

# Ali Mohammadi

## List of Publications by Year in descending order

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Version: 2024-02-01

19  
papers

630  
citations

1170033

9  
h-index

1113639

15  
g-index

19  
all docs

19  
docs citations

19  
times ranked

864  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of Antimicrobial Effects of Gouda Cheese Wax. <i>Medical Laboratory Journal</i> , 2021, 15, 18-22.	0.1	0
2	<i>Pseudomonas putida</i> P3-57 induces cucumber ( <i>Cucumis sativus</i> L.) defense responses and improves fruit quality characteristics under commercial greenhouse conditions. <i>Scientia Horticulturae</i> , 2021, 280, 109942.	1.7	11
3	The effect of tarragon ( <i>Artemisia dracunculus</i> ) essential oil and high molecular weight Chitosan on sensory properties and shelf life of yogurt. <i>LWT - Food Science and Technology</i> , 2021, 147, 111613.	2.5	5
4	Isolation and identification of <i>Amycolatopsis</i> sp. strain 1119 with potential to improve cucumber fruit yield and induce plant defense responses in commercial greenhouse. <i>Plant and Soil</i> , 2021, 468, 125-145.	1.8	10
5	Emerging chitosan nanoparticles loading-system boosted the antibacterial activity of <i>Cinnamomum zeylanicum</i> essential oil. <i>Industrial Crops and Products</i> , 2020, 155, 112824.	2.5	31
6	Investigation of the antimicrobial properties of nanoclay and chitosan based nanocomposite on the microbial characteristics of Gouda cheese. <i>Iranian Journal of Microbiology</i> , 2020, 12, 121-126.	0.8	8
7	Evaluation of Microbial Contamination of Dried Black Curd (Gharahghorut) Produced in Iran. <i>Medical Laboratory Journal</i> , 2020, 14, 48-54.	0.1	1
8	Evaluation of Microbial Contamination of Sohan Produced in Qom, Iran, with Reference to National Standards. , 2019, 8, 172-177.		1
9	Effect of chitosan molecular weight as micro and nanoparticles on antibacterial activity against some soft rot pathogenic bacteria. <i>LWT - Food Science and Technology</i> , 2016, 71, 347-355.	2.5	65
10	Postharvest treatment of nanochitosan-based coating loaded with <i>Zataria multiflora</i> essential oil improves antioxidant activity and extends shelf-life of cucumber. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 580-588.	2.7	106
11	Integration between chitosan and <i>Zataria multiflora</i> or <i>Cinnamomum zeylanicum</i> essential oil for controlling <i>Phytophthora drechsleri</i> , the causal agent of cucumber fruit rot. <i>LWT - Food Science and Technology</i> , 2016, 65, 349-356.	2.5	25
12	Antimicrobial Activity of Essential Oils of <i>Cinnamomum zeylanicum</i> , <i>Mentha piperita</i> , <i>Zataria multiflora</i> Boiss and <i>Thymus vulgaris</i> Against Pathogenic Bacteria. <i>Medical Laboratory Journal</i> , 2016, 10, 32-40.	0.0	4
13	The control of <i>Botrytis</i> fruit rot in strawberry using combined treatments of Chitosan with <i>Zataria multiflora</i> or <i>Cinnamomum zeylanicum</i> essential oil. <i>Journal of Food Science and Technology</i> , 2015, 52, 7441-7448.	1.4	27
14	Nanoencapsulation of <i>Zataria multiflora</i> essential oil preparation and characterization with enhanced antifungal activity for controlling <i>Botrytis cinerea</i> , the causal agent of gray mould disease. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 28, 73-80.	2.7	172
15	Chitosan nanoparticles loaded with <i>Cinnamomum zeylanicum</i> essential oil enhance the shelf life of cucumber during cold storage. <i>Postharvest Biology and Technology</i> , 2015, 110, 203-213.	2.9	140
16	Comparison of antifungal activities of various essential oils on the <i>Phytophthora drechsleri</i> , the causal agent of fruit decay. <i>Iranian Journal of Microbiology</i> , 2015, 7, 31-7.	0.8	11
17	Enhancement of Indole Alkaloids Produced by <i>Psilocybe cubensis</i> (Earle) Singer ( <i>Agaricomycetidae</i> ) in Controlled Harvesting Light Conditions. <i>International Journal of Medicinal Mushrooms</i> , 2009, 11, 419-426.	0.9	4
18	Investigation of the antimicrobial properties of nanoclay and chitosan based nanocomposite on the microbial characteristics of Gouda cheese. <i>Iranian Journal of Microbiology</i> , 0, , .	0.8	8

#	ARTICLE	IF	CITATIONS
19	Bacteria as an Efficient Bacteriosystem for the Synthesis of Nanoparticles: A Bibliometric Analysis. Nano, O, , .	0.5	1