Ashkan Madadlou

List of Publications by Year in Descending Order

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	Emulsion gels loaded with pancreatic lipase: Preparation from spontaneously made emulsions and assessment of the rheological, microscopic and cargo release properties. *Food Research International*, **2022**, 156, 111306	7	2
111	Gelation by bioactives: Characteristics of the cold-set whey protein gels made using gallic acid. *International Dairy Journal*, **2021**, 117, 104952	3.5	2
110	Effects of thermal, non-thermal and emulsification processes on the gastrointestinal digestibility of egg white proteins. *Trends in Food Science and Technology*, **2021**, 107, 45-56	15.3	12
109	Effects of acetyl grafting on the structural and functional properties of whey protein microgels. *Food Hydrocolloids*, **2021**, 112, 106443	10.6	1
108	Covalent β-lactoglobulin-maltodextrin amyloid fibril conjugate prepared by the Maillard reaction. *Food Chemistry*, **2021**, 342, 128388	8.5	10
107	Tailor it up! How we are rolling towards designing the functionality of emulsions in the mouth and gastrointestinal tract. *Current Opinion in Food Science*, **2020**, 31, 126-135	9.8	4
106	All-aqueous emulsions as miniaturized chemical reactors in the food and bioprocess technology. *Current Opinion in Food Science*, **2020**, 33, 165-172	9.8	5
105	CaCl2 supplementation of hydrophobised whey proteins: Assessment of protein particles and consequent emulsions. *International Dairy Journal*, **2020**, 110, 104815	3.5	2
104	Food proteins are a potential resource for mining cathepsin L inhibitory drugs to combat SARS-CoV-2. *European Journal of Pharmacology*, **2020**, 885, 173499	5.3	8
103	Food protein-derived antihypertensive peptides in the COVID-19 pandemic: friends of foes?. *Journal of Hypertension*, **2020**, 38, 1614-1616	1.9	4
102	Interfacial and (emulsion) gel rheology of hydrophobised whey proteins. *International Dairy Journal*, **2020**, 100, 104556	3.5	13
101	Development of an aqueous two-phase emulsion using hydrophobized whey proteins and erythritol. *Food Hydrocolloids*, **2019**, 93, 351-360	10.6	11
100	An overview on preparation of emulsion-filled gels and emulsion particulate gels. *Trends in Food Science and Technology*, **2019**, 86, 85-94	15.3	103
99	Gelatin as texture modifier and porogen in egg white hydrogel. *Food Chemistry*, **2019**, 270, 189-195	8.5	30
98	Influence of the Maillard reaction on the properties of cold-set whey protein and maltodextrin binary gels. *International Dairy Journal*, **2019**, 90, 79-87	3.5	12
97	Surface decoration of whey protein microgels through the Maillard conjugation with maltodextrin. *Food Hydrocolloids*, **2019**, 91, 190-197	10.6	18
96	Functional and gel properties of whey protein nanofibrils as influenced by partial substitution with cellulose nanocrystal and alginate. *International Dairy Journal*, **2018**, 81, 53-61	3.5	10

95	Influence of seeding and stirring on the structural properties and formation yield of whey protein microgels. *International Dairy Journal*, **2018**, 79, 43-51	3.5	6
94	Technological functionality and biological properties of food protein nanofibrils formed by heating at acidic condition. *Trends in Food Science and Technology*, **2018**, 75, 115-128	15.3	56
93	Spontaneous emulsification of fish oil at a substantially low surfactant-to-oil ratio: Emulsion characterization and filled hydrogel formation. *Food Hydrocolloids*, **2018**, 82, 11-18	10.6	11
92	Bioactive whey peptide particles: An emerging class of nutraceutical carriers. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 1468-1477	11.5	22
91	Interface-related attributes of the Maillard reaction-born glycoproteins. *Critical Reviews in Food Science and Nutrition*, **2018**, 58, 1595-1603	11.5	26
90	A viewpoint on the gastrointestinal fate of cellulose nanocrystals. *Trends in Food Science and Technology*, **2018**, 71, 268-273	15.3	35
89	Characterization of Carboxylated Cellulose Nanocrytals Isolated through Catalyst-Assisted HO Oxidation in a One-Step Procedure. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 7692-7700	5.7	25
88	Encapsulation of β-lactoglobulin within calcium carbonate microparticles and subsequent in situ fabrication of protein microparticles. *Food Hydrocolloids*, **2018**, 84, 38-46	10.6	7
87	Effect of surfactant addition on particle properties of whey proteins and their subsequent complexation with salivary proteins. *International Dairy Journal*, **2018**, 87, 107-113	3.5	2
86	Structural Assessment and Catalytic Oxidation Activity of Hydrophobized Whey Proteins. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 12025-12033	5.7	14
85	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. *International Journal of Food Properties*, **2017**, 20, 19-29	3	38
84	Antioxidant Peptidic Particles for Delivery of Gallic Acid. *Journal of Food Processing and Preservation*, **2017**, 41, e12767	2.1	9
83	Effect of heat treatment on foaming properties of ostrich (Struthio camelus) egg white proteins. *International Journal of Food Properties*, **2017**, 20, 3159-3169	3	7
82	Effect of salts and nonionic surfactants on thermal characteristics of egg white proteins. *International Journal of Biological Macromolecules*, **2017**, 102, 970-976	7.9	28
81	Functional and in vitro gastric digestibility of the whey protein hydrogel loaded with nanostructured lipid carriers and gelled via citric acid-mediated crosslinking. *Food Chemistry*, **2017**, 237, 23-29	8.5	27
80	Calcium and chitosan-mediated clustering of whey protein particles for tuning their colloidal stability and flow behaviour. *International Dairy Journal*, **2017**, 73, 136-143	3.5	8
79	Fast Protein Liquid Chromatography. *Methods in Molecular Biology*, **2017**, 1485, 365-373	1.4	7
78	Fabrication methods of biopolymeric microgels and microgel-based hydrogels. *Food Hydrocolloids*, **2017**, 62, 262-272	10.6	58

77	The formation of non-heat-treated whey protein cold-set hydrogels via non-toxic chemical cross-linking. *Food Hydrocolloids*, **2017**, 63, 43-49	10.6	26
76	Textural and cargo release attributes of trisodium citrate cross-linked starch hydrogel. *Food Chemistry*, **2017**, 214, 16-24	8.5	17
75	Structure of starch aerogel as affected by crosslinking and feasibility assessment of the aerogel for an anti-fungal volatile release. *Food Chemistry*, **2017**, 221, 147-152	8.5	24
74	Niosome-loaded cold-set whey protein hydrogels. *Food Chemistry*, **2016**, 196, 106-13	8.5	40
73	Two-step sequential cross-linking of sugar beet pectin for transforming zein nanoparticle-based Pickering emulsions to emulgels. *Carbohydrate Polymers*, **2016**, 136, 738-43	10.3	53
72	Characterization of fibrillated antioxidant whey protein hydrolysate and comparison with fibrillated protein solution. *Food Hydrocolloids*, **2016**, 52, 221-230	10.6	84
71	Maillard conjugation of lactulose with potentially bioactive peptides. *Food Chemistry*, **2016**, 192, 831-6	8.5	69
70	Citric acid cross-linking of heat-set whey protein hydrogel influences its textural attributes and caffeine uptake and release behaviour. *International Dairy Journal*, **2016**, 61, 142-147	3.5	25
69	Optimised production and spray drying of ACE-inhibitory enzyme-modified cheese. *Journal of Dairy Research*, **2016**, 83, 125-34	1.6	8
68	Caffeine-loaded whey protein hydrogels reinforced with gellan and enriched with calcium chloride. *International Dairy Journal*, **2016**, 56, 38-44	3.5	28
67	Microwave-assisted isomerisation of lactose to lactulose and Maillard conjugation of lactulose and lactose with whey proteins and peptides. *Food Chemistry*, **2016**, 200, 1-9	8.5	51
66	One-Pot Procedure for Recovery of Gallic Acid from Wastewater and Encapsulation within Protein Particles. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 1575-82	5.7	8
65	Whey protein aerogel as blended with cellulose crystalline particles or loaded with fish oil. *Food Chemistry*, **2016**, 196, 1016-22	8.5	54
64	Cold-set hydrogels made of whey protein nanofibrils with different divalent cations. *International Journal of Biological Macromolecules*, **2016**, 89, 499-506	7.9	45
63	Modulating the textural characteristics of whey protein nanofibril gels with different concentrations of calcium chloride. *Journal of Dairy Research*, **2016**, 83, 109-14	1.6	19
62	Engineered emulsions for obesity treatment. *Trends in Food Science and Technology*, **2016**, 52, 90-97	15.3	22
61	One-pot nanoparticulation of potentially bioactive peptides and gallic acid encapsulation. *Food Chemistry*, **2016**, 210, 317-24	8.5	16
60	Formation mechanisms, handling and digestibility of food protein nanofibrils. *Trends in Food Science and Technology*, **2015**, 45, 50-59	15.3	27

59	Characteristics of the bulk hydrogels made of the citric acid cross-linked whey protein microgels. *Food Hydrocolloids*, **2015**, 50, 159-165	10.6	55
58	Formulation of apple juice beverages containing whey protein isolate or whey protein hydrolysate based on sensory and physicochemical analysis. *International Journal of Dairy Technology*, **2015**, 68, 70-78	3.7	22
57	Pomegranate Seed Oil-Loaded Particles of the Zein Cross-Linked with Citric Acid. *Journal of Food Process Engineering*, **2015**, 38, 49-56	2.4	14
56	Modeling and Simulation of Deep-Bed Solar Greenhouse Drying of Chamomile Flowers. *Drying Technology*, **2015**, 33, 684-695	2.6	17
55	Isolation of micro- and nano-crystalline cellulose particles and fabrication of crystalline particles-loaded whey protein cold-set gel. *Food Chemistry*, **2015**, 174, 97-103	8.5	35
54	Gelation characteristics of the sugar beet pectin solution charged with fish oil-loaded zein nanoparticles. *Food Hydrocolloids*, **2015**, 43, 664-669	10.6	43
53	Micron and Submicron-Sized Whey Protein–Pectin Aggregates Generated Via Alkali-Catalyzed Chemical Crosslinking. *Journal of Dispersion Science and Technology*, **2015**, 36, 154-159	1.5	2
52	Enzymatic Modification to Stabilize the Fermented Milk Drink, Doogh. *Journal of Texture Studies*, **2015**, 46, 22-33	3.6	8
51	Preparation of cold water-soluble potato starch and its characterization. *Journal of Food Science and Technology*, **2014**, 51, 601-5	3.3	29
50	Microemulsification–cold gelation of whey proteins for nanoencapsulation of date palm pit extract. *Food Hydrocolloids*, **2014**, 35, 590-596	10.6	42
49	Stability and Rheological Properties of Suspended Pulp Particles Containing Orange Juice Stabilized by Gellan Gum. *Journal of Dispersion Science and Technology*, **2014**, 35, 1222-1229	1.5	4
48	Transglutaminase-induced or citric acid-mediated cross-linking of whey proteins to tune the characteristics of subsequently desolvated sub-micron and nano-scaled particles. *Journal of Microencapsulation*, **2014**, 31, 636-43	3.4	27
47	Potentially bioactive and caffeine-loaded peptidic sub-micron and nanoscalar particles. *Journal of Functional Foods*, **2014**, 6, 462-469	5.1	26
46	Nanoparticulation of enzymatically cross-linked whey proteins to encapsulate caffeine via microemulsification/heat gelation procedure. *LWT - Food Science and Technology*, **2014**, 57, 725-730	5.4	23
45	Fabrication of whey protein–pectin conjugate particles through laccase-induced gelation of microemulsified nanodroplets. *Food Hydrocolloids*, **2014**, 40, 189-195	10.6	29
44	Recovery of phenolic compounds from effluents by a microemulsion liquid membrane (MLM) extractor. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2014**, 443, 303-310	5.1	28
43	Encapsulation of date palm pit extract via particulation of starch nanocrystals in a microemulsion. *International Journal of Food Science and Technology*, **2014**, 49, 920-923	3.8	13
42	Spray-dried alginate microparticles carrying caffeine-loaded and potentially bioactive nanoparticles. *Food Research International*, **2014**, 62, 1113-1119	7	47

41	Chemical composition and rheology of low-fat Iranian white cheese incorporated with guar gum and gum arabic as fat replacers. *Journal of Food Science and Technology*, **2014**, 51, 2584-91	3.3	17
40	Enzymatic cross-linking of soy proteins within non-fat set yogurt gel. *Journal of Dairy Research*, **2014**, 81, 378-84	1.6	5
39	Acid-induced gelation behavior of casein/whey protein solutions assessed by oscillatory rheology. *Journal of Food Science and Technology*, **2014**, 51, 2113-9	3.3	7
38	Synbiotic yogurt-ice cream produced via incorporation of microencapsulated lactobacillus acidophilus (la-5) and fructooligosaccharide. *Journal of Food Science and Technology*, **2014**, 51, 1568-74	3.3	38
37	Fish oil microencapsulation as influenced by spray dryer operational variables. *International Journal of Food Science and Technology*, **2013**, 48, 1707-1713	3.8	43
36	An artificial neural network for predicting the physiochemical properties of fish oil microcapsules obtained by spray drying. *Food Science and Biotechnology*, **2013**, 22, 677-685	3	15
35	An attempt to cast light into starch nanocrystals preparation and cross-linking. *Food Chemistry*, **2013**, 141, 1661-6	8.5	47
34	Aflatoxin contamination level in Iran's pistachio nut during years 2009–2011. *Food Control*, **2013**, 30, 540-544	6.2	27
33	Influence of Wall Material and Inlet Drying Air Temperature on the Microencapsulation of Fish Oil by Spray Drying. *Food and Bioprocess Technology*, **2013**, 6, 1561-1569	5.1	123
32	Enzymatic cross-linking of whey proteins in low fat Iranian white cheese. *International Dairy Journal*, **2013**, 29, 88-92	3.5	21
31	Nanoencapsulation of date palm pit extract in whey protein particles generated via desolvation method. *Food Research International*, **2013**, 51, 866-871	7	69
30	Influence of whey protein and its hydrolysate on prehypertension and postprandial hyperglycaemia in adult men. *International Dairy Journal*, **2013**, 33, 62-66	3.5	19
29	A review on exergy analysis of drying processes and systems. *Renewable and Sustainable Energy Reviews*, **2013**, 22, 1-22	16.2	145
28	Nanocarriers, Films and Composites Based on Milk Proteins. *Advanced Structured Materials*, **2013**, 169-191	1.6	1
27	Spray drying of ACE-inhibitory enzyme-modified white cheese. *International Journal of Food Science and Technology*, **2013**, 48, n/a-n/a	3.8	3
26	Energy and exergy analyses of the spray drying process of fish oil microencapsulation. *Biosystems Engineering*, **2012**, 111, 229-241	4.8	110
25	Optimization of emulsification procedure for mutual maximizing the encapsulation and exergy efficiencies of fish oil microencapsulation. *Powder Technology*, **2012**, 225, 107-117	5.2	70
24	The correlation of wall material composition with flow characteristics and encapsulation behavior of fish oil emulsion. *Food Research International*, **2012**, 49, 379-388	7	76

23	The use of artificial neural network to predict exergetic performance of spray drying process: A preliminary study. *Computers and Electronics in Agriculture*, **2012**, 88, 32-43	6.5	53
22	Optimized preparation of ACE-inhibitory and antioxidative whey protein hydrolysate using response surface method. *Dairy Science and Technology*, **2012**, 92, 641-653		15
21	Integrated optimization of fish oil microencapsulation process by spray drying. *Journal of Microencapsulation*, **2012**, 29, 790-804	3.4	25
20	Influence of spray dryer parameters on exergetic performance of microencapsulation processs. *International Journal of Exergy*, **2012**, 10, 267	1.2	33
19	Fast protein liquid chromatography. *Methods in Molecular Biology*, **2011**, 681, 439-47	1.4	11
18	Ultrasound-assisted generation of ACE-inhibitory peptides from casein hydrolyzed with nanoencapsulated protease. *Journal of the Science of Food and Agriculture*, **2011**, 91, 2112-6	4.3	21
17	Enhanced thermal and ultrasonic stability of a fungal protease encapsulated within biomimetically generated silicate nanospheres. *Biochimica Et Biophysica Acta - General Subjects*, **2010**, 1800, 459-65	4	13
16	A network-based fuzzy inference system for sonodisruption process of re-assembled casein micelles. *Journal of Food Engineering*, **2010**, 98, 224-229	6	7
15	Acid-induced gelation behavior of sonicated casein solutions. *Ultrasonics Sonochemistry*, **2010**, 17, 153-8	8.9	52
14	Response surface optimization of an artificial neural network for predicting the size of re-assembled casein micelles. *Computers and Electronics in Agriculture*, **2009**, 68, 216-221	6.5	33
13	Comparison of pH-dependent sonodisruption of re-assembled casein micelles by 35 and 130kHz ultrasounds. *Journal of Food Engineering*, **2009**, 95, 505-509	6	35
12	Texture of nonfat yoghurt as influenced by whey protein concentrate and Gum Tragacanth as fat replacers. *International Journal of Dairy Technology*, **2009**, 62, 405-410	3.7	16
11	Alkaline pH does not disrupt re-assembled casein micelles. *Food Chemistry*, **2009**, 116, 929-932	8.5	30
10	Sonodisruption of re-assembled casein micelles at different pH values. *Ultrasonics Sonochemistry*, **2009**, 16, 644-8	8.9	63
9	Effect of whey protein concentrate addition on the physical properties of homogenized sweetened dairy creams. *International Journal of Dairy Technology*, **2008**, 61, 183-191	3.7	12
8	Whey protein concentrate and gum tragacanth as fat replacers in nonfat yogurt: chemical, physical, and microstructural properties. *Journal of Dairy Science*, **2008**, 91, 2545-52	4	67
7	Trans-free Iranian vanaspati through enzymatic and chemical transesterification of triple blends of fully hydrogenated soybean, rapeseed and sunflower oils. *Food Chemistry*, **2007**, 102, 827-833	8.5	29
6	The influence of brine concentration on chemical composition and texture of Iranian White cheese. *Journal of Food Engineering*, **2007**, 81, 330-335	6	41

5	Effect of cream homogenization on textural characteristics of low-fat Iranian White cheese. *International Dairy Journal*, **2007**, 17, 547-554	3.5	40
4	Texture of low-fat Iranian White cheese as influenced by gum tragacanth as a fat replacer. *Journal of Dairy Science*, **2007**, 90, 4058-70	4	59
3	Microstructure and rheological properties of Iranian white cheese coagulated at various temperatures. *Journal of Dairy Science*, **2006**, 89, 2359-64	4	32
2	Monitoring the chemical and textural changes during ripening of Iranian White cheese made with different concentrations of starter. *Journal of Dairy Science*, **2006**, 89, 3318-25	4	34
1	Rheology, microstructure, and functionality of low-fat Iranian white cheese made with different concentrations of rennet. *Journal of Dairy Science*, **2005**, 88, 3052-62	4	78