

Mehdi Farhoodi

List of Publications by Year in descending order

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Version: 2024-02-01

35
papers

756
citations

643344

15
h-index

591227

27
g-index

35
all docs

35
docs citations

35
times ranked

931
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Trends and applications of intelligent packaging in dairy products: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 383-397. | 5.4 | 49 |
| 2 | Novel strategies to control ethylene in fruit and vegetables for extending their shelf life: A review. <i>International Journal of Environmental Science and Technology</i> , 2022, 19, 4599-4610. | 1.8 | 14 |
| 3 | Migration of Irganox 1010, Irganox 1076, and Titanium dioxide into Doogh and corresponding food simulant from laminated packaging. <i>Journal of Environmental Health Science & Engineering</i> , 2022, 20, 363-373. | 1.4 | 5 |
| 4 | Effect of adding salty taste enhancers on physicochemical and microstructural characteristics of reduced NaCl UF cheese using mixture design methodology. <i>International Journal of Dairy Technology</i> , 2022, 75, 214-238. | 1.3 | 0 |
| 5 | Effects of using different O ₂ scavengers on the qualitative attributes of bifidus yogurt during refrigerated storage. <i>Food Research International</i> , 2021, 140, 109953. | 2.9 | 8 |
| 6 | Preparation of novel nano-based films impregnated by potassium permanganate as ethylene scavengers: An optimization study. <i>Polymer Testing</i> , 2021, 93, 106934. | 2.3 | 22 |
| 7 | Treatment of starch films with a glow discharge plasma in air and O ₂ at low pressure. <i>Food Science and Technology International</i> , 2021, 27, 276-285. | 1.1 | 10 |
| 8 | Characterization of physicochemical and antimicrobial properties of plasma-treated starch/chitosan composite film. <i>Packaging Technology and Science</i> , 2021, 34, 385-392. | 1.3 | 13 |
| 9 | Microwave treatment to modify textural properties of high protein gel applicable as dysphagia food. <i>Journal of Texture Studies</i> , 2021, 52, 638-646. | 1.1 | 15 |
| 10 | Migration of nano-clay and nano-silica from low-density polyethylene nanocomposites into different food simulants. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3893-3900. | 1.6 | 3 |
| 11 | Hydrodistillation ultrasound-assisted green extraction of essential oil from bitter orange peel wastes: Optimization for quantitative, phenolic, and antioxidant properties. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15585. | 0.9 | 9 |
| 12 | Evaluating the protective effect of edible coatings on lipid oxidation, fatty acid composition, aflatoxins levels of roasted peanut kernels. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1025-1038. | 1.6 | 23 |
| 13 | 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. <i>International Journal of Biological Macromolecules</i> , 2020, 158, 790-799. | 3.6 | 36 |
| 14 | Sucrose substitution by polyols for the production of shelf stable macaroon: attribution of their molecular weight and synergy. <i>European Food Research and Technology</i> , 2020, 246, 1877-1887. | 1.6 | 5 |
| 15 | Strategies for Producing Improved Oxygen Barrier Materials Appropriate for the Food Packaging Sector. <i>Food Engineering Reviews</i> , 2020, 12, 346-363. | 3.1 | 56 |
| 16 | The effect of high-density polyethylene active packages containing rosemary extract powder on oxidative stability of sunflower oil. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2910-2920. | 1.6 | 9 |
| 17 | Strategies for controlling release of plastic compounds into foodstuffs based on application of nanoparticles and its potential health issues. <i>Trends in Food Science and Technology</i> , 2019, 90, 1-12. | 7.8 | 27 |
| 18 | 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. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100333. | 3.3 | 7 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Evaluating the potential of nanoparticles for controlling zinc stearate release from low-density polyethylene into food simulants. <i>Packaging Technology and Science</i> , 2019, 32, 175-183. | 1.3 | 8 |
| 20 | Chitosan-limonene coating in combination with modified atmosphere packaging preserve postharvest quality of cucumber during storage. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1610-1621. | 1.6 | 36 |
| 21 | Study of macromolecular interactions in low-fat brined cheese modified with Zedu gum. <i>International Journal of Dairy Technology</i> , 2018, 71, 382-394. | 1.3 | 9 |
| 22 | Application and Optimization of Microwave-Assisted Extraction and Dispersive Liquid-Liquid Microextraction Followed by High-Performance Liquid Chromatography for the Determination of Oleuropein and Hydroxytyrosol in Olive Pomace. <i>Food Analytical Methods</i> , 2018, 11, 3078-3088. | 1.3 | 17 |
| 23 | Migration Kinetics of Ethylene Glycol Monomer from Pet Bottles into Acidic Food Simulant: Effects of Nanoparticle Presence and Matrix Morphology. <i>Journal of Food Process Engineering</i> , 2017, 40, e12383. | 1.5 | 22 |
| 24 | Application of cold plasma to develop carboxymethyl cellulose-coated polypropylene films containing essential oil. <i>Carbohydrate Polymers</i> , 2017, 176, 1-10. | 5.1 | 79 |
| 25 | Development and characterisation of chitosan or alginate-coated low density polyethylene films containing <i>Satureja hortensis</i> extract. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 121-130. | 3.6 | 45 |
| 26 | Physical stability of oil-in-water emulsions in the presence of gamma irradiated gum tragacanth. <i>Journal of Dispersion Science and Technology</i> , 2017, 38, 909-916. | 1.3 | 14 |
| 27 | Nanocomposite Materials for Food Packaging Applications: Characterization and Safety Evaluation. <i>Food Engineering Reviews</i> , 2016, 8, 35-51. | 3.1 | 94 |
| 28 | Effect of spherical and platelet-like nanoparticles on physical and mechanical properties of polyethylene terephthalate. <i>Journal of Thermoplastic Composite Materials</i> , 2014, 27, 1127-1138. | 2.6 | 19 |
| 29 | Migration of Aluminum and Silicon from PET/Clay Nanocomposite Bottles into Acidic Food Simulant. <i>Packaging Technology and Science</i> , 2014, 27, 161-168. | 1.3 | 72 |
| 30 | An Assessment on Aflatoxin Control in Pistachio-Processing Units from Raw Material Reception to Packaging Based on ISO22000:2005 Model. <i>Journal of Food Safety</i> , 2013, 33, 379-386. | 1.1 | 4 |
| 31 | Influence of TiO ₂ Nanoparticle Filler on the Properties of PET and PLA Nanocomposites. <i>Porrime</i> , 2012, 36, 745-755. | 0.0 | 18 |
| 32 | Measurement of Flavor Absorption from Soft Drinks into PET Bottle by Headspace Solid Phase Microextraction-Gas Chromatography. <i>International Journal of Food Engineering</i> , 2011, 7, . | 0.7 | 2 |
| 33 | Migration of model contaminants (ethylene glycol, DEHA and DEHP) from PET bottles into Iranian yogurt drink. <i>E-Polymers</i> , 2008, 8, . | 1.3 | 6 |
| 34 | Detection of Silver Nanoparticles Internalization into <i>Petunia</i> , <i>Petunia hybrida</i> , Isolated Protoplasts. <i>Advanced Materials Research</i> , 0, 622-623, 878-882. | 0.3 | 0 |
| 35 | Migration of Silicon from Nanocomposite Packaging Materials into Acidic Food Simulant. <i>Advanced Materials Research</i> , 0, 622-623, 873-877. | 0.3 | 0 |