Bi Bi Marzieh Razavizadeh

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Dioxin risk assessment: mechanisms of action and possible toxicity in human health. Environmental Science and Pollution Research, 2015, 22, 19434-19450.	2.7	61
2	Electrochemical studies associated with the micellization of dodecyltrimethyl ammonium bromide (DOTAB) in aqueous solutions of ethanol and 1-propanol. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1998, 136, 123-132.	2.3	59
3	Comprehensive Study of Tartrazine/Cationic Surfactant Interaction. Journal of Physical Chemistry B, 2011, 115, 14435-14444.	1.2	54
4	Detection of chloramphenicol using a novel apta-sensing platform based on aptamer terminal-lock in milk samples. Analytica Chimica Acta, 2018, 1039, 116-123.	2.6	50
5	New approach for the studies of physicochemical parameters of interaction of Triton X-100 with cationic surfactants. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2000, 174, 375-386.	2.3	41
6	Thermodynamic studies of mixed ionic/nonionic surfactant systems. Journal of Colloid and Interface Science, 2004, 276, 197-207.	5.0	41
7	Nanoparticle Flotation Collectors—The Influence of Particle Softness. ACS Applied Materials & Interfaces, 2013, 5, 4836-4842.	4.0	32
8	Thermodynamic studies of interaction between cationic surfactants and polyvinyl pyrrolidone using potentiometric techniques. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 1998, 145, 47-60.	2.3	29
9	Integrated ecological risk assessment of dioxin compounds. Environmental Science and Pollution Research, 2015, 22, 11193-11208.	2.7	29
10	Study of antimicrobial and physicochemical properties of LDPE/propolis extruded films. Polymer Bulletin, 2020, 77, 4335-4353.	1.7	19
11	Active polyethylene films incorporated with β-cyclodextrin/ferula asafoetida extract inclusion complexes: Sustained release of bioactive agents. Polymer Testing, 2021, 95, 107113.	2.3	19
12	Application of carboxylic acid-functionalized of graphene oxide for electrochemical simultaneous determination of tryptophan and tyrosine in milk. SN Applied Sciences, 2020, 2, 1.	1.5	17
13	Characterization of polyamide-6/ propolis blended electrospun fibers. Heliyon, 2020, 6, e04784.	1.4	16
14	Ferula asafoetida: chemical composition, thermal behavior, antioxidant and antimicrobial activities of leaf and gum hydroalcoholic extracts. Journal of Food Science and Technology, 2021, 58, 2148-2159.	1.4	14
15	Investigation of surface tension and surface properties of alkanolamine–alcohol mixtures at T = 313.15 K and P = 90.6 kPa. Journal of Molecular Liquids, 2019, 287, 110924.	2.3	13
16	Characterization of fortified compound milk chocolate with microcapsulated chia seed oil. LWT - Food Science and Technology, 2021, 150, 111993.	2.5	13
17	Determination of interaction parameters of mixed surfactant system using a Monte Carlo simulation technique. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2002, 196, 31-38.	2.3	11
18	Surface Tension of Binary and Ternary Systems Containing Monoethanolamine (MEA), Water and Alcohols (Methanol, Ethanol, and Isopropanol) at 303.15 K. Journal of Chemical & Engineering Data, 2020, 65, 3173-3182.	1.0	8

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19	Low-Density Polyethylene Films Carrying <i>ferula asafoetida</i> Extract for Active Food Packaging: Thermal, Mechanical, Optical, Barrier, and Antifungal Properties. Advances in Polymer Technology, 2020, 2020, 1-15.	0.8	7
20	Study of interaction between Aspergillus niger cellulase (ANC) and Cetyltrimethylammonium Bromide (CTAB) using surfactant membrane selective electrode. Journal of Molecular Liquids, 2007, 136, 44-49.	2.3	6
21	Quantification of crocin, picrocrocin and safranal in saffron stigmas obtained from sounded corms with acoustic waves. Phytochemical Analysis, 2021, 32, 1059-1066.	1.2	6
22	Antimicrobial, mechanical, and physicochemical properties of ethylene vinyl alcohol (EVOH) extruded films blended with propolis. International Journal of Food Properties, 2020, 23, 2020-2032.	1.3	5
23	A ternary blending of soy protein isolate/maltodexterin/inulin for encapsulation bioactive oils: Optimization of wall material and release studies. Journal of Food Processing and Preservation, 2022, 46, .	0.9	4
24	Simulating release model and antimicrobial efficiency of LDPE film carrying ferula asafetida leaf and gum extracts. Polymer Bulletin, 2022, 79, 1151-1174.	1.7	2
25	Influence of immersion time and cationic latex nanoparticles concentration on flotation recovery. Separation Science and Technology, 2019, 54, 1204-1210.	1.3	1