

Maryam Salami

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.

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	Encapsulation of propolis extract in whey protein nanoparticles. <i>LWT - Food Science and Technology</i> , 2022 , 158, 113138	5.4	0
52	In vitro bioprocessing of corn as poultry feed additive by the influence of carbohydrate hydrolyzing metagenome derived enzyme cocktail.. <i>Scientific Reports</i> , 2022 , 12, 405	4.9	0
51	Investigation of <i>S.limacinum</i> microalgae digestibility and production of antioxidant bioactive peptides. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112468	5.4	6
50	Development and characterization of pH-sensitive and antioxidant edible films based on mung bean protein enriched with <i>Echium amoenum</i> anthocyanins. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 2984-2994	2.8	5
49	Biophysical, Rheological, and Functional Properties of Complex of Sodium Caseinate and Olive Leaf Aqueous Polyphenolic Extract Obtained Using Ultrasound-Assisted Extraction. <i>Food Biophysics</i> , 2021 , 16, 325-336	3.2	3
48	Electrospray Production of Curcumin-walnut Protein Nanoparticles. <i>Food Biophysics</i> , 2021 , 16, 15-26	3.2	10
47	Mechanical, physical, and bio-functional properties of biopolymer films based on gelatin as affected by enriching with orange peel powder. <i>Polymer Bulletin</i> , 2021 , 78, 4387-4402	2.4	5
46	Mung bean protein as a promising biopolymeric vehicle for loading of curcumin: Structural characterization, antioxidant properties, and in vitro release kinetics. <i>Journal of Drug Delivery Science and Technology</i> , 2021 , 61, 102148	4.5	5
45	Spices as Traditional Remedies: Scientifically Proven Benefits. <i>University of Tehran Science and Humanities Series</i> , 2021 , 91-114	0	1
44	Improving the quality of gluten-free bread by a novel acidic thermostable α -amylase from metagenomics data. <i>Food Chemistry</i> , 2021 , 352, 129307	8.5	9
43	Nutraceuticals and Superfoods. <i>University of Tehran Science and Humanities Series</i> , 2021 , 75-89	0	
42	The novel homologue of the human α -glucosidase inhibited by the non-germinated and germinated quinoa protein hydrolysates after in vitro gastrointestinal digestion.. <i>Journal of Food Biochemistry</i> , 2021 , e14030	3.3	2
41	Nanostructured food proteins as efficient systems for the encapsulation of bioactive compounds. <i>Food Science and Human Wellness</i> , 2020 , 9, 199-213	8.3	26
40	Effect of microbial transglutaminase on the mechanical properties and microstructure of acid-induced gels and emulsion gels produced from thermal denatured egg white proteins. <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 523-532	7.9	21
39	A pH-sensitive delivery system based on N-succinyl chitosan-ZnO nanoparticles for improving antibacterial and anticancer activities of curcumin. <i>International Journal of Biological Macromolecules</i> , 2020 , 151, 428-440	7.9	37
38	Whey protein aggregates formed by non-toxic chemical cross-linking as novel carriers for curcumin delivery: Fabrication and characterization. <i>Journal of Drug Delivery Science and Technology</i> , 2020 , 56, 101531	4.5	13
37	Physicochemical and bio-functional properties of walnut proteins as affected by trypsin-mediated hydrolysis. <i>Food Bioscience</i> , 2020 , 36, 100611	4.9	14

36	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. <i>Food Hydrocolloids</i> , 2020 , 108, 106026	10.6	25
35	Walnut protein-curcumin complexes: fabrication, structural characterization, antioxidant properties, and in vitro anticancer activity. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 876-885	2.8	16
34	UV-irradiated gelatin-chitosan bio-based composite film, physicochemical features and release properties for packaging applications. <i>International Journal of Biological Macromolecules</i> , 2020 , 147, 990-996	7.9	9
33	A novel metagenome-derived thermostable and poultry feed compatible α -amylase with enhanced biodegradation properties. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 2124-2133	7.9	16
32	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. <i>International Journal of Food Properties</i> , 2020 , 23, 1874-1885	3	0
31	Development of antioxidant edible films based on mung bean protein enriched with pomegranate peel. <i>Food Hydrocolloids</i> , 2020 , 104, 105735	10.6	87
30	Effect of different parameters on orange oil nanoemulsion particle size: combination of low energy and high energy methods. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 2501-2509	2.8	11
29	Fabrication and Characterization of Curcumin-Loaded Complex Coacervates Made of Gum Arabic and Whey Protein Nanofibrils. <i>Food Biophysics</i> , 2019 , 14, 425-436	3.2	17
28	Microwave-assisted extraction of hempseed oil: studying and comparing of fatty acid composition, antioxidant activity, physicochemical and thermal properties with Soxhlet extraction. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4198-4210	3.3	26
27	Characterization of hydrogels formed by non-toxic chemical cross-linking of mixed nanofibrillated/heat-denatured whey proteins. <i>Journal of the Iranian Chemical Society</i> , 2019 , 16, 2731-2741	2.4	6
26	Complexation of curcumin with whey protein isolate for enhancing its aqueous solubility through a solvent-free pH-driven approach. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14227	2.1	15
25	Effect of free radical-induced aggregation on physicochemical and interface-related functionality of egg white protein. <i>Food Hydrocolloids</i> , 2019 , 87, 734-746	10.6	33
24	Enhancing the aqueous solubility of curcumin at acidic condition through the complexation with whey protein nanofibrils. <i>Food Hydrocolloids</i> , 2019 , 87, 902-914	10.6	93
23	Fabrication of curcumin-loaded whey protein microgels: Structural properties, antioxidant activity, and in vitro release behavior. <i>LWT - Food Science and Technology</i> , 2019 , 103, 94-100	5.4	35
22	The techno-functional properties of camel whey protein compared to bovine whey protein for fabrication a model high protein emulsion. <i>LWT - Food Science and Technology</i> , 2019 , 101, 543-550	5.4	18
21	The impact of slaughtering methods on physicochemical characterization of sheep myoglobin. <i>Journal of the Iranian Chemical Society</i> , 2019 , 16, 315-324	2	2
20	Influence of seeding and stirring on the structural properties and formation yield of whey protein microgels. <i>International Dairy Journal</i> , 2018 , 79, 43-51	3.5	6
19	Effect of organic additives on physicochemical properties and anti-oxidant release from chitosan-gelatin composite films to fatty food simulant. <i>International Journal of Biological Macromolecules</i> , 2018 , 114, 844-850	7.9	37

18	Radical cross-linked whey protein aggregates as building blocks of non-heated cold-set gels. <i>Food Hydrocolloids</i> , 2018 , 81, 429-441	10.6	26
17	Kinetics Study of Protein Hydrolysis and Inhibition of Angiotensin Converting Enzyme by Peptides Hydrolysate Extracted from Walnut. <i>International Journal of Peptide Research and Therapeutics</i> , 2018 , 24, 77-85	2.1	12
16	Cold gelation of curcumin loaded whey protein aggregates mixed with k-carrageenan: Impact of gel microstructure on the gastrointestinal fate of curcumin. <i>Food Hydrocolloids</i> , 2018 , 85, 267-280	10.6	63
15	Gelation of oil-in-water emulsions stabilized by heat-denatured and nanofibrillated whey proteins through ion bridging or citric acid-mediated cross-linking. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 2247-2258	7.9	24
14	Optimisation of experimental conditions for binding of divalent iron to bioactive casein phosphopeptides. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 784-793	3.8	15
13	Investigation on the extraction yield, quality, and thermal properties of hempseed oil during ultrasound-assisted extraction: A comparative study. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13766	2.1	17
12	Effect of casein and inulin addition on physico-chemical characteristics of low fat camel dairy cream. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 858-862	7.9	5
11	Effect of dry heating on physico-chemical, functional properties and digestibility of camel whey protein. <i>International Dairy Journal</i> , 2018 , 86, 9-20	3.5	11
10	Functional and in vitro gastric digestibility of the whey protein hydrogel loaded with nanostructured lipid carriers and gelled via citric acid-mediated crosslinking. <i>Food Chemistry</i> , 2017 , 237, 23-29	8.5	27
9	Calcium and chitosan-mediated clustering of whey protein particles for tuning their colloidal stability and flow behaviour. <i>International Dairy Journal</i> , 2017 , 73, 136-143	3.5	8
8	ACE- inhibitory and radical scavenging activities of bioactive peptides obtained from camel milk casein hydrolysis with proteinase K. <i>Dairy Science and Technology</i> , 2016 , 96, 489-499		26
7	Antioxidant and Anticancer Activities of Walnut (<i>Juglans regia</i> L.) Protein Hydrolysates Using Different Proteases. <i>Plant Foods for Human Nutrition</i> , 2016 , 71, 402-409	3.9	57
6	Natural peptide anti-glycation effect in the presence of Aloe vera phenolic components on human serum albumin. <i>RSC Advances</i> , 2015 , 5, 248-254	3.7	7
5	Deconvolution and binding study of camel and human serum albumins upon interaction with sodium dodecyl sulphate. <i>Journal of the Iranian Chemical Society</i> , 2014 , 11, 1449-1457	2	1
4	Biological activity of camel milk casein following enzymatic digestion. <i>Journal of Dairy Research</i> , 2011 , 78, 471-8	1.6	83
3	Improvement of the antimicrobial and antioxidant activities of camel and bovine whey proteins by limited proteolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3297-302	5.7	93
2	Kinetic characterization of hydrolysis of camel and bovine milk proteins by pancreatic enzymes. <i>International Dairy Journal</i> , 2008 , 18, 1097-1102	3.5	70
1	Synergistic Effect of Metagenome-Derived Starch-Degrading Enzymes on Quality of Functional Bread with Antioxidant Activity. <i>Starch/Staerke</i> , 2100098	2.3	3

