Saeed Paidari

List of Publications by Year in descending order

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933447 1281871 12 368 10 11 citations h-index g-index papers 12 12 12 233 all docs docs citations times ranked citing authors

#	Article	IF	CITATIONS
1	Edible coating and films as promising packaging: a mini review. Journal of Food Measurement and Characterization, 2021, 15, 4205-4214.	3.2	82
2	Potential application of gold nanoparticles in food packaging: a mini review. Gold Bulletin, 2021, 54, 31-36.	2.4	53
3	Migration of Various Nanoparticles into Food Samples: A Review. Foods, 2021, 10, 2114.	4.3	47
4	The effects of nanosilver and nanoclay nanocomposites on shrimp (Penaeus semisulcatus) samples inoculated to food pathogens. Journal of Food Measurement and Characterization, 2021, 15, 3195-3206.	3.2	34
5	The synergistic effects of aloe vera gel and modified atmosphere packaging on the quality of strawberry fruit. Journal of Food Processing and Preservation, 2021, 45, e16003.	2.0	32
6	Assessment of nanochitosan packaging containing silver NPs on improving the shelf life of caviar (Acipenser persicus) and evaluation of nanoparticles migration. Journal of Food Measurement and Characterization, 2021, 15, 5078-5086.	3.2	29
7	Measuring the migration of silver from silver nanocomposite polyethylene packaging based on (TiO2) into Penaeus semisulcatus using titration comparison with migration methods. Fisheries Science, 2017, 83, 649-659.	1.6	26
8	Essential oils as natural antimicrobial agents in postharvest treatments of fruits and vegetables: a review. Journal of Food Measurement and Characterization, 2022, 16, 507-522.	3.2	24
9	Evaluation of quality attributes of grated carrot packaged within polypropylene-clay nanocomposites. Journal of Food Measurement and Characterization, 2021, 15, 3770-3781.	3.2	16
10	Application of Copper Nano Particles in Antimicrobial Packaging: A Mini Review. Acta Scientifci Nutritional Health, 2020, 4, 14-18.	0.1	12
11	Investigation of the possibility of fermentation of red grape juice and rice flour by <i>Lactobacillusplantarum</i> and <i>Lactobacillus</i> . Food Science and Nutrition, 2021, 9, 5370-5378.	3.4	8
12	Effects of incorporation of Chavir ultrasound and maceration extracts on the antioxidant activity and oxidative stability of ordinary virgin olive oil: identification of volatile organic compounds. Journal of Food Measurement and Characterization, 0, , .	3.2	5