

Majid Aminzare

List of Publications by Year in descending order

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46
papers

849
citations

516215

16
h-index

525886

27
g-index

48
all docs

48
docs citations

48
times ranked

1013
citing authors

#	ARTICLE	IF	CITATIONS
1	Combined antioxidant and sensory effects of corn starch films with nanoemulsion of <i>Zataria multiflora</i> essential oil fortified with cinnamaldehyde on fresh ground beef patties. <i>Meat Science</i> , 2019, 153, 66-74.	2.7	108
2	Using Natural Antioxidants in Meat and Meat Products as Preservatives: A Review. <i>Advances in Animal and Veterinary Sciences</i> , 2019, 7, .	0.1	71
3	The Role of Nisin, Monolaurin, and EDTA in Antibacterial Effect of <i>Rosmarinus Officinalis</i> L. and <i>Cinnamomum Zeylanicum</i> Blume Essential Oils on Foodborne Pathogens. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 1709-1720.	0.7	47
4	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.	2.5	45
5	<i>Bunium persicum</i> (Boiss.) B. Fedtsch: An overview on Phytochemistry, Therapeutic uses and its application in the food industry. <i>Journal of Applied Pharmaceutical Science</i> , 2018, 8, 150-158.	0.7	43
6	Nanoemulsion-based basil seed gum edible film containing resveratrol and clove essential oil: In vitro antioxidant properties and its effect on oxidative stability and sensory characteristic of camel meat during refrigeration storage. <i>Meat Science</i> , 2022, 185, 108716.	2.7	41
7	Effect of <i>Zataria multiflora</i> Boiss Essential Oil and Grape Seed Extract on the Shelf Life of Raw Buffalo Patty and Fate of Inoculated <i>Listeria monocytogenes</i> . <i>Journal of Food Processing and Preservation</i> , 2015, 39, 3005-3013.	0.9	38
8	The Use of Herbal Extracts and Essential Oils as a Potential Antimicrobial in Meat and Meat Products; A Review. <i>Journal of Human, Environment, and Health Promotion</i> , 2016, 1, 63-74.	0.2	38
9	Effect of cinnamon essential oil and grape seed extract as functional natural additives in the production of cooked sausage—impact on microbiological, physicochemical, lipid oxidation and sensory aspects, and fate of inoculated <i>Clostridium perfringens</i> . <i>Journal of Food Safety</i> , 2018, 38, e12459.	1.1	35
10	Phytochemical, antioxidant and antibacterial properties of and essential oils. <i>Veterinary Research Forum</i> , 2017, 8, 223-229.	0.3	28
11	Antibacterial activity and sensory properties of <i>Heracleum persicum</i> essential oil, nisin, and <i>Lactobacillus acidophilus</i> against <i>Listeria monocytogenes</i> in cheese. <i>Veterinary World</i> , 2019, 12, 90-96.	0.7	27
12	Antibacterial Activity of Corn Starch Films Incorporated with <i>Zataria multiflora</i> and <i>Bunium persicum</i> Essential Oils. <i>Annual Research & Review in Biology</i> , 2017, 19, 1-9.	0.4	27
13	Health Risk Assessment for Human Exposure to Trace Metals and Arsenic via Consumption of Hen Egg Collected from Largest Poultry Industry in Iran. <i>Biological Trace Element Research</i> , 2019, 188, 485-493.	1.9	23
14	Effects of Sodium Alginate and Chitosan Coating Combined with Three Different Essential Oils on Microbial and Chemical Attributes of Rainbow Trout Fillets. <i>Journal of Aquatic Food Product Technology</i> , 0, , 1-11.	0.6	23
15	Evaluation of in vitro Antioxidant Characteristics of Corn Starch Bioactive Films Impregnated with <i>Bunium persicum</i> and <i>Zataria multiflora</i> Essential Oils. <i>Annual Research & Review in Biology</i> , 2017, 15, 1-9.	0.4	22
16	Comparative evaluation of edible films impregnated with sage essential oil or lactoperoxidase system: Impact on chemical and sensory quality of carp burgers. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14070.	0.9	21
17	Effect of corn starch coating incorporated with nanoemulsion of <i>Zataria multiflora</i> essential oil fortified with cinnamaldehyde on microbial quality of fresh chicken meat and fate of inoculated <i>Listeria monocytogenes</i> . <i>Journal of Food Science and Technology</i> , 2021, 58, 2677-2687.	1.4	19
18	A short time bioactive compounds extraction from <i>Cucurbita pepo</i> seed using continuous ultrasound-assisted extraction. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2135-2145.	1.6	17

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19	Extraction of specific egg yolk antibodies and application in chitosan coating: effect on microbial and sensory properties of rainbow trout fillet during chilled storage. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2356-2364.	1.7	15
20	Antimicrobial Effects of the Nanoemulsion of Rosemary Essential Oil against Important Foodborne Pathogens. <i>Journal of Human, Environment, and Health Promotion</i> , 2019, 5, 79-85.	0.2	14
21	Evaluation of antioxidant and antibacterial interactions between resveratrol and eugenol in carboxymethyl cellulose biodegradable film. <i>Food Science and Nutrition</i> , 2022, 10, 155-168.	1.5	13
22	The effect of <i>Cinnamomum zeylanicum</i> essential oil on chemical characteristics of Lyoner- type sausage during refrigerated storage. <i>Veterinary Research Forum</i> , 2015, 6, 31-9.	0.3	12
23	Evaluation of the Synergistic Antioxidant Effect of Resveratrol and <i>Zataria multiflora</i> Boiss Essential Oil in Sodium Alginate Bioactive Films. <i>Current Pharmaceutical Biotechnology</i> , 2019, 20, 1064-1071.	0.9	11
24	Probiotic white cheese production using coculture with <i>Lactobacillus</i> species isolated from traditional cheeses. <i>Veterinary World</i> , 2018, 11, 726-730.	0.7	9
25	The impact of strain and feed intake on egg toxic trace elements deposition in laying hens and its health risk assessment. <i>Environmental Monitoring and Assessment</i> , 2018, 190, 540.	1.3	8
26	Effect of <i>Eryngium caeruleum</i> essential oil on microbial and sensory quality of minced fish and fate of <i>Listeria monocytogenes</i> during the storage at 4°C. <i>Journal of Food Safety</i> , 2020, 40, e12745.	1.1	8
27	Prevalence of liver flukes infections and hydatidosis in slaughtered sheep and goats in Nishapour, Khorasan Razavi, Iran. <i>Veterinary World</i> , 2018, 11, 146-150.	0.7	8
28	Vibriosis phytotherapy: A review on the most important world medicinal plants effective on <i>Vibrio</i> spp.. <i>Journal of Applied Pharmaceutical Science</i> , 0, , 170-177.	0.7	8
29	Prevalence, genotyping and antibiotic resistance of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> in fresh beef and chicken meats marketed in Zanjan, Iran. <i>Iranian Journal of Microbiology</i> , 2020, 12, 537-546.	0.8	7
30	An analysis of common foodborne parasitic zoonoses in slaughtered sheep and cattle in Tehran, Iran, during 2015-2018. <i>Veterinary World</i> , 2018, 11, 1486-1490.	0.7	6
31	Prevalence, genotyping, serotyping, and antibiotic resistance of isolated <i>Salmonella</i> strains from industrial and local eggs in Iran. <i>Journal of Food Safety</i> , 2019, 39, e12585.	1.1	6
32	Antioxidant capacity, antimicrobial activities and chemical composition of subsp essential oil. <i>Veterinary Research Forum</i> , 2019, 10, 299-305.	0.3	6
33	Effect of Chitosan Coating Impregnated with Thymoquinone and Eugenol on the Quality Parameters of Rainbow Trout (<i>Onchoryncus mykiss</i>) during Cold Storage (4°C). <i>Journal of Aquatic Food Product Technology</i> , 2022, 31, 170-186.	0.6	6
34	Impact of microencapsulated <i>Ziziphora tenuior</i> essential oil and orange fiber as natural functional additives on chemical and microbial qualities of cooked beef sausage. <i>Food Science and Nutrition</i> , 2022, 10, 3424-3435.	1.5	6
35	Cinnamon and Rosemary Essential Oils Incorporated Into Alginate Coating Improve Chemical and Sensorial Quality of Chicken Meat. <i>SSRN Electronic Journal</i> , 0, , .	0.4	4
36	Chemical Quality and Fatty Acid Profile of Zanjan Traditional Butter. <i>Annual Research & Review in Biology</i> , 2017, 20, 1-7.	0.4	4

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37	The Effect of <i>Pistacia atlantica</i> ssp. <i>Kurdica</i> Essential Oil on Chemical, Microbial, and Sensorial Properties of Minced Fish (<i>Oncorhynchus mykiss</i>) during Refrigeration Storage. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 1281-1291.	0.6	4
38	An investigation of the effect of <i>Zataria multiflora</i> Boiss and <i>Mentha piperita</i> essential oils to improve the chemical stability of minced meat. <i>Veterinary World</i> , 2018, 11, 1656-1662.	0.7	3
39	<i>Salmonella typhimurium</i> and <i>Listeria monocytogenes</i> Growth Inhibition by <i>Zataria multiflora</i> Essential Oil in Ground Meat. <i>Journal of Human, Environment, and Health Promotion</i> , 2017, 2, 261-269.	0.2	3
40	<i>Eryngium caeruleum</i> essential oil as a promising natural additive: in vitro antioxidant properties and its effect on lipid oxidation of minced rainbow trout meat during storage at refrigeration temperature. <i>Functional Foods in Health and Disease</i> , 2021, 11, 11.	0.3	1
41	Comparative Evaluation of Purity and Antioxidant Effects of Commercial and Laboratory Essential Oils of <i>Cinnamomum zeylancium</i> . <i>Annual Research & Review in Biology</i> , 2018, 22, 1-8.	0.4	1
42	The Knowledge, Attitude, and Practices of Secondary High School Students Regarding Food Safety and Hygiene in Khorramdarreh, Iran. <i>Journal of Human, Environment, and Health Promotion</i> , 2020, 6, 60-68.	0.2	1
43	Quality Assessment of Some High Consumption Foods in Zanjan City. <i>Journal of Human, Environment, and Health Promotion</i> , 2016, 1, 143-148.	0.2	0
44	Bacteriological Quality of Water Cooler Dispensers of Educational Settings in Zanjan University of Medical Sciences. <i>Journal of Human, Environment, and Health Promotion</i> , 2017, 2, 105-111.	0.2	0
45	Prevalence, genotyping and antibiotic resistance of <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> in fresh beef and chicken meats marketed in Zanjan, Iran. <i>SSRN Electronic Journal</i> , 0, , .	0.4	0
46	Comparative Study on the Antibacterial Properties of Nanoemulsion of <i>Zataria multiflora</i> Essential Oil Fortified with Cinnamaldehyde Against Common Foodborne Pathogens. <i>Natural Products Journal</i> , 2020, 10, 631-641.	0.1	0