

# Mahboobeh kashiri

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10169196/publications.pdf>

Version: 2024-02-01

9  
papers

215  
citations

1478505

6  
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1588992

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9  
docs citations

9  
times ranked

354  
citing authors

#	ARTICLE	IF	CITATIONS
1	Novel antimicrobial zein film for controlled release of lauroyl arginate (LAE). Food Hydrocolloids, 2016, 61, 547-554.	10.7	67
2	Development and structural characterization of chitosan films containing Eucalyptus globulus essential oil: Potential as an antimicrobial carrier for packaging of sliced sausage. Food Packaging and Shelf Life, 2018, 17, 65-72.	7.5	64
3	Antimicrobial packaging based on a LAE containing zein coating to control foodborne pathogens in chicken soup. International Journal of Food Microbiology, 2019, 306, 108272.	4.7	25
4	Incorporating <i>Zataria multiflora</i> Boiss. essential oil and sodium bentonite nano-clay open a new perspective to use zein films as bioactive packaging materials. Food Science and Technology International, 2017, 23, 582-596.	2.2	24
5	Evaluation of release mechanism of catechin from chitosan-polyvinyl alcohol film by exposure to gamma irradiation. Carbohydrate Polymers, 2020, 230, 115589.	10.2	22
6	Chitin nanofiber-based nanocomposites containing biodegradable polymers for food packaging applications. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2021, 16, 237-246.	1.4	8
7	Development and characterization of a novel multifunctional film based on wheat filter flour incorporated with carvacrol: Antibacterial, antifungal, and insecticidal potentials. Food Science and Technology International, 2022, 28, 603-612.	2.2	3
8	Effect of <i>Opuntia</i> pulp as a clean label ingredient on techno-functional properties of meat-free burger. International Journal of Food Science and Technology, 2022, 57, 3982-3989.	2.7	2
9	Fabrication of active whey Protein isolate/oleic acid emulsion based film as a promising bio-material for cheese packaging. Food Science and Technology International, 2023, 29, 395-405.	2.2	0