

# Mohammad E Mousavi

## List of Publications by Citations

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165  
papers

5,353  
citations

42  
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65  
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167  
ext. papers

6,166  
ext. citations

4.8  
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5.98  
L-index

#	Paper	IF	Citations
165	Comparison of Artificial Neural Network (ANN) and Response Surface Methodology (RSM) in the Prediction of Quality Parameters of Spray-Dried Pomegranate Juice. <i>Drying Technology</i> , <b>2009</b> , 27, 910-917	2.6	300
164	ANTIMICROBIAL, PHYSICAL AND MECHANICAL PROPERTIES OF CHITOSAN-BASED FILMS INCORPORATED WITH THYME, CLOVE AND CINNAMON ESSENTIAL OILS. <i>Journal of Food Processing and Preservation</i> , <b>2009</b> , 33, 727-743	2.1	249
163	All-cellulose nanocomposite film made from bagasse cellulose nanofibers for food packaging application. <i>Carbohydrate Polymers</i> , <b>2014</b> , 104, 59-65	10.3	187
162	Solution properties of targacanthin (water-soluble part of gum tragacanth exudate from <i>Astragalus gossypinus</i> ). <i>International Journal of Biological Macromolecules</i> , <b>2006</b> , 38, 31-9	7.9	164
161	Fermentation of pomegranate juice by probiotic lactic acid bacteria. <i>World Journal of Microbiology and Biotechnology</i> , <b>2011</b> , 27, 123-128	4.4	156
160	Effect of carrier type and spray drying on the physicochemical properties of powdered and reconstituted pomegranate juice ( <i>Punica Granatum L.</i> ). <i>Journal of Food Science and Technology</i> , <b>2011</b> , 48, 677-84	3.3	140
159	Stability of vitamin D(3) encapsulated in nanoparticles of whey protein isolate. <i>Food Chemistry</i> , <b>2014</b> , 143, 379-83	8.5	107
158	Development and characterization of the kefiran-whey protein isolate-TiO <sub>2</sub> nanocomposite films. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 65, 340-5	7.9	98
157	Effect of plasticizing sugars on water vapor permeability, surface energy and microstructure properties of zein films. <i>LWT - Food Science and Technology</i> , <b>2007</b> , 40, 1191-1197	5.4	92
156	Effect of Fermentation of Pomegranate Juice by <i>Lactobacillus plantarum</i> and <i>Lactobacillus acidophilus</i> on the Antioxidant Activity and Metabolism of Sugars, Organic Acids and Phenolic Compounds. <i>Food Biotechnology</i> , <b>2013</b> , 27, 1-13	2.2	87
155	The improvement of characteristics of biodegradable films made from kefiran-whey protein by nanoparticle incorporation. <i>Carbohydrate Polymers</i> , <b>2014</b> , 109, 118-25	10.3	86
154	Rheology, microstructure, and functionality of low-fat Iranian white cheese made with different concentrations of rennet. <i>Journal of Dairy Science</i> , <b>2005</b> , 88, 3052-62	4	78
153	Preparation of UV-protective kefiran/nano-ZnO nanocomposites: physical and mechanical properties. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 72, 41-6	7.9	77
152	Nanoencapsulation of date palm pit extract in whey protein particles generated via desolvation method. <i>Food Research International</i> , <b>2013</b> , 51, 866-871	7	69
151	Clarification of pomegranate juice by microfiltration with PVDF membranes. <i>Desalination</i> , <b>2010</b> , 264, 243-248	10.3	67
150	Alcohol-free Beer: Methods of Production, Sensorial Defects, and Healthful Effects. <i>Food Reviews International</i> , <b>2010</b> , 26, 335-352	5.5	65
149	Determination and characterization of kernel biochemical composition and functional compounds of Persian walnut oil. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 34-42	3.3	63

148	Sonodisruption of re-assembled casein micelles at different pH values. <i>Ultrasonics Sonochemistry</i> , <b>2009</b> , 16, 644-8	8.9	63
147	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. <i>Drying Technology</i> , <b>2009</b> , 27, 831-841	2.6	62
146	Effect of gellan, alone and in combination with high-methoxy pectin, on the structure and stability of doogh, a yogurt-based Iranian drink. <i>Food Hydrocolloids</i> , <b>2010</b> , 24, 744-754	10.6	62
145	Effect of plasticizing sugars on rheological and thermal properties of zein resins and mechanical properties of zein films. <i>Food Research International</i> , <b>2006</b> , 39, 882-890	7	62
144	Effect of refrigerated storage temperature on the viability of probiotic micro-organisms in yogurt. <i>International Journal of Dairy Technology</i> , <b>2007</b> , 60, 123-127	3.7	61
143	Migration of Aluminum and Silicon from PET/Clay Nanocomposite Bottles into Acidic Food Simulant. <i>Packaging Technology and Science</i> , <b>2014</b> , 27, 161-168	2.3	59
142	Effect of various extraction conditions on the phenolic contents of pomegranate seed oil. <i>European Journal of Lipid Science and Technology</i> , <b>2008</b> , 110, 435-440	3	58
141	Ultrasound-assisted formation of the canthaxanthin emulsions stabilized by arabic and xanthan gums. <i>Carbohydrate Polymers</i> , <b>2013</b> , 96, 21-30	10.3	55
140	Preparation and characterization of nanocellulose from beer industrial residues using acid hydrolysis/ultrasound. <i>Fibers and Polymers</i> , <b>2015</b> , 16, 529-536	2	54
139	Changes in the rheological properties of Iranian UF-Feta cheese during ripening. <i>Food Chemistry</i> , <b>2009</b> , 112, 539-544	8.5	54
138	Response surface modeling for optimization of formulation variables and physical stability assessment of walnut oil-in-water beverage emulsions. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 293-301	10.6	53
137	Prediction of rheological properties of Iranian bread dough from chemical composition of wheat flour by using artificial neural networks. <i>Journal of Food Engineering</i> , <b>2007</b> , 81, 728-734	6	53
136	Acid-induced gelation behavior of sonicated casein solutions. <i>Ultrasonics Sonochemistry</i> , <b>2010</b> , 17, 153-8	8.9	52
135	Green bionanocomposite based on kefirin and cellulose nanocrystals produced from beer industrial residues. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 77, 85-91	7.9	51
134	Effect of $\gamma$ irradiation on the physical and mechanical properties of kefirin biopolymer film. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 74, 343-50	7.9	51
133	Optimization of canthaxanthin production by <i>Dietzia natronolimnaea</i> HS-1 from cheese whey using statistical experimental methods. <i>Biochemical Engineering Journal</i> , <b>2008</b> , 40, 415-422	4.2	51
132	Complex coacervation for the development of composite edible films based on LM pectin and sodium caseinate. <i>Carbohydrate Polymers</i> , <b>2016</b> , 151, 947-956	10.3	50
131	Grape Drying: A Review. <i>Food Reviews International</i> , <b>2007</b> , 23, 257-280	5.5	50

130	Effects of Combined Coating and Microwave Assisted Hot-air Drying on the Texture, Microstructure and Rehydration Characteristics of Apple Slices. <i>Food Science and Technology International</i> , <b>2006</b> , 12, 39-46	2.6	48
129	Spray-dried alginate microparticles carrying caffeine-loaded and potentially bioactive nanoparticles. <i>Food Research International</i> , <b>2014</b> , 62, 1113-1119	7	47
128	Evaluation of physicochemical properties and antioxidant activities of Persian walnut oil obtained by several extraction methods. <i>Industrial Crops and Products</i> , <b>2013</b> , 45, 133-140	5.9	47
127	High efficiency canthaxanthin production by a novel mutant isolated from <i>Dietzia natronolimnaea</i> HS-1 using central composite design analysis. <i>Industrial Crops and Products</i> , <b>2012</b> , 40, 345-354	5.9	46
126	Psyllium husk gum: an attractive carbohydrate biopolymer for the production of stable canthaxanthin emulsions. <i>Carbohydrate Polymers</i> , <b>2013</b> , 92, 2002-11	10.3	44
125	Optimization of crosslinked poly(vinyl alcohol) nanocomposite films for mechanical properties. <i>Materials Science and Engineering C</i> , <b>2017</b> , 71, 1052-1063	8.3	43
124	Development of an optimal formulation for oxidative stability of walnut-beverage emulsions based on gum arabic and xanthan gum using response surface methodology. <i>Carbohydrate Polymers</i> , <b>2012</b> , 87, 1611-1619	10.3	43
123	Improvement of chitosan production from Persian Gulf shrimp waste by response surface methodology. <i>Food Hydrocolloids</i> , <b>2016</b> , 59, 50-58	10.6	41
122	Optimization and characterization of walnut beverage emulsions in relation to their composition and structure. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 50, 376-84	7.9	41
121	The influence of brine concentration on chemical composition and texture of Iranian White cheese. <i>Journal of Food Engineering</i> , <b>2007</b> , 81, 330-335	6	41
120	Development of a stable low-fat yogurt gel using functionality of psyllium ( <i>Plantago ovata</i> Forsk) husk gum. <i>Carbohydrate Polymers</i> , <b>2015</b> , 125, 272-80	10.3	40
119	Effect of cream homogenization on textural characteristics of low-fat Iranian White cheese. <i>International Dairy Journal</i> , <b>2007</b> , 17, 547-554	3.5	40
118	Investigation of the Effects of Microwave Treatment on the Optical Properties of Apple Slices During Drying. <i>Drying Technology</i> , <b>2008</b> , 26, 1362-1368	2.6	39
117	Characterizing the natural canthaxanthin/2-hydroxypropyl- $\beta$ -cyclodextrin inclusion complex. <i>Carbohydrate Polymers</i> , <b>2014</b> , 101, 1147-53	10.3	38
116	Effect of membrane clarification on the physicochemical properties of pomegranate juice. <i>International Journal of Food Science and Technology</i> , <b>2010</b> , 45, 1457-1463	3.8	35
115	Comparison of pH-dependent sonodisruption of re-assembled casein micelles by 35 and 130kHz ultrasounds. <i>Journal of Food Engineering</i> , <b>2009</b> , 95, 505-509	6	35
114	Study of mechanical properties, oxygen permeability and AFM topography of zein films plasticized by polyols. <i>Packaging Technology and Science</i> , <b>2007</b> , 20, 155-163	2.3	35
113	Comparison of antioxidant and free radical scavenging activities of biocolorant synthesized by <i>Dietzia natronolimnaea</i> HS-1 cells grown in batch, fed-batch and continuous cultures. <i>Industrial Crops and Products</i> , <b>2013</b> , 49, 10-16	5.9	34

112	Application of Response Surface Modeling to Optimize Critical Structural Components of Walnut Beverage Emulsion with Respect to Analysis of the Physicochemical Aspects. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 456-469	5.1	34
111	Comparing the Effects of Microwave and Conventional Heating Methods on the Evaporation Rate and Quality Attributes of Pomegranate ( <i>Punica granatum L.</i> ) Juice Concentrate. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 1328-1339	5.1	34
110	Monitoring the chemical and textural changes during ripening of Iranian White cheese made with different concentrations of starter. <i>Journal of Dairy Science</i> , <b>2006</b> , 89, 3318-25	4	34
109	Improving Antibacterial Activity of Edible Films Based on Chitosan by Incorporating Thyme and Clove Essential Oils and EDTA. <i>Journal of Applied Sciences</i> , <b>2008</b> , 8, 2895-2900	0.3	34
108	Response surface optimization of an artificial neural network for predicting the size of re-assembled casein micelles. <i>Computers and Electronics in Agriculture</i> , <b>2009</b> , 68, 216-221	6.5	33
107	Preliminary investigation of the combined effect of heat treatment and incubation temperature on the viability of the probiotic micro-organisms in freshly made yogurt. <i>International Journal of Dairy Technology</i> , <b>2006</b> , 59, 8-11	3.7	33
106	Modelling and optimising of physicochemical features of walnut-oil beverage emulsions by implementation of response surface methodology: effect of preparation conditions on emulsion stability. <i>Food Chemistry</i> , <b>2015</b> , 174, 649-59	8.5	32
105	Optimal Development of a New Stable Nutraceutical Nanoemulsion Based on the Inclusion Complex of 2-Hydroxypropyl-β-cyclodextrin with Canthaxanthin Accumulated by <i>Dietzia natronolimnaea</i> HS-1 Using Ultrasound-Assisted Emulsification. <i>Journal of Dispersion Science and Technology</i> , <b>2017</b> , 39, 114-127	1.5	32
104	Comparative analysis of new Persian walnut cultivars: nut/kernel geometrical, gravimetric, frictional and mechanical attributes and kernel chemical composition. <i>Scientia Horticulturae</i> , <b>2012</b> , 135, 202-209	4.1	32
103	Microstructure and rheological properties of Iranian white cheese coagulated at various temperatures. <i>Journal of Dairy Science</i> , <b>2006</b> , 89, 2359-64	4	32
102	Pomegranate seed oil as a functional ingredient in beverages. <i>European Journal of Lipid Science and Technology</i> , <b>2011</b> , 113, 730-736	3	31
101	Developing an emulsion model system containing canthaxanthin biosynthesized by <i>Dietzia natronolimnaea</i> HS-1. <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 51, 618-26	7.9	30
100	Alkaline pH does not disrupt re-assembled casein micelles. <i>Food Chemistry</i> , <b>2009</b> , 116, 929-932	8.5	30
99	Effect of salts and nonionic surfactants on thermal characteristics of egg white proteins. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 102, 970-976	7.9	28
98	Changes in blocking mechanisms during membrane processing of pomegranate juice. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 2135-2141	3.8	28
97	Transglutaminase-induced or citric acid-mediated cross-linking of whey proteins to tune the characteristics of subsequently desolvated sub-micron and nano-scaled particles. <i>Journal of Microencapsulation</i> , <b>2014</b> , 31, 636-43	3.4	27
96	Application of Response Surface Methodology to Improve Fermentation Time and Rheological Properties of Probiotic Yogurt Containing <i>Lactobacillus reuteri</i> . <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 1394-1401	5.1	27
95	Heat and mass transfer in apple cubes in a microwave-assisted fluidized bed drier. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 91, 207-215	4.9	27

94	Low methoxyl pectin/sodium caseinate interactions and composite film formation at neutral pH. <i>Food Hydrocolloids</i> , <b>2017</b> , 69, 132-140	10.6	26
93	Potentially bioactive and caffeine-loaded peptidic sub-micron and nanoscalar particles. <i>Journal of Functional Foods</i> , <b>2014</b> , 6, 462-469	5.1	26
92	Rheological Properties of Iranian Yoghurt Drink, Doogh. <i>International Journal of Dairy Science</i> , <b>2008</b> , 3, 71-78	0.7	25
91	Developing spray-dried powders containing anthocyanins of black raspberry juice encapsulated based on fenugreek gum. <i>Advanced Powder Technology</i> , <b>2015</b> , 26, 462-469	4.6	23
90	COMPARISON BETWEEN ULTRAFILTRATION AND MICROFILTRATION IN THE CLARIFICATION OF POMEGRANATE JUICE. <i>Journal of Food Process Engineering</i> , <b>2012</b> , 35, 424-436	2.4	23
89	Microstructural properties of fat during the accelerated ripening of ultrafiltered-Feta cheese. <i>Food Chemistry</i> , <b>2009</b> , 113, 424-434	8.5	23
88	Formulation of apple juice beverages containing whey protein isolate or whey protein hydrolysate based on sensory and physicochemical analysis. <i>International Journal of Dairy Technology</i> , <b>2015</b> , 68, 70-78	3.7	22
87	A practical optimization on salt/high-methoxyl pectin interaction to design a stable formulation for Doogh. <i>Carbohydrate Polymers</i> , <b>2013</b> , 97, 376-83	10.3	21
86	Kinetic analysis and mathematical modeling of cell growth and canthaxanthin biosynthesis by <i>Dietzia natronolimnaea</i> HS-1 on waste molasses hydrolysate. <i>RSC Advances</i> , <b>2013</b> , 3, 23495	3.7	21
85	Ultrasound-assisted generation of ACE-inhibitory peptides from casein hydrolyzed with nanoencapsulated protease. <i>Journal of the Science of Food and Agriculture</i> , <b>2011</b> , 91, 2112-6	4.3	21
84	Effects of 4-nonylphenol on balance of steroid and thyroid hormones in sexually immature male yellowfin seabream ( <i>Acanthopagrus latus</i> ). <i>Environmental Toxicology</i> , <b>2014</b> , 29, 459-65	4.2	19
83	Microbial canthaxanthin: Perspectives on biochemistry and biotechnological production. <i>Engineering in Life Sciences</i> , <b>2013</b> , 13, 408-417	3.4	19
82	Influence of dipping on thin-layer drying characteristics of seedless grapes. <i>Biosystems Engineering</i> , <b>2007</b> , 98, 411-421	4.8	19
81	Characterization of bacteria of the genus <i>Dietzia</i> : an updated review. <i>Annals of Microbiology</i> , <b>2014</b> , 64, 1-11	3.2	18
80	Influence of starter culture type and incubation temperatures on rheology and microstructure of low fat set yoghurt. <i>International Journal of Dairy Technology</i> , <b>2009</b> , 62, 549-555	3.7	18
79	Fatty acid and carotenoid production by <i>Sporobolomyces ruberrimus</i> when using technical glycerol and ammonium sulfate. <i>Journal of Microbiology and Biotechnology</i> , <b>2007</b> , 17, 1591-7	3.3	18
78	Migration Kinetics of Ethylene Glycol Monomer from Pet Bottles into Acidic Food Simulant: Effects of Nanoparticle Presence and Matrix Morphology. <i>Journal of Food Process Engineering</i> , <b>2017</b> , 40, e12383	2.4	16
77	Stabilization of natural canthaxanthin produced by <i>Dietzia natronolimnaea</i> HS-1 by encapsulation in niosomes. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 73, 498-504	5.4	16

76	Thermodynamic and physiochemical insights into chickpea protein-Persian gum interactions and environmental effects. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 119, 1052-1058	7.9	16
75	Walnut Oil Nanoemulsion: Optimization of the Emulsion Capacity, Cloudiness, Density, and Surface Tension. <i>Journal of Dispersion Science and Technology</i> , <b>2014</b> , 35, 725-733	1.5	16
74	Changes in physicochemical and organoleptic properties of traditional Iranian cheese Lighvan during ripening. <i>International Journal of Dairy Technology</i> , <b>2012</b> , 65, 64-70	3.7	16
73	New Studies on the Galactomannan Extracted from <i>Trigonella foenum-graecum</i> (Fenugreek) Seed: Effect of Subsequent Use of Ultrasound and Microwave on the Physicochemical and Rheological Properties. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 882-900	5.1	15
72	Proniosomal powders of natural canthaxanthin: Preparation and characterization. <i>Food Chemistry</i> , <b>2017</b> , 220, 233-241	8.5	15
71	Optimized preparation of ACE-inhibitory and antioxidative whey protein hydrolysate using response surface method. <i>Dairy Science and Technology</i> , <b>2012</b> , 92, 641-653		15
70	Influence of TiO <sub>2</sub> Nanoparticle Filler on the Properties of PET and PLA Nanocomposites. <i>Porrime</i> , <b>2012</b> , 36, 745-755	1	15
69	Effect of spherical and platelet-like nanoparticles on physical and mechanical properties of polyethylene terephthalate. <i>Journal of Thermoplastic Composite Materials</i> , <b>2014</b> , 27, 1127-1138	1.9	14
68	Optimisation and kinetic studies on the production of intracellular canthaxanthin in fed-batch cultures of <i>Dietzia natronolimnaea</i> HS-1. <i>Quality Assurance and Safety of Crops and Foods</i> , <b>2015</b> , 7, 757-767	1.5	14
67	Analysis of physicochemical and thermo-mechanical characteristics of Iranian black seed ( <i>Nigella oxypetala</i> Boiss). <i>International Journal of Food Engineering</i> , <b>2012</b> , 8,	1.9	14
66	Dynamics and vibrations of particle-sensing MEMS considering thermal and electrostatic actuation. <i>Microsystem Technologies</i> , <b>2018</b> , 24, 1545-1552	1.7	13
65	Potential applications and emerging trends of species of the genus <i>Dietzia</i> : a review. <i>Annals of Microbiology</i> , <b>2014</b> , 64, 421-429	3.2	13
64	Effects of Low and High Acyl Gellan Gums on Engineering Properties of Carrot Juice. <i>Journal of Food Process Engineering</i> , <b>2013</b> , 36, 418-427	2.4	13
63	Proximate composition, mineral content, and fatty acids profile of two varieties of lentil seeds cultivated in Iran. <i>Chemistry of Natural Compounds</i> , <b>2012</b> , 47, 976-978	0.7	13
62	Enhanced thermal and ultrasonic stability of a fungal protease encapsulated within biomimetically generated silicate nanospheres. <i>Biochimica Et Biophysica Acta - General Subjects</i> , <b>2010</b> , 1800, 459-65	4	13
61	Application of Advanced Instrumental Techniques for Analysis of Physical and Physicochemical Properties of Beer: A Review. <i>International Journal of Food Properties</i> , <b>2010</b> , 13, 744-759	3	13
60	Characterization of the new biodegradable WPI/clay nanocomposite films based on kefiran exopolysaccharide. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 3485-93	3.3	12
59	Optimization of Walnut Oil Nanoemulsions Prepared Using Ultrasonic Emulsification: A Response Surface Method. <i>Journal of Dispersion Science and Technology</i> , <b>2014</b> , 35, 685-694	1.5	12

58	Feeding strategies for the improved biosynthesis of canthaxanthin from enzymatic hydrolyzed molasses in the fed-batch fermentation of <i>Dietzia natronolimnaea</i> HS-1. <i>Bioresource Technology</i> , <b>2014</b> , 154, 51-8	11	12
57	Effect of whey protein concentrate addition on the physical properties of homogenized sweetened dairy creams. <i>International Journal of Dairy Technology</i> , <b>2008</b> , 61, 183-191	3.7	12
56	Polyethersulfone membrane embedded with amine functionalized microcrystalline cellulose. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 4444-4454	7.9	12
55	Antimicrobial films based on pectin and sodium caseinate for the release of antifungal natamycin. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13953	2.1	11
54	Scrutinizing the different pectin types on stability of an Iranian traditional drink "Doogh". <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 60, 375-82	7.9	11
53	Microstructural changes in fat during the ripening of Iranian ultrafiltered Feta cheese. <i>Journal of Dairy Science</i> , <b>2008</b> , 91, 4147-54	4	11
52	Effects of <i>Oliviera decumbens</i> and <i>Satureja khuzestanica</i> extract on some immunological and haematological parameters of <i>Cyprinus carpio</i> . <i>Comparative Clinical Pathology</i> , <b>2013</b> , 22, 339-342	0.9	10
51	Formulation of soil angle of shearing resistance using a hybrid GP and OLS method. <i>Engineering With Computers</i> , <b>2013</b> , 29, 37-53	4.5	10
50	Evaluation and prediction of metabolite production, antioxidant activities, and survival of <i>Lactobacillus casei</i> 431 in a pomegranate juice supplemented yogurt drink using support vector regression. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 2105-2112	3	10
49	Antibacterial activities of a new combination of essential oils against marine bacteria. <i>Aquaculture International</i> , <b>2011</b> , 19, 205-214	2.6	10
48	Mathematical modelling of migration of volatile compounds into packaged food via package free space. Part I: Cylindrical shaped food. <i>Journal of Food Engineering</i> , <b>1998</b> , 36, 453-472	6	10
47	Chemical modification of pullulan exopolysaccharide by octenyl succinic anhydride: Optimization, physicochemical, structural and functional properties. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 3485-3495	7.9	10
46	Combined effects of octenylsuccination and beeswax on pullulan films: Water-resistant and mechanical properties. <i>Carbohydrate Polymers</i> , <b>2021</b> , 255, 117471	10.3	10
45	Antioxidant Peptidic Particles for Delivery of Gallic Acid. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12767	2.1	9
44	Production of a fiber-enriched pasteurized and non-pasteurized fermented acidified drink using gellan. <i>Food Bioscience</i> , <b>2013</b> , 3, 29-35	4.9	9
43	One-Pot Procedure for Recovery of Gallic Acid from Wastewater and Encapsulation within Protein Particles. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 1575-82	5.7	8
42	Carotenoid production from hydrolyzed molasses by <i>Dietzia natronolimnaea</i> HS-1 using batch, fed-batch and continuous culture. <i>Annals of Microbiology</i> , <b>2014</b> , 64, 945-953	3.2	8
41	Development of a novel yoghurt based on date liquid sugar: physicochemical and sensory characterization. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 6583-90	3.3	8



40	Utilization of Echium amoenum Extract as a Growth Medium for the Production of Organic Acids by Selected Lactic Acid Bacteria. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 2275-2279	5.1	8
39	Source type impact of Distributed Generation (DG) on the distribution protection <b>2010</b> ,		8
38	Mathematical modelling of migration of volatile compounds into packaged food via package free space. Part II: Spherical shaped food. <i>Journal of Food Engineering</i> , <b>1998</b> , 36, 473-484	6	8
37	Fermentation Potential of Lactobacillus rhamnosus and Lactobacillus acidophilus in Date Syrup to Develop a Functional Fermented Beverage: A Comparative Study. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 863-870	2.1	7
36	Antioxidant activity of fermented Hazelnut milk. <i>Food Science and Biotechnology</i> , <b>2015</b> , 24, 107-115	3	7
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