

Nafiseh Zamindar

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

382
citations

759233

12
h-index

794594

19
g-index

24
all docs

24
docs citations

24
times ranked

353
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of polypropylene packaging containing nano-hydroxyapatite and modified atmosphere on the physicochemical and microbial properties of cherry tomatoes. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 307-323.	3.2	5
2	Physicochemical properties of frozen tuna fish as affected by immersion ohmic thawing and conventional thawing. <i>Food Science and Technology International</i> , 2022, 28, 728-734.	2.2	2
3	Evaluation of quality attributes of grated carrot packaged within polypropylene-clay nanocomposites. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3770-3781.	3.2	16
4	Evaluation of the shelf life of minimally processed lettuce packed in modified atmosphere packaging treated with calcium lactate and heat shock, cysteine and ascorbic acid and sodium hypochlorite. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4438-4445.	3.2	10
5	Edible coating and films as promising packaging: a mini review. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4205-4214.	3.2	82
6	Investigation of the possibility of fermentation of red grape juice and rice flour by <i>Lactobacillus plantarum</i> and <i>Lactobacillus casei</i> . <i>Food Science and Nutrition</i> , 2021, 9, 5370-5378.	3.4	8
7	Migration of Various Nanoparticles into Food Samples: A Review. <i>Foods</i> , 2021, 10, 2114.	4.3	47
8	The synergistic effects of aloe vera gel and modified atmosphere packaging on the quality of strawberry fruit. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16003.	2.0	32
9	Effect of immersion ohmic heating on thawing rate and properties of frozen tuna fish. <i>Food Science and Technology International</i> , 2020, 26, 453-461.	2.2	17
10	Application of Copper Nano Particles in Antimicrobial Packaging: A Mini Review. <i>Acta Scientifci Nutritional Health</i> , 2020, 4, 14-18.	0.1	12
11	Substitution of sesame and peanut defatted-meal milk with egg yolk and evaluation of the rheological and microstructural properties of low-cholesterol mayonnaise. <i>Food Science and Technology International</i> , 2019, 25, 633-641.	2.2	15
12	The effect of replacing egg yolk with sesame-peanut defatted meal milk on the physicochemical, colorimetry, and rheological properties of low-cholesterol mayonnaise. <i>Food Science and Nutrition</i> , 2018, 6, 824-833.	3.4	24
13	Antioxidant efficacy of soybean cake extracts in soy oil protection. <i>Journal of Food Science and Technology</i> , 2017, 54, 2077-2084.	2.8	18
14	Evaluation of yogurt-like beverages made of potato starch waste and grape must. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1787-1794.	3.2	7
15	Numerical simulation of transient heat transfer for tomato paste in semi rigid aluminum container. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 479-487.	3.2	5
16	Numerical simulation of transient temperature profiles for canned apple puree in semi-rigid aluminum based packaging during pasteurization. <i>Journal of Food Science and Technology</i> , 2016, 53, 2770-2778.	2.8	20
17	Antifungal activity of coriander (<i>Coriandrum sativum</i> L.) essential oil in tomato sauce. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 589-594.	3.2	14
18	The effect of diverse treatments on biophysical characteristics of red kidney beans. <i>Legume Research</i> , 2016, 39, .	0.1	1

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19	Heat transfer simulation and retort program adjustment for thermal processing of wheat based Haleem in semi-rigid aluminum containers. <i>Journal of Food Science and Technology</i> , 2015, 52, 6798-6803.	2.8	7
20	Antifungal effect of cinnamon essential oil on <i>Byssoschlamys fulva</i> in liquid medium and tomato sauce. <i>Journal of Food Measurement and Characterization</i> , 2015, 9, 586-591.	3.2	4
21	Evaluation of antioxidant activities of Iranian sumac (<i>R. coriaria</i> L.) fruit and spice extracts with different solvents. <i>Journal of Food Measurement and Characterization</i> , 2014, 8, 213-217.	3.2	13
22	Effect of line, soaking and cooking time on water absorption, texture and splitting of red kidney beans. <i>Journal of Food Science and Technology</i> , 2013, 50, 108-114.	2.8	18
23	The effects of oleaster flour, active gluten and sucrose replacement with potassium acesulfame and isomalt on the qualitative properties of functional sponge cakes. <i>Brazilian Journal of Food Technology</i> , 0, 22, .	0.8	2