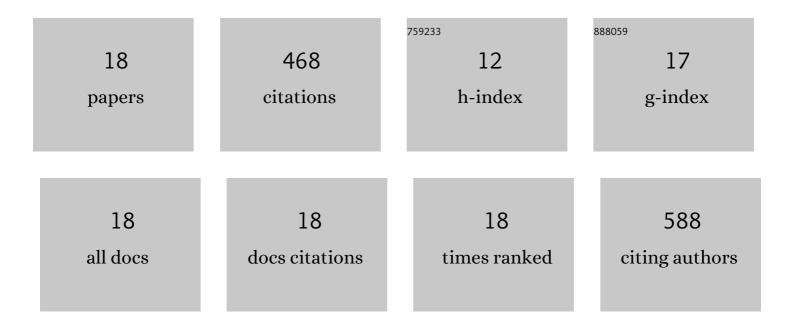
Rashid Jamei

List of Publications by Year in descending order

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PASHID JAMEL

#	Article	IF	CITATIONS
1	Co-pigmentation of anthocyanins extracted from sour cherry (Prunus cerasus L.) with some organic acids: Color intensity, thermal stability, and thermodynamic parameters. Food Chemistry, 2021, 339, 128070.	8.2	44
2	Response of maize plant to sodium hydrosulfide pretreatment under lead stress conditions at early stages of growth. Cereal Research Communications, 2021, 49, 267-276.	1.6	12
3	Investigation of antioxidant activity and analysis of phenolic compounds of some Asteraceae plants by HPLC: A comparison between Methanol and Ethanol extracts. Current Nutraceuticals, 2021, 02, .	0.1	0
4	Pre- sowing seed treatment with salicylic acid and sodium hydrosulfide confers Pb toxicity tolerance in maize (Zea mays L.). Ecotoxicology and Environmental Safety, 2020, 206, 111392.	6.0	13
5	Investigating the enzymatic and non-enzymatic antioxidant defense by applying iron oxide nanoparticles in Dracocephalum moldavica L. plant under salinity stress. Scientia Horticulturae, 2020, 272, 109537.	3.6	109
6	Fe 2 O 3 nanoparticles induced biochemical responses and expression of genes involved in rosmarinic acid biosynthesis pathway in Moldavian balm under salinity stress. Physiologia Plantarum, 2020, 169, 555-570.	5.2	19
7	Modulation of growth and oxidative stress by seed priming with salicylic acid in <i>Zea mays</i> L.Aunder lead stress. Journal of Plant Interactions, 2019, 14, 369-375.	2.1	11
8	Response of tomato plants to interaction effects of magnetic (Fe ₃ O ₄) nanoparticles and cadmium stress. Journal of Plant Interactions, 2019, 14, 474-481.	2.1	47
9	Role of salicylic acid and hydrogen sulfide in promoting lead stress tolerance and regulating free amino acid composition in Zea mays L Acta Physiologiae Plantarum, 2019, 41, 1.	2.1	56
10	Anthocyanin pigment stability of <i>Cornus mas</i> –Macrocarpa under treatment with <scp>pH</scp> and some organic acids. Food Science and Nutrition, 2018, 6, 168-173.	3.4	23
11	Evaluation of Volatile Profile, Fatty Acids Composition and in vitro Bioactivity of Tagetes minuta Growing Wild in Northern Iran. Advanced Pharmaceutical Bulletin, 2018, 8, 115-121.	1.4	8
12	Evaluation of Antioxidant Capacity and Phenolic Content in Ethanolic Extracts of Leaves and Flowers of Some Asteraceae Species. Recent Patents on Food, Nutrition & Agriculture, 2018, 9, 42-49.	0.9	6
13	Impacts of seed priming with salicylic acid and sodium hydrosulfide on possible metabolic pathway of two amino acids in maize plant under lead stress. Molecular Biology Research Communications, 2018, 7, 83-88.	0.3	24
14	Stability of blueberry (<i>Cornus mas</i> – Yulyush) anthocyanin pigment under pH and co-pigment treatments. International Journal of Food Properties, 2017, 20, 2128-2133.	3.0	13
15	Chemical composition and antioxidant activity of oil from wild <i>Achillea setacea</i> and <i>A. vermicularis</i> . International Journal of Food Properties, 2017, 20, 1522-1531.	3.0	11
16	Phenolic and flavonoid content of Elaeagnus angustifolia L. (leaf and flower). Avicenna Journal of Phytomedicine, 2014, 4, 231-8.	0.2	25
17	Free radical scavenging capacity and antioxidant activity of methanolic and ethanolic extracts of plum (Prunus domestica L.) in both fresh and dried samples. Avicenna Journal of Phytomedicine, 2014, 4, 343-53.	0.2	21
18	Antioxidant activities of two sweet pepper Capsicum annuum L. varieties phenolic extracts and the effects of thermal treatment. Avicenna Journal of Phytomedicine, 2013, 3, 25-34.	0.2	26