Mehdi Farhoodi

List of Publications by Year
in descending order

35 papers	756 citations	567281 15 h-index	526287 27 g-index
35 all docs	35 docs citations	35 times ranked	847 citing authors

#	Article	IF	Citations
1	Nanocomposite Materials for Food Packaging Applications: Characterization and Safety Evaluation. Food Engineering Reviews, 2016, 8, 35-51.	5.9	94
2	Application of cold plasma to develop carboxymethyl cellulose-coated polypropylene films containing essential oil. Carbohydrate Polymers, 2017, 176, 1-10.	10.2	79
3	Migration of Aluminum and Silicon from PET/Clay Nanocomposite Bottles into Acidic Food Simulant. Packaging Technology and Science, 2014, 27, 161-168.	2.8	72
4	Strategies for Producing Improved Oxygen Barrier Materials Appropriate for the Food Packaging Sector. Food Engineering Reviews, 2020, 12, 346-363.	5.9	56
5	Trends and applications of intelligent packaging in dairy products: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 383-397.	10.3	49
6	Development and characterisation of chitosan or alginate-coated low density polyethylene films containing Satureja hortensis extract. International Journal of Biological Macromolecules, 2017, 105, 121-130.	7.5	45
7	Chitosan-limonene coating in combination with modified atmosphere packaging preserve postharvest quality of cucumber during storage. Journal of Food Measurement and Characterization, 2018, 12, 1610-1621.	3.2	36
8	Optimization of antibacterial and mechanical properties of an active LDPE/starch/nanoclay nanocomposite film incorporated with date palm seed extract using D-optimal mixture design approach. International Journal of Biological Macromolecules, 2020, 158, 790-799.	7.5	36
9	Strategies for controlling release of plastic compounds into foodstuffs based on application of nanoparticles and its potential health issues. Trends in Food Science and Technology, 2019, 90, 1-12.	15.1	27
10	Evaluating the protective effect of edible coatings on lipid oxidation, fatty acid composition, aflatoxins levels of roasted peanut kernels. Journal of Food Measurement and Characterization, 2020, 14, 1025-1038.	3.2	23
11	Migration Kinetics of Ethylene Glycol Monomer from Pet Bottles into Acidic Food Simulant: Effects of Nanoparticle Presence and Matrix Morphology. Journal of Food Process Engineering, 2017, 40, e12383.	2.9	22
12	Preparation of novel nanoâ€“based films impregnated by potassium permanganate as ethylene scavengers: An optimization study. Polymer Testing, 2021, 93, 106934.	4.8	22
13	Effect of spherical and platelet-like nanoparticles on physical and mechanical properties of polyethylene terephthalate. Journal of Thermoplastic Composite Materials, 2014, 27, 1127-1138.	4.2	19
14	Influence of TiO₂Nanoparticle Filler on the Properties of PET and PLA Nanocomposites. Porrime, 2012, 36, 745-755.	0.2	18
15	Application and Optimization of Microwave-Assisted Extraction and Dispersive Liquidâ€“Liquid Microextraction Followed by High-Performance Liquid Chromatography for the Determination of Oleuropein and Hydroxytyrosol in Olive Pomace. Food Analytical Methods, 2018, 11, 3078-3088.	2.6	17
16	Microwave treatment to modify textural properties of high protein gel applicable as dysphagia food. Journal of Texture Studies, 2021, 52, 638-646.	2.5	15
17	Physical stability of oil-in-water emulsions in the presence of gamma irradiated gum tragacanth. Journal of Dispersion Science and Technology, 2017, 38, 909-916.	2.4	14
18	Novel strategies to control ethylene in fruit and vegetables for extending their shelf life: A review. International Journal of Environmental Science and Technology, 2022, 19, 4599-4610.	3.5	14

#	Article	IF	Citations
19	Characterization of physicochemical and antimicrobial properties of plasmaâ€treated starch/chitosan composite film. Packaging Technology and Science, 2021, 34, 385-392.	2.8	13
20	Treatment of starch films with a glow discharge plasma in air and O₂ at low pressure. Food Science and Technology International, 2021, 27, 276-285.	2.2	10
21	Study of macromolecular interactions in lowâ€fat brined cheese modified with Zedu gum. International Journal of Dairy Technology, 2018, 71, 382-394.	2.8	9
22	The effect of high-density polyethylene active packages containing rosemary extract powder on oxidative stability of sunflower oil. Journal of Food Measurement and Characterization, 2019, 13, 2910-2920.	3.2	9
23	Hydrodistillation ultrasoundâ€assisted green extraction of essential oil from bitter orange peel wastes: Optimization for quantitative, phenolic, and antioxidant properties. Journal of Food Processing and Preservation, 2021, 45, e15585.	2.0	9
24	Evaluating the potential of nanoparticles for controlling zinc stearate release from lowâ€density polyethylene into food simulants. Packaging Technology and Science, 2019, 32, 175-183.	2.8	8
25	Effects of using different O2 scavengers on the qualitative attributes of bifidus yogurt during refrigerated storage. Food Research International, 2021, 140, 109953.	6.2	8
26	A model study on the migration of Irganox 1010 from low density polyethylene into a fatty food simulant as a function of incorporated spherical and plate-like nanoparticles. Food Packaging and Shelf Life, 2019, 22, 100333.	7.5	7
27	Migration of model contaminants (ethylene glycol, DEHA and DEHP) from PET bottles into Iranian yogurt drink. E-Polymers, 2008, 8, .	3.0	6
28	Sucrose substitution by polyols for the production of shelf stable macaroon: attribution of their molecular weight and synergy. European Food Research and Technology, 2020, 246, 1877-1887.	3.3	5
29	Migration of Irganox 1010, Irganox 1076, and Titanium dioxide into Doogh and corresponding food simulant from laminated packaging. Journal of Environmental Health Science & Engineering, 2022, 20, 363-373.	3.0	5
30	An Assessment on Aflatoxin Control in Pistachio-Processing Units from Raw Material Reception to Packaging Based on ISO22000:2005 Model. Journal of Food Safety, 2013, 33, 379-386.	2.3	4
31	Migration of nano-clay and nano-silica from low-density polyethylene nanocomposites into different food simulants. Journal of Food Measurement and Characterization, 2021, 15, 3893-3900.	3.2	3
32	Measurement of Flavor Absorption from Soft Drinks into PET Bottle by Headspace Solid Phase Microextraction-Gas Chromatography. International Journal of Food Engineering, 2011, 7, .	1.5	2
33	Detection of Silver Nanoparticles Internalization into <i>Petunia</i>, <i>Petunia hybrida</i>, Isolated Protoplasts. Advanced Materials Research, 0, 622-623, 878-882.	0.3	0
34	Migration of Silicon from Nanocomposite Packaging Materials into Acidic Food Simulant. Advanced Materials Research, 0, 622-623, 873-877.	0.3	0
35	Effect of adding saltyâ€taste enhancers on physicochemical and microstructural characteristics of reducedâ€NaCl UF cheese using mixture design methodology. International Journal of Dairy Technology, 2022, 75, 214-238.	2.8	0