

# Nassim Shavisi

## List of Publications by Year in descending order

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Version: 2024-02-01

22  
papers

504  
citations

687363

13  
h-index

677142

22  
g-index

22  
all docs

22  
docs citations

22  
times ranked

541  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chitosan-gum Arabic nanofiber mats encapsulated with pH-sensitive <i>Rosa damascena</i> anthocyanins for freshness monitoring of chicken fillets. <i>Food Packaging and Shelf Life</i> , 2022, 32, 100827.	7.5	39
2	Development of edible bioactive coating based on mucilages for increasing the shelf life of strawberries. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 394-405.	3.2	23
3	Active packaging based on sodium caseinate-gelatin nanofiber mats encapsulated with <i>Mentha spicata</i> L. essential oil and MgO nanoparticles: Preparation, properties, and food application. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100737.	7.5	33
4	Effect of gamma irradiation on physico-mechanical and structural properties of basil seed mucilage-chitosan films containing <i>Ziziphora clinopodioides</i> essential oil and MgO nanoparticles for rainbow trout packaging. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14781.	2.0	21
5	Effect of gamma irradiation on physico-mechanical and structural properties of active Farsi gum- <i>CMC</i> films containing <i>Ziziphora clinopodioides</i> essential oil and lignocellulose nanofibers for meat packaging. <i>Journal of Food Science</i> , 2020, 85, 3498-3508.	3.1	7
6	Application of active Kurdi gum and Farsi gum-based coatings in banana fruits. <i>Journal of Food Science and Technology</i> , 2020, 57, 4236-4246.	2.8	11
7	Shelf-Life Enhancement in Fresh and Frozen Rainbow Trout Fillets by the Employment of a Novel Active Coating Design. <i>Journal of Food Science</i> , 2019, 84, 3691-3699.	3.1	9
8	Effects of Carboxymethylcellulose-Montmorillonite Films Containing Natural Preservative Compounds on Quality Properties of Rainbow Trout Fillets. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 987-998.	1.4	1
9	Effect of methanolic <i>Prosopis farcta</i> extract on storage stabilization of canola oil. <i>Journal of Food Science and Technology</i> , 2019, 56, 420-427.	2.8	4
10	Effects of sodium alginate coating containing <i>Mentha spicata</i> essential oil and cellulose nanoparticles on extending the shelf life of raw silver carp ( <i>Hypophthalmichthys molitrix</i> ) fillets. <i>Food Science and Biotechnology</i> , 2019, 28, 433-440.	2.6	15
11	Effect of <i>Mentha spicata</i> essential oil on chemical, microbial, and sensory properties of minced camel meat during refrigerated storage. <i>Journal of Food Safety</i> , 2018, 38, e12375.	2.3	25
12	Effect of <i>Ziziphora clinopodioides</i> essential oil on shelf life and fate of <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in refrigerated chicken meatballs. <i>Journal of Food Safety</i> , 2018, 38, e12394.	2.3	15
13	A novel active food packaging film for shelf-life extension of minced beef meat. <i>Journal of Food Safety</i> , 2018, 38, e12569.	2.3	22
14	Chitosan Coatings Containing <i>Mentha spicata</i> Essential Oil and Zinc Oxide Nanoparticle for Shelf Life Extension of Rainbow Trout Fillets. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 986-997.	1.4	27
15	Effect of PLA films containing propolis ethanolic extract, cellulose nanoparticle and <i>Ziziphora clinopodioides</i> essential oil on chemical, microbial and sensory properties of minced beef. <i>Meat Science</i> , 2017, 124, 95-104.	5.5	102
16	Effects of <i>Ziziphora clinopodioides</i> Essential Oil and Nisin, Both Separately and in Combination, to Extend Shelf Life and Control <i>Escherichia coli</i> O157:H7 and <i>Staphylococcus aureus</i> in Raw Beef Patty during Refrigerated Storage. <i>Journal of Food Safety</i> , 2016, 36, 227-236.	2.3	42
17	Chemical Composition, Antibacterial and Antioxidant Activities of Essential Oils from the Aerial Parts of <i>Ferulago angulata</i> (Schlecht.) Boiss and <i>Ferulago bernardii</i> Tomk. & M. Pimen from Different Parts of Iran. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 1627-1638.	1.9	7
18	Interactions of <i>Ziziphora clinopodioides</i> and <i>Mentha spicata</i> essential oils with chitosan and ciprofloxacin against common food-related pathogens. <i>LWT - Food Science and Technology</i> , 2016, 71, 364-369.	5.2	42

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19	Potential Application of <i>Ziziphora Clinopodioides</i> Essential Oil and Nisin as Natural Preservatives Against <i>Bacillus Cereus</i> and <i>Escherichia Coli</i> O157: H7 in Commercial Barley Soup. <i>Journal of Food Safety</i> , 2016, 36, 435-441.	2.3	22
20	Chemical composition, antioxidant and antimicrobial activities of the essential oil and methanolic extract of <i>Ferulago bernardii</i> Tomk. & M. Pimen of Iran. <i>Archives of Phytopathology and Plant Protection</i> , 2015, 48, 699-710.	1.3	11
21	Chemical composition and in vitro antibacterial activity of <i>Ferulago angulata</i> (Schlecht.) Boiss essential oil. <i>Pharmaceutical Sciences</i> , 2015, 21, 6-11.	0.8	23
22	The Combined Effect of <i>Mentha spicata</i> Essential Oil and Nisin Against <i>Listeria monocytogenes</i> . <i>Pharmaceutical Sciences</i> , 2015, 21, 178-183.	0.8	3