

# Leila Roufegarinejad, Leyla Rofehgarinejad

## List of Publications by Year in descending order

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Version: 2024-02-01

29  
papers

1,534  
citations

394286

19  
h-index

501076

28  
g-index

30  
all docs

30  
docs citations

30  
times ranked

1534  
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent developments in the detection of bovine serum albumin. International Journal of Biological Macromolecules, 2019, 138, 602-617.	3.6	165
2	Improvement in the stability of betanin by liposomal nanocarriers: Its application in gummy candy as a food model. Food Chemistry, 2018, 256, 156-162.	4.2	139
3	Preparation and characterization of gelatin-based nanocomposite containing chitosan nanofiber and ZnO nanoparticles. Carbohydrate Polymers, 2019, 216, 376-384.	5.1	138
4	Application of Reinforced ZnO Nanoparticle-Incorporated Gelatin Bionanocomposite Film with Chitosan Nanofiber for Packaging of Chicken Fillet and Cheese as Food Models. Food and Bioprocess Technology, 2019, 12, 1205-1219.	2.6	136
5	Latest developments in the detection and separation of bovine serum albumin using molecularly imprinted polymers. Talanta, 2020, 207, 120317.	2.9	98
6	Fortification of yogurt with flaxseed powder and evaluation of its fatty acid profile, physicochemical, antioxidant, and sensory properties. Powder Technology, 2020, 359, 76-84.	2.1	80
7	Molecular interactions of thymol with bovine serum albumin: Spectroscopic and molecular docking studies. Journal of Molecular Recognition, 2018, 31, e2704.	1.1	79
8	Characterizing the interaction between pyrogallol and human serum albumin by spectroscopic and molecular docking methods. Journal of Biomolecular Structure and Dynamics, 2019, 37, 2766-2775.	2.0	68
9	Photocatalytic/biodegradable film based on carboxymethyl cellulose, modified by gelatin and TiO <sub>2</sub> -Ag nanoparticles. Carbohydrate Polymers, 2019, 216, 189-196.	5.1	67
10	Extraction of red beet extract with $\beta$ -cyclodextrin-enhanced ultrasound assisted extraction: A strategy for enhancing the extraction efficacy of bioactive compounds and their stability in food models. Food Chemistry, 2019, 297, 124994.	4.2	66
11	Preparation and characterization of carnauba wax/adipic acid oleogel: A new reinforced oleogel for application in cake and beef burger. Food Chemistry, 2020, 333, 127446.	4.2	65
12	Development and characterization of reinforced ethyl cellulose based oleogel with adipic acid: Its application in cake and beef burger. LWT - Food Science and Technology, 2020, 126, 109277.	2.5	61
13	Antioxidant/Antimicrobial Film Based on Carboxymethyl Cellulose/Gelatin/TiO <sub>2</sub> -Ag Nano-Composite. Journal of Polymers and the Environment, 2020, 28, 3154-3163.	2.4	56
14	Recent advances in the use of walnut ( <i>Juglans regia</i> L.) shell as a valuable plant-based bio-sorbent for the removal of hazardous materials. RSC Advances, 2020, 10, 7026-7047.	1.7	48
15	Preparation of nanobiocomposite film based on lemon waste containing cellulose nanofiber and savory essential oil: A new biodegradable active packaging system. International Journal of Biological Macromolecules, 2021, 169, 352-361.	3.6	41
16	Exploring the Interactions Between Caffeic Acid and Human Serum Albumin Using Spectroscopic and Molecular Docking Techniques. Polish Journal of Food and Nutrition Sciences, 2021, , 69-77.	0.6	39
17	Development of behenic acid-ethyl cellulose oleogel stabilized Pickering emulsions as low calorie fat replacer. International Journal of Biological Macromolecules, 2020, 150, 974-981.	3.6	37
18	Novel carriers ensuring enhanced anti-cancer activity of Cornus mas (cornelian cherry) bioactive compounds. Biomedicine and Pharmacotherapy, 2020, 125, 109906.	2.5	26

#	ARTICLE	IF	CITATIONS
19	Preparation and characterization of gelatin/ $\beta$ -glucan nanocomposite film incorporated with ZnO nanoparticles as an active food packaging system. <i>Journal of Polymers and the Environment</i> , 2021, 29, 1143-1152.	2.4	23
20	Improvement in dispersibility, stability and antioxidant activity of resveratrol using a colloidal nanodispersion of BSA-resveratrol. <i>Food Bioscience</i> , 2019, 27, 46-53.	2.0	22
21	Green extraction of bioactive compounds of pomegranate peel using $\beta$ -Cyclodextrin and ultrasound. <i>Main Group Chemistry</i> , 2020, 19, 61-80.	0.4	19
22	Development of hydroxypropyl methylcellulose/sodium alginate blend active film incorporated with <i>Dracocephalum moldavica</i> L. essential oil for food preservation. <i>Journal of Thermoplastic Composite Materials</i> , 2022, 35, 2354-2370.	2.6	14
23	Polysaccharide extracted from <i>Althaea officinalis</i> L. root: New studies of structural, rheological and antioxidant properties. <i>Carbohydrate Research</i> , 2021, 510, 108438.	1.1	14
24	Development and Characterization of the Reinforced Soy Protein Isolate-Based Nanocomposite Film with CuO and TiO <sub>2</sub> Nanoparticles. <i>Journal of Polymers and the Environment</i> , 2022, 30, 2507-2515.	2.4	12
25	Combined effects of calcium alginate coating and <i>Artemisia fragrans</i> essential oil on chicken breast meat quality. <i>Food Science and Nutrition</i> , 2022, 10, 2505-2515.	1.5	9
26	$\beta$ -Cyclodextrin-assisted extraction of phenolic compounds from pomegranate ( <i>Punica granatum</i> L.) peel: A new strategy for anthocyanin copigmentation. <i>LWT - Food Science and Technology</i> , 2021, 151, 112136.	2.5	6
27	Effect of resveratrol and curcumin on formation of N <sup>ε</sup> -Carboxymethyl lysine and its intracellular oxidative stress. <i>International Journal of Food Science and Technology</i> , 2022, 57, 6903-6912.	1.3	3
28	Nanoliposomal co-encapsulation of cinnamon extract and zein hydrolysates with synergistic antioxidant activity for nutraceutical applications. <i>Chemical Papers</i> , 2022, 76, 2059-2069.	1.0	2
29	Characterization of Physicochemical and Antibacterial Properties of Gelatin and Inulin Nanobiocomposite Films Containing Crystalline Nanocellulose and <i>Malva sylvestris</i> Extract. <i>Journal of Polymers and the Environment</i> , 0, , 1.	2.4	1