Seyedeh-Maryam Hasheminya

List of Publications by Year
in descending order

15 papers	667 citations	758635 12 h-index	996533 15 g-index
15 all docs	15 docs citations	15 times ranked	829 citing authors

#	Article	IF	Citations
1	Development and characterization of biocomposite films made from kefiran, carboxymethyl cellulose and Satureja Khuzestanica essential oil. Food Chemistry, 2019, 289, 443-452.	4.2	117
2	Effective strategies for reduction of oil content in deep-fat fried foods: A review. Trends in Food Science and Technology, 2019, 92, 172-183.	7.8	96
3	Novel nanocomposites based on fatty acid modified cellulose nanofibers/poly(lactic acid): Morphological and physical properties. Food Packaging and Shelf Life, 2015, 5, 21-31.	3.3	94
4	Physicochemical, mechanical, optical, microstructural and antimicrobial properties of novel kefiran-carboxymethyl cellulose biocomposite films as influenced by copper oxide nanoparticles (CuONPs). Food Packaging and Shelf Life, 2018, 17, 196-204.	3.3	78
5	Influence of simultaneous application of copper oxide nanoparticles and Satureja Khuzestanica essential oil on properties of kefiranâ€“carboxymethyl cellulose films. Polymer Testing, 2019, 73, 377-388.	2.3	45
6	Optimization of mechanical and color properties of polystyrene/nanoclay/nano ZnO based nanocomposite packaging sheet using response surface methodology. Food Packaging and Shelf Life, 2018, 17, 11-24.	3.3	42
7	Green synthesis and characterization of copper nanoparticles using Eryngium caucasicum Trautv aqueous extracts and its antioxidant and antimicrobial properties. Particulate Science and Technology, 2020, 38, 1019-1026.	1.1	38
8	Novel ultrasound-assisted extraction of kefiran biomaterial, a prebiotic exopolysaccharide, and investigation of its physicochemical, antioxidant and antimicrobial properties. Materials Chemistry and Physics, 2020, 243, 122645.	2.0	36
9	Development and characterization of novel edible films based on Cordia dichotoma gum incorporated with Salvia mirzayanii essential oil nanoemulsion. Carbohydrate Polymers, 2021, 257, 117606.	5.1	34
10	Composition, phenolic content, antioxidant and antimicrobial activity of Pistacia atlantica subsp. kurdica hullsâ€™ essential oil. Food Bioscience, 2020, 34, 100510.	2.0	29
11	Styrene monomer migration from polystyrene based food packaging nanocomposite: Effect of clay and ZnO nanoparticles. Food and Chemical Toxicology, 2019, 129, 77-86.	1.8	28
12	Production of a fiber-enriched pasteurized and non-pasteurized fermented acidified drink using gellan. Food Bioscience, 2013, 3, 29-35.	2.0	12
13	Nonâ€thermal processing of black carrot juice using ultrasound: Intensification of bioactive compounds and microbiological quality. International Journal of Food Science and Technology, 2022, 57, 5848-5858.	1.3	10
14	Chemical composition, antioxidant, antibacterial, and antifungal properties of essential oil from wild Heracleum rawianum. Biocatalysis and Agricultural Biotechnology, 2021, 31, 101913.	1.5	6
15	Development and structural characterization of novel biomaterial polymeric films based on the mucilage extracted from Salvia mirzayanii seed gum incorporated with zinc oxide nanoparticles. Journal of Food Measurement and Characterization, 2022, 16, 3042-3053.	1.6	2