

Mahmood Naseri

List of Publications by Year in descending order

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18
papers

487
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840776

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times ranked

670
citing authors

#	ARTICLE	IF	CITATIONS
1	Utilization in situ of biodegradable films produced with chitosan, and functionalized with μ -poly-L-lysine: an effective approach for super antibacterial application. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1416-1425.	3.2	2
2	Hemostatic efficacy of composite polysaccharide powder (starch-chitosan) for emergency bleeding control: An animal model study. <i>Surgery</i> , 2022, 172, 1007-1014.	1.9	5
3	The effect of cross-linker type on structural, antimicrobial and controlled release properties of fish gelatin-chitosan composite films incorporated with μ -poly-L-lysine. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 1743-1752.	7.5	30
4	Effect of marine sulfated polysaccharides derived from Persian Gulf seaweeds on <i>Oncorhynchus mykiss</i> oil stability under accelerated storage conditions. <i>Algal Research</i> , 2021, 60, 102553.	4.6	8
5	Principal Component Analysis of Time-Related Changes of Some Essential Mineral Contents of Canned Silver Carp (<i>Hypophthalmichthys molitrix</i>) in Different Filling Media. <i>Biological Trace Element Research</i> , 2020, 193, 261-270.	3.5	1
6	Shelf life extension of fish patty using biopolymer-coated active paper sheets. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100603.	7.5	14
7	Effect of various postmortem processing times and blanching methods on quality of rainbow trout (<i>Oncorhynchus mykiss</i>) fillets. <i>Journal of Food Science and Technology</i> , 2019, 42, 1007-1014.	3.4	4
8	Development of bioactive composite films from chitosan and carboxymethyl cellulose using glutaraldehyde, cinnamon essential oil and oleic acid. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 604-612.	7.5	112
9	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>). <i>Aquaculture Nutrition</i> , 2019, 25, 436-443.	2.7	20
10	Shelf life enhancement of whole rainbow trout (<i>Oncorhynchus mykiss</i>) treated with Reshgak ice coverage. <i>Food Science and Nutrition</i> , 2018, 6, 953-961.	3.4	20
11	Long-term storage effect on some mineral elements of canned silver carp (<i>Hypophthalmichthys molitrix</i>). <i>Journal of Food Science and Technology</i> , 2016, 49, 116-120.	3.9	7
12	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. <i>Aquaculture Research</i> , 2017, 48, 2642-2654.	1.8	25
13	Coverage of Polyethylene Film with Essential Oils of Thyme (<i>Thymus daenensis</i> Celak) and Savory (<i>Satureja bachtiarica</i> Bunge) for Lipid Oxidation Control in Rainbow Trout (<i>Oncorhynchus mykiss</i>) Fillets during Short-Term Storage in the Refrigerator. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 483-491.	2.0	10
14	Concentration of some heavy metals in rice types available in Shiraz market and human health risk assessment. <i>Food Chemistry</i> , 2015, 175, 243-248.	8.2	125
15	Effect of frying in different culinary fats on the fatty acid composition of silver carp. <i>Food Science and Nutrition</i> , 2013, 1, 292-297.	3.4	27
16	Lipid Changes During Long-Term Storage of Canned Sprat. <i>Journal of Aquatic Food Product Technology</i> , 2012, 21, 48-58.	1.4	28
17	Effects of different filling media on the oxidation and lipid quality of canned silver carp (<i>Hypophthalmichthys molitrix</i>). <i>International Journal of Food Science and Technology</i> , 2011, 46, 1149-1156.	2.7	24
18	Effect of different precooking methods on chemical composition and lipid damage of silver carp (<i>Hypophthalmichthys molitrix</i>) muscle. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1973-1979.	2.7	25