

Khashayar Sarabandi

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

1,016
citations

516561

16
h-index

887953

17
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20
all docs

20
docs citations

20
times ranked

854
citing authors

#	ARTICLE	IF	CITATIONS
1	Production of reconstitutable nanoliposomes loaded with flaxseed protein hydrolysates: Stability and characterization. <i>Food Hydrocolloids</i> , 2019, 96, 442-450.	5.6	120
2	Influence of spray drying encapsulation on the retention of antioxidant properties and microstructure of flaxseed protein hydrolysates. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 178, 421-429.	2.5	113
3	Application of gum Arabic and maltodextrin for encapsulation of eggplant peel extract as a natural antioxidant and color source. <i>International Journal of Biological Macromolecules</i> , 2019, 140, 59-68.	3.6	105
4	Microencapsulation of casein hydrolysates: Physicochemical, antioxidant and microstructure properties. <i>Journal of Food Engineering</i> , 2018, 237, 86-95.	2.7	95
5	Spray-drying encapsulation of protein hydrolysates and bioactive peptides: Opportunities and challenges. <i>Drying Technology</i> , 2020, 38, 577-595.	1.7	81
6	Effect of chitosan coating on the properties of nanoliposomes loaded with flaxseed-peptide fractions: Stability during spray-drying. <i>Food Chemistry</i> , 2020, 310, 125951.	4.2	78
7	Spray drying encapsulation of bioactive compounds within protein-based carriers; different options and applications. <i>Food Chemistry</i> , 2021, 359, 129965.	4.2	71
8	Effect of carrier types and compositions on the production yield, microstructure and physical characteristics of spray dried sour cherry juice concentrate. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1602-1612.	1.6	61
9	Effect of different carriers on microstructure and physical characteristics of spray dried apple juice concentrate. <i>Journal of Food Science and Technology</i> , 2018, 55, 3098-3109.	1.4	59
10	Protection of casein hydrolysates within nanoliposomes: Antioxidant and stability characterization. <i>Journal of Food Engineering</i> , 2019, 251, 19-28.	2.7	48
11	Improving the antioxidant stability of flaxseed peptide fractions during spray drying encapsulation by surfactants: Physicochemical and morphological features. <i>Journal of Food Engineering</i> , 2020, 286, 110131.	2.7	37
12	Immobilization and stabilization of pectinase on an activated montmorillonite support and its application in pineapple juice clarification. <i>Food Bioscience</i> , 2020, 36, 100625.	2.0	32
13	Activated alginate-montmorillonite beads as an efficient carrier for pectinase immobilization. <i>International Journal of Biological Macromolecules</i> , 2019, 137, 253-260.	3.6	31
14	Fractionation of Flaxseed-Derived Bioactive Peptides and Their Influence on Nanoliposomal Carriers. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15097-15106.	2.4	23
15	Techno-functional, biological and structural properties of <i>Spirulina platensis</i> peptides from different proteases. <i>Algal Research</i> , 2022, 66, 102755.	2.4	22
16	Physicochemical properties and antioxidant stability of microencapsulated marjoram extract prepared by co-crystallization method. <i>Journal of Food Process Engineering</i> , 2019, 42, e12949.	1.5	20
17	Screening of the alterations in qualitative characteristics of grape under the impacts of storage and harvest times using artificial neural network. <i>Evolving Systems</i> , 2018, 9, 81-89.	2.4	9
18	Encapsulation of food ingredients by nanoliposomes. , 2019, , 347-404.		5

#	ARTICLE	IF	CITATIONS
19	Stabilization of peppermint polyphenols within crystalline sucrose matrix: Fortification of gummy candy as a food model system. Journal of Food Processing and Preservation, 0, , .	0.9	4
20	Scanning electron microscopy (SEM) of nanoencapsulated food ingredients. , 2020, , 83-130.		2