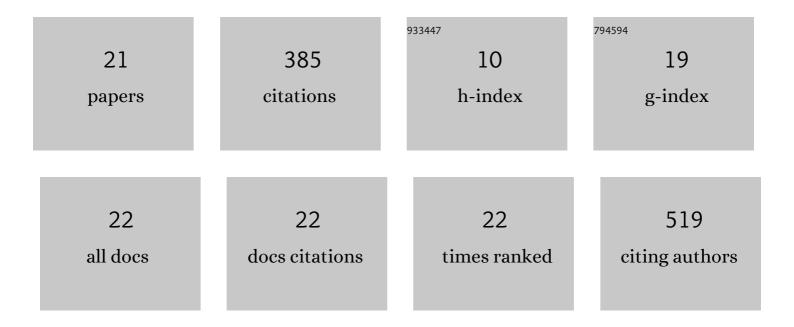
Mir-Hassan Moosavy

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	High prevalence of antibiotic resistance in pathogenic foodborne bacteria isolated from bovine milk. Scientific Reports, 2022, 12, 3878.	3.3	24
2	Preparation and evaluation of Mentha spicata L. essential oil nanoemulsion: physicochemical properties, antibacterial activity against foodborne pathogens and antioxidant properties. Journal of Food Measurement and Characterization, 2022, 16, 3289-3300.	3.2	7
3	Assessment of Heavy Metal Contamination and the Probabilistic Risk via Salad Vegetable Consumption in Tabriz, Iran. Biological Trace Element Research, 2021, 199, 2779-2787.	3.5	12
4	Ameliorating effects of dietary Haematococcus pluvialis on arsenic-induced oxidative stress in rainbow trout (Oncorhynchus mykiss) fillet. Ecotoxicology and Environmental Safety, 2021, 207, 111559.	6.0	17
5	A comparative study of the antibacterial properties of milk from different domestic animals. International Journal of Dairy Technology, 2021, 74, 425-430.	2.8	6
6	Comparison of the microbial, physicochemical, and sensorial properties of raw and pasteurized Lighvan cheeses during ripening time. Food Science and Nutrition, 2021, 9, 5527-5535.	3.4	7
7	Sodium metabisulfite as a cytotoxic food additive induces apoptosis in HFFF2 cells. Food Chemistry, 2021, 358, 129910.	8.2	10
8	Antibiotic resistance in the pathogenic foodborne bacteria isolated from raw kebab and hamburger: phenotypic and genotypic study. BMC Microbiology, 2021, 21, 272.	3.3	10
9	Determination of aflatoxin M1 using an aptamer-based biosensor immobilized on the surface of dendritic fibrous nano-silica functionalized by amine groups. Analytical Methods, 2019, 11, 3910-3919.	2.7	40
10	Assessment of the chemical adulteration and hygienic quality of raw cow milk in the northwest of Iran. Quality Assurance and Safety of Crops and Foods, 2019, 11, 491-498.	3.4	18
11	Effect of nanoliposomes containing <i>Zataria multiflora</i> Boiss. essential oil on gene expression of Shiga toxin 2 in <i>Escherichia coli</i> O157:H7. Journal of Applied Microbiology, 2018, 124, 389-397.	3.1	28
12	Effects of chitosan edible coating containing grape seed extract on the shelf-life of refrigerated rainbow trout fillet. Veterinary Research Forum, 2018, 9, 73-79.	0.3	9
13	Effects of seasonal and geographical variations on the physicochemical properties of commercial pasteurized milk in the northwest of Iran. Nutrition and Food Science, 2017, 47, 31-41.	0.9	1
14	Behaviour of <i>Listeria monocytogenes</i> in Lighvan cheese following artificial contamination during making, ripening and storage in different conditions. International Journal of Dairy Technology, 2017, 70, 365-371.	2.8	3
15	Encapsulation of <i>Zataria multiflora</i> Bioss. Essential Oil into Nanoliposomes and in Vitro Antibacterial Activity Against <i>Escherichia coli</i> O157:H7. Journal of Food Processing and Preservation, 2017, 41, e12955.	2.0	23
16	The Combined Effect of Mentha spicata Essential Oil and Nisin Against Listeria monocytogenes. Pharmaceutical Sciences, 2015, 21, 178-183.	0.8	3
17	Detection of Salmonella spp in commercial eggs in Iran. Iranian Journal of Microbiology, 2015, 7, 50-4.	0.8	15
18	Isolation of <i>Listeria monocytogenes</i> from milks used for Iranian traditional cheese in Lighvan cheese factories. Annals of Agricultural and Environmental Medicine, 2014, 21, 728-729.	1.0	16

#	Article	IF	CITATIONS
19	Antibacterial Effect of <i><scp>M</scp>entha spicata</i> Essential Oil on <i><scp>L</scp>isteria monocytogenes</i> in Traditional <scp>L</scp> ighvan Cheese. Journal of Food Safety, 2013, 33, 509-514.	2.3	14
20	Bacterial Contamination of Iranian Paper Currency. Iranian Journal of Public Health, 2013, 42, 1067-70.	0.5	10
21	Effect of Zataria multiflora Boiss. essential oil and nisin on Salmonella typhimurium and Staphylococcus aureus in a food model system and on the bacterial cell membranes. Food Research International, 2008, 41, 1050-1057.	6.2	112