

Sepideh Abbaszadeh

List of Publications by Citations

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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.

24
papers

705
citations

9
h-index

26
g-index

29
ext. papers

892
ext. citations

3.6
avg, IF

4.35
L-index

#	Paper	IF	Citations
24	Epidemiological characteristics of coronavirus disease 2019 (COVID-19) patients in IRAN: A single center study. <i>Journal of Clinical Virology</i> , 2020 , 127, 104378	14.5	202
23	Antifungal efficacy of thymol, carvacrol, eugenol and menthol as alternative agents to control the growth of food-relevant fungi. <i>Journal De Mycologie Medicale</i> , 2014 , 24, e51-6	3	173
22	Effect of chitosan-alginate encapsulation with inulin on survival of <i>Lactobacillus rhamnosus</i> GG during apple juice storage and under simulated gastrointestinal conditions. <i>LWT - Food Science and Technology</i> , 2016 , 69, 365-371	5.4	101
21	Application an edible active coating based on chitosan- <i>Ferulago angulata</i> essential oil nanoemulsion to shelf life extension of Rainbow trout fillets stored at 4°C. <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 846-854	7.9	63
20	The effect of alginate and chitosan concentrations on some properties of chitosan-coated alginate beads and survivability of encapsulated <i>Lactobacillus rhamnosus</i> in simulated gastrointestinal conditions and during heat processing. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 2210-6	4.3	36
19	Chemical Constituents, Antimicrobial and Antioxidative Effects of <i>Trachyspermum ammi</i> Essential Oil. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1690-1695	2.1	31
18	GROWTH RESPONSE OF <i>VIBRIO PARAHAEMOLYTICUS</i> AND <i>LISTERIA MONOCYTOGENES</i> IN SALTED FISH FILLETS AS AFFECTED BY <i>ZATARIA MULTIFLORA</i> BOISS. ESSENTIAL OIL, NISIN, AND THEIR COMBINATION. <i>Journal of Food Safety</i> , 2012 , 32, 263-269	2	17
17	Apolipoprotein E gene polymorphism and total serum cholesterol level in Iranian population. <i>Journal of Postgraduate Medicine</i> , 2010 , 56, 173-5	0.8	16
16	Combined effects of lactoperoxidase system-whey protein coating and modified atmosphere packaging on the microbiological, chemical and sensory attributes of Pike-Perch fillets. <i>Journal of Food Science and Technology</i> , 2017 , 54, 3243-3250	3.3	11
15	Effect of Cold Plasma on Quality Retention of Fresh-Cut Produce. <i>Journal of Food Quality</i> , 2020 , 2020, 1-8	2.7	8
14	Effect of L-Arginine supplementation on lipid profiles and inflammatory markers: A systematic review and meta-analysis of randomized controlled trials. <i>Pharmacological Research</i> , 2019 , 148, 104407	10.2	7
13	The effect of gelatin and thymol-loaded nanostructured lipid carrier on physicochemical, rheological, and sensory properties of sesame paste/date syrup blends as a snack bar. <i>Journal of Texture Studies</i> , 2020 , 51, 501-510	3.6	6
12	Optimization of decontamination conditions for <i>Aspergillus flavus</i> inoculated to military rations snack and physicochemical properties with atmospheric cold plasma. <i>Journal of Food Safety</i> , 2020 , 40, e12850	2	6
11	Using the mixture design approach to predict the rheological properties of low-calorie dairy desserts containing gum tragacanth exuded by three Iranian species. <i>Food Science and Biotechnology</i> , 2019 , 28, 405-412	3	6
10	Volatile Organic Compound from <i>Pulicaria gnaphalodes</i> and the Antibacterial and Antifungal Properties of Its Essential Oil and Aqueous, Ethanolic and Methanolic Extracts. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 2129-2134	2.1	5
9	Vitamin D3 protects against lead-induced testicular toxicity by modulating Nrf2 and NF- κ B genes expression in rat. <i>Reproductive Toxicology</i> , 2021 , 103, 36-45	3.4	3
8	Modeling the inactivation of <i>Bacillus cereus</i> by infrared radiation in paprika powder (<i>Capsicum annuum</i>). <i>Journal of Food Safety</i> , 2020 , 40, e12797	2	2

7	Prevalence of Vitamin D Deficiency Among Iranian Pregnant Women. <i>Nutrition and Dietary Supplements</i> , 2020 , Volume 12, 97-102	1.2	2
6	Physico-chemical and sensory analysis of walnut coated with rose extract and probiotic: a layer-by-layer approach. <i>Journal of Food Measurement and Characterization</i> , 2022 , 16, 1472	2.8	1
5	Toxicity and Anti-feeding effect of Aesculushippocastanum, Thymus daenensis, Artemisia abrotanum, and Chrozophora tinctoria on Sitophilus oryzae. <i>Journal of Environmental Health Science & Engineering</i> , 1	2.9	1
4	Association between parity and obesity: a cross sectional study on 6,447 Iranian females. <i>Journal of Preventive Medicine and Hygiene</i> , 2020 , 61, E476-E481	1.4	1
3	In vitro activity of encapsulated lactic acid bacteria on aflatoxin production and growth of Spp. <i>Food Science and Nutrition</i> , 2021 , 9, 1282-1288	3.2	1
2	Simultaneous effect of cold plasma and MAP on the quality properties of mixed nuts snack during storage. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15381	2.1	1
1	Dietary Effects of Probiotic Lactobacillus casei on Some Immunity Indices of Common Carp (Cyprinus carpio) Exposed to Cadmium.. <i>Biological Trace Element Research</i> , 2022 , 1	4.5	0