Mehdi Abdollahi

List of Publications by Year in Descending Order

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	Cross-processing herring and salmon co-products with agricultural and marine side-streams or seaweeds produces protein isolates more stable towards lipid oxidation.. *Food Chemistry*, **2022**, 382, 132314	8.5	0
32	Ultrasound-assisted alkaline pH-shift process effects on structural and interfacial properties of proteins isolated from shrimp by-products. *Food Structure*, **2022**, 32, 100273	4.3	0
31	Lipid oxidation in sorted herring (Clupea harengus) filleting co-products from two seasons and its relationship to composition. *Food Chemistry*, **2021**, 373, 131523	8.5	4
30	Seaweed Proteins as a Source of Bioactive Peptides. *Current Pharmaceutical Design*, **2021**, 27, 1342-1352	3.3	5
29	Impact of Processing Technology on Macro- and Micronutrient Profile of Protein-Enriched Products from Fish Backbones. *Foods*, **2021**, 10,	4.9	7
28	Influence of preservation methods on biochemical composition and downstream processing of cultivated Saccharina latissima biomass. *Algal Research*, **2021**, 55, 102261	5	1
27	Impact of pH-shift processing combined with ultrasonication on structural and functional properties of proteins isolated from rainbow trout by-products. *Food Hydrocolloids*, **2021**, 118, 106768	10.6	10
26	Effect of recovery technique, antioxidant addition and compositional features on lipid oxidation in protein enriched products from cod- salmon and herring backbones. *Food Chemistry*, **2021**, 360, 129973	8.5	13
25	A starch-based pH-sensing and ammonia detector film containing betacyanin of paperflower for application in intelligent packaging of fish. *International Journal of Biological Macromolecules*, **2021**, 191, 161-170	7.9	8
24	Marine Bioactives **2021**, 195-235		
23	Minimizing lipid oxidation during pH-shift processing of fish by-products by cross-processing with lingonberry press cake, shrimp shells or brown seaweed. *Food Chemistry*, **2020**, 327, 127078	8.5	10
22	A novel cold biorefinery approach for isolation of high quality fish oil in parallel with gel-forming proteins. *Food Chemistry*, **2020**, 332, 127294	8.5	5
21	Effect of stabilization method and freeze/thaw-aided precipitation on structural and functional properties of proteins recovered from brown seaweed (Saccharina latissima). *Food Hydrocolloids*, **2019**, 96, 140-150	10.6	28
20	Carboxymethyl cellulose-agar biocomposite film activated with summer savory essential oil as an antimicrobial agent. *International Journal of Biological Macromolecules*, **2019**, 126, 561-568	7.9	57
19	Physicochemical and gel-forming properties of protein isolated from salmon, cod and herring by-products using the pH-shift method. *LWT - Food Science and Technology*, **2019**, 101, 678-684	5.4	22
18	Effect of microbial transglutaminase and setting condition on gel properties of blend fish protein isolate recovered by alkaline solubilisation/isoelectric precipitation. *International Journal of Food Science and Technology*, **2019**, 54, 762-770	3.8	0
17	Morphological, physico-mechanical, and antimicrobial properties of sodium alginate-montmorillonite nanocomposite films incorporated with marjoram essential oil. *Journal of Food Processing and Preservation*, **2018**, 42, e13596	2.1	25

16	Sequential extraction of gel-forming proteins, collagen and collagen hydrolysate from gutted silver carp (Hypophthalmichthys molitrix), a biorefinery approach. *Food Chemistry*, **2018**, 242, 568-578	8.5	56
15	Structural, functional, and sensorial properties of protein isolate produced from salmon, cod, and herring by-products. *Food and Bioprocess Technology*, **2018**, 11, 1733-1749	5.1	26
14	Dynamic rheological, microstructural and physicochemical properties of blend fish protein recovered from kilka (Clupeonella cultriventris) and silver carp (Hypophthalmichthys molitrix) by the pH-shift process or washing-based technology. *Food Chemistry*, **2017**, 229, 695-709	8.5	33
13	Effect of gelatin/agar bilayer film incorporated with TiO2 nanoparticles as a UV absorbent on fish oil photooxidation. *International Journal of Food Science and Technology*, **2017**, 52, 1862-1868	3.8	22
12	Efficacy of activated alginate-based nanocomposite films to control Listeria monocytogenes and spoilage flora in rainbow trout slice. *Journal of Food Science and Technology*, **2016**, 53, 521-30	3.3	25
11	Effect of whey Protein Concentrate Coating Cinamon Oil on Quality and Shelf Life of Refrigerated Beluga Sturegeon (Huso huso). *Journal of Food Quality*, **2016**, 39, 743-749	2.7	21
10	Effect of TiO2 nanoparticles on the physico-mechanical and ultraviolet light barrier properties of fish gelatin/agar bilayer film. *LWT - Food Science and Technology*, **2016**, 71, 88-95	5.4	100
9	Tuning the pH-shift protein-isolation method for maximum hemoglobin-removal from blood rich fish muscle. *Food Chemistry*, **2016**, 212, 213-24	8.5	23
8	Influence of chitosan/clay functional bionanocomposite activated with rosemary essential oil on the shelf life of fresh silver carp. *International Journal of Food Science and Technology*, **2014**, 49, 811-818	3.8	57
7	Whey Protein Concentrate Edible Film Activated with Cinnamon Essential Oil. *Journal of Food Processing and Preservation*, **2014**, 38, 1251-1258	2.1	113
6	Antimicrobial activity of alginate/clay nanocomposite films enriched with essential oils against three common foodborne pathogens. *Food Control*, **2014**, 36, 1-7	6.2	138
5	Reducing water sensitivity of alginate bio-nanocomposite film using cellulose nanoparticles. *International Journal of Biological Macromolecules*, **2013**, 54, 166-73	7.9	147
4	Comparing physico-mechanical and thermal properties of alginate nanocomposite films reinforced with organic and/or inorganic nanofillers. *Food Hydrocolloids*, **2013**, 32, 416-424	10.6	198
3	Effect of montmorillonite clay and biopolymer concentration on the physical and mechanical properties of alginate nanocomposite films. *Journal of Food Engineering*, **2013**, 117, 26-33	6	115
2	A novel active bionanocomposite film incorporating rosemary essential oil and nanoclay into chitosan. *Journal of Food Engineering*, **2012**, 111, 343-350	6	293
1	Improvement of active chitosan film properties with rosemary essential oil for food packaging. *International Journal of Food Science and Technology*, **2012**, 47, 847-853	3.8	119