Maryam Hashemi

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/938684/publications.pdf

Version: 2024-02-01

70 papers	3,101 citations	186265 28 h-index	161849 54 g-index
74 all docs	74 docs citations	74 times ranked	4119 citing authors

#	Article	IF	Citations
1	Canola meal and tomato pomace as novel substrates for production of thermostable Bacillus subtilis T4b xylanase with unique properties. Biomass Conversion and Biorefinery, 2022, 12, 3373-3385.	4.6	4
2	Performance of Bacillus subtilis D3d xylanase separated through optimized aqueous two-phase system in bio-bleaching of sugar beet pulp. Chemical Engineering Research and Design, 2022, 159, 749-756.	5.6	5
3	Triple synergistic essential oils prevent pathogenic and spoilage bacteria growth in the refrigerated chicken breast meat. Biocatalysis and Agricultural Biotechnology, 2021, 32, 101926.	3.1	15
4	Argon and nitrogen cold plasma effects on wheat germ lipolytic enzymes: Comparison to thermal treatment. Food Chemistry, 2021, 346, 128974.	8.2	17
5	Distinctive nutrient designs using statistical approach coupled with light feeding strategy to improve the Haematococcus pluvialis growth performance and astaxanthin accumulation. Bioresource Technology, 2020, 300, 122594.	9.6	20
6	Emerging chitosan nanoparticles loading-system boosted the antibacterial activity of Cinnamomum zeylanicum essential oil. Industrial Crops and Products, 2020, 155, 112824.	5.2	31
7	Influence of microbial fermentation processing of sesame meal and enzyme supplementation on broiler performances. Italian Journal of Animal Science, 2020, 19, 712-722.	1.9	11
8	Effects of microbial fermented sesame meal and enzyme supplementation on the intestinal morphology, microbiota, pH, tibia bone and blood parameters of broiler chicks. Italian Journal of Animal Science, 2020, 19, 457-467.	1.9	17
9	Effect of pH-dependent fibrillar structure on enzymatic hydrolysis and bioactivity of nanofibrillated whey protein. LWT - Food Science and Technology, 2020, 131, 109709.	5.2	15
10	Boosting antifungal effect of essential oils using combination approach as an efficient strategy to control postharvest spoilage and preserving the jujube fruit quality. Postharvest Biology and Technology, 2020, 164, 111159.	6.0	46
11	A novel CO2 steady feeding based on the pH steady strategy data in the Haematococcus pluvialis cultivation to maximize the cell growth and carbon bio-sequestration. Bioresource Technology, 2020, 314, 123752.	9.6	10
12	Functional and thermal properties of nanofibrillated whey protein isolate as functions of denaturation temperature and solution pH. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 583, 124002.	4.7	28
13	Starches from different sources hydrolysis using a new thermo-tolerant amylase complex produced by Bacillus subtilis T41a: Characterization and efficiency evaluation. LWT - Food Science and Technology, 2019, 112, 108218.	5.2	4
14	Supplementation with polyalcohols and sequential mixotrophy dilution photoinduction strategy boost the accumulation of astaxanthin by Haematococcus pluvialis. Aquaculture, 2019, 511, 734225.	3.5	20
15	Water resistance and mechanical properties of low methoxy-pectin nanocomposite film responses to interactions of Ca2+ ions and glycerol concentrations as crosslinking agents. Food Chemistry, 2019, 293, 429-437.	8.2	36
16	Aeration challenge in high BSG suspended fermentation: Impact of stirred-tank bioreactor scale. Biomass and Bioenergy, 2019, 130, 105386.	5.7	5
17	Improvement in dispersibility, stability and antioxidant activity of resveratrol using a colloidal nanodispersion of BSA-resveratrol. Food Bioscience, 2019, 27, 46-53.	4.4	22
18	The impact of atmospheric cold plasma treatment on inactivation of lipase and lipoxygenase of wheat germs. Innovative Food Science and Emerging Technologies, 2018, 47, 346-352.	5.6	67

#	Article	IF	Citations
19	Peptidomic analysis of antioxidant and ACE-inhibitory peptides obtained from tomato waste proteins fermented using Bacillus subtilis. Food Chemistry, 2018, 250, 180-187.	8.2	87
20	Isolation and Characterization of Biosurfactant Producing and Crude Oil Degrading Bacteria from Oil Contaminated Soils. Iranian Journal of Science and Technology, Transaction A: Science, 2018, 42, 1149-1156.	1.5	13
21	Cold atmospheric plasma manipulation of proteins in food systems. Critical Reviews in Food Science and Nutrition, 2018, 58, 2583-2597.	10.3	128
22	A computational method for prediction of xylanase enzymes activity in strains of Bacillus subtilis based on pseudo amino acid composition features. PLoS ONE, 2018, 13, e0205796.	2.5	23
23	Remediation of saline soils contaminated with crude oil using the halophyte Salicornia persica in conjunction with hydrocarbon-degrading bacteria. Journal of Environmental Management, 2018, 219, 260-268.	7.8	42
24	Structural and thermal properties of nanofibrillated whey protein isolate in the glassy state. LWT - Food Science and Technology, 2018, 95, 274-281.	5.2	18
25	Kuzey Ä°ran KÃ¶y TavuklarÄ±nda Salmonella Enteritidis ve Salmonella Typhimuriumâ€™a KarÅŸÄ± Biyokontrol Stratejisi Olarak Lactobacilli Ä°zolatlarÄ±nÄ±n TaranmasÄ±. Kafkas Universitesi Veteriner Fakultesi Dergisi, 2018, , .	0.1	0
26	Valorisation of untreated cane molasses for enhanced phytase production by Bacillus subtilis K46b and its potential role in dephytinisation. Journal of the Science of Food and Agriculture, 2017, 97, 222-229.	3.5	10
27	Nanoparticles based on crocin loaded chitosan-alginate biopolymers: Antioxidant activities, bioavailability and anticancer properties. International Journal of Biological Macromolecules, 2017, 99, 401-408.	7.5	94
28	Synergistic effects of some essential oils against fungal spoilage on pear fruit. International Journal of Food Microbiology, 2017, 257, 285-294.	4.7	101
29	Effective bioremediation of a petroleum-polluted saline soil by a surfactant-producing Pseudomonas aeruginosa consortium. Journal of Advanced Research, 2017, 8, 627-633.	9.5	78
30	ACE-Inhibitory and Antioxidant Activities of Peptide Fragments Obtained from Tomato Processing By-Products Fermented Using Bacillus subtilis: Effect of Amino Acid Composition and Peptides Molecular Mass Distribution. Applied Biochemistry and Biotechnology, 2017, 181, 48-64.	2.9	64
31	Preparation and characterization of a novel bionanocomposite edible film based on pectin and crystalline nanocellulose. Carbohydrate Polymers, 2017, 157, 167-175.	10.2	228
32	Characterization of produced xylanase by Bacillus subtilis D3d newly isolated from apricot phyllosphere and its potential in pre-digestion of BSG. Journal of Industrial and Engineering Chemistry, 2016, 37, 251-260.	5.8	12
33	Enhancement of xylanase productivity using industrial by-products under solid suspended fermentation in a stirred tank bioreactor, with a dissolved oxygen constant control strategy. RSC Advances, 2016, 6, 35559-35567.	3.6	5
34	A novel phytase characterized by thermostability and high pH tolerance from rice phyllosphere isolated Bacillus subtilis B.S.46. Journal of Advanced Research, 2016, 7, 381-390.	9.5	25
35	Effect of chitosan molecular weight as micro and nanoparticles on antibacterial activity against some soft rot pathogenic bacteria. LWT - Food Science and Technology, 2016, 71, 347-355.	5.2	65
36	Effect of nanochitosan based coating on climacteric behavior and postharvest shelf-life extension of apple cv. Golab Kohanz. LWT - Food Science and Technology, 2016, 70, 33-40.	5.2	80

#	Article	IF	Citations
37	Postharvest treatment of nanochitosan-based coating loaded with Zataria multiflora essential oil improves antioxidant activity and extends shelf-life of cucumber. Innovative Food Science and Emerging Technologies, 2016, 33, 580-588.	5.6	106
38	Integration between chitosan and Zataria multiflora or Cinnamomum zeylanicum essential oil for controlling Phytophthora drechsleri, the causal agent of cucumber fruit rot. LWT - Food Science and Technology, 2016, 65, 349-356.	5.2	25
39	Valorization of tomato waste proteins through production of antioxidant and antibacterial hydrolysates by proteolytic Bacillus subtilis: optimization of fermentation conditions. Journal of Food Science and Technology, 2016, 53, 391-400.	2.8	43
40	Comparison of phytochemical constituents and antioxidant activities of aqueous and alcoholic extracts of saffron. Quality Assurance and Safety of Crops and Foods, 2015, 7, 521-529.	3.4	12
41	The control of Botrytis fruit rot in strawberry using combined treatments of Chitosan with Zataria multiflora or Cinnamomum zeylanicum essential oil. Journal of Food Science and Technology, 2015, 52, 7441-7448.	2.8	27
42	Biodegradation of heptadecane in hydrocarbon polluted dune sands using a newly-isolated thermophilic bacterium, Brevibacillus borstelensis TMU30: statistical evaluation and process optimization. RSC Advances, 2015, 5, 33414-33422.	3.6	3
43	Furanic compounds and furfural in different coffee products by headspace liquid-phase micro-extraction followed by gas chromatographyâ€"mass spectrometry: survey and effect of brewing procedures. Food Additives and Contaminants: Part B Surveillance, 2015, 8, 73-80.	2.8	25
44	Nanoencapsulation of Zataria multiflora essential oil preparation and characterization with enhanced antifungal activity for controlling Botrytis cinerea, the causal agent of gray mould disease. Innovative Food Science and Emerging Technologies, 2015, 28, 73-80.	5.6	172
45	Ion pair-based dispersive liquidâ€"liquid microextraction followed by high performance liquid chromatography as a new method for determining five folate derivatives in foodstuffs. Talanta, 2015, 137, 31-37.	5.5	31
46	Improvement of crocin stability by biodegradeble nanoparticles of chitosan-alginate. International Journal of Biological Macromolecules, 2015, 79, 423-432.	7.5	92
47	Chitosan nanoparticles loaded with Cinnamomum zeylanicum essential oil enhance the shelf life of cucumber during cold storage. Postharvest Biology and Technology, 2015, 110, 203-213.	6.0	140
48	Design and fabrication of a food-grade albumin-stabilized nanoemulsion. Food Hydrocolloids, 2015, 44, 220-228.	10.7	58
49	Evaluation of antioxidant activities of bioactive compounds and various extracts obtained from saffron (Crocus sativus L.): a review. Journal of Food Science and Technology, 2015, 52, 1881-1888.	2.8	138
50	Different catalytic behavior of Î±-amylase in response to the nitrogen substance used in the production phase. Journal of Industrial and Engineering Chemistry, 2015, 21, 772-778.	5.8	6
51	Comparison of antifungal activities of various essential oils on the Phytophthora drechsleri, the causal agent of fruit decay. Iranian Journal of Microbiology, 2015, 7, 31-7.	0.8	11
52	Porosity changes during packed bed solid-state fermentation. Journal of Industrial and Engineering Chemistry, 2014, 20, 4022-4027.	5.8	14
53	The improvement of characteristics of biodegradable films made from kefiranâ€"whey protein by nanoparticle incorporation. Carbohydrate Polymers, 2014, 109, 118-125.	10.2	103
54	Effect of Nanochitosan-Based Coating With and Without Copper Loaded on Physicochemical and Bioactive Components of Fresh Strawberry Fruit (Fragaria x ananassa Duchesne) During Storage. Food and Bioprocess Technology, 2014, 7, 2397-2409.	4.7	116

#	Article	IF	Citations
55	Development and characterization of the kefiran-whey protein isolate-TiO2 nanocomposite films. International Journal of Biological Macromolecules, 2014, 65, 340-345.	7.5	125
56	Characterization of the new biodegradable WPI/clay nanocomposite films based on kefiran exopolysaccharide. Journal of Food Science and Technology, 2014, 52, 3485-93.	2.8	14
57	Effects of enzymatic treatment using Response Surface Methodology on the quality of bread flour. Food Chemistry, 2014, 148, 176-183.	8.2	17
58	Biochemical and rheological characterization of a protease from fruits of Withania coagulans with a milk-clotting activity. Food Science and Biotechnology, 2014, 23, 1805-1813.	2.6	19
59	Comparison of submerged and solid state fermentation systems effects on the catalytic activity of Bacillus sp. KR-8104 Î±-amylase at different pH and temperatures. Industrial Crops and Products, 2013, 43, 661-667.	5.2	37
60	Polyphenols content and antioxidant activity of <scp>G</scp>hure (unripe grape) marc extract: influence of extraction time, temperature and solvent type. International Journal of Food Science and Technology, 2013, 48, 412-418.	2.7	21
61	Optimization and application of headspace liquid-phase microextraction coupled with gas chromatographyâ€“mass spectrometry for determination of furanic compounds in coffee using response surface methodology. Microchemical Journal, 2013, 108, 46-52.	4.5	34
62	Acrylamide reduction in potato chips by selection of potato variety grown in Iran and processing conditions. Journal of the Science of Food and Agriculture, 2013, 93, 2556-2561.	3.5	16
63	Potential of orchard phyllosphere Bacillus isolates for amylase production. New Biotechnology, 2012, 29, S91.	4.4	0
64	PROCESS PARAMETERS STUDY OF Î±-AMYLASE PRODUCTION IN A PACKED-BED BIOREACTOR UNDER SOLID-STATE FERMENTATION WITH POSSIBILITY OF TEMPERATURE MONITORING. Preparative Biochemistry and Biotechnology, 2012, 42, 203-216.	1.9	13
65	The Efficiency of Temperature-Shift Strategy to Improve the Production of Î±-Amylase by Bacillus sp. in a Solid-State Fermentation System. Food and Bioprocess Technology, 2012, 5, 1093-1099.	4.7	5
66	Microwave-assisted extraction and dispersive liquidâ€“liquid microextraction followed by gas chromatographyâ€“mass spectrometry for isolation and determination of polycyclic aromatic hydrocarbons in smoked fish. Journal of Chromatography A, 2012, 1237, 30-36.	3.7	97
67	The potential of brewer's spent grain to improve the production of Î±-amylase by Bacillus sp. KR-8104 in submerged fermentation system. New Biotechnology, 2011, 28, 165-172.	4.4	30
68	Mathematical modeling of biomass and Î±-amylase production kinetics by Bacillus sp. in solid-state fermentation based on solid dry weight variation. Biochemical Engineering Journal, 2011, 53, 159-164.	3.6	26
69	Development of a solid-state fermentation process for production of an alpha amylase with potentially interesting properties. Journal of Bioscience and Bioengineering, 2010, 110, 333-337.	2.2	52
70	Effect of commercial adjunct lactobacilli on biochemical and sensory characteristics of Iranian whiteâ€brined cheese. International Journal of Dairy Technology, 2009, 62, 48-55.	2.8	8