

Peiman Ariaii

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

610
citations

759233

12
h-index

752698

20
g-index

21
all docs

21
docs citations

21
times ranked

560
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of Functional Properties of Wheat Germ Protein Hydrolysates and Its Effect on Physicochemical Properties of Frozen Yogurt. <i>International Journal of Peptide Research and Therapeutics</i> , 2022, 28, 1.	1.9	10
2	Antimicrobial, antioxidant and anti-cancer properties of protein hydrolysates from indian mackerel (<i>Rastrelliger kanagurta</i>) waste prepared using commercial enzyme. <i>International Journal of Peptide Research and Therapeutics</i> , 2022, 28, 1.	1.9	5
3	Effect of clover sprouts protein hydrolysates as an egg substitute on physicochemical and sensory properties of mayonnaise. <i>Food Science and Nutrition</i> , 2022, 10, 253-263.	3.4	10
4	The effect of hydrolyzed sesame meal protein on the quality and shelf life of hamburgers during refrigerated storage. <i>Animal Science Journal</i> , 2022, 93, e13729.	1.4	11
5	Evaluation the Effect Hydrolyzed Canola Meal Protein with Composite Coating on Physicochemical and Sensory Properties of Chicken Nugget. <i>International Journal of Peptide Research and Therapeutics</i> , 2022, 28, 1.	1.9	15
6	Characterization, antioxidant and antibacterial activities of chitosan nanoparticles loaded with nettle essential oil. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1395-1402.	3.2	63
7	Effects of chitosan incorporated with basil seed gum and nettle (<i>Urtica dioica</i> L.) essential oil on the quality of beef burger during refrigerated storage. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 256-264.	3.2	5
8	Comparison of coating and nano-coating of chitosan- <i>Lepidium sativum</i> seed gum composites on quality and shelf life of beef. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 341-352.	3.2	30
9	The effect of microencapsulated extract of pennyroyal (<i>Mentha pulegium</i> . L) on the physicochemical, sensory, and viability of probiotic bacteria in yogurt. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2625-2636.	3.2	16
10	The effect of grape seed protein hydrolysate on the properties of stirred yogurt and viability of <i>Lactobacillus casei</i> in it. <i>Food Science and Nutrition</i> , 2021, 9, 2180-2190.	3.4	16
11	Fortifying of probiotic yogurt with free and microencapsulated extract of <i>Tragopogon Collinus</i> and its effect on the viability of <i>Lactobacillus casei</i> and <i>Lactobacillus plantarum</i> . <i>Food Science and Nutrition</i> , 2021, 9, 3436-3448.	3.4	5
12	Use composite coating of chitosan–chia seed gum enriched with microliposomes of Bay laurel essential oil to increase the shelf life of quail fillets. <i>Food Science and Nutrition</i> , 2021, 9, 6524-6537.	3.4	14
13	Extraction and encapsulation of <i>Laurus nobilis</i> leaf extract with nano-liposome and its effect on oxidative, microbial, bacterial and sensory properties of minced beef. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3333-3344.	3.2	65
14	The effect of encapsulated plant extract of hyssop (<i>Hyssopus officinalis</i> L.) in biopolymer nanoemulsions of <i>Lepidium perfoliatum</i> and <i>Orchis mascula</i> on controlling oxidative stability of soybean oil. <i>Food Science and Nutrition</i> , 2020, 8, 1264-1271.	3.4	28
15	Effects of encapsulated rosemary extract on oxidative and microbiological stability of beef meat during refrigerated storage. <i>Food Science and Nutrition</i> , 2019, 7, 3969-3978.	3.4	52
16	Carboxymethyl cellulose-agar biocomposite film activated with summer savory essential oil as an antimicrobial agent. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 561-568.	7.5	87
17	Effect of Chitosan Edible Coating Enriched with Eucalyptus Essential Oil and α -Tocopherol on Silver Carp Fillets Quality During Refrigerated Storage. <i>Journal of Food Safety</i> , 2017, 37, e12295.	2.3	47
18	The Effects of Liposomal Encapsulated Thyme Extract on the Quality of Fish Mince and <i>Escherichia coli</i> O157:H7 Inhibition During Refrigerated Storage. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 115-123.	1.4	74

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19	Effects of Celery Extracts on the Oxidative Stability of Canola Oil Under Thermal Condition. Journal of Food Processing and Preservation, 2016, 40, 531-540.	2.0	29
20	Effect of Methylcellulose Coating Enriched with <i>Pimpinella affinis</i> Oil on the Quality of Silver Carp Fillet during Refrigerator Storage Condition. Journal of Food Processing and Preservation, 2015, 39, 1647-1655.	2.0	28
21	A Survey on Salmonella of Working Tools and Storage Area of Meat/Chicken Stores in Iran (Amol). , 2009, , .		0