Maryam Salami

List of Publications by Citations

53 papers	1,157 citations	19 h-index	33 g-index
56 ext. papers	1,624 ext. citations	5 avg, IF	5.14 L-index

#	Paper	IF	Citations
53	Improvement of the antimicrobial and antioxidant activities of camel and bovine whey proteins by limited proteolysis. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 3297-302	5.7	93
52	Enhancing the aqueous solubility of curcumin at acidic condition through the complexation with whey protein nanofibrils. *Food Hydrocolloids*, **2019**, 87, 902-914	10.6	93
51	Development of antioxidant edible films based on mung bean protein enriched with pomegranate peel. *Food Hydrocolloids*, **2020**, 104, 105735	10.6	87
50	Biological activity of camel milk casein following enzymatic digestion. *Journal of Dairy Research*, **2011**, 78, 471-8	1.6	83
49	Kinetic characterization of hydrolysis of camel and bovine milk proteins by pancreatic enzymes. *International Dairy Journal*, **2008**, 18, 1097-1102	3.5	70
48	Cold gelation of curcumin loaded whey protein aggregates mixed with k-carrageenan: Impact of gel microstructure on the gastrointestinal fate of curcumin. *Food Hydrocolloids*, **2018**, 85, 267-280	10.6	63
47	Antioxidant and Anticancer Activities of Walnut (Juglans regia L.) Protein Hydrolysates Using Different Proteases. *Plant Foods for Human Nutrition*, **2016**, 71, 402-409	3.9	57
46	A pH-sensitive delivery system based on N-succinyl chitosan-ZnO nanoparticles for improving antibacterial and anticancer activities of curcumin. *International Journal of Biological Macromolecules*, **2020**, 151, 428-440	7.9	37
45	Effect of organic additives on physiochemical properties and anti-oxidant release from chitosan-gelatin composite films to fatty food simulant. *International Journal of Biological Macromolecules*, **2018**, 114, 844-850	7.9	37
44	Fabrication of curcumin-loaded whey protein microgels: Structural properties, antioxidant activity, and in vitro release behavior. *LWT - Food Science and Technology*, **2019**, 103, 94-100	5.4	35
43	Effect of free radical-induced aggregation on physicochemical and interface-related functionality of egg white protein. *Food Hydrocolloids*, **2019**, 87, 734-746	10.6	33
42	Functional and in vitro gastric digestibility of the whey protein hydrogel loaded with nanostructured lipid carriers and gelled via citric acid-mediated crosslinking. *Food Chemistry*, **2017**, 237, 23-29	8.5	27
41	Nanostructured food proteins as efficient systems for the encapsulation of bioactive compounds. *Food Science and Human Wellness*, **2020**, 9, 199-213	8.3	26
40	Radical cross-linked whey protein aggregates as building blocks of non-heated cold-set gels. *Food Hydrocolloids*, **2018**, 81, 429-441	10.6	26
39	Microwave-assisted extraction of hempseed oil: studying and comparing of fatty acid composition, antioxidant activity, physiochemical and thermal properties with Soxhlet extraction. *Journal of Food Science and Technology*, **2019**, 56, 4198-4210	3.3	26
38	ACE- inhibitory and radical scavenging activities of bioactive peptides obtained from camel milk casein hydrolysis with proteinase K. *Dairy Science and Technology*, **2016**, 96, 489-499		26
37	Fabrication and investigation of physicochemical, food simulant release, and antioxidant properties of whey protein isolate-based films activated by loading with curcumin through the pH-driven method. *Food Hydrocolloids*, **2020**, 108, 106026	10.6	25

36	Gelation of oil-in-water emulsions stabilized by heat-denatured and nanofibrillated whey proteins through ion bridging or citric acid-mediated cross-linking. *International Journal of Biological Macromolecules*, **2018**, 120, 2247-2258	7.9	24
35	Effect of microbial transglutaminase on the mechanical properties and microstructure of acid-induced gels and emulsion gels produced from thermal denatured egg white proteins. *International Journal of Biological Macromolecules*, **2020**, 153, 523-532	7.9	21
34	The techno-functional properties of camel whey protein compared to bovine whey protein for fabrication a model high protein emulsion. *LWT - Food Science and Technology*, **2019**, 101, 543-550	5.4	18
33	Fabrication and Characterization of Curcumin-Loaded Complex Coacervates Made of Gum Arabic and Whey Protein Nanofibrils. *Food Biophysics*, **2019**, 14, 425-436	3.2	17
32	Investigation on the extraction yield, quality, and thermal properties of hempseed oil during ultrasound-assisted extraction: A comparative study. *Journal of Food Processing and Preservation*, **2018**, 42, e13766	2.1	17
31	Walnut protein□curcumin complexes: fabrication, structural characterization, antioxidant properties, and in vitro anticancer activity. *Journal of Food Measurement and Characterization*, **2020**, 14, 876-885	2.8	16
30	A novel metagenome-derived thermostable and poultry feed compatible □amylase with enhanced biodegradation properties. *International Journal of Biological Macromolecules*, **2020**, 164, 2124-2133	7.9	16
29	Complexation of curcumin with whey protein isolate for enhancing its aqueous solubility through a solvent-free pH-driven approach. *Journal of Food Processing and Preservation*, **2019**, 43, e14227	2.1	15
28	Optimisation of experimental conditions for binding of divalent iron to bioactive casein phosphopeptides. *International Journal of Food Science and Technology*, **2018**, 53, 784-793	3.8	15
27	Physicochemical and bio-functional properties of walnut proteins as affected by trypsin-mediated hydrolysis. *Food Bioscience*, **2020**, 36, 100611	4.9	14
26	Whey protein aggregates formed by non-toxic chemical cross-linking as novel carriers for curcumin delivery: Fabrication and characterization. *Journal of Drug Delivery Science and Technology*, **2020**, 56, 101531	4.5	13
25	Kinetics Study of Protein Hydrolysis and Inhibition of Angiotensin Converting Enzyme by Peptides Hydrolysate Extracted from Walnut. *International Journal of Peptide Research and Therapeutics*, **2018**, 24, 77-85	2.1	12
24	Effect of different parameters on orange oil nanoemulsion particle size: combination of low energy and high energy methods. *Journal of Food Measurement and Characterization*, **2019**, 13, 2501-2509	2.8	11
23	Effect of dry heating on physico-chemical, functional properties and digestibility of camel whey protein. *International Dairy Journal*, **2018**, 86, 9-20	3.5	11
22	Electrospray Production of Curcumin-walnut Protein Nanoparticles. *Food Biophysics*, **2021**, 16, 15-26	3.2	10
21	UV-irradiated gelatin-chitosan bio-based composite film, physiochemical features and release properties for packaging applications. *International Journal of Biological Macromolecules*, **2020**, 147, 990-996	7.9	9
20	Improving the quality of gluten-free bread by a novel acidic thermostable □amylase from metagenomics data. *Food Chemistry*, **2021**, 352, 129307	8.5	9
19	Calcium and chitosan-mediated clustering of whey protein particles for tuning their colloidal stability and flow behaviour. *International Dairy Journal*, **2017**, 73, 136-143	3.5	8

18	Natural peptide anti-glycation effect in the presence of Aloe vera phenolic components on human serum albumin. *RSC Advances*, **2015**, 5, 248-254	3.7	7
17	Influence of seeding and stirring on the structural properties and formation yield of whey protein microgels. *International Dairy Journal*, **2018**, 79, 43-51	3.5	6
16	Characterization of hydrogels formed by non-toxic chemical cross-linking of mixed nanofibrillated/heat-denatured whey proteins. *Journal of the Iranian Chemical Society*, **2019**, 16, 2731-2741	2	6
15	Investigation of S.limacinum microalgae digestibility and production of antioxidant bioactive peptides. *LWT - Food Science and Technology*, **2022**, 154, 112468	5.4	6
14	Development and characterization of pH-sensitive and antioxidant edible films based on mung bean protein enriched with Echium amoenum anthocyanins. *Journal of Food Measurement and Characterization*, **2021**, 15, 2984-2994	2.8	5
13	Mechanical, physical, and bio-functional properties of biopolymer films based on gelatin as affected by enriching with orange peel powder. *Polymer Bulletin*, **2021**, 78, 4387-4402	2.4	5
12	Mung bean protein as a promising biopolymeric vehicle for loading of curcumin: Structural characterization, antioxidant properties, and in vitro release kinetics. *Journal of Drug Delivery Science and Technology*, **2021**, 61, 102148	4.5	5
11	Effect of casein and inulin addition on physico-chemical characteristics of low fat camel dairy cream. *International Journal of Biological Macromolecules*, **2018**, 117, 858-862	7.9	5
10	Biophysical, Rheological, and Functional Properties of Complex of Sodium Caseinate and Olive Leaf Aqueous Polyphenolic Extract Obtained Using Ultrasound-Assisted Extraction. *Food Biophysics*, **2021**, 16, 325-336	3.2	3
9	Synergistic Effect of Metagenome-Derived Starch-Degrading Enzymes on Quality of Functional Bread with Antioxidant Activity. *Starch/Staerke*,2100098	2.3	3
8	The impact of slaughtering methods on physicochemical characterization of sheep myoglobin. *Journal of the Iranian Chemical Society*, **2019**, 16, 315-324	2	2
7	The novel homologue of the human □glucosidase inhibited by the non-germinated and germinated quinoa protein hydrolysates after in vitro gastrointestinal digestion.. *Journal of Food Biochemistry*, **2021**, e14030	3.3	2
6	Deconvolution and binding study of camel and human serum albumins upon interaction with sodium dodecyl sulphate. *Journal of the Iranian Chemical Society*, **2014**, 11, 1449-1457	2	1
5	Spices as Traditional Remedies: Scientifically Proven Benefits. *University of Tehran Science and Humanities Series*, **2021**, 91-114	0	1
4	Encapsulation of propolis extract in whey protein nanoparticles. *LWT - Food Science and Technology*, **2022**, 158, 113138	5.4	0
3	Invitro bioprocessing of corn as poultry feed additive by the influence of carbohydrate hydrolyzing metagenome derived enzyme cocktail.. *Scientific Reports*, **2022**, 12, 405	4.9	0
2	A tailored nanostructure design to protect camel casein-curcumin complex against the upper gastrointestinal tract hydrolysis using aggregated whey proteins in order to increase its antioxidant activity. *International Journal of Food Properties*, **2020**, 23, 1874-1885	3	0
1	Nutraceuticals and Superfoods. *University of Tehran Science and Humanities Series*, **2021**, 75-89	0	