

Vahid Mofid

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9301681/publications.pdf>

Version: 2024-02-01

20
papers

1,339
citations

759233

12
h-index

794594

19
g-index

20
all docs

20
docs citations

20
times ranked

1867
citing authors

#	ARTICLE	IF	CITATIONS
1	Probiotic yogurt improves antioxidant status in type 2 diabetic patients. <i>Nutrition</i> , 2012, 28, 539-543.	2.4	520
2	Effect of probiotic yogurt containing <i>Lactobacillus acidophilus</i> and <i>Bifidobacterium lactis</i> on lipid profile in individuals with type 2 diabetes mellitus. <i>Journal of Dairy Science</i> , 2011, 94, 3288-3294.	3.4	315
3	Effects of Probiotic Yogurt on Fat Distribution and Gene Expression of Proinflammatory Factors in Peripheral Blood Mononuclear Cells in Overweight and Obese People with or without Weight-Loss Diet. <i>Journal of the American College of Nutrition</i> , 2014, 33, 417-425.	1.8	102
4	Recent advances in extracting pectin by single and combined ultrasound techniques: A review of techno-functional and bioactive health-promoting aspects. <i>Carbohydrate Polymers</i> , 2020, 229, 115474.	10.2	63
5	Effect of Daily Consumption of Probiotic Yogurt on Oxidative Stress in Pregnant Women: A Randomized Controlled Clinical Trial. <i>Annals of Nutrition and Metabolism</i> , 2012, 60, 62-68.	1.9	58
6	Effects of Daily Consumption of Probiotic Yoghurt on Inflammatory Factors in Pregnant Women: A Randomized Controlled Trial. <i>Pakistan Journal of Biological Sciences</i> , 2011, 14, 476-482.	0.5	50
7	<i>Lactobacillus acidophilus</i> La5, <i>Bifidobacterium</i> BB12, and <i>Lactobacillus casei</i> DN001 modulate gene expression of subset specific transcription factors and cytokines in peripheral blood mononuclear cells of obese and overweight people. <i>BioFactors</i> , 2013, 39, 633-643.	5.4	47
8	The prevalence of <i>Brucella</i> spp. in dairy products in the Middle East region: A systematic review and meta-analysis. <i>Acta Tropica</i> , 2020, 202, 105241.	2.0	37
9	Electrospun ethyl cellulose/poly caprolactone/gelatin nanofibers: The investigation of mechanical, antioxidant, and antifungal properties for food packaging. <i>International Journal of Biological Macromolecules</i> , 2021, 191, 457-464.	7.5	33
10	Therapeutic and Nutritional Effects of Synbiotic Yogurts in Children and Adults: a Clinical Review. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 851-859.	3.9	22
11	Concentration of heavy metals in canned tuna fish and probabilistic health risk assessment in Iran. <i>International Journal of Environmental Analytical Chemistry</i> , 0, , 1-11.	3.3	21
12	National food policies in the Islamic Republic of Iran aimed at control and prevention of noncommunicable diseases. <i>Eastern Mediterranean Health Journal</i> , 2020, 26, 1556-1564.	0.8	19
13	Comparison of probiotic yogurt and ordinary yogurt consumption on serum Pentraxin3, NT-proBNP, oxLDL, and ApoB100 in patients with chronic heart failure: a randomized, triple-blind, controlled trial. <i>Food and Function</i> , 2020, 11, 10000-10010.	4.6	13
14	The impact of probiotic yogurt versus ordinary yogurt on serum sTWEAK, sCD163, sADMA, sLCAT and sBUN in patients with chronic heart failure: a randomized, triple-blind, controlled trial. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 6024-6035.	3.5	8
15	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.	2.4	7
16	Risk of low stability <i>Saccharomyces cerevisiae</i> ATCC 9763-heavy metals complex in gastrointestinal simulated conditions. <i>Heliyon</i> , 2022, 8, e09452.	3.2	7
17	Innovative synbiotic fat-free yogurts enriched with bioactive extracts of the red macroalgae <i>Laurencia caspica</i> : formulation optimization, probiotic viability, and critical quality characteristics. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4876-4887.	3.2	5
18	Microbial and Chemical Characteristics of Doogh (Iranian Fermented Milk Drink). <i>International Journal of Food Science</i> , 2021, 2021, 1-6.	2.0	5

#	ARTICLE	IF	CITATIONS
19	The assessment of lead concentration in raw milk collected from some major dairy farms in Iran and evaluation of associated health risk. Journal of Environmental Health Science & Engineering, 2022, 20, 181-186.	3.0	4
20	Rheological characterization of functional walnut oil-enriched butters stabilized by the various polysaccharides. Journal of Dispersion Science and Technology, 2018, 39, 469-477.	2.4	3