Ramin Khaksar

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/8709669/publications.pdf

Version: 2024-02-01

42	2,384	361045	276539
papers	citations	20 h-index	41 g-index

42	42	42	3160
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Validation of the Modified Clear Safety Salmonella for Detection of Salmonella enterica in Selected Poultry and Pet Food Matrixes and on Stainless Steel: AOAC Performance Tested MethodSM 111802. Journal of AOAC INTERNATIONAL, 2022, 105, 230-248.	0.7	1
2	Validation of the Clear Safety Listeria Method for Detection of Listeria Species in Hot Dogs and on Environmental Surface Matrixes: AOAC Performance Tested MethodSM 091901. Journal of AOAC INTERNATIONAL, 2022, 105, 211-229.	0.7	0
3	CuO/LDPE nanocomposite for active food packaging application: a comparative study of its antibacterial activities with ZnO/LDPE nanocomposite. Polymer Bulletin, 2021, 78, 1671-1682.	1.7	11
4	Utilizing the Microbiota and Machine Learning Algorithms To Assess Risk of Salmonella Contamination in Poultry Rinsate. Journal of Food Protection, 2021, 84, 1648-1657.	0.8	6
5	Home Food Safety Practice and Household Food Insecurity: A Structural Equation Modeling Approach. Iranian Journal of Public Health, 2019, 48, 1870-1878.	0.3	2
6	Characterization and oxidative stability of purslane seed oil microencapsulated in yeast cells biocapsules. Journal of the Science of Food and Agriculture, 2018, 98, 2490-2497.	1.7	30
7	Structural equation modeling of home food safety practice based on the PRECEDE model. Journal of Food Safety, 2018, 38, e12517.	1.1	1
8	Preparation and Characterization of Nanoparticle Î²-Cyclodextrin:Geraniol Inclusion Complexes. Iranian Journal of Pharmaceutical Research, 2018, 17, 39-51.	0.3	15
9	Development of a Home Food Safety Questionnaire Based on the PRECEDE Model: Targeting Iranian Women. Journal of Food Protection, 2016, 79, 2128-2135.	0.8	8
10	A preventative approach to promote food safety. British Food Journal, 2016, 118, 2076-2091.	1.6	8
11	Effect of nanocomposite packaging containing ZnO on growth of Bacillus subtilis and Enterobacter aerogenes. Materials Science and Engineering C, 2016, 58, 1058-1063.	3.8	71
12	Effect of Different Cooking Methods on Minerals, Vitamins, and Nutritional Quality Indices of Rainbow Trout (Oncorhynchus mykiss). International Journal of Food Properties, 2016, 19, 2471-2480.	1.3	44
13	Investigation of the Effects of Inulin and Î²-glucan on the Physical and Sensory Properties of Low-Fat Beef Burgers Containing Vegetable Oils: Optimization of Formulation Using D-optimal Mixture Design. Food Technology and Biotechnology, 2015, 53, 436-445.	0.9	43
14	Unmasking seafood mislabeling in U.S. markets: DNA barcoding as a unique technology for food authentication and quality control. Food Control, 2015, 56, 71-76.	2.8	116
15	Antioxidant and antimicrobial carboxymethyl cellulose films containing Zataria multiflora essential oil. International Journal of Biological Macromolecules, 2015, 72, 606-613.	3.6	236
16	Development of new active packaging film made from a soluble soybean polysaccharide incorporated Zataria multiflora Boiss and Mentha pulegium essential oils. Food Chemistry, 2014, 146, 614-622.	4.2	86
17	Characterization of nanobiocomposite kappa-carrageenan film with Zataria multiflora essential oil and nanoclay. International Journal of Biological Macromolecules, 2014, 69, 282-289.	3.6	107
18	Influence of Radiation Processing of Cooked Beef Sausage on Its Lipids. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 421-427.	0.8	1

#	Article	IF	Citations
19	Preparation and characterization of alginate and alginate-resistant starch microparticles containing nisin. Carbohydrate Polymers, 2014, 103, 573-580.	5.1	96
20	Characterization of Î²-carrageenan films incorporated plant essential oils with improved antimicrobial activity. Carbohydrate Polymers, 2014, 101, 582-591.	5.1	189
21	Effect of different cooking methods on minerals, vitamins and nutritional quality indices of kutum roach (Rutilus frisii kutum). Food Chemistry, 2014, 148, 86-91.	4.2	107
22	Nisinâ€loaded alginateâ€high methoxy pectin microparticles: preparation and physicochemical characterisation. International Journal of Food Science and Technology, 2014, 49, 2076-2082.	1.3	41
23	HISTAMINE FORMATION AND BACTERIOLOGICAL QUALITY IN SKIPJACK TUNA (KATSUWONUS PELAMIS): EFFECT OF DEFROSTING TEMPERATURE. Journal of Food Processing and Preservation, 2013, 37, 306-313.	0.9	6
24	EVALUATION OF SHELF LIFE OF LIVE AND GUTTED FISH TREATED WITH A SHALLOT EXTRACT. Journal of Food Processing and Preservation, 2013, 37, 970-976.	0.9	9
25	Physical, mechanical and barrier properties of corn starch films incorporated with plant essential oils. Carbohydrate Polymers, 2013, 98, 1117-1126.	5.1	281
26	In Vitro Control of <scp>E</scp>nterococcus faecalis by <scp>Z</scp>ataria multilfolira <scp>B</scp>oiss, <scp>O</scp>riganum vulgare <scp>L</scp> and <scp>M</scp>entha pulegium Essential Oils. Journal of Food Safety, 2013, 33, 327-332.	1.1	16
27	Determination of polycyclic aromatic hydrocarbons in smoked fish samples by a new microextraction technique and method optimisation using response surface methodology. Food Chemistry, 2013, 141, 2459-2465.	4.2	39
28	Incorporation of essential oil in alginate microparticles by multiple emulsion/ionic gelation process. International Journal of Biological Macromolecules, 2013, 62, 582-588.	3.6	114
29	Characterization of soluble soybean polysaccharide film incorporated essential oil intended for food packaging. Carbohydrate Polymers, 2013, 98, 1127-1136.	5.1	87
30	Polyphenols content and antioxidant activity of <scp>G</scp>hure (unripe grape) marc extract: influence of extraction time, temperature and solvent type. International Journal of Food Science and Technology, 2013, 48, 412-418.	1.3	21
31	Characterization of antioxidant-antimicrobial Î²-carrageenan films containing Satureja hortensis essential oil. International Journal of Biological Macromolecules, 2013, 52, 116-124.	3.6	325
32	Isolation, Identification and Virulence Gene Profiling of <scp>E</scp>scherichia coliâ€¦<scp>O</scp>157:<scp>H</scp>7 in Retail Doner Kebabs, <scp>I</scp>ran. Journal of Food Safety, 2013, 33, 489-496.	1.1	6
33	Modeling the Growth of <scp>E</scp>scherichia coli under the Effects of <scp>C</scp>arum copticum Essential Oil, <scp>pH</scp>, Temperature and <scp>NaCl</scp> Using Response Surface Methodology. Journal of Food Safety, 2012, 32, 415-425.	1.1	2
34	Analysis of antibiotic resistance patterns and detection of mecA gene in Staphylococcus aureus isolated from packaged hamburger. Meat Science, 2012, 90, 759-763.	2.7	30
35	Microwave-assisted extraction and dispersive liquidâ€“liquid microextraction followed by gas chromatographyâ€“mass spectrometry for isolation and determination of polycyclic aromatic hydrocarbons in smoked fish. Journal of Chromatography A, 2012, 1237, 30-36.	1.8	97
36	Predicting partition coefficients of migrants in food simulant/polymer systems using adaptive neuro-fuzzy inference system. Journal of the Brazilian Chemical Society, 2011, 22, 1446-1451.	0.6	14

#	Article	IF	Citations
37	Modeling the growth of Salmonella typhimurium under the effect of Zataria multiflora essential oil, pH, and temperature by artificial neural networks. Comparative Clinical Pathology, 2011, 20, 507-512.	0.3	2
38	Development and validation of an HPLC-FLD method for rapid determination of histamine in skipjack tuna fish (Katsuwonus pelamis). Food Chemistry, 2011, 126, 756-761.	4.2	72
39	Survey of Clostridium botulinum toxins in Iranian traditional food products. Comparative Clinical Pathology, 2010, 19, 247-250.	0.3	3
40	PREDICTING THE COMBINED EFFECT OF ZATARIA MULTIFLORA ESSENTIAL OIL, PH AND TEMPERATURE ON THE GROWTH OF STAPHYLOCOCCUS AUREUS USING ARTIFICIAL NEURAL NETWORKS. Journal of Food Safety, 2010, 30, 318-329.	1.1	6
41	APPLICATION OF ARTIFICIAL NEURAL NETWORKS TO PREDICT CLOSTRIDIUM BOTULINUM GROWTH AS A FUNCTION OF ZATARIA MULTIFLORA ESSENTIAL OIL, pH, NaCl AND TEMPERATURE. Journal of Food Safety, 2010, 30, 490-505.	1.1	14
42	Quality changes of fish burgers prepared from deep flounder (Pseudorhombus elevatus Ogilby,) Tj ETQq0 0 0 rgBT /Overlock 10 T and Technology, 2010, 45, 374-379.	1.3	21