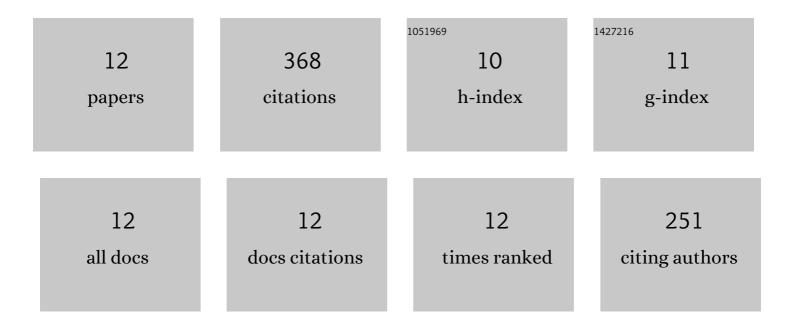
## Saeed Paidari

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4284465/publications.pdf Version: 2024-02-01



SAFED DAIDADI

#	Article	IF	CITATIONS
1	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.	1.6	24
2	Potential application of gold nanoparticles in food packaging: a mini review. Gold Bulletin, 2021, 54, 31-36.	1.1	53
3	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.	1.6	34
4	Evaluation of quality attributes of grated carrot packaged within polypropylene-clay nanocomposites. Journal of Food Measurement and Characterization, 2021, 15, 3770-3781.	1.6	16
5	Edible coating and films as promising packaging: a mini review. Journal of Food Measurement and Characterization, 2021, 15, 4205-4214.	1.6	82
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.	1.6	29
7	Investigation of the possibility of fermentation of red grape juice and rice flour by <i>Lactobacillusplantarum</i> and <i>Lactobacilluscasei</i> . Food Science and Nutrition, 2021, 9, 5370-5378.	1.5	8
8	Migration of Various Nanoparticles into Food Samples: A Review. Foods, 2021, 10, 2114.	1.9	47
9	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.	0.9	32
10	Application of Copper Nano Particles in Antimicrobial Packaging: A Mini Review. Acta Scientifci Nutritional Health, 2020, 4, 14-18.	0.1	12
11	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.	0.7	26
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, , .	1.6	5