Ladan Rashidi

List of Publications by Year
in descending order

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42	1,037	430754	414303
papers	citations	18 h-index	32 g-index

43	43	43	1426
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	The Applications of Nanotechnology in Food Industry. Critical Reviews in Food Science and Nutrition, 2011, 51, 723-730.	5.4	276
2	Extraction of Essential Oils From the Seeds of Pomegranate Using Organic Solvents and Supercritical CO₂. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 83-89.	0.8	130
3	Short communication: Effects of supplementation with pomegranate seed pulp on concentrations of conjugated linoleic acid and punicic acid in goat milk. Journal of Dairy Science, 2011, 94, 4075-4080.	1.4	44
4	Mesoporous silica nanoparticles for efficient rivastigmine hydrogen tartrate delivery into SY5Y cells. Drug Development and Industrial Pharmacy, 2017, 43, 628-636.	0.9	36
5	A cellular uptake and cytotoxicity properties study of gallic acid-loaded mesoporous silica nanoparticles on Caco-2 cells. Journal of Nanoparticle Research, 2014, 16, 1.	0.8	34
6	Lactational performance and milk fatty acid profile of Holstein cows in response to dietary fat supplements and forage:Concentrate ratio. Livestock Science, 2012, 150, 274-283.	0.6	33
7	Production of polyhydroxyalkanoates using dairy processing waste â€“ A review. Bioresource Technology, 2021, 326, 124735.	4.8	33
8	Different nano-delivery systems for delivery of nutraceuticals. Food Bioscience, 2021, 43, 101258.	2.0	32
9	Effects of feeding roasted safflower seeds (variety ILâ€111) and fish oil on dry matter intake, performance and milk fatty acid profiles in dairy cattle. Journal of Animal Physiology and Animal Nutrition, 2012, 96, 466-473.	1.0	28
10	Surface modified mesoporous silica nanoparticles as sustained-release gallic acid nano-carriers. Journal of Drug Delivery Science and Technology, 2018, 47, 468-476.	1.4	28
11	Pomegranate seed pulp as a novel replacement of dietary cereal grains for kids. Small Ruminant Research, 2015, 123, 238-245.	0.6	27
12	Calcium based non-viral gene delivery: an overview of methodology and applications. Acta Medica Iranica, 2010, 48, 133-41.	0.8	27
13	Effect of the spray and freeze dryers on the bioactive compounds of olive leaf aqueous extract by chemometrics of HCA and PCA. Journal of Food Measurement and Characterization, 2019, 13, 2751-2763.	1.6	25
14	Mesoporous Silica Nanoparticles as a Nanocarrier for Delivery of Vitamin C. Iranian Journal of Biotechnology, 2013, 11, 209-213.	0.3	25
15	Dietary Fish Oil Can Change Sperm Parameters and Fatty Acid Profiles of Ram Sperm during Oil Consumption Period and after Removal of Oil Source. Cell Journal, 2014, 16, 289-98.	0.2	24
16	Effects of dietary pomegranate seed pulp on oxidative stability of kid meat. Meat Science, 2015, 104, 14-19.	2.7	23
17	Effects of dietary olive leaves on performance, carcass traits, meat stability and antioxidant status of fattening Mahabadi male kids. Meat Science, 2019, 153, 2-8.	2.7	23
18	Mesoporous silica nanoparticles with different pore sizes for delivery of pHâ€sensitive gallic acid. Asia-Pacific Journal of Chemical Engineering, 2014, 9, 845-853.	0.8	19

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19	Dietary pomegranate seed pulp increases conjugated-linoleic and -linolenic acids in muscle and adipose tissues of kid. Animal Feed Science and Technology, 2015, 209, 79-89.	1.1	16
20	Rapid Method for Extracting and Quantifying Synthetic Antioxidants in All Edible Fats and Oils. Food Analytical Methods, 2016, 9, 2682-2690.	1.3	15
21	Structuring of Chicken Fat by Monoacylglycerols. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1221-1231.	0.8	14
22	Impact of ultrasound processing parameters on physical characteristics of lycopene emulsion. Journal of Food Science and Technology, 2021, 58, 484-493.	1.4	14
23	Effect of pomegranate seed oil as a source of conjugated linolenic acid on performance and milk fatty acid profile of dairy goats. Livestock Science, 2016, 193, 1-7.	0.6	12
24	Effect of monensin and vitamin E on milk production and composition of lactating dairy cows. Journal of Animal Physiology and Animal Nutrition, 2013, 97, 666-674.	1.0	11
25	Antioxidant status of dairy goats fed diets containing pomegranate seed oil or linseed oil. Small Ruminant Research, 2017, 153, 175-179.	0.6	11
26	Fluorescein isothiocyanateâ€dyed mesoporous silica nanoparticles for tracking antioxidant delivery. IET Nanobiotechnology, 2017, 11, 454-462.	1.9	10
27	Effect of thermal processing and traditional flavouring mixture on mycotoxin reduction in pistachio. World Mycotoxin Journal, 2020, 13, 381-389.	0.8	9
28	Antioxidant Capacity, Phenolic Composition and Physicochemical Characteristics of Whole Olive Stone Oil Extracted from Different Olive Varieties Grown in Iran. European Journal of Lipid Science and Technology, 2019, 121, 1800365.	1.0	7
29	Integrated humic acid and vermicomposting changes essential oil quantity, and quality in field-grown Lavandula angustifolia L. intercropped with Brassica nigra L.. Industrial Crops and Products, 2022, 178, 114635.	2.5	7
30	Comparative Physicochemical, Microbiological, Antioxidant, and Sensory properties of preâ€•and postâ€fermented yoghurt enriched with olive leaf and its extract. Food Science and Nutrition, 2022, 10, 751-762.	1.5	6
31	Supplementing kids diet with olive leaves: Effect on meat quality. Small Ruminant Research, 2020, 193, 106258.	0.6	5
32	Sour Cherry (Cerasus vulgaris Miller) Kernel Oil as the Novel Functional Edible Oil: Sensory Evaluation and Antioxidant and Physicochemical Properties. Journal of Food Quality, 2021, 2021, 1-9.	1.4	4
33	Dispersive cleanâ€up process based on a magnetic graphene oxide nanocomposite for determination of 2â€glycerol monopalmitate in olive oil prior to <scp>GCâ€FID</scp> and <scp>GC</scp>â€<scp>MS</scp> analysis. Journal of the Science of Food and Agriculture, 2022, 102, 995-1001.	1.7	4
34	Determination of Vitamin D3 in the Fortified Sunflower Oil: Comparison of Two Developed Methods. Food Analytical Methods, 2022, 15, 330-337.	1.3	4
35	The impact of saturated monoacylglycerols on the oxidative stability of Canola oil under various time/temperature conditions. Grasas Y Aceites, 2018, 69, 267.	0.3	4
36	Amine-functionalized and non-functionalized mesoporous silica nanoparticles as the delivery system for tertiary butylhydroquinone (TBHQ). Journal of Porous Materials, 2022, 29, 1113-1122.	1.3	4

#	Article	IF	Citations
37	Magnetic nanoparticles: synthesis and characterization. , 2021, , 3-32.		3
38	Antibacterial and antioxidant activity of sour cherry kernel oil (Cerasus vulgaris Miller) against some food-borne microorganisms. Journal of Food Measurement and Characterization, 2021, 15, 4686-4695.	1.6	3
39	The Study of Physicochemical Properties and Nutrient Composition of Mari Olive Leaf Cultivated in Iran. Nutrition and Food Sciences Research, 2018, 5, 39-46.	0.3	2
40	Physicochemical and Rheological Properties and Microstructure of Canola oil as Affected by Monoacylglycerols. Nutrition and Food Sciences Research, 2018, 5, 31-40.	0.3	2
41	Chemical and Physical Characterization of the Hackberry (Celtis australis) Seed Oil: Analysis of Tocopherols, Sterols, ECN and Fatty Acid Methyl Esters. Journal of Oleo Science, 2020, 69, 1359-1366.	0.6	1
42	Functionalized Magnetic Nanoparticles (MNPs): Toxicity, Safety and Legal Aspects of Functionalized MNPs. , 2021, , 527-546.		0