

Ashkan Madadlou

List of Publications by Citations

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112
papers

3,348
citations

35
h-index

50
g-index

112
ext. papers

3,907
ext. citations

6.2
avg, IF

6.15
L-index

#	Paper	IF	Citations
112	A review on exergy analysis of drying processes and systems. <i>Renewable and Sustainable Energy Reviews</i> , 2013 , 22, 1-22	16.2	145
111	Influence of Wall Material and Inlet Drying Air Temperature on the Microencapsulation of Fish Oil by Spray Drying. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1561-1569	5.1	123
110	Energy and exergy analyses of the spray drying process of fish oil microencapsulation. <i>Biosystems Engineering</i> , 2012 , 111, 229-241	4.8	110
109	An overview on preparation of emulsion-filled gels and emulsion particulate gels. <i>Trends in Food Science and Technology</i> , 2019 , 86, 85-94	15.3	103
108	Characterization of fibrillated antioxidant whey protein hydrolysate and comparison with fibrillated protein solution. <i>Food Hydrocolloids</i> , 2016 , 52, 221-230	10.6	84
107	Rheology, microstructure, and functionality of low-fat Iranian white cheese made with different concentrations of rennet. <i>Journal of Dairy Science</i> , 2005 , 88, 3052-62	4	78
106	The correlation of wall material composition with flow characteristics and encapsulation behavior of fish oil emulsion. <i>Food Research International</i> , 2012 , 49, 379-388	7	76
105	Optimization of emulsification procedure for mutual maximizing the encapsulation and exergy efficiencies of fish oil microencapsulation. <i>Powder Technology</i> , 2012 , 225, 107-117	5.2	70
104	Maillard conjugation of lactulose with potentially bioactive peptides. <i>Food Chemistry</i> , 2016 , 192, 831-6	8.5	69
103	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
102	Whey protein concentrate and gum tragacanth as fat replacers in nonfat yogurt: chemical, physical, and microstructural properties. <i>Journal of Dairy Science</i> , 2008 , 91, 2545-52	4	67
101	Sonodisruption of re-assembled casein micelles at different pH values. <i>Ultrasonics Sonochemistry</i> , 2009 , 16, 644-8	8.9	63
100	Texture of low-fat Iranian White cheese as influenced by gum tragacanth as a fat replacer. <i>Journal of Dairy Science</i> , 2007 , 90, 4058-70	4	59
99	Fabrication methods of biopolymeric microgels and microgel-based hydrogels. <i>Food Hydrocolloids</i> , 2017 , 62, 262-272	10.6	58
98	Technological functionality and biological properties of food protein nanofibrils formed by heating at acidic condition. <i>Trends in Food Science and Technology</i> , 2018 , 75, 115-128	15.3	56
97	Characteristics of the bulk hydrogels made of the citric acid cross-linked whey protein microgels. <i>Food Hydrocolloids</i> , 2015 , 50, 159-165	10.6	55
96	Whey protein aerogel as blended with cellulose crystalline particles or loaded with fish oil. <i>Food Chemistry</i> , 2016 , 196, 1016-22	8.5	54

95	Two-step sequential cross-linking of sugar beet pectin for transforming zein nanoparticle-based Pickering emulsions to emulgels. <i>Carbohydrate Polymers</i> , 2016 , 136, 738-43	10.3	53
94	The use of artificial neural network to predict exergetic performance of spray drying process: A preliminary study. <i>Computers and Electronics in Agriculture</i> , 2012 , 88, 32-43	6.5	53
93	Acid-induced gelation behavior of sonicated casein solutions. <i>Ultrasonics Sonochemistry</i> , 2010 , 17, 153-8	8.9	52
92	Microwave-assisted isomerisation of lactose to lactulose and Maillard conjugation of lactulose and lactose with whey proteins and peptides. <i>Food Chemistry</i> , 2016 , 200, 1-9	8.5	51
91	Spray-dried alginate microparticles carrying caffeine-loaded and potentially bioactive nanoparticles. <i>Food Research International</i> , 2014 , 62, 1113-1119	7	47
90	An attempt to cast light into starch nanocrystals preparation and cross-linking. <i>Food Chemistry</i> , 2013 , 141, 1661-6	8.5	47
89	Cold-set hydrogels made of whey protein nanofibrils with different divalent cations. <i>International Journal of Biological Macromolecules</i> , 2016 , 89, 499-506	7.9	45
88	Gelation characteristics of the sugar beet pectin solution charged with fish oil-loaded zein nanoparticles. <i>Food Hydrocolloids</i> , 2015 , 43, 664-669	10.6	43
87	Fish oil microencapsulation as influenced by spray dryer operational variables. <i>International Journal of Food Science and Technology</i> , 2013 , 48, 1707-1713	3.8	43
86	Microemulsification and gelation of whey proteins for nanoencapsulation of date palm pit extract. <i>Food Hydrocolloids</i> , 2014 , 35, 590-596	10.6	42
85	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
84	Niosome-loaded cold-set whey protein hydrogels. <i>Food Chemistry</i> , 2016 , 196, 106-13	8.5	40
83	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
82	Determination of phenolic profile and antioxidant activity of pistachio hull using high-performance liquid chromatography-diode array detector-electro-spray ionization-mass spectrometry as affected by ultrasound and microwave. <i>International Journal of Food Properties</i> , 2017 , 20, 19-29	3	38
81	Synbiotic yogurt-ice cream produced via incorporation of microencapsulated lactobacillus acidophilus (la-5) and fructooligosaccharide. <i>Journal of Food Science and Technology</i> , 2014 , 51, 1568-74	3.3	38
80	Isolation of micro- and nano-crystalline cellulose particles and fabrication of crystalline particles-loaded whey protein cold-set gel. <i>Food Chemistry</i> , 2015 , 174, 97-103	8.5	35
79	A viewpoint on the gastrointestinal fate of cellulose nanocrystals. <i>Trends in Food Science and Technology</i> , 2018 , 71, 268-273	15.3	35
78	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

77	Monitoring the chemical and textural changes during ripening of Iranian White cheese made with different concentrations of starter. <i>Journal of Dairy Science</i> , 2006 , 89, 3318-25	4	34
76	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
75	Influence of spray dryer parameters on exergetic performance of microencapsulation processes. <i>International Journal of Exergy</i> , 2012 , 10, 267	1.2	33
74	Microstructure and rheological properties of Iranian white cheese coagulated at various temperatures. <i>Journal of Dairy Science</i> , 2006 , 89, 2359-64	4	32
73	Gelatin as texture modifier and porogen in egg white hydrogel. <i>Food Chemistry</i> , 2019 , 270, 189-195	8.5	30
72	Alkaline pH does not disrupt re-assembled casein micelles. <i>Food Chemistry</i> , 2009 , 116, 929-932	8.5	30
71	Preparation of cold water-soluble potato starch and its characterization. <i>Journal of Food Science and Technology</i> , 2014 , 51, 601-5	3.3	29
70	Fabrication of whey protein-pectin conjugate particles through laccase-induced gelation of microemulsified nanodroplets. <i>Food Hydrocolloids</i> , 2014 , 40, 189-195	10.6	29
69	Trans-free Iranian vanaspati through enzymatic and chemical transesterification of triple blends of fully hydrogenated soybean, rapeseed and sunflower oils. <i>Food Chemistry</i> , 2007 , 102, 827-833	8.5	29
68	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
67	Caffeine-loaded whey protein hydrogels reinforced with gellan and enriched with calcium chloride. <i>International Dairy Journal</i> , 2016 , 56, 38-44	3.5	28
66	Recovery of phenolic compounds from effluents by a microemulsion liquid membrane (MLM) extractor. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014 , 443, 303-310	5.1	28
65	Functional and in vitro gastric digestibility of the whey protein hydrogel loaded with nanostructured lipid carriers and gelled via citric acid-mediated crosslinking. <i>Food Chemistry</i> , 2017 , 237, 23-29	8.5	27
64	Formation mechanisms, handling and digestibility of food protein nanofibrils. <i>Trends in Food Science and Technology</i> , 2015 , 45, 50-59	15.3	27
63	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
62	Aflatoxin contamination level in Iranian pistachio nut during years 2009-2011. <i>Food Control</i> , 2013 , 30, 540-544	6.2	27
61	Interface-related attributes of the Maillard reaction-born glycoproteins. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1595-1603	11.5	26
60	Potentially bioactive and caffeine-loaded peptidic sub-micron and nanoscalar particles. <i>Journal of Functional Foods</i> , 2014 , 6, 462-469	5.1	26

59	The formation of non-heat-treated whey protein cold-set hydrogels via non-toxic chemical cross-linking. <i>Food Hydrocolloids</i> , 2017 , 63, 43-49	10.6	26
58	Citric acid cross-linking of heat-set whey protein hydrogel influences its textural attributes and caffeine uptake and release behaviour. <i>International Dairy Journal</i> , 2016 , 61, 142-147	3.5	25
57	Characterization of Carboxylated Cellulose Nanocrystals Isolated through Catalyst-Assisted HO Oxidation in a One-Step Procedure. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 7692-7700	5.7	25
56	Integrated optimization of fish oil microencapsulation process by spray drying. <i>Journal of Microencapsulation</i> , 2012 , 29, 790-804	3.4	25
55	Structure of starch aerogel as affected by crosslinking and feasibility assessment of the aerogel for an anti-fungal volatile release. <i>Food Chemistry</i> , 2017 , 221, 147-152	8.5	24
54	Nanoparticulation of enzymatically cross-linked whey proteins to encapsulate caffeine via microemulsification/heat gelation procedure. <i>LWT - Food Science and Technology</i> , 2014 , 57, 725-730	5.4	23
53	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
52	Bioactive whey peptide particles: An emerging class of nutraceutical carriers. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1468-1477	11.5	22
51	Engineered emulsions for obesity treatment. <i>Trends in Food Science and Technology</i> , 2016 , 52, 90-97	15.3	22
50	Enzymatic cross-linking of whey proteins in low fat Iranian white cheese. <i>International Dairy Journal</i> , 2013 , 29, 88-92	3.5	21
49	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
48	Influence of whey protein and its hydrolysate on prehypertension and postprandial hyperglycaemia in adult men. <i>International Dairy Journal</i> , 2013 , 33, 62-66	3.5	19
47	Modulating the textural characteristics of whey protein nanofibril gels with different concentrations of calcium chloride. <i>Journal of Dairy Research</i> , 2016 , 83, 109-14	1.6	19
46	Surface decoration of whey protein microgels through the Maillard conjugation with maltodextrin. <i>Food Hydrocolloids</i> , 2019 , 91, 190-197	10.6	18
45	Modeling and Simulation of Deep-Bed Solar Greenhouse Drying of Chamomile Flowers. <i>Drying Technology</i> , 2015 , 33, 684-695	2.6	17
44	Chemical composition and rheology of low-fat Iranian white cheese incorporated with guar gum and gum arabic as fat replacers. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2584-91	3.3	17
43	Textural and cargo release attributes of trisodium citrate cross-linked starch hydrogel. <i>Food Chemistry</i> , 2017 , 214, 16-24	8.5	17
42	Texture of nonfat yoghurt as influenced by whey protein concentrate and Gum Tragacanth as fat replacers. <i>International Journal of Dairy Technology</i> , 2009 , 62, 405-410	3.7	16

41	One-pot nanoparticulation of potentially bioactive peptides and gallic acid encapsulation. <i>Food Chemistry</i> , 2016 , 210, 317-24	8.5	16
40	An artificial neural network for predicting the physicochemical properties of fish oil microcapsules obtained by spray drying. <i>Food Science and Biotechnology</i> , 2013 , 22, 677-685	3	15
39	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
38	Pomegranate Seed Oil-Loaded Particles of the Zein Cross-Linked with Citric Acid. <i>Journal of Food Process Engineering</i> , 2015 , 38, 49-56	2.4	14
37	Structural Assessment and Catalytic Oxidation Activity of Hydrophobized Whey Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 12025-12033	5.7	14
36	Encapsulation of date palm pit extract via particulation of starch nanocrystals in a microemulsion. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 920-923	3.8	13
35	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
34	Interfacial and (emulsion) gel rheology of hydrophobised whey proteins. <i>International Dairy Journal</i> , 2020 , 100, 104556	3.5	13
33	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
32	Influence of the Maillard reaction on the properties of cold-set whey protein and maltodextrin binary gels. <i>International Dairy Journal</i> , 2019 , 90, 79-87	3.5	12
31	Effects of thermal, non-thermal and emulsification processes on the gastrointestinal digestibility of egg white proteins. <i>Trends in Food Science and Technology</i> , 2021 , 107, 45-56	15.3	12
30	Development of an aqueous two-phase emulsion using hydrophobized whey proteins and erythritol. <i>Food Hydrocolloids</i> , 2019 , 93, 351-360	10.6	11
29	Spontaneous emulsification of fish oil at a substantially low surfactant-to-oil ratio: Emulsion characterization and filled hydrogel formation. <i>Food Hydrocolloids</i> , 2018 , 82, 11-18	10.6	11
28	Fast protein liquid chromatography. <i>Methods in Molecular Biology</i> , 2011 , 681, 439-47	1.4	11
27	Functional and gel properties of whey protein nanofibrils as influenced by partial substitution with cellulose nanocrystal and alginate. <i>International Dairy Journal</i> , 2018 , 81, 53-61	3.5	10
26	Covalent Lactoglobulin-maltodextrin amyloid fibril conjugate prepared by the Maillard reaction. <i>Food Chemistry</i> , 2021 , 342, 128388	8.5	10
25	Antioxidant Peptidic Particles for Delivery of Gallic Acid. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12767	2.1	9
24	Calcium and chitosan-mediated clustering of whey protein particles for tuning their colloidal stability and flow behaviour. <i>International Dairy Journal</i> , 2017 , 73, 136-143	3.5	8

23	Optimised production and spray drying of ACE-inhibitory enzyme-modified cheese. <i>Journal of Dairy Research</i> , 2016 , 83, 125-34	1.6	8
22	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
21	Enzymatic Modification to Stabilize the Fermented Milk Drink, Doogh. <i>Journal of Texture Studies</i> , 2015 , 46, 22-33	3.6	8
20	Food proteins are a potential resource for mining cathepsin L inhibitory drugs to combat SARS-CoV-2. <i>European Journal of Pharmacology</i> , 2020 , 885, 173499	5.3	8
19	Effect of heat treatment on foaming properties of ostrich (<i>Struthio camelus</i>) egg white proteins. <i>International Journal of Food Properties</i> , 2017 , 20, 3159-3169	3	7
18	Encapsulation of β -lactoglobulin within calcium carbonate microparticles and subsequent in situ fabrication of protein microparticles. <i>Food Hydrocolloids</i> , 2018 , 84, 38-46	10.6	7
17	Fast Protein Liquid Chromatography. <i>Methods in Molecular Biology</i> , 2017 , 1485, 365-373	1.4	7
16	Acid-induced gelation behavior of casein/whey protein solutions assessed by oscillatory rheology. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2113-9	3.3	7
15	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
14	Influence of seeding and stirring on the structural properties and formation yield of whey protein microgels. <i>International Dairy Journal</i> , 2018 , 79, 43-51	3.5	6
13	All-aqueous emulsions as miniaturized chemical reactors in the food and bioprocess technology. <i>Current Opinion in Food Science</i> , 2020 , 33, 165-172	9.8	5
12	Enzymatic cross-linking of soy proteins within non-fat set yogurt gel. <i>Journal of Dairy Research</i> , 2014 , 81, 378-84	1.6	5
11	Tailor it up! How we are rolling towards designing the functionality of emulsions in the mouth and gastrointestinal tract. <i>Current Opinion in Food Science</i> , 2020 , 31, 126-135	9.8	4
10	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
9	Food protein-derived antihypertensive peptides in the COVID-19 pandemic: friends of foes?. <i>Journal of Hypertension</i> , 2020 , 38, 1614-1616	1.9	4
8	Spray drying of ACE-inhibitory enzyme-modified white cheese. <i>International Journal of Food Science and Technology</i> , 2013 , 48, n/a-n/a	3.8	3
7	Micron and Submicron-Sized Whey Protein-Bectin Aggregates Generated Via Alkali-Catalyzed Chemical Crosslinking. <i>Journal of Dispersion Science and Technology</i> , 2015 , 36, 154-159	1.5	2
6	Effect of surfactant addition on particle properties of whey proteins and their subsequent complexation with salivary proteins. <i>International Dairy Journal</i> , 2018 , 87, 107-113	3.5	2

5	CaCl ₂ supplementation of hydrophobised whey proteins: Assessment of protein particles and consequent emulsions. <i>International Dairy Journal</i> , 2020 , 110, 104815	3.5	2
4	Gelation by bioactives: Characteristics of the cold-set whey protein gels made using gallic acid. <i>International Dairy Journal</i> , 2021 , 117, 104952	3.5	2
3	Emulsion gels loaded with pancreatic lipase: Preparation from spontaneously made emulsions and assessment of the rheological, microscopic and cargo release properties. <i>Food Research International</i> , 2022 , 156, 111306	7	2
2	Nanocarriers, Films and Composites Based on Milk Proteins. <i>Advanced Structured Materials</i> , 2013 , 169-191.6		1
1	Effects of acetyl grafting on the structural and functional properties of whey protein microgels. <i>Food Hydrocolloids</i> , 2021 , 112, 106443	10.6	1