

# Iman Katouzian

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/354758/publications.pdf>

Version: 2024-02-01

25  
papers

1,747  
citations

759055

12  
h-index

887953

17  
g-index

25  
all docs

25  
docs citations

25  
times ranked

1899  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nano-encapsulation as a promising approach for targeted delivery and controlled release of vitamins. Trends in Food Science and Technology, 2016, 53, 34-48.	7.8	409
2	Inorganic and metal nanoparticles and their antimicrobial activity in food packaging applications. Critical Reviews in Microbiology, 2018, 44, 161-181.	2.7	341
3	Lipid nano scale cargos for the protection and delivery of food bioactive ingredients and nutraceuticals. Trends in Food Science and Technology, 2018, 74, 132-146.	7.8	309
4	Formulation and application of a new generation of lipid nano-carriers for the food bioactive ingredients. Trends in Food Science and Technology, 2017, 68, 14-25.	7.8	233
5	Evaluation of Physicochemical and Antioxidant Properties of Yogurt Enriched by Olive Leaf Phenolics within Nanoliposomes. Journal of Agricultural and Food Chemistry, 2018, 66, 9231-9240.	2.4	130
6	Protein nanotubes as state-of-the-art nanocarriers: Synthesis methods, simulation and applications. Journal of Controlled Release, 2019, 303, 302-318.	4.8	67
7	Screening, identification, and application of nucleic acid aptamers applied in food safety biosensing. Trends in Food Science and Technology, 2022, 123, 355-375.	7.8	40
8	Experimental and molecular docking study of the binding interactions between bovine $\beta$ -lactalbumin and oleuropein. Food Hydrocolloids, 2020, 105, 105859.	5.6	31
9	Spectroscopic, molecular docking and molecular dynamic simulation studies on the complexes of $\beta$ -lactoglobulin, safranal and oleuropein. International Journal of Biological Macromolecules, 2020, 165, 2326-2337.	3.6	23
10	Strategies of confining green tea catechin compounds in nano-biopolymeric matrices: A review. Colloids and Surfaces B: Biointerfaces, 2021, 204, 111781.	2.5	20
11	Nanocapsule formation by electrospinning. , 2017, , 320-345.		17
12	Release, Characterization, and Safety of Nanoencapsulated Food Ingredients. , 2017, , 401-453.		17
13	Nanoliposomal encapsulation of saffron bioactive compounds; characterization and optimization. International Journal of Biological Macromolecules, 2020, 164, 4046-4053.	3.6	17
14	Preparation, characterization and release behavior of chitosan-coated nanoliposomes (chitosomes) containing olive leaf extract optimized by response surface methodology. Journal of Food Science and Technology, 2021, 58, 3430-3443.	1.4	16
15	Bioavailability and release of bioactive components from nanocapsules. , 2017, , 494-523.		13
16	A critical review on approaches to regulate the release rate of bioactive compounds from biopolymeric matrices. Food Chemistry, 2022, 382, 132411.	4.2	12
17	Nanoencapsulation of Vitamins. , 2017, , 145-181.		11
18	Design and formulation of nano/micro-encapsulated natural bioactive compounds for food applications. , 2021, , 1-41.		11

#	ARTICLE	IF	CITATIONS
19	Modeling corrosion trends in tin-free steel and tinplate cans containing tomato paste via adaptive-network-based fuzzy inference system. <i>Journal of Food Process Engineering</i> , 2017, 40, e12580.	1.5	6
20	The Pros and Cons of Incorporating Bioactive Compounds Within Food Networks and Food Contact Materials: a Review. <i>Food and Bioprocess Technology</i> , 2022, 15, 2422-2455.	2.6	5
21	Safety and regulatory issues of Nanocapsules. , 2017, , 545-590.		4
22	Nanoencapsulation of Flavors. , 2017, , 261-296.		4
23	Nanotubes of $\beta$ -lactalbumin for encapsulation of food ingredients. , 2019, , 101-124.		4
24	Casein-based nanodelivery of olive leaf phenolics: Preparation, characterization and release study. <i>Food Structure</i> , 2021, 30, 100227.	2.3	4
25	The influence of storage time and temperature on the corrosion and pressure changes within tomato paste cans with different filling rates. <i>Journal of Food Engineering</i> , 2018, 228, 32-37.	2.7	3