

Mehdi Abdollahi

List of Publications by Citations

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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.

33
papers

1,683
citations

20
h-index

34
g-index

34
ext. papers

2,053
ext. citations

6.2
avg. IF

5.3
L-index

#	Paper	IF	Citations
33	A novel active bionanocomposite film incorporating rosemary essential oil and nanoclay into chitosan. <i>Journal of Food Engineering</i> , 2012 , 111, 343-350	6	293
32	Comparing physico-mechanical and thermal properties of alginate nanocomposite films reinforced with organic and/or inorganic nanofillers. <i>Food Hydrocolloids</i> , 2013 , 32, 416-424	10.6	198
31	Reducing water sensitivity of alginate bio-nanocomposite film using cellulose nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2013 , 54, 166-73	7.9	147
30	Antimicrobial activity of alginate/clay nanocomposite films enriched with essential oils against three common foodborne pathogens. <i>Food Control</i> , 2014 , 36, 1-7	6.2	138
29	Improvement of active chitosan film properties with rosemary essential oil for food packaging. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 847-853	3.8	119
28	Effect of montmorillonite clay and biopolymer concentration on the physical and mechanical properties of alginate nanocomposite films. <i>Journal of Food Engineering</i> , 2013 , 117, 26-33	6	115
27	Whey Protein Concentrate Edible Film Activated with Cinnamon Essential Oil. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1251-1258	2.1	113
26	Effect of TiO ₂ nanoparticles on the physico-mechanical and ultraviolet light barrier properties of fish gelatin/agar bilayer film. <i>LWT - Food Science and Technology</i> , 2016 , 71, 88-95	5.4	100
25	Influence of chitosan/clay functional bionanocomposite activated with rosemary essential oil on the shelf life of fresh silver carp. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 811-818	3.8	57
24	Carboxymethyl cellulose-agar biocomposite film activated with summer savory essential oil as an antimicrobial agent. <i>International Journal of Biological Macromolecules</i> , 2019 , 126, 561-568	7.9	57
23	Sequential extraction of gel-forming proteins, collagen and collagen hydrolysate from gutted silver carp (<i>Hypophthalmichthys molitrix</i>), a biorefinery approach. <i>Food Chemistry</i> , 2018 , 242, 568-578	8.5	56
22	Dynamic rheological, microstructural and physicochemical properties of blend fish protein recovered from kilka (<i>Clupeonella cultriventris</i>) and silver carp (<i>Hypophthalmichthys molitrix</i>) by the pH-shift process or washing-based technology. <i>Food Chemistry</i> , 2017 , 229, 695-709	8.5	33
21	Effect of stabilization method and freeze/thaw-aided precipitation on structural and functional properties of proteins recovered from brown seaweed (<i>Saccharina latissima</i>). <i>Food Hydrocolloids</i> , 2019 , 96, 140-150	10.6	28
20	Structural, functional, and sensorial properties of protein isolate produced from salmon, cod, and herring by-products. <i>Food and Bioprocess Technology</i> , 2018 , 11, 1733-1749	5.1	26
19	Efficacy of activated alginate-based nanocomposite films to control <i>Listeria monocytogenes</i> and spoilage flora in rainbow trout slice. <i>Journal of Food Science and Technology</i> , 2016 , 53, 521-30	3.3	25
18	Morphological, physico-mechanical, and antimicrobial properties of sodium alginate-montmorillonite nanocomposite films incorporated with marjoram essential oil. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13596	2.1	25
17	Tuning the pH-shift protein-isolation method for maximum hemoglobin-removal from blood rich fish muscle. <i>Food Chemistry</i> , 2016 , 212, 213-24	8.5	23

16	Effect of gelatin/agar bilayer film incorporated with TiO ₂ nanoparticles as a UV absorbent on fish oil photooxidation. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 1862-1868	3.8	22
15	Physicochemical and gel-forming properties of protein isolated from salmon, cod and herring by-products using the pH-shift method. <i>LWT - Food Science and Technology</i> , 2019 , 101, 678-684	5.4	22
14	Effect of whey Protein Concentrate Coating Cinamon Oil on Quality and Shelf Life of Refrigerated Beluga Sturgeon (Huso huso). <i>Journal of Food Quality</i> , 2016 , 39, 743-749	2.7	21
13	Effect of recovery technique, antioxidant addition and compositional features on lipid oxidation in protein enriched products from cod- salmon and herring backbones. <i>Food Chemistry</i> , 2021 , 360, 129973	8.5	13
12	Minimizing lipid oxidation during pH-shift processing of fish by-products by cross-processing with lingonberry press cake, shrimp shells or brown seaweed. <i>Food Chemistry</i> , 2020 , 327, 127078	8.5	10
11	Impact of pH-shift processing combined with ultrasonication on structural and functional properties of proteins isolated from rainbow trout by-products. <i>Food Hydrocolloids</i> , 2021 , 118, 106768	10.6	10
10	A starch-based pH-sensing and ammonia detector film containing betacyanin of paperflower for application in intelligent packaging of fish. <i>International Journal of Biological Macromolecules</i> , 2021 , 191, 161-170	7.9	8
9	Impact of Processing Technology on Macro- and Micronutrient Profile of Protein-Enriched Products from Fish Backbones. <i>Foods</i> , 2021 , 10,	4.9	7
8	A novel cold biorefinery approach for isolation of high quality fish oil in parallel with gel-forming proteins. <i>Food Chemistry</i> , 2020 , 332, 127294	8.5	5
7	Seaweed Proteins as a Source of Bioactive Peptides. <i>Current Pharmaceutical Design</i> , 2021 , 27, 1342-1352,3	3.3	5
6	Lipid oxidation in sorted herring (<i>Clupea harengus</i>) filleting co-products from two seasons and its relationship to composition. <i>Food Chemistry</i> , 2021 , 373, 131523	8.5	4
5	Influence of preservation methods on biochemical composition and downstream processing of cultivated <i>Saccharina latissima</i> biomass. <i>Algal Research</i> , 2021 , 55, 102261	5	1
4	Cross-processing herring and salmon co-products with agricultural and marine side-streams or seaweeds produces protein isolates more stable towards lipid oxidation.. <i>Food Chemistry</i> , 2022 , 382, 132314	8.5	0
3	Effect of microbial transglutaminase and setting condition on gel properties of blend fish protein isolate recovered by alkaline solubilisation/isoelectric precipitation. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 762-770	3.8	0
2	Ultrasound-assisted alkaline pH-shift process effects on structural and interfacial properties of proteins isolated from shrimp by-products. <i>Food Structure</i> , 2022 , 32, 100273	4.3	0
1	Marine Bioactives 2021 , 195-235		