food Science and Technology</i> , 2020, 57, 3165-3175.	2.8	40
12	Flavored functional drinking yogurt (Doogh) formulated with <i>Lactobacillus plantarum</i> LS5, cress seed gum, and coriander leaves extract. <i>Food Science and Nutrition</i> , 2020, 8, 894-902.	3.4	28
13	Optimization of stabilized probiotic Doogh formulation by edible gums and response surface methodology: assessment of stability, viability and organoleptic attributes. <i>Journal of Food Science and Technology</i> , 2020, 57, 3201-3210.	2.8	19
14	Effects of pectin and tomato paste as a natural antioxidant on inhibition of lipid oxidation and production of functional chicken breast sausage. <i>Food Science and Technology</i> , 2020, 40, 521-527.	1.7	17
15	Quince seed mucilage films incorporated with oregano essential oil: Physical, thermal, barrier, antioxidant and antibacterial properties. <i>Food Hydrocolloids</i> , 2014, 36, 9-19.	10.7	227
16	Characterization of antioxidant and antibacterial quince seed mucilage films containing thyme essential oil. <i>Carbohydrate Polymers</i> , 2014, 99, 537-546.	10.2	167
17	Effect of low-dose gamma radiation and active equilibrium modified atmosphere packaging on shelf life extension of fresh strawberry fruits. <i>Food Packaging and Shelf Life</i> , 2014, 1, 49-55.	7.5	40
18	Characterization of new biodegradable edible film made from basil seed ( <i>Ocimum basilicum</i> L.) gum. <i>Carbohydrate Polymers</i> , 2014, 102, 199-206.	10.2	186

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19	Optimization of extraction, antioxidant activity and functional properties of quince seed mucilage by RSM. <i>International Journal of Biological Macromolecules</i> , 2014, 66, 113-124.	7.5	110
20	Effect of quince seed mucilage edible films incorporated with oregano or thyme essential oil on shelf life extension of refrigerated rainbow trout fillets. <i>International Journal of Food Microbiology</i> , 2014, 174, 88-97.	4.7	195
21	Use of quince seed mucilage edible films containing natural preservatives to enhance physico-chemical quality of rainbow trout fillets during cold storage. <i>Food Science and Human Wellness</i> , 2014, 3, 65-72.	4.9	48
22	Effects of low-dose $\hat{1}^3$ -irradiation and modified atmosphere packaging on shelf-life and quality characteristics of saffron ( <i>Crocus Sativus</i> Linn) in Iran. <i>Food Science and Biotechnology</i> , 2013, 22, 687-690.	2.6	16
23	Effect of glycerol concentration on edible film production from cress seed carbohydrate gum. <i>Carbohydrate Polymers</i> , 2013, 96, 39-46.	10.2	179
24	Physical, barrier and antioxidant properties of a novel plasticized edible film from quince seed mucilage. <i>International Journal of Biological Macromolecules</i> , 2013, 62, 500-507.	7.5	119
25	Evaluation of gamma irradiation and frozen storage on microbial load and physico-chemical quality of turkey breast meat. <i>Radiation Physics and Chemistry</i> , 2013, 85, 243-245.	2.8	14
26	Analysis of physicochemical and thermo-mechanical characteristics of Iranian black seed ( <i>Nigella</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4	1.5	14
27	Physical Properties of Whole Rye Seed ( <i>Secale cereal</i> ). <i>International Journal of Food Engineering</i> , 2012, 8, .	1.5	6
28	COMPARISON OF PHENOLIC COMPOUND VALUES FROM TURMERIC AND ROSEMARY BY SUPERCRITICAL FLUID EXTRACTION. <i>Acta Horticulturae</i> , 2012, , 59-63.	0.2	0
29	Comparison of physiochemical changes in two popular strawberry cultivars grown in Iran (cvs.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 4	0.4	8
30	The Effect of Modified Atmosphere Packaging and Calcium Chloride Dripping on the Quality and Shelf Life of Kurdistan Strawberries. <i>Journal of Food Processing &amp; Technology</i> , 2012, 03, .	0.2	14