

# Mehran Ghasemlou

## List of Publications by Year in Descending Order

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**Version:** 2024-04-27

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

44  
papers

2,489  
citations

25  
h-index

46  
g-index

46  
ext. papers

3,076  
ext. citations

8.7  
avg, IF

5.49  
L-index

#	Paper	IF	Citations
44	Recent advances in extraction, modification, and application of chitosan in packaging industry. <i>Carbohydrate Polymers</i> , <b>2022</b> , 277, 118876	10.3	22
43	Biodegradation of novel bioplastics made of starch, polyhydroxyurethanes and cellulose nanocrystals in soil environment.. <i>Science of the Total Environment</i> , <b>2022</b> , 815, 152684	10.2	2
42	Targeted delivery and controlled released of essential oils using nanoencapsulation: A review.. <i>Advances in Colloid and Interface Science</i> , <b>2022</b> , 303, 102655	14.3	2
41	Natural anthocyanins: Sources, extraction, characterization, and suitability for smart packaging. <i>Food Packaging and Shelf Life</i> , <b>2022</b> , 33, 100872	8.2	2
40	A review of nanocellulose as a new material towards environmental sustainability. <i>Science of the Total Environment</i> , <b>2021</b> , 775, 145871	10.2	61
39	Multifunctional coating composed of Eryngium campestre L. essential oil encapsulated in nano-chitosan to prolong the shelf-life of fresh cherry fruits. <i>Food Hydrocolloids</i> , <b>2021</b> , 111, 106394	10.6	30
38	Robust and Eco-Friendly Superhydrophobic Starch Nanohybrid Materials with Engineered Lotus Leaf Mimetic Multiscale Hierarchical Structures. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2021</b> , 13, 36558-36573 <sup>16</sup>	9.5	16
37	Starch-based isocyanate- and non-isocyanate polyurethane hybrids: A review on synthesis, performance and biodegradation. <i>Carbohydrate Polymers</i> , <b>2021</b> , 265, 118029	10.3	11
36	Surface modifications of nanocellulose: From synthesis to high-performance nanocomposites. <i>Progress in Polymer Science</i> , <b>2021</b> , 119, 101418	29.6	21
35	Assessment of interfacial interactions between starch and non-isocyanate polyurethanes in their hybrids. <i>Carbohydrate Polymers</i> , <b>2020</b> , 246, 116656	10.3	6
34	Synthesis of green hybrid materials using starch and non-isocyanate polyurethanes. <i>Carbohydrate Polymers</i> , <b>2020</b> , 229, 115535	10.3	16
33	Use of Synergistic Interactions to Fabricate Transparent and Mechanically Robust Nanohybrids Based on Starch, Non-Isocyanate Polyurethanes, and Cellulose Nanocrystals. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2020</b> , 12, 47865-47878	9.5	11
32	Bio-based routes to synthesize cyclic carbonates and polyamines precursors of non-isocyanate polyurethanes: A review. <i>European Polymer Journal</i> , <b>2019</b> , 118, 668-684	5.2	50
31	Bio-inspired sustainable and durable superhydrophobic materials: from nature to market. <i>Journal of Materials Chemistry A</i> , <b>2019</b> , 7, 16643-16670	13	109
30	Switchable Dual-Function and Bioresponsive Materials to Control Bacterial Infections. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2019</b> , 11, 22897-22914	9.5	35
29	Polyurethanes from seed oil-based polyols: A review of synthesis, mechanical and thermal properties. <i>Industrial Crops and Products</i> , <b>2019</b> , 142, 111841	5.9	50
28	Identification of selected Lactobacillus strains isolated from Siahmazgi cheese and study on their behavior after inoculation in fermented-sausage model medium. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 1177-1183	5.4	8

27	Novel Active Surface Prepared by Embedded Functionalized Clays in an Acrylate Coating. <i>ACS Applied Materials &amp; Interfaces</i> , <b>2015</b> , 7, 24944-9	9.5	8
26	Application of inulin in cheese as prebiotic, fat replacer and texturizer: a review. <i>Carbohydrate Polymers</i> , <b>2015</b> , 119, 85-100	10.3	147
25	Development and compatibility assessment of new composite film based on sugar beet pulp and polyvinyl alcohol intended for packaging applications. <i>Journal of Applied Polymer Science</i> , <b>2015</b> , 132, n/a-n/a	2.9	11
24	Chapter 3:Preparation and Characterization of Starch Nanocrystals. <i>RSC Green Chemistry</i> , <b>2015</b> , 60-108	0.9	
23	Characterization of new biodegradable edible film made from basil seed ( <i>Ocimum basilicum</i> L.) gum. <i>Carbohydrate Polymers</i> , <b>2014</b> , 102, 199-206	10.3	141
22	Characterization of $\kappa$ -carrageenan films incorporated plant essential oils with improved antimicrobial activity. <i>Carbohydrate Polymers</i> , <b>2014</b> , 101, 582-91	10.3	139
21	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. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 59, 849-858	5.4	18
20	Development of new active packaging film made from a soluble soybean polysaccharide incorporated <i>Zataria multiflora</i> Boiss and <i>Mentha pulegium</i> essential oils. <i>Food Chemistry</i> , <b>2014</b> , 146, 614-22	8.5	69
19	Characterization of nanobiocomposite kappa-carrageenan film with <i>Zataria multiflora</i> essential oil and nanoclay. <i>International Journal of Biological Macromolecules</i> , <b>2014</b> , 69, 282-9	7.9	81
18	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. <i>Meat Science</i> , <b>2014</b> , 97, 104-14	6.4	35
17	HISTAMINE FORMATION AND BACTERIOLOGICAL QUALITY IN SKIPJACK TUNA ( <i>KATSUWONUS PELAMIS</i> ): EFFECT OF DEFROSTING TEMPERATURE. <i>Journal of Food Processing and Preservation</i> , <b>2013</b> , 37, 306-313	2.1	3
16	Physical, mechanical and barrier properties of corn starch films incorporated with plant essential oils. <i>Carbohydrate Polymers</i> , <b>2013</b> , 98, 1117-26	10.3	213
15	Effect of glycerol concentration on edible film production from cress seed carbohydrate gum. <i>Carbohydrate Polymers</i> , <b>2013</b> , 96, 39-46	10.3	133
14	Soluble soybean polysaccharide: a new carbohydrate to make a biodegradable film for sustainable green packaging. <i>Carbohydrate Polymers</i> , <b>2013</b> , 97, 817-24	10.3	90
13	Characterization of soluble soybean polysaccharide film incorporated essential oil intended for food packaging. <i>Carbohydrate Polymers</i> , <b>2013</b> , 98, 1127-36	10.3	70
12	Comparative evaluation on fatty acid and <i>Matricaria recutita</i> essential oil incorporated into casein-based film. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 56, 69-75	7.9	35
11	Characterization of antioxidant-antimicrobial $\kappa$ -carrageenan films containing <i>Satureja hortensis</i> essential oil. <i>International Journal of Biological Macromolecules</i> , <b>2013</b> , 52, 116-24	7.9	244
10	Relating consumer preferences to textural attributes of cooked beans: Development of an industrial protocol and microstructural observations. <i>LWT - Food Science and Technology</i> , <b>2013</b> , 50, 88-98	5.4	12

9	Enhanced Production of Iranian Kefir Grain Biomass by Optimization and Empirical Modeling of Fermentation Conditions Using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 3230-3235	5.1	15
8	Structural investigation and response surface optimisation for improvement of kefiran production yield from a low-cost culture medium. <i>Food Chemistry</i> , <b>2012</b> , 133, 383-9	8.5	60
7	Response surface modeling for optimization of formulation variables and physical stability assessment of walnut oil-in-water beverage emulsions. <i>Food Hydrocolloids</i> , <b>2012</b> , 26, 293-301	10.6	53
6	Characterization of edible emulsified films with low affinity to water based on kefiran and oleic acid. <i>International Journal of Biological Macromolecules</i> , <b>2011</b> , 49, 378-84	7.9	78
5	Rheological and structural characterisation of film-forming solutions and biodegradable edible film made from kefiran as affected by various plasticizer types. <i>International Journal of Biological Macromolecules</i> , <b>2011</b> , 49, 814-21	7.9	55
4	Physical, mechanical, barrier, and thermal properties of polyol-plasticized biodegradable edible film made from kefiran. <i>Carbohydrate Polymers</i> , <b>2011</b> , 84, 477-483	10.3	170
3	Development and validation of an HPLC-FLD method for rapid determination of histamine in skipjack tuna fish ( <i>Katsuwonus pelamis</i> ). <i>Food Chemistry</i> , <b>2011</b> , 126, 756-761	8.5	59
2	Development and characterisation of a new biodegradable edible film made from kefiran, an exopolysaccharide obtained from kefir grains. <i>Food Chemistry</i> , <b>2011</b> , 127, 1496-1502	8.5	95
1	Study on Postharvest Physico-Mechanical and Aerodynamic Properties of Mungbean [ <i>Vigna radiate</i> (L.) Wilczek] Seeds. <i>International Journal of Food Engineering</i> , <b>2010</b> , 6,	1.9	3