Abdorreza Mohammadi Nafchi

List of Publications by Year
in descending order

91 papers	4,699 citations	81900 39 h-index	102487 66 g-index
99 all docs	99 docs citations	99 times ranked	3890 citing authors

#	Article	IF	Citations
1	Thermoplastic starches: Properties, challenges, and prospects. Starch/Staerke, 2013, 65, 61-72.	2.1	287
2	Antimicrobial, rheological, and physicochemical properties of sago starch films filled with nanorod-rich zinc oxide. Journal of Food Engineering, 2012, 113, 511-519.	5.2	193
3	Effects of plasticizers on thermal properties and heat sealability of sago starch films. Food Hydrocolloids, 2011, 25, 56-60.	10.7	186
4	Application of bio-nanocomposite films and edible coatings for extending the shelf life of fresh fruits and vegetables. Advances in Colloid and Interface Science, 2021, 291, 102405.	14.7	182
5	Biodegradable green packaging with antimicrobial functions based on the bioactive compounds from tropical plants and their by-products. Trends in Food Science and Technology, 2020, 100, 262-277.	15.1	175
6	Preparation and characterization of bionanocomposite films based on potato starch/halloysite nanoclay. International Journal of Biological Macromolecules, 2014, 67, 458-462.	7.5	173
7	Preparation and characterization of biocomposite film based on chitosan and kombucha tea as active food packaging. International Journal of Biological Macromolecules, 2018, 108, 444-454.	7.5	167
8	Antibacterial, mechanical, and barrier properties of sago starch film incorporated with betel leaves extract. International Journal of Biological Macromolecules, 2014, 66, 254-259.	7.5	146
9	The synergistic effects of cinnamon essential oil and nano TiO2 on antimicrobial and functional properties of sago starch films. International Journal of Biological Macromolecules, 2020, 157, 743-751.	7.5	142
10	Preparation and characterization of bionanocomposite films filled with nanorod-rich zinc oxide. Carbohydrate Polymers, 2013, 96, 233-239.	10.2	129
11	Preparation and characterization of nano-SiO2 reinforced gelatin-k-carrageenan biocomposites. International Journal of Biological Macromolecules, 2018, 111, 1091-1099.	7.5	119
12	Preparation and characterization of bionanocomposite film based on tapioca starch/bovine gelatin/nanorod zinc oxide. International Journal of Biological Macromolecules, 2017, 99, 1-7.	7.5	116
13	Poultry gelatin: Characteristics, developments, challenges, and future outlooks as a sustainable alternative for mammalian gelatin. Trends in Food Science and Technology, 2020, 104, 14-26.	15.1	105
14	Functional, thermal, and antimicrobial properties of soluble soybean polysaccharide biocomposites reinforced by nano TiO 2. Carbohydrate Polymers, 2015, 134, 726-731.	10.2	104
15	Recent advances in extraction, modification, and application of chitosan in packaging industry. Carbohydrate Polymers, 2022, 277, 118876.	10.2	104
16	Characterization of pH sensitive sago starch films enriched with anthocyanin-rich torch ginger extract. International Journal of Biological Macromolecules, 2020, 164, 4603-4612.	7.5	97
17	Cheese packaging by edible coatings and biodegradable nanocomposites; improvement in shelf life, physicochemical and sensory properties. Trends in Food Science and Technology, 2021, 116, 218-231.	15.1	96
18	Effects of sugars on the gelation kinetics and texture of duck feet gelatin. Food Hydrocolloids, 2016, 58, 267-275.	10.7	80

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19	Effects of nanorod-rich ZnO on rheological, sorption isotherm, and physicochemical properties of bovine gelatin films. LWT - Food Science and Technology, 2014, 58, 142-149.	5.2	79
20	Physicochemical, thermal, and rheological properties of acid-hydrolyzed sago (Metroxylon sagu) starch. LWT - Food Science and Technology, 2012, 46, 135-141.	5.2	76
21	Preparation and characterization of novel bionanocomposite based on soluble soybean polysaccharide and halloysite nanoclay. Carbohydrate Polymers, 2015, 134, 745-751.	10.2	69
22	Extraction and characterization of gelatin from the feet of Pekin duck (Anas platyrhynchos) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 T Macromolecules, 2017, 98, 586-594.	7.5	69
23	The synergistic effects of zinc oxide nanoparticles and fennel essential oil on physicochemical, mechanical, and antibacterial properties of potato starch films. Food Science and Nutrition, 2021, 9, 3893-3905.	3.4	63
24	Natural anthocyanins: Sources, extraction, characterization, and suitability for smart packaging. Food Packaging and Shelf Life, 2022, 33, 100872.	7.5	63
25	Effects of ascorbic acid and sugars on solubility, thermal, and mechanical properties of egg white protein gels. International Journal of Biological Macromolecules, 2013, 62, 397-404.	7.5	62
26	Physicomechanical properties, release kinetics, and antimicrobial activity of activated low-density polyethylene and orientated polypropylene films by Thyme essential oil active component. Journal of Food Measurement and Characterization, 2021, 15, 883-891.	3.2	62
27	Medicinal Plants for the Treatment of Acne Vulgaris: A Review of Recent Evidences. Jundishapur Journal of Microbiology, 2015, 8, e25580.	0.5	58
28	Effects of Îº-carrageenan on rheological properties of dually modified sago starch: Towards finding gelatin alternative for hard capsules. Carbohydrate Polymers, 2015, 132, 156-163.	10.2	57
29	The effects of sugars on moisture sorption isotherm and functional properties of cold water fish gelatin films. International Journal of Biological Macromolecules, 2015, 79, 370-376.	7.5	53
30	Functional properties of dually modified sago starch/Îº-carrageenan films: An alternative to gelatin in pharmaceutical capsules. Carbohydrate Polymers, 2017, 160, 43-51.	10.2	53
31	Cold water fish gelatin modification by a natural phenolic crossâ€linker (ferulic acid and caffeic acid). Food Science and Nutrition, 2015, 3, 370-375.	3.4	52
32	Preparation and characterization of a novel edible film based on Alyssum homolocarpum seed gum. Journal of Food Science and Technology, 2017, 54, 1703-1710.	2.8	51
33	Effects of acid-hydrolysis and hydroxypropylation on functional properties of sago starch. International Journal of Biological Macromolecules, 2014, 68, 251-257.	7.5	48
34	Phytochemical, antioxidant, antibacterial, and Î±-amylase inhibitory properties of different extracts from betel leaves. Industrial Crops and Products, 2014, 62, 47-52.	5.2	48
35	Characterization and Cell Viability of Probiotic/Prebiotics Film Based on Duck Feet Gelatin: A Novel Poultry Gelatin as a Suitable Matrix for Probiotics. Foods, 2021, 10, 1761.	4.3	48
36	Preparation and characterization of a novel biocomposite based on duck feet gelatin as alternative to bovine gelatin. International Journal of Biological Macromolecules, 2018, 109, 855-862.	7.5	47

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37	Migration of Various Nanoparticles into Food Samples: A Review. Foods, 2021, 10, 2114.	4.3	47
38	Aflatoxin M₁in raw cow and buffalo milk in Shush city of Iran. Food Additives and Contaminants: Part B Surveillance, 2014, 7, 21-24.	2.8	45
39	An investigation on phytochemical, antioxidant and antibacterial properties of extract from Eryngium billardieri F. Delaroche. Journal of Food Measurement and Characterization, 2020, 14, 708-715.	3.2	41
40	The effects of nanoâ€zinc oxide morphology on functional and antibacterial properties of tapioca starch bionanocomposite. Food Science and Nutrition, 2021, 9, 4497-4508.	3.4	41
41	Mechanical, Barrier, Physicochemical, and Heat Seal Properties of Starch Films Filled with Nanoparticles. Journal of Nano Research, 0, 25, 90-100.	0.8	40
42	Preparation and characterization of high degree substituted sago (Metroxylon sagu) starch with propylene oxide. Starch/Staerke, 2013, 65, 686-693.	2.1	39
43	Fabrication and characterization of soluble soybean polysaccharide and nanorod-rich ZnO bionanocomposite. International Journal of Biological Macromolecules, 2016, 89, 369-375.	7.5	39
44	The effects of methylcellulose coating containing carvacrol or menthol on the physicochemical, mechanical, and antimicrobial activity of polyethylene films. Food Science and Nutrition, 2021, 9, 2768-2778.	3.4	39
45	Fabrication and characterization of a pHâ€sensitive intelligent film incorporating dragon fruit skin extract. Food Science and Nutrition, 2022, 10, 597-608.	3.4	36
46	Comparison of physicochemical and functional properties of duck feet and bovine gelatins. Journal of the Science of Food and Agriculture, 2017, 97, 1663-1671.	3.5	33
47	Aflatoxin, microbial contamination, sensory attributes, and morphological analysis of pistachio nut coated with methylcellulose. Food Science and Nutrition, 2021, 9, 2576-2584.	3.4	32
48	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
49	The Effects of Nano-SiO₂ on Mechanical, Barrier, and Moisture Sorption Isotherm Models of Novel Soluble Soybean Polysaccharide Films. International Journal of Food Engineering, 2015, 11, 833-840.	1.5	30
50	Chemical Composition of the Essential Oils from the Aerial Parts ofArtemisia sieberiby Using Conventional Hydrodistillation and Microwave Assisted Hydrodistillation: A Comparative Study. Journal of Essential Oil-bearing Plants: JEOP, 2016, 19, 32-45.	1.9	29
51	Review of proposed different irradiation methods to inactivate foodâ€processing viruses and microorganisms. Food Science and Nutrition, 2021, 9, 5883-5896.	3.4	27
52	Influence of Nigella sativa L. Extract on Physicoâ€'Mechanical and Antimicrobial Properties of Sago Starch Film. Journal of Polymers and the Environment, 2021, 29, 201-208.	5.0	26
53	An experimental study on characteristics of sago starch film treated with methanol extract from Artemisia sieberi Besser. Journal of Food Measurement and Characterization, 2021, 15, 3298-3306.	3.2	26
54	Chemical composition, antioxidant activity and antimicrobial properties of three selected varieties of Iranian fennel seeds. Journal of Essential Oil Research, 2016, 28, 357-363.	2.7	24

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55	Synergistic effect of nano-ZnO and Mentha piperita essential oil on the moisture sorption isotherm, antibacterial activity, physicochemical, mechanical, and barrier properties of gelatin film. Journal of Food Measurement and Characterization, 2022, 16, 964-974.	3.2	24
56	The effects of dual modification on functional, microstructural, and thermal properties of tapioca starch. Food Science and Nutrition, 2021, 9, 5467-5476.	3.4	23
57	Evaluation of Free Radical Scavenging Activity and Antioxidant Potential of a Few Popular Green Leafy Vegetables of Malaysia. International Journal of Food Properties, 2013, 16, 1371-1379.	3.0	22
58	Application of modified packaging and nano <scp>ZnO</scp> for extending the shelf life of fresh pistachio. Journal of Food Process Engineering, 2020, 43, e13548.	2.9	21
59	Effects of acid type extraction on characterization and sensory profile of duck feet gelatin: towards finding bovine gelatin alternative. Journal of Food Measurement and Characterization, 2018, 12, 480-486.	3.2	20
60	Development of an active packaging based on polyethylene containing linalool or thymol for mozzarella cheese. Food Science and Nutrition, 2021, 9, 3732-3739.	3.4	20
61	The effects of encapsulated probiotic bacteria on the physicochemical properties, staling, and viability of probiotic bacteria in glutenâ€free bread. Journal of Food Processing and Preservation, 2022, 46, .	2.0	19
62	Fabrication and characterization of a smart film based on cassava starch and pomegranate peel powder for monitoring lamb meat freshness. Food Science and Nutrition, 2022, 10, 3293-3301.	3.4	19
63	An investigation on the physicochemical characterization of interesterified blends of fully hydrogenated palm olein and soybean oil. Food Science and Biotechnology, 2018, 27, 343-352.	2.6	18
64	Evaluating the effects of lactic acid bacteria and olive leaf extract on the quality of gluten-free bread. Gene Reports, 2020, 21, 100771.	0.8	18
65	Production of oat bran functional probiotic beverage using Bifidobacterium lactis. Journal of Food Measurement and Characterization, 2021, 15, 1301-1309.	3.2	18
66	Mechanical and Sensory Evaluation of Noodles Incorporated with Betel Leaf Extract. International Journal of Food Engineering, 2015, 11, 221-227.	1.5	17
67	Chemical Composition of the Essential Oils from Flowers and Leaves ofMarsdenia erectaUsing Microwave Assisted Hydrodistillation Technique. Journal of Essential Oil-bearing Plants: JEOP, 2016, 19, 863-874.	1.9	16
68	Iranian Foeniculum vulgare Essential Oil and Alcoholic Extracts: Chemical Composition, Antimicrobial, Antioxidant and Application in Olive Oil Preservation. Journal of Essential Oil-bearing Plants: JEOP, 2016, 19, 1920-1931.	1.9	15
69	The control of fungi and mycotoxins by food active packaging: a review. Critical Reviews in Food Science and Nutrition, 2023, 63, 6393-6411.	10.3	15
70	Functionalization of electrospun fish gelatin mats with bioactive agents: Comparative effect on morphology, thermoâ€mechanical, antioxidant, antimicrobial properties, and bread shelf stability. Food Science and Nutrition, 2022, 10, 584-596.	3.4	15
71	Effect of manganese sulfate and vitamin B12 on the properties of physicochemical, textural, sensory and bacterial growth of set yogurt. Journal of Food Measurement and Characterization, 2021, 15, 1190-1200.	3.2	10
72	Rheological characterization of coconut cream emulsion using steady-state shear and time-dependent modeling. Journal of Food Engineering, 2021, 306, 110642.	5.2	10

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73	Rheological properties of low fat yogurt containing cress seed gum. Agricultural Sciences, 2013, 04, 29-32.	0.3	10
74	The effects of tannic and caffeic acid as cross-linking agents on the physicochemical, barrier, and mechanical characteristics of cold-water fish gelatin films. Journal of Food Measurement and Characterization, 2022, 16, 3926-3934.	3.2	10
75	Investigation of dual modification on physicochemical, morphological, thermal, pasting, and retrogradation characteristics of sago starch. Food Science and Nutrition, 2022, 10, 2285-2299.	3.4	8
76	Composite Film Based on Whey Protein Isolate/Pectin/CuO Nanoparticles/Betanin Pigments; Investigation of Physicochemical Properties. Journal of Polymers and the Environment, 2022, 30, 3985-3998.	5.0	8
77	Extraction and characterization of gelatin developed from camel bones. Journal of Food Measurement and Characterization, 2021, 15, 4542-4551.	3.2	7
78	Formulation and characterization of physicochemical, functional, morphological, and antioxidant properties of cassavaâ€based rice analogue. Food Science and Nutrition, 2022, 10, 1626-1637.	3.4	7
79	Effects of Nanoâ€Titanium Dioxide and Mentha piperita Essential Oil on Physicochemical, Mechanical, and Optical Properties of Cassava Starch Film. Starch/Staerke, 2022, 74, .	2.1	7
80	Effect of combined use of fertilizer and plant growth stimulating bacteria Rhizobium, Azospirillum, Azotobacter and Pseudomonas on the quality and components of corn forage in Iran. RUDN Journal of Agronomy and Animal Industries, 2019, 14, 209-224.	0.1	6
81	Particle dispersion in a cleanroom â€“ effects of pressurization, door opening and traffic flow. Building Research and Information, 2021, 49, 294-307.	3.9	5
82	Plant extracts as packaging aids. , 2022, , 225-268.		5
83	Modeling of Silver Migration from Polyethylene Nanocomposite Packaging into a Food Model System Using Response Surface Methodology. International Journal of Electrical Energy, 2016, , .	0.4	2
84	Design and in-vitro testing of a portable patient isolation chamber for bedside aerosol containment and filtration. Building and Environment, 2022, 207, 108467.	6.9	2
85	Investigating the possibility of producing celiac bread using Lactic Acid Corn sourdough using Lactobacillus plantarum At two levels of 5 and 10 %. Journal of Food Science and Technology (Iran), 2021, 18, 213-222.	0.1	2
86	Quality Characteristics of Biodegradable Film Prepared From Duck Feet Gelatin. IOP Conference Series: Earth and Environmental Science, 2021, 709, 012041.	0.3	1
87	Proteins-based bionanocomposites for food packaging applications. , 2022, , 339-355.		1
88	Program of the 7th International Food Data Conference, Food Composition and Biodiversity, Sao Paulo, Brazil, 21-24 October 2007. Journal of Food Composition and Analysis, 2009, 22, 485-489.	3.9	0
89	Physicochemical Properties of Peking Duck Skin Gelatin Extracted Using Acid Pretreatment (ADS) or Mixed Alkaline-Acid Pretreatment (ALDS). IOP Conference Series: Earth and Environmental Science, 2021, 709, 012050.	0.3	0
90	Optimization of the Process of Osmo-Vacuum Drying of Pear Slices. International Journal of Agricultural Science and Technology, 2014, 2, 84.	1.1	0

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91	Effects of the polymer molecular weight and type of cation on phase diagrams of polythylene glycol + sulfate salts aqueous two-phase systems. Hemijska Industrija, 2019, 73, 375-385.	0.7	0