

Afshin Faridi Esfanjani

List of Publications by Year in descending order

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

Version: 2024-02-01

13
papers

1,891
citations

933447

10
h-index

1281871

11
g-index

13
all docs

13
docs citations

13
times ranked

1896
citing authors

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