

Babak Ghanbarzadeh

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Development of heat-stable gelatin-coated nanostructured lipid carriers (NLC): Colloidal and stability properties. <i>LWT - Food Science and Technology</i> , 2022 , 160, 113265	5.4	
149	Active gelatin/cress seed gum-based films reinforced with chitosan nanoparticles encapsulating pomegranate peel extract: Preparation and characterization. <i>Food Hydrocolloids</i> , 2022 , 129, 107620	10.6	3
148	Garlic essential oil-based nanoemulsion carrier: Release and stability kinetics of volatile components.. <i>Food Science and Nutrition</i> , 2022 , 10, 1613-1625	3.2	0
147	Chitosan nanoparticles encapsulating lemongrass (<i>Cymbopogon commutatus</i>) essential oil: Physicochemical, structural, antimicrobial and in-vitro release properties. <i>International Journal of Biological Macromolecules</i> , 2021 , 192, 1084-1097	7.9	13
146	A Comprehensive Study on the Antimicrobial Properties of Resveratrol as an Alternative Therapy. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021 , 2021, 8866311	2.3	9
145	Quercetin-loaded niosomal nanoparticles prepared by the thin-layer hydration method: Formulation development, colloidal stability, and structural properties. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110865	5.4	3
144	Functional biocompatible nanocomposite films consisting of selenium and zinc oxide nanoparticles embedded in gelatin/cellulose nanofiber matrices. <i>International Journal of Biological Macromolecules</i> , 2021 , 175, 87-97	7.9	16
143	Effects of Gentamicin-Loaded Chitosan-ZnO Nanocomposite on Quorum-Sensing Regulation of <i>Pseudomonas Aeruginosa</i> . <i>Molecular Biotechnology</i> , 2021 , 63, 746-756	3	0
142	Chitosan Nanoparticles as a Promising Nanomaterial for Encapsulation of Pomegranate (L.) Peel Extract as a Natural Source of Antioxidants. <i>Nanomaterials</i> , 2021 , 11,	5.4	13
141	Physical properties and stability of quercetin loaded niosomes: Stabilizing effects of phytosterol and polyethylene glycol in orange juice model. <i>Journal of Food Engineering</i> , 2021 , 296, 110463	6	10
140	Influence of three stage ultrasound/intermittent microwave/hot air drying of carrot on physical properties and energy consumption. <i>Heat and Mass Transfer</i> , 2021 , 57, 1893	2.2	1
139	Baicalin, a natural antimicrobial and anti-biofilm agent. <i>Journal of Herbal Medicine</i> , 2021 , 27, 100432	2.3	12
138	Resveratrol entrapped food grade lipid nanocarriers as a potential antioxidant in a mayonnaise. <i>Food Bioscience</i> , 2021 , 41, 101041	4.9	7
137	Extraction, purification, physicochemical properties and antioxidant activity of a new polysaccharide from <i>Ocimum album</i> L. seed. <i>International Journal of Biological Macromolecules</i> , 2021 , 180, 643-653	7.9	9
136	Essential oils-loaded electrospun chitosan-poly(vinyl alcohol) nonwovens laminated on chitosan film as bilayer bioactive edible films. <i>LWT - Food Science and Technology</i> , 2021 , 144, 111217	5.4	13
135	Calix[4]arene-based thiosemicarbazide Schiff-base ligand and its transition metal complexes: synthesis and biological assessment. <i>Journal of the Iranian Chemical Society</i> , 2021 , 18, 3429	2	2
134	Use of gamma irradiation technology for modification of bacterial cellulose nanocrystals/chitosan nanocomposite film. <i>Carbohydrate Polymers</i> , 2021 , 253, 117144	10.3	11

133	Effects of different stabilizers on colloidal properties and encapsulation efficiency of vitamin D3 loaded nano-niosomes. <i>Journal of Drug Delivery Science and Technology</i> , 2021 , 61, 101284	4.5	16
132	Effects of virgin olive oil and grape seed oil on physicochemical and antimicrobial properties of pectin-gelatin blend emulsified films. <i>International Journal of Biological Macromolecules</i> , 2021 , 171, 262-274	7.9	6
131	Modeling Softening Kinetics at Cellular Scale and Phytochemicals Extractability in Cauliflower under Different Cooking Treatments. <i>Foods</i> , 2021 , 10,	4.9	1
130	Pectin-sodium caseinat hydrogel containing olive leaf extract-nano lipid carrier: Preparation, characterization and rheological properties. <i>LWT - Food Science and Technology</i> , 2021 , 148, 111757	5.4	3
129	Characterization of bioactive peptides produced from green lentil (<i>Lens culinaris</i>) seed protein concentrate using Alcalase and Flavourzyme in single and sequential hydrolysis. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15932	2.1	2
128	Photo-catalytic and biotic degradation of polystyrene packaging film: Effect of zinc oxide photocatalyst nanoparticles and nanoclay. <i>Chemosphere</i> , 2021 , 283, 130972	8.4	1
127	Central composite design based statistical modeling for optimization of barrier and thermal properties of polystyrene based nanocomposite sheet for packaging application. <i>Food Packaging and Shelf Life</i> , 2021 , 30, 100725	8.2	3
126	Polysaccharide extracted from <i>Althaea officinalis</i> L. root: New studies of structural, rheological and antioxidant properties. <i>Carbohydrate Research</i> , 2021 , 510, 108438	2.9	1
125	The emulsifying and foaming properties of Amuniacum gum () in comparison with gum Arabic. <i>Food Science and Nutrition</i> , 2020 , 8, 3716-3730	3.2	7
124	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. <i>World Journal of Microbiology and Biotechnology</i> , 2020 , 36, 45	4.4	2
123	Chitosan biomaterials application in dentistry. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 956-974	7.9	41
122	Development of emulsion films based on bovine gelatin-nano chitin-nano ZnO for cake packaging. <i>Food Science and Nutrition</i> , 2020 , 8, 1303-1312	3.2	14
121	Essential oil-loaded nanostructured lipid carriers: The effects of liquid lipid type on the physicochemical properties in beverage models. <i>Food Bioscience</i> , 2020 , 35, 100526	4.9	18
120	Antibacterial Properties of on Intracanal Medicaments against Biofilm at Different Stages of Development. <i>International Journal of Dentistry</i> , 2020 , 2020, 8855277	1.9	6
119	Gums from Indigenous Plants of Iran: A Review on Physicochemical, Rheological and Functional Properties. <i>Current Nutrition and Food Science</i> , 2020 , 16, 1209-1226	0.7	1
118	Phytosterols as the core or stabilizing agent in different nanocarriers. <i>Trends in Food Science and Technology</i> , 2020 , 101, 73-88	15.3	17
117	Preparation and characterization of chitosan-coated nanostructured lipid carriers (CH-NLC) containing cinnamon essential oil for enriching milk and anti-oxidant activity. <i>LWT - Food Science and Technology</i> , 2020 , 119, 108836	5.4	28
116	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. <i>International Journal of Food Microbiology</i> , 2020 , 312, 108375	5.8	26

115	The effects of gelatin-CMC films incorporated with chitin nanofiber and <i>Trachyspermum ammi</i> essential oil on the shelf life characteristics of refrigerated raw beef. <i>International Journal of Food Microbiology</i> , 2020 , 318, 108493	5.8	25
114	Pectin from sunflower by-product: Optimization of ultrasound-assisted extraction, characterization, and functional analysis. <i>International Journal of Biological Macromolecules</i> , 2020 , 165, 776-786	7.9	22
113	Characterization and optimization of complex coacervation between soluble fraction of Persian gum and gelatin. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020 , 607, 125436	5.1	6
112	Influence of Ultrasound Intensification on the Continuous and Pulsed Microwave during Convective Drying of Apple. <i>International Journal of Fruit Science</i> , 2020 , 20, S1751-S1764	1.2	2
111	Thymol, cardamom and <i>Lactobacillus plantarum</i> nanoparticles as a functional candy with high protection against <i>Streptococcus mutans</i> and tooth decay. <i>Microbial Pathogenesis</i> , 2020 , 148, 104481	3.8	9
110	<i>Saccharomyces cerevisiae</i> and <i>Lactobacillus rhamnosus</i> cell walls immobilized on nano-silica entrapped in alginate as aflatoxin M binders. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 1080-1086	7.9	5
109	Poly(lactic acid)-based bionanocomposites: effects of ZnO nanoparticles and essential oils on physicochemical properties. <i>Polymer Bulletin</i> , 2020 , 1	2.4	4
108	Nanostructured lipid carriers: Promising delivery systems for encapsulation of food ingredients. <i>Journal of Agriculture and Food Research</i> , 2020 , 2, 100084	2.6	17
107	Barhang (<i>Plantago major</i> L.) seed gum: Ultrasound-assisted extraction optimization, characterization, and biological activities. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14750	2.1	10
106	The effect of Macro and Nano-emulsions of cinnamon essential oil on the properties of edible active films. <i>Food Science and Nutrition</i> , 2020 , 8, 6568-6579	3.2	5
105	Improvement of lipase biochemical properties via a two-step immobilization method: Adsorption onto silicon dioxide nanoparticles and entrapment in a polyvinyl alcohol/alginate hydrogel. <i>Journal of Biotechnology</i> , 2020 , 323, 189-202	3.7	12
104	The hydrocolloid extracted from <i>Plantago major</i> seed: Effects on emulsifying and foaming properties. <i>Journal of Dispersion Science and Technology</i> , 2020 , 41, 667-673	1.5	11
103	The colloidal and release properties of cardamom oil encapsulated nanostructured lipid carrier. <i>Journal of Dispersion Science and Technology</i> , 2020 , 42, 1-9	1.5	11
102	Protection of foods against oxidative deterioration using edible films and coatings: A review. <i>Food Bioscience</i> , 2019 , 32, 100451	4.9	51
101	Design of a Thiosemicarbazide-Functionalized Calix[4]arene Ligand and Related Transition Metal Complexes: Synthesis, Characterization, and Biological Studies. <i>Frontiers in Chemistry</i> , 2019 , 7, 663	5	17
100	Investigation of physicochemical properties of essential oil loaded nanoliposome for enrichment purposes. <i>LWT - Food Science and Technology</i> , 2019 , 105, 282-289	5.4	24
99	Effect of different parameters on orange oil nanoemulsion particle size: combination of low energy and high energy methods. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 2501-2509	2.8	11
98	Fabrication and characterization of a titanium dioxide (TiO) nanoparticles reinforced bio-nanocomposite containing (<i>L.</i>) extract - the antimicrobial, thermo-physical and barrier properties. <i>International Journal of Nanomedicine</i> , 2019 , 14, 3439-3454	7.3	20

97	Turmeric extract loaded nanoliposome as a potential antioxidant and antimicrobial nanocarrier for food applications. <i>Food Bioscience</i> , 2019 , 29, 110-117	4.9	24
96	Plantago major seed gum based biodegradable films: Effects of various plant oils on microstructure and physicochemical properties of emulsified films. <i>Polymer Testing</i> , 2019 , 77, 105868	4.5	32
95	Styrene monomer migration from polystyrene based food packaging nanocomposite: Effect of clay and ZnO nanoparticles. <i>Food and Chemical Toxicology</i> , 2019 , 129, 77-86	4.7	13
94	Development and characterization of biocomposite films made from kefiran, carboxymethyl cellulose and Satureja Khuzestanica essential oil. <i>Food Chemistry</i> , 2019 , 289, 443-452	8.5	74
93	The antimicrobial bio-nanocomposite containing non-hydrolyzed cellulose nanofiber (CNF) and Miswak (<i>Salvadora persica</i> L.) extract. <i>Carbohydrate Polymers</i> , 2019 , 214, 15-25	10.3	31
92	Garlic essential oil nanophytosomes as a natural food preservative: Its application in yogurt as food model. <i>Colloids and Interface Science Communications</i> , 2019 , 30, 100176	5.4	36
91	Comprehensive study of intrinsic viscosity, steady and oscillatory shear rheology of Barhang seed hydrocolloid in aqueous dispersions. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13047	2.4	12
90	Kinetic release study of zinc from polylactic acid based nanocomposite into food simulants. <i>Polymer Testing</i> , 2019 , 76, 254-260	4.5	19
89	The optimization of physico-mechanical properties of bionanocomposite films based on gluten/ carboxymethyl cellulose/ cellulose nanofiber using response surface methodology. <i>Polymer Testing</i> , 2019 , 78, 105989	4.5	27
88	Encapsulation of food ingredients by solid lipid nanoparticles (SLNs) 2019 , 179-216		6
87	Shelf Life Quality of Plum Fruits (<i>Prunus domestica</i> L.) Improves with Carboxymethylcellulose-based Edible Coating. <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2019 , 54, 505-510	2.4	9
86	Ultrasound-assisted intensification of a hybrid intermittent microwave - hot air drying process of potato: Quality aspects and energy consumption. <i>Ultrasonics</i> , 2019 , 96, 104-122	3.5	28
85	Heat and mass transfer enhancement during foam-mat drying process of lime juice: Impact of convective hot air temperature. <i>International Journal of Thermal Sciences</i> , 2019 , 135, 30-43	4.1	12
84	Physico-mechanical and antimicrobial properties of tragacanth/hydroxypropyl methylcellulose/beeswax edible films reinforced with silver nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2019 , 129, 1103-1112	7.9	70
83	A new active nanocomposite film based on PLA/ZnO nanoparticle/essential oils for the preservation of refrigerated <i>Otolithes ruber</i> fillets. <i>Food Packaging and Shelf Life</i> , 2019 , 19, 94-103	8.2	59
82	Nanostructured lipid carriers as a favorable delivery system for β -carotene. <i>Food Bioscience</i> , 2019 , 27, 11-17	4.9	35
81	A multivariable approach for intensification of foam-mat drying process: Empirical and three-dimensional numerical analyses. <i>Chemical Engineering and Processing: Process Intensification</i> , 2019 , 135, 22-41	3.7	12
80	Design, fabrication and characterization of pectin-coated gelatin nanoparticles as potential nano-carrier system. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12729	3.3	6

79	The optimization of gelatin-CMC based active films containing chitin nanofiber and <i>Trachyspermum ammi</i> essential oil by response surface methodology. <i>Carbohydrate Polymers</i> , 2019 , 208, 457-468	10.3	25
78	Preparation and characterization of cellulose nanocrystals from bacterial cellulose produced in sugar beet molasses and cheese whey media. <i>International Journal of Biological Macromolecules</i> , 2019 , 122, 280-288	7.9	69
77	Influence of simultaneous application of copper oxide nanoparticles and <i>Satureja Khuzestanica</i> essential oil on properties of kefiran-carboxymethyl cellulose films. <i>Polymer Testing</i> , 2019 , 73, 377-388	4.5	30
76	Starch-based polyurethane/CuO nanocomposite foam: Antibacterial effects for infection control. <i>International Journal of Biological Macromolecules</i> , 2018 , 111, 1076-1082	7.9	29
75	Influence of foam thickness on production of lime juice powder during foam-mat drying: Experimental and numerical investigation. <i>Powder Technology</i> , 2018 , 328, 470-484	5.2	22
74	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. <i>Journal of Food Engineering</i> , 2018 , 235, 64-78	6	10
73	Preparation of biocompatible and biodegradable silk fibroin/chitin/silver nanoparticles 3D scaffolds as a bandage for antimicrobial wound dressing. <i>International Journal of Biological Macromolecules</i> , 2018 , 114, 961-971	7.9	69
72	Food grade nanostructured lipid carrier for cardamom essential oil: Preparation, characterization and antimicrobial activity. <i>Journal of Functional Foods</i> , 2018 , 40, 1-8	5.1	59
71	Steady and dynamic shear rheological behavior of semi dilute <i>Alyssum homolocarpum</i> seed gum solutions: influence of concentration, temperature and heating-cooling rate. <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 2713-2720	4.3	8
70	Study of cellulose nanocrystal doped starch-polyvinyl alcohol bionanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 2065-2074	7.9	58
69	Flow and viscoelastic behavior of Iranian starch-based low calorie dessert (Palda). <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 301-310	2.8	2
68	The effects of <i>Plantago major</i> seed gum on steady and dynamic oscillatory shear rheology of sunflower oil-in-water emulsions. <i>Journal of Texture Studies</i> , 2018 , 49, 536-547	3.6	21
67	Vitamin E Loaded Nanoliposomes: Effects of Gammaoryzanol, Polyethylene Glycol and Lauric Acid on Physicochemical Properties. <i>Colloids and Interface Science Communications</i> , 2018 , 26, 1-6	5.4	23
66	Physicochemical, mechanical, optical, microstructural and antimicrobial properties of novel kefiran-carboxymethyl cellulose biocomposite films as influenced by copper oxide nanoparticles (CuONPs). <i>Food Packaging and Shelf Life</i> , 2018 , 17, 196-204	8.2	48
65	Heat and mass transfer modeling during foam-mat drying of lime juice as affected by different ovalbumin concentrations. <i>Journal of Food Engineering</i> , 2018 , 238, 164-177	6	17
64	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
63	Antioxidant, Antimicrobial and Physicochemical Properties of Turmeric Extract-Loaded Nanostructured Lipid Carrier (NLC). <i>Colloids and Interface Science Communications</i> , 2018 , 22, 18-24	5.4	59
62	Effect of hydrocolloid type on transfer phenomena during deep-fat frying of coated potato strips: Numerical modeling and experimental analysis. <i>Computers and Electronics in Agriculture</i> , 2018 , 154, 382-399	6.5	6

61	Momentum, heat and mass transfer enhancement during deep-fat frying process of potato strips: Influence of convective oil temperature. <i>International Journal of Thermal Sciences</i> , 2018 , 134, 485-499	4.1	10
60	Chitin/silk fibroin/TiO bio-nanocomposite as a biocompatible wound dressing bandage with strong antimicrobial activity. <i>International Journal of Biological Macromolecules</i> , 2018 , 116, 966-976	7.9	71
59	Development and evaluation of chitosan based active nanocomposite films containing bacterial cellulose nanocrystals and silver nanoparticles. <i>Food Hydrocolloids</i> , 2018 , 84, 414-423	10.6	179
58	Optimization of mechanical and color properties of polystyrene/nanoclay/nano ZnO based nanocomposite packaging sheet using response surface methodology. <i>Food Packaging and Shelf Life</i> , 2018 , 17, 11-24	8.2	28
57	Novel active packaging based on carboxymethyl cellulose-chitosan-ZnO NPs nanocomposite for increasing the shelf life of bread. <i>Food Packaging and Shelf Life</i> , 2017 , 11, 106-114	8.2	123
56	Influence of combined pretreatments on color parameters during convective drying of Mirabelle plum (<i>Prunus domestica</i> subsp. <i>syriaca</i>). <i>Heat and Mass Transfer</i> , 2017 , 53, 2425-2433	2.2	23
55	Formulation of food grade nanostructured lipid carrier (NLC) for potential applications in medicinal-functional foods. <i>Journal of Drug Delivery Science and Technology</i> , 2017 , 39, 50-58	4.5	40
54	Preparation and characterization of active emulsified films based on chitosan-carboxymethyl cellulose containing zinc oxide nano particles. <i>International Journal of Biological Macromolecules</i> , 2017 , 99, 530-538	7.9	95
53	Development of Gelatin Bionanocomposite Films Containing Chitin and ZnO Nanoparticles. <i>Food and Bioprocess Technology</i> , 2017 , 10, 1441-1453	5.1	40
52	Phosphatidylcholine-rutin complex as a potential nanocarrier for food applications. <i>Journal of Functional Foods</i> , 2017 , 33, 134-141	5.1	43
51	Cinnamon and ginger essential oils to improve antifungal, physical and mechanical properties of chitosan-carboxymethyl cellulose films. <i>Food Hydrocolloids</i> , 2017 , 70, 36-45	10.6	147
50	Physicochemical and antifungal properties of bio-nanocomposite film based on gelatin-chitin nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2017 , 97, 373-381	7.9	90
49	Vitamin D-Loaded Nanostructured Lipid Carriers as a Potential Approach for Fortifying Food Beverages; and Evaluation. <i>Advanced Pharmaceutical Bulletin</i> , 2017 , 7, 61-71	4.5	44
48	Comparative Numerical Study of Titanium and Silver Nano-particles Migration from Nano-composite of Polystyrene into Simulants on Experimental Data Basis. <i>International Journal of Food Engineering</i> , 2017 , 13,	1.9	3
47	Application of <i>Salvia multicaulis</i> essential oil-containing nanoemulsion against food-borne pathogens. <i>Food Bioscience</i> , 2017 , 19, 128-133	4.9	28
46	Effect of corn oil on physical, thermal, and antifungal properties of gelatin-based nanocomposite films containing nano chitin. <i>LWT - Food Science and Technology</i> , 2017 , 76, 33-39	5.4	81
45	Improvement of citral antimicrobial activity by incorporation into nanostructured lipid carriers: a potential application in food stuffs as a natural preservative. <i>Research in Pharmaceutical Sciences</i> , 2017 , 12, 409-415	2.6	22
44	Shrinkage of Mirabelle Plum during Hot Air Drying as Influenced by Ultrasound-Assisted Osmotic Dehydration. <i>International Journal of Food Properties</i> , 2016 , 19, 1093-1103	3	37

43	Synergistic reinforcing effect of TiO ₂ and montmorillonite on potato starch nanocomposite films: Thermal, mechanical and barrier properties. <i>Carbohydrate Polymers</i> , 2016 , 152, 253-262	10.3	95
42	Determination of bulk density of Mirabelle plum during hot air drying as influenced by ultrasound-osmotic pretreatment. <i>Journal of Food Measurement and Characterization</i> , 2016 , 10, 738-745	2.8	8
41	Physical properties of carboxymethyl cellulose based nano-biocomposites with Graphene nano-platelets. <i>International Journal of Biological Macromolecules</i> , 2016 , 84, 16-23	7.9	39
40	Vitamin A palmitate-bearing nanoliposomes: Preparation and characterization. <i>Food Bioscience</i> , 2016 , 13, 49-55	4.9	51
39	Starch/PVA Nanocomposite Film Incorporated with Cellulose Nanocrystals and MMT: A Comparative Study. <i>International Journal of Food Engineering</i> , 2016 , 12, 37-48	1.9	56
38	Gentamicin induces efaA expression and biofilm formation in <i>Enterococcus faecalis</i> . <i>Microbial Pathogenesis</i> , 2016 , 92, 30-35	3.8	34
37	Survey of the Antibiofilm and Antimicrobial Effects of <i>Zingiber officinale</i> (in Vitro Study). <i>Jundishapur Journal of Microbiology</i> , 2016 , 9, e30167	1.2	37
36	Frying of Potato Strips Pretreated by Ultrasound-Assisted Air-Drying. <i>Journal of Food Processing and Preservation</i> , 2016 , 40, 583-592	2.1	39
35	Modification of physicochemical and thermal properties of starch films by incorporation of TiO ₂ nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2016 , 89, 256-64	7.9	131
34	Nano-phytosome as a potential food-grade delivery system. <i>Food Bioscience</i> , 2016 , 15, 126-135	4.9	63
33	Novel nanostructured lipid carriers as a promising food grade delivery system for rutin. <i>Journal of Functional Foods</i> , 2016 , 26, 167-175	5.1	63
32	Optimization of the nanocellulose based cryoprotective medium to enhance the viability of freeze dried <i>Lactobacillus plantarum</i> using response surface methodology. <i>LWT - Food Science and Technology</i> , 2015 , 64, 326-332	5.4	35
31	Novel nanocomposites based on fatty acid modified cellulose nanofibers/poly(lactic acid): Morphological and physical properties. <i>Food Packaging and Shelf Life</i> , 2015 , 5, 21-31	8.2	75
30	Heterogeneous modification of softwoods cellulose nanofibers with oleic acid: Effect of reaction time and oleic acid concentration. <i>Fibers and Polymers</i> , 2015 , 16, 1715-1722	2	19
29	Synthesis of clay/TiO ₂ nanocomposite thin films with barrier and photocatalytic properties for food packaging application. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	39
28	Effects of Pectin-CMC-Based Coating and Osmotic Dehydration Pretreatments on Microstructure and Texture of the Hot-Air Dried Quince Slices. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 260-269	2.1	20
27	Nanostructured Materials Utilized in Biopolymer-based Plastics for Food Packaging Applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1699-723	11.5	100
26	Effect of Ultrasound-Assisted Osmotic Dehydration Pretreatment on Drying Kinetics and Effective Moisture Diffusivity of Mirabelle Plum. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2710-2717	2.1	40

25	Spread of Enterococcal Surface Protein in Antibiotic Resistant Entero-coccus faecium and Enterococcus faecalis isolates from Urinary Tract Infections. <i>Open Microbiology Journal</i> , 2015 , 9, 14-7	0.8	32
24	Development of a novel controlled-release nanocomposite based on poly(lactic acid) to increase the oxidative stability of soybean oil. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014 , 31, 1586-97	3.2	26
23	Encapsulation of Vitamin A Palmitate in Nanostructured Lipid Carrier (NLC)-Effect of Surfactant Concentration on the Formulation Properties. <i>Advanced Pharmaceutical Bulletin</i> , 2014 , 4, 563-8	4.5	50
22	Formulation of nanoliposomal vitamin d3 for potential application in beverage fortification. <i>Advanced Pharmaceutical Bulletin</i> , 2014 , 4, 569-75	4.5	57
21	Polyvinyl alcohol:starch:carboxymethyl cellulose containing sodium montmorillonite clay blends; mechanical properties and biodegradation behavior. <i>SpringerPlus</i> , 2013 , 2, 376		25
20	Evaluation of the photocatalytic antimicrobial effects of a TiO ₂ nanocomposite food packaging film by in vitro and in vivo tests. <i>LWT - Food Science and Technology</i> , 2013 , 50, 702-706	5.4	131
19	A Novel Modified Starch/Carboxymethyl Cellulose/Montmorillonite Bionanocomposite Film: Structural and Physical Properties. <i>International Journal of Food Engineering</i> , 2013 , 10, 121-130	1.9	21
18	Mechanochemical Activation of Carboxy Methyl Cellulose and Its Thermoplastic Polyvinyl Alcohol/Starch Biocomposites with Enhanced Physicochemical Properties. <i>International Journal of Biochemistry and Biophysics</i> , 2013 , 1, 9-15	0	8
17	Rheological Properties of Anghouzeh Gum. <i>International Journal of Food Engineering</i> , 2012 , 8,	1.9	12
16	Physical properties of edible emulsified films based on carboxymethyl cellulose and oleic acid. <i>International Journal of Biological Macromolecules</i> , 2011 , 48, 44-9	7.9	143
15	Evaluation of antimicrobial and physical properties of edible film based on carboxymethyl cellulose containing potassium sorbate on some mycotoxigenic Aspergillus species in fresh pistachios. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1133-1138	5.4	81
14	Improving the barrier and mechanical properties of corn starch-based edible films: Effect of citric acid and carboxymethyl cellulose. <i>Industrial Crops and Products</i> , 2011 , 33, 229-235	5.9	276
13	Physical properties of edible modified starch/carboxymethyl cellulose films. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 697-702	6.8	225
12	Physicochemical properties of starch-CMC-nanoclay biodegradable films. <i>International Journal of Biological Macromolecules</i> , 2010 , 46, 1-5	7.9	276
11	Physical properties of edible emulsified films based on pistachio globulin protein and fatty acids. <i>Journal of Food Engineering</i> , 2010 , 100, 102-108	6	96
10	Thermal and mechanical behavior of laminated protein films. <i>Journal of Food Engineering</i> , 2009 , 90, 517-524		78
9	Biodegradable biocomposite films based on whey protein and zein: barrier, mechanical properties and AFM analysis. <i>International Journal of Biological Macromolecules</i> , 2008 , 43, 209-15	7.9	99
8	Studies on glass transition temperature of mono and bilayer protein films plasticized by glycerol and olive oil. <i>Journal of Applied Polymer Science</i> , 2008 , 109, 2848-2854	2.9	31

7	Prediction of rheological properties of Iranian bread dough from chemical composition of wheat flour by using artificial neural networks. <i>Journal of Food Engineering</i> , 2007 , 81, 728-734	6	53
6	Study of mechanical properties, oxygen permeability and AFM topography of zein films plasticized by polyols. <i>Packaging Technology and Science</i> , 2007 , 20, 155-163	2.3	35
5	Effect of plasticizing sugars on water vapor permeability, surface energy and microstructure properties of zein films. <i>LWT - Food Science and Technology</i> , 2007 , 40, 1191-1197	5.4	92
4	Effect of plasticizing sugars on rheological and thermal properties of zein resins and mechanical properties of zein films. <i>Food Research International</i> , 2006 , 39, 882-890	7	62
3	Structural and physicochemical characterization of a novel water-soluble polysaccharide isolated from <i>Dorema ammoniacum</i> . <i>Polymer Bulletin</i> ,1	2.4	
2	Generation of bioactive peptides from lentil protein: degree of hydrolysis, antioxidant activity, phenol content, ACE-inhibitory activity, molecular weight, sensory, and functional properties. <i>Journal of Food Measurement and Characterization</i> ,1	2.8	3
1	Development and structural characterization of novel biomaterial polymeric films based on the mucilage extracted from <i>Salvia mirzayanii</i> seed gum incorporated with zinc oxide nanoparticles. <i>Journal of Food Measurement and Characterization</i> ,1	2.8	0