

# Hassan Barzegar

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1298494/publications.pdf>

Version: 2024-02-01

6  
papers

210  
citations

1478505

6  
h-index

1872680

6  
g-index

6  
all docs

6  
docs citations

6  
times ranked

195  
citing authors

#	ARTICLE	IF	CITATIONS
1	Production and evaluation of Physicochemical, Mechanical and Antimicrobial Properties of Chia ( <i>Salvia hispanica</i> L.) mucilage-gelatin based Edible Films Incorporated with Chitosan Nanoparticles. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3547-3556.	3.2	11
2	Effects of cinnamon essential oil and Persian gum on preservation of pomegranate arils. <i>Food Science and Nutrition</i> , 2021, 9, 2585-2596.	3.4	10
3	Safety, probiotic properties, antimicrobial activity, and technological performance of <i>Lactobacillus</i> strains isolated from Iranian raw milk cheeses. <i>Food Science and Nutrition</i> , 2021, 9, 4094-4107.	3.4	32
4	Investigation of the chemical properties of <i>Mentha pulegium</i> essential oil and its application in <i>Ocimum basilicum</i> seed mucilage edible coating for extending the quality and shelf life of veal stored in refrigerator (4°C). <i>Food Science and Nutrition</i> , 2021, 9, 5600-5615.	3.4	26
5	Quality retention and shelf life extension of fresh beef using <i>Lepidium sativum</i> seed mucilage-based edible coating containing <i>Heracleum lasiopetalum</i> essential oil: an experimental and modeling study. <i>Food Science and Biotechnology</i> , 2020, 29, 717-728.	2.6	36
6	The preparation, characterization and in vitro application evaluation of soluble soybean polysaccharide films incorporated with cinnamon essential oil nanoemulsions. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 197-202.	7.5	95