

# Asghar Khosrowshahi asl

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7757556/publications.pdf>

Version: 2024-02-01

8  
papers

245  
citations

1478505  
6  
h-index

1588992  
8  
g-index

8  
all docs

8  
docs citations

8  
times ranked

409  
citing authors

#	ARTICLE	IF	CITATIONS
1	Immobilization of lysozyme on bacterial cellulose nanofibers: Characteristics, antimicrobial activity and morphological properties. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 2544-2551.	7.5	97
2	The Effect of Xanthan Gum and Flaxseed Mucilage as Edible Coatings in Cheddar Cheese during Ripening. <i>Coatings</i> , 2018, 8, 80.	2.6	36
3	Optimization of whey protein isolate-quince seed mucilage complex coacervation. <i>International Journal of Biological Macromolecules</i> , 2019, 131, 368-377.	7.5	35
4	Chemical composition and rheology of low-fat Iranian white cheese incorporated with guar gum and gum arabic as fat replacers. <i>Journal of Food Science and Technology</i> , 2014, 51, 2584-2591.	2.8	27
5	Survival of <i>Lactobacillus casei</i> , <i>Lactobacillus plantarum</i> and <i>Bifidobacterium bifidum</i> in free and microencapsulated forms on Iranian white cheese produced by ultrafiltration. <i>International Journal of Dairy Technology</i> , 2011, 64, 84-91.	2.8	25
6	Fabrication and characterization of an active bionanocomposite film based on basil seed mucilage and ZnO nanoparticles. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3542-3550.	3.2	13
7	The influence of probiotic bacteria on the properties of Iranian white cheese. <i>International Journal of Dairy Technology</i> , 2012, 65, 561-567.	2.8	7
8	Complexation and coacervation of whey protein isolate with quince seed mucilage. <i>Journal of Dispersion Science and Technology</i> , 2021, 42, 2032-2041.	2.4	5