Mohammad E Mousavi

List of Publications by Year
in descending order

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166 papers	6,982 citations	50244 46 h-index	76872 74 g-index
167 all docs	167 docs citations	167 times ranked	7521 citing authors

#	Article	IF	Citations
1	Comparison of Artificial Neural Network (ANN) and Response Surface Methodology (RSM) in the Prediction of Quality Parameters of Spray-Dried Pomegranate Juice. Drying Technology, 2009, 27, 910-917.	1.7	397
2	ANTIMICROBIAL, PHYSICAL AND MECHANICAL PROPERTIES OF CHITOSAN-BASED FILMS INCORPORATED WITH THYME, CLOVE AND CINNAMON ESSENTIAL OILS. Journal of Food Processing and Preservation, 2009, 33, 727-743.	0.9	313
3	All-cellulose nanocomposite film made from bagasse cellulose nanofibers for food packaging application. Carbohydrate Polymers, 2014, 104, 59-65.	5.1	243
4	Fermentation of pomegranate juice by probiotic lactic acid bacteria. World Journal of Microbiology and Biotechnology, 2011, 27, 123-128.	1.7	214
5	Effect of carrier type and spray drying on the physicochemical properties of powdered and reconstituted pomegranate juice (Punica Granatum L.). Journal of Food Science and Technology, 2011, 48, 677-684.	1.4	191
6	Solution properties of targacanthin (water-soluble part of gum tragacanth exudate from Astragalus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.6	188
7	Stability of vitamin D3 encapsulated in nanoparticles of whey protein isolate. Food Chemistry, 2014, 143, 379-383.	4.2	135
8	Effect of Fermentation of Pomegranate Juice byLactobacillus plantarumandLactobacillus acidophiluson the Antioxidant Activity and Metabolism of Sugars, Organic Acids and Phenolic Compounds. Food Biotechnology, 2013, 27, 1-13.	0.6	133
9	Development and characterization of the kefiran-whey protein isolate-TiO2 nanocomposite films. International Journal of Biological Macromolecules, 2014, 65, 340-345.	3.6	125
10	Effect of plasticizing sugars on water vapor permeability, surface energy and microstructure properties of zein films. LWT - Food Science and Technology, 2007, 40, 1191-1197.	2.5	121
11	The improvement of characteristics of biodegradable films made from kefiranâ€“whey protein by nanoparticle incorporation. Carbohydrate Polymers, 2014, 109, 118-125.	5.1	103
12	Rheology, Microstructure, and Functionality of Low-Fat Iranian White Cheese Made with Different Concentrations of Rennet. Journal of Dairy Science, 2005, 88, 3052-3062.	1.4	98
13	Determination and characterization of kernel biochemical composition and functional compounds of Persian walnut oil. Journal of Food Science and Technology, 2014, 51, 34-42.	1.4	96
14	Preparation of UV-protective kefiran/nano-ZnO nanocomposites: Physical and mechanical properties. International Journal of Biological Macromolecules, 2015, 72, 41-46.	3.6	96
15	Alcohol-free Beer: Methods of Production, Sensorial Defects, and Healthful Effects. Food Reviews International, 2010, 26, 335-352.	4.3	84
16	Effect of refrigerated storage temperature on the viability of probiotic micro-organisms in yogurt. International Journal of Dairy Technology, 2007, 60, 123-127.	1.3	83
17	An Investigation of the Effects of Drying Methods and Conditions on Drying Characteristics and Quality Attributes of Agricultural Products during Hot Air and Hot Air/Microwave-Assisted Dehydration. Drying Technology, 2009, 27, 831-841.	1.7	78
18	Clarification of pomegranate juice by microfiltration with PVDF membranes. Desalination, 2010, 264, 243-248.	4.0	78

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19	Nanoencapsulation of date palm pit extract in whey protein particles generated via desolvation method. Food Research International, 2013, 51, 866-871.	2.9	78
20	Effect of gellan, alone and in combination with high-methoxy pectin, on the structure and stability of doogh, a yogurt-based Iranian drink. Food Hydrocolloids, 2010, 24, 744-754.	5.6	77
21	Preparation and characterization of nanocellulose from beer industrial residues using acid hydrolysis/ultrasound. Fibers and Polymers, 2015, 16, 529-536.	1.1	77
22	Complex coacervation for the development of composite edible films based on LM pectin and sodium caseinate. Carbohydrate Polymers, 2016, 151, 947-956.	5.1	73
23	Effect of plasticizing sugars on rheological and thermal properties of zein resins and mechanical properties of zein films. Food Research International, 2006, 39, 882-890.	2.9	72
24	Effect of various extraction conditions on the phenolic contents of pomegranate seed oil. European Journal of Lipid Science and Technology, 2008, 110, 435-440.	1.0	72
25	Migration of Aluminum and Silicon from PET/Clay Nanocomposite Bottles into Acidic Food Simulant. Packaging Technology and Science, 2014, 27, 161-168.	1.3	72
26	Sonodisruption of re-assembled casein micelles at different pH values. Ultrasonics Sonochemistry, 2009, 16, 644-648.	3.8	70
27	Changes in the rheological properties of Iranian UF-Feta cheese during ripening. Food Chemistry, 2009, 112, 539-544.	4.2	69
28	Grape Drying: A Review. Food Reviews International, 2007, 23, 257-280.	4.3	66
29	Acid-induced gelation behavior of sonicated casein solutions. Ultrasonics Sonochemistry, 2010, 17, 153-158.	3.8	65
30	Response surface modeling for optimization of formulation variables and physical stability assessment of walnut oil-in-water beverage emulsions. Food Hydrocolloids, 2012, 26, 293-301.	5.6	64
31	Evaluation of physicochemical properties and antioxidant activities of Persian walnut oil obtained by several extraction methods. Industrial Crops and Products, 2013, 45, 133-140.	2.5	64
32	Effect of Î³-irradiation on the physical and mechanical properties of kefiran biopolymer film. International Journal of Biological Macromolecules, 2015, 74, 343-350.	3.6	61
33	Prediction of rheological properties of Iranian bread dough from chemical composition of wheat flour by using artificial neural networks. Journal of Food Engineering, 2007, 81, 728-734.	2.7	60
34	Optimization of crosslinked poly(vinyl alcohol) nanocomposite films for mechanical properties. Materials Science and Engineering C, 2017, 71, 1052-1063.	3.8	60
35	Spray-dried alginate microparticles carrying caffeine-loaded and potentially bioactive nanoparticles. Food Research International, 2014, 62, 1113-1119.	2.9	59
36	Green bionanocomposite based on kefiran and cellulose nanocrystals produced from beer industrial residues. International Journal of Biological Macromolecules, 2015, 77, 85-91.	3.6	59

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37	Effects of Combined Coating and Microwave Assisted Hot-air Drying on the Texture, Microstructure and Rehydration Characteristics of Apple Slices. Food Science and Technology International, 2006, 12, 39-46.	1.1	58
38	Development of a stable low-fat yogurt gel using functionality of psyllium (Plantago ovata Forsk) husk gum. Carbohydrate Polymers, 2015, 125, 272-280.	5.1	58
39	Ultrasound-assisted formation of the canthaxanthin emulsions stabilized by arabic and xanthan gums. Carbohydrate Polymers, 2013, 96, 21-30.	5.1	57
40	Optimization of canthaxanthin production by Dietzia natronolimnaea HS-1 from cheese whey using statistical experimental methods. Biochemical Engineering Journal, 2008, 40, 415-422.	1.8	56
41	Improvement of chitosan production from Persian Gulf shrimp waste by response surface methodology. Food Hydrocolloids, 2016, 59, 50-58.	5.6	55
42	Investigation of the Effects of Microwave Treatment on the Optical Properties of Apple Slices During Drying. Drying Technology, 2008, 26, 1362-1368.	1.7	50
43	High efficiency canthaxanthin production by a novel mutant isolated from Dietzia natronolimnaea HS-1 using central composite design analysis. Industrial Crops and Products, 2012, 40, 345-354.	2.5	50
44	The influence of brine concentration on chemical composition and texture of Iranian White cheese. Journal of Food Engineering, 2007, 81, 330-335.	2.7	49
45	Psyllium husk gum: An attractive carbohydrate biopolymer for the production of stable canthaxanthin emulsions. Carbohydrate Polymers, 2013, 92, 2002-2011.	5.1	49
46	Monitoring the Chemical and Textural Changes During Ripening of Iranian White Cheese Made with Different Concentrations of Starter. Journal of Dairy Science, 2006, 89, 3318-3325.	1.4	48
47	Effect of salts and nonionic surfactants on thermal characteristics of egg white proteins. International Journal of Biological Macromolecules, 2017, 102, 970-976.	3.6	48
48	Development of an optimal formulation for oxidative stability of walnut-beverage emulsions based on gum arabic and xanthan gum using response surface methodology. Carbohydrate Polymers, 2012, 87, 1611-1619.	5.1	47
49	Characterizing the natural canthaxanthin/2-hydroxypropyl-Î²-cyclodextrin inclusion complex. Carbohydrate Polymers, 2014, 101, 1147-1153.	5.1	47
50	Preliminary investigation of the combined effect of heat treatment and incubation temperature on the viability of the probiotic micro-organisms in freshly made yogurt. International Journal of Dairy Technology, 2006, 59, 8-11.	1.3	44
51	Effect of cream homogenization on textural characteristics of low-fat Iranian White cheese. International Dairy Journal, 2007, 17, 547-554.	1.5	44
52	Optimization and characterization of walnut beverage emulsions in relation to their composition and structure. International Journal of Biological Macromolecules, 2012, 50, 376-384.	3.6	44
53	Modelling and optimising of physicochemical features of walnut-oil beverage emulsions by implementation of response surface methodology: Effect of preparation conditions on emulsion stability. Food Chemistry, 2015, 174, 649-659.	4.2	44
54	Alkaline pH does not disrupt re-assembled casein micelles. Food Chemistry, 2009, 116, 929-932.	4.2	43

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55	Comparison of antioxidant and free radical scavenging activities of biocolorant synthesized by Dietzia natronolimnaea HS-1 cells grown in batch, fed-batch and continuous cultures. Industrial Crops and Products, 2013, 49, 10-16.	2.5	43
56	Comparing the Effects of Microwave and Conventional Heating Methods on the Evaporation Rate and Quality Attributes of Pomegranate (Punica granatum L.) Juice Concentrate. Food and Bioprocess Technology, 2012, 5, 1328-1339.	2.6	42
57	Optimal Development of a New Stable Nutraceutical Nanoemulsion Based on the Inclusion Complex of 2-Hydroxypropyl-Î²-cyclodextrin with Canthaxanthin Accumulated byDietzia natronolimnaeaHS-1 Using Ultrasound-Assisted Emulsification. Journal of Dispersion Science and Technology, 2015, 36, 614-625.	1.3	42
58	Microstructure and Rheological Properties of Iranian White Cheese Coagulated at Various Temperatures. Journal of Dairy Science, 2006, 89, 2359-2364.	1.4	41
59	Application of Response Surface Modeling to Optimize Critical Structural Components of Walnutâ€“Beverage Emulsion with Respect to Analysis of the Physicochemical Aspects. Food and Bioprocess Technology, 2013, 6, 456-469.	2.6	41
60	Comparison of pH-dependent sonodisruption of re-assembled casein micelles by 35 and 130kHz ultrasounds. Journal of Food Engineering, 2009, 95, 505-509.	2.7	40
61	Chemical modification of pullulan exopolysaccharide by octenyl succinic anhydride: Optimization, physicochemical, structural and functional properties. International Journal of Biological Macromolecules, 2020, 164, 3485-3495.	3.6	40
62	Study of mechanical properties, oxygen permeability and AFM topography of zein films plasticized by polyols. Packaging Technology and Science, 2007, 20, 155-163.	1.3	39
63	Response surface optimization of an artificial neural network for predicting the size of re-assembled casein micelles. Computers and Electronics in Agriculture, 2009, 68, 216-221.	3.7	39
64	Pomegranate seed oil as a functional ingredient in beverages. European Journal of Lipid Science and Technology, 2011, 113, 730-736.	1.0	39
65	Comparative analysis of new Persian walnut cultivars: nut/kernel geometrical, gravimetrical, frictional and mechanical attributes and kernel chemical composition. Scientia Horticulturae, 2012, 135, 202-209.	1.7	39
66	Low methoxyl pectin/sodium caseinate interactions and composite film formation at neutral pH. Food Hydrocolloids, 2017, 69, 132-140.	5.6	38
67	Improving Antibacterial Activity of Edible Films Based on Chitosan by Incorporating Thyme and Clove Essential Oils and EDTA. Journal of Applied Sciences, 2008, 8, 2895-2900.	0.1	38
68	Effect of membrane clarification on the physicochemical properties of pomegranate juice. International Journal of Food Science and Technology, 2010, 45, 1457-1463.	1.3	37
69	Developing an emulsion model system containing canthaxanthin biosynthesized by Dietzia natronolimnaea HS-1. International Journal of Biological Macromolecules, 2012, 51, 618-626.	3.6	36
70	Developing spray-dried powders containing anthocyanins of black raspberry juice encapsulated based on fenugreek gum. Advanced Powder Technology, 2015, 26, 462-469.	2.0	35
71	Combined effects of octenylsuccination and beeswax on pullulan films: Water-resistant and mechanical properties. Carbohydrate Polymers, 2021, 255, 117471.	5.1	35
72	Heat and mass transfer in apple cubes in a microwave-assisted fluidized bed drier. Food and Bioproducts Processing, 2013, 91, 207-215.	1.8	34

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73	Application of Response Surface Methodology to Improve Fermentation Time and Rheological Properties of Probiotic Yogurt Containing Lactobacillus reuteri. Food and Bioprocess Technology, 2012, 5, 1394-1401.	2.6	33
74	Transglutaminase-induced or citric acid-mediated cross-linking of whey proteins to tune the characteristics of subsequently desolvated sub-micron and nano-scaled particles. Journal of Microencapsulation, 2014, 31, 636-643.	1.2	33
75	Characterization of bacteria of the genus Dietzia: an updated review. Annals of Microbiology, 2014, 64, 1-11.	1.1	32
76	Changes in blocking mechanisms during membrane processing of pomegranate juice. International Journal of Food Science and Technology, 2009, 44, 2135-2141.	1.3	31
77	Potentially bioactive and caffeine-loaded peptidic sub-micron and nanoscalar particles. Journal of Functional Foods, 2014, 6, 462-469.	1.6	30
78	Thermodynamic and physiochemical insights into chickpea protein-Persian gum interactions and environmental effects. International Journal of Biological Macromolecules, 2018, 119, 1052-1058.	3.6	29
79	Polyethersulfone membrane embedded with amine functionalized microcrystalline cellulose. International Journal of Biological Macromolecules, 2020, 164, 4444-4454.	3.6	29
80	New Studies on the Galactomannan Extracted from Trigonella foenum-graecum (Fenugreek) Seed: Effect of Subsequent Use of Ultrasound and Microwave on the Physicochemical and Rheological Properties. Food and Bioprocess Technology, 2020, 13, 882-900.	2.6	29
81	COMPARISON BETWEEN ULTRAFILTRATION AND MICROFILTRATION IN THE CLARIFICATION OF POMEGRANATE JUICE. Journal of Food Process Engineering, 2012, 35, 424-436.	1.5	28
82	Microstructural properties of fat during the accelerated ripening of ultrafiltered-Feta cheese. Food Chemistry, 2009, 113, 424-434.	4.2	27
83	Rheological Properties of Iranian Yoghurt Drink, Doogh. International Journal of Dairy Science, 2008, 3, 71-78.	0.4	27
84	Changes in physicochemical and organoleptic properties of traditional Iranian cheese Lighvan during ripening. International Journal of Dairy Technology, 2012, 65, 64-70.	1.3	26
85	Formulation of apple juice beverages containing whey protein isolate or whey protein hydrolysate based on sensory and physicochemical analysis. International Journal of Dairy Technology, 2015, 68, 70-78.	1.3	26
86	Influence of starter culture type and incubation temperatures on rheology and microstructure of low fat set yoghurt. International Journal of Dairy Technology, 2009, 62, 549-555.	1.3	25
87	Application of Advanced Instrumental Techniques for Analysis of Physical and Physicochemical Properties of Beer: A Review. International Journal of Food Properties, 2010, 13, 744-759.	1.3	25
88	A practical optimization on salt/high-methoxyl pectin interaction to design a stable formulation for Doogh. Carbohydrate Polymers, 2013, 97, 376-383.	5.1	25
89	Kinetic analysis and mathematical modeling of cell growth and canthaxanthin biosynthesis by Dietzia natronolimnaea HS-1 on waste molasses hydrolysate. RSC Advances, 2013, 3, 23495.	1.7	24
90	Influence of dipping on thin-layer drying characteristics of seedless grapes. Biosystems Engineering, 2007, 98, 411-421.	1.9	23

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91	Ultrasound-assisted generation of ACE-inhibitory peptides from casein hydrolyzed with nanoencapsulated protease. Journal of the Science of Food and Agriculture, 2011, 91, 2112-2116.	1.7	23
92	Microbial canthaxanthin: Perspectives on biochemistry and biotechnological production. Engineering in Life Sciences, 2013, 13, 408-417.	2.0	22
93	Stabilization of natural canthaxanthin produced by Dietzia natronolimnaea HS-1 by encapsulation in niosomes. LWT - Food Science and Technology, 2016, 73, 498-504.	2.5	22
94	Migration Kinetics of Ethylene Glycol Monomer from Pet Bottles into Acidic Food Simulant: Effects of Nanoparticle Presence and Matrix Morphology. Journal of Food Process Engineering, 2017, 40, e12383.	1.5	22
95	Utilization of chickpea protein isolate and Persian gum for microencapsulation of licorice root extract towards its incorporation into functional foods. Food Chemistry, 2021, 362, 130040.	4.2	22
96	Effects of 4â€nonylphenol on balance of steroid and thyroid hormones in sexually immature male yellowfin seabream (Acanthopagrus latus). Environmental Toxicology, 2014, 29, 459-465.	2.1	21
97	Proniosomal powders of natural canthaxanthin: Preparation and characterization. Food Chemistry, 2017, 220, 233-241.	4.2	21
98	Modification of sodium alginate by octenyl succinic anhydride to fabricate beads for encapsulating jujube extract. Current Research in Food Science, 2022, 5, 157-166.	2.7	21
99	Encapsulation of Berberis vulgaris Anthocyanins into Nanoliposome Composed of Rapeseed Lecithin: A Comprehensive Study on Physicochemical Characteristics and Biocompatibility. Foods, 2021, 10, 492.	1.9	20
100	Proximate composition, mineral content, and fatty acids profile of two varieties of lentil seeds cultivated in Iran. Chemistry of Natural Compounds, 2012, 47, 976-978.	0.2	19
101	Potential applications and emerging trends of species of the genus Dietzia: a review. Annals of Microbiology, 2014, 64, 421-429.	1.1	19
102	Effect of spherical and platelet-like nanoparticles on physical and mechanical properties of polyethylene terephthalate. Journal of Thermoplastic Composite Materials, 2014, 27, 1127-1138.	2.6	19
103	Antibacterial activities of a new combination of essential oils against marine bacteria. Aquaculture International, 2011, 19, 205-214.	1.1	18
104	Walnut Oil Nanoemulsion: Optimization of the Emulsion Capacity, Cloudiness, Density, and Surface Tension. Journal of Dispersion Science and Technology, 2014, 35, 725-733.	1.3	18
105	Effect of octenylsuccination of pullulan on mechanical and barrier properties of pullulan-chickpea protein isolate composite film. Food Hydrocolloids, 2021, 121, 107047.	5.6	18
106	Influence of TiO₂Nanoparticle Filler on the Properties of PET and PLA Nanocomposites. Porrime, 2012, 36, 745-755.	0.0	18
107	Fatty acid and carotenoid production by Sporobolomyces ruberrimus when using technical glycerol and ammonium sulfate. Journal of Microbiology and Biotechnology, 2007, 17, 1591-7.	0.9	18
108	Effects of Low and High Acyl Gellan Gums on Engineering Properties of Carrot Juice. Journal of Food Process Engineering, 2013, 36, 418-427.	1.5	17

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109	Development of a novel yoghurt based on date liquid sugar: physicochemical and sensory characterization. Journal of Food Science and Technology, 2015, 52, 6583-6590.	1.4	17
110	Dynamics and vibrations of particle-sensing MEMS considering thermal and electrostatic actuation. Microsystem Technologies, 2018, 24, 1545-1552.	1.2	17
111	Optimized preparation of ACE-inhibitory and antioxidative whey protein hydrolysate using response surface method. Dairy Science and Technology, 2012, 92, 641-653.	2.2	16
112	Enhanced thermal and ultrasonic stability of a fungal protease encapsulated within biomimetically generated silicate nanospheres. Biochimica Et Biophysica Acta - General Subjects, 2010, 1800, 459-465.	1.1	15
113	Scrutinizing the different pectin types on stability of an Iranian traditional drink â€œDoogháâ€• International Journal of Biological Macromolecules, 2013, 60, 375-382.	3.6	15
114	Feeding strategies for the improved biosynthesis of canthaxanthin from enzymatic hydrolyzed molasses in the fed-batch fermentation of Dietzia natronolimnaea HS-1. Bioresource Technology, 2014, 154, 51-58.	4.8	15
115	Optimisation and kinetic studies on the production of intracellular canthaxanthin in fed-batch cultures of Dietzia natronolimnaea HS-1. Quality Assurance and Safety of Crops and Foods, 2015, 7, 757-767.	1.8	15
116	Effect of whey protein concentrate addition on the physical properties of homogenized sweetened dairy creams. International Journal of Dairy Technology, 2008, 61, 183-191.	1.3	14
117	Source type impact of Distributed Generation (DG) on the distribution protection. , 2010, , .		14
118	Analysis of physicochemical and thermo-mechanical characteristics of Iranian black seed (Nigella) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	0.7	14
119	Characterization of the new biodegradable WPI/clay nanocomposite films based on kefiran exopolysaccharide. Journal of Food Science and Technology, 2014, 52, 3485-93.	1.4	14
120	Antimicrobial films based on pectin and sodium caseinate for the release of antifungal natamycin. Journal of Food Processing and Preservation, 2019, 43, e13953.	0.9	14
121	Microstructural Changes in Fat During the Ripening of Iranian Ultrafiltered Feta Cheese. Journal of Dairy Science, 2008, 91, 4147-4154.	1.4	13
122	MECHANICAL BEHAVIOR OF PERSIAN WALNUT AND ITS KERNEL UNDER COMPRESSION LOADING: AN EXPERIMENTAL AND COMPUTATIONAL STUDY. Journal of Food Processing and Preservation, 2012, 36, 423-430.	0.9	13
123	Evaluation and prediction of metabolite production, antioxidant activities, and survival of Lactobacillus casei 431 in a pomegranate juice supplemented yogurt drink using support vector regression. Food Science and Biotechnology, 2015, 24, 2105-2112.	1.2	13
124	Antioxidant Peptidic Particles for Delivery of Gallic Acid. Journal of Food Processing and Preservation, 2017, 41, e12767.	0.9	13
125	Intrinsic viscosity, steady and oscillatory shear rheology of a new source of galactomannan isolated from Gleditsia caspica (Persian honey locust) seeds in aqueous dispersions. European Food Research and Technology, 2021, 247, 2579-2590.	1.6	13
126	Comprehensive evaluation of emulsifying and foaming properties of Gleditsia caspica seed galactomannan as a new source of hydrocolloid: Effect of extraction method. Food Hydrocolloids, 2022, 131, 107758.	5.6	13

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127	Particle Stability in Dilute Fermented Dairy Drinks: Formation of Fluid Gel and Impact on Rheological Properties. Food Science and Technology International, 2010, 16, 543-551.	1.1	12
128	Effects of Oliviera decumbens and Satureja khuzestanica extract on some immunological and haematological parameters of Cyprinus carpio. Comparative Clinical Pathology, 2013, 22, 339-342.	0.3	12
129	Production of a fiber-enriched pasteurized and non-pasteurized fermented acidified drink using gellan. Food Bioscience, 2013, 3, 29-35.	2.0	12
130	Optimization of Walnut Oil Nanoemulsions Prepared Using Ultrasonic Emulsification: A Response Surface Method. Journal of Dispersion Science and Technology, 2014, 35, 685-694.	1.3	12
131	Utilization of Echium amoenum Extract as a Growth Medium for the Production of Organic Acids by Selected Lactic Acid Bacteria. Food and Bioprocess Technology, 2012, 5, 2275-2279.	2.6	11
132	Formulation of soil angle of shearing resistance using a hybrid GP and OLS method. Engineering With Computers, 2013, 29, 37-53.	3.5	11
133	Stability and Rheological Properties of Suspended Pulp Particles Containing Orange Juice Stabilized by Gellan Gum. Journal of Dispersion Science and Technology, 2014, 35, 1222-1229.	1.3	11
134	Fermentation Potential ofLactobacillus rhamnosusandLactobacillus acidophilusin Date Syrup to Develop a Functional Fermented Beverage: A Comparative Study. Journal of Food Processing and Preservation, 2015, 39, 863-870.	0.9	11
135	Antioxidant activity of fermented Hazelnut milk. Food Science and Biotechnology, 2015, 24, 107-115.	1.2	11
136	A new source of galactomannan isolated from Gleditsia caspica (Persian honey locust) seeds: Extraction and comprehensive characterization. Journal of Food Processing and Preservation, 2021, 45, e15774.	0.9	11
137	Mathematical modelling of migration of volatile compounds into packaged food via package free space. Part I: Cylindrical shaped food. Journal of Food Engineering, 1998, 36, 453-472.	2.7	10
138	One-Pot Procedure for Recovery of Gallic Acid from Wastewater and Encapsulation within Protein Particles. Journal of Agricultural and Food Chemistry, 2016, 64, 1575-1582.	2.4	10
139	Terminal sliding mode observers for uncertain linear systems with matched disturbance. Asian Journal of Control, 2019, 21, 377-386.	1.9	10
140	Octenyl succinylation of kefiran: Preparation, characterization and functional properties. International Journal of Biological Macromolecules, 2021, 166, 1197-1209.	3.6	10
141	Mathematical modelling of migration of volatile compounds into packaged food via package free space. Part II: Spherical shaped food. Journal of Food Engineering, 1998, 36, 473-484.	2.7	9
142	Mathematical modelling of mass transfer in the concentration polarisation layer of flat-sheet membranes during clarification of pomegranate juice. International Journal of Food Science and Technology, 2010, 45, 2096-2100.	1.3	9
143	Retention Rate Enhancement of Antioxidant and Cyaniding 3-O-Glucoside Components of the Reconstituted Product from Spray-Dried Black Raspberry Juice by Optimizing Process Parameters. Drying Technology, 2014, 32, 1683-1691.	1.7	9
144	Stability and dynamic rheological characterization of spread developed based on pistachio oil. International Journal of Biological Macromolecules, 2013, 56, 133-139.	3.6	8

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145	Carotenoid production from hydrolyzed molasses by Dietzia natronolimnaea HS-1 using batch, fed-batch and continuous culture. Annals of Microbiology, 2014, 64, 945-953.	1.1	8
146	A network-based fuzzy inference system for sonodisruption process of re-assembled casein micelles. Journal of Food Engineering, 2010, 98, 224-229.	2.7	7
147	Studying the Interaction of Xanthan Gum and Pectin with Some Functional Carbohydrates on the Rheological Attributes of a Low-Fat Spread. Journal of Dispersion Science and Technology, 2014, 35, 1106-1113.	1.3	7
148	Observer based fault reconstruction schemes using terminal sliding modes. International Journal of Control, 2020, 93, 881-888.	1.2	7
149	Modelling the membrane clarification of pomegranate juice with computational fluid dynamics. European Food Research and Technology, 2011, 232, 671-677.	1.6	6
150	Formulation Optimization of Pistachio Oil Spreads by Characterization of the Instrumental Textural Attributes. International Journal of Food Properties, 2014, 17, 1355-1368.	1.3	6
151	Chemical, proteolysis and sensory attributes, and probiotic microorganisms viability of Iranian ultrafiltered-Feta cheese as a function of inulin concentration and storage temperature. Quality Assurance and Safety of Crops and Foods, 2015, 7, 217-224.	1.8	6
152	Development and Critical Quality Characterization of Functional UF-Feta Cheese by Incorporating Probiotic Bacteria. Journal of Food Processing and Preservation, 2015, 39, 599-605.	0.9	6
153	Characterization and identification of sediment forming agents in barberry juice. Food Chemistry, 2020, 312, 126056.	4.2	6
154	Effect of added mass distribution on the dynamic PI and frequency shifting in MEMS and NEMS biosensors. Microsystem Technologies, 2021, 27, 693-702.	1.2	5
155	Functional beverage based on alginate/insoluble fraction of Persian gum, WPI and PPC beads loaded with jujube extract: physicochemical, rheometry and sensory properties. International Journal of Food Science and Technology, 2022, 57, 499-505.	1.3	5
156	Assessment of Physical and Chemical Aspects of New Persian Walnut Cultivars to Optimize Process Conditions. International Journal of Food Engineering, 2012, 8, .	0.7	4
157	The effects of Ziziphus jujuba extract-based sodium alginate and proteins (whey and pea) beads on characteristics of functional beverage. Journal of Food Measurement and Characterization, 2022, 16, 2782-2788.	1.6	4
158	Rheological characterization of functional walnut oil-enriched butters stabilized by the various polysaccharides. Journal of Dispersion Science and Technology, 2018, 39, 469-477.	1.3	3
159	Measurement of Flavor Absorption from Soft Drinks into PET Bottle by Headspace Solid Phase Microextraction-Gas Chromatography. International Journal of Food Engineering, 2011, 7, .	0.7	2
160	Effect of Bifidobacterium lactis on some physico-chemical and organoleptical properties of Lighvan cheese. African Journal of Biotechnology, 2011, 10, .	0.3	2
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