Afshin Faridi Esfanjani

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/10660516/publications.pdf

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13	1,891	933447 10	1281871 11
papers	citations	h-index	g-index

13	13	13	1896
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Biopolymer nano-particles and natural nano-carriers for nano-encapsulation of phenolic compounds. Colloids and Surfaces B: Biointerfaces, 2016, 146, 532-543.	5.0	419
2	Improving the bioavailability of phenolic compounds by loading them within lipid-based nanocarriers. Trends in Food Science and Technology, 2018, 76, 56-66.	15.1	298
3	Formulation and application of a new generation of lipid nano-carriers for the food bioactive ingredients. Trends in Food Science and Technology, 2017, 68, 14-25.	15.1	233
4	Application of nano-encapsulated olive leaf extract in controlling the oxidative stability of soybean oil. Food Chemistry, 2016, 190, 513-519.	8.2	231
5	Nano-encapsulation of saffron extract through double-layered multiple emulsions of pectin and whey protein concentrate. Journal of Food Engineering, 2015, 165, 149-155.	5.2	210
6	Nano-encapsulation of olive leaf phenolic compounds through WPCâ€“pectin complexes and evaluating their release rate. International Journal of Biological Macromolecules, 2016, 82, 816-822.	7.5	188
7	Preparation of a multiple emulsion based on pectin-whey protein complex for encapsulation of saffron extract nanodroplets. Food Chemistry, 2017, 221, 1962-1969.	8.2	150
8	Application of nano/microencapsulated phenolic compounds against cancer. Advances in Colloid and Interface Science, 2020, 279, 102153.	14.7	70
9	Electrospun antimicrobial materials: Advanced packaging materials for food applications. Trends in Food Science and Technology, 2021, 111, 520-533.	15.1	39
10	Release, Characterization, and Safety of Nanoencapsulated Food Ingredients. , 2017, , 401-453.		17
11	Targeting foodborne pathogens via surface-functionalized nano-antimicrobials. Advances in Colloid and Interface Science, 2022, 302, 102622.	14.7	16
12	Nanoencapsulation of Phenolic Compounds and Antioxidants. , 2017, , 63-101.		15
13	The Pros and Cons of Incorporating Bioactive Compounds Within Food Networks and Food Contact Materials: a Review. Food and Bioprocess Technology, 2022, 15, 2422-2455.	4.7	5