

Mohammad E Mousavi

List of Publications by Year in Descending Order

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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.

165
papers

5,353
citations

42
h-index

65
g-index

167
ext. papers

6,166
ext. citations

4.8
avg, IF

5.98
L-index

#	Paper	IF	Citations
165	Modification of sodium alginate by octenyl succinic anhydride to fabricate beads for encapsulating jujube extract.. <i>Current Research in Food Science</i> , 2022 , 5, 157-166	5.6	3
164	Comprehensive evaluation of emulsifying and foaming properties of Gleditsia caspica seed galactomannan as a new source of hydrocolloid: Effect of extraction method. <i>Food Hydrocolloids</i> , 2022 , 131, 107758	10.6	2
163	Intrinsic viscosity, steady and oscillatory shear rheology of a new source of galactomannan isolated from Gleditsia caspica (Persian honey locust) seeds in aqueous dispersions. <i>European Food Research and Technology</i> , 2021 , 247, 2579-2590	3.4	3
162	Combined effects of octenylsuccination and beeswax on pullulan films: Water-resistant and mechanical properties. <i>Carbohydrate Polymers</i> , 2021 , 255, 117471	10.3	10
161	Octenyl succinylation of kefiran: Preparation, characterization and functional properties. <i>International Journal of Biological Macromolecules</i> , 2021 , 166, 1197-1209	7.9	3
160	Effect of added mass distribution on the dynamic PI and frequency shifting in MEMS and NEMS biosensors. <i>Microsystem Technologies</i> , 2021 , 27, 693-702	1.7	3
159	Continuous Clarification of Barberry Juice with Pectinase Immobilised by Oxidized Polysaccharides. <i>Food Technology and Biotechnology</i> , 2021 , 59, 174-184	2.1	0
158	Encapsulation of Anthocyanins into Nanoliposome Composed of Rapeseed Lecithin: A Comprehensive Study on Physicochemical Characteristics and Biocompatibility. <i>Foods</i> , 2021 , 10,	4.9	5
157	A new source of galactomannan isolated from Gleditsia caspica (Persian honey locust) seeds: Extraction and comprehensive characterization. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15774	2.1	1
156	Utilization of chickpea protein isolate and Persian gum for microencapsulation of licorice root extract towards its incorporation into functional foods. <i>Food Chemistry</i> , 2021 , 362, 130040	8.5	7
155	Effect of octenylsuccination of pullulan on mechanical and barrier properties of pullulan-chickpea protein isolate composite film. <i>Food Hydrocolloids</i> , 2021 , 121, 107047	10.6	4
154	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. <i>Food and Bioprocess Technology</i> , 2020 , 13, 882-900	5.1	15
153	Characterization and identification of sediment forming agents in barberry juice. <i>Food Chemistry</i> , 2020 , 312, 126056	8.5	2
152	Polyethersulfone membrane embedded with amine functionalized microcrystalline cellulose. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 4444-4454	7.9	12
151	Chemical modification of pullulan exopolysaccharide by octenyl succinic anhydride: Optimization, physicochemical, structural and functional properties. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 3485-3495	7.9	10
150	Observer based fault reconstruction schemes using terminal sliding modes. <i>International Journal of Control</i> , 2020 , 93, 881-888	1.5	5
149	Antimicrobial films based on pectin and sodium caseinate for the release of antifungal natamycin. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13953	2.1	11

148	Terminal sliding mode observers for uncertain linear systems with matched disturbance. <i>Asian Journal of Control</i> , 2019 , 21, 377-386	1.7	4
147	Rheological characterization of functional walnut oil-enriched butters stabilized by the various polysaccharides. <i>Journal of Dispersion Science and Technology</i> , 2018 , 39, 469-477	1.5	2
146	Dynamics and vibrations of particle-sensing MEMS considering thermal and electrostatic actuation. <i>Microsystem Technologies</i> , 2018 , 24, 1545-1552	1.7	13
145	Thermodynamic and physiochemical insights into chickpea protein-Persian gum interactions and environmental effects. <i>International Journal of Biological Macromolecules</i> , 2018 , 119, 1052-1058	7.9	16
144	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> , 2017 , 40, e12383 ^{2,4}		16
143	Antioxidant Peptidic Particles for Delivery of Gallic Acid. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12767	2.1	9
142	Low methoxyl pectin/sodium caseinate interactions and composite film formation at neutral pH. <i>Food Hydrocolloids</i> , 2017 , 69, 132-140	10.6	26
141	Effect of salts and nonionic surfactants on thermal characteristics of egg white proteins. <i>International Journal of Biological Macromolecules</i> , 2017 , 102, 970-976	7.9	28
140	Optimization of crosslinked poly(vinyl alcohol) nanocomposite films for mechanical properties. <i>Materials Science and Engineering C</i> , 2017 , 71, 1052-1063	8.3	43
139	Proniosomal powders of natural canthaxanthin: Preparation and characterization. <i>Food Chemistry</i> , 2017 , 220, 233-241	8.5	15
138	Improvement of chitosan production from Persian Gulf shrimp waste by response surface methodology. <i>Food Hydrocolloids</i> , 2016 , 59, 50-58	10.6	41
137	Complex coacervation for the development of composite edible films based on LM pectin and sodium caseinate. <i>Carbohydrate Polymers</i> , 2016 , 151, 947-956	10.3	50
136	Stabilization of natural canthaxanthin produced by <i>Dietzia natronolimnaea</i> HS-1 by encapsulation in niosomes. <i>LWT - Food Science and Technology</i> , 2016 , 73, 498-504	5.4	16
135	One-Pot Procedure for Recovery of Gallic Acid from Wastewater and Encapsulation within Protein Particles. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1575-82	5.7	8
134	Green bionanocomposite based on kefir and cellulose nanocrystals produced from beer industrial residues. <i>International Journal of Biological Macromolecules</i> , 2015 , 77, 85-91	7.9	51
133	Preparation and characterization of nanocellulose from beer industrial residues using acid hydrolysis/ultrasound. <i>Fibers and Polymers</i> , 2015 , 16, 529-536	2	54
132	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> , 2015 , 68, 70-78 ^{3,7}		22
131	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> , 2015 , 174, 649-59	8.5	32

130	Preparation of UV-protective kefiran/nano-ZnO nanocomposites: physical and mechanical properties. <i>International Journal of Biological Macromolecules</i> , 2015 , 72, 41-6	7.9	77
129	Characterization of the new biodegradable WPI/clay nanocomposite films based on kefiran exopolysaccharide. <i>Journal of Food Science and Technology</i> , 2015 , 52, 3485-93	3.3	12
128	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> , 2015 , 7, 757-767	1.5	14
127	Chemical, proteolysis and sensory attributes, and probiotic microorganisms viability of Iranian ultrafiltered-Feta cheese as a function of inulin concentration and storage temperature. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015 , 7, 217-224	1.5	5
126	Development and Critical Quality Characterization of Functional UF-Feta Cheese by Incorporating Probiotic Bacteria. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 599-605	2.1	5
125	Fermentation Potential of <i>Lactobacillus rhamnosus</i> and <i>Lactobacillus acidophilus</i> in Date Syrup to Develop a Functional Fermented Beverage: A Comparative Study. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 863-870	2.1	7
124	Development of a stable low-fat yogurt gel using functionality of psyllium (<i>Plantago ovata</i> Forsk) husk gum. <i>Carbohydrate Polymers</i> , 2015 , 125, 272-80	10.3	40
123	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> , 2015 , 24, 2105-2112	3	10
122	Developing spray-dried powders containing anthocyanins of black raspberry juice encapsulated based on fenugreek gum. <i>Advanced Powder Technology</i> , 2015 , 26, 462-469	4.6	23
121	Development of a novel yoghurt based on date liquid sugar: physicochemical and sensory characterization. <i>Journal of Food Science and Technology</i> , 2015 , 52, 6583-90	3.3	8
120	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> , 2015 , 36, 614-625	1.5	32
119	Effect of Irradiation on the physical and mechanical properties of kefiran biopolymer film. <i>International Journal of Biological Macromolecules</i> , 2015 , 74, 343-50	7.9	51
118	Antioxidant activity of fermented Hazelnut milk. <i>Food Science and Biotechnology</i> , 2015 , 24, 107-115	3	7
117	The improvement of characteristics of biodegradable films made from kefiran-whey protein by nanoparticle incorporation. <i>Carbohydrate Polymers</i> , 2014 , 109, 118-25	10.3	86
116	All-cellulose nanocomposite film made from bagasse cellulose nanofibers for food packaging application. <i>Carbohydrate Polymers</i> , 2014 , 104, 59-65	10.3	187
115	Potential applications and emerging trends of species of the genus <i>Dietzia</i> : a review. <i>Annals of Microbiology</i> , 2014 , 64, 421-429	3.2	13
114	Development and characterization of the kefiran-whey protein isolate-TiO ₂ nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2014 , 65, 340-5	7.9	98
113	Carotenoid production from hydrolyzed molasses by <i>Dietzia natronolimnaea</i> HS-1 using batch, fed-batch and continuous culture. <i>Annals of Microbiology</i> , 2014 , 64, 945-953	3.2	8

112	Characterizing the natural canthaxanthin/2-hydroxypropyl-β-cyclodextrin inclusion complex. <i>Carbohydrate Polymers</i> , 2014 , 101, 1147-53	10.3	38
111	Stability and Rheological Properties of Suspended Pulp Particles Containing Orange Juice Stabilized by Gellan Gum. <i>Journal of Dispersion Science and Technology</i> , 2014 , 35, 1222-1229	1.5	4
110	Walnut Oil Nanoemulsion: Optimization of the Emulsion Capacity, Cloudiness, Density, and Surface Tension. <i>Journal of Dispersion Science and Technology</i> , 2014 , 35, 725-733	1.5	16
109	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> , 2014 , 31, 636-43	3.4	27
108	Optimization of Walnut Oil Nanoemulsions Prepared Using Ultrasonic Emulsification: A Response Surface Method. <i>Journal of Dispersion Science and Technology</i> , 2014 , 35, 685-694	1.5	12
107	Effect of spherical and platelet-like nanoparticles on physical and mechanical properties of polyethylene terephthalate. <i>Journal of Thermoplastic Composite Materials</i> , 2014 , 27, 1127-1138	1.9	14
106	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. <i>Drying Technology</i> , 2014 , 32, 1683-1691	2.6	6
105	Formulation Optimization of Pistachio Oil Spreads by Characterization of the Instrumental Textural Attributes. <i>International Journal of Food Properties</i> , 2014 , 17, 1355-1368	3	5
104	Potentially bioactive and caffeine-loaded peptidic sub-micron and nanoscalar particles. <i>Journal of Functional Foods</i> , 2014 , 6, 462-469	5.1	26
103	Stability of vitamin D(3) encapsulated in nanoparticles of whey protein isolate. <i>Food Chemistry</i> , 2014 , 143, 379-83	8.5	107
102	Spray-dried alginate microparticles carrying caffeine-loaded and potentially bioactive nanoparticles. <i>Food Research International</i> , 2014 , 62, 1113-1119	7	47
101	Migration of Aluminum and Silicon from PET/Clay Nanocomposite Bottles into Acidic Food Simulant. <i>Packaging Technology and Science</i> , 2014 , 27, 161-168	2.3	59
100	Determination and characterization of kernel biochemical composition and functional compounds of Persian walnut oil. <i>Journal of Food Science and Technology</i> , 2014 , 51, 34-42	3.3	63
99	Characterization of bacteria of the genus <i>Dietzia</i> : an updated review. <i>Annals of Microbiology</i> , 2014 , 64, 1-11	3.2	18
98	Studying the Interaction of Xanthan Gum and Pectin with Some Functional Carbohydrates on the Rheological Attributes of a Low-Fat Spread. <i>Journal of Dispersion Science and Technology</i> , 2014 , 35, 1106-1113	1.5	7
97	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> , 2014 , 29, 459-65	4.2	19
96	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> , 2014 , 154, 51-8	11	12
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94	Effects of Low and High Acyl Gellan Gums on Engineering Properties of Carrot Juice. <i>Journal of Food Process Engineering</i> , 2013 , 36, 418-427	2.4	13
93	Effects of Oliviera decumbens and Satureja khuzestanica extract on some immunological and haematological parameters of Cyprinus carpio. <i>Comparative Clinical Pathology</i> , 2013 , 22, 339-342	0.9	10
92	Formulation of soil angle of shearing resistance using a hybrid GP and OLS method. <i>Engineering With Computers</i> , 2013 , 29, 37-53	4.5	10
91	Scrutinizing the different pectin types on stability of an Iranian traditional drink "Doogh". <i>International Journal of Biological Macromolecules</i> , 2013 , 60, 375-82	7.9	11
90	A practical optimization on salt/high-methoxyl pectin interaction to design a stable formulation for Doogh. <i>Carbohydrate Polymers</i> , 2013 , 97, 376-83	10.3	21
89	Kinetic analysis and mathematical modeling of cell growth and canthaxanthin biosynthesis by Dietzia natronolimnaea HS-1 on waste molasses hydrolysate. <i>RSC Advances</i> , 2013 , 3, 23495	3.7	21
88	Effect of Fermentation of Pomegranate Juice by Lactobacillus plantarum and Lactobacillus acidophilus on the Antioxidant Activity and Metabolism of Sugars, Organic Acids and Phenolic Compounds. <i>Food Biotechnology</i> , 2013 , 27, 1-13	2.2	87
87	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. <i>Industrial Crops and Products</i> , 2013 , 49, 10-16	5.9	34
86	Stability and dynamic rheological characterization of spread developed based on pistachio oil. <i>International Journal of Biological Macromolecules</i> , 2013 , 56, 133-9	7.9	6
85	Nanoencapsulation of date palm pit extract in whey protein particles generated via desolvation method. <i>Food Research International</i> , 2013 , 51, 866-871	7	69
84	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> , 2013 , 6, 456-469	5.1	34
83	Evaluation of physicochemical properties and antioxidant activities of Persian walnut oil obtained by several extraction methods. <i>Industrial Crops and Products</i> , 2013 , 45, 133-140	5.9	47
82	Heat and mass transfer in apple cubes in a microwave-assisted fluidized bed drier. <i>Food and Bioproducts Processing</i> , 2013 , 91, 207-215	4.9	27
81	Production of a fiber-enriched pasteurized and non-pasteurized fermented acidified drink using gellan. <i>Food Bioscience</i> , 2013 , 3, 29-35	4.9	9
80	Microbial canthaxanthin: Perspectives on biochemistry and biotechnological production. <i>Engineering in Life Sciences</i> , 2013 , 13, 408-417	3.4	19
79	Ultrasound-assisted formation of the canthaxanthin emulsions stabilized by arabic and xanthan gums. <i>Carbohydrate Polymers</i> , 2013 , 96, 21-30	10.3	55
78	Psyllium husk gum: an attractive carbohydrate biopolymer for the production of stable canthaxanthin emulsions. <i>Carbohydrate Polymers</i> , 2013 , 92, 2002-11	10.3	44
77	Evaluating the Effects of Different Plasticizers on Mechanical Properties of Starch/ Clay Nanocomposites. <i>Advanced Materials Research</i> , 2013 , 829, 279-283	0.5	1

76	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> , 2012 , 40, 345-354	5.9	46
75	Comparative analysis of new Persian walnut cultivars: nut/kernel geometrical, gravimetical, frictional and mechanical attributes and kernel chemical composition. <i>Scientia Horticulturae</i> , 2012 , 135, 202-209	4.1	32
74	Optimization and characterization of walnut beverage emulsions in relation to their composition and structure. <i>International Journal of Biological Macromolecules</i> , 2012 , 50, 376-84	7.9	41
73	Optimized preparation of ACE-inhibitory and antioxidative whey protein hydrolysate using response surface method. <i>Dairy Science and Technology</i> , 2012 , 92, 641-653		15
72	Developing an emulsion model system containing canthaxanthin biosynthesized by <i>Dietzia natronolimnaea</i> HS-1. <i>International Journal of Biological Macromolecules</i> , 2012 , 51, 618-26	7.9	30
71	Utilization of <i>Echium amoenum</i> Extract as a Growth Medium for the Production of Organic Acids by Selected Lactic Acid Bacteria. <i>Food and Bioprocess Technology</i> , 2012 , 5, 2275-2279	5.1	8
70	Migration of Silicon from Nanocomposite Packaging Materials into Acidic Food Simulant. <i>Advanced Materials Research</i> , 2012 , 622-623, 873-877	0.5	
69	Proximate composition, mineral content, and fatty acids profile of two varieties of lentil seeds cultivated in Iran. <i>Chemistry of Natural Compounds</i> , 2012 , 47, 976-978	0.7	13
68	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> , 2012 , 5, 1394-1401	5.1	27
67	Comparing the Effects of Microwave and Conventional Heating Methods on the Evaporation Rate and Quality Attributes of Pomegranate (<i>Punica granatum</i> L.) Juice Concentrate. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1328-1339	5.1	34
66	Changes in physicochemical and organoleptic properties of traditional Iranian cheese Lighvan during ripening. <i>International Journal of Dairy Technology</i> , 2012 , 65, 64-70	3.7	16
65	COMPARISON BETWEEN ULTRAFILTRATION AND MICROFILTRATION IN THE CLARIFICATION OF POMEGRANATE JUICE. <i>Journal of Food Process Engineering</i> , 2012 , 35, 424-436	2.4	23
64	MECHANICAL BEHAVIOR OF PERSIAN WALNUT AND ITS KERNEL UNDER COMPRESSION LOADING: AN EXPERIMENTAL AND COMPUTATIONAL STUDY. <i>Journal of Food Processing and Preservation</i> , 2012 , 36, 423-430	2.1	7
63	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> , 2012 , 87, 1611-1619	10.3	43
62	Response surface modeling for optimization of formulation variables and physical stability assessment of walnut oil-in-water beverage emulsions. <i>Food Hydrocolloids</i> , 2012 , 26, 293-301	10.6	53
61	Analysis of physicochemical and thermo-mechanical characteristics of Iranian black seed (<i>Nigella oxypetala</i> Boiss). <i>International Journal of Food Engineering</i> , 2012 , 8,	1.9	14
60	Assessment of Physical and Chemical Aspects of New Persian Walnut Cultivars to Optimize Process Conditions. <i>International Journal of Food Engineering</i> , 2012 , 8,	1.9	4
59	Influence of TiO ₂ Nanoparticle Filler on the Properties of PET and PLA Nanocomposites. <i>Porrime</i> , 2012 , 36, 745-755	1	15

58	Fermentation of pomegranate juice by probiotic lactic acid bacteria. <i>World Journal of Microbiology and Biotechnology</i> , 2011 , 27, 123-128	4.4	156
57	Antibacterial activities of a new combination of essential oils against marine bacteria. <i>Aquaculture International</i> , 2011 , 19, 205-214	2.6	10
56	Modelling the membrane clarification of pomegranate juice with computational fluid dynamics. <i>European Food Research and Technology</i> , 2011 , 232, 671-677	3.4	5
55	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> , 2011 , 48, 677-84	3.3	140
54	Ultrasound-assisted generation of ACE-inhibitory peptides from casein hydrolyzed with nanoencapsulated protease. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 2112-6	4.3	21
53	Pomegranate seed oil as a functional ingredient in beverages. <i>European Journal of Lipid Science and Technology</i> , 2011 , 113, 730-736	3	31
52	Measurement of Flavor Absorption from Soft Drinks into PET Bottle by Headspace Solid Phase Microextraction-Gas Chromatography. <i>International Journal of Food Engineering</i> , 2011 , 7,	1.9	1
51	Effect of <i>Bifidobacterium lactis</i> on some physico-chemical and organoleptical properties of Lighvan cheese. <i>African Journal of Biotechnology</i> , 2011 , 10,	0.6	2
50	Effect of membrane clarification on the physicochemical properties of pomegranate juice. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1457-1463	3.8	35
49	Mathematical modelling of mass transfer in the concentration polarisation layer of flat-sheet membranes during clarification of pomegranate juice. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 2096-2100	3.8	7
48	Alcohol-free Beer: Methods of Production, Sensorial Defects, and Healthful Effects. <i>Food Reviews International</i> , 2010 , 26, 335-352	5.5	65
47	Particle stability in dilute fermented dairy drinks: formation of fluid gel and impact on rheological properties. <i>Food Science and Technology International</i> , 2010 , 16, 543-51	2.6	7
46	Enhanced thermal and ultrasonic stability of a fungal protease encapsulated within biomimetically generated silicate nanospheres. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2010 , 1800, 459-65	4	13
45	Source type impact of Distributed Generation (DG) on the distribution protection 2010 ,		8
44	Application of Advanced Instrumental Techniques for Analysis of Physical and Physicochemical Properties of Beer: A Review. <i>International Journal of Food Properties</i> , 2010 , 13, 744-759	3	13
43	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> , 2010 , 24, 744-754	10.6	62
42	A network-based fuzzy inference system for sonodisruption process of re-assembled casein micelles. <i>Journal of Food Engineering</i> , 2010 , 98, 224-229	6	7
41	Acid-induced gelation behavior of sonicated casein solutions. <i>Ultrasonics Sonochemistry</i> , 2010 , 17, 153-8	8.9	52

40	Clarification of pomegranate juice by microfiltration with PVDF membranes. <i>Desalination</i> , 2010 , 264, 243-248	10.3	67
39	Response surface optimization of an artificial neural network for predicting the size of re-assembled casein micelles. <i>Computers and Electronics in Agriculture</i> , 2009 , 68, 216-221	6.5	33
38	Comparison of pH-dependent sonodisruption of re-assembled casein micelles by 35 and 130kHz ultrasounds. <i>Journal of Food Engineering</i> , 2009 , 95, 505-509	6	35
37	Changes in blocking mechanisms during membrane processing of pomegranate juice. <i>International Journal of Food Science and Technology</i> , 2009 , 44, 2135-2141	3.8	28
36	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> , 2009 , 33, 727-743	2.1	249
35	Influence of starter culture type and incubation temperatures on rheology and microstructure of low fat set yoghurt. <i>International Journal of Dairy Technology</i> , 2009 , 62, 549-555	3.7	18
34	Changes in the rheological properties of Iranian UF-Feta cheese during ripening. <i>Food Chemistry</i> , 2009 , 112, 539-544	8.5	54
33	Microstructural properties of fat during the accelerated ripening of ultrafiltered-Feta cheese. <i>Food Chemistry</i> , 2009 , 113, 424-434	8.5	23
32	Alkaline pH does not disrupt re-assembled casein micelles. <i>Food Chemistry</i> , 2009 , 116, 929-932	8.5	30
31	Sonodisruption of re-assembled casein micelles at different pH values. <i>Ultrasonics Sonochemistry</i> , 2009 , 16, 644-8	8.9	63
30	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> , 2009 , 27, 910-917	2.6	300
29	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> , 2009 , 27, 831-841	2.6	62
28	Effect of whey protein concentrate addition on the physical properties of homogenized sweetened dairy creams. <i>International Journal of Dairy Technology</i> , 2008 , 61, 183-191	3.7	12
27	Investigation of the Effects of Microwave Treatment on the Optical Properties of Apple Slices During Drying. <i>Drying Technology</i> , 2008 , 26, 1362-1368	2.6	39
26	Microstructural changes in fat during the ripening of Iranian ultrafiltered Feta cheese. <i>Journal of Dairy Science</i> , 2008 , 91, 4147-54	4	11
25	Effect of various extraction conditions on the phenolic contents of pomegranate seed oil. <i>European Journal of Lipid Science and Technology</i> , 2008 , 110, 435-440	3	58
24	Optimization of canthaxanthin production by <i>Dietzia natronolimnaea</i> HS-1 from cheese whey using statistical experimental methods. <i>Biochemical Engineering Journal</i> , 2008 , 40, 415-422	4.2	51
23	Rheological Properties of Iranian Yoghurt Drink, Doogh. <i>International Journal of Dairy Science</i> , 2008 , 3, 71-78	0.7	25

22	Improving Antibacterial Activity of Edible Films Based on Chitosan by Incorporating Thyme and Clove Essential Oils and EDTA. <i>Journal of Applied Sciences</i> , 2008 , 8, 2895-2900	0.3	34
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20	The influence of brine concentration on chemical composition and texture of Iranian White cheese. <i>Journal of Food Engineering</i> , 2007 , 81, 330-335	6	41
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14	Effect of cream homogenization on textural characteristics of low-fat Iranian White cheese. <i>International Dairy Journal</i> , 2007 , 17, 547-554	3.5	40
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4	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> , 1998 , 36, 453-472	6	10
3	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> , 1998 , 36, 473-484	6	8
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