

# Tayyebah Zeinali

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7945227/publications.pdf>

Version: 2024-02-01

31  
papers

301  
citations

1163117  
8  
h-index

996975  
15  
g-index

33  
all docs

33  
docs citations

33  
times ranked

343  
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary Intake of Cadmium, Chromium, Copper, Nickel, and Lead through the Consumption of Meat, Liver, and Kidney and Assessment of Human Health Risk in Birjand, Southeast of Iran. <i>Biological Trace Element Research</i> , 2019, 191, 338-347.	3.5	46
2	Effect of different types of active biodegradable films containing lactoperoxidase system or sage essential oil on the shelf life of fish burger during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2020, 117, 108633.	5.2	45
3	Significance and Characteristics of <i>Listeria monocytogenes</i> in Poultry Products. <i>International Journal of Food Science</i> , 2019, 2019, 1-7.	2.0	32
4	Health risk assessment of Cd, Cr, Cu, Ni and Pb in the muscle, liver and gizzard of henâ€™s marketed in East of Iran. <i>Toxicology Reports</i> , 2021, 8, 53-59.	3.3	27
5	Global Prevalence of <i>Yersinia enterocolitica</i> in Cases of Gastroenteritis: A Systematic Review and Meta-Analysis. <i>International Journal of Microbiology</i> , 2021, 2021, 1-17.	2.3	15
6	Fabrication and characterization of jujube extractâ€loaded electrospun polyvinyl alcohol nanofiber for strawberry preservation. <i>Food Science and Nutrition</i> , 2021, 9, 6353-6361.	3.4	13
7	GCâ€MS determination of the content of polycyclic aromatic hydrocarbons in bread and potato Tahdig prepared with the common edible oil. <i>Environmental Monitoring and Assessment</i> , 2021, 193, 540.	2.7	11
8	Predictors of functional dairy product consumption among Iranian consumers. <i>International Dairy Journal</i> , 2021, 121, 105061.	3.0	11
9	Detection of <i>Yersinia enterocolitica</i> in Retail Chicken Meat, Mashhad, Iran. <i>Journal of Pathogens</i> , 2018, 2018, 1-4.	1.4	10
10	Assessment of attitudes toward functional foods based on theory of planned behavior: validation of a questionnaire. <i>Nutrition Journal</i> , 2020, 19, 56.	3.4	9
11	A comparison analysis of <i>Listeria monocytogenes</i> isolates recovered from chicken carcasses and human by using RAPD PCR. <i>International Journal of Clinical and Experimental Medicine</i> , 2015, 8, 10152-7.	1.3	9
12	Occurrence and risk factors of brucellosis among domestic animals: an artificial neural network approach. <i>Tropical Animal Health and Production</i> , 2022, 54, 62.	1.4	9
13	Assessment of a Novel Antimicrobial Peptide Against Clinically Isolated Animal Pathogens and Prediction of Its Thermal-Stability. <i>Microbial Drug Resistance</i> , 2020, 26, 412-419.	2.0	8
14	Knowledge, attitudes and practices of Iranian people about food safety and hygiene during covid-19 pandemic. <i>BMC Public Health</i> , 2022, 22, .	2.9	7
15	Isolation, Identification and Virulence Gene Profiling of <i>Escherichia coli</i> O157:H7 in Retail Doner Kebabs, Iran. <i>Journal of Food Safety</i> , 2013, 33, 489-496.	2.3	6
16	Evaluation of organochlorine pesticide (OCP) residues in meat and edible organs, Iran. <i>Environmental Science and Pollution Research</i> , 2019, 26, 30980-30987.	5.3	6
17	The effect of short-time microwave exposures on <i>Listeria monocytogenes</i> inoculated onto chicken meat portions. <i>Veterinary Research Forum</i> , 2015, 6, 173-6.	0.3	6
18	Encapsulation of Jujube Extract in Electrospun Nanofiber: Release Profile, Functional Effectiveness, and Application for Active Packaging. <i>Food and Bioprocess Technology</i> , 2022, 15, 2009-2019.	4.7	6

#	ARTICLE	IF	CITATIONS
19	Microbial and Chemical Characteristics of Doogh (Iranian Fermented Milk Drink). International Journal of Food Science, 2021, 2021, 1-6.	2.0	5
20	Evaluation of bacterial and fungal contamination of kitchens of Birjand University of Medical Sciences. BMC Research Notes, 2019, 12, 703.	1.4	4
21	An investigation of the effect of Zataria multiflora Boiss and Mentha piperita essential oils to improve the chemical stability of minced meat. Veterinary World, 2018, 11, 1656-1662.	1.7	3
22	A study on microbial and chemical characterization of mechanically deboned chicken in Tehran, Iran. International Journal of Environmental Health Research, 2022, 32, 2396-2405.	2.7	3
23	Effect of extraction solvents on total phenolic compound, lipid peroxidation, antioxidant and cytotoxic activity of leaves of Rubus armeniacus (Himalayan blackberry). Journal of Food Measurement and Characterization, 2021, 15, 5725-5734.	3.2	2
24	Growth response and modeling the effects of Carum copticum essential oil, pH, inoculum level and temperature on Escherichia coli O157:H7.. African Journal of Microbiology Research, 2012, 6, .	0.4	2
25	Phenotypic and genotypic determination of $\beta$ -lactamase-producing Escherichia coli strains isolated from raw milk and clinical mastitis samples, Mashhad, Iran. International Dairy Journal, 2022, 133, 105406.	3.0	2
26	Screening of Salmonella enterica Serovars, Typhi, Typhimurium, and Enteritidis in Raw Milk and Dairy Products in South-Khorasan, Iran: Conventional versus Molecular Method. Current Nutrition and Food Science, 2020, 16, 763-767.	0.6	1
27	Prevalence of Non-Alcoholic Fatty Liver and its Related Factors in Birjand, During Year 2015. MurÄqibat/hÄyi NuvÄ«n, 2016, 13, .	0.3	1
28	Nutrition assessment and geriatric associated conditions among free living elderly people in Birjand, East of Iran: a cross-sectional study. BMC Geriatrics, 2021, 21, 612.	2.7	1
29	Prevalence of vitamin D deficiency and its association with metabolic syndrome among the elderly population of Birjand, Iran. Journal of Diabetes and Metabolic Disorders, 0, , 1.	1.9	1
30	Prevalence of Listeria monocytogenes in cerebrospinal fluid obtained from hospitalized patients. Comparative Clinical Pathology, 2018, 27, 505-511.	0.7	0
31	Suction Hoses of Dental Units as a Potential Source of Microbial Contamination. Oman Medical Journal, 2020, 35, e107-e107.	1.0	0