

# Maryam Salami

## List of Publications by Year in descending order

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Version: 2024-02-01

55  
papers

2,181  
citations

218381

26  
h-index

233125

45  
g-index

56  
all docs

56  
docs citations

56  
times ranked

1965  
citing authors

#	ARTICLE	IF	CITATIONS
1	Synergistic Effect of Metagenomeâ€Derived Starchâ€Degrading Enzymes on Quality of Functional Bread with Antioxidant Activity. <i>Starch/Staerke</i> , 2022, 74, 2100098.	1.1	8
2	Investigation of <i>S.limacinum</i> microalgae digestibility and production of antioxidant bioactive peptides. <i>LWT - Food Science and Technology</i> , 2022, 154, 112468.	2.5	23
3	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.	1.6	6
4	Encapsulation of propolis extract in whey protein nanoparticles. <i>LWT - Food Science and Technology</i> , 2022, 158, 113138.	2.5	16
5	Investigating the effects of maltodextrin, gum arabic, and whey protein concentrate on the microencapsulation efficiency and oxidation stability of hemp seed oil. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	10
6	The novel homologue of the human Î±â€glucosidase inhibited by the nonâ€germinated and germinated quinoa protein hydrolysates after in vitro gastrointestinal digestion. <i>Journal of Food Biochemistry</i> , 2022, 46, e14030.	1.2	7
7	Production and characterization of functional bakery goods enriched with bioactive peptides obtained from enzymatic hydrolysis of lentil protein. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3402-3409.	1.6	1
8	Electrospray Production of Curcumin-walnut Protein Nanoparticles. <i>Food Biophysics</i> , 2021, 16, 15-26.	1.4	35
9	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.	1.7	16
10	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.	1.4	22
11	Spices as Traditional Remedies: Scientifically Proven Benefits. <i>University of Tehran Science and Humanities Series</i> , 2021, , 91-114.	0.1	3
12	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.	1.6	25
13	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.	1.4	13
14	Improving the quality of gluten-free bread by a novel acidic thermostable Î±-amylase from metagenomics data. <i>Food Chemistry</i> , 2021, 352, 129307.	4.2	26
15	Nutraceuticals and Superfoods. <i>University of Tehran Science and Humanities Series</i> , 2021, , 75-89.	0.1	0
16	Walnut proteinâ€curcumin complexes: fabrication, structural characterization, antioxidant properties, and in vitro anticancer activity. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 876-885.	1.6	33
17	UV-irradiated gelatin-chitosan bio-based composite film, physiochemical features and release properties for packaging applications. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 990-996.	3.6	19
18	A novel metagenome-derived thermostable and poultry feed compatible Î±-amylase with enhanced biodegradation properties. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 2124-2133.	3.6	24

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19	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.	1.3	4
20	Development of antioxidant edible films based on mung bean protein enriched with pomegranate peel. <i>Food Hydrocolloids</i> , 2020, 104, 105735.	5.6	183
21	Nanostructured food proteins as efficient systems for the encapsulation of bioactive compounds. <i>Food Science and Human Wellness</i> , 2020, 9, 199-213.	2.2	70
22	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.	3.6	54
23	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.	3.6	83
24	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.	1.4	20
25	Physicochemical and bio-functional properties of walnut proteins as affected by trypsin-mediated hydrolysis. <i>Food Bioscience</i> , 2020, 36, 100611.	2.0	49
26	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.	5.6	56
27	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.	1.4	51
28	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.	1.2	8
29	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.	0.9	27
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.	1.6	28
31	Fabrication and Characterization of Curcumin-Loaded Complex Coacervates Made of Gum Arabic and Whey Protein Nanofibrils. <i>Food Biophysics</i> , 2019, 14, 425-436.	1.4	31
32	Effect of free radical-induced aggregation on physicochemical and interface-related functionality of egg white protein. <i>Food Hydrocolloids</i> , 2019, 87, 734-746.	5.6	63
33	Enhancing the aqueous solubility of curcumin at acidic condition through the complexation with whey protein nanofibrils. <i>Food Hydrocolloids</i> , 2019, 87, 902-914.	5.6	183
34	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.	2.5	71
35	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.	2.5	26
36	The impact of slaughtering methods on physicochemical characterization of sheep myoglobin. <i>Journal of the Iranian Chemical Society</i> , 2019, 16, 315-324.	1.2	4

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37	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.	1.5	8
38	Effect of organic additives on physiochemical properties and anti-oxidant release from chitosan-gelatin composite films to fatty food simulants. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 844-850.	3.6	51
39	Radical cross-linked whey protein aggregates as building blocks of non-heated cold-set gels. <i>Food Hydrocolloids</i> , 2018, 81, 429-441.	5.6	42
40	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.	0.9	20
41	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.	1.3	18
42	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.	0.9	31
43	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.	3.6	11
44	Effect of dry heating on physico-chemical, functional properties and digestibility of camel whey protein. <i>International Dairy Journal</i> , 2018, 86, 9-20.	1.5	17
45	Cold gelation of curcumin loaded whey protein aggregates mixed with $\kappa$ -carrageenan: Impact of gel microstructure on the gastrointestinal fate of curcumin. <i>Food Hydrocolloids</i> , 2018, 85, 267-280.	5.6	124
46	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.	3.6	39
47	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.	4.2	36
48	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.	1.5	10
49	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.	2.2	36
50	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.	1.4	105
51	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.	1.7	12
52	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.	1.2	2
53	Biological activity of camel milk casein following enzymatic digestion. <i>Journal of Dairy Research</i> , 2011, 78, 471-478.	0.7	120
54	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, 3297-3302.	2.4	122

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55	Kinetic characterization of hydrolysis of camel and bovine milk proteins by pancreatic enzymes. International Dairy Journal, 2008, 18, 1097-1102.	1.5	79