Seid Mahdi Jafari

List of Publications by Year
in descending order

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Version: 2024-02-01

431	29,884	3531 90	7160 153
papers	citations	h-index	g-index

442	442	442	19084
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Encapsulation Efficiency of Food Flavours and Oils during Spray Drying. Drying Technology, 2008, 26, 816-835.	3.1	818
2	Re-coalescence of emulsion droplets during high-energy emulsification. Food Hydrocolloids, 2008, 22, 1191-1202.	10.7	634
3	Improving emulsion formation, stability and performance using mixed emulsifiers: A review. Advances in Colloid and Interface Science, 2018, 251, 55-79.	14.7	631
4	Evaluation of different factors affecting antimicrobial properties of chitosan. International Journal of Biological Macromolecules, 2016, 85, 467-475.	7.5	532
5	Nano-Emulsion Production by Sonication and Microfluidizationâ€"A Comparison. International Journal of Food Properties, 2006, 9, 475-485.	3.0	466
6	Production of sub-micron emulsions by ultrasound and microfluidization techniques. Journal of Food Engineering, 2007, 82, 478-488.	5.2	425
7	The importance of minerals in human nutrition: Bioavailability, food fortification, processing effects and nanoencapsulation. Trends in Food Science and Technology, 2017, 62, 119-132.	15.1	424
8	Biopolymer nano-particles and natural nano-carriers for nano-encapsulation of phenolic compounds. Colloids and Surfaces B: Biointerfaces, 2016, 146, 532-543.	5.0	419
9	Nano-encapsulation as a promising approach for targeted delivery and controlled release of vitamins. Trends in Food Science and Technology, 2016, 53, 34-48.	15.1	409
10	Nano-particle encapsulation of fish oil by spray drying. Food Research International, 2008, 41, 172-183.	6.2	399
11	Nano-encapsulation of fish oil in nano-liposomes and its application in fortification of yogurt. Food Chemistry, 2017, 216, 146-152.	8.2	393
12	Microencapsulation optimization of natural anthocyanins with maltodextrin, gum Arabic and gelatin. International Journal of Biological Macromolecules, 2016, 85, 379-385.	7.5	371
13	Nanoencapsulation of hydrophobic and low-soluble food bioactive compounds within different nanocarriers. Food Hydrocolloids, 2019, 88, 146-162.	10.7	347
14	Inorganic and metal nanoparticles and their antimicrobial activity in food packaging applications. Critical Reviews in Microbiology, 2018, 44, 161-181.	6.1	341
15	Chitosan nanoparticles loaded with clove essential oil: Characterization, antioxidant and antibacterial activities. Carbohydrate Polymers, 2020, 236, 116075.	10.2	322
16	Application and stability of natural antioxidants in edible oils in order to substitute synthetic additives. Journal of Food Science and Technology, 2015, 52, 1272-1282.	2.8	314
17	Biodegradable zein film composites reinforced with chitosan nanoparticles and cinnamon essential oil: Physical, mechanical, structural and antimicrobial attributes. Colloids and Surfaces B: Biointerfaces, 2019, 177, 25-32.	5.0	313
18	Lipid nano scale cargos for the protection and delivery of food bioactive ingredients and nutraceuticals. Trends in Food Science and Technology, 2018, 74, 132-146.	15.1	309

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19	A systematic review on nanoencapsulation of food bioactive ingredients and nutraceuticals by various nanocarriers. Critical Reviews in Food Science and Nutrition, 2019, 59, 3129-3151.	10.3	307
20	Applications of Response Surface Methodology in the Food Industry Processes. Food and Bioprocess Technology, 2017, 10, 413-433.	4.7	301
21	Spray-Drying Microencapsulation of Anthocyanins by Natural Biopolymers: A Review. Drying Technology, 2014, 32, 509-518.	3.1	298
22	Improving the bioavailability of phenolic compounds by loading them within lipid-based nanocarriers. Trends in Food Science and Technology, 2018, 76, 56-66.	15.1	298
23	Optimization of nano-emulsions production by microfluidization. European Food Research and Technology, 2007, 225, 733-741.	3.3	267
24	Whey and soy protein-based hydrogels and nano-hydrogels as bioactive delivery systems. Trends in Food Science and Technology, 2017, 70, 69-81.	15.1	267
25	Nano spray drying for encapsulation of pharmaceuticals. International Journal of Pharmaceutics, 2018, 546, 194-214.	5.2	265
26	Recovery and Removal of Phenolic Compounds from Olive Mill Wastewater. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1-18.	1.9	249
27	Application of maltodextrin and gum Arabic in microencapsulation of saffron petal's anthocyanins and evaluating their storage stability and color. Carbohydrate Polymers, 2014, 105, 57-62.	10.2	248
28	Thermal and antimicrobial properties of chitosanâ€“nanocellulose films for extending shelf life of ground meat. Carbohydrate Polymers, 2014, 109, 148-154.	10.2	245
29	Antimicrobial bio-nanocomposites and their potential applications in food packaging. Food Control, 2020, 112, 107086.	5.5	242
30	Nanotechnology Approaches for Increasing Nutrient Bioavailability. Advances in Food and Nutrition Research, 2017, 81, 1-30.	3.0	233
31	Formulation and application of a new generation of lipid nano-carriers for the food bioactive ingredients. Trends in Food Science and Technology, 2017, 68, 14-25.	15.1	233
32	Advances in Spray-Drying Encapsulation of Food Bioactive Ingredients: From Microcapsules to Nanocapsules. Annual Review of Food Science and Technology, 2019, 10, 103-131.	9.9	233
33	Application of nano-encapsulated olive leaf extract in controlling the oxidative stability of soybean oil. Food Chemistry, 2016, 190, 513-519.	8.2	231
34	Nano-encapsulation of saffron extract through double-layered multiple emulsions of pectin and whey protein concentrate. Journal of Food Engineering, 2015, 165, 149-155.	5.2	210
35	pH-sensitive (halochromic) smart packaging films based on natural food colorants for the monitoring of food quality and safety. Trends in Food Science and Technology, 2020, 105, 93-144.	15.1	207
36	Nanoencapsulation of carotenoids within lipid-based nanocarriers. Journal of Controlled Release, 2019, 298, 38-67.	9.9	205

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37	Carbon nanomaterials against pathogens; the antimicrobial activity of carbon nanotubes, graphene/graphene oxide, fullerenes, and their nanocomposites. Advances in Colloid and Interface Science, 2020, 284, 102250.	14.7	198
38	Retention of saffron bioactive components by spray drying encapsulation using maltodextrin, gum Arabic and gelatin as wall materials. Food Hydrocolloids, 2015, 51, 327-337.	10.7	195
39	Bioactive profile, dehydration, extraction and application of the bioactive components of olive leaves. Trends in Food Science and Technology, 2015, 42, 150-172.	15.1	191
40	Nano-encapsulation of olive leaf phenolic compounds through WPCâ€“pectin complexes and evaluating their release rate. International Journal of Biological Macromolecules, 2016, 82, 816-822.	7.5	188
41	Application of bio-nanocomposite films and edible coatings for extending the shelf life of fresh fruits and vegetables. Advances in Colloid and Interface Science, 2021, 291, 102405.	14.7	182
42	Antimicrobial-loaded nanocarriers for food packaging applications. Advances in Colloid and Interface Science, 2020, 278, 102140.	14.7	178
43	Biodegradable green packaging with antimicrobial functions based on the bioactive compounds from tropical plants and their by-products. Trends in Food Science and Technology, 2020, 100, 262-277.	15.1	175
44	Nanoencapsulation of d-limonene within nanocarriers produced by pectin-whey protein complexes. Food Hydrocolloids, 2018, 77, 152-162.	10.7	174
45	Influence of spray drying on water solubility index, apparent density, and anthocyanin content of pomegranate juice powder. Powder Technology, 2017, 311, 59-65.	4.2	173
46	Encapsulation of Nanoparticles of d-Limonene by Spray Drying: Role of Emulsifiers and Emulsifying Techniques. Drying Technology, 2007, 25, 1069-1079.	3.1	165
47	Application of different nanocarriers for encapsulation of curcumin. Critical Reviews in Food Science and Nutrition, 2019, 59, 3468-3497.	10.3	161
48	Bioavailability of nutraceuticals: Role of the food matrix, processing conditions, the gastrointestinal tract, and nanodelivery systems. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 954-994.	11.7	159
49	Production of pectin-whey protein nano-complexes as carriers of orange peel oil. Carbohydrate Polymers, 2017, 177, 369-377.	10.2	158
50	Evaluation of folic acid release from spray dried powder particles of pectin-whey protein nano-capsules. International Journal of Biological Macromolecules, 2017, 95, 238-247.	7.5	158
51	Carotenoid-loaded nanocarriers: A comprehensive review. Advances in Colloid and Interface Science, 2020, 275, 102048.	14.7	155
52	A Review on Surface-Functionalized Cellulosic Nanostructures as Biocompatible Antibacterial Materials. Nano-Micro Letters, 2020, 12, 73.	27.0	152
53	Optimization of physical and mechanical properties for chitosanâ€“nanocellulose biocomposites. Carbohydrate Polymers, 2014, 105, 222-228.	10.2	150
54	Preparation of a multiple emulsion based on pectin-whey protein complex for encapsulation of saffron extract nanodroplets. Food Chemistry, 2017, 221, 1962-1969.	8.2	150

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55	Micro/nano-encapsulated phase change materials (PCMs) as emerging materials for the food industry. Trends in Food Science and Technology, 2019, 91, 116-128.	15.1	150
56	Application of curcumin-loaded nanocarriers for food, drug and cosmetic purposes. Trends in Food Science and Technology, 2019, 88, 445-458.	15.1	148
57	Rheological and release properties of double nano-emulsions containing crocin prepared with Angum gum, Arabic gum and whey protein. Food Hydrocolloids, 2017, 66, 259-267.	10.7	146
58	Rheological behavior and stability of d-limonene emulsions made by a novel hydrocolloid (Angum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	5.2	141
59	Gum-based nanocarriers for the protection and delivery of food bioactive compounds. Advances in Colloid and Interface Science, 2019, 269, 277-295.	14.7	134
60	Starch-based nanocarriers as cutting-edge natural cargos for nutraceutical delivery. Trends in Food Science and Technology, 2019, 88, 397-415.	15.1	131
61	A comprehensive review on the nanocomposites loaded with chitosan nanoparticles for food packaging. Critical Reviews in Food Science and Nutrition, 2022, 62, 1383-1416.	10.3	131
62	Encapsulation of food bioactives and nutraceuticals by various chitosan-based nanocarriers. Food Hydrocolloids, 2020, 105, 105774.	10.7	131
63	Storage stability of encapsulated barberry's anthocyanin and its application in jelly formulation. Journal of Food Engineering, 2016, 181, 59-66.	5.2	130
64	Evaluation of Physicochemical and Antioxidant Properties of Yogurt Enriched by Olive Leaf Phenolics within Nanoliposomes. Journal of Agricultural and Food Chemistry, 2018, 66, 9231-9240.	5.2	130
65	Application of different biopolymers for nanoencapsulation of antioxidants via electrohydrodynamic processes. Food Hydrocolloids, 2019, 97, 105170.	10.7	129
66	Bioavailability and bioaccessibility of food bioactive compounds; overview and assessment by in vitro methods. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2862-2884.	11.7	124
67	Physical and mechanical properties in biodegradable films of whey protein concentrateâ€“pullulan by application of beeswax. Carbohydrate Polymers, 2015, 118, 24-29.	10.2	122
68	Synthesis and characterization of cellulose nanocrystals derived from walnut shell agricultural residues. International Journal of Biological Macromolecules, 2018, 120, 1216-1224.	7.5	122
69	Production of reconstitutable nanoliposomes loaded with flaxseed protein hydrolysates: Stability and characterization. Food Hydrocolloids, 2019, 96, 442-450.	10.7	120
70	Nano/microencapsulation of anthocyanins; a systematic review and meta-analysis. Food Research International, 2020, 132, 109077.	6.2	120
71	Plant protein-based food packaging films; recent advances in fabrication, characterization, and applications. Trends in Food Science and Technology, 2022, 120, 154-173.	15.1	120
72	Preparation and characterization of nano-SiO2 reinforced gelatin-k-carrageenan biocomposites. International Journal of Biological Macromolecules, 2018, 111, 1091-1099.	7.5	119

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73	Development of active food packaging via incorporation of biopolymeric nanocarriers containing essential oils. Trends in Food Science and Technology, 2020, 101, 106-121.	15.1	118
74	The effect of natural antioxidants extracted from plant and animal resources on the oxidative stability of soybean oil. LWT - Food Science and Technology, 2014, 56, 124-130.	5.2	115
75	Main chemical compounds and pharmacological activities of stigmas and tepals of â€˜red goldâ€™; saffron. Trends in Food Science and Technology, 2016, 58, 69-78.	15.1	115
76	Influence of spray drying encapsulation on the retention of antioxidant properties and microstructure of flaxseed protein hydrolysates. Colloids and Surfaces B: Biointerfaces, 2019, 178, 421-429.	5.0	113
77	Optimization of folic acid nano-emulsification and encapsulation by maltodextrin-whey protein double emulsions. International Journal of Biological Macromolecules, 2016, 86, 197-207.	7.5	112
78	Soluble soybean polysaccharide: A new carbohydrate to make a biodegradable film for sustainable green packaging. Carbohydrate Polymers, 2013, 97, 817-824.	10.2	111
79	Crocin loaded nano-emulsions: Factors affecting emulsion properties in spontaneous emulsification. International Journal of Biological Macromolecules, 2016, 84, 261-267.	7.5	111
80	Development of a nutraceutical nano-delivery system through emulsification/internal gelation of alginate. Food Chemistry, 2017, 229, 286-295.	8.2	110
81	Different techniques for extraction and micro/nanoencapsulation of saffron bioactive ingredients. Trends in Food Science and Technology, 2019, 89, 26-44.	15.1	109
82	Application of image processing to assess emulsion stability and emulsification properties of Arabic gum. Carbohydrate Polymers, 2015, 126, 1-8.	10.2	107
83	Migration of styrene monomer from polystyrene packaging materials into foods: Characterization and safety evaluation. Trends in Food Science and Technology, 2019, 91, 248-261.	15.1	107
84	Modeling the release of food bioactive ingredients from carriers/nanocarriers by the empirical, semiempirical, and mechanistic models. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3-47.	11.7	107
85	Dendrimers as efficient nanocarriers for the protection and delivery of bioactive phytochemicals. Advances in Colloid and Interface Science, 2020, 278, 102125.	14.7	106
86	Simulation of food drying processes by Computational Fluid Dynamics (CFD); recent advances and approaches. Trends in Food Science and Technology, 2018, 78, 206-223.	15.1	105
87	Application of gum Arabic and maltodextrin for encapsulation of eggplant peel extract as a natural antioxidant and color source. International Journal of Biological Macromolecules, 2019, 140, 59-68.	7.5	105
88	Chitosan-gum Arabic complex nanocarriers for encapsulation of saffron bioactive components. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 578, 123644.	4.7	104
89	Ultrasound-assisted preparation of different nanocarriers loaded with food bioactive ingredients. Advances in Colloid and Interface Science, 2019, 270, 123-146.	14.7	98
90	Available technologies on improving the stability of polyphenols in food processing. Food Frontiers, 2021, 2, 109-139.	7.4	98

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91	Nanoencapsulated nisin: An engineered natural antimicrobial system for the food industry. Trends in Food Science and Technology, 2019, 94, 20-31.	15.1	96
92	Green synthesis of ZnO nanoparticles using loquat seed extract; Biological functions and photocatalytic degradation properties. LWT - Food Science and Technology, 2020, 134, 110133.	5.2	96
93	Electrospinning approach for nanoencapsulation of bioactive compounds; recent advances and innovations. Trends in Food Science and Technology, 2020, 100, 190-209.	15.1	96
94	Cheese packaging by edible coatings and biodegradable nanocomposites; improvement in shelf life, physicochemical and sensory properties. Trends in Food Science and Technology, 2021, 116, 218-231.	15.1	96
95	Optimization of Ultrasound-Assisted Extraction of Oil from Canola Seeds with the Use of Response Surface Methodology. Food Analytical Methods, 2018, 11, 598-612.	2.6	95
96	Microencapsulation of casein hydrolysates: Physicochemical, antioxidant and microstructure properties. Journal of Food Engineering, 2018, 237, 86-95.	5.2	95
97	Effectiveness of encapsulating biopolymers to produce sub-micron emulsions by high energy emulsification techniques. Food Research International, 2007, 40, 862-873.	6.2	94
98	Optimization of microwave-assisted extraction of cottonseed oil and evaluation of its oxidative stability and physicochemical properties. Food Chemistry, 2014, 160, 90-97.	8.2	93
99	The effect of microwave pretreatment on some physico-chemical properties and bioactivity of Black cumin seedsâ€™ oil. Industrial Crops and Products, 2017, 97, 1-9.	5.2	92
100	Loading of phenolic compounds into electrospun nanofibers and electrosprayed nanoparticles. Trends in Food Science and Technology, 2020, 95, 59-74.	15.1	92
101	Pectin-whey protein complexes vs. small molecule surfactants for stabilization of double nano-emulsions as novel bioactive delivery systems. Journal of Food Engineering, 2019, 245, 139-148.	5.2	90
102	Nanoencapsulation of phase change materials (PCMs) and their applications in various fields for energy storage and management. Advances in Colloid and Interface Science, 2020, 283, 102226.	14.7	90
103	Impact of metal nanoparticles on the mechanical, barrier, optical and thermal properties of biodegradable food packaging materials. Critical Reviews in Food Science and Nutrition, 2021, 61, 2640-2658.	10.3	90
104	Impact of Wall Materials on Physicochemical Properties of Microencapsulated Fish Oil by Spray Drying. Food and Bioprocess Technology, 2014, 7, 2354-2365.	4.7	89
105	Influence of drying on functional properties of food biopolymers: From traditional to novel dehydration techniques. Trends in Food Science and Technology, 2016, 57, 116-131.	15.1	89
106	Naringenin Nano-Delivery Systems and Their Therapeutic Applications. Pharmaceutics, 2021, 13, 291.	4.5	89
107	Role of Powder Particle Size on the Encapsulation Efficiency of Oils during Spray Drying. Drying Technology, 2007, 25, 1081-1089.	3.1	88
108	Microencapsulation of saffron petal anthocyanins with cress seed gum compared with Arabic gum through freeze drying. Carbohydrate Polymers, 2016, 140, 20-25.	10.2	86

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109	Recent advances in application of different hydrocolloids in dairy products to improve their techno-functional properties. Trends in Food Science and Technology, 2019, 88, 468-483.	15.1	86
110	Bioactive-loaded nanocarriers for functional foods: from designing to bioavailability. Current Opinion in Food Science, 2020, 33, 21-29.	8.0	85
111	Chitosan-based nanodelivery systems for cancer therapy: Recent advances. Carbohydrate Polymers, 2021, 272, 118464.	10.2	85
112	Lipid-based nano delivery of antimicrobials to control food-borne bacteria. Advances in Colloid and Interface Science, 2019, 270, 263-277.	14.7	84
113	Investigating the best strategy to diminish the toxicity and enhance the antibacterial activity of graphene oxide by chitosan addition. Carbohydrate Polymers, 2019, 225, 115220.	10.2	84
114	Evaluation of Folic Acid Nano-encapsulation by Double Emulsions. Food and Bioprocess Technology, 2016, 9, 2024-2032.	4.7	83
115	Optimization of Anthocyanin Extraction from Saffron Petals with Response Surface Methodology. Food Analytical Methods, 2016, 9, 1993-2001.	2.6	82
116	Spray-drying encapsulation of protein hydrolysates and bioactive peptides: Opportunities and challenges. Drying Technology, 2020, 38, 577-595.	3.1	81
117	Fortification of yogurt with flaxseed powder and evaluation of its fatty acid profile, physicochemical, antioxidant, and sensory properties. Powder Technology, 2020, 359, 76-84.	4.2	80
118	Anticancer nano-delivery systems based on bovine serum albumin nanoparticles: A critical review. International Journal of Biological Macromolecules, 2021, 193, 528-540.	7.5	80
119	Seed mucilages as the functional ingredients for biodegradable films and edible coatings in the food industry. Advances in Colloid and Interface Science, 2020, 280, 102164.	14.7	79
120	Effect of chitosan coating on the properties of nanoliposomes loaded with flaxseed-peptide fractions: Stability during spray-drying. Food Chemistry, 2020, 310, 125951.	8.2	78
121	Ultrasound-assisted preparation of flaxseed oil nanoemulsions coated with alginate-whey protein for targeted delivery of omega-3 fatty acids into the lower sections of gastrointestinal tract to enrich broiler meat. Ultrasonics Sonochemistry, 2019, 50, 208-217.	8.2	77
122	Green biopolymers from by-products as wall materials for spray drying microencapsulation of phytochemicals. Trends in Food Science and Technology, 2021, 108, 297-325.	15.1	77
123	Fabrication of double W1/O/W2 nano-emulsions loaded with oleuropein in the internal phase (W1) and evaluation of their release rate. Food Hydrocolloids, 2019, 89, 44-55.	10.7	76
124	Recent advances in the spray drying encapsulation of essential fatty acids and functional oils. Trends in Food Science and Technology, 2020, 102, 71-90.	15.1	76
125	The cell wall compound of Saccharomyces cerevisiae as a novel wall material for encapsulation of probiotics. Food Research International, 2017, 96, 19-26.	6.2	75
126	Improving the efficiency of natural antioxidant compounds via different nanocarriers. Advances in Colloid and Interface Science, 2020, 278, 102122.	14.7	75

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127	Efficiency of novel processing technologies for the control of Listeria monocytogenes in food products. Trends in Food Science and Technology, 2020, 96, 61-78.	15.1	74
128	Phytoparticles for the stabilization of Pickering emulsions in the formulation of novel food colloidal dispersions. Trends in Food Science and Technology, 2020, 98, 117-128.	15.1	73
129	Encapsulation of olive leaf phenolics within electrosprayed whey protein nanoparticles; production and characterization. Food Hydrocolloids, 2020, 101, 105572.	10.7	72
130	Spray drying encapsulation of bioactive compounds within protein-based carriers; different options and applications. Food Chemistry, 2021, 359, 129965.	8.2	71
131	Spray drying of folic acid within nano-emulsions: Optimization by Taguchi approach. Drying Technology, 2017, 35, 1152-1160.	3.1	70
132	Drug nanodelivery systems based on natural polysaccharides against different diseases. Advances in Colloid and Interface Science, 2020, 284, 102251.	14.7	70
133	Application of nano/microencapsulated phenolic compounds against cancer. Advances in Colloid and Interface Science, 2020, 279, 102153.	14.7	70
134	Smart monitoring of gas/temperature changes within food packaging based on natural colorants. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2885-2931.	11.7	69
135	Morphology and microstructural analysis of bioactive-loaded micro/nanocarriers via microscopy techniques; CLSM/SEM/TEM/AFM. Advances in Colloid and Interface Science, 2020, 280, 102166.	14.7	69
136	Improving the solubility and in vitro cytotoxicity (anticancer activity) of ferulic acid by loading it into cyclodextrin nanosponges . International Journal of Nanomedicine, 2019, Volume 14, 4589-4599.	6.7	68
137	Protein nanotubes as state-of-the-art nanocarriers: Synthesis methods, simulation and applications. Journal of Controlled Release, 2019, 303, 302-318.	9.9	67
138	Loading of fish oil into nanocarriers prepared through gelatin-gum Arabic complexation. Food Hydrocolloids, 2019, 90, 291-298.	10.7	67
139	A comprehensive review on the controlled release of encapsulated food ingredients; fundamental concepts to design and applications. Trends in Food Science and Technology, 2021, 109, 303-321.	15.1	65
140	Oxidative Stability of Spray-Dried Microencapsulated Fish Oils with Different Wall Materials. Journal of Aquatic Food Product Technology, 2014, 23, 567-578.	1.4	64
141	Comparing Quality Characteristics of Oven-Dried and Refractance Window-Dried Kiwifruits. Journal of Food Processing and Preservation, 2016, 40, 362-372.	2.0	63
142	Introducing nano/microencapsulated bioactive ingredients for extending the shelf-life of food products. Advances in Colloid and Interface Science, 2020, 282, 102210.	14.7	63
143	Opportunities and challenges for the nanodelivery of green tea catechins in functional foods. Food Research International, 2021, 142, 110186.	6.2	63
144	Phycocyanin, a super functional ingredient from algae; properties, purification characterization, and applications. International Journal of Biological Macromolecules, 2021, 193, 2320-2331.	7.5	63

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145	Mathematical, Fuzzy Logic and Artificial Neural Network Modeling Techniques to Predict Drying Kinetics of Onion. Journal of Food Processing and Preservation, 2016, 40, 329-339.	2.0	62
146	Application of whey protein-pectin nano-complex carriers for loading of lactoferrin. International Journal of Biological Macromolecules, 2017, 105, 281-291.	7.5	62
147	Evaluation of microwave-assisted extraction technology for separation of bioactive components of saffron (Crocus sativus L.). Industrial Crops and Products, 2020, 145, 111978.	5.2	62
148	Bio-nanocomposites of graphene with biopolymers; fabrication, properties, and applications. Advances in Colloid and Interface Science, 2021, 292, 102416.	14.7	62
149	Protection of phenolic compounds within nanocarriers.. CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources, 0, , 1-8.	1.0	62
150	Emulsification properties of a novel hydrocolloid (Angum gum) for d-limonene droplets compared with Arabic gum. International Journal of Biological Macromolecules, 2013, 61, 182-188.	7.5	61
151	Improving the cancer prevention/treatment role of carotenoids through various nano-delivery systems. Critical Reviews in Food Science and Nutrition, 2021, 61, 522-534.	10.3	61
152	Recent developments on new formulations based on nutrient-dense ingredients for the production of healthy-functional bread: a review. Journal of Food Science and Technology, 2014, 51, 2896-2906.	2.8	59
153	Extraction Optimization of Saffron Nutraceuticals Through Response Surface Methodology. Food Analytical Methods, 2015, 8, 2273-2285.	2.6	58
154	Formulation optimization of D-limonene-loaded nanoemulsions as a natural and efficient biopesticide. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 596, 124746.	4.7	58
155	Nano spray drying of food ingredients; materials, processing and applications. Trends in Food Science and Technology, 2021, 109, 632-646.	15.1	58
156	Incorporation of silver nanoparticles into active antimicrobial nanocomposites: Release behavior, analyzing techniques, applications and safety issues. Advances in Colloid and Interface Science, 2021, 293, 102440.	14.7	58
157	Innovations in spray drying process for food and pharma industries. Journal of Food Engineering, 2022, 321, 110960.	5.2	58
158	Effects of high voltage electric field thawing on the characteristics of chicken breast protein. Journal of Food Engineering, 2018, 216, 98-106.	5.2	57
159	Production and characterization of catechin-loaded electrospun nanofibers from Azivash gum-polyvinyl alcohol. Carbohydrate Polymers, 2020, 235, 115979.	10.2	56
160	Encapsulation of phenolic compounds within nano/microemulsion systems: A review. Food Chemistry, 2021, 364, 130376.	8.2	56
161	Modeling quality changes in tomato paste containing microencapsulated olive leaf extract by accelerated shelf life testing. Food and Bioproducts Processing, 2016, 97, 12-19.	3.6	55
162	Development and characterization of chitosan-coated nanoliposomes for encapsulation of caffeine. Food Bioscience, 2021, 40, 100857.	4.4	53

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163	Formulation of oil-in-water emulsions for pesticide applications: impact of surfactant type and concentration on physical stability. Environmental Science and Pollution Research, 2018, 25, 21742-21751.	5.3	52
164	General Aspects of Nanoemulsions and Their Formulation. , 2018, , 3-20.		52
165	Production of a natural color through microwaveâ€assisted extraction of saffron tepal's anthocyanins. Food Science and Nutrition, 2019, 7, 1438-1445.	3.4	52
166	Detection of food spoilage and adulteration by novel nanomaterial-based sensors. Advances in Colloid and Interface Science, 2020, 286, 102297.	14.7	52
167	Co-encapsulation of probiotics with prebiotics and their application in functional/synbiotic dairy products. Critical Reviews in Food Science and Nutrition, 2022, 62, 2470-2494.	10.3	52
168	Mathematical and fuzzy modeling of limonene release from amylose nanostructures and evaluation of its release kinetics. Food Hydrocolloids, 2019, 95, 186-194.	10.7	51
169	Nanocarrier-mediated brain delivery of bioactives for treatment/prevention of neurodegenerative diseases. Journal of Controlled Release, 2020, 321, 211-221.	9.9	50
170	Hydrophobicity, thermal and micro-structural properties of whey protein concentrateâ€“pullulanâ€“beeswax films. International Journal of Biological Macromolecules, 2015, 80, 506-511.	7.5	49
171	Optimization of homogenization-sonication technique for the production of cellulose nanocrystals from cotton linter. International Journal of Biological Macromolecules, 2019, 137, 374-381.	7.5	49
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