

Nasser Sedaghat

List of Publications by Year in descending order

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17
papers

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1163117

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all docs

17
docs citations

17
times ranked

346
citing authors

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