

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

758635

12
h-index

794141

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.	1.1	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.	1.4	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.	1.1	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.	5.1	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.	1.0	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.	0.2	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.	2.6	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.	0.9	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.	3.6	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.	1.9	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.	1.8	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.	0.3	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.	2.1	13
14	The impact of probiotic yogurt <i>versus</i> ordinary yogurt on serum <i>sTWEAK</i> , <i>sCD163</i> , <i>sADMA</i> , <i>sLCAT</i> and <i>sBUN</i> 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.	1.7	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.	1.3	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.	1.4	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.	1.6	5
18	Microbial and Chemical Characteristics of Doogh (Iranian Fermented Milk Drink). <i>International Journal of Food Science</i> , 2021, 2021, 1-6.	0.9	5

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19	The assessment of lead concentration in raw milk collected from some major dairy farms in Iran and evaluation of associated health risk. <i>Journal of Environmental Health Science & Engineering</i> , 2022, 20, 181-186.	1.4	4
20	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.	1.3	3