

Hadi Pourjafar

List of Publications by Year in descending order

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Version: 2024-02-01

45
papers

2,231
citations

516710

16
h-index

361022

35
g-index

45
all docs

45
docs citations

45
times ranked

3398
citing authors

#	ARTICLE	IF	CITATIONS
1	Health-promoting properties of <i>Saccharomyces cerevisiae</i> var. <i>boulardii</i> as a probiotic; characteristics, isolation, and applications in dairy products. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 457-485.	10.3	24
2	Functional and health-promoting properties of probiotics' exopolysaccharides; isolation, characterization, and applications in the food industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8194-8225.	10.3	12
3	Assessing the economic burden of multi-causal respiratory diseases in broiler farms in Iran. <i>Tropical Animal Health and Production</i> , 2022, 54, 117.	1.4	5
4	Gut Microbiota might act as a potential therapeutic pathway in COVID-19. <i>Current Pharmaceutical Biotechnology</i> , 2022, 23, .	1.6	1
5	Effect of Resistant Starch Type Two Fortification on Structural Characteristics of Macaroni. <i>Starch/Staerke</i> , 2021, 73, 2000003.	2.1	0
6	Soy ice cream as a carrier for efficient delivering of <i>Lactobacillus casei</i> . <i>Nutrition and Food Science</i> , 2021, 51, 61-70.	0.9	10
7	Nondairy Foods as Potential Carriers of Probiotic Bacteria and Postbiotics. <i>Microorganisms for Sustainability</i> , 2021, , 351-373.	0.7	1
8	The Oleaster (<i>Elaeagnus angustifolia</i>): A Comprehensive Review on Its Composition, Ethnobotanical and Prebiotic Values. <i>Current Pharmaceutical Biotechnology</i> , 2021, 22, 367-379.	1.6	1
9	Physicochemical properties of oil in water emulsions prepared with irradiated gum tragacanth in acidic conditions. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4735-4746.	3.2	2
10	Predicting the environmental suitability for onchocerciasis in Africa as an aid to elimination planning. <i>PLoS Neglected Tropical Diseases</i> , 2021, 15, e0008824.	3.0	10
11	Effect of <i>Alyssum homolocarpum</i> mucilage and inulin microencapsulation on the survivability of <i>Lactobacillus casei</i> in simulated gastrointestinal and high-temperature conditions. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 35, 102075.	3.1	9
12	A comment on: "Safety and efficacy of <i>Lactobacillus</i> for preventing necrotizing enterocolitis in preterm infants" (<i>International Journal of Surgery</i> 2020; 76:79-87). <i>International Journal of Surgery</i> , 2020, 83, 65-66.	2.7	0
13	The global distribution of lymphatic filariasis, 2000-18: a geospatial analysis. <i>The Lancet Global Health</i> , 2020, 8, e1186-e1194.	6.3	98
14	Prevalence and attributable health burden of chronic respiratory diseases, 1990-2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>Lancet Respiratory Medicine</i> , the, 2020, 8, 585-596.	10.7	1,049
15	Viability of microencapsulated and non-microencapsulated <i>Lactobacilli</i> in a commercial beverage. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2020, 25, e00432.	4.4	31
16	Cheese as a Potential Food Carrier to Deliver Probiotic Microorganisms into the Human Gut: A Review. <i>Current Nutrition and Food Science</i> , 2020, 16, 15-28.	0.6	29
17	The Effects of Probiotics and Prebiotics on Mental Disorders: A Review on Depression, Anxiety, Alzheimer, and Autism Spectrum Disorders. <i>Current Pharmaceutical Biotechnology</i> , 2020, 21, 555-565.	1.6	101
18	A Systematic Review and Meta-Analysis: The Effectiveness of Probiotics for Viral Gastroenteritis. <i>Current Pharmaceutical Biotechnology</i> , 2020, 21, 1042-1051.	1.6	10

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19	Prevention of Gestational Diabetes Mellitus (GDM) and Probiotics: Mechanism of Action: A Review. <i>Current Diabetes Reviews</i> , 2020, 16, 538-545.	1.3	31
20	Extending the Shelf-life of Whole-wheat Flour by Gamma Irradiation and Organoleptic Characteristics of Cakes Made with Irradiated Flour. <i>Current Nutrition and Food Science</i> , 2020, 16, 757-762.	0.6	5
21	<i>Kluyveromyces marxianus</i> as a Probiotic Yeast: A Mini-review. <i>Current Nutrition and Food Science</i> , 2020, 16, 1163-1169.	0.6	14
22	New Insight for the Prognosis of CCHF: Clinical, Laboratory and Sonography Findings. <i>Current Medical Imaging</i> , 2020, 16, 1125-1130.	0.8	0
23	Review of Constipation Treatment Methods with Emphasis on Laxative Foods. <i>Current Nutrition and Food Science</i> , 2020, 16, 675-688.	0.6	1
24	Survey of Salmonella infections in broiler farms in Iran during 2013-2014: a cross-sectional study. <i>Iranian Journal of Microbiology</i> , 2020, 12, 404-410.	0.8	0
25	Psychobiotics, as Promising Functional Food to Patients with Psychological Disorders: A Review on Mood Disorders, Sleep, and Cognition. <i>NeuroQuantology</i> , 2019, 17, .	0.2	27
26	Mapping 123 million neonatal, infant and child deaths between 2000 and 2017. <i>Nature</i> , 2019, 574, 353-358.	27.8	161
27	The global burden of non-typhoidal salmonella invasive disease: a systematic analysis for the Global Burden of Disease Study 2017. <i>Lancet Infectious Diseases</i> , The, 2019, 19, 1312-1324.	9.1	338
28	Comments on Evaluation of Chios mastic gum as antimicrobial agent and matrix forming material targeting probiotic cell encapsulation for functional fermented milk production. <i>LWT - Food Science and Technology</i> , 2019, 109, 366.	5.2	1
29	Comments on Salmonella status of table eggs in commercial layer farms in Menoua Division, West region of Cameroon. <i>Food Control</i> , 2019, 99, 202.	5.5	0
30	A Survey on the survival of <i>Lactobacillus paracasei</i> in fermented and non-fermented frozen soy dessert. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 21, 101297.	3.1	18
31	Comment on Traditional fermented fish harbors bacteria with potent probiotic and anticancer properties. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 17, 269-270.	3.1	3
32	Comments on investigation of potential risk factors associated with salmonella presence in commercial laying hen farms in Nigeria. <i>Preventive Veterinary Medicine</i> , 2019, 162, 83.	1.9	0
33	A study on the aflatoxin M1 rate and seasonal variation in pasteurized cow milk from northwestern Iran. <i>Environmental Monitoring and Assessment</i> , 2019, 191, 6.	2.7	17
34	Evaluation of the Glucuronic Acid Production and Antibacterial Properties of Kombucha Black Tea. <i>Current Pharmaceutical Biotechnology</i> , 2019, 20, 985-990.	1.6	12
35	Comments on symbiotic microencapsulation to enhance <i>Lactobacillus acidophilus</i> survival. <i>LWT - Food Science and Technology</i> , 2018, 96, 526.	5.2	0
36	Advanced Methods in Ice Cream Analysis: a Review. <i>Food Analytical Methods</i> , 2018, 11, 3224-3234.	2.6	24

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37	Comment on "In vivo assessment of possible probiotic properties of <i>Bacillus subtilis</i> and prebiotic properties of levan". <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 15, 119.	3.1	0
38	Procalcitonin as a Biomarker for Diabetic Foot Ulcer. <i>Immunology, Endocrine and Metabolic Agents in Medicinal Chemistry</i> , 2018, 17, 135-139.	0.5	0
39	Laboratory features of 160 CCHF confirmed cases in Zabol of Iran: A 10-year study. <i>Journal of Infection</i> , 2017, 74, 418-420.	3.3	3
40	Effect of Eudragit S100 nanoparticles and alginate chitosan encapsulation on the viability of <i>Lactobacillus acidophilus</i> and <i>Lactobacillus rhamnosus</i> . <i>AMB Express</i> , 2017, 7, 144.	3.0	46
41	Study on Citric Acid Production and Antibacterial Activity of Kombucha Green Tea Beverage during Production and Storage. <i>Annual Research & Review in Biology</i> , 2017, 16, 1-8.	0.4	9
42	The Viability of Free and Encapsulated <i>Lactobacillus casei</i> and <i>Bifidobacterium animalis</i> in Chocolate Milk, and Evaluation of Its pH Changes and Sensory Properties during Storage. <i>Annual Research & Review in Biology</i> , 2017, 21, 1-8.	0.4	21
43	Effects of inulin and fat percentage on the viability of <i>Bifidobacterium lactis</i> Bb12 in chocolate milk. <i>Bioscience Biotechnology Research Communications</i> , 2017, 10, 117-122.	0.1	0
44	Microencapsulation of <i>Saccharomyces cerevisiae</i> and its evaluation to protect in simulated gastric conditions. <i>Iranian Journal of Microbiology</i> , 2015, 7, 338-42.	0.8	11
45	Effect of calcium alginate and resistant starch microencapsulation on the survival rate of <i>Lactobacillus acidophilus</i> La5 and sensory properties in Iranian white brined cheese. <i>Food Chemistry</i> , 2012, 132, 1966-1970.	8.2	96