

Iman Katouzian

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

24
papers

1,231
citations

10
h-index

25
g-index

25
ext. papers

1,468
ext. citations

8.5
avg, IF

5.53
L-index

#	Paper	IF	Citations
24	A critical review on approaches to regulate the release rate of bioactive compounds from biopolymeric matrices.. <i>Food Chemistry</i> , 2022 , 382, 132411	8.5	1
23	Screening, identification, and application of nucleic acid aptamers applied in food safety biosensing. <i>Trends in Food Science and Technology</i> , 2022 , 123, 355-375	15.3	1
22	Casein-based nanodelivery of olive leaf phenolics: Preparation, characterization and release study. <i>Food Structure</i> , 2021 , 30, 100227	4.3	1
21	Design and formulation of nano/micro-encapsulated natural bioactive compounds for food applications 2021 , 1-41		5
20	Strategies of confining green tea catechin compounds in nano-biopolymeric matrices: A review. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021 , 204, 111781	6	11
19	Preparation, characterization and release behavior of chitosan-coated nanoliposomes (chitosomes) containing olive leaf extract optimized by response surface methodology. <i>Journal of Food Science and Technology</i> , 2021 , 58, 3430-3443	3.3	4
18	Experimental and molecular docking study of the binding interactions between bovine Lactalbumin and oleuropein. <i>Food Hydrocolloids</i> , 2020 , 105, 105859	10.6	13
17	Nanoliposomal encapsulation of saffron bioactive compounds; characterization and optimization. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 4046-4053	7.9	5
16	Spectroscopic, molecular docking and molecular dynamic simulation studies on the complexes of Lactoglobulin, safranal and oleuropein. <i>International Journal of Biological Macromolecules</i> , 2020 , 165, 2326-2337	7.9	4
15	Nanotubes of Lactalbumin for encapsulation of food ingredients 2019 , 101-124		2
14	Protein nanotubes as state-of-the-art nanocarriers: Synthesis methods, simulation and applications. <i>Journal of Controlled Release</i> , 2019 , 303, 302-318	11.7	49
13	Lipid nano scale cargos for the protection and delivery of food bioactive ingredients and nutraceuticals. <i>Trends in Food Science and Technology</i> , 2018 , 74, 132-146	15.3	242
12	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	6	3
11	Inorganic and metal nanoparticles and their antimicrobial activity in food packaging applications. <i>Critical Reviews in Microbiology</i> , 2018 , 44, 161-181	7.8	229
10	Evaluation of Physicochemical and Antioxidant Properties of Yogurt Enriched by Olive Leaf Phenolics within Nanoliposomes. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 9231-9240	5.7	98
9	Modeling corrosion trends in tin-free steel and tinfoil cans containing tomato paste via adaptive-network-based fuzzy inference system. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12580	2.4	5
8	Release, Characterization, and Safety of Nanoencapsulated Food Ingredients 2017 , 401-453		14

7	Nanoencapsulation of Vitamins 2017 , 145-181		10
6	Formulation and application of a new generation of lipid nano-carriers for the food bioactive ingredients. <i>Trends in Food Science and Technology</i> , 2017 , 68, 14-25	15-3	185
5	Nanocapsule formation by electro spraying 2017 , 320-345		10
4	Bioavailability and release of bioactive components from nanocapsules 2017 , 494-523		7
3	Safety and regulatory issues of nanocapsules 2017 , 545-590		3
2	Nanoencapsulation of Flavors 2017 , 261-296		4
1	Nano-encapsulation as a promising approach for targeted delivery and controlled release of vitamins. <i>Trends in Food Science and Technology</i> , 2016 , 53, 34-48	15-3	325