Mostafa Shahidi-Noghabi

List of Publications by Year
in descending order

21 papers	618 citations	759233 12 h-index	713466 21 g-index
22 all docs	22 docs citations	22 times ranked	754 citing authors

#	Article	IF	Citations
1	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.	7.5	104
2	Characterization of soluble soybean polysaccharide film incorporated essential oil intended for food packaging. Carbohydrate Polymers, 2013, 98, 1127-1136.	10.2	87
3	Development of new active packaging film made from a soluble soybean polysaccharide incorporated Zataria multiflora Boiss and Mentha pulegium essential oils. Food Chemistry, 2014, 146, 614-622.	8.2	86
4	Development of new active packaging film made from a soluble soybean polysaccharide incorporating ZnO nanoparticles. Carbohydrate Polymers, 2016, 140, 220-227.	10.2	81
5	Kinetics of temperature effect on antioxidant activity, phenolic compounds and color of Iranian jujube honey. Heliyon, 2019, 5, e01129.	3.2	39
6	Eco-friendly soluble soybean polysaccharide/nanoclay Na+ bionanocomposite: Properties and characterization. Carbohydrate Polymers, 2017, 169, 524-532.	10.2	33
7	Microencapsulation optimization of cinnamon essential oil in the matrices of gum Arabic, maltodextrin, and inulin by sprayâ€drying using mixture design. Journal of Food Process Engineering, 2020, 43, e13341.	2.9	30
8	Fate of nano-phytosomes containing bioactive compounds of Echinacea extract in an acidic food beverage. Food Structure, 2021, 27, 100177.	4.5	29
9	Kinetic release study of zinc from polylactic acid based nanocomposite into food simulants. Polymer Testing, 2019, 76, 254-260.	4.8	28
10	Vitamin <scp>D3</scp>â€loaded <scp>nanophytosomes</scp> for enrichment purposes: Formulation, structure optimization, and controlled release. Journal of Food Process Engineering, 2020, 43, e13560.	2.9	19
11	The effect of wall formulation on storage stability and physicochemical properties of cinnamon essential oil microencapsulated by spray drying. Chemical Papers, 2020, 74, 3455-3465.	2.2	15
12	Physicochemical Characteristic of Microencapsulated Fish Oil by Freeze-drying using Different Combinations of Wall Materials. Biosciences, Biotechnology Research Asia, 2015, 12, 45-51.	0.5	15
13	Preparation and study of carboxymethyl cellulose biodegradable films properties containing Mentha pulegium essential oil. Journal of Thermoplastic Composite Materials, 2021, 34, 1213-1233.	4.2	11
14	Prediction of permeate flux and ionic compounds rejection of sugar beet press water nanofiltration using artificial neural networks. Desalination and Water Treatment, 2012, 44, 83-91.	1.0	8
15	Controlled release and improved stability of vitamin<scp>D3</scp>within nanoliposomes stabilized by palmitic acid. Journal of Food Safety, 2021, 41, e12924.	2.3	8
16	Effect of emulsifier on rheological, textural and microstructure properties of walnut butter. Journal of Food Measurement and Characterization, 2019, 13, 785-792.	3.2	6
17	Effect of Moderate Pulsed Electric Field Treatment on Viscoelastic Properties of Sugar Beet. Food Science and Technology Research, 2019, 25, 157-166.	0.6	5
18	SYNTHESIS AND CHARACTERIZATION OF COPPER OXIDE NANOPARTICLES USING AQUEOUS EXTRACT OF IRANIAN VIOLACEAE FLOWER. HarÄova Nauka Ã¬ TehnologÃ¬Ã¢, 2021, 15, .	0.2	5

#	Article	IF	Citations
19	Modeling of Oxidation Stability of Canola Oil Using Artificial Neural Networks during Deep Fat Frying of Potatoes. Journal of Food Processing and Preservation, 2015, 39, 1006-1015.	2.0	2
20	Evaluation of apparent viscosity and syneresis of dairy dessert enriched of vitamin D ₃ â€loaded nanoniosomes produced by different surfactant. Journal of Food Processing and Preservation, 2022, 46, .	2.0	2
21	Increase the Quality of Sugar by Ultrafiltration Process. Journal of Food Processing and Preservation, 2015, 39, 1192-1200.	2.0	0