

Seyyed Siavash Saei-Dehkordi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8403814/publications.pdf>

Version: 2024-02-01

9
papers

562
citations

1307594

7
h-index

1474206

9
g-index

9
all docs

9
docs citations

9
times ranked

794
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemical composition of essential oils in <i>Zataria multiflora</i> Boiss. from different parts of Iran and their radical scavenging and antimicrobial activity. <i>Food and Chemical Toxicology</i> , 2010, 48, 1562-1567.	3.6	354
2	Arsenic and mercury in commercially valuable fish species from the Persian Gulf: Influence of season and habitat. <i>Food and Chemical Toxicology</i> , 2010, 48, 2945-2950.	3.6	85
3	Evaluation of interactions between food colorant, tartrazine, and Apo-transferrin using spectroscopic analysis and docking simulation. <i>Journal of Molecular Liquids</i> , 2021, 339, 116715.	4.9	36
4	Chemical Composition and Antioxidative Activity of <i>Echinophora platyloba</i> DC. Essential Oil, and Its Interaction with Natural Antimicrobials against Food-Borne Pathogens and Spoilage Organisms. <i>Journal of Food Science</i> , 2012, 77, M631-7.	3.1	31
5	Seasonal bioaccumulation of toxic trace elements in economically important fish species from the Caspian Sea using GFAAS. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2011, 6, 367-374.	1.4	20
6	Fabrication and characterization of electrospun nanofibrous mats of polycaprolactone/gelatin containing ZnO nanoparticles and cumin essential oil and their anti-staphylococcal potency in white cheese. <i>Food Bioscience</i> , 2022, 49, 101904.	4.4	13
7	Determination of Lead, Cadmium, Copper, and Zinc Content in Commercial Iranian Vinegars Using Stripping Chronopotentiometry. <i>Food Analytical Methods</i> , 2012, 5, 767-773.	2.6	12
8	Antibacterial, antioxidative and sensory properties of <i>Ziziphora clinopodioides</i> "Rosmarinus officinalis" essential oil nanoencapsulated using sodium alginate in raw lamb burger patties. <i>Food Bioscience</i> , 2022, 47, 101698.	4.4	8
9	Development of an ultrasensitive molecularly imprinted poly(ortho-phenylenediamine) based sensor for the determination of melamine adulteration in milk and infant formula. <i>Food Science and Nutrition</i> , 2022, 10, 3154-3164.	3.4	3