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List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

1,124
citations

471061

17
h-index

676716

22
g-index

23
all docs

23
docs citations

23
times ranked

1300
citing authors

#	ARTICLE	IF	CITATIONS
1	Development of a natamycin-based non-migratory antimicrobial active packaging for extending shelf-life of yogurt drink (Doogh). <i>Food Chemistry</i> , 2022, 366, 130606.	4.2	17
2	Characterization of Alginate Hydrogel Beads Loaded with Thyme and Clove Essential Oils Nanoemulsions. <i>Journal of Polymers and the Environment</i> , 2022, 30, 1647-1661.	2.4	7
3	Aptamer-Based Lateral Flow Assays: Current Trends in Clinical Diagnostic Rapid Tests. <i>Pharmaceuticals</i> , 2022, 15, 90.	1.7	28
4	Wheat Germ Fermentation with <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> : Process Optimization for Enhanced Composition and Antioxidant Properties In Vitro. <i>Foods</i> , 2022, 11, 1125.	1.9	10
5	An Overview of Optical and Electrochemical Sensors and Biosensors for Analysis of Antioxidants in Food during the Last 5 Years. <i>Sensors</i> , 2021, 21, 1176.	2.1	29
6	Nanomaterials in fluorescence-based biosensors: Defining key roles. <i>Nano Structures Nano Objects</i> , 2021, 27, 100774.	1.9	22
7	Recent developments in non-enzymatic (bio)sensors for detection of pesticide residues: Focusing on antibody, aptamer and molecularly imprinted polymer. <i>Talanta</i> , 2021, 232, 122397.	2.9	80
8	Advances in Colorimetric Strategies for Mycotoxins Detection: Toward Rapid Industrial Monitoring. <i>Toxins</i> , 2021, 13, 13.	1.5	24
9	Antimicrobial and antioxidant coating based on basil seed gum incorporated with Shirazi thyme and summer savory essential oils emulsions for shelf-life extension of refrigerated chicken fillets. <i>Food Hydrocolloids</i> , 2020, 108, 106011.	5.6	65
10	Detection of antibiotics in food: New achievements in the development of biosensors. <i>TrAC - Trends in Analytical Chemistry</i> , 2020, 127, 115883.	5.8	126
11	Optical and Electrochemical Sensors and Biosensors for the Detection of Quinolones. <i>Trends in Biotechnology</i> , 2019, 37, 898-915.	4.9	104
12	Development of a new format of competitive immunochromatographic assay using secondary antibody- ϵ -europium nanoparticle conjugates for ultrasensitive and quantitative determination of ochratoxin A. <i>Food Chemistry</i> , 2019, 275, 721-729.	4.2	49
13	Development of a novel colorimetric sensor based on alginate beads for monitoring rainbow trout spoilage. <i>Journal of Food Science and Technology</i> , 2018, 55, 1695-1704.	1.4	33
14	Shelf-life extension of refrigerated rainbow trout fillets using total Farsi gum-based coatings containing clove and thyme essential oils emulsions. <i>Food Hydrocolloids</i> , 2018, 77, 677-688.	5.6	75
15	Aptamer-based assays and aptasensors for detection of pathogenic bacteria in food samples. <i>TrAC - Trends in Analytical Chemistry</i> , 2018, 107, 60-77.	5.8	188
16	A perspective on non-enzymatic electrochemical nanosensors for direct detection of pesticides. <i>Current Opinion in Electrochemistry</i> , 2018, 11, 12-18.	2.5	47
17	Development of a disposable electrochemical sensor for detection of cholesterol using differential pulse voltammetry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 159, 398-405.	1.4	39
18	An Overview on Recent Progress in Electrochemical Biosensors for Antimicrobial Drug Residues in Animal-Derived Food. <i>Sensors</i> , 2017, 17, 1947.	2.1	50

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19	Ultrasensitive and quantitative gold nanoparticle-based immunochromatographic assay for detection of ochratoxin A in agro-products. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015, 974, 147-154.	1.2	50
20	A reliable and sensitive time-resolved fluorescent immunochromatographic assay (TRFICA) for ochratoxin A in agro-products. <i>Food Control</i> , 2015, 47, 126-134.	2.8	69
21	Detection of <i>invA</i> gene of <i>Salmonella</i> by DNA-gold nanoparticles biosensor and its comparison with PCR. <i>Journal of Experimental Nanoscience</i> , 2013, 8, 223-239.	1.3	6
22	EFFECT OF ACTINIDIN ON THE SOLUBILITY AND SDS-PAGE PATTERN OF SOYMILK PROTEINS. <i>Journal of Food Biochemistry</i> , 2010, 34, 1172-1185.	1.2	0
23	A Comparative Study of Physicochemical and Rheological Properties of Iranian Tomato Pastes. <i>International Journal of Food Engineering</i> , 2010, 6, .	0.7	6