

# 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	Development of hydroxypropyl methylcellulose/sodium alginate blend active film incorporated with <i>Dracocephalum moldavica</i> L. essential oil for food preservation. Journal of Thermoplastic Composite Materials, 2022, 35, 2354-2370.	2.6	14
2	Effect of resveratrol and curcumin on formation of N-Carboxymethyl lysine and its intracellular oxidative stress. International Journal of Food Science and Technology, 2022, 57, 6903-6912.	1.3	3
3	Development and Characterization of the Reinforced Soy Protein Isolate-Based Nanocomposite Film with CuO and TiO <sub>2</sub> Nanoparticles. Journal of Polymers and the Environment, 2022, 30, 2507-2515.	2.4	12
4	Nanoliposomal co-encapsulation of cinnamon extract and zein hydrolysates with synergistic antioxidant activity for nutraceutical applications. Chemical Papers, 2022, 76, 2059-2069.	1.0	2
5	Combined effects of calcium alginate coating and <i>Artemisia fragrans</i> essential oil on chicken breast meat quality. Food Science and Nutrition, 2022, 10, 2505-2515.	1.5	9
6	Preparation and characterization of gelatin/β-glucan nanocomposite film incorporated with ZnO nanoparticles as an active food packaging system. Journal of Polymers and the Environment, 2021, 29, 1143-1152.	2.4	23
7	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
8	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
9	β-Cyclodextrin-assisted extraction of phenolic compounds from pomegranate ( <i>Punica granatum</i> L.) peel: A new strategy for anthocyanin copigmentation. LWT - Food Science and Technology, 2021, 151, 112136.	2.5	6
10	Polysaccharide extracted from <i>Althaea officinalis</i> L. root: New studies of structural, rheological and antioxidant properties. Carbohydrate Research, 2021, 510, 108438.	1.1	14
11	Latest developments in the detection and separation of bovine serum albumin using molecularly imprinted polymers. Talanta, 2020, 207, 120317.	2.9	98
12	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
13	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
14	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
15	Green extraction of bioactive compounds of pomegranate peel using β-Cyclodextrin and ultrasound. Main Group Chemistry, 2020, 19, 61-80.	0.4	19
16	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
17	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
18	Novel carriers ensuring enhanced anti-cancer activity of <i>Cornus mas</i> (cornelian cherry) bioactive compounds. Biomedicine and Pharmacotherapy, 2020, 125, 109906.	2.5	26

#	ARTICLE	IF	CITATIONS
19	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. <i>RSC Advances</i> , 2020, 10, 7026-7047.	1.7	48
20	Characterizing the interaction between pyrogallol and human serum albumin by spectroscopic and molecular docking methods. <i>Journal of Biomolecular Structure and Dynamics</i> , 2019, 37, 2766-2775.	2.0	68
21	Recent developments in the detection of bovine serum albumin. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 602-617.	3.6	165
22	Application of Reinforced ZnO Nanoparticle-Incorporated Gelatin Bionanocomposite Film with Chitosan Nanofiber for Packaging of Chicken Fillet and Cheese as Food Models. <i>Food and Bioprocess Technology</i> , 2019, 12, 1205-1219.	2.6	136
23	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. <i>Food Chemistry</i> , 2019, 297, 124994.	4.2	66
24	Photocatalytic/biodegradable film based on carboxymethyl cellulose, modified by gelatin and TiO <sub>2</sub> -Ag nanoparticles. <i>Carbohydrate Polymers</i> , 2019, 216, 189-196.	5.1	67
25	Preparation and characterization of gelatin-based nanocomposite containing chitosan nanofiber and ZnO nanoparticles. <i>Carbohydrate Polymers</i> , 2019, 216, 376-384.	5.1	138
26	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
27	Improvement in the stability of betanin by liposomal nanocarriers: Its application in gummy candy as a food model. <i>Food Chemistry</i> , 2018, 256, 156-162.	4.2	139
28	Molecular interactions of thymol with bovine serum albumin: Spectroscopic and molecular docking studies. <i>Journal of Molecular Recognition</i> , 2018, 31, e2704.	1.1	79
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