

Maryam Hashemi

List of Publications by Year in descending order

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70
papers

3,101
citations

212478

28
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182931

54
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74
all docs

74
docs citations

74
times ranked

4498
citing authors

#	ARTICLE	IF	CITATIONS
1	Canola meal and tomato pomace as novel substrates for production of thermostable <i>Bacillus subtilis</i> T4b xylanase with unique properties. <i>Biomass Conversion and Biorefinery</i> , 2022, 12, 3373-3385.	2.9	4
2	Performance of <i>Bacillus subtilis</i> D3d xylanase separated through optimized aqueous two-phase system in bio-bleaching of sugar beet pulp. <i>Chemical Engineering Research and Design</i> , 2022, 159, 749-756.	2.7	5
3	Triple synergistic essential oils prevent pathogenic and spoilage bacteria growth in the refrigerated chicken breast meat. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 32, 101926.	1.5	15
4	Argon and nitrogen cold plasma effects on wheat germ lipolytic enzymes: Comparison to thermal treatment. <i>Food Chemistry</i> , 2021, 346, 128974.	4.2	17
5	Distinctive nutrient designs using statistical approach coupled with light feeding strategy to improve the <i>Haematococcus pluvialis</i> growth performance and astaxanthin accumulation. <i>Bioresource Technology</i> , 2020, 300, 122594.	4.8	20
6	Emerging chitosan nanoparticles loading-system boosted the antibacterial activity of <i>Cinnamomum zeylanicum</i> essential oil. <i>Industrial Crops and Products</i> , 2020, 155, 112824.	2.5	31
7	Influence of microbial fermentation processing of sesame meal and enzyme supplementation on broiler performances. <i>Italian Journal of Animal Science</i> , 2020, 19, 712-722.	0.8	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. <i>Italian Journal of Animal Science</i> , 2020, 19, 457-467.	0.8	17
9	Effect of pH-dependent fibrillar structure on enzymatic hydrolysis and bioactivity of nanofibrillated whey protein. <i>LWT - Food Science and Technology</i> , 2020, 131, 109709.	2.5	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. <i>Postharvest Biology and Technology</i> , 2020, 164, 111159.	2.9	46
11	A novel CO ₂ steady feeding based on the pH steady strategy data in the <i>Haematococcus pluvialis</i> cultivation to maximize the cell growth and carbon bio-sequestration. <i>Bioresource Technology</i> , 2020, 314, 123752.	4.8	10
12	Functional and thermal properties of nanofibrillated whey protein isolate as functions of denaturation temperature and solution pH. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 583, 124002.	2.3	28
13	Starches from different sources hydrolysis using a new thermo-tolerant amylase complex produced by <i>Bacillus subtilis</i> T41a: Characterization and efficiency evaluation. <i>LWT - Food Science and Technology</i> , 2019, 112, 108218.	2.5	4
14	Supplementation with polyalcohols and sequential mixotrophy dilution photoinduction strategy boost the accumulation of astaxanthin by <i>Haematococcus pluvialis</i> . <i>Aquaculture</i> , 2019, 511, 734225.	1.7	20
15	Water resistance and mechanical properties of low methoxy-pectin nanocomposite film responses to interactions of Ca ²⁺ ions and glycerol concentrations as crosslinking agents. <i>Food Chemistry</i> , 2019, 293, 429-437.	4.2	36
16	Aeration challenge in high BSG suspended fermentation: Impact of stirred-tank bioreactor scale. <i>Biomass and Bioenergy</i> , 2019, 130, 105386.	2.9	5
17	Improvement in dispersibility, stability and antioxidant activity of resveratrol using a colloidal nanodispersion of BSA-resveratrol. <i>Food Bioscience</i> , 2019, 27, 46-53.	2.0	22
18	The impact of atmospheric cold plasma treatment on inactivation of lipase and lipoxygenase of wheat germs. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 346-352.	2.7	67

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19	Peptidomic analysis of antioxidant and ACE-inhibitory peptides obtained from tomato waste proteins fermented using <i>Bacillus subtilis</i> . <i>Food Chemistry</i> , 2018, 250, 180-187.	4.2	87
20	Isolation and Characterization of Biosurfactant Producing and Crude Oil Degrading Bacteria from Oil Contaminated Soils. <i>Iranian Journal of Science and Technology, Transaction A: Science</i> , 2018, 42, 1149-1156.	0.7	13
21	Cold atmospheric plasma manipulation of proteins in food systems. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2583-2597.	5.4	128
22	A computational method for prediction of xylanase enzymes activity in strains of <i>Bacillus subtilis</i> based on pseudo amino acid composition features. <i>PLoS ONE</i> , 2018, 13, e0205796.	1.1	23
23	Remediation of saline soils contaminated with crude oil using the halophyte <i>Salicornia persica</i> in conjunction with hydrocarbon-degrading bacteria. <i>Journal of Environmental Management</i> , 2018, 219, 260-268.	3.8	42
24	Structural and thermal properties of nanofibrillated whey protein isolate in the glassy state. <i>LWT - Food Science and Technology</i> , 2018, 95, 274-281.	2.5	18
25	Kuzey Ä°ran KÄ°y TavuklarÄ±nda <i>Salmonella</i> Enteritidis ve <i>Salmonella</i> Typhimuriumâ€™a KarÅŸÄ± Biyokontrol Stratejisi Olarak <i>Lactobacilli</i> Ä°zolatlarÄ±nÄ±n TaranmasÄ±. <i>Kafkas Universitesi Veteriner Fakultesi Dergisi</i> , 2018, , .	0.0	0
26	Valorisation of untreated cane molasses for enhanced phytase production by <i>Bacillus subtilis</i> K46b and its potential role in dephytinisation. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 222-229.	1.7	10
27	Nanoparticles based on crocin loaded chitosan-alginate biopolymers: Antioxidant activities, bioavailability and anticancer properties. <i>International Journal of Biological Macromolecules</i> , 2017, 99, 401-408.	3.6	94
28	Synergistic effects of some essential oils against fungal spoilage on pear fruit. <i>International Journal of Food Microbiology</i> , 2017, 257, 285-294.	2.1	101
29	Effective bioremediation of a petroleum-polluted saline soil by a surfactant-producing <i>Pseudomonas aeruginosa</i> consortium. <i>Journal of Advanced Research</i> , 2017, 8, 627-633.	4.4	78
30	ACE-Inhibitory and Antioxidant Activities of Peptide Fragments Obtained from Tomato Processing By-Products Fermented Using <i>Bacillus subtilis</i> : Effect of Amino Acid Composition and Peptides Molecular Mass Distribution. <i>Applied Biochemistry and Biotechnology</i> , 2017, 181, 48-64.	1.4	64
31	Preparation and characterization of a novel bionanocomposite edible film based on pectin and crystalline nanocellulose. <i>Carbohydrate Polymers</i> , 2017, 157, 167-175.	5.1	228
32	Characterization of produced xylanase by <i>Bacillus subtilis</i> D3d newly isolated from apricot phyllosphere and its potential in pre-digestion of BSG. <i>Journal of Industrial and Engineering Chemistry</i> , 2016, 37, 251-260.	2.9	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. <i>RSC Advances</i> , 2016, 6, 35559-35567.	1.7	5
34	A novel phytase characterized by thermostability and high pH tolerance from rice phyllosphere isolated <i>Bacillus subtilis</i> B.S.46. <i>Journal of Advanced Research</i> , 2016, 7, 381-390.	4.4	25
35	Effect of chitosan molecular weight as micro and nanoparticles on antibacterial activity against some soft rot pathogenic bacteria. <i>LWT - Food Science and Technology</i> , 2016, 71, 347-355.	2.5	65
36	Effect of nanochitosan based coating on climacteric behavior and postharvest shelf-life extension of apple cv. Golab Kohanz. <i>LWT - Food Science and Technology</i> , 2016, 70, 33-40.	2.5	80

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37	Postharvest treatment of nanochitosan-based coating loaded with Zataria multiflora essential oil improves antioxidant activity and extends shelf-life of cucumber. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 580-588.	2.7	106
38	Integration between chitosan and Zataria multiflora or Cinnamomum zeylanicum essential oil for controlling <i>Phytophthora drechsleri</i> , the causal agent of cucumber fruit rot. <i>LWT - Food Science and Technology</i> , 2016, 65, 349-356.	2.5	25
39	Valorization of tomato waste proteins through production of antioxidant and antibacterial hydrolysates by proteolytic <i>Bacillus subtilis</i> : optimization of fermentation conditions. <i>Journal of Food Science and Technology</i> , 2016, 53, 391-400.	1.4	43
40	Comparison of phytochemical constituents and antioxidant activities of aqueous and alcoholic extracts of saffron. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 521-529.	1.8	12
41	The control of <i>Botrytis</i> fruit rot in strawberry using combined treatments of Chitosan with Zataria multiflora or Cinnamomum zeylanicum essential oil. <i>Journal of Food Science and Technology</i> , 2015, 52, 7441-7448.	1.4	27
42	Biodegradation of heptadecane in hydrocarbon polluted dune sands using a newly-isolated thermophilic bacterium, <i>Brevibacillus borstelensis</i> TMU30: statistical evaluation and process optimization. <i>RSC Advances</i> , 2015, 5, 33414-33422.	1.7	3
43	Furanic compounds and furfural in different coffee products by headspace liquid-phase micro-extraction followed by gas chromatography-mass spectrometry: survey and effect of brewing procedures. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2015, 8, 73-80.	1.3	25
44	Nanoencapsulation of Zataria multiflora essential oil preparation and characterization with enhanced antifungal activity for controlling <i>Botrytis cinerea</i> , the causal agent of gray mould disease. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 28, 73-80.	2.7	172
45	Ion pair-based dispersive liquid-liquid microextraction followed by high performance liquid chromatography as a new method for determining five folate derivatives in foodstuffs. <i>Talanta</i> , 2015, 137, 31-37.	2.9	31
46	Improvement of crocin stability by biodegradable nanoparticles of chitosan-alginate. <i>International Journal of Biological Macromolecules</i> , 2015, 79, 423-432.	3.6	92
47	Chitosan nanoparticles loaded with Cinnamomum zeylanicum essential oil enhance the shelf life of cucumber during cold storage. <i>Postharvest Biology and Technology</i> , 2015, 110, 203-213.	2.9	140
48	Design and fabrication of a food-grade albumin-stabilized nanoemulsion. <i>Food Hydrocolloids</i> , 2015, 44, 220-228.	5.6	58
49	Evaluation of antioxidant activities of bioactive compounds and various extracts obtained from saffron (<i>Crocus sativus</i> L.): a review. <i>Journal of Food Science and Technology</i> , 2015, 52, 1881-1888.	1.4	138
50	Different catalytic behavior of α -amylase in response to the nitrogen substance used in the production phase. <i>Journal of Industrial and Engineering Chemistry</i> , 2015, 21, 772-778.	2.9	6
51	Comparison of antifungal activities of various essential oils on the <i>Phytophthora drechsleri</i> , the causal agent of fruit decay. <i>Iranian Journal of Microbiology</i> , 2015, 7, 31-7.	0.8	11
52	Porosity changes during packed bed solid-state fermentation. <i>Journal of Industrial and Engineering Chemistry</i> , 2014, 20, 4022-4027.	2.9	14
53	The improvement of characteristics of biodegradable films made from kefiran-whey protein by nanoparticle incorporation. <i>Carbohydrate Polymers</i> , 2014, 109, 118-125.	5.1	103
54	Effect of Nanochitosan-Based Coating With and Without Copper Loaded on Physicochemical and Bioactive Components of Fresh Strawberry Fruit (<i>Fragaria x ananassa</i> Duchesne) During Storage. <i>Food and Bioprocess Technology</i> , 2014, 7, 2397-2409.	2.6	116

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55	Development and characterization of the kefiran-whey protein isolate-TiO ₂ nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2014, 65, 340-345.	3.6	125
56	Characterization of the new biodegradable WPI/clay nanocomposite films based on kefiran exopolysaccharide. <i>Journal of Food Science and Technology</i> , 2014, 52, 3485-93.	1.4	14
57	Effects of enzymatic treatment using Response Surface Methodology on the quality of bread flour. <i>Food Chemistry</i> , 2014, 148, 176-183.	4.2	17
58	Biochemical and rheological characterization of a protease from fruits of <i>Withania coagulans</i> with a milk-clotting activity. <i>Food Science and Biotechnology</i> , 2014, 23, 1805-1813.	1.2	19
59	Comparison of submerged and solid state fermentation systems effects on the catalytic activity of <i>Bacillus sp. KR-8104</i> α -amylase at different pH and temperatures. <i>Industrial Crops and Products</i> , 2013, 43, 661-667.	2.5	37
60	Polyphenols content and antioxidant activity of <i>G</i> (unripe grape) marc extract: influence of extraction time, temperature and solvent type. <i>International Journal of Food Science and Technology</i> , 2013, 48, 412-418.	1.3	21
61	Optimization and application of headspace liquid-phase microextraction coupled with gas chromatography-mass spectrometry for determination of furanic compounds in coffee using response surface methodology. <i>Microchemical Journal</i> , 2013, 108, 46-52.	2.3	34
62	Acrylamide reduction in potato chips by selection of potato variety grown in Iran and processing conditions. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2556-2561.	1.7	16
63	Potential of orchard phyllosphere <i>Bacillus</i> isolates for amylase production. <i>New Biotechnology</i> , 2012, 29, S91.	2.4	0
64	PROCESS PARAMETERS STUDY OF α -AMYLASE PRODUCTION IN A PACKED-BED BIOREACTOR UNDER SOLID-STATE FERMENTATION WITH POSSIBILITY OF TEMPERATURE MONITORING. <i>Preparative Biochemistry and Biotechnology</i> , 2012, 42, 203-216.	1.0	13
65	The Efficiency of Temperature-Shift Strategy to Improve the Production of α -Amylase by <i>Bacillus sp.</i> in a Solid-State Fermentation System. <i>Food and Bioprocess Technology</i> , 2012, 5, 1093-1099.	2.6	5
66	Microwave-assisted extraction and dispersive liquid-liquid microextraction followed by gas chromatography-mass spectrometry for isolation and determination of polycyclic aromatic hydrocarbons in smoked fish. <i>Journal of Chromatography A</i> , 2012, 1237, 30-36.	1.8	97
67	The potential of brewer's spent grain to improve the production of α -amylase by <i>Bacillus sp. KR-8104</i> in submerged fermentation system. <i>New Biotechnology</i> , 2011, 28, 165-172.	2.4	30
68	Mathematical modeling of biomass and α -amylase production kinetics by <i>Bacillus sp.</i> in solid-state fermentation based on solid dry weight variation. <i>Biochemical Engineering Journal</i> , 2011, 53, 159-164.	1.8	26
69	Development of a solid-state fermentation process for production of an alpha amylase with potentially interesting properties. <i>Journal of Bioscience and Bioengineering</i> , 2010, 110, 333-337.	1.1	52
70	Effect of commercial adjunct lactobacilli on biochemical and sensory characteristics of Iranian white-brined cheese. <i>International Journal of Dairy Technology</i> , 2009, 62, 48-55.	1.3	8