

# Nasser Sedaghat

## List of Publications by Year in descending order

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Version: 2024-02-01

17  
papers

246  
citations

1163117

8  
h-index

1058476

14  
g-index

17  
all docs

17  
docs citations

17  
times ranked

346  
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of new active packaging film made from a soluble soybean polysaccharide incorporating ZnO nanoparticles. <i>Carbohydrate Polymers</i> , 2016, 140, 220-227.	10.2	81
2	Chitosan-limonene coating in combination with modified atmosphere packaging preserve postharvest quality of cucumber during storage. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1610-1621.	3.2	36
3	Application of edible coating and acidic washing for extending the storage life of mushrooms ( <i>Agaricus bisporus</i> ). <i>Food Science and Technology International</i> , 2012, 18, 523-530.	2.2	25
4	Effect of active edible coating and temperature on quality properties of roasted pistachio nuts during storage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14121.	2.0	20
5	Probing the interactions between hardness and sensory of pistachio nuts during storage using principal component analysis. <i>Food Science and Nutrition</i> , 2019, 7, 2684-2691.	3.4	14
6	Effects of packaging and storage conditions on Iranian wild pistachio kernels and assessment of oxidative stability of edible extracted oil. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13911.	2.0	13
7	Effect of active edible coating on quality properties of green-raisin and ranking the samples using fuzzy approach. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 46-58.	3.2	10
8	Development of shelf life kinetic model for fresh rainbow trout ( <i>Oncorhynchus mykiss</i> ) fillets stored under modified atmosphere packaging. <i>Journal of Food Science and Technology</i> , 2019, 56, 663-673.	2.8	9
9	Improve the barrier and mechanical properties of whey protein isolate film using fructan obtained from Serish ( <i>Eremurus spectabilis</i> ) root as a novel polysaccharide. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1774-1784.	3.2	7
10	Modeling the respiration rate of chitosan coated fresh in-hull pistachios ( <i>Pistacia vera</i> L. cv. Badami) for modified atmosphere packaging design. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1049-1061.	3.2	7
11	Physicochemical and Rheological Properties of White-Cheek Shark ( <i>Carcharhinus dussumieri</i> ) Skin Gelatin. <i>International Journal of Food Properties</i> , 2016, 19, 2788-2804.	3.0	6
12	The kinetics of colour degradation, chlorophylls and xanthophylls loss in pistachio nuts during roasting process. <i>Food Quality and Safety</i> , 0, , .	1.8	6
13	Evaluation of the effect of carboxy methyl cellulose edible coating containing Astragalus honey ( <i>Astragalus gossypinus</i> ) on the shelf-life of pistachio kernel. <i>Food Control</i> , 2022, 139, 109094.	5.5	6
14	The combined impact of calcium lactate with cysteine pretreatment and perforation-mediated modified atmosphere packaging on quality preservation of fresh-cut Romaine lettuce. <i>Journal of Food Science</i> , 2021, 86, 715-723.	3.1	4
15	Chemical composition, antioxidative, antibacterial, and time-kill activities of some selected plant essential oils against foodborne pathogenic and spoilage organisms. <i>Veterinary Research Forum</i> , 2020, 11, 339-346.	0.3	2
16	COMPARISON OF TP CAN AND FLEXIBLE POUCH ON PHYSICO-CHEMICAL, MICROBIAL AND SENSORY PROPERTIES OF MASHHAD BLACKCHERRY PRESERVES AT DIFFERENT STORAGE CONDITIONS. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 727-733.	2.0	0
17	Effect of packaging material and oxygen concentration on quality of Chavoot during the storage. <i>Journal of Food Science and Technology</i> , 2022, 59, 879-889.	2.8	0