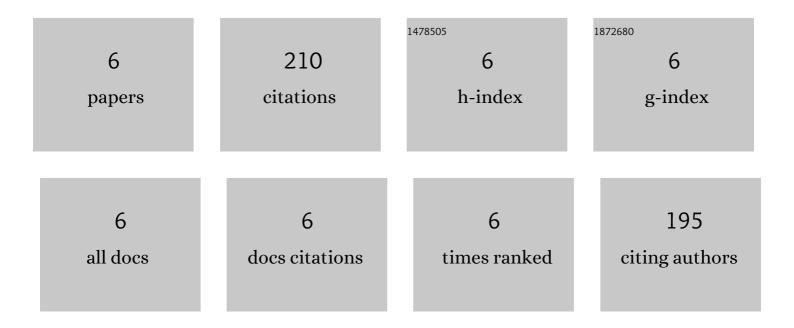
Hassan Barzegar

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1298494/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Production and evaluation of Physicochemical, Mechanical and Antimicrobial Properties of Chia (Salvia hispanica L.) mucilage-gelatin based Edible Films Incorporated with Chitosan Nanoparticles. Journal of Food Measurement and Characterization, 2022, 16, 3547-3556.	3.2	11
2	Effects of cinnamon essential oil and Persian gum on preservation of pomegranate arils. Food Science and Nutrition, 2021, 9, 2585-2596.	3.4	10
3	Safety, probiotic properties, antimicrobial activity, and technological performance of Lactobacillus strains isolated from Iranian raw milk cheeses. Food Science and Nutrition, 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 (4ŰC). Food Science and Nutrition, 2021, 9, 5600-5615.	3.4	26
5	Quality retention and shelf life extension of fresh beef using Lepidium sativum seed mucilage-based edible coating containing Heracleum lasiopetalum essential oil: an experimental and modeling study. Food Science and Biotechnology, 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. International Journal of Biological Macromolecules, 2018, 112, 197-202.	7.5	95