

# Seid Mahdi Jafari

## List of Publications by Year in descending order

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Version: 2024-02-01

431  
papers

29,884  
citations

3531

90  
h-index

7160

153  
g-index

442  
all docs

442  
docs citations

442  
times ranked

19084  
citing authors

#	ARTICLE	IF	CITATIONS
1	The impact of essential oils on the qualitative properties, release profile, and stimuli-responsiveness of active food packaging nanocomposites. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1822-1845.	10.3	7
2	Functional and health-promoting properties of probiotics' exopolysaccharides; isolation, characterization, and applications in the food industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8194-8225.	10.3	12
3	Recent advances in food applications of phenolic-loaded micro/nanodelivery systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8939-8959.	10.3	10
4	Nano-biocatalysts for food applications; immobilized enzymes within different nanostructures. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11351-11369.	10.3	10
5	Modification and improvement of biodegradable packaging films by cold plasma; a critical review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1936-1950.	10.3	45
6	A systematic review and meta-analysis of fish oil encapsulation within different micro/nanocarriers. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2061-2082.	10.3	23
7	A comprehensive review on the nanocomposites loaded with chitosan nanoparticles for food packaging. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1383-1416.	10.3	131
8	Addition of milk to coffee beverages; the effect on functional, nutritional, and sensorial properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 6132-6152.	10.3	18
9	Barley-based probiotic food mixture: health effects and future prospects. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7961-7975.	10.3	23
10	<i>In vivo</i> assessments for predicting the bioavailability of nanoencapsulated food bioactives and the safety of nanomaterials. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7460-7478.	10.3	6
11	Improving the bioavailability and bioactivity of garlic bioactive compounds <i>via</i> nanotechnology. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8467-8496.	10.3	4
12	A systematic review and meta-analysis of the impacts of glyphosate on the reproductive hormones. <i>Environmental Science and Pollution Research</i> , 2022, 29, 62030-62041.	5.3	8
13	Co-encapsulation of probiotics with prebiotics and their application in functional/synbiotic dairy products. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 2470-2494.	10.3	52
14	The influence of nanodelivery systems on the antioxidant activity of natural bioactive compounds. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3208-3231.	10.3	9
15	Protection and controlled release of vitamin C by different micro/nanocarriers. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 3301-3322.	10.3	31
16	Development of Pickering emulsions stabilized by hybrid biopolymeric particles/nanoparticles for nutraceutical delivery. <i>Food Hydrocolloids</i> , 2022, 124, 107280.	10.7	31
17	Stability and release mechanisms of double emulsions loaded with bioactive compounds; a critical review. <i>Advances in Colloid and Interface Science</i> , 2022, 299, 102567.	14.7	35
18	The role of emulsification strategy on the electrospinning of $\beta$ -carotene-loaded emulsions stabilized by gum Arabic and whey protein isolate. <i>Food Chemistry</i> , 2022, 374, 131826.	8.2	32

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19	Enhanced thermal stability of anthocyanins through natural polysaccharides from Angum gum and cress seed gum. <i>Journal of Food Science</i> , 2022, 87, 585-598.	3.1	9
20	Titanium dioxide nanoparticles as multifunctional surface-active materials for smart/active nanocomposite packaging films. <i>Advances in Colloid and Interface Science</i> , 2022, 300, 102593.	14.7	47
21	Plant protein-based food packaging films; recent advances in fabrication, characterization, and applications. <i>Trends in Food Science and Technology</i> , 2022, 120, 154-173.	15.1	120
22	Extraction and purification of d-limonene from orange peel wastes: Recent advances. <i>Industrial Crops and Products</i> , 2022, 177, 114484.	5.2	43
23	Pea proteins as emerging biopolymers for the emulsification and encapsulation of food bioactives. <i>Food Hydrocolloids</i> , 2022, 126, 107474.	10.7	36
24	Colloidal carriers of almond gum/gelatin coacervates for rosemary essential oil: Characterization and in-vitro cytotoxicity. <i>Food Chemistry</i> , 2022, 377, 131998.	8.2	22
25	Improving the emulsifying properties of sodium caseinate through conjugation with soybean soluble polysaccharides. <i>Food Chemistry</i> , 2022, 377, 131987.	8.2	17
26	Cubosomes and Hexosomes as Novel Nanocarriers for Bioactive Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1423-1437.	5.2	26
27	Lycopene nanodelivery systems; recent advances. <i>Trends in Food Science and Technology</i> , 2022, 119, 378-399.	15.1	22
28	Optimization of ethanol-assisted aqueous oil extraction from <i>Cicadatra querula</i> . <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1426.	3.2	0
29	Effect of Co-Encapsulated Natural Antioxidants with Modified Starch on the Oxidative Stability of $\beta$ -Carotene Loaded within Nanoemulsions. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1070.	2.5	3
30	Innovations in spray drying process for food and pharma industries. <i>Journal of Food Engineering</i> , 2022, 321, 110960.	5.2	58
31	Extraction, processing, and encapsulation of food bioactive compounds. <i>Food Chemistry</i> , 2022, 381, 132117.	8.2	1
32	Nano-enabled agrochemicals for sustainable agriculture. , 2022, , 291-306.		5
33	Ultrasound-assisted extraction of saffron bioactive compounds; separation of crocins, picrocrocin, and safranal optimized by artificial bee colony. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 105971.	8.2	3
34	Anti-Depressant Properties of Crocin Molecules in Saffron. <i>Molecules</i> , 2022, 27, 2076.	3.8	29
35	Intelligent and Probabilistic Models for Evaluating the Release of Food Bioactive Ingredients from Carriers/Nanocarriers. <i>Food and Bioprocess Technology</i> , 2022, 15, 1495-1516.	4.7	8
36	Protein-polysaccharide interactions for the fabrication of bioactive-loaded nanocarriers: Chemical conjugates and physical complexes. <i>Pharmacological Research</i> , 2022, 178, 106164.	7.1	30

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37	Targeting foodborne pathogens via surface-functionalized nano-antimicrobials. <i>Advances in Colloid and Interface Science</i> , 2022, 302, 102622.	14.7	16
38	Different strategies to reinforce the milk protein-based packaging composites. <i>Trends in Food Science and Technology</i> , 2022, 123, 1-14.	15.1	32
39	Screening, identification, and application of nucleic acid aptamers applied in food safety biosensing. <i>Trends in Food Science and Technology</i> , 2022, 123, 355-375.	15.1	40
40	Formulation optimization and characterization of carvacrol-loaded nanoemulsions: In vitro antibacterial activity/mechanism and safety evaluation. <i>Industrial Crops and Products</i> , 2022, 181, 114816.	5.2	22
41	Fortification/enrichment of milk and dairy products by encapsulated bioactive ingredients. <i>Food Research International</i> , 2022, 157, 111212.	6.2	21
42	Nanodelivery systems for d-limonene; techniques and applications. <i>Food Chemistry</i> , 2022, 384, 132479.	8.2	26
43	Fenugreek seed ( <i>Trigonella foenum graecum</i> ) protein hydrolysate loaded in nanosized liposomes: Characteristic, storage stability, controlled release and retention of antioxidant activity. <i>Industrial Crops and Products</i> , 2022, 182, 114908.	5.2	12
44	Nanoencapsulation of essential oils from industrial hemp ( <i>Cannabis sativa</i> L.) by-products into alfalfa protein nanoparticles. <i>Food Chemistry</i> , 2022, 386, 132765.	8.2	13
45	The direct and indirect effects of bioactive compounds against coronavirus. <i>Food Frontiers</i> , 2022, 3, 96-123.	7.4	17
46	Application of Spray Dried Encapsulated Probiotics in Functional Food Formulations. <i>Food and Bioprocess Technology</i> , 2022, 15, 2135-2154.	4.7	11
47	Valorization of olive processing by-products via drying technologies: a case study on the recovery of bioactive phenolic compounds from olive leaves, pomace, and wastewater. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, , 1-19.	10.3	5
48	Effects of different drying techniques on the quality and bioactive compounds of plant-based products: a critical review on current trends. <i>Drying Technology</i> , 2022, 40, 1539-1561.	3.1	22
49	Practical application of nanoencapsulated nutraceuticals in real food products; a systematic review. <i>Advances in Colloid and Interface Science</i> , 2022, 305, 102690.	14.7	18
50	Valorization of Saffron Tepals for the Green Synthesis of Silver Nanoparticles and Evaluation of Their Efficiency Against Foodborne Pathogens. <i>Waste and Biomass Valorization</i> , 2022, 13, 4417-4430.	3.4	4
51	Impact of drying methods on the quality of grey ( <i>Pleurotus sajor caju</i> ) and pink ( <i>Pleurotus djamor</i> ) oyster mushrooms. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3331-3343.	3.2	7
52	Application of multi-criteria decision-making for optimizing the formulation of functional cookies containing different types of resistant starches: A physicochemical, organoleptic, in-vitro and in-vivo study. <i>Food Chemistry</i> , 2022, 393, 133376.	8.2	6
53	Preparation of soluble complex carriers from Aloe vera mucilage/gelatin for cinnamon essential oil: Characterization and antibacterial activity. <i>Journal of Food Engineering</i> , 2022, 334, 111160.	5.2	6
54	Loading ferulic acid into $\beta$ -cyclodextrin nanosponges; antibacterial activity, controlled release and application in pomegranate juice as a copigment agent. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2022, 649, 129454.	4.7	7

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55	Release of bioactive compounds from delivery systems by stimuli-responsive approaches; triggering factors, mechanisms, and applications. <i>Advances in Colloid and Interface Science</i> , 2022, 307, 102728.	14.7	11
56	Complexation of cress seed mucilage and $\beta$ -lactoglobulin; optimization through response surface methodology and adaptive neuro-fuzzy inference system (ANFIS). <i>Chemometrics and Intelligent Laboratory Systems</i> , 2022, 228, 104615.	3.5	2
57	Nutraceutical nanodelivery; an insight into the bioaccessibility/bioavailability of different bioactive compounds loaded within nanocarriers. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3031-3065.	10.3	42
58	Impact of metal nanoparticles on the mechanical, barrier, optical and thermal properties of biodegradable food packaging materials. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2640-2658.	10.3	90
59	Micro/nanoencapsulation strategy to improve the efficiency of natural antimicrobials against <i>Listeria monocytogenes</i> in food products. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 1241-1259.	10.3	17
60	Improving the cancer prevention/treatment role of carotenoids through various nano-delivery systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 522-534.	10.3	61
61	Modeling the release of food bioactive ingredients from carriers/nanocarriers by the empirical, semiempirical, and mechanistic models. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3-47.	11.7	107
62	Ultrasonic-assisted production of zero-valent iron-decorated graphene oxide/activated carbon nanocomposites: Chemical transformation and structural evolution. <i>Materials Science and Engineering C</i> , 2021, 118, 111362.	7.3	19
63	Liposomal/Nanoliposomal Encapsulation of Food-Relevant Enzymes and Their Application in the Food Industry. <i>Food and Bioprocess Technology</i> , 2021, 14, 23-38.	4.7	32
64	Release of catechin from Azivash gum-polyvinyl alcohol electrospun nanofibers in simulated food and digestion media. <i>Food Hydrocolloids</i> , 2021, 112, 106366.	10.7	23
65	Improving the storage stability of tomato paste by the addition of encapsulated olive leaf phenolics and experimental growth modeling of <i>A. flavus</i> . <i>International Journal of Food Microbiology</i> , 2021, 338, 109018.	4.7	8
66	Vitamin D3 cress seed mucilage- $\beta$ -lactoglobulin nanocomplexes: Synthesis, characterization, encapsulation and simulated intestinal fluid in vitro release. <i>Carbohydrate Polymers</i> , 2021, 256, 117420.	10.2	14
67	Improving the oxidative stability of fish oil nanoemulsions by co-encapsulation with curcumin and resveratrol. <i>Colloids and Surfaces B: Biointerfaces</i> , 2021, 199, 111481.	5.0	42
68	Benefits, deleterious effects and mitigation of methylglyoxal in foods: A critical review. <i>Trends in Food Science and Technology</i> , 2021, 107, 201-212.	15.1	44
69	Salt, spices, and seasonings formulated with nano/microencapsulated ingredients. , 2021, , 435-467.		3
70	Safety and toxicity aspects of food nanoparticles. , 2021, , 1-29.		0
71	Possible health risks associated with nanostructures in food. , 2021, , 31-118.		2
72	A Brief Overview of Cancer, Its Mechanisms, and Prevention Methods. <i>Food Bioactive Ingredients</i> , 2021, , 3-10.	0.4	1

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73	Design and formulation of nano/micro-encapsulated natural bioactive compounds for food applications. , 2021, , 1-41.		11
74	Emerging product formation. , 2021, , 257-275.		3
75	Application of nano/microencapsulated ingredients in chewing gum. , 2021, , 345-386.		3
76	General mathematical and engineering principles in unit operations of food processing. , 2021, , 403-417.		0
77	Regulatory principles on food nanoparticles legislated by Asian and Oceanian countries. , 2021, , 201-238.		1
78	Regulatory principles on food nano-particles legislated by European countries. , 2021, , 177-200.		1
79	Fruits and Vegetables in Cancer. Food Bioactive Ingredients, 2021, , 201-257.	0.4	0
80	Covalent and Electrostatic Protein-Polysaccharide Systems for Encapsulation of Nutraceuticals. , 2021, , 818-831.		0
81	In vivo assays for predicting the safety of food-based nanomaterials. , 2021, , 143-176.		0
82	Introduction to unit operations and process description in the food industry. , 2021, , 1-27.		1
83	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
84	Naringenin Nano-Delivery Systems and Their Therapeutic Applications. Pharmaceutics, 2021, 13, 291.	4.5	89
85	Available technologies on improving the stability of polyphenols in food processing. Food Frontiers, 2021, 2, 109-139.	7.4	98
86	Nano spray drying of food ingredients; materials, processing and applications. Trends in Food Science and Technology, 2021, 109, 632-646.	15.1	58
87	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
88	Opportunities and challenges for the nanodelivery of green tea catechins in functional foods. Food Research International, 2021, 142, 110186.	6.2	63
89	Electrospraying as a novel process for the synthesis of particles/nanoparticles loaded with poorly water-soluble bioactive molecules. Advances in Colloid and Interface Science, 2021, 290, 102384.	14.7	36
90	Development and characterization of chitosan-coated nanoliposomes for encapsulation of caffeine. Food Bioscience, 2021, 40, 100857.	4.4	53

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91	Evaluation of quality attributes of grated carrot packaged within polypropylene-clay nanocomposites. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3770-3781.	3.2	16
92	Application of bio-nanocomposite films and edible coatings for extending the shelf life of fresh fruits and vegetables. <i>Advances in Colloid and Interface Science</i> , 2021, 291, 102405.	14.7	182
93	Bio-nanocomposites of graphene with biopolymers; fabrication, properties, and applications. <i>Advances in Colloid and Interface Science</i> , 2021, 292, 102416.	14.7	62
94	Physicochemical and nutritional properties of pomegranate juice powder produced by spray drying. <i>Drying Technology</i> , 2021, 39, 1941-1949.	3.1	7
95	Evaluating the performance of artificial neural networks (ANNs) for predicting the physical, rheological, and colorimetric properties of chitosan nanoparticles (CSNPs). <i>Journal of Food Science and Technology (Iran)</i> , 2021, 18, 77-90.	0.1	0
96	Incorporation of silver nanoparticles into active antimicrobial nanocomposites: Release behavior, analyzing techniques, applications and safety issues. <i>Advances in Colloid and Interface Science</i> , 2021, 293, 102440.	14.7	58
97	Enrichment of biscuits with protein to improve health effects. <i>Journal of Food Science and Technology (Iran)</i> , 2021, 18, 377-387.	0.1	0
98	Spray Drying Encapsulation of Anthocyanins. , 2021, , 97-121.		0
99	Comparison of binary cress seed mucilage (CSM)/ $\beta$ -lactoglobulin (BLG) and ternary CSC-BLG-Ca (calcium) complexes as emulsifiers: Interfacial behavior and freeze-thawing stability. <i>Carbohydrate Polymers</i> , 2021, 266, 118148.	10.2	6
100	Enhanced radiotherapy efficacy of breast cancer multi cellular tumor spheroids through in-situ fabricated chitosan-zinc oxide bio-nanocomposites as radio-sensitizing agents. <i>International Journal of Pharmaceutics</i> , 2021, 605, 120828.	5.2	14
101	Cinnamaldehyde nanoemulsions; physical stability, antibacterial properties/mechanisms, and biosafety. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5326-5336.	3.2	9
102	Spray drying for the retention of food bioactive compounds and nutraceuticals – 150th anniversary of spray drying. <i>Drying Technology</i> , 2021, 39, 1773-1773.	3.1	4
103	Production of d-limonene-loaded Pickering emulsions stabilized by chitosan nanoparticles. <i>Food Chemistry</i> , 2021, 354, 129591.	8.2	31
104	Improving the extraction efficiency and stability of $\beta$ -carotene from carrot by enzyme-assisted green nanoemulsification. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102836.	5.6	8
105	Surface-decorated graphene oxide sheets with nanoparticles of chitosan-Arabic gum for the separation of bioactive compounds: A case study for adsorption of crocin from saffron extract. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 1-12.	7.5	7
106	Spray dried nanoemulsions loaded with curcumin, resveratrol, and borage seed oil: The role of two different modified starches as encapsulating materials. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 820-828.	7.5	30
107	Natural antimicrobial-loaded nanoemulsions for the control of food spoilage/pathogenic microorganisms. <i>Advances in Colloid and Interface Science</i> , 2021, 295, 102504.	14.7	26
108	Encapsulation of rose essential oil using whey protein concentrate-pectin nanocomplexes: Optimization of the effective parameters. <i>Food Chemistry</i> , 2021, 356, 129731.	8.2	22



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109	Spray drying encapsulation of bioactive compounds within protein-based carriers; different options and applications. <i>Food Chemistry</i> , 2021, 359, 129965.	8.2	71
110	Electrosprayed whey protein nanocarriers containing natural phenolics; thermal and antioxidant properties, release behavior and stability. <i>Journal of Food Engineering</i> , 2021, 307, 110644.	5.2	7
111	Nano/microencapsulated natural antimicrobials to control the spoilage microorganisms and pathogens in different food products. <i>Food Control</i> , 2021, 128, 108180.	5.5	29
112	Cheese packaging by edible coatings and biodegradable nanocomposites; improvement in shelf life, physicochemical and sensory properties. <i>Trends in Food Science and Technology</i> , 2021, 116, 218-231.	15.1	96
113	Chitosan-based nanodelivery systems for cancer therapy: Recent advances. <i>Carbohydrate Polymers</i> , 2021, 272, 118464.	10.2	85
114	Effect of corm age on the antioxidant, bactericidal and fungicidal activities of saffron ( <i>Crocus</i> ) Tj ETQq0 0 0 rgBT /Overlock 1Q Tf 50 542	9.5	4
115	Encapsulation of phenolic compounds within nano/microemulsion systems: A review. <i>Food Chemistry</i> , 2021, 364, 130376.	8.2	56
116	Saffron ( <i>Crocins</i> ) Against Cancer. <i>Food Bioactive Ingredients</i> , 2021, , 323-365.	0.4	0
117	Application of antimicrobial-loaded nano/microcarriers in different food products. , 2021, , 469-517.		4
118	Encapsulation of Essential Oils. , 2021, , 115-135.		0
119	Pesticide-loaded colloidal nanodelivery systems; preparation, characterization, and applications. <i>Advances in Colloid and Interface Science</i> , 2021, 298, 102552.	14.7	12
120	Anticancer nano-delivery systems based on bovine serum albumin nanoparticles: A critical review. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 528-540.	7.5	80
121	Casein-based nanodelivery of olive leaf phenolics: Preparation, characterization and release study. <i>Food Structure</i> , 2021, 30, 100227.	4.5	4
122	Use of encapsulation technology to enrich and fortify bakery, pasta, and cereal-based products. <i>Trends in Food Science and Technology</i> , 2021, 118, 688-710.	15.1	31
123	Phycocyanin, a super functional ingredient from algae; properties, purification characterization, and applications. <i>International Journal of Biological Macromolecules</i> , 2021, 193, 2320-2331.	7.5	63
124	<i>Spirulina platensis</i> Extract Nanoliposomes: Preparation, Characterization, and Application to White Cheese. <i>Journal of AOAC INTERNATIONAL</i> , 2021, , .	1.5	1
125	Application of Nanoliposomes Containing Nisin and Crocin in Milk. <i>Advanced Pharmaceutical Bulletin</i> , 2021, , .	1.4	1
126	Fortification of yogurt with flaxseed powder and evaluation of its fatty acid profile, physicochemical, antioxidant, and sensory properties. <i>Powder Technology</i> , 2020, 359, 76-84.	4.2	80



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127	A Taguchi approach optimization of date powder production by spray drying with the aid of whey protein-pectin complexes. <i>Powder Technology</i> , 2020, 359, 85-93.	4.2	30
128	Carotenoid-loaded nanocarriers: A comprehensive review. <i>Advances in Colloid and Interface Science</i> , 2020, 275, 102048.	14.7	155
129	Decontamination of <i>Bacillus cereus</i> in cardamom ( <i>Elettaria cardamomum</i> ) seeds by infrared radiation and modeling of microbial inactivation through experimental models. <i>Journal of Food Safety</i> , 2020, 40, e12730.	2.3	11
130	Spray-drying encapsulation of protein hydrolysates and bioactive peptides: Opportunities and challenges. <i>Drying Technology</i> , 2020, 38, 577-595.	3.1	81
131	Antimicrobial bio-nanocomposites and their potential applications in food packaging. <i>Food Control</i> , 2020, 112, 107086.	5.5	242
132	Application of nanofluids for thermal processing of food products. <i>Trends in Food Science and Technology</i> , 2020, 97, 100-113.	15.1	43
133	Fabrication and characterization of graphene oxide-chitosan-zinc oxide ternary nano-hybrids for the corrosion inhibition of mild steel. <i>International Journal of Biological Macromolecules</i> , 2020, 148, 1190-1200.	7.5	48
134	Loading of phenolic compounds into electrospun nanofibers and electrosprayed nanoparticles. <i>Trends in Food Science and Technology</i> , 2020, 95, 59-74.	15.1	92
135	Evaluation of microwave-assisted extraction technology for separation of bioactive components of saffron ( <i>Crocus sativus</i> L.). <i>Industrial Crops and Products</i> , 2020, 145, 111978.	5.2	62
136	Encapsulation of olive leaf phenolics within electrosprayed whey protein nanoparticles; production and characterization. <i>Food Hydrocolloids</i> , 2020, 101, 105572.	10.7	72
137	Efficiency of novel processing technologies for the control of <i>Listeria monocytogenes</i> in food products. <i>Trends in Food Science and Technology</i> , 2020, 96, 61-78.	15.1	74
138	Effect of chitosan coating on the properties of nanoliposomes loaded with flaxseed-peptide fractions: Stability during spray-drying. <i>Food Chemistry</i> , 2020, 310, 125951.	8.2	78
139	Bioactive-loaded nanocarriers for functional foods: from designing to bioavailability. <i>Current Opinion in Food Science</i> , 2020, 33, 21-29.	8.0	85
140	Carbon nanomaterials against pathogens; the antimicrobial activity of carbon nanotubes, graphene/graphene oxide, fullerenes, and their nanocomposites. <i>Advances in Colloid and Interface Science</i> , 2020, 284, 102250.	14.7	198
141	Drug nanodelivery systems based on natural polysaccharides against different diseases. <i>Advances in Colloid and Interface Science</i> , 2020, 284, 102251.	14.7	70
142	Green synthesis of ZnO nanoparticles using loquat seed extract; Biological functions and photocatalytic degradation properties. <i>LWT - Food Science and Technology</i> , 2020, 134, 110133.	5.2	96
143	Evaluating the structural properties of bioactive-loaded nanocarriers with modern analytical tools. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3266-3322.	11.7	26
144	Investigation of the histological and textural properties of chicken breast thawed by high voltage electric field. <i>Journal of Food Process Engineering</i> , 2020, 43, e13543.	2.9	6

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145	Novel complex coacervates based on Zedo gum, cress seed gum and gelatin for loading of natural anthocyanins. International Journal of Biological Macromolecules, 2020, 164, 3349-3360.	7.5	21
146	Interrogation of a new inline multi-bin cyclone for sorting of produced powders of a lab-scale spray dryer. Powder Technology, 2020, 373, 590-598.	4.2	2
147	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
148	Microemulsions as nano-reactors for the solubilization, separation, purification and encapsulation of bioactive compounds. Advances in Colloid and Interface Science, 2020, 283, 102227.	14.7	37
149	Detection of food spoilage and adulteration by novel nanomaterial-based sensors. Advances in Colloid and Interface Science, 2020, 286, 102297.	14.7	52
150	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
151	Improving the oxidative stability of sunflower seed kernels by edible biopolymeric coatings loaded with rosemary extract. Journal of Stored Products Research, 2020, 89, 101729.	2.6	13
152	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
153	Bioavailability and bioaccessibility of food bioactive compounds; overview and assessment by <i>in vitro</i> methods. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 2862-2884.	11.7	124
154	Fractionation of Flaxseed-Derived Bioactive Peptides and Their Influence on Nanoliposomal Carriers. Journal of Agricultural and Food Chemistry, 2020, 68, 15097-15106.	5.2	23
155	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
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