

# Seid Reza Falsafi

## List of Publications by Year in descending order

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Version: 2024-02-01

22  
papers

937  
citations

758635

12  
h-index

996533

15  
g-index

22  
all docs

22  
docs citations

22  
times ranked

926  
citing authors

#	ARTICLE	IF	CITATIONS
1	Seed gum-based delivery systems and their application in encapsulation of bioactive molecules. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9937-9960.	5.4	8
2	The role of emulsification strategy on the electrospinning of $\beta$ -carotene-loaded emulsions stabilized by gum Arabic and whey protein isolate. <i>Food Chemistry</i> , 2022, 374, 131826.	4.2	32
3	Lycopene nanodelivery systems; recent advances. <i>Trends in Food Science and Technology</i> , 2022, 119, 378-399.	7.8	22
4	Protein-polysaccharide interactions for the fabrication of bioactive-loaded nanocarriers: Chemical conjugates and physical complexes. <i>Pharmacological Research</i> , 2022, 178, 106164.	3.1	30
5	Application of multi-criteria decision-making for optimizing the formulation of functional cookies containing different types of resistant starches: A physicochemical, organoleptic, in-vitro and in-vivo study. <i>Food Chemistry</i> , 2022, 393, 133376.	4.2	6
6	Encapsulation of bioactives within electrospayed $\lambda$ -carrageenan nanoparticles. <i>Carbohydrate Polymers</i> , 2022, 294, 119761.	5.1	8
7	Possible health risks associated with nanostructures in food. , 2021, , 31-118.		2
8	Design and formulation of nano/micro-encapsulated natural bioactive compounds for food applications. , 2021, , 1-41.		11
9	Covalent and Electrostatic Protein-Polysaccharide Systems for Encapsulation of Nutraceuticals. , 2021, , 818-831.		0
10	Green biopolymers from by-products as wall materials for spray drying microencapsulation of phytochemicals. <i>Trends in Food Science and Technology</i> , 2021, 108, 297-325.	7.8	77
11	Electrospraying as a novel process for the synthesis of particles/nanoparticles loaded with poorly water-soluble bioactive molecules. <i>Advances in Colloid and Interface Science</i> , 2021, 290, 102384.	7.0	36
12	Evaluating the structural properties of bioactive-loaded nanocarriers with modern analytical tools. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3266-3322.	5.9	26
13	Morphology and microstructural analysis of bioactive-loaded micro/nanocarriers via microscopy techniques; CLSM/SEM/TEM/AFM. <i>Advances in Colloid and Interface Science</i> , 2020, 280, 102166.	7.0	69
14	Electrospinning approach for nanoencapsulation of bioactive compounds; recent advances and innovations. <i>Trends in Food Science and Technology</i> , 2020, 100, 190-209.	7.8	96
15	Transmission electron microscopy (TEM) of nanoencapsulated food ingredients. , 2020, , 53-82.		5
16	X-ray diffraction (XRD) of nanoencapsulated food ingredients. , 2020, , 271-293.		13
17	Nanostructures of starch for encapsulation of food ingredients. , 2019, , 419-462.		5
18	Nano-helices of amylose for encapsulation of food ingredients. , 2019, , 463-491.		3

#	ARTICLE	IF	CITATIONS
19	Starch-based nanocarriers as cutting-edge natural cargos for nutraceutical delivery. Trends in Food Science and Technology, 2019, 88, 397-415.	7.8	131
20	Nanoencapsulation of carotenoids within lipid-based nanocarriers. Journal of Controlled Release, 2019, 298, 38-67.	4.8	205
21	Physicochemical and morphological properties of resistant starch type 4 prepared under ultrasound and conventional conditions and their in-vitro and in-vivo digestibilities. Ultrasonics Sonochemistry, 2019, 53, 110-119.	3.8	39
22	Preparation of physically modified oat starch with different sonication treatments. Food Hydrocolloids, 2019, 89, 311-320.	5.6	113