

Ali Ehsani

List of Publications by Year in descending order

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85
papers

3,089
citations

185998

28
h-index

174990

52
g-index

87
all docs

87
docs citations

87
times ranked

3190
citing authors

#	ARTICLE	IF	CITATIONS
1	Nanoparticles and their antimicrobial properties against pathogens including bacteria, fungi, parasites and viruses. <i>Microbial Pathogenesis</i> , 2018, 123, 505-526.	1.3	265
2	Antimicrobial activity of Titanium dioxide and Zinc oxide nanoparticles supported in 4A zeolite and evaluation the morphological characteristic. <i>Scientific Reports</i> , 2019, 9, 17439.	1.6	236
3	Whey protein isolate/cellulose nanofibre/TiO ₂ nanoparticle/rosemary essential oil nanocomposite film: Its effect on microbial and sensory quality of lamb meat and growth of common foodborne pathogenic bacteria during refrigeration. <i>International Journal of Food Microbiology</i> , 2017, 251, 8-14.	2.1	188
4	Fabrication and characterization of the bionanocomposite film based on whey protein biopolymer loaded with TiO ₂ nanoparticles, cellulose nanofibers and rosemary essential oil. <i>Industrial Crops and Products</i> , 2018, 124, 300-315.	2.5	184
5	pH-responsive color indicator films based on methylcellulose/chitosan nanofiber and barberry anthocyanins for real-time monitoring of meat freshness. <i>International Journal of Biological Macromolecules</i> , 2021, 166, 741-750.	3.6	176
6	Antioxidant and cryoprotective effects of a tetrapeptide isolated from Amur sturgeon skin gelatin. <i>Journal of Functional Foods</i> , 2014, 7, 609-620.	1.6	110
7	Preparation and characterization of functional sodium caseinate/guar gum/TiO ₂ /cumin essential oil composite film. <i>International Journal of Biological Macromolecules</i> , 2020, 145, 835-844.	3.6	99
8	Chitosan coating incorporated with the lactoperoxidase system: an active edible coating for fish preservation. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1373-1378.	1.7	95
9	Lipid-based nano delivery of antimicrobials to control food-borne bacteria. <i>Advances in Colloid and Interface Science</i> , 2019, 270, 263-277.	7.0	84
10	Validation of drop plate technique for bacterial enumeration by parametric and nonparametric tests. <i>Veterinary Research Forum</i> , 2013, 4, 179-83.	0.3	76
11	Functional biocompatible nanocomposite films consisting of selenium and zinc oxide nanoparticles embedded in gelatin/cellulose nanofiber matrices. <i>International Journal of Biological Macromolecules</i> , 2021, 175, 87-97.	3.6	59
12	Properties of <i>Bunium Persicum</i> Essential Oil and its Application in Iranian White Cheese Against <i>Listeria Monocytogenes</i> and <i>Escherichia Coli</i> O157:H7. <i>Journal of Food Safety</i> , 2016, 36, 563-570.	1.1	58
13	Efficacy of Lactoperoxidase System-Whey Protein Coating on Shelf-life Extension of Rainbow Trout Fillets During Cold Storage(4°C). <i>Food and Bioprocess Technology</i> , 2015, 8, 54-62.	2.6	55
14	Preparation of Active Nanocomposite Film Consisting of Sodium Caseinate, ZnO Nanoparticles and Rosemary Essential Oil for Food Packaging Applications. <i>Journal of Polymers and the Environment</i> , 2021, 29, 588-598.	2.4	55
15	Bioemulsifiers Derived from Microorganisms: Applications in the Drug and Food Industry. <i>Advanced Pharmaceutical Bulletin</i> , 2018, 8, 191-199.	0.6	54
16	Microbial gums: introducing a novel functional component of edible coatings and packaging. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 6853-6866.	1.7	51
17	Nanocomposite films consisting of functional nanoparticles (TiO ₂ and ZnO) embedded in 4A-Zeolite and mixed polymer matrices (gelatin and polyvinyl alcohol). <i>Food Research International</i> , 2020, 137, 109716.	2.9	49
18	Efficacy of whey protein coating incorporated with lactoperoxidase and α -tocopherol in shelf life extension of Pike-Perch fillets during refrigeration. <i>LWT - Food Science and Technology</i> , 2017, 85, 225-231.	2.5	47

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19	Effect of different types of active biodegradable films containing lactoperoxidase system or sage essential oil on the shelf life of fish burger during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2020, 117, 108633.	2.5	45
20	Polyvinyl alcohol/gelatin nanocomposite containing ZnO, TiO ₂ or ZnO/TiO ₂ nanoparticles doped on 4A zeolite: Microbial and sensory qualities of packaged white shrimp during refrigeration. <i>International Journal of Food Microbiology</i> , 2020, 312, 108375.	2.1	45
21	Fabrication of curcumin-zein-ethyl cellulose composite nanoparticles using antisolvent co-precipitation method. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1538-1545.	3.6	44
22	<i>Zataria multiflora</i> Boiss essential oil and sodium acetate: how they affect shelf life of vacuum-packaged trout burgers. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1055-1062.	1.3	43
23	Silver nanoparticles induce the cardiomyogenic differentiation of bone marrow derived mesenchymal stem cells via telomere length extension. <i>Beilstein Journal of Nanotechnology</i> , 2021, 12, 786-797.	1.5	43
24	Investigation of antibacterial, acid and bile tolerance properties of lactobacilli isolated from Koozeh cheese. <i>Veterinary Research Forum</i> , 2012, 3, 181-5.	0.3	42
25	Development of probiotic yogurt by incorporation of milk protein concentrate (MPC) and microencapsulated <i>Lactobacillus paracasei</i> in gellan-caseinate mixture. <i>British Food Journal</i> , 2018, 120, 1516-1528.	1.6	35
26	Red beet extract usage in gelatin/gellan based gummy candy formulation introducing <i>Salix aegyptiaca</i> distillate as a flavouring agent. <i>Journal of Food Science and Technology</i> , 2020, 57, 3355-3362.	1.4	33
27	Electrospun ethyl cellulose/poly caprolactone/gelatin nanofibers: The investigation of mechanical, antioxidant, and antifungal properties for food packaging. <i>International Journal of Biological Macromolecules</i> , 2021, 191, 457-464.	3.6	33
28	Development of probiotic yogurt containing red beet extract and basil seed gum; techno-functional, microbial and sensorial characterization. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 29, 101785.	1.5	32
29	Kinetics Analysis and Susceptibility Coefficient of the Pathogenic Bacteria by Titanium Dioxide and Zinc Oxide Nanoparticles. <i>Advanced Pharmaceutical Bulletin</i> , 2020, 10, 56-64.	0.6	32
30	Application of Nanotechnology to Improve the Performance of Biodegradable Biopolymer-Based Packaging Materials. <i>Polymers</i> , 2021, 13, 4399.	2.0	30
31	Development of an active packaging system containing zinc oxide nanoparticles for the extension of chicken fillet shelf life. <i>Food Science and Nutrition</i> , 2020, 8, 5461-5473.	1.5	29
32	Nanoparticles and Zeolites: Antibacterial Effects and their Mechanism against Pathogens. <i>Current Pharmaceutical Biotechnology</i> , 2019, 20, 1074-1086.	0.9	29
33	Development and characterization of a Persian gum-sodium caseinate biocomposite film accompanied by <i>Zingiber officinale</i> extract. <i>Journal of Applied Polymer Science</i> , 2019, 136, 47215.	1.3	28
34	Phytochemical, antioxidant and antibacterial properties of and essential oils. <i>Veterinary Research Forum</i> , 2017, 8, 223-229.	0.3	28
35	Plant gums as the functional compounds for edible films and coatings in the food industry: A review. <i>Polymers for Advanced Technologies</i> , 2021, 32, 2306-2326.	1.6	27
36	Smart Biopolymer-Based Nanocomposite Materials Containing pH-Sensing Colorimetric Indicators for Food Freshness Monitoring. <i>Molecules</i> , 2022, 27, 3168.	1.7	26

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37	Application of supercritical fluids in cholesterol extraction from foodstuffs: a review. <i>Journal of Food Science and Technology</i> , 2018, 55, 2813-2823.	1.4	24
38	Chemical composition and in vitro antibacterial activity of essential oil and methanol extract of <i>Echinophora platyloba</i> D.C against some of food-borne pathogenic bacteria. <i>Veterinary Research Forum</i> , 2013, 4, 123-7.	0.3	24
39	Gouda cheese spoilage prevention: Biodegradable coating induced by <i>Bunium persicum</i> essential oil and lactoperoxidase system. <i>Food Science and Nutrition</i> , 2019, 7, 959-968.	1.5	23
40	Effects of <i>Mentha longifolia</i> L. essential oil on viability and cellular ultrastructure of <i>Lactobacillus casei</i> during ripening of probiotic Feta cheese. <i>International Journal of Dairy Technology</i> , 2013, 66, 77-82.	1.3	22
41	The antibacterial effect of whey protein- α -alginate coating incorporated with the lactoperoxidase system on chicken thigh meat. <i>Food Science and Nutrition</i> , 2018, 6, 878-883.	1.5	22
42	Comparative evaluation of edible films impregnated with sage essential oil or lactoperoxidase system: Impact on chemical and sensory quality of carp burgers. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14070.	0.9	21
43	Effects of lactoperoxidase system- α -alginate coating on chemical, microbial, and sensory properties of chicken breast fillets during cold storage. <i>Journal of Food Safety</i> , 2018, 38, e12449.	1.1	19
44	Effects of <i>Mentha longifolia</i> L. essential oil and <i>Lactobacillus casei</i> on the organoleptic properties and on the growth of <i>Staphylococcus aureus</i> and <i>Listeria monocytogenes</i> during manufacturing, ripening and storage of Iranian white-brined cheese. <i>International Journal of Dairy Technology</i> , 2013, 66, 70-76.	1.3	17
45	Evaluation of Various Properties of Symbiotic Yoghurt of Buffalo Milk. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 1466-1473.	0.9	17
46	Starch/alginate/ Cu-g-C ₃ N ₄ nanocomposite film for food packaging. <i>Materials Chemistry and Physics</i> , 2021, 267, 124583.	2.0	17
47	Phytochemical Properties and Hygienic Effects of <i>Allium ascalonicum</i> and <i>Pimpinella anisum</i> Essential Oils in Iranian White Brined Cheese. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2012, 15, 1013-1020.	0.7	16
48	Antimicrobial coatings and films on meats: A perspective on the application of antimicrobial edible films or coatings on meats from the past to future. <i>Bali Medical Journal</i> , 2018, 7, 87.	0.1	16
49	Antibacterial activity of <i>Enterococcus faecium</i> derived from Koopeh cheese against <i>Listeria monocytogenes</i> in probiotic ultra-filtrated cheese. <i>Veterinary Research Forum</i> , 2014, 5, 169-75.	0.3	16
50	The combined effects of lactoperoxidase system and whey protein coating on microbial, chemical, textural, and sensory quality of shrimp (<i>Penaeus merguensis</i>) during cold storage (4 \pm 1 $^{\circ}$ C). <i>Food Science and Nutrition</i> , 2018, 6, 1378-1386.	1.5	15
51	Extraction of specific egg yolk antibodies and application in chitosan coating: effect on microbial and sensory properties of rainbow trout fillet during chilled storage. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2356-2364.	1.7	15
52	Microencapsulation of <i>Zataria multiflora</i> Boiss. essential oil by complex coacervation using gelatin and gum arabic: Characterization, release profile, antimicrobial and antioxidant activities. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15823.	0.9	13
53	Detoxification of Aflatoxin B1 by Probiotic Yeasts and Bacteria Isolated From Dairy Products of Iran. <i>Advanced Pharmaceutical Bulletin</i> , 2020, 10, 482-487.	0.6	13
54	Characterization and Optimization of Persian Gum/Whey Protein Bionanocomposite Films Containing Betanin Nanoliposomes for Food Packaging Utilization. <i>Journal of Polymers and the Environment</i> , 2022, 30, 2800-2811.	2.4	13

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55	Identification and molecular characterisation of lactobacilli isolated from traditional Koopeh cheese. International Journal of Dairy Technology, 2017, 70, 556-561.	1.3	12
56	Efficiency of dietary sodium alginate coating incorporated with lycopene in preserving rainbow trout. Food Science and Biotechnology, 2017, 26, 557-562.	1.2	12
57	Active packaging for Salmon stored at refrigerator with Polypropylene nanocomposites containing 4A zeolite, ZnO nanoparticles, and green tea extract. Food Science and Nutrition, 2020, 8, 6445-6456.	1.5	12
58	Application of Novel Non-Thermal Physical Technologies to Degrade Mycotoxins. Journal of Fungi (Basel, Switzerland), 2021, 7, 395.	1.5	12
59	Occurrence of aflatoxin B1 contamination in dairy cows feed in Iran. Toxin Reviews, 2016, 35, 54-57.	1.5	11
60	Differentiation of common marketable-size rainbow trouts (<i>Oncorhynchus mykiss</i>) based on nutritional and dietetic traits: a comparative study. Journal of Applied Animal Research, 2013, 41, 387-391.	0.4	10
61	Non-thermal techniques: a new approach to removing pesticide residues from fresh products and water. Toxin Reviews, 2021, 40, 562-575.	1.5	10
62	Microbiological Properties and Biogenic Amines of Whole Pike Perch (<i>Sander lucioperca</i>), Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Storage. Journal of Food Science, 2012, 77, M664-8.	1.5	9
63	Determination of Short-Term Icing and Frozen Storage Characteristics of Ungutted Silver Carp (<i>Hypophthalmichthys molitrix</i>). Journal of Food Processing and Preservation, 2014, 38, 713-720.	0.9	9
64	Probiotic white cheese production using coculture with Lactobacillus species isolated from traditional cheeses. Veterinary World, 2018, 11, 726-730.	0.7	9
65	Rainbow trout fillet biopreservation by edible chitosan-based coating containing egg yolk antibody (IgY) and lycopene. Journal of Food Science and Technology, 2020, 57, 282-292.	1.4	9
66	Probiotic Ayran development by incorporation of phytosterols and microencapsulated <i>Lactobacillus casei</i> L26 in sodium caseinate-gellan mixture. International Journal of Dairy Technology, 2022, 75, 150-158.	1.3	9
67	Cellular and Molecular Mechanisms Involved in Hematopoietic Stem Cell Aging as a Clinical Prospect. Oxidative Medicine and Cellular Longevity, 2022, 2022, 1-13.	1.9	9
68	Rancidity development of refrigerated rainbow trout (<i>Oncorhynchus mykiss</i>) fillets: comparative effects of <i>in vivo</i> and <i>in vitro</i> lycopene. Journal of the Science of Food and Agriculture, 2018, 98, 559-565.	1.7	8
69	Applications of capsaicin in food industry: functionality, utilization and stabilization. Critical Reviews in Food Science and Nutrition, 2023, 63, 4009-4025.	5.4	7
70	Evaluation of Phytochemical and Antibacterial Properties of some Medicinal Plants from Iran. Journal of Biologically Active Products From Nature, 2013, 3, 310-322.	0.1	6
71	Improvement of lipid stability of refrigerated rainbow trout (<i>Oncorhynchus mykiss</i>) fillets by pre-storage α -tocopherol acetate dipping treatment. Veterinary Research Forum, 2012, 3, 269-73.	0.3	6
72	Safety Assessment of Crayfish (<i>Astacus leptodactylus</i> ESCH., 1823) from Microbial Load and Biogenic Amines Signature: Impact of Post-Catch Icing and Frozen Storage. International Journal of Food Properties, 2014, 17, 1714-1725.	1.3	5

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73	Nanomaterials and Stem Cell Differentiation Potential: An Overview of Biological Aspects and Biomedical Efficacy. <i>Current Medicinal Chemistry</i> , 2022, 29, 1804-1823.	1.2	5
74	Effect of monosodium glutamate on testicular tissue of paclitaxel-treated mice: an experimental study. <i>International Journal of Reproductive BioMedicine</i> , 2019, 17, 819-830.	0.5	5
75	Impact of Carboxymethyl Cellulose Coating Incorporated with Rosemary Essential Oil and Sodium Acetate on the Quality and Shelf Life of Rainbow Trout Fillet. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 16-30.	0.6	4
76	Effect of <i>Echinophora platyloba</i> DC. essential oil and lycopene on the stability of pasteurized cream obtained from cow milk. <i>Veterinary Research Forum</i> , 2016, 7, 139-48.	0.3	4
77	Effects of mixed starters on quality attributes of probiotic yogurt using statistical design approach. <i>Nutrition and Food Science</i> , 2019, 49, 158-169.	0.4	3
78	Investigation of the microbial quality and the occurrence of Shiga-like-toxin-producing <i>Escherichia coli</i> and methicillin resistant <i>Staphylococcus aureus</i> in traditional cheeses produced in northwest of Iran. <i>Nutrition and Food Science</i> , 2019, 49, 407-417.	0.4	3
79	Physicochemical and hygienic effects of <i>Lactobacillus acidophilus</i> in Iranian white cheese. <i>Veterinary Research Forum</i> , 2012, 3, 193-7.	0.3	3
80	Effect of microencapsulated bitter orange peel extract in coatings based on quince seed mucilage on the quality of rainbow trout fillets. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3877-3887.	1.6	3
81	Combined Effects of Vacuum Packaging and an Active Packaging Based on Whey Protein on Maintaining Quality of Pike Perch Fillets During Refrigerated Storage (4°C). <i>Journal of Packaging Technology and Research</i> , 2019, 3, 243-251.	0.6	2
82	Food-borne diseases knowledge, attitude, and practices of women living in East Azerbaijan, Iran. <i>Journal of Analytical Research in Clinical Medicine</i> , 2019, 7, 91-99.	0.1	1
83	Hematopoietic Stem Cells Characteristics: From Isolation to Transplantation. <i>Current Stem Cell Research and Therapy</i> , 2022, 17, 407-414.	0.6	1
84	Application of Nanoliposomes Containing Nisin and Crocin in Milk. <i>Advanced Pharmaceutical Bulletin</i> , 2021, , .	0.6	1
85	Relationship between awareness and attitude with health and foodsafety among students of Urmia University, Urmia, Iran. <i>Journal of Analytical Research in Clinical Medicine</i> , 2019, 7, 7-11.	0.1	0