Mehran Ghasemlou

List of Publications by Year
in descending order

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45 papers	3,859 citations	159525 30 h-index	243529 44 g-index
46 all docs	46 docs citations	46 times ranked	4125 citing authors

#	Article	IF	Citations
1	Characterization of antioxidant-antimicrobial Î¹-carrageenan films containing Satureja hortensis essential oil. International Journal of Biological Macromolecules, 2013, 52, 116-124.	3.6	325
2	Physical, mechanical and barrier properties of corn starch films incorporated with plant essential oils. Carbohydrate Polymers, 2013, 98, 1117-1126.	5.1	281
3	Physical, mechanical, barrier, and thermal properties of polyol-plasticized biodegradable edible film made from kefiran. Carbohydrate Polymers, 2011, 84, 477-483.	5.1	208
4	Application of inulin in cheese as prebiotic, fat replacer and texturizer: A review. Carbohydrate Polymers, 2015, 119, 85-100.	5.1	198
5	Characterization of Î¹-carrageenan films incorporated plant essential oils with improved antimicrobial activity. Carbohydrate Polymers, 2014, 101, 582-591.	5.1	189
6	Characterization of new biodegradable edible film made from basil seed (Ocimum basilicum L.) gum. Carbohydrate Polymers, 2014, 102, 199-206.	5.1	186
7	Bio-inspired sustainable and durable superhydrophobic materials: from nature to market. Journal of Materials Chemistry A, 2019, 7, 16643-16670.	5.2	183
8	Effect of glycerol concentration on edible film production from cress seed carbohydrate gum. Carbohydrate Polymers, 2013, 96, 39-46.	5.1	179
9	A review of nanocellulose as a new material towards environmental sustainability. Science of the Total Environment, 2021, 775, 145871.	3.9	175
10	Development and characterisation of a new biodegradable edible film made from kefiran, an exopolysaccharide obtained from kefir grains. Food Chemistry, 2011, 127, 1496-1502.	4.2	116
11	Soluble soybean polysaccharide: A new carbohydrate to make a biodegradable film for sustainable green packaging. Carbohydrate Polymers, 2013, 97, 817-824.	5.1	111
12	Surface modifications of nanocellulose: From synthesis to high-performance nanocomposites. Progress in Polymer Science, 2021, 119, 101418.	11.8	110
13	Bio-based routes to synthesize cyclic carbonates and polyamines precursors of non-isocyanate polyurethanes: A review. European Polymer Journal, 2019, 118, 668-684.	2.6	108
14	Characterization of nanobiocomposite kappa-carrageenan film with Zataria multiflora essential oil and nanoclay. International Journal of Biological Macromolecules, 2014, 69, 282-289.	3.6	107
15	Recent advances in extraction, modification, and application of chitosan in packaging industry. Carbohydrate Polymers, 2022, 277, 118876.	5.1	104
16	Characterization of edible emulsified films with low affinity to water based on kefiran and oleic acid. International Journal of Biological Macromolecules, 2011, 49, 378-384.	3.6	94
17	Polyurethanes from seed oil-based polyols: A review of synthesis, mechanical and thermal properties. Industrial Crops and Products, 2019, 142, 111841.	2.5	89
18	Characterization of soluble soybean polysaccharide film incorporated essential oil intended for food packaging. Carbohydrate Polymers, 2013, 98, 1127-1136.	5.1	87

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19	Development of new active packaging film made from a soluble soybean polysaccharide incorporated Zataria multiflora Boiss and Mentha pulegium essential oils. Food Chemistry, 2014, 146, 614-622.	4.2	86
20	Multifunctional coating composed of Eryngium campestre L. essential oil encapsulated in nano-chitosan to prolong the shelf-life of fresh cherry fruits. Food Hydrocolloids, 2021, 111, 106394.	5.6	82
21	Rheological and structural characterisation of film-forming solutions and biodegradable edible film made from kefiran as affected by various plasticizer types. International Journal of Biological Macromolecules, 2011, 49, 814-821.	3.6	72
22	Development and validation of an HPLC-FLD method for rapid determination of histamine in skipjack tuna fish (Katsuwonus pelamis). Food Chemistry, 2011, 126, 756-761.	4.2	72
23	Structural investigation and response surface optimisation for improvement of kefiran production yield from a low-cost culture medium. Food Chemistry, 2012, 133, 383-389.	4.2	72
24	Response surface modeling for optimization of formulation variables and physical stability assessment of walnut oil-in-water beverage emulsions. Food Hydrocolloids, 2012, 26, 293-301.	5.6	64
25	Robust and Eco-Friendly Superhydrophobic Starch Nanohybrid Materials with Engineered Lotus Leaf Mimetic Multiscale Hierarchical Structures. ACS Applied Materials & Interfaces, 2021, 13, 36558-36573.	4.0	63
26	Natural anthocyanins: Sources, extraction, characterization, and suitability for smart packaging. Food Packaging and Shelf Life, 2022, 33, 100872.	3.3	63
27	Switchable Dual-Function and Bioresponsive Materials to Control Bacterial Infections. ACS Applied Materials & Interfaces, 2019, 11, 22897-22914.	4.0	55
28	Comparative evaluation on fatty acid and Matricaria recutita essential oil incorporated into casein-based film. International Journal of Biological Macromolecules, 2013, 56, 69-75.	3.6	48
29	Effect of autochthonous starter cultures isolated from Siahmazgi cheese on physicochemical, microbiological and volatile compound profiles and sensorial attributes of sucuk, a Turkish dry-fermented sausage. Meat Science, 2014, 97, 104-114.	2.7	44
30	Starch-based isocyanate- and non-isocyanate polyurethane hybrids: A review on synthesis, performance and biodegradation. Carbohydrate Polymers, 2021, 265, 118029.	5.1	40
31	Targeted delivery and controlled released of essential oils using nanoencapsulation: A review. Advances in Colloid and Interface Science, 2022, 303, 102655.	7.0	37
32	Synthesis of green hybrid materials using starch and non-isocyanate polyurethanes. Carbohydrate Polymers, 2020, 229, 115535.	5.1	31
33	Development of Turkish dry-fermented sausage (sucuk) reformulated with camel meat and hump fat and evaluation of physicochemical, textural, fatty acid and volatile compound profiles during ripening. LWT - Food Science and Technology, 2014, 59, 849-858.	2.5	26
34	Use of Synergistic Interactions to Fabricate Transparent and Mechanically Robust Nanohybrids Based on Starch, Non-Isocyanate Polyurethanes, and Cellulose Nanocrystals. ACS Applied Materials & Interfaces, 2020, 12, 47865-47878.	4.0	24
35	Biodegradation of novel bioplastics made of starch, polyhydroxyurethanes and cellulose nanocrystals in soil environment. Science of the Total Environment, 2022, 815, 152684.	3.9	21
36	Development and compatibility assessment of new composite film based on sugar beet pulp and polyvinyl alcohol intended for packaging applications. Journal of Applied Polymer Science, 2015, 132, .	1.3	20

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37	Enhanced Production of Iranian Kefir Grain Biomass by Optimization and Empirical Modeling of Fermentation Conditions Using Response Surface Methodology. Food and Bioprocess Technology, 2012, 5, 3230-3235.	2.6	18
38	Relating consumer preferences to textural attributes of cooked beans: Development of an industrial protocol and microstructural observations. LWT - Food Science and Technology, 2013, 50, 88-98.	2.5	16
39	Assessment of interfacial interactions between starch and non-isocyanate polyurethanes in their hybrids. Carbohydrate Polymers, 2020, 246, 116656.	5.1	14
40	Identification of selected Lactobacillus strains isolated from Siahmazgi cheese and study on their behavior after inoculation in fermented-sausage model medium. LWT - Food Science and Technology, 2015, 62, 1177-1183.	2.5	10
41	Novel Active Surface Prepared by Embedded Functionalized Clays in an Acrylate Coating. ACS Applied Materials & Interfaces, 2015, 7, 24944-24949.	4.0	10
42	Silicon-Doped Graphene Oxide Quantum Dots as Efficient Nanoconjugates for Multifunctional Nanocomposites. ACS Applied Materials & Interfaces, 2022, 14, 7161-7174.	4.0	10
43	HISTAMINE FORMATION AND BACTERIOLOGICAL QUALITY IN SKIPJACK TUNA (KATSUWONUS PELAMIS): EFFECT OF DEFROSTING TEMPERATURE. Journal of Food Processing and Preservation, 2013, 37, 306-313.	0.9	6
44	Study on Postharvest Physico-Mechanical and Aerodynamic Properties of Mungbean [Vigna radiate (L.) Wilczek] Seeds. International Journal of Food Engineering, 2010, 6, .	0.7	4
45	Preparation and Characterization of Starch Nanocrystals. RSC Green Chemistry, 2015, , 60-108.	0.0	0