Iman Shahabi-Ghahfarrokhi

List of Publications by Year
in descending order

18	1,033	623734 14	888059 17
papers	citations	h-index	g-index

18	18	18	1128
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Preparation of ecofriendly UV-protective food packaging material by starch/TiO2 bio-nanocomposite: Characterization. International Journal of Biological Macromolecules, 2017, 95, 306-313.	7.5	194
2	Development of ecofriendly bionanocomposite: Whey protein isolate/pullulan films with nano-SiO 2. International Journal of Biological Macromolecules, 2016, 86, 139-144.	7.5	123
3	Preparation of UV-protective kefiran/nano-ZnO nanocomposites: Physical and mechanical properties. International Journal of Biological Macromolecules, 2015, 72, 41-46.	7.5	96
4	Preparation of UV-protective starch/kefiran/ZnO nanocomposite as a packaging film: Characterization. Food Packaging and Shelf Life, 2018, 16, 103-111.	7.5	96
5	Development of new active packaging film made from a soluble soybean polysaccharide incorporating ZnO nanoparticles. Carbohydrate Polymers, 2016, 140, 220-227.	10.2	81
6	Effect of Î³-irradiation on the physical and mechanical properties of kefiran biopolymer film. International Journal of Biological Macromolecules, 2015, 74, 343-350.	7.5	61
7	Green bionanocomposite based on kefiran and cellulose nanocrystals produced from beer industrial residues. International Journal of Biological Macromolecules, 2015, 77, 85-91.	7.5	59
8	Using photo-modification to compatibilize nano-ZnO in development of starch-kefiran-ZnO green nanocomposite as food packaging material. International Journal of Biological Macromolecules, 2019, 124, 922-930.	7.5	54
9	Photo-producible and photo-degradable starch/TiO2 bionanocomposite as a food packaging material: Development and characterization. International Journal of Biological Macromolecules, 2018, 106, 661-669.	7.5	53
10	Modification of functional properties of pullulanâ€“whey protein bionanocomposite films with nanoclay. Journal of Food Science and Technology, 2016, 53, 1294-1302.	2.8	45
11	Production of starch based biopolymer by green photochemical reaction at different UV region as a food packaging material: Physicochemical characterization. International Journal of Biological Macromolecules, 2019, 122, 201-209.	7.5	45
12	Development of photo-modified starch/kefiran/TiO2 bio-nanocomposite as an environmentally-friendly food packaging material. International Journal of Biological Macromolecules, 2018, 116, 1082-1088.	7.5	39
13	Eco-friendly soluble soybean polysaccharide/nanoclay Na+ bionanocomposite: Properties and characterization. Carbohydrate Polymers, 2017, 169, 524-532.	10.2	33
14	Development of active antimicrobial poly (l-glutamic) acid-poly (l-lysine) packaging material to protect probiotic bacterium. Polymer Testing, 2020, 83, 106338.	4.8	23
15	Digital holographic microscopy for real-time investigation of 3D microstructural dynamics of starch-kefiran-based nanocomposite. Applied Optics, 2021, 60, 4706.	1.8	12
16	Characteristics of biopolymers from natural resources. , 2020, , 49-95.		9
17	Development and Characterization of a Novel Ecofriendly Biodegradable Whey Protein Concentrate Film with nano-SiO₂. International Journal of Food Engineering, 2018, 14, .	1.5	5
18	Kefiran ameliorates malfunctions in primary and functional immune cells caused by lipopolysaccharides. International Journal of Biological Macromolecules, 2020, 165, 619-624.	7.5	5