

Elham Assadpour

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

59
papers

3,171
citations

30
h-index

56
g-index

59
ext. papers

3,973
ext. citations

10.8
avg, IF

6.6
L-index

#	Paper	IF	Citations
59	Extraction and purification of d-limonene from orange peel wastes: Recent advances. <i>Industrial Crops and Products</i> , 2022 , 177, 114484	5.9	4
58	Targeting foodborne pathogens via surface-functionalized nano-antimicrobials.. <i>Advances in Colloid and Interface Science</i> , 2022 , 302, 102622	14.3	3
57	Pesticide-loaded colloidal nanodelivery systems; preparation, characterization, and applications. <i>Advances in Colloid and Interface Science</i> , 2021 , 298, 102552	14.3	1
56	Nutraceutical nanodelivery; an insight into the bioaccessibility/bioavailability of different bioactive compounds loaded within nanocarriers. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 3031-3065	11.5	15
55	Electrospraying as a novel process for the synthesis of particles/nanoparticles loaded with poorly water-soluble bioactive molecules. <i>Advances in Colloid and Interface Science</i> , 2021 , 290, 102384	14.3	14
54	Improving the cancer prevention/treatment role of carotenoids through various nano-delivery systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 522-534	11.5	39
53	Release of catechin from Azivash gum-polyvinyl alcohol electrospun nanofibers in simulated food and digestion media. <i>Food Hydrocolloids</i> , 2021 , 112, 106366	10.6	8
52	Design and formulation of nano/micro-encapsulated natural bioactive compounds for food applications 2021 , 1-41		5
51	Natural antimicrobial-loaded nanoemulsions for the control of food spoilage/pathogenic microorganisms. <i>Advances in Colloid and Interface Science</i> , 2021 , 295, 102504	14.3	5
50	Encapsulation of rose essential oil using whey protein concentrate-pectin nanocomplexes: Optimization of the effective parameters. <i>Food Chemistry</i> , 2021 , 356, 129731	8.5	2
49	Electrosprayed whey protein nanocarriers containing natural phenolics; thermal and antioxidant properties, release behavior and stability. <i>Journal of Food Engineering</i> , 2021 , 307, 110644	6	3
48	Nano/microencapsulated natural antimicrobials to control the spoilage microorganisms and pathogens in different food products. <i>Food Control</i> , 2021 , 128, 108180	6.2	11
47	Encapsulation of phenolic compounds within nano/microemulsion systems: A review. <i>Food Chemistry</i> , 2021 , 364, 130376	8.5	16
46	Development of active food packaging via incorporation of biopolymeric nanocarriers containing essential oils. <i>Trends in Food Science and Technology</i> , 2020 , 101, 106-121	15.3	69
45	Recent advances in the spray drying encapsulation of essential fatty acids and functional oils. <i>Trends in Food Science and Technology</i> , 2020 , 102, 71-90	15.3	40
44	Importance of release and bioavailability studies for nanoencapsulated food ingredients 2020 , 1-24		1
43	In vitro assays for evaluating the release of nanoencapsulated food ingredients 2020 , 123-177		

42	Antimicrobial-loaded nanocarriers for food packaging applications. <i>Advances in Colloid and Interface Science</i> , 2020 , 278, 102140	14.3	99
41	Bioavailability of nutraceuticals: Role of the food matrix, processing conditions, the gastrointestinal tract, and nanodelivery systems. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 954-994	16.4	87
40	Fundamentals of food nanotechnology 2020 , 1-35		
39	Characterization and analysis of nanomaterials in foods 2020 , 577-653		0
38	Improving the efficiency of natural antioxidant compounds via different nanocarriers. <i>Advances in Colloid and Interface Science</i> , 2020 , 278, 102122	14.3	43
37	Production and characterization of catechin-loaded electrospun nanofibers from Azivash gum-polyvinyl alcohol. <i>Carbohydrate Polymers</i> , 2020 , 235, 115979	10.3	38
36	Morphology and microstructural analysis of bioactive-loaded micro/nanocarriers via microscopy techniques; CLSM/SEM/TEM/AFM. <i>Advances in Colloid and Interface Science</i> , 2020 , 280, 102166	14.3	37
35	Application of nano/microencapsulated phenolic compounds against cancer. <i>Advances in Colloid and Interface Science</i> , 2020 , 279, 102153	14.3	25
34	Electrospinning approach for nanoencapsulation of bioactive compounds; recent advances and innovations. <i>Trends in Food Science and Technology</i> , 2020 , 100, 190-209	15.3	35
33	Formulation and Application of Nanoemulsions for Nutraceuticals and Phytochemicals. <i>Current Medicinal Chemistry</i> , 2020 , 27, 3079-3095	4.3	18
32	The influence of nanodelivery systems on the antioxidant activity of natural bioactive compounds. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-24	11.5	2
31	Carotenoid-loaded nanocarriers: A comprehensive review. <i>Advances in Colloid and Interface Science</i> , 2020 , 275, 102048	14.3	100
30	Encapsulation of olive leaf phenolics within electrospayed whey protein nanoparticles; production and characterization. <i>Food Hydrocolloids</i> , 2020 , 101, 105572	10.6	53
29	Bioactive-loaded nanocarriers for functional foods: from designing to bioavailability. <i>Current Opinion in Food Science</i> , 2020 , 33, 21-29	9.8	55
28	Drug nanodelivery systems based on natural polysaccharides against different diseases. <i>Advances in Colloid and Interface Science</i> , 2020 , 284, 102251	14.3	31
27	Evaluating the structural properties of bioactive-loaded nanocarriers with modern analytical tools. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 3266-3322	16.4	15
26	Bioavailability and bioaccessibility of food bioactive compounds; overview and assessment by in vitro methods. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 2862-2884	16.4	50
25	Introduction to characterization of nanoencapsulated food ingredients 2020 , 1-50		1

24	Nanoencapsulation 2019 , 35-61		15
23	An overview of biopolymer nanostructures for encapsulation of food ingredients 2019 , 1-35		5
22	Production of a natural color through microwave-assisted extraction of saffron tepal's anthocyanins. <i>Food Science and Nutrition</i> , 2019 , 7, 1438-1445	3.2	24
21	A systematic review on nanoencapsulation of food bioactive ingredients and nutraceuticals by various nanocarriers. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3129-3151	11.5	207
20	An overview of lipid-based nanostructures for encapsulation of food ingredients 2019 , 1-34		3
19	Encapsulation of food ingredients by nanostructured lipid carriers (NLCs) 2019 , 217-270		2
18	An overview of specialized equipment for nanoencapsulation of food ingredients 2019 , 1-30		1
17	Advances in Spray-Drying Encapsulation of Food Bioactive Ingredients: From Microcapsules to Nanocapsules. <i>Annual Review of Food Science and Technology</i> , 2019 , 10, 103-131	14.7	149
16	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	15.3	222
15	Lipid nano scale cargos for the protection and delivery of food bioactive ingredients and nutraceuticals. <i>Trends in Food Science and Technology</i> , 2018 , 74, 132-146	15.3	242
14	Nanoencapsulation of d-limonene within nanocarriers produced by pectin-whey protein complexes. <i>Food Hydrocolloids</i> , 2018 , 77, 152-162	10.6	134
13	Nano spray drying for encapsulation of pharmaceuticals. <i>International Journal of Pharmaceutics</i> , 2018 , 546, 194-214	6.5	192
12	Development of a nutraceutical nano-delivery system through emulsification/internal gelation of alginate. <i>Food Chemistry</i> , 2017 , 229, 286-295	8.5	87
11	Spray drying of folic acid within nano-emulsions: Optimization by Taguchi approach. <i>Drying Technology</i> , 2017 , 35, 1152-1160	2.6	60
10	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	8.5	123
9	Release, Characterization, and Safety of Nanoencapsulated Food Ingredients 2017 , 401-453		14
8	Production of pectin-whey protein nano-complexes as carriers of orange peel oil. <i>Carbohydrate Polymers</i> , 2017 , 177, 369-377	10.3	125
7	Evaluation of folic acid release from spray dried powder particles of pectin-whey protein nano-capsules. <i>International Journal of Biological Macromolecules</i> , 2017 , 95, 238-247	7.9	124

6	Encapsulation by nanoemulsions 2017 , 36-73		25
5	Evaluation of Folic Acid Nano-encapsulation by Double Emulsions. <i>Food and Bioprocess Technology</i> , 2016 , 9, 2024-2032	5-1	75
4	Main chemical compounds and pharmacological activities of stigmas and tepals of Red gold saffron. <i>Trends in Food Science and Technology</i> , 2016 , 58, 69-78	15-3	76
3	Optimization of folic acid nano-emulsification and encapsulation by maltodextrin-whey protein double emulsions. <i>International Journal of Biological Macromolecules</i> , 2016 , 86, 197-207	7-9	94
2	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, 816-22	7-9	157
1	Storage stability of encapsulated barberry's anthocyanin and its application in jelly formulation. <i>Journal of Food Engineering</i> , 2016 , 181, 59-66	6	90