

Ebrahim

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9426701/publications.pdf>

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9
papers

195
citations

1307594

7
h-index

1474206

9
g-index

9
all docs

9
docs citations

9
times ranked

220
citing authors

#	ARTICLE	IF	CITATIONS
1	Incorporation of nanoencapsulated garlic essential oil into edible films: A novel approach for extending shelf life of vacuum-packed sausages. <i>Meat Science</i> , 2020, 166, 108135.	5.5	102
2	A simple and accurate PCR method for detection of genetically modified rice. <i>Journal of Environmental Health Science & Engineering</i> , 2019, 17, 847-851.	3.0	20
3	Determination of melamine contamination in chocolates containing powdered milk by high-performance liquid chromatography (HPLC). <i>Journal of Environmental Health Science & Engineering</i> , 2021, 19, 165-171.	3.0	20
4	The inhibitory effect of lactic acid bacteria on aflatoxin production and expression of aflR gene in <i>Aspergillus parasiticus</i> . <i>Journal of Food Safety</i> , 2018, 38, e12413.	2.3	18
5	Analysis and health risk assessment of nitrosamines in meat products collected from markets, Iran: with the approach of chemometric. <i>Journal of Environmental Health Science & Engineering</i> , 2021, 19, 1361-1371.	3.0	12
6	Biocontrol effect of <i>Kluyveromyces lactis</i> on aflatoxin expression and production in <i>Aspergillus parasiticus</i> . <i>FEMS Microbiology Letters</i> , 2019, 366, .	1.8	10
7	Potentially toxic elements (PTEs) in corn (<i>Zea mays</i>) and soybean (<i>Glycine max</i>) samples collected from Tehran, Iran: a health risk assessment study. <i>International Journal of Environmental Analytical Chemistry</i> , 2022, 102, 4640-4651.	3.3	8
8	Qualitative PCR-based detection of genetically modified soy and maize products in Iran. <i>International Journal of Food Properties</i> , 2020, 23, 459-469.	3.0	3
9	Measurement of Iron Content and Detection of Sulfate Ion in Traditional/ Industrial Canned Black Olives in Iran. <i>Current Nutrition and Food Science</i> , 2020, 16, 1112-1118.	0.6	2