

# Yasser Shahbazi

## List of Publications by Year in descending order

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Version: 2024-02-01

65  
papers

2,101  
citations

257101

24  
h-index

243296

44  
g-index

65  
all docs

65  
docs citations

65  
times ranked

2250  
citing authors

#	ARTICLE	IF	CITATIONS
1	Chitosan-gum Arabic nanofiber mats encapsulated with pH-sensitive <i>Rosa damascena</i> anthocyanins for freshness monitoring of chicken fillets. <i>Food Packaging and Shelf Life</i> , 2022, 32, 100827.	3.3	39
2	Development of edible bioactive coating based on mucilages for increasing the shelf life of strawberries. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 394-405.	1.6	23
3	Electrospinning of double-layer chitosan-flaxseed mucilage nanofibers for sustained release of <i>Ziziphora clinopodioides</i> essential oil and sesame oil. <i>LWT - Food Science and Technology</i> , 2021, 140, 110812.	2.5	52
4	Active packaging based on sodium caseinate-gelatin nanofiber mats encapsulated with <i>Mentha spicata</i> L. essential oil and MgO nanoparticles: Preparation, properties, and food application. <i>Food Packaging and Shelf Life</i> , 2021, 29, 100737.	3.3	33
5	Electrospun carboxymethyl cellulose-gelatin nanofibrous films encapsulated with <i>Mentha longifolia</i> L. essential oil for active packaging of peeled giant freshwater prawn. <i>LWT - Food Science and Technology</i> , 2021, 152, 112322.	2.5	36
6	Limonene. , 2021, , 77-91.		0
7	Monitoring and risk assessment of tetracycline residues in foods of animal origin. <i>Food Science and Biotechnology</i> , 2020, 29, 441-448.	1.2	37
8	Effect of gamma irradiation on physico-mechanical and structural properties of basil seed mucilage-chitosan films containing <i>Ziziphora clinopodioides</i> essential oil and MgO nanoparticles for rainbow trout packaging. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14781.	0.9	21
9	Effects of active chitosan-flaxseed mucilage-based films on the preservation of minced trout fillets: A comparison among aerobic, vacuum, and modified atmosphere packaging. <i>Packaging Technology and Science</i> , 2020, 33, 469-484.	1.3	9
10	Effect of gamma irradiation on physico-mechanical and structural properties of active Farsi gum-CMC films containing <i>Ziziphora clinopodioides</i> essential oil and lignocellulose nanofibers for meat packaging. <i>Journal of Food Science</i> , 2020, 85, 3498-3508.	1.5	7
11	Application of active Kurdi gum and Farsi gum-based coatings in banana fruits. <i>Journal of Food Science and Technology</i> , 2020, 57, 4236-4246.	1.4	11
12	Evaluation of probiotic carboxymethyl cellulose-sodium caseinate films and their application in extending shelf life quality of fresh trout fillets. <i>LWT - Food Science and Technology</i> , 2020, 126, 109305.	2.5	42
13	Shelf-Life Enhancement in Fresh and Frozen Rainbow Trout Fillets by the Employment of a Novel Active Coating Design. <i>Journal of Food Science</i> , 2019, 84, 3691-3699.	1.5	9
14	Effects of Carboxymethylcellulose-Montmorillonite Films Containing Natural Preservative Compounds on Quality Properties of Rainbow Trout Fillets. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 987-998.	0.6	1
15	The effects of novel bioactive carboxymethyl cellulose coatings on food-borne pathogenic bacteria and shelf life extension of fresh and sauced chicken breast fillets. <i>LWT - Food Science and Technology</i> , 2019, 111, 602-611.	2.5	38
16	Effect of methanolic <i>Prosopis farcta</i> extract on storage stabilization of canola oil. <i>Journal of Food Science and Technology</i> , 2019, 56, 420-427.	1.4	4
17	Occurrence of aflatoxins and ochratoxin A in Gaz, a traditional Persian confection, and its ingredients. <i>Food Control</i> , 2019, 98, 107-112.	2.8	5
18	Effects of sodium alginate coating containing <i>Mentha spicata</i> essential oil and cellulose nanoparticles on extending the shelf life of raw silver carp ( <i>Hypophthalmichthys molitrix</i> ) fillets. <i>Food Science and Biotechnology</i> , 2019, 28, 433-440.	1.2	15

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19	Antimicrobial Effects of <i>Lactobacillus acidophilus</i> and <i>Lactobacillus reuteri</i> against <i>Campylobacter jejuni</i> in Fresh and Roasted Chicken Breast Fillets. <i>Journal of Human, Environment, and Health Promotion</i> , 2019, 5, 110-115.	0.2	1
20	Application of carboxymethyl cellulose and chitosan coatings containing <i>Mentha spicata</i> essential oil in fresh strawberries. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 264-272.	3.6	119
21	Effect of <i>Mentha spicata</i> essential oil on chemical, microbial, and sensory properties of minced camel meat during refrigerated storage. <i>Journal of Food Safety</i> , 2018, 38, e12375.	1.1	25
22	Application of nanocomposite chitosan and carboxymethyl cellulose films containing natural preservative compounds in minced camel's meat. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 1146-1158.	3.6	108
23	Shelf-life extension and quality attributes of sauced silver carp fillet: A comparison among direct addition, edible coating and biodegradable film. <i>LWT - Food Science and Technology</i> , 2018, 87, 122-133.	2.5	91
24	Effect of <i>Ziziphora clinopodioides</i> essential oil on shelf life and fate of <i>Listeria monocytogenes</i> and <i>Staphylococcus aureus</i> in refrigerated chicken meatballs. <i>Journal of Food Safety</i> , 2018, 38, e12394.	1.1	15
25	Characterization of nanocomposite films based on chitosan and carboxymethylcellulose containing <i>Ziziphora clinopodioides</i> essential oil and methanolic <i>Ficus carica</i> extract. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13444.	0.9	24
26	A novel active food packaging film for shelf-life extension of minced beef meat. <i>Journal of Food Safety</i> , 2018, 38, e12569.	1.1	22
27	Chitosan Coatings Containing <i>Mentha spicata</i> Essential Oil and Zinc Oxide Nanoparticle for Shelf Life Extension of Rainbow Trout Fillets. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 986-997.	0.6	27
28	Comparative Screening of Chloramphenicol Residue in Chicken Tissues Using Four Plate Test and PremiA® Test Methods. <i>Pharmaceutical Sciences</i> , 2018, 24, 157-162.	0.1	3
29	Prevalence of <i>Linguatula serrata</i> nymphs and pathological lesions of infected mesenteric lymph nodes among ruminants in Kermanshah, western Iran. <i>Bulgarian Journal of Veterinary Medicine</i> , 2018, 21, 94-102.	0.1	6
30	Fate of <i>Listeria monocytogenes</i> during Ripening of Iranian Traditional Koozeh Cheese Made from Raw Ewe's Milk. <i>Journal of Food Quality and Hazards Control</i> , 2018, 5, 109-115.	0.1	0
31	Occurrence, seasonal variation and risk assessment of exposure to aflatoxin M 1 in Iranian traditional cheeses. <i>Food Control</i> , 2017, 79, 356-362.	2.8	42
32	The properties of chitosan and gelatin films incorporated with ethanolic red grape seed extract and <i>Ziziphora clinopodioides</i> essential oil as biodegradable materials for active food packaging. <i>International Journal of Biological Macromolecules</i> , 2017, 99, 746-753.	3.6	162
33	Chemical compositions, antioxidant and antimicrobial properties of <i>Ziziphora clinopodioides</i> Lam. essential oils collected from different parts of Iran. <i>Journal of Food Science and Technology</i> , 2017, 54, 3491-3503.	1.4	22
34	Application of chitosan and gelatin based active packaging films for peeled shrimp preservation: A novel functional wrapping design. <i>LWT - Food Science and Technology</i> , 2017, 76, 108-116.	2.5	80
35	Effect of PLA films containing propolis ethanolic extract, cellulose nanoparticle and <i>Ziziphora clinopodioides</i> essential oil on chemical, microbial and sensory properties of minced beef. <i>Meat Science</i> , 2017, 124, 95-104.	2.7	102
36	Polypyrrole as an Efficient Solid-Phase Extraction Sorbent for Determination of Chloramphenicol Residue in Chicken Liver, Kidney, and Meat. <i>Food Analytical Methods</i> , 2017, 10, 955-963.	1.3	17

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37	Aflatoxin M 1 Contamination in Milk and Dairy Products. , 2017, , 237-250.		4
38	Antibacterial and Antioxidant Properties of Methanolic Extracts of Apple ( <i>Malus pumila</i> ), Grape ( <i>Vitis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Sciences, 2017, 23, 308-315.	0.1	21
39	Antibacterial activity of <i>Ziziphora clinopodioides</i> essential oil and nisin against <i>Bacillus subtilis</i> and <i>Salmonella Typhimurium</i> in commercial barley soup. <i>Bulgarian Journal of Veterinary Medicine</i> , 2017, 20, 65-72.	0.1	4
40	Antibacterial and Antioxidant Properties of <i>Scrophularia Striata</i> Boiss. Methanolic Extract. <i>Journal of Pure and Applied Microbiology</i> , 2017, 11, 1435-1440.	0.3	6
41	Antimicrobial resistance in <i>Escherichia coli</i> isolated from different parts of the digestive tract of sheep. <i>Bulgarian Journal of Veterinary Medicine</i> , 2017, 20, 271-275.	0.1	0
42	A retrospective survey of hydatidosis based on abattoir data in Kermanshah, Iran from 2008 to 2013. <i>Journal of Parasitic Diseases</i> , 2016, 40, 459-463.	0.4	6
43	A retrospective survey of liver flukes in livestock based on abattoir data in Kermanshah, west of Iran. <i>Journal of Parasitic Diseases</i> , 2016, 40, 948-953.	0.4	10
44	Effects of <i>Ziziphora clinopodioides</i> Essential Oil and Nisin, Both Separately and in Combination, to Extend Shelf Life and Control <i>Escherichia coli</i> and <i>Staphylococcus aureus</i> in Raw Beef Patty during Refrigerated Storage. <i>Journal of Food Safety</i> , 2016, 36, 227-236.	1.1	42
45	Chemical Composition, Antibacterial and Antioxidant Activities of Essential Oils from the Aerial Parts of <i>Ferulago angulata</i> (Schlecht.) Boiss and <i>Ferulago bernardii</i> Tomk. & M. Pimen from Different Parts of Iran. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 1627-1638.	0.7	7
46	Interactions of <i>Ziziphora clinopodioides</i> and <i>Mentha spicata</i> essential oils with chitosan and ciprofloxacin against common food-related pathogens. <i>LWT - Food Science and Technology</i> , 2016, 71, 364-369.	2.5	42
47	Effect of chitosan-gelatin film incorporated with ethanolic red grape seed extract and <i>Ziziphora clinopodioides</i> essential oil on survival of <i>Listeria monocytogenes</i> and chemical, microbial and sensory properties of minced trout fillet. <i>LWT - Food Science and Technology</i> , 2016, 72, 432-438.	2.5	172
48	Determination of naturally occurring estrogenic hormones in cow's and river buffalo's meat by HPLC-FLD method. <i>Journal of Food and Drug Analysis</i> , 2016, 24, 457-463.	0.9	18
49	Potential Application of <i>Ziziphora Clinopodioides</i> Essential Oil and Nisin as Natural Preservatives Against <i>Bacillus Cereus</i> and <i>Escherichia Coli</i> O157: H7 in Commercial Barley Soup. <i>Journal of Food Safety</i> , 2016, 36, 435-441.	1.1	22
50	Prevalence and pathological lesions of ovine cysticercosis in slaughtered sheep in western Iran. <i>Journal of Parasitic Diseases</i> , 2016, 40, 1575-1578.	0.4	10
51	Occurrence and seasonal variation of aflatoxin in dairy cow feed with estimation of aflatoxin M <sub>1</sub> in milk from Iran. <i>Food and Agricultural Immunology</i> , 2016, 27, 388-400.	0.7	32
52	Aflatoxin M1 in milk and traditional dairy products from west part of Iran: Occurrence and seasonal variation with an emphasis on risk assessment of human exposure. <i>Food Control</i> , 2016, 62, 250-256.	2.8	101
53	Voltammetric determination of Pb, Cd, Zn, Cu and Se in milk and dairy products collected from Iran: An emphasis on permissible limits and risk assessment of exposure to heavy metals. <i>Food Chemistry</i> , 2016, 192, 1060-1067.	4.2	123
54	Variation in Chemical Composition of Essential Oil of <i>Ferulago angulata</i> Collected from West Parts of Iran. <i>Pharmaceutical Sciences</i> , 2016, 22, 16-21.	0.8	11

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55	Effects of <i>Ziziphora clinopodioides</i> Essential Oil and Nisin on the Microbiological Properties of Milk. <i>Pharmaceutical Sciences</i> , 2016, 22, 272-278.	0.1	7
56	The antibacterial effect of essential oil and nisin against and in doogh, a yoghurt-based Iranian drink. <i>Veterinary Research Forum</i> , 2016, 7, 213-219.	0.3	2
57	Chemical composition, antioxidant and antimicrobial activities of the essential oil and methanolic extract of <i>Ferulago bernardii</i> Tomk. & M. Pimen of Iran. <i>Archives of Phytopathology and Plant Protection</i> , 2015, 48, 699-710.	0.6	11
58	<i>Ziziphora clinopodioides</i> Essential Oil and Nisin as Potential Antimicrobial Agents against <i>Escherichia coli</i> O157:H7 in Doogh (Iranian Yoghurt Drink). <i>Journal of Pathogens</i> , 2015, 2015, 1-7.	0.9	23
59	Chemical Composition and <i>In Vitro</i> Antibacterial Activity of <i>Mentha spicata</i> Essential Oil against Common Food-Borne Pathogenic Bacteria. <i>Journal of Pathogens</i> , 2015, 2015, 1-5.	0.9	68
60	Determination of tetracyclines in meat using two phases freezing extraction method and HPLC-DAD. <i>Food Analytical Methods</i> , 2015, 8, 1883-1891.	1.3	25
61	Screening, determination and confirmation of tetracycline residues in chicken tissues using four-plate test, ELISA and HPLC-UV methods: comparison between correlation results. <i>Food and Agricultural Immunology</i> , 2015, 26, 821-834.	0.7	35
62	Chemical composition and <i>in vitro</i> antibacterial activity of <i>Ferulago angulata</i> (Schlecht.) Boiss essential oil. <i>Pharmaceutical Sciences</i> , 2015, 21, 6-11.	0.8	23
63	Chemical Composition and <i>In Vitro</i> Antibacterial Effect of <i>Ziziphora clinopodioides</i> Essential Oil. <i>Pharmaceutical Sciences</i> , 2015, 21, 51-56.	0.8	22
64	The Combined Effect of <i>Mentha spicata</i> Essential Oil and Nisin Against <i>Listeria monocytogenes</i> . <i>Pharmaceutical Sciences</i> , 2015, 21, 178-183.	0.8	3
65	Clinical and Microbiological Evaluations of Efficacy of Combination of Natural Honey and Yarrow on Repair Process of Experimental Burn Wound. <i>Journal of Animal and Veterinary Advances</i> , 2009, 8, 907-911.	0.1	3