

# Abdorrezza Mohammadi Nafchi

## List of Publications by Year in descending order

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90  
papers

4,699  
citations

81839

39  
h-index

106281

65  
g-index

99  
all docs

99  
docs citations

99  
times ranked

3890  
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermoplastic starches: Properties, challenges, and prospects. <i>Starch/Staerke</i> , 2013, 65, 61-72.	1.1	287
2	Antimicrobial, rheological, and physicochemical properties of sago starch films filled with nanorod-rich zinc oxide. <i>Journal of Food Engineering</i> , 2012, 113, 511-519.	2.7	193
3	Effects of plasticizers on thermal properties and heat sealability of sago starch films. <i>Food Hydrocolloids</i> , 2011, 25, 56-60.	5.6	186
4	Application of bio-nanocomposite films and edible coatings for extending the shelf life of fresh fruits and vegetables. <i>Advances in Colloid and Interface Science</i> , 2021, 291, 102405.	7.0	182
5	Biodegradable green packaging with antimicrobial functions based on the bioactive compounds from tropical plants and their by-products. <i>Trends in Food Science and Technology</i> , 2020, 100, 262-277.	7.8	175
6	Preparation and characterization of bionanocomposite films based on potato starch/halloysite nanoclay. <i>International Journal of Biological Macromolecules</i> , 2014, 67, 458-462.	3.6	173
7	Preparation and characterization of biocomposite film based on chitosan and kombucha tea as active food packaging. <i>International Journal of Biological Macromolecules</i> , 2018, 108, 444-454.	3.6	167
8	Antibacterial, mechanical, and barrier properties of sago starch film incorporated with betel leaves extract. <i>International Journal of Biological Macromolecules</i> , 2014, 66, 254-259.	3.6	146
9	The synergistic effects of cinnamon essential oil and nano TiO <sub>2</sub> on antimicrobial and functional properties of sago starch films. <i>International Journal of Biological Macromolecules</i> , 2020, 157, 743-751.	3.6	142
10	Preparation and characterization of bionanocomposite films filled with nanorod-rich zinc oxide. <i>Carbohydrate Polymers</i> , 2013, 96, 233-239.	5.1	129
11	Preparation and characterization of nano-SiO <sub>2</sub> reinforced gelatin- $\kappa$ -carrageenan biocomposites. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 1091-1099.	3.6	119
12	Preparation and characterization of bionanocomposite film based on tapioca starch/bovine gelatin/nanorod zinc oxide. <i>International Journal of Biological Macromolecules</i> , 2017, 99, 1-7.	3.6	116
13	Poultry gelatin: Characteristics, developments, challenges, and future outlooks as a sustainable alternative for mammalian gelatin. <i>Trends in Food Science and Technology</i> , 2020, 104, 14-26.	7.8	105
14	Functional, thermal, and antimicrobial properties of soluble soybean polysaccharide biocomposites reinforced by nano TiO <sub>2</sub> . <i>Carbohydrate Polymers</i> , 2015, 134, 726-731.	5.1	104
15	Recent advances in extraction, modification, and application of chitosan in packaging industry. <i>Carbohydrate Polymers</i> , 2022, 277, 118876.	5.1	104
16	Characterization of pH sensitive sago starch films enriched with anthocyanin-rich torch ginger extract. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 4603-4612.	3.6	97
17	Cheese packaging by edible coatings and biodegradable nanocomposites; improvement in shelf life, physicochemical and sensory properties. <i>Trends in Food Science and Technology</i> , 2021, 116, 218-231.	7.8	96
18	Effects of sugars on the gelation kinetics and texture of duck feet gelatin. <i>Food Hydrocolloids</i> , 2016, 58, 267-275.	5.6	80

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19	Effects of nanorod-rich ZnO on rheological, sorption isotherm, and physicochemical properties of bovine gelatin films. <i>LWT - Food Science and Technology</i> , 2014, 58, 142-149.	2.5	79
20	Physicochemical, thermal, and rheological properties of acid-hydrolyzed sago (Metroxylon sago) starch. <i>LWT - Food Science and Technology</i> , 2012, 46, 135-141.	2.5	76
21	Preparation and characterization of novel bionanocomposite based on soluble soybean polysaccharide and halloysite nanoclay. <i>Carbohydrate Polymers</i> , 2015, 134, 745-751.	5.1	69
22	Extraction and characterization of gelatin from the feet of Pekin duck ( <i>Anas platyrhynchos</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 T Macromolecules, 2017, 98, 586-594.	3.6	69
23	The synergistic effects of zinc oxide nanoparticles and fennel essential oil on physicochemical, mechanical, and antibacterial properties of potato starch films. <i>Food Science and Nutrition</i> , 2021, 9, 3893-3905.	1.5	63
24	Natural anthocyanins: Sources, extraction, characterization, and suitability for smart packaging. <i>Food Packaging and Shelf Life</i> , 2022, 33, 100872.	3.3	63
25	Effects of ascorbic acid and sugars on solubility, thermal, and mechanical properties of egg white protein gels. <i>International Journal of Biological Macromolecules</i> , 2013, 62, 397-404.	3.6	62
26	Physicomechanical properties, release kinetics, and antimicrobial activity of activated low-density polyethylene and orientated polypropylene films by Thyme essential oil active component. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 883-891.	1.6	62
27	Medicinal Plants for the Treatment of Acne Vulgaris: A Review of Recent Evidences. <i>Jundishapur Journal of Microbiology</i> , 2015, 8, e25580.	0.2	58
28	Effects of $\hat{I}^{\circ}$ -carrageenan on rheological properties of dually modified sago starch: Towards finding gelatin alternative for hard capsules. <i>Carbohydrate Polymers</i> , 2015, 132, 156-163.	5.1	57
29	The effects of sugars on moisture sorption isotherm and functional properties of cold water fish gelatin films. <i>International Journal of Biological Macromolecules</i> , 2015, 79, 370-376.	3.6	53
30	Functional properties of dually modified sago starch/ $\hat{I}^{\circ}$ -carrageenan films: An alternative to gelatin in pharmaceutical capsules. <i>Carbohydrate Polymers</i> , 2017, 160, 43-51.	5.1	53
31	Cold water fish gelatin modification by a natural phenolic cross-linker (ferulic acid and caffeic acid). <i>Food Science and Nutrition</i> , 2015, 3, 370-375.	1.5	52
32	Preparation and characterization of a novel edible film based on <i>Alyssum homolocarpum</i> seed gum. <i>Journal of Food Science and Technology</i> , 2017, 54, 1703-1710.	1.4	51
33	Effects of acid-hydrolysis and hydroxypropylation on functional properties of sago starch. <i>International Journal of Biological Macromolecules</i> , 2014, 68, 251-257.	3.6	48
34	Phytochemical, antioxidant, antibacterial, and $\hat{I}^{\pm}$ -amylase inhibitory properties of different extracts from betel leaves. <i>Industrial Crops and Products</i> , 2014, 62, 47-52.	2.5	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. <i>Foods</i> , 2021, 10, 1761.	1.9	48
36	Preparation and characterization of a novel biocomposite based on duck feet gelatin as alternative to bovine gelatin. <i>International Journal of Biological Macromolecules</i> , 2018, 109, 855-862.	3.6	47

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37	Migration of Various Nanoparticles into Food Samples: A Review. <i>Foods</i> , 2021, 10, 2114.	1.9	47
38	Aflatoxin M <sub>1</sub> in raw cow and buffalo milk in Shush city of Iran. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2014, 7, 21-24.	1.3	45
39	An investigation on phytochemical, antioxidant and antibacterial properties of extract from <i>Eryngium billardieri</i> F. Delaroché. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 708-715.	1.6	41
40	The effects of nano-zinc oxide morphology on functional and antibacterial properties of tapioca starch bionanocomposite. <i>Food Science and Nutrition</i> , 2021, 9, 4497-4508.	1.5	41
41	Mechanical, Barrier, Physicochemical, and Heat Seal Properties of Starch Films Filled with Nanoparticles. <i>Journal of Nano Research</i> , 0, 25, 90-100.	0.8	40
42	Preparation and characterization of high degree substituted sago ( <i>Metroxylon sagu</i> ) starch with propylene oxide. <i>Starch/Staerke</i> , 2013, 65, 686-693.	1.1	39
43	Fabrication and characterization of soluble soybean polysaccharide and nanorod-rich ZnO bionanocomposite. <i>International Journal of Biological Macromolecules</i> , 2016, 89, 369-375.	3.6	39
44	The effects of methylcellulose coating containing carvacrol or menthol on the physicochemical, mechanical, and antimicrobial activity of polyethylene films. <i>Food Science and Nutrition</i> , 2021, 9, 2768-2778.	1.5	39
45	Fabrication and characterization of a pH-sensitive intelligent film incorporating dragon fruit skin extract. <i>Food Science and Nutrition</i> , 2022, 10, 597-608.	1.5	36
46	Comparison of physicochemical and functional properties of duck feet and bovine gelatins. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1663-1671.	1.7	33
47	Aflatoxin, microbial contamination, sensory attributes, and morphological analysis of pistachio nut coated with methylcellulose. <i>Food Science and Nutrition</i> , 2021, 9, 2576-2584.	1.5	32
48	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.	0.9	32
49	The Effects of Nano-SiO <sub>2</sub> on Mechanical, Barrier, and Moisture Sorption Isotherm Models of Novel Soluble Soybean Polysaccharide Films. <i>International Journal of Food Engineering</i> , 2015, 11, 833-840.	0.7	30
50	Chemical Composition of the Essential Oils from the Aerial Parts of <i>Artemisia sieberi</i> by Using Conventional Hydrodistillation and Microwave Assisted Hydrodistillation: A Comparative Study. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 32-45.	0.7	29
51	Review of proposed different irradiation methods to inactivate food-processing viruses and microorganisms. <i>Food Science and Nutrition</i> , 2021, 9, 5883-5896.	1.5	27
52	Influence of <i>Nigella sativa</i> L. Extract on Physico-Mechanical and Antimicrobial Properties of Sago Starch Film. <i>Journal of Polymers and the Environment</i> , 2021, 29, 201-208.	2.4	26
53	An experimental study on characteristics of sago starch film treated with methanol extract from <i>Artemisia sieberi</i> Besser. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3298-3306.	1.6	26
54	Chemical composition, antioxidant activity and antimicrobial properties of three selected varieties of Iranian fennel seeds. <i>Journal of Essential Oil Research</i> , 2016, 28, 357-363.	1.3	24

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55	Synergistic effect of nano-ZnO and <i>Mentha piperita</i> essential oil on the moisture sorption isotherm, antibacterial activity, physicochemical, mechanical, and barrier properties of gelatin film. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 964-974.	1.6	24
56	The effects of dual modification on functional, microstructural, and thermal properties of tapioca starch. <i>Food Science and Nutrition</i> , 2021, 9, 5467-5476.	1.5	23
57	Evaluation of Free Radical Scavenging Activity and Antioxidant Potential of a Few Popular Green Leafy Vegetables of Malaysia. <i>International Journal of Food Properties</i> , 2013, 16, 1371-1379.	1.3	22
58	Application of modified packaging and nano ZnO for extending the shelf life of fresh pistachio. <i>Journal of Food Process Engineering</i> , 2020, 43, e13548.	1.5	21
59	Effects of acid type extraction on characterization and sensory profile of duck feet gelatin: towards finding bovine gelatin alternative. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 480-486.	1.6	20
60	Development of an active packaging based on polyethylene containing linalool or thymol for mozzarella cheese. <i>Food Science and Nutrition</i> , 2021, 9, 3732-3739.	1.5	20
61	The effects of encapsulated probiotic bacteria on the physicochemical properties, staling, and viability of probiotic bacteria in gluten-free bread. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	19
62	Fabrication and characterization of a smart film based on cassava starch and pomegranate peel powder for monitoring lamb meat freshness. <i>Food Science and Nutrition</i> , 2022, 10, 3293-3301.	1.5	19
63	An investigation on the physicochemical characterization of interesterified blends of fully hydrogenated palm olein and soybean oil. <i>Food Science and Biotechnology</i> , 2018, 27, 343-352.	1.2	18
64	Evaluating the effects of lactic acid bacteria and olive leaf extract on the quality of gluten-free bread. <i>Gene Reports</i> , 2020, 21, 100771.	0.4	18
65	Production of oat bran functional probiotic beverage using <i>Bifidobacterium lactis</i> . <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1301-1309.	1.6	18
66	Mechanical and Sensory Evaluation of Noodles Incorporated with Betel Leaf Extract. <i>International Journal of Food Engineering</i> , 2015, 11, 221-227.	0.7	17
67	Chemical Composition of the Essential Oils from Flowers and Leaves of <i>Marsdenia erecta</i> Using Microwave Assisted Hydrodistillation Technique. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 863-874.	0.7	16
68	Iranian <i>Foeniculum vulgare</i> Essential Oil and Alcoholic Extracts: Chemical Composition, Antimicrobial, Antioxidant and Application in Olive Oil Preservation. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 1920-1931.	0.7	15
69	The control of fungi and mycotoxins by food active packaging: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6393-6411.	5.4	15
70	Functionalization of electrospun fish gelatin mats with bioactive agents: Comparative effect on morphology, thermo-mechanical, antioxidant, antimicrobial properties, and bread shelf stability. <i>Food Science and Nutrition</i> , 2022, 10, 584-596.	1.5	15
71	Effect of manganese sulfate and vitamin B12 on the properties of physicochemical, textural, sensory and bacterial growth of set yogurt. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1190-1200.	1.6	10
72	Rheological characterization of coconut cream emulsion using steady-state shear and time-dependent modeling. <i>Journal of Food Engineering</i> , 2021, 306, 110642.	2.7	10

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73	Rheological properties of low fat yogurt containing cress seed gum. <i>Agricultural Sciences</i> , 2013, 04, 29-32.	0.2	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. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3926-3934.	1.6	10
75	Investigation of dual modification on physicochemical, morphological, thermal, pasting, and retrogradation characteristics of sago starch. <i>Food Science and Nutrition</i> , 2022, 10, 2285-2299.	1.5	8
76	Composite Film Based on Whey Protein Isolate/Pectin/CuO Nanoparticles/Betanin Pigments; Investigation of Physicochemical Properties. <i>Journal of Polymers and the Environment</i> , 2022, 30, 3985-3998.	2.4	8
77	Extraction and characterization of gelatin developed from camel bones. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4542-4551.	1.6	7
78	Formulation and characterization of physicochemical, functional, morphological, and antioxidant properties of cassava-based rice analogue. <i>Food Science and Nutrition</i> , 2022, 10, 1626-1637.	1.5	7
79	Effects of Nano-Titanium Dioxide and <i>Mentha piperita</i> Essential Oil on Physicochemical, Mechanical, and Optical Properties of Cassava Starch Film. <i>Starch/Staerke</i> , 2022, 74, .	1.1	7
80	Effect of combined use of fertilizer and plant growth stimulating bacteria <i>Rhizobium</i> , <i>Azospirillum</i> , <i>Azotobacter</i> and <i>Pseudomonas</i> on the quality and components of corn forage in Iran. <i>RUDN Journal of Agronomy and Animal Industries</i> , 2019, 14, 209-224.	0.2	6
81	Particle dispersion in a cleanroom – effects of pressurization, door opening and traffic flow. <i>Building Research and Information</i> , 2021, 49, 294-307.	2.0	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. <i>International Journal of Electrical Energy</i> , 2016, , .	0.4	2
84	Design and in-vitro testing of a portable patient isolation chamber for bedside aerosol containment and filtration. <i>Building and Environment</i> , 2022, 207, 108467.	3.0	2
85	Investigating the possibility of producing celiac bread using Lactic Acid Corn sourdough using <i>Lactobacillus plantarum</i> At two levels of 5 and 10 %. <i>Journal of Food Science and Technology (Iran)</i> , 2021, 18, 213-222.	0.1	2
86	Quality Characteristics of Biodegradable Film Prepared From Duck Feet Gelatin. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 709, 012041.	0.2	1
87	Proteins-based bionanocomposites for food packaging applications. , 2022, , 339-355.		1
88	Physicochemical Properties of Peking Duck Skin Gelatin Extracted Using Acid Pretreatment (ADS) or Mixed Alkaline-Acid Pretreatment (ALDS). <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 709, 012050.	0.2	0
89	Optimization of the Process of Osmo-Vacuum Drying of Pear Slices. <i>International Journal of Agricultural Science and Technology</i> , 2014, 2, 84.	1.1	0
90	Effects of the polymer molecular weight and type of cation on phase diagrams of polyethylene glycol + sulfate salts aqueous two-phase systems. <i>Hemijiska Industrija</i> , 2019, 73, 375-385.	0.3	0