

Saeed Paidari

List of Publications by Year in descending order

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Version: 2024-02-01

12
papers

368
citations

933410

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1281846

11
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12
docs citations

12
times ranked

233
citing authors

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