

# Hossein Haghghi

## List of Publications by Citations

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**Version:** 2024-04-23

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

14  
papers

399  
citations

7  
h-index

15  
g-index

15  
ext. papers

655  
ext. citations

6.3  
avg, IF

4.32  
L-index

#	Paper	IF	Citations
14	Comprehensive characterization of active chitosan-gelatin blend films enriched with different essential oils. <i>Food Hydrocolloids</i> , <b>2019</b> , 95, 33-42	10.6	81
13	Recent advances on chitosan-based films for sustainable food packaging applications. <i>Food Packaging and Shelf Life</i> , <b>2020</b> , 26, 100551	8.2	79
12	Development of antimicrobial films based on chitosan-polyvinyl alcohol blend enriched with ethyl lauroyl arginate (LAE) for food packaging applications. <i>Food Hydrocolloids</i> , <b>2020</b> , 100, 105419	10.6	60
11	Comparative analysis of blend and bilayer films based on chitosan and gelatin enriched with LAE (lauroyl arginate ethyl) with antimicrobial activity for food packaging applications. <i>Food Packaging and Shelf Life</i> , <b>2019</b> , 19, 31-39	8.2	54
10	Characterization of bio-nanocomposite films based on gelatin/polyvinyl alcohol blend reinforced with bacterial cellulose nanowhiskers for food packaging applications. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106454	10.6	51
9	The Abundance of Endofungal Bacterium (syn. ) Increases in Its Fungal Host during the Tripartite Sebacinalean Symbiosis with Higher Plants. <i>Frontiers in Microbiology</i> , <b>2017</b> , 8, 629	5.7	35
8	Application of pectin-alginate and pectin-alginate-lauroyl arginate ethyl coatings to eliminate Salmonella enteritidis cross contamination in egg shells. <i>Journal of Food Safety</i> , <b>2018</b> , 38, e12567	2	14
7	Multivariate exploratory data analysis by PCA of the combined effect of film-forming composition, drying conditions, and UV-C irradiation on the functional properties of films based on chitosan and pectin. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 137, 110432	5.4	7
6	Endophytic bacterial communities of oilseed rape associate with genotype-specific resistance against <i>Verticillium longisporum</i> . <i>FEMS Microbiology Ecology</i> , <b>2020</b> , 96,	4.3	6
5	Characterization of chitosan-hydroxypropyl methylcellulose blend films enriched with nettle or sage leaf extract for active food packaging applications. <i>Food Hydrocolloids</i> , <b>2021</b> , 120, 106979	10.6	5
4	Effect of Time and Temperature on Physicochemical and Microbiological Properties of Sous Vide Chicken Breast Fillets. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 3189	2.6	3
3	Suitability Assessment of PLA Bottles for High-Pressure Processing of Apple Juice. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
2	Impact of low-dose gaseous ozone treatment to reduce the growth of in vitro broth cultures of foodborne pathogenic/spoilage bacteria in a food storage cold chamber. <i>Journal of Food Safety</i> , <b>2021</b> , 41, e12892	2	1
1	Assessing effectiveness of <i>Komagataeibacter</i> strains for producing surface-microstructured cellulose via guided assembly-based biolithography. <i>Scientific Reports</i> , <b>2021</b> , 11, 19311	4.9	1