## Sara Basiri

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7755941/publications.pdf

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15 papers	278 citations	7 h-index	1058476 14 g-index
17	17	17	409
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Fortification of stirred yoghurt with mucilage-free flaxseed and its physicochemical, microbial, textural and sensory properties. International Dairy Journal, 2022, 131, 105384.	3.0	9
2	The Persian lime peel extractâ€loaded tragacanth gel coating for sodium metabisulfite reduction in Pacific white shrimp ( <i>Litopenaeus vannamei</i> ). Journal of Food Processing and Preservation, 2022, 46, .	2.0	4
3	Shelf-life extension of pacific white shrimp using tragacanth gum -based coatings containing Persian lime peel (Citrus latifolia) extract. LWT - Food Science and Technology, 2021, 141, 110937.	5.2	26
4	Applications of Microbial Exopolysaccharides in the Food Industry. Avicenna Journal of Medical Biochemistry, 2021, 9, 107-120.	0.3	2
5	Evaluating the potential of mucilaginous seed of psyllium (Plantago ovata) as a new lead biosorbent. Bioactive Carbohydrates and Dietary Fibre, 2020, 24, 100242.	2.7	5
6	Evaluation of the effect of neutral electrolyzed water and peroxyacetic acid alone and in combination on microbiological, chemical, and sensory characteristics of poultry meat during refrigeration storage. Food Science and Technology International, 2020, 27, 108201322096871.	2.2	9
7	Effects of two probiotic spores of Bacillus species on hematological, biochemical, and inflammatory parameters in Salmonella Typhimurium infected rats. Scientific Reports, 2020, 10, 8035.	3.3	15
8	The effects of supplementation of and spores on the intestinal microflora and growth performance in rat. Iranian Journal of Microbiology, 2019, 11, 260-266.	0.8	6
9	Flaxseed mucilage: A natural stabilizer in stirred yogurt. Carbohydrate Polymers, 2018, 187, 59-65.	10.2	71
10	Experimental <i>Nerium oleander</i> poisoning in Balb/c mice and Wistar rat: comparative hepatotoxicity and nephrotoxicity effects based on biochemical and pathological studies. Biyokimya Dergisi, 2017, 42, 427-434.	0.5	2
11	CURING EFFECTS ON THE GROWTH OF LISTERIA MONOCYTOGENES AND ESCHERICHIA COLI O157:H7 IN CAMEL MEAT USING MOST PROBABLE NUMBER-POLYMERASE CHAIN REACTION METHOD. Journal of Microbiology, Biotechnology and Food Sciences, 2017, 6, 26-29.	0.8	2
12	Effect of chitosan on spoilage bacteria, Escherichia coli and Listeria monocytogenes in cured chicken meat. International Journal of Biological Macromolecules, 2015, 76, 303-309.	7.5	44
13	The effect of pomegranate peel extract (PPE) on the polyphenol oxidase (PPO) and quality of Pacific white shrimp (Litopenaeus vannamei) during refrigerated storage. LWT - Food Science and Technology, 2015, 60, 1025-1033.	5.2	71
14	The effects of supplementation of Bacillus subtilis and Bacillus coagulans spores on the intestinal microflora and growth performance in rat. Iranian Journal of Microbiology, $0,  ,  .$	0.8	8
15	Protective effects of oral administration of mixed probiotic spores of <scp> <i>Bacillus subtilis </i> </scp> and <scp> <i>Bacillus coagulans </i> </scp> on gut microbiota changes and intestinal and liver damage of rats infected with <scp> <i>Salmonella </i> Typhimurium </scp> . Journal of Food Safety, 0, , .	2.3	2