

# Abdorreza Mohammadi Nafchi

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/5298670/abdorreza-mohammadi-nafchi-publications-by-year.pdf>

**Version:** 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

84  
papers

2,870  
citations

33  
h-index

52  
g-index

97  
ext. papers

3,690  
ext. citations

4.9  
avg, IF

6.2  
L-index

#	Paper	IF	Citations
84	Plant extracts as packaging aids <b>2022</b> , 225-268		0
83	The control of fungi and mycotoxins by food active packaging: a review.. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2022</b> , 1-19	11.5	0
82	Fabrication and characterization of a pH-sensitive intelligent film incorporating dragon fruit skin extract.. <i>Food Science and Nutrition</i> , <b>2022</b> , 10, 597-608	3.2	5
81	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. <i>Journal of Food Measurement and Characterization</i> , <b>2022</b> , 16, 964-974	2.8	4
80	Recent advances in extraction, modification, and application of chitosan in packaging industry. <i>Carbohydrate Polymers</i> , <b>2022</b> , 277, 118876	10.3	22
79	Design and in-vitro testing of a portable patient isolation chamber for bedside aerosol containment and filtration. <i>Building and Environment</i> , <b>2022</b> , 207, 108467	6.5	1
78	Formulation and characterization of physicochemical, functional, morphological, and antioxidant properties of cassava-based rice analogue.. <i>Food Science and Nutrition</i> , <b>2022</b> , 10, 1626-1637	3.2	0
77	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> , <b>2022</b> , 10, 584-596	3.2	4
76	Proteins-based bionanocomposites for food packaging applications <b>2022</b> , 339-355		0
75	Natural anthocyanins: Sources, extraction, characterization, and suitability for smart packaging. <i>Food Packaging and Shelf Life</i> , <b>2022</b> , 33, 100872	8.2	2
74	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> , <b>2021</b> , 709, 012050	0.3	
73	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> , <b>2021</b> , 9, 2768-2778	3.2	18
72	Aflatoxin, microbial contamination, sensory attributes, and morphological analysis of pistachio nut coated with methylcellulose. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 2576-2584	3.2	21
71	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> , <b>2021</b> , 15, 3298-3306	2.8	18
70	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> , <b>2021</b> , 291, 102405	14.3	58
69	Development of an active packaging based on polyethylene containing linalool or thymol for mozzarella cheese. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 3732-3739	3.2	7
68	Extraction and characterization of gelatin developed from camel bones. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 4542-4551	2.8	4

67	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> , <b>2021</b> , 9, 3893-3905	3.2	17
66	The effects of nano-zinc oxide morphology on functional and antibacterial properties of tapioca starch bionanocomposite. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 4497-4508	3.2	9
65	The effects of dual modification on functional, microstructural, and thermal properties of tapioca starch. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 5467-5476	3.2	8
64	Particle dispersion in a cleanroom: Effects of pressurization, door opening and traffic flow. <i>Building Research and Information</i> , <b>2021</b> , 49, 294-307	4.3	4
63	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> , <b>2021</b> , 15, 883-891	2.8	46
62	Production of oat bran functional probiotic beverage using <i>Bifidobacterium lactis</i> . <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 1301-1309	2.8	10
61	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> , <b>2021</b> , 15, 1190-1200	2.8	6
60	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> , <b>2021</b> , 29, 201-208	4.5	15
59	Quality Characteristics of Biodegradable Film Prepared From Duck Feet Gelatin. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2021</b> , 709, 012041	0.3	0
58	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> , <b>2021</b> , 10,	4.9	4
57	Review of proposed different irradiation methods to inactivate food-processing viruses and microorganisms. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 5883-5896	3.2	5
56	Migration of Various Nanoparticles into Food Samples: A Review. <i>Foods</i> , <b>2021</b> , 10,	4.9	19
55	Rheological characterization of coconut cream emulsion using steady-state shear and time-dependent modeling. <i>Journal of Food Engineering</i> , <b>2021</b> , 306, 110642	6	3
54	Cheese packaging by edible coatings and biodegradable nanocomposites; improvement in shelf life, physicochemical and sensory properties. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 116, 218-231	15.3	33
53	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> , <b>2020</b> , 100, 262-277	15.3	99
52	Characterization of pH sensitive sago starch films enriched with anthocyanin-rich torch ginger extract. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 164, 4603-4612	7.9	52
51	An investigation on phytochemical, antioxidant and antibacterial properties of extract from <i>Eryngium billardieri</i> F. Delaroche. <i>Journal of Food Measurement and Characterization</i> , <b>2020</b> , 14, 708-715	2.8	31
50	The synergistic effects of cinnamon essential oil and nano TiO on antimicrobial and functional properties of sago starch films. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 157, 743-751	7.9	81

49	Application of modified packaging and nano ZnO for extending the shelf life of fresh pistachio. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13548	2.4	11
48	Poultry gelatin: Characteristics, developments, challenges, and future outlooks as a sustainable alternative for mammalian gelatin. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 104, 14-26	15.3	39
47	Evaluating the effects of lactic acid bacteria and olive leaf extract on the quality of gluten-free bread. <i>Gene Reports</i> , <b>2020</b> , 21, 100771	1.4	13
46	Effects of the polymer molecular weight and type of cation on phase diagrams of polyethylene glycol + sulfate salts aqueous two-phase systems. <i>Hemijaska Industrija</i> , <b>2019</b> , 73, 375-385	0.6	
45	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. <i>RUDN Journal of Agronomy and Animal Industries</i> , <b>2019</b> , 14, 209-224	0.5	3
44	Preparation and characterization of nano-SiO reinforced gelatin-k-carrageenan biocomposites. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 111, 1091-1099	7.9	83
43	Preparation and characterization of biocomposite film based on chitosan and kombucha tea as active food packaging. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 108, 444-454	7.9	107
42	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> , <b>2018</b> , 12, 480-486	2.8	11
41	An investigation on the physicochemical characterization of interesterified blends of fully hydrogenated palm olein and soybean oil. <i>Food Science and Biotechnology</i> , <b>2018</b> , 27, 343-352	3	9
40	Preparation and characterization of a novel biocomposite based on duck feet gelatin as alternative to bovine gelatin. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 109, 855-862	7.9	21
39	Preparation and characterization of bionanocomposite film based on tapioca starch/bovine gelatin/nanorod zinc oxide. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 99, 1-7	7.9	82
38	Extraction and characterization of gelatin from the feet of Pekin duck ( <i>Anas platyrhynchos domestica</i> ) as affected by acid, alkaline, and enzyme pretreatment. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 98, 586-594	7.9	47
37	Preparation and characterization of a novel edible film based on seed gum. <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 1703-1710	3.3	44
36	Functional properties of dually modified sago starch/κ-carrageenan films: An alternative to gelatin in pharmaceutical capsules. <i>Carbohydrate Polymers</i> , <b>2017</b> , 160, 43-51	10.3	45
35	Comparison of physicochemical and functional properties of duck feet and bovine gelatins. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 1663-1671	4.3	25
34	Chemical composition, antioxidant activity and antimicrobial properties of three selected varieties of Iranian fennel seeds. <i>Journal of Essential Oil Research</i> , <b>2016</b> , 28, 357-363	2.3	18
33	Effects of sugars on the gelation kinetics and texture of duck feet gelatin. <i>Food Hydrocolloids</i> , <b>2016</b> , 58, 267-275	10.6	48
32	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> , <b>2016</b> , 19, 32-45	1.7	22

31	Modeling of Silver Migration from Polyethylene Nanocomposite Packaging into a Food Model System Using Response Surface Methodology. <i>International Journal of Electrical Energy</i> , <b>2016</b> ,	2	2
30	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> , <b>2016</b> , 19, 1920-1931	1.7	12
29	Fabrication and characterization of soluble soybean polysaccharide and nanorod-rich ZnO bionanocomposite. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 89, 369-75	7.9	31
28	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> , <b>2016</b> , 19, 863-874	1.7	14
27	Effects of Carrageenan on rheological properties of dually modified sago starch: Towards finding gelatin alternative for hard capsules. <i>Carbohydrate Polymers</i> , <b>2015</b> , 132, 156-63	10.3	43
26	Preparation and characterization of novel bionanocomposite based on soluble soybean polysaccharide and halloysite nanoclay. <i>Carbohydrate Polymers</i> , <b>2015</b> , 134, 745-51	10.3	61
25	Functional, thermal, and antimicrobial properties of soluble soybean polysaccharide biocomposites reinforced by nano TiO <sub>2</sub> . <i>Carbohydrate Polymers</i> , <b>2015</b> , 134, 726-31	10.3	81
24	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> , <b>2015</b> , 11, 833-840	1.9	20
23	Medicinal Plants for the Treatment of Acne Vulgaris: A Review of Recent Evidences. <i>Jundishapur Journal of Microbiology</i> , <b>2015</b> , 8, e25580	1.2	32
22	The effects of sugars on moisture sorption isotherm and functional properties of cold water fish gelatin films. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 79, 370-6	7.9	44
21	Mechanical and Sensory Evaluation of Noodles Incorporated with Betel Leaf Extract. <i>International Journal of Food Engineering</i> , <b>2015</b> , 11, 221-227	1.9	10
20	Cold water fish gelatin modification by a natural phenolic cross-linker (ferulic acid and caffeic acid). <i>Food Science and Nutrition</i> , <b>2015</b> , 3, 370-5	3.2	35
19	Preparation and characterization of bionanocomposite films based on potato starch/halloysite nanoclay. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 67, 458-62	7.9	142
18	Effects of nanorod-rich ZnO on rheological, sorption isotherm, and physicochemical properties of bovine gelatin films. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 58, 142-149	5.4	65
17	Antibacterial, mechanical, and barrier properties of sago starch film incorporated with Betel leaves extract. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 66, 254-9	7.9	113
16	Phytochemical, antioxidant, antibacterial, and Amylase inhibitory properties of different extracts from betel leaves. <i>Industrial Crops and Products</i> , <b>2014</b> , 62, 47-52	5.9	33
15	Effects of acid-hydrolysis and hydroxypropylation on functional properties of sago starch. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 68, 251-7	7.9	35
14	Aflatoxin M1 in raw cow and buffalo milk in Shush city of Iran. <i>Food Additives and Contaminants: Part B Surveillance</i> , <b>2014</b> , 7, 21-4	3.3	35

13	Effects of ascorbic acid and sugars on solubility, thermal, and mechanical properties of egg white protein gels. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 62, 397-404	7.9	47
12	Preparation and characterization of high degree substituted sago (Metroxylon sago) starch with propylene oxide. <i>Starch/Staerke</i> , <b>2013</b> , 65, 686-693	2.3	35
11	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> , <b>2013</b> , 16, 1371-1379	3	19
10	Thermoplastic starches: Properties, challenges, and prospects. <i>Starch/Staerke</i> , <b>2013</b> , 65, 61-72	2.3	217
9	Preparation and characterization of bionanocomposite films filled with nanorod-rich zinc oxide. <i>Carbohydrate Polymers</i> , <b>2013</b> , 96, 233-9	10.3	103
8	Mechanical, Barrier, Physicochemical, and Heat Seal Properties of Starch Films Filled with Nanoparticles. <i>Journal of Nano Research</i> , <b>2013</b> , 25, 90-100	1	33
7	Rheological properties of low fat yogurt containing cress seed gum. <i>Agricultural Sciences</i> , <b>2013</b> , 04, 29-32.4	7	
6	Physicochemical, thermal, and rheological properties of acid-hydrolyzed sago (Metroxylon sago) starch. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 46, 135-141	5.4	54
5	Antimicrobial, rheological, and physicochemical properties of sago starch films filled with nanorod-rich zinc oxide. <i>Journal of Food Engineering</i> , <b>2012</b> , 113, 511-519	6	149
4	Pulsed Electric Fields for Food Preservation: An Update on Technological Progress <b>2012</b> , 277-295		3
3	Effects of plasticizers on thermal properties and heat sealability of sago starch films. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 56-60	10.6	145
2	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> ,	2.1	3
1	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> ,e16003	2.1	7