Seyed Mohammad Hashem Hosseini

List of Publications by Year
in descending order

98 papers	5,277 citations	116194 36 h-index	100535 70 g-index
100 all docs	100 docs citations	100 times ranked	5789 citing authors

#	Article	IF	Citations
1	A deeper insight into the characteristics of double-layer oil-in-water emulsions stabilized by Persian gum and whey protein isolate. Journal of Dispersion Science and Technology, 2022, 43, 70-79.	1.3	9
2	Development and characterization of gelatin and Persian gum composite edible ï¬lms through complex coacervation. LWT - Food Science and Technology, 2022, 153, 112422.	2.5	16
3	Characterization of Alginate Hydrogel Beads Loaded with Thyme and Clove Essential Oils Nanoemulsions. Journal of Polymers and the Environment, 2022, 30, 1647-1661.	2.4	7
4	Development and characterization of medium and high internal phase novel multiple Pickering emulsions stabilized by hordein nanoparticles. Food Chemistry, 2022, 372, 131354.	4.2	12
5	Maintenance of pomegranate arils quality by zinc enrichment, a comparison between zinc sulfate and nano zinc oxide. Postharvest Biology and Technology, 2022, 184, 111757.	2.9	8
6	Effect of emulsified oil droplets and glycerol content on the physicochemical properties of Persian gum-based edible films. Polymer Testing, 2022, 106, 107427.	2.3	20
7	Effect of sol-gel transition of oil phase (O) and inner aqueous phase (W1) on the physical and chemical stability of a model PUFA rich-W1/O/W2 double emulsion. Food Chemistry, 2022, 376, 131929.	4.2	7
8	Utilization in situ of biodegradable films produced with chitosan, and functionalized with Îµ-poly-l-lysine: an effective approach for super antibacterial application. Journal of Food Measurement and Characterization, 2022, 16, 1416-1425.	1.6	2
9	Fabrication and characterization of a novel biphasic system based on starch and ethylcellulose as an alternative fat replacer in a model food system. Innovative Food Science and Emerging Technologies, 2022, 78, 103028.	2.7	45
10	Hemostatic efficacy of composite polysaccharide powder (starch-chitosan) for emergency bleeding control: An animal modelÂstudy. Surgery, 2022, 172, 1007-1014.	1.0	5
11	Effect of polyglycerol polyricinoleate on the inhibitory mechanism of sesamol during bulk oil oxidation. Scientific Reports, 2022, 12, .	1.6	4
12	Integration of physicochemical, molecular dynamics, and in vitro evaluation of electrosprayed Î³-oryzanol-loaded gliadin nanoparticles. Food Chemistry, 2022, 395, 133589.	4.2	10
13	Ultrasonic potential in maintaining the quality and reducing the microbial load of minimally processed pomegranate. Ultrasonics Sonochemistry, 2021, 70, 105302.	3.8	11
14	Autoâ€catalytic production of eugenyl acetate and eugenyl butyrate using microwave radiation: a kinetic and mechanismâ€related approach. Journal of Chemical Technology and Biotechnology, 2021, 96, 704-713.	1.6	4
15	Shelfâ€life extension of pomegranate arils using chitosan nanoparticles loaded with <scp>Satureja hortensis</scp> essential oil. Journal of the Science of Food and Agriculture, 2021, 101, 3778-3786.	1.7	24
16	A new approach in improving granular cold water swelling starch properties using xanthan gum and Î²-lactoglobulin/xanthan gum electrostatic coupled gel. Food Hydrocolloids, 2021, 113, 106438.	5.6	10
17	jfppA comparison of antioxidant activities by eugenyl acetate and eugenyl butyrate at frying temperature. Journal of Food Processing and Preservation, 2021, 45, e15320.	0.9	3
18	Build-Up of a 3D Organogel Network within the Bilayer Shell of Nanoliposomes. A Novel Delivery System for Vitamin D₃: Preparation, Characterization, and Physicochemical Stability. Journal of Agricultural and Food Chemistry, 2021, 69, 2585-2594.	2.4	18

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19	Production of synbiotic ice cream using Lactobacillus casei / Lactobacillus plantarum and fructooligosaccharides. Journal of Food Processing and Preservation, 2021, 45, e15423.	0.9	13
20	Process intensification for the autocatalytic esterification of citronellol using microwave radiation. LWT - Food Science and Technology, 2021, 145, 111358.	2.5	4
21	Fabrication and characterization of cuminaldehyde-loaded electrospun gliadin fiber mats. LWT - Food Science and Technology, 2021, 145, 111373.	2.5	24
22	Feasibility Study of Microwaveâ€Assisted Biodiesel Production from Vegetable Oil Refinery Waste. European Journal of Lipid Science and Technology, 2021, 123, 2000377.	1.0	8
23	In-vitro and in-silico characterization of zein fiber incorporating cuminaldehyde. Food and Bioproducts Processing, 2021, 128, 166-176.	1.8	18
24	The effect of cross-linker type on structural, antimicrobial and controlled release properties of fish gelatin-chitosan composite films incorporated with Îµ-poly-l-lysine. International Journal of Biological Macromolecules, 2021, 183, 1743-1752.	3.6	30
25	Improving biodiesel yield from pre-esterified inedible olive oil using microwave-assisted transesterification method. Grasas Y Aceites, 2021, 72, e417.	0.3	1
26	Antibacterial cuminaldehyde/hydroxypropyl-Î²-cyclodextrin inclusion complex electrospun fibers mat: Fabrication and characterization. Food Packaging and Shelf Life, 2021, 29, 100738.	3.3	23
27	Electrospinning of glutelin-hordein incorporated with Oliveria decumbens essential oil: Characterization of nanofibers. Colloids and Surfaces B: Biointerfaces, 2021, 208, 112058.	2.5	13
28	Higher Oxidative Stability of Alpha-linolenic Acid Than Linoleic Acid in Nanoemulsions: a Comparison Between Bulk Flaxseed Oil and its O/W Nanoemulsions. Food Biophysics, 2021, 16, 203-213.	1.4	5
29	A novel promising delivery system for cuminaldehyde using gelled lipid nanoparticles: Characterization and anticancer, antioxidant, and antibacterial activities. International Journal of Pharmaceutics, 2021, 610, 121274.	2.6	12
30	Effect of marine sulfated polysaccharides derived from Persian Gulf seaweeds on Oncorhynchus mykiss oil stability under accelerated storage conditions. Algal Research, 2021, 60, 102553.	2.4	8
31	The influence of emulsion parameters on physical stability and rheological properties of Pickering emulsions stabilized by hordein nanoparticles. Food Hydrocolloids, 2020, 101, 105520.	5.6	58
32	Rheological and interfacial properties of basil seed gum modified with octenyl succinic anhydride. Food Hydrocolloids, 2020, 101, 105489.	5.6	49
33	A Kinetic Approach to the Oxidation of Linseed Oil as Influenced by Fruit Peel and Seeds of Pomegranate. European Journal of Lipid Science and Technology, 2020, 122, 1900084.	1.0	10
34	Effect of different alcoholic-alkaline treatments on physical and mucoadhesive properties of tapioca starch. International Journal of Biological Macromolecules, 2020, 153, 1005-1015.	3.6	15
35	Characterization of Novel Edible Films and Coatings for Food Preservation Based on Gum Cordia. Journal of Food Quality, 2020, 2020, 1-7.	1.4	8
36	Improving the oxidation kinetics of linseed oil using the blending approach. Journal of Food Processing and Preservation, 2020, 44, e14964.	0.9	9

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37	Shelf life extension of fish patty using biopolymer-coated active paper sheets. Food Packaging and Shelf Life, 2020, 26, 100603.	3.3	14
38	A new approach in the hydrophobic modification of polysaccharide-based edible films using structured oil nanoparticles. Industrial Crops and Products, 2020, 154, 112679.	2.5	33
39	Green synthesis of banana flavor using different catalysts: a comparative study of different methods. Green Chemistry Letters and Reviews, 2020, 13, 83-92.	2.1	14
40	Replacement of nitrite with lupulonâ€“xanthohumol loaded nanoliposome in cooked beef-sausage: experimental and model based study. Journal of Food Science and Technology, 2020, 57, 2629-2639.	1.4	18
41	Oxidative stability of linseed oil nano-emulsions filled in calcium alginate hydrogels. LWT - Food Science and Technology, 2020, 127, 109392.	2.5	19
42	Astaxanthin encapsulation in multilayer emulsions stabilized by complex coacervates of whey protein isolate and Persian gum and its use as a natural colorant in a model beverage. Food Research International, 2020, 137, 109689.	2.9	34
43	The effects of fatty acids chain length on the techno-functional properties of basil seed gum-based edible films. International Journal of Biological Macromolecules, 2020, 160, 245-251.	3.6	35
44	Nanoencapsulation of quercetin and curcumin in casein-based delivery systems. Food Hydrocolloids, 2019, 87, 394-403.	5.6	141
45	Effects of novel and conventional thermal treatments on the physicochemical properties of iron-loaded double emulsions. Food Chemistry, 2019, 270, 70-77.	4.2	48
46	Coâ€encapsulation of lupulon and xanthohumol in lecithinâ€based nanoliposomes developed by sonication method. Journal of Food Processing and Preservation, 2019, 43, e14075.	0.9	11
47	Development of caseinâ€based nanoencapsulation systems for delivery of epigallocatechin gallate and folic acid. Food Science and Nutrition, 2019, 7, 519-527.	1.5	37
48	Gum arabic improves the mechanical properties of wild almond protein film. Carbohydrate Polymers, 2019, 222, 114994.	5.1	20
49	Study on hydrophobic modification of basil seed gum-based (BSG) films by octenyl succinate anhydride (OSA). Carbohydrate Polymers, 2019, 219, 155-161.	5.1	65
50	Development of bioactive composite films from chitosan and carboxymethyl cellulose using glutaraldehyde, cinnamon essential oil and oleic acid. International Journal of Biological Macromolecules, 2019, 134, 604-612.	3.6	112
51	Varietal differences in the effect of rice ageing on starch digestion. Food Hydrocolloids, 2019, 95, 358-366.	5.6	34
52	Optimization of microwave-assisted accelerated transesterification of inedible olive oil for biodiesel production. Renewable Energy, 2019, 138, 915-922.	4.3	49
53	The stability of triphasic oil-in-water Pickering emulsions can be improved by physical modification of hordein- and secalin-based submicron particles. Food Hydrocolloids, 2019, 89, 649-660.	5.6	33
54	Development of highly stable colloidal dispersions of gelled-oil nanoparticles loaded with cuminaldehyde. Journal of Colloid and Interface Science, 2019, 541, 65-74.	5.0	30

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55	Development of fermented date syrup using Kombucha starter culture. Journal of Food Processing and Preservation, 2019, 43, e13872.	0.9	22
56	Lipase synthesis of isoamyl acetate using different acyl donors: Comparison of novel esterification techniques. LWT - Food Science and Technology, 2019, 101, 214-219.	2.5	28
57	Preparation of physically modified oat starch with different sonication treatments. Food Hydrocolloids, 2019, 89, 311-320.	5.6	113
58	Effect of encapsulation on the stability and survivability of Enterococcus faecium in a non-dairy probiotic beverage. Food Science and Technology International, 2019, 25, 233-242.	1.1	15
59	Food-grade gliadin microstructures obtained by electrohydrodynamic processing. Food Research International, 2019, 116, 1366-1373.	2.9	42
60	Development of a novel colorimetric sensor based on alginate beads for monitoring rainbow trout spoilage. Journal of Food Science and Technology, 2018, 55, 1695-1704.	1.4	33
61	Changes in fatty acid profile and oxidation indices of soybean oil supplemented withOcimum sanctumessential oil during accelerated storage. Journal of Essential Oil Research, 2018, 30, 214-224.	1.3	9
62	Physical and mechanical properties of gelatin-CMC composite films under the influence of electrostatic interactions. International Journal of Biological Macromolecules, 2018, 114, 1-9.	3.6	66
63	Effect of drying methods (electrospraying, freeze drying and spray drying) on survival and viability of microencapsulated Lactobacillus rhamnosus ATCC 7469. Journal of Functional Foods, 2018, 40, 391-399.	1.6	108
64	Shelf-life extension of refrigerated rainbow trout fillets using total Farsi gum-based coatings containing clove and thyme essential oils emulsions. Food Hydrocolloids, 2018, 77, 677-688.	5.6	75
65	Active Food Packaging Coatings Based on Hybrid Electrospun Gliadin Nanofibers Containing Ferulic Acid/Hydroxypropyl-Beta-Cyclodextrin Inclusion Complexes. Nanomaterials, 2018, 8, 919.	1.9	62
66	Effect of medicinal plant type and concentration on physicochemical, antioxidant, antimicrobial, and sensorial properties of kombucha. Food Science and Nutrition, 2018, 6, 2568-2577.	1.5	61
67	Encapsulation of vitamin C in a rebaudioside-sweetened model beverage using water in oil in water double emulsions. LWT - Food Science and Technology, 2018, 96, 419-425.	2.5	31
68	Physicochemical properties of fish oil in water multilayer emulsions prepared by a mixture of whey protein isolate and water-soluble fraction of Farsi gum. International Journal of Biological Macromolecules, 2018, 118, 1639-1647.	3.6	15
69	Effect of Farsi gum-based antimicrobial adhesive coatings on the refrigeration shelf life of rainbow trout fillets. LWT - Food Science and Technology, 2017, 80, 1-9.	2.5	48
70	Sensory evaluation of selected formulated milk barberry drinks using the fuzzy approach. Food Science and Nutrition, 2017, 5, 739-749.	1.5	23
71	Characterization of basil seed gum-based edible films incorporated with Zataria multiflora essential oil nanoemulsion. Carbohydrate Polymers, 2017, 166, 93-103.	5.1	213
72	Efficient delivery of quercetin after binding to beta-lactoglobulin followed by formation soft-condensed core-shell nanostructures. Food Chemistry, 2017, 233, 282-289.	4.2	50

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73	Optimization of functional nanoparticles formation in associative mixture of water-soluble portion of Farsi gum and beta-lactoglobulin. International Journal of Biological Macromolecules, 2017, 102, 1297-1303.	3.6	22
74	Mixed biopolymer nanocomplexes conferred physicochemical stability and sustained release behavior to introduced curcumin. Food Hydrocolloids, 2017, 71, 216-224.	5.6	39
75	Effect of different edible coatings on postharvest quality of â€˜Kinnowâ€™ mandarin. Journal of Food Measurement and Characterization, 2017, 11, 1827-1833.	1.6	44
76	Shellac, gelatin and Persian gum as alternative coating for orange fruit. Scientia Horticulturae, 2017, 225, 22-28.	1.7	88
77	Oxidative Stability of Virgin Olive Oil Supplemented withZataria multifloraBoiss. andRosmarinus officinalisL. Essential Oils During Accelerated Storage. Journal of Food Processing and Preservation, 2017, 41, e12951.	0.9	23
78	Nanocapsule formation by complexation of biopolymers. , 2017, , 447-492.		8
79	Lipid Oxidation, Color Changes, and Microbiological Quality of Frozen Beef Burgers Incorporated with Shirazi Thyme, Cinnamon, and Rosemary Extracts. Journal of Food Quality, 2017, 2017, 1-9.	1.4	41
80	Eugenol Enrichment of Clove Bud Essential Oil Using Different Microwave-assisted Distillation Methods. Food Science and Technology Research, 2017, 23, 385-394.	0.3	37
81	Physicochemical properties and storage stability of ultrasound-mediated WPI-stabilized fish oil nanoemulsions. Food Hydrocolloids, 2016, 61, 801-811.	5.6	75
82	Gelatin-hydroxypropyl methylcellulose water-in-water emulsions as a new bio-based packaging material. International Journal of Biological Macromolecules, 2016, 86, 242-249.	3.6	32
83	Physicochemical properties and oxidative stability of fish oil nanoemulsions as affected by hydrophilic lipophilic balance, surfactant to oil ratio and storage temperature. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2016, 506, 821-832.	2.3	67
84	Polysaccharide type and concentration affect nanocomplex formation in associative mixture with Î²-lactoglobulin. International Journal of Biological Macromolecules, 2016, 93, 724-730.	3.6	12
85	Isothermal titration calorimetric and spectroscopic studies of Î²-lactoglobulin-water-soluble fraction of Persian gum interaction in aqueous solution. Food Hydrocolloids, 2016, 55, 108-118.	5.6	84
86	NaOH-free debittering of table olives using power ultrasound. Food Chemistry, 2016, 192, 775-781.	4.2	29
87	Effect of carboxymethyl cellulose-based coatings incorporated with Zataria multiflora Boiss. essential oil and grape seed extract on the shelf life of rainbow trout fillets. LWT - Food Science and Technology, 2015, 64, 898-904.	2.5	125
88	Nanocomplexes arising from protein-polysaccharide electrostatic interaction as a promising carrier for nutraceutical compounds. Food Hydrocolloids, 2015, 50, 16-26.	5.6	154
89	Î²-Lactoglobulinâ€“sodium alginate interaction as affected by polysaccharide depolymerization using high intensity ultrasound. Food Hydrocolloids, 2013, 32, 235-244.	5.6	88
90	Complex coacervation of Î²-lactoglobulin â€“ Î¹-Carrageenan aqueous mixtures as affected by polysaccharide sonication. Food Chemistry, 2013, 141, 215-222.	4.2	75

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91	Effect of alternative C2 carbon sources on the growth, lipid, and Î³-linolenic acid production of spirulina (Arthrospira platensis). Food Science and Biotechnology, 2012, 21, 355-363.	1.2	19
92	Expanded ethanol with CO2 and pressurized ethyl lactate to obtain fractions enriched in Î³-Linolenic Acid from Arthrospira platensis (Spirulina). Journal of Supercritical Fluids, 2012, 62, 109-115.	1.6	93
93	Development and evaluation of a novel biodegradable film made from chitosan and cinnamon essential oil with low affinity toward water. Journal of Biotechnology, 2010, 150, 573-573.	1.9	10
94	Development and evaluation of a novel biodegradable film made from chitosan and cinnamon essential oil with low affinity toward water. Food Chemistry, 2010, 122, 161-166.	4.2	649
95	Effect of chitosan coatings enriched with cinnamon oil on the quality of refrigerated rainbow trout. Food Chemistry, 2010, 120, 193-198.	4.2	779
96	ANTIMICROBIAL, PHYSICAL AND MECHANICAL PROPERTIES OF CHITOSAN-BASED FILMS INCORPORATED WITH THYME, CLOVE AND CINNAMON ESSENTIAL OILS. Journal of Food Processing and Preservation, 2009, 33, 727-743.	0.9	313
97	Microwave-assisted hydrodistillation of essential oil fromZataria multiflora Boiss. European Journal of Lipid Science and Technology, 2008, 110, 448-454.	1.0	48
98	Improving Antibacterial Activity of Edible Films Based on Chitosan by Incorporating Thyme and Clove Essential Oils and EDTA. Journal of Applied Sciences, 2008, 8, 2895-2900.	0.1	38