

# Iman Shahabi-Ghahfarrokhi

## List of Publications by Year in descending order

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Version: 2024-02-01

18  
papers

1,033  
citations

623188

14  
h-index

887659

17  
g-index

18  
all docs

18  
docs citations

18  
times ranked

1128  
citing authors

#	ARTICLE	IF	CITATIONS
1	Digital holographic microscopy for real-time investigation of 3D microstructural dynamics of starch-kefir-based nanocomposite. <i>Applied Optics</i> , 2021, 60, 4706.	0.9	12
2	Kefiran ameliorates malfunctions in primary and functional immune cells caused by lipopolysaccharides. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 619-624.	3.6	5
3	Characteristics of biopolymers from natural resources. , 2020, , 49-95.		9
4	Development of active antimicrobial poly (l-glutamic) acid-poly (l-lysine) packaging material to protect probiotic bacterium. <i>Polymer Testing</i> , 2020, 83, 106338.	2.3	23
5	Production of starch based biopolymer by green photochemical reaction at different UV region as a food packaging material: Physicochemical characterization. <i>International Journal of Biological Macromolecules</i> , 2019, 122, 201-209.	3.6	45
6	Using photo-modification to compatibilize nano-ZnO in development of starch-kefir-ZnO green nanocomposite as food packaging material. <i>International Journal of Biological Macromolecules</i> , 2019, 124, 922-930.	3.6	54
7	Preparation of UV-protective starch/kefir/ZnO nanocomposite as a packaging film: Characterization. <i>Food Packaging and Shelf Life</i> , 2018, 16, 103-111.	3.3	96
8	Development and Characterization of a Novel Ecofriendly Biodegradable Whey Protein Concentrate Film with nano-SiO <sub>2</sub> . <i>International Journal of Food Engineering</i> , 2018, 14, .	0.7	5
9	Photo-producible and photo-degradable starch/TiO <sub>2</sub> bionanocomposite as a food packaging material: Development and characterization. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 661-669.	3.6	53
10	Development of photo-modified starch/kefir/TiO <sub>2</sub> bio-nanocomposite as an environmentally-friendly food packaging material. <i>International Journal of Biological Macromolecules</i> , 2018, 116, 1082-1088.	3.6	39
11	Eco-friendly soluble soybean polysaccharide/nanoclay Na <sup>+</sup> bionanocomposite: Properties and characterization. <i>Carbohydrate Polymers</i> , 2017, 169, 524-532.	5.1	33
12	Preparation of ecofriendly UV-protective food packaging material by starch/TiO <sub>2</sub> bio-nanocomposite: Characterization. <i>International Journal of Biological Macromolecules</i> , 2017, 95, 306-313.	3.6	194
13	Development of ecofriendly bionanocomposite: Whey protein isolate/pullulan films with nano-SiO <sub>2</sub> . <i>International Journal of Biological Macromolecules</i> , 2016, 86, 139-144.	3.6	123
14	Modification of functional properties of pullulan-whey protein bionanocomposite films with nanoclay. <i>Journal of Food Science and Technology</i> , 2016, 53, 1294-1302.	1.4	45
15	Development of new active packaging film made from a soluble soybean polysaccharide incorporating ZnO nanoparticles. <i>Carbohydrate Polymers</i> , 2016, 140, 220-227.	5.1	81
16	Effect of <sup>137</sup> Ir-irradiation on the physical and mechanical properties of kefir biopolymer film. <i>International Journal of Biological Macromolecules</i> , 2015, 74, 343-350.	3.6	61
17	Green bionanocomposite based on kefir and cellulose nanocrystals produced from beer industrial residues. <i>International Journal of Biological Macromolecules</i> , 2015, 77, 85-91.	3.6	59
18	Preparation of UV-protective kefir/nano-ZnO nanocomposites: Physical and mechanical properties. <i>International Journal of Biological Macromolecules</i> , 2015, 72, 41-46.	3.6	96