

Farhad Garavand

List of Publications by Year in descending order

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Version: 2024-02-01

37
papers

1,994
citations

331259

21
h-index

360668

35
g-index

38
all docs

38
docs citations

38
times ranked

1923
citing authors

#	ARTICLE	IF	CITATIONS
1	Plant protein-based nanocomposite films: A review on the used nanomaterials, characteristics, and food packaging applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9667-9693.	5.4	19
2	Modification and improvement of biodegradable packaging films by cold plasma; a critical review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1936-1950.	5.4	45
3	A comprehensive review on the nanocomposites loaded with chitosan nanoparticles for food packaging. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1383-1416.	5.4	131
4	Addition of milk to coffee beverages; the effect on functional, nutritional, and sensorial properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6132-6152.	5.4	18
5	Biodegradability, physical, mechanical and antimicrobial attributes of starch nanocomposites containing chitosan nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2022, 195, 49-58.	3.6	63
6	Plant protein-based food packaging films; recent advances in fabrication, characterization, and applications. <i>Trends in Food Science and Technology</i> , 2022, 120, 154-173.	7.8	120
7	Starch-Polyvinyl Alcohol-Based Films Reinforced with Chitosan Nanoparticles: Physical, Mechanical, Structural, Thermal and Antimicrobial Properties. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1111.	1.3	24
8	Biofunctional, structural, and tribological attributes of GABA-enriched probiotic yoghurts containing <i>Lactocaseibacillus paracasei</i> alone or in combination with prebiotics. <i>International Dairy Journal</i> , 2022, 129, 105348.	1.5	22
9	Different strategies to reinforce the milk protein-based packaging composites. <i>Trends in Food Science and Technology</i> , 2022, 123, 1-14.	7.8	32
10	The direct and indirect effects of bioactive compounds against coronavirus. <i>Food Frontiers</i> , 2022, 3, 96-123.	3.7	17
11	Application of Red Cabbage Anthocyanins as pH-Sensitive Pigments in Smart Food Packaging and Sensors. <i>Polymers</i> , 2022, 14, 1629.	2.0	55
12	Tuning the Physicochemical, Structural, and Antimicrobial Attributes of Whey-Based Poly (L-Lactic) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.6	19
13	Cold atmosphericâ€”pressure plasma treatment of turmeric powder: microbial load, essential oil profile, bioactivity and microstructure analyses. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2224-2232.	1.3	20
14	Salt, spices, and seasonings formulated with nano/microencapsulated ingredients. , 2021, , 435-467.		3
15	Application of nano/microencapsulated ingredients in chewing gum. , 2021, , 345-386.		3
16	The Occurrence of Lead in Animal Source Foods in Iran in the 2010s Decade: A Systematic Review. <i>Biological Trace Element Research</i> , 2021, , 1.	1.9	6
17	Incorporation of silver nanoparticles into active antimicrobial nanocomposites: Release behavior, analyzing techniques, applications and safety issues. <i>Advances in Colloid and Interface Science</i> , 2021, 293, 102440.	7.0	58
18	Bioremediation of organophosphorus pesticides in contaminated foodstuffs using probiotics. <i>Food Control</i> , 2021, 126, 108006.	2.8	31

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19	Evaluation of Physical, Mechanical and Antibacterial Properties of Pinto Bean Starch-Polyvinyl Alcohol Biodegradable Films Reinforced with Cinnamon Essential Oil. <i>Polymers</i> , 2021, 13, 2778.	2.0	27
20	Impact of cold atmospheric plasma on microbial safety, total phenolic and flavonoid contents, antioxidant activity, volatile compounds, surface morphology, and sensory quality of green tea powder. <i>Food Bioscience</i> , 2021, 44, 101348.	2.0	22
21	Encapsulation of phenolic compounds within nano/microemulsion systems: A review. <i>Food Chemistry</i> , 2021, 364, 130376.	4.2	56
22	Physical, mechanical, thermal and structural characteristics of nanoencapsulated vitamin E loaded carboxymethyl cellulose films. <i>Progress in Organic Coatings</i> , 2020, 138, 105383.	1.9	51
23	Microemulsions as nano-reactors for the solubilization, separation, purification and encapsulation of bioactive compounds. <i>Advances in Colloid and Interface Science</i> , 2020, 283, 102227.	7.0	37
24	Food protein-derived antihypertensive peptides in the COVID-19 pandemic: friends of foes?. <i>Journal of Hypertension</i> , 2020, 38, 1614-1616.	0.3	7
25	Release behavior of metals from tin-lined copper cookware into food simulants during cooking and cold storage. <i>Environmental Science and Pollution Research</i> , 2020, 27, 38591-38601.	2.7	12
26	Biodegradable zein film composites reinforced with chitosan nanoparticles and cinnamon essential oil: Physical, mechanical, structural and antimicrobial attributes. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 177, 25-32.	2.5	313
27	Optimisation, antioxidant attributes, stability and release behaviour of carboxymethyl cellulose films incorporated with nanoencapsulated vitamin E. <i>Progress in Organic Coatings</i> , 2019, 134, 333-341.	1.9	43
28	Different techniques for extraction and micro/nanoencapsulation of saffron bioactive ingredients. <i>Trends in Food Science and Technology</i> , 2019, 89, 26-44.	7.8	109
29	Synchronized extraction and purification of L-lactic acid from fermentation broth by emulsion liquid membrane technique. <i>Journal of Dispersion Science and Technology</i> , 2018, 39, 1291-1299.	1.3	24
30	Production of saffron-based probiotic beverage by lactic acid bacteria. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2708-2717.	1.6	25
31	Determination of phenolic profile and antioxidant activity of pistachio hull using high-performance liquid chromatography–diode array detector–electro-spray ionization–mass spectrometry as affected by ultrasound and microwave. <i>International Journal of Food Properties</i> , 2017, 20, 19-29.	1.3	46
32	Quality attributes of reduced-sugar Iranian traditional sweet bread containing stevioside. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1233-1239.	1.6	17
33	Improving the integrity of natural biopolymer films used in food packaging by crosslinking approach: A review. <i>International Journal of Biological Macromolecules</i> , 2017, 104, 687-707.	3.6	378
34	Probiotic biological strategies to decontaminate aflatoxin M1 in a traditional Iranian fermented milk drink (Doogh). <i>Food Control</i> , 2017, 71, 152-159.	2.8	74
35	Production of high quality expanded corn extrudates containing sesame seed using response surface methodology. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 713-720.	1.8	16
36	Influence of sugar replacement by stevioside on physicochemical and sensory properties of biscuit. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 393-400.	1.8	14

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37	Recovery of phenolic compounds from effluents by a microemulsion liquid membrane (MLM) extractor. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014, 443, 303-310.	2.3	37