## Seyyed Siavash Saei-Dehkordi

List of Publications by Year in descending order

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1307594 1474206 9 562 9 7 citations h-index g-index papers 9 9 9 794 docs citations times ranked citing authors all docs

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