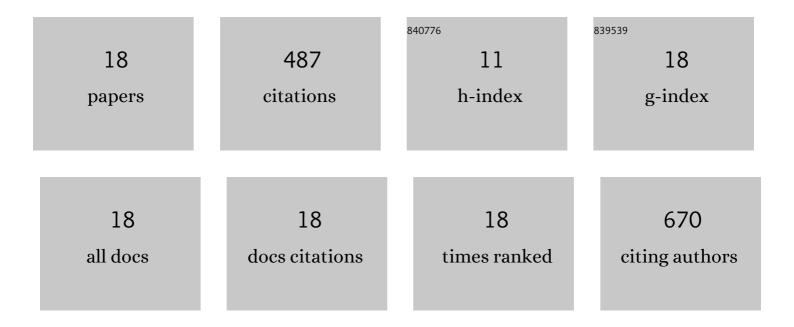
Mahmood Naseri

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Concentration of some heavy metals in rice types available in Shiraz market and human health risk assessment. Food Chemistry, 2015, 175, 243-248.	8.2	125
2	Development of bioactive composite films from chitosan and carboxymethyl cellulose using glutaraldehyde, cinnamon essential oil and oleic acid. International Journal of Biological Macromolecules, 2019, 134, 604-612.	7.5	112
3	The effect of cross-linker type on structural, antimicrobial and controlled release properties of fish gelatin-chitosan composite films incorporated with Îμ-poly-l-lysine. International Journal of Biological Macromolecules, 2021, 183, 1743-1752.	7.5	30
4	Lipid Changes During Long-Term Storage of Canned Sprat. Journal of Aquatic Food Product Technology, 2012, 21, 48-58.	1.4	28
5	Effect of frying in different culinary fats on the fatty acid composition of silver carp. Food Science and Nutrition, 2013, 1, 292-297.	3.4	27
6	Effect of different precooking methods on chemical composition and lipid damage of silver carp (<i>Hypophthalmichthys molitrix</i>) muscle. International Journal of Food Science and Technology, 2010, 45, 1973-1979.	2.7	25
7	Growth response, body composition, plasma metabolites, digestive and antioxidant enzymes activities of Siberian sturgeon (<i>Acipenser baerii</i> , Brandt, 1869) fed different dietary protein and carbohydrate: lipid ratio. Aquaculture Research, 2017, 48, 2642-2654.	1.8	25
8	Effects of different filling media on the oxidation and lipid quality of canned silver carp (<i>Hypophthalmichthys molitrix</i>). International Journal of Food Science and Technology, 2011, 46, 1149-1156.	2.7	24
9	Shelfâ€life enhancement of whole rainbow trout (<i>Oncorhynchus mykiss</i>) treated with Reshgak ice coverage. Food Science and Nutrition, 2018, 6, 953-961.	3.4	20
10	The effect of supplementing diets with extracts derived from three different species of macroalgae on growth, thermal stress resistance, antioxidant enzyme activities and skin colour of electric yellow cichlid (<i>Labidochromis caeruleus</i>). Aquaculture Nutrition, 2019, 25, 436-443.	2.7	20
11	Shelf life extension of fish patty using biopolymer-coated active paper sheets. Food Packaging and Shelf Life, 2020, 26, 100603.	7.5	14
12	Coverage of Polyethylene Film with Essential Oils of Thyme (<i>Thymus daenensis Celak)</i> and Savory (<i>Satureja bachtiarica Bunge</i>) for Lipid Oxidation Control in Rainbow Trout (<i>Oncorhynchus mykiss</i>) Fillets during Short-Term Storage in the Refrigerator. Journal of Food Processing and Preservation, 2016, 40, 483-491.	2.0	10
13	Effect of marine sulfated polysaccharides derived from Persian Gulf seaweeds on Oncorhynchus mykiss oil stability under accelerated storage conditions. Algal Research, 2021, 60, 102553.	4.6	8
14	Long-term storage effect on some mineral elements of canned silver carp (Hypophthalmichthys) Tj ETQq0 0 (116-120.) rgBT /Over 3.9	ock 10 Tf 50 7
15	Hemostatic efficacy of composite polysaccharide powder (starch-chitosan) for emergency bleeding control: An animal modelÂstudy. Surgery, 2022, 172, 1007-1014.	1.9	5
16	Effect of various postmortem processing times and blanching methods on quality of rainbow trout () Tj ETQq	0 0 0 rgBT /0	Overlock 10 T
17	Utilization in situ of biodegradable films produced with chitosan, and functionalized with ε-poly-l-lysine: an effective approach for super antibacterial application. Journal of Food Measurement and Characterization, 2022, 16, 1416-1425.	3.2	2

Principal Component Analysis of Time-Related Changes of Some Essential Mineral Contents of Canned18Silver Carp (Hypophthalmichthys molitrix) in Different Filling Media. Biological Trace Element3.51Research, 2020, 193, 261-270.