Khashayar Sarabandi

List of Publications by Year
in descending order

20 papers	1,016 citations	516561 16 h-index	887953 17 g-index
20 all docs	20 docs citations	20 times ranked	854 citing authors

#	Article	IF	Citations
1	Techno-functional, biological and structural properties of Spirulina platensis peptides from different proteases. Algal Research, 2022, 66, 102755.	2.4	22
2	Spray drying encapsulation of bioactive compounds within protein-based carriers; different options and applications. Food Chemistry, 2021, 359, 129965.	4.2	71
3	Spray-drying encapsulation of protein hydrolysates and bioactive peptides: Opportunities and challenges. Drying Technology, 2020, 38, 577-595.	1.7	81
4	Effect of chitosan coating on the properties of nanoliposomes loaded with flaxseed-peptide fractions: Stability during spray-drying. Food Chemistry, 2020, 310, 125951.	4.2	78
5	Fractionation of Flaxseed-Derived Bioactive Peptides and Their Influence on Nanoliposomal Carriers. Journal of Agricultural and Food Chemistry, 2020, 68, 15097-15106.	2.4	23
6	Immobilization and stabilization of pectinase on an activated montmorillonite support and its application in pineapple juice clarification. Food Bioscience, 2020, 36, 100625.	2.0	32
7	Improving the antioxidant stability of flaxseed peptide fractions during spray drying encapsulation by surfactants: Physicochemical and morphological features. Journal of Food Engineering, 2020, 286, 110131.	2.7	37
8	Scanning electron microscopy (SEM) of nanoencapsulated food ingredients. , 2020, , 83-130.		2
9	Activated alginate-montmorillonite beads as an efficient carrier for pectinase immobilization. International Journal of Biological Macromolecules, 2019, 137, 253-260.	3.6	31
10	Encapsulation of food ingredients by nanoliposomes. , 2019, , 347-404.		5
11	Application of gum Arabic and maltodextrin for encapsulation of eggplant peel extract as a natural antioxidant and color source. International Journal of Biological Macromolecules, 2019, 140, 59-68.	3.6	105
12	Production of reconstitutable nanoliposomes loaded with flaxseed protein hydrolysates: Stability and characterization. Food Hydrocolloids, 2019, 96, 442-450.	5.6	120
13	Influence of spray drying encapsulation on the retention of antioxidant properties and microstructure of flaxseed protein hydrolysates. Colloids and Surfaces B: Biointerfaces, 2019, 178, 421-429.	2.5	113
14	Protection of casein hydrolysates within nanoliposomes: Antioxidant and stability characterization. Journal of Food Engineering, 2019, 251, 19-28.	2.7	48
15	Physicochemical properties and antioxidant stability of microencapsulated marjoram extract prepared by coâ€crystallization method. Journal of Food Process Engineering, 2019, 42, e12949.	1.5	20
16	Screening of the alterations in qualitative characteristics of grape under the impacts of storage and harvest times using artificial neural network. Evolving Systems, 2018, 9, 81-89.	2.4	9
17	Microencapsulation of casein hydrolysates: Physicochemical, antioxidant and microstructure properties. Journal of Food Engineering, 2018, 237, 86-95.	2.7	95
18	Effect of different carriers on microstructure and physical characteristics of spray dried apple juice concentrate. Journal of Food Science and Technology, 2018, 55, 3098-3109.	1.4	59

#	Article	IF	Citations
19	Effect of carrier types and compositions on the production yield, microstructure and physical characteristics of spray dried sour cherry juice concentrate. Journal of Food Measurement and Characterization, 2017, 11, 1602-1612.	1.6	61
20	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