

# Asghar Khosrowshahi asl

## List of Publications by Year in descending order

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

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8  
papers

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1478505  
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docs citations

8  
times ranked

409  
citing authors

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