Babak Ghanbarzadeh

List of Publications by Citations

150 papers	5,600 citations	41 h-index	69 g-index
154 ext. papers	7,080 ext. citations	5 avg, IF	6.54 L-index

#	Paper	IF	Citations
150	Improving the barrier and mechanical properties of corn starch-based edible films: Effect of citric acid and carboxymethyl cellulose. *Industrial Crops and Products*, **2011**, 33, 229-235	5.9	276
149	Physicochemical properties of starch-CMC-nanoclay biodegradable films. *International Journal of Biological Macromolecules*, **2010**, 46, 1-5	7.9	276
148	Physical properties of edible modified starch/carboxymethyl cellulose films. *Innovative Food Science and Emerging Technologies*, **2010**, 11, 697-702	6.8	225
147	Development and evaluation of chitosan based active nanocomposite films containing bacterial cellulose nanocrystals and silver nanoparticles. *Food Hydrocolloids*, **2018**, 84, 414-423	10.6	179
146	Cinnamon and ginger essential oils to improve antifungal, physical and mechanical properties of chitosan-carboxymethyl cellulose films. *Food Hydrocolloids*, **2017**, 70, 36-45	10.6	147
145	Physical properties of edible emulsified films based on carboxymethyl cellulose and oleic acid. *International Journal of Biological Macromolecules*, **2011**, 48, 44-9	7.9	143
144	Evaluation of the photocatalytic antimicrobial effects of a TiO2 nanocomposite food packaging film by in vitro and in vivo tests. *LWT - Food Science and Technology*, **2013**, 50, 702-706	5.4	131
143	Modification of physicochemical and thermal properties of starch films by incorporation of TiO2 nanoparticles. *International Journal of Biological Macromolecules*, **2016**, 89, 256-64	7.9	131
142	Novel active packaging based on carboxymethyl cellulose-chitosan-ZnO NPs nanocomposite for increasing the shelf life of bread. *Food Packaging and Shelf Life*, **2017**, 11, 106-114	8.2	123
141	Nanostructured Materials Utilized in Biopolymer-based Plastics for Food Packaging Applications. *Critical Reviews in Food Science and Nutrition*, **2015**, 55, 1699-723	11.5	100
140	Biodegradable biocomposite films based on whey protein and zein: barrier, mechanical properties and AFM analysis. *International Journal of Biological Macromolecules*, **2008**, 43, 209-15	7.9	99
139	Physical properties of edible emulsified films based on pistachio globulin protein and fatty acids. *Journal of Food Engineering*, **2010**, 100, 102-108	6	96
138	Preparation and characterization of active emulsified films based on chitosan-carboxymethyl cellulose containing zinc oxide nano particles. *International Journal of Biological Macromolecules*, **2017**, 99, 530-538	7.9	95
137	Synergistic reinforcing effect of TiO2 and montmorillonite on potato starch nanocomposite films: Thermal, mechanical and barrier properties. *Carbohydrate Polymers*, **2016**, 152, 253-262	10.3	95
136	Effect of plasticizing sugars on water vapor permeability, surface energy and microstructure properties of zein films. *LWT - Food Science and Technology*, **2007**, 40, 1191-1197	5.4	92
135	Physicochemical and antifungal properties of bio-nanocomposite film based on gelatin-chitin nanoparticles. *International Journal of Biological Macromolecules*, **2017**, 97, 373-381	7.9	90
134	Effect of corn oil on physical, thermal, and antifungal properties of gelatin-based nanocomposite films containing nano chitin. *LWT - Food Science and Technology*, **2017**, 76, 33-39	5.4	81

133	Evaluation of antimicrobial and physical properties of edible film based on carboxymethyl cellulose containing potassium sorbate on some mycotoxigenic Aspergillus species in fresh pistachios. *LWT - Food Science and Technology*, **2011**, 44, 1133-1138	5.4	81
132	Thermal and mechanical behavior of laminated protein films. *Journal of Food Engineering*, **2009**, 90, 517-524	5	78
131	Novel nanocomposites based on fatty acid modified cellulose nanofibers/poly(lactic acid): Morphological and physical properties. *Food Packaging and Shelf Life*, **2015**, 5, 21-31	8.2	75
130	Development and characterization of biocomposite films made from kefiran, carboxymethyl cellulose and Satureja Khuzestanica essential oil. *Food Chemistry*, **2019**, 289, 443-452	8.5	74
129	Chitin/silk fibroin/TiO bio-nanocomposite as a biocompatible wound dressing bandage with strong antimicrobial activity. *International Journal of Biological Macromolecules*, **2018**, 116, 966-976	7.9	71
128	Physico-mechanical and antimicrobial properties of tragacanth/hydroxypropyl methylcellulose/beeswax edible films reinforced with silver nanoparticles. *International Journal of Biological Macromolecules*, **2019**, 129, 1103-1112	7.9	70
127	Preparation of biocompatible and biodegradable silk fibroin/chitin/silver nanoparticles 3D scaffolds as a bandage for antimicrobial wound dressing. *International Journal of Biological Macromolecules*, **2018**, 114, 961-971	7.9	69
126	Preparation and characterization of cellulose nanocrystals from bacterial cellulose produced in sugar beet molasses and cheese whey media. *International Journal of Biological Macromolecules*, **2019**, 122, 280-288	7.9	69
125	Nano-phytosome as a potential food-grade delivery system. *Food Bioscience*, **2016**, 15, 126-135	4.9	63
124	Novel nanostructured lipid carriers as a promising food grade delivery system for rutin. *Journal of Functional Foods*, **2016**, 26, 167-175	5.1	63
123	Effect of plasticizing sugars on rheological and thermal properties of zein resins and mechanical properties of zein films. *Food Research International*, **2006**, 39, 882-890	7	62
122	Food grade nanostructured lipid carrier for cardamom essential oil: Preparation, characterization and antimicrobial activity. *Journal of Functional Foods*, **2018**, 40, 1-8	5.1	59
121	A new active nanocomposite film based on PLA/ZnO nanoparticle/essential oils for the preservation of refrigerated Otolithes ruber fillets. *Food Packaging and Shelf Life*, **2019**, 19, 94-103	8.2	59
120	Antioxidant, Antimicrobial and Physicochemical Properties of Turmeric Extract-Loaded Nanostructured Lipid Carrier (NLC). *Colloids and Interface Science Communications*, **2018**, 22, 18-24	5.4	59
119	Study of cellulose nanocrystal doped starch-polyvinyl alcohol bionanocomposite films. *International Journal of Biological Macromolecules*, **2018**, 107, 2065-2074	7.9	58
118	Formulation of nanoliposomal vitamin d3 for potential application in beverage fortification. *Advanced Pharmaceutical Bulletin*, **2014**, 4, 569-75	4.5	57
117	Starch-PVA Nanocomposite Film Incorporated with Cellulose Nanocrystals and MMT: A Comparative Study. *International Journal of Food Engineering*, **2016**, 12, 37-48	1.9	56
116	Prediction of rheological properties of Iranian bread dough from chemical composition of wheat flour by using artificial neural networks. *Journal of Food Engineering*, **2007**, 81, 728-734	6	53

115	Protection of foods against oxidative deterioration using edible films and coatings: A review. *Food Bioscience*, **2019**, 32, 100451	4.9	51
114	Vitamin A palmitate-bearing nanoliposomes: Preparation and characterization. *Food Bioscience*, **2016**, 13, 49-55	4.9	51
113	Encapsulation of Vitamin A Palmitate in Nanostructured Lipid Carrier (NLC)-Effect of Surfactant Concentration on the Formulation Properties. *Advanced Pharmaceutical Bulletin*, **2014**, 4, 563-8	4.5	50
112	Physicochemical, mechanical, optical, microstructural and antimicrobial properties of novel kefiran-carboxymethyl cellulose biocomposite films as influenced by copper oxide nanoparticles (CuONPs). *Food Packaging and Shelf Life*, **2018**, 17, 196-204	8.2	48
111	Vitamin D-Loaded Nanostructured Lipid Carriers as a Potential Approach for Fortifying Food Beverages; and Evaluation. *Advanced Pharmaceutical Bulletin*, **2017**, 7, 61-71	4.5	44
110	Phosphatidylcholine-rutin complex as a potential nanocarrier for food applications. *Journal of Functional Foods*, **2017**, 33, 134-141	5.1	43
109	Chitosan biomaterials application in dentistry. *International Journal of Biological Macromolecules*, **2020**, 162, 956-974	7.9	41
108	Formulation of food grade nanostructured lipid carrier (NLC) for potential applications in medicinal-functional foods. *Journal of Drug Delivery Science and Technology*, **2017**, 39, 50-58	4.5	40
107	Development of Gelatin Bionanocomposite Films Containing Chitin and ZnO Nanoparticles. *Food and Bioprocess Technology*, **2017**, 10, 1441-1453	5.1	40
106	Effect of Ultrasound-Assisted Osmotic Dehydration Pretreatment on Drying Kinetics and Effective Moisture Diffusivity of Mirabelle Plum. *Journal of Food Processing and Preservation*, **2015**, 39, 2710-2717	2.1	40
105	Synthesis of clay□TiO2 nanocomposite thin films with barrier and photocatalytic properties for food packaging application. *Journal of Applied Polymer Science*, **2015**, 132, n/a-n/a	2.9	39
104	Physical properties of carboxymethyl cellulose based nano-biocomposites with Graphene nano-platelets. *International Journal of Biological Macromolecules*, **2016**, 84, 16-23	7.9	39
103	Frying of Potato Strips Pretreated by Ultrasound-Assisted Air-Drying. *Journal of Food Processing and Preservation*, **2016**, 40, 583-592	2.1	39
102	Shrinkage of Mirabelle Plum during Hot Air Drying as Influenced by Ultrasound-Assisted Osmotic Dehydration. *International Journal of Food Properties*, **2016**, 19, 1093-1103	3	37
101	Survey of the Antibiofilm and Antimicrobial Effects of Zingiber officinale (in Vitro Study). *Jundishapur Journal of Microbiology*, **2016**, 9, e30167	1.2	37
100	Garlic essential oil nanophytosomes as a natural food preservative: Its application in yogurt as food model. *Colloids and Interface Science Communications*, **2019**, 30, 100176	5.4	36
99	Optimization of the nanocellulose based cryoprotective medium to enhance the viability of freeze dried Lactobacillus plantarum using response surface methodology. *LWT - Food Science and Technology*, **2015**, 64, 326-332	5.4	35
98	Study of mechanical properties, oxygen permeability and AFM topography of zein films plasticized by polyols. *Packaging Technology and Science*, **2007**, 20, 155-163	2.3	35

97	Nanostructured lipid carriers as a favorable delivery system for □carotene. *Food Bioscience*, **2019**, 27, 11-17	4.9	35
96	Gentamicin induces efaA expression and biofilm formation in Enterococcus faecalis. *Microbial Pathogenesis*, **2016**, 92, 30-35	3.8	34
95	Plantago major seed gum based biodegradable films: Effects of various plant oils on microstructure and physicochemical properties of emulsified films. *Polymer Testing*, **2019**, 77, 105868	4.5	32
94	Spread of Enterococcal Surface Protein in Antibiotic Resistant Entero-coccus faecium and Enterococcus faecalis isolates from Urinary Tract Infections. *Open Microbiology Journal*, **2015**, 9, 14-7	0.8	32
93	The antimicrobial bio-nanocomposite containing non-hydrolyzed cellulose nanofiber (CNF) and Miswak (Salvadora persica L.) extract. *Carbohydrate Polymers*, **2019**, 214, 15-25	10.3	31
92	Studies on glass transition temperature of mono and bilayer protein films plasticized by glycerol and olive oil. *Journal of Applied Polymer Science*, **2008**, 109, 2848-2854	2.9	31
91	Influence of simultaneous application of copper oxide nanoparticles and Satureja Khuzestanica essential oil on properties of kefiran□arboxymethyl cellulose films. *Polymer Testing*, **2019**, 73, 377-388	4.5	30
90	Starch-based polyurethane/CuO nanocomposite foam: Antibacterial effects for infection control. *International Journal of Biological Macromolecules*, **2018**, 111, 1076-1082	7.9	29
89	Application of Salvia multicaulis essential oil-containing nanoemulsion against food-borne pathogens. *Food Bioscience*, **2017**, 19, 128-133	4.9	28
88	Preparation and characterization of chitosan-coated nanostructured lipid carriers (CH-NLC) containing cinnamon essential oil for enriching milk and anti-oxidant activity. *LWT - Food Science and Technology*, **2020**, 119, 108836	5.4	28
87	Ultrasound-assisted intensification of a hybrid intermittent microwave - hot air drying process of potato: Quality aspects and energy consumption. *Ultrasonics*, **2019**, 96, 104-122	3.5	28
86	Optimization of mechanical and color properties of polystyrene/nanoclay/nano ZnO based nanocomposite packaging sheet using response surface methodology. *Food Packaging and Shelf Life*, **2018**, 17, 11-24	8.2	28
85	The optimization of physico-mechanical properties of bionanocomposite films based on gluten/ carboxymethyl cellulose/ cellulose nanofiber using response surface methodology. *Polymer Testing*, **2019**, 78, 105989	4.5	27
84	Development of a novel controlled-release nanocomposite based on poly(lactic acid) to increase the oxidative stability of soybean oil. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment*, **2014**, 31, 1586-97	3.2	26
83	Polyvinyl alcohol/gelatin nanocomposite containing ZnO, TiO or ZnO/TiO nanoparticles doped on 4A zeolite: Microbial and sensory qualities of packaged white shrimp during refrigeration. *International Journal of Food Microbiology*, **2020**, 312, 108375	5.8	26
82	Polyvinyl alcohol:starch:carboxymethyl cellulose containing sodium montmorillonite clay blends; mechanical properties and biodegradation behavior. *SpringerPlus*, **2013**, 2, 376		25
81	The effects of gelatin-CMC films incorporated with chitin nanofiber and Trachyspermum ammi essential oil on the shelf life characteristics of refrigerated raw beef. *International Journal of Food Microbiology*, **2020**, 318, 108493	5.8	25
80	The optimization of gelatin-CMC based active films containing chitin nanofiber and Trachyspermum ammi essential oil by response surface methodology. *Carbohydrate Polymers*, **2019**, 208, 457-468	10.3	25

79	Investigation of physicochemical properties of essential oil loaded nanoliposome for enrichment purposes. *LWT - Food Science and Technology*, **2019**, 105, 282-289	5.4	24
78	Turmeric extract loaded nanoliposome as a potential antioxidant and antimicrobial nanocarrier for food applications. *Food Bioscience*, **2019**, 29, 110-117	4.9	24
77	Influence of combined pretreatments on color parameters during convective drying of Mirabelle plum (Prunus domestica subsp. syriaca). *Heat and Mass Transfer*, **2017**, 53, 2425-2433	2.2	23
76	Vitamin E Loaded Nanoliposomes: Effects of Gammaoryzanol, Polyethylene Glycol and Lauric Acid on Physicochemical Properties. *Colloids and Interface Science Communications*, **2018**, 26, 1-6	5.4	23
75	Influence of foam thickness on production of lime juice powder during foam-mat drying: Experimental and numerical investigation. *Powder Technology*, **2018**, 328, 470-484	5.2	22
74	Improvement of citral antimicrobial activity by incorporation into nanostructured lipid carriers: a potential application in food stuffs as a natural preservative. *Research in Pharmaceutical Sciences*, **2017**, 12, 409-415	2.6	22
73	Pectin from sunflower by-product: Optimization of ultrasound-assisted extraction, characterization, and functional analysis. *International Journal of Biological Macromolecules*, **2020**, 165, 776-786	7.9	22
72	The effects of Plantago major seed gum on steady and dynamic oscillatory shear rheology of sunflower oil-in-water emulsions. *Journal of Texture Studies*, **2018**, 49, 536-547	3.6	21
71	A Novel Modified Starch/Carboxymethyl Cellulose/Montmorillonite Bionanocomposite Film: Structural and Physical Properties. *International Journal of Food Engineering*, **2013**, 10, 121-130	1.9	21
70	Fabrication and characterization of a titanium dioxide (TiO) nanoparticles reinforced bio-nanocomposite containing (L.) extract - the antimicrobial, thermo-physical and barrier properties. *International Journal of Nanomedicine*, **2019**, 14, 3439-3454	7.3	20
69	Effects of Pectin-CMC-Based Coating and Osmotic Dehydration Pretreatments on Microstructure and Texture of the Hot-Air Dried Quince Slices. *Journal of Food Processing and Preservation*, **2015**, 39, 260-269	2.1	20
68	Kinetic release study of zinc from polylactic acid based nanocomposite into food simulants. *Polymer Testing*, **2019**, 76, 254-260	4.5	19
67	Heterogeneous modification of softwoods cellulose nanofibers with oleic acid: Effect of reaction time and oleic acid concentration. *Fibers and Polymers*, **2015**, 16, 1715-1722	2	19
66	Essential oil-loaded nanostructured lipid carriers: The effects of liquid lipid type on the physicochemical properties in beverage models. *Food Bioscience*, **2020**, 35, 100526	4.9	18
65	Design of a Thiosemicarbazide-Functionalized Calix[4]arene Ligand and Related Transition Metal Complexes: Synthesis, Characterization, and Biological Studies. *Frontiers in Chemistry*, **2019**, 7, 663	5	17
64	Heat and mass transfer modeling during foam-mat drying of lime juice as affected by different ovalbumin concentrations. *Journal of Food Engineering*, **2018**, 238, 164-177	6	17
63	Phytosterols as the core or stabilizing agent in different nanocarriers. *Trends in Food Science and Technology*, **2020**, 101, 73-88	15.3	17
62	Nanostructured lipid carriers: Promising delivery systems for encapsulation of food ingredients. *Journal of Agriculture and Food Research*, **2020**, 2, 100084	2.6	17

61	Functional biocompatible nanocomposite films consisting of selenium and zinc oxide nanoparticles embedded in gelatin/cellulose nanofiber matrices. *International Journal of Biological Macromolecules*, **2021**, 175, 87-97	7.9	16
60	Effects of different stabilizers on colloidal properties and encapsulation efficiency of vitamin D3 loaded nano-niosomes. *Journal of Drug Delivery Science and Technology*, **2021**, 61, 101284	4.5	16
59	Development of emulsion films based on bovine gelatin-nano chitin-nano ZnO for cake packaging. *Food Science and Nutrition*, **2020**, 8, 1303-1312	3.2	14
58	Styrene monomer migration from polystyrene based food packaging nanocomposite: Effect of clay and ZnO nanoparticles. *Food and Chemical Toxicology*, **2019**, 129, 77-86	4.7	13
57	Chitosan nanoparticles encapsulating lemongrass (Cymbopogon commutatus) essential oil: Physicochemical, structural, antimicrobial and in-vitro release properties. *International Journal of Biological Macromolecules*, **2021**, 192, 1084-1097	7.9	13
56	Chitosan Nanoparticles as a Promising Nanomaterial for Encapsulation of Pomegranate (L.) Peel Extract as a Natural Source of Antioxidants. *Nanomaterials*, **2021**, 11,	5.4	13
55	Essential oils-loaded electrospun chitosan-poly(vinyl alcohol) nonwovens laminated on chitosan film as bilayer bioactive edible films. *LWT - Food Science and Technology*, **2021**, 144, 111217	5.4	13
54	Comprehensive study of intrinsic viscosity, steady and oscillatory shear rheology of Barhang seed hydrocolloid in aqueous dispersions. *Journal of Food Process Engineering*, **2019**, 42, e13047	2.4	12
53	Rheological Properties of Anghouzeh Gum. *International Journal of Food Engineering*, **2012**, 8,	1.9	12
52	Improvement of lipase biochemical properties via a two-step immobilization method: Adsorption onto silicon dioxide nanoparticles and entrapment in a polyvinyl alcohol/alginate hydrogel. *Journal of Biotechnology*, **2020**, 323, 189-202	3.7	12
51	Baicalin, a natural antimicrobial and anti-biofilm agent. *Journal of Herbal Medicine*, **2021**, 27, 100432	2.3	12
50	Heat and mass transfer enhancement during foam-mat drying process of lime juice: Impact of convective hot air temperature. *International Journal of Thermal Sciences*, **2019**, 135, 30-43	4.1	12
49	A multivariable approach for intensification of foam-mat drying process: Empirical and three-dimensional numerical analyses. *Chemical Engineering and Processing: Process Intensification*, **2019**, 135, 22-41	3.7	12
48	Effect of different parameters on orange oil nanoemulsion particle size: combination of low energy and high energy methods. *Journal of Food Measurement and Characterization*, **2019**, 13, 2501-2509	2.8	11
47	The hydrocolloid extracted from Plantago major seed: Effects on emulsifying and foaming properties. *Journal of Dispersion Science and Technology*, **2020**, 41, 667-673	1.5	11
46	The colloidal and release properties of cardamom oil encapsulated nanostructured lipid carrier. *Journal of Dispersion Science and Technology*, **2020**, 42, 1-9	1.5	11
45	Use of gamma irradiation technology for modification of bacterial cellulose nanocrystals/chitosan nanocomposite film. *Carbohydrate Polymers*, **2021**, 253, 117144	10.3	11
44	3D computational simulation for the prediction of coupled momentum, heat and mass transfer during deep-fat frying of potato strips coated with different concentrations of alginate. *Journal of Food Engineering*, **2018**, 235, 64-78	6	10

43	Barhang (Plantago major L.) seed gum: Ultrasound-assisted extraction optimization, characterization, and biological activities. *Journal of Food Processing and Preservation*, **2020**, 44, e14750	2.1	10
42	Physical properties and stability of quercetin loaded niosomes: Stabilizing effects of phytosterol and polyethylene glycol in orange juice model. *Journal of Food Engineering*, **2021**, 296, 110463	6	10
41	Momentum, heat and mass transfer enhancement during deep-fat frying process of potato strips: Influence of convective oil temperature. *International Journal of Thermal Sciences*, **2018**, 134, 485-499	4.1	10
40	Shelf Life Quality of Plum Fruits (Prunus domestica L.) Improves with Carboxymethylcellulose-based Edible Coating. *Hortscience: A Publication of the American Society for Hortcultural Science*, **2019**, 54, 505-510	2.4	9
39	Thymol, cardamom and Lactobacillus plantarum nanoparticles as a functional candy with high protection against Streptococcus mutans and tooth decay. *Microbial Pathogenesis*, **2020**, 148, 104481	3.8	9
38	A Comprehensive Study on the Antimicrobial Properties of Resveratrol as an Alternative Therapy. *Evidence-based Complementary and Alternative Medicine*, **2021**, 2021, 8866311	2.3	9
37	Extraction, purification, physicochemical properties and antioxidant activity of a new polysaccharide from Ocimum album L. seed. *International Journal of Biological Macromolecules*, **2021**, 180, 643-653	7.9	9
36	Steady and dynamic shear rheological behavior of semi dilute Alyssum homolocarpum seed gum solutions: influence of concentration, temperature and heating-cooling rate. *Journal of the Science of Food and Agriculture*, **2018**, 98, 2713-2720	4.3	8
35	Determination of bulk density of Mirabelle plum during hot air drying as influenced by ultrasound-osmotic pretreatment. *Journal of Food Measurement and Characterization*, **2016**, 10, 738-745	2.8	8
34	Mechanochemical Activation of Carboxy Methyl Cellulose and Its Thermoplastic Polyvinyl Alcohol/Starch Biocomposites with Enhanced Physicochemical Properties. *International Journal of Biochemistry and Biophysics*, **2013**, 1, 9-15	0	8
33	The emulsifying and foaming properties of Amuniacum gum () in comparison with gum Arabic. *Food Science and Nutrition*, **2020**, 8, 3716-3730	3.2	7
32	Resveratrol entrapped food grade lipid nanocarriers as a potential antioxidant in a mayonnaise. *Food Bioscience*, **2021**, 41, 101041	4.9	7
31	Encapsulation of food ingredients by solid lipid nanoparticles (SLNs) **2019**, 179-216		6
30	Antibacterial Properties of on Intracanal Medicaments against Biofilm at Different Stages of Development. *International Journal of Dentistry*, **2020**, 2020, 8855277	1.9	6
29	Characterization and optimization of complex coacervation between soluble fraction of Persian gum and gelatin. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, **2020**, 607, 125436	5.1	6
28	Design, fabrication and characterization of pectin-coated gelatin nanoparticles as potential nano-carrier system. *Journal of Food Biochemistry*, **2019**, 43, e12729	3.3	6
27	Effects of virgin olive oil and grape seed oil on physicochemical and antimicrobial properties of pectin-gelatin blend emulsified films. *International Journal of Biological Macromolecules*, **2021**, 171, 262-274	7.9	6
26	Effect of hydrocolloid type on transfer phenomena during deep-fat frying of coated potato strips: Numerical modeling and experimental analysis. *Computers and Electronics in Agriculture*, **2018**, 154, 382-399	6.5	6

25	Saccharomyces cerevisiae and Lactobacillus rhamnosus cell walls immobilized on nano-silica entrapped in alginate as aflatoxin M binders. *International Journal of Biological Macromolecules*, **2020**, 164, 1080-1086	7.9	5
24	The effect of Macro and Nano-emulsions of cinnamon essential oil on the properties of edible active films. *Food Science and Nutrition*, **2020**, 8, 6568-6579	3.2	5
23	Poly(lactic acid)-based bionanocomposites: effects of ZnO nanoparticles and essential oils on physicochemical properties. *Polymer Bulletin*, **2020**, 1	2.4	4
22	Comparative Numerical Study of Titanium and Silver Nano-particles Migration from Nano-composite of Polystyrene into Simulants on Experimental Data Basis. *International Journal of Food Engineering*, **2017**, 13,	1.9	3
21	Quercetin-loaded niosomal nanoparticles prepared by the thin-layer hydration method: Formulation development, colloidal stability, and structural properties. *LWT - Food Science and Technology*, **2021**, 141, 110865	5.4	3
20	Generation of bioactive peptides from lentil protein: degree of hydrolysis, antioxidant activity, phenol content, ACE-inhibitory activity, molecular weight, sensory, and functional properties. *Journal of Food Measurement and Characterization*,1	2.8	3
19	Pectin-sodium caseinat hydrogel containing olive leaf extract-nano lipid carrier: Preparation, characterization and rheological properties. *LWT - Food Science and Technology*, **2021**, 148, 111757	5.4	3
18	Central composite design based statistical modeling for optimization of barrier and thermal properties of polystyrene based nanocomposite sheet for packaging application. *Food Packaging and Shelf Life*, **2021**, 30, 100725	8.2	3
17	Active gelatin/cress seed gum-based films reinforced with chitosan nanoparticles encapsulating pomegranate peel extract: Preparation and characterization. *Food Hydrocolloids*, **2022**, 129, 107620	10.6	3
16	Enhancement of biochemical aspects of lipase adsorbed on halloysite nanotubes and entrapped in a polyvinyl alcohol/alginate hydrogel: strategies to reuse the most stable lipase. *World Journal of Microbiology and Biotechnology*, **2020**, 36, 45	4.4	2
15	Flow and viscoelastic behavior of Iranian starch-based low calorie dessert (Palda). *Journal of Food Measurement and Characterization*, **2018**, 12, 301-310	2.8	2
14	Influence of Ultrasound Intensification on the Continuous and Pulsed Microwave during Convective Drying of Apple. *International Journal of Fruit Science*, **2020**, 20, S1751-S1764	1.2	2
13	Calix[4]arene-based thiosemicarbazide Schiff-base ligand and its transition metal complexes: synthesis and biological assessment. *Journal of the Iranian Chemical Society*, **2021**, 18, 3429	2	2
12	Characterization of bioactive peptides produced from green lentil (Lens culinaris) seed protein concentrate using Alcalase and Flavourzyme in single and sequential hydrolysis. *Journal of Food Processing and Preservation*, **2021**, 45, e15932	2.1	2
11	Application of Response Surface Methodology in the Preparation of Pectin-Caseinate Nanocomplexes for Potential Use as Nutraceutical Formulation: A Statistical Experimental Design Analysis **2018**, 24, 52-59		1
10	Gums from Indigenous Plants of Iran: A Review on Physicochemical, Rheological and Functional Properties. *Current Nutrition and Food Science*, **2020**, 16, 1209-1226	0.7	1
9	Influence of three stage ultrasound intermittent microwave hot air drying of carrot on physical properties and energy consumption. *Heat and Mass Transfer*, **2021**, 57, 1893	2.2	1
8	Modeling Softening Kinetics at Cellular Scale and Phytochemicals Extractability in Cauliflower under Different Cooking Treatments. *Foods*, **2021**, 10,	4.9	1

7	Photo-catalytic and biotic degradation of polystyrene packaging film: Effect of zinc oxide photocatalyst nanoparticles and nanoclay. *Chemosphere*, **2021**, 283, 130972	8.4	1
6	Polysaccharide extracted from Althaea officinalis L. root: New studies of structural, rheological and antioxidant properties. *Carbohydrate Research*, **2021**, 510, 108438	2.9	1
5	Effects of Gentamicin-Loaded Chitosan-ZnO Nanocomposite on Quorum-Sensing Regulation of Pseudomonas Aeruginosa. *Molecular Biotechnology*, **2021**, 63, 746-756	3	0
4	Garlic essential oil-based nanoemulsion carrier: Release and stability kinetics of volatile components.. *Food Science and Nutrition*, **2022**, 10, 1613-1625	3.2	0
3	Development and structural characterization of novel biomaterial polymeric films based on the mucilage extracted from Salvia mirzayanii seed gum incorporated with zinc oxide nanoparticles. *Journal of Food Measurement and Characterization*,1	2.8	0
2	Structural and physicochemical characterization of a novel water-soluble polysaccharide isolated from Dorema ammoniacum. *Polymer Bulletin*,1	2.4	
1	Development of heat-stable gelatin-coated nanostructured lipid carriers (NLC): Colloidal and stability properties. *LWT - Food Science and Technology*, **2022**, 160, 113265	5.4	