Masoud Rezaei

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/375000/publications.pdf

Version: 2024-02-01

102 papers	8,504 citations	57758 44 h-index	45317 90 g-index
102 all docs	102 docs citations	102 times ranked	8322 citing authors

#	Article	IF	Citations
1	Effect of chitosan coatings enriched with cinnamon oil on the quality of refrigerated rainbow trout. Food Chemistry, 2010, 120, 193-198.	8.2	779
2	Two-step method for encapsulation of oregano essential oil in chitosan nanoparticles: Preparation, characterization and in vitro release study. Carbohydrate Polymers, 2013, 95, 50-56.	10.2	688
3	Development and evaluation of a novel biodegradable film made from chitosan and cinnamon essential oil with low affinity toward water. Food Chemistry, 2010, 122, 161-166.	8.2	649
4	Preparation and functional properties of fish gelatinâ€“chitosan blend edible films. Food Chemistry, 2013, 136, 1490-1495.	8.2	389
5	A novel active bionanocomposite film incorporating rosemary essential oil and nanoclay into chitosan. Journal of Food Engineering, 2012, 111, 343-350.	5.2	379
6	Development of bioactive fish gelatin/chitosan nanoparticles composite films with antimicrobial properties. Food Chemistry, 2016, 194, 1266-1274.	8.2	306
7	Fabrication of bio-nanocomposite films based on fish gelatin reinforced with chitosan nanoparticles. Food Hydrocolloids, 2015, 44, 172-182.	10.7	289
8	Comparing physico-mechanical and thermal properties of alginate nanocomposite films reinforced with organic and/or inorganic nanofillers. Food Hydrocolloids, 2013, 32, 416-424.	10.7	246
9	Antibacterial activity of plant essential oils and extracts: The role ofÂthyme essential oil, nisin, and their combination to control Listeria monocytogenes inoculated in minced fish meat. Food Control, 2014, 35, 177-183.	5.5	232
10	Bio-based composite edible films containing Origanum vulgare L. essential oil. Industrial Crops and Products, 2015, 67, 403-413.	5.2	203
11	Reducing water sensitivity of alginate bio-nanocomposite film using cellulose nanoparticles. International Journal of Biological Macromolecules, 2013, 54, 166-173.	7.5	184
12	Improvement of active chitosan film properties with rosemary essential oil for food packaging. International Journal of Food Science and Technology, 2012, 47, 847-853.	2.7	168
13	Antimicrobial activity of alginate/clay nanocomposite films enriched with essential oils against three common foodborne pathogens. Food Control, 2014, 36, 1-7.	5.5	165
14	Chemical compositions of the marine algae Gracilaria salicornia (Rhodophyta) and Ulva lactuca (Chlorophyta) as a potential food source. Journal of the Science of Food and Agriculture, 2012, 92, 2500-2506.	3.5	152
15	Preparation and characterization agar-based nanocomposite film reinforced by nanocrystalline cellulose. International Journal of Biological Macromolecules, 2014, 70, 537-544.	7.5	149
16	Effect of montmorillonite clay and biopolymer concentration on the physical and mechanical properties of alginate nanocomposite films. Journal of Food Engineering, 2013, 117, 26-33.	5.2	141
17	Whey Protein Concentrate Edible Film Activated with Cinnamon Essential Oil. Journal of Food Processing and Preservation, 2014, 38, 1251-1258.	2.0	139
18	Characterization of physical, mechanical, and antibacterial properties of agar-cellulose bionanocomposite films incorporated with savory essential oil. Food Hydrocolloids, 2015, 45, 150-157.	10.7	139

#	Article	IF	Citations
19	Physico-chemical and microstructural properties of fish gelatin/agar bio-based blend films. Carbohydrate Polymers, 2017, 157, 784-793.	10.2	130
20	Compositional characterization and rheological properties of an anionic gum from Alyssum homolocarpum seeds. Food Hydrocolloids, 2016, 52, 766-773.	10.7	124
21	Effect of different cooking methods on minerals, vitamins and nutritional quality indices of kutum roach (Rutilus frisii kutum). Food Chemistry, 2014, 148, 86-91.	8.2	107
22	Effect of different non-conventional extraction methods on the antibacterial and antiviral activity of fucoidans extracted from Nizamuddinia zanardinii. International Journal of Biological Macromolecules, 2019, 124, 131-137.	7.5	107
23	Sequential extraction of gel-forming proteins, collagen and collagen hydrolysate from gutted silver carp (Hypophthalmichthys molitrix), a biorefinery approach. Food Chemistry, 2018, 242, 568-578.	8.2	104
24	Development of flexible bactericidal films based on poly(lactic acid) and essential oil and its effectiveness to reduce microbial growth of refrigerated rainbow trout. LWT - Food Science and Technology, 2016, 72, 251-260.	5.2	92
25	Carboxymethyl cellulose-agar biocomposite film activated with summer savory essential oil as an antimicrobial agent. International Journal of Biological Macromolecules, 2019, 126, 561-568.	7.5	87
26	Effect of gelatin coating incorporated with cinnamon oil on the quality of fresh rainbow trout in cold storage. International Journal of Food Science and Technology, 2011, 46, 2305-2311.	2.7	86
27	Efficient gas barrier properties of multi-layer films based on poly(lactic acid) and fish gelatin. International Journal of Biological Macromolecules, 2016, 92, 1205-1214.	7.5	81
28	Effects of extraction methods on molecular characteristics, antioxidant properties and immunomodulation of alginates from Sargassum angustifolium. International Journal of Biological Macromolecules, 2017, 101, 703-711.	7.5	77
29	The biogenic amines and bacterial changes of farmed rainbow trout (Oncorhynchus mykiss) stored in ice. Food Chemistry, 2007, 103, 150-154.	8.2	75
30	Ulvan from green algae Ulva intestinalis: optimization of ultrasound-assisted extraction and antioxidant activity. Journal of Applied Phycology, 2016, 28, 2979-2990.	2.8	75
31	FATTY ACIDS, AMINO ACIDS, MINERAL CONTENTS, AND PROXIMATE COMPOSITION OF SOME BROWN SEAWEEDS¹. Journal of Phycology, 2012, 48, 285-292.	2.3	72
32	Effects of sulfated polysaccharides from green alga Ulva intestinalis on physicochemical properties and microstructure of silver carp surimi. Food Hydrocolloids, 2018, 74, 87-96.	10.7	70
33	Fractionation of Protein Hydrolysates of Fish Waste Using Membrane Ultrafiltration: Investigation of Antibacterial and Antioxidant Activities. Probiotics and Antimicrobial Proteins, 2019, 11, 1015-1022.	3.9	70
34	Effects of Turmeric, Shallot Extracts, and Their Combination on Quality Characteristics of Vacuumâ€Packaged Rainbow Trout Stored at 4 Â± 1 Â°C. Journal of Food Science, 2011, 76, M387-91.	3.1	69
35	Influence of chitosan/clay functional bionanocomposite activated with rosemary essential oil on the shelf life of fresh silver carp. International Journal of Food Science and Technology, 2014, 49, 811-818.	2.7	67
36	Purification, molecular properties, structural characterization, and immunomodulatory activities of water soluble polysaccharides from Sargassum angustifolium. International Journal of Biological Macromolecules, 2018, 109, 793-802.	7.5	67

#	Article	IF	Citations
37	A starch-based pH-sensing and ammonia detector film containing betacyanin of paperflower for application in intelligent packaging of fish. International Journal of Biological Macromolecules, 2021, 191, 161-170.	7.5	66
38	Subcritical water extraction as an efficient technique to isolate biologically-active fucoidans from Nizamuddinia zanardinii. International Journal of Biological Macromolecules, 2019, 128, 244-253.	7.5	64
39	Effect of Fish Gelatin Coating Enriched with Oregano Essential Oil on the Quality of Refrigerated Rainbow Trout Fillet. Journal of Aquatic Food Product Technology, 2016, 25, 835-842.	1.4	60
40	Antimicrobial Effectiveness of Gelatinâ€“Alginate Film Containing Oregano Essential Oil for Fish Preservation. Journal of Food Safety, 2015, 35, 482-490.	2.3	59
41	Quality Assessment of Farmed Rainbow Trout (Oncorhynchus mykiss) during Chilled Storage. Journal of Food Science, 2008, 73, H93-6.	3.1	51
42	Growth and apparent digestibility of nutrients, fatty acids and amino acids in Pacific white shrimp, Litopenaeus vannamei, fed diets with rice protein concentrate as total and partial replacement of fish meal. Aquaculture, 2012, 342-343, 56-61.	3.5	49
43	Impact of pH-shift processing combined with ultrasonication on structural and functional properties of proteins isolated from rainbow trout by-products. Food Hydrocolloids, 2021, 118, 106768.	10.7	48
44	Dynamic rheological, microstructural and physicochemical properties of blend fish protein recovered from kilka (Clupeonella cultriventris) and silver carp (Hypophthalmichthys molitrix) by the pH-shift process or washing-based technology. Food Chemistry, 2017, 229, 695-709.	8.2	47
45	Effect of Different Cooking Methods on Minerals, Vitamins, and Nutritional Quality Indices of Rainbow Trout (Oncorhynchus mykiss). International Journal of Food Properties, 2016, 19, 2471-2480.	3.0	44
46	Relationship between molecular weights and biological properties of alginates extracted under different methods from Colpomenia peregrina. Process Biochemistry, 2017, 58, 289-297.	3.7	44
47	Effects of Alternative Dietary Lipid Sources on Growth Performance and Fatty Acid Composition of Beluga Sturgeon, Huso huso, Juveniles. Journal of the World Aquaculture Society, 0, 41, 471-489.	2.4	42
48	Effect of nisin as a biopreservative agent on quality and shelf life of vacuum packaged rainbow trout (Oncorhynchus mykiss) stored at 4ÂÂ°C. Journal of Food Science and Technology, 2015, 52, 2184-2192.	2.8	42
49	Influence of the in vivo addition of alpha-tocopheryl acetate with three lipid sources on the lipid oxidation and fatty acid composition of Beluga sturgeon, Huso huso, during frozen storage. Food Chemistry, 2010, 118, 341-348.	8.2	41
50	The activation of NF-ÎºB and MAPKs signaling pathways of RAW264.7 murine macrophages and natural killer cells by fucoidan from Nizamuddinia zanardinii. International Journal of Biological Macromolecules, 2020, 148, 56-67.	7.5	40
51	Preparation and Characterization of Chitosan Nanoparticlesâ€Loaded Fish Gelatinâ€Based Edible Films. Journal of Food Process Engineering, 2016, 39, 521-530.	2.9	38
52	Comparison of Visibleâ€“Near Infrared and Short Wave Infrared hyperspectral imaging for the evaluation of rainbow trout freshness. Food Research International, 2014, 56, 25-34.	6.2	36
53	Enzyme-assisted extraction of Nizamuddinia zanardinii for the recovery of sulfated polysaccharides with anticancer and immune-enhancing activities. Journal of Applied Phycology, 2019, 31, 1391-1402.	2.8	34
54	Bioactive functional ingredients from aquatic origin: a review of recent progress in marine-derived nutraceuticals. Critical Reviews in Food Science and Nutrition, 2022, 62, 1242-1269.	10.3	33

#	Article	IF	Citations
55	Effect of delayed icing on quality changes of iced rainbow trout (Onchorynchus mykiss). Food Chemistry, 2008, 106, 1161-1165.	8.2	31
56	Morphological, physico-mechanical, and antimicrobial properties of sodium alginate-montmorillonite nanocomposite films incorporated with marjoram essential oil. Journal of Food Processing and Preservation, 2018, 42, e13596.	2.0	31
57	Efficacy of activated alginate-based nanocomposite films to control Listeria monocytogenes and spoilage flora in rainbow trout slice. Journal of Food Science and Technology, 2016, 53, 521-530.	2.8	29
58	Enhanced physicochemical stability of Ï‰-3 PUFAs concentrates-loaded nanoliposomes decorated by chitosan/gelatin blend coatings. Food Chemistry, 2021, 345, 128865.	8.2	29
59	Lipid Changes During Long-Term Storage of Canned Sprat. Journal of Aquatic Food Product Technology, 2012, 21, 48-58.	1.4	28
60	The Effects of Sodium Alginate on Quality of Rainbow Trout (Oncorhynchus mykiss) Fillets Stored at 4 Â± 2Â°C. Journal of Aquatic Food Product Technology, 2012, 21, 14-21.	1.4	28
61	Effect of Methylcellulose Coating Enriched with Pimpinella affinis Oil on the Quality of Silver Carp Fillet during Refrigerator Storage Condition. Journal of Food Processing and Preservation, 2015, 39, 1647-1655.	2.0	28
62	Amino Acid and Fatty Acid Composition of Cultured Beluga (Huso huso) of Different Ages. Journal of Aquatic Food Product Technology, 2009, 18, 245-265.	1.4	27
63	Ultrasoundâ€assisted extraction of sulfated polysaccharide from Nizamuddinia zanardinii: Process optimization, structural characterization, and biological properties. Journal of Food Process Engineering, 2019, 42, e12979.	2.9	27
64	Effect of different precooking methods on chemical composition and lipid damage of silver carp (Hypophthalmichthys molitrix) muscle. International Journal of Food Science and Technology, 2010, 45, 1973-1979.	2.7	25
65	Effects of different filling media on the oxidation and lipid quality of canned silver carp (Hypophthalmichthys molitrix). International Journal of Food Science and Technology, 2011, 46, 1149-1156.	2.7	24
66	Improvement of the Storage Quality of Frozen Rainbow Trout by Chitosan Coating Incorporated with Cinnamon Oil. Journal of Aquatic Food Product Technology, 2014, 23, 146-154.	1.4	24
67	Addition of seaweed powder and sulphated polysaccharide on shelf_life extension of functional fish surimi restructured product. Journal of Food Science and Technology, 2019, 56, 3777-3789.	2.8	24
68	Fish meal replacement with rice protein concentrate in a practical diet for the Pacific white shrimp, Litopenaeus vannamei Boone, 1931. Aquaculture International, 2012, 20, 117-129.	2.2	23
69	Improved immunomodulatory and antioxidant properties of unrefined fucoidans from Sargassum angustifolium by hydrolysis. Journal of Food Science and Technology, 2017, 54, 4016-4025.	2.8	22
70	Antiproliferative and antioxidative activities of cuttlefish (Sepia pharaonis) protein hydrolysates as affected by degree of hydrolysis. Journal of Food Measurement and Characterization, 2018, 12, 721-727.	3.2	22
71	Bioactivities of Nizamuddinia zanardinii sulfated polysaccharides extracted by enzyme, ultrasound and enzyme-ultrasound methods. Journal of Food Science and Technology, 2019, 56, 1212-1220.	2.8	22
72	Effect of Nanoclay and Cross-Linking Degree on the Properties of Alginate-Based Nanocomposite Film. Journal of Food Processing and Preservation, 2014, 38, 1622-1631.	2.0	17

#	Article	IF	Citations
73	Characterization of rheological and structural properties of a gum from Balangu seeds. International Journal of Biological Macromolecules, 2018, 117, 294-300.	7.5	17
74	The Impact of Drying Method on the Functional and Antioxidant Properties of Whitecheek Shark(Carcharhinus dussumieri) Protein Hydrolysates. Journal of Food Processing and Preservation, 2017, 41, e12972.	2.0	16
75	Antioxidant and cytotoxic properties of protein hydrolysates obtained from enzymatic hydrolysis of Klunzingerâ€™s mullet (Liza klunzingeri) muscle. Brazilian Journal of Pharmaceutical Sciences, 0, 55, .	1.2	15
76	Use Carum copticum essential oil for controlling the Listeria monocytogenes growth in fish model system. Brazilian Journal of Microbiology, 2014, 45, 89-96.	2.0	13
77	Optimization of Antioxidant Peptides Production from the Mantle of Cuttlefish (Sepia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 392-401.	1.4	13
78	Edible green seaweed, Ulva intestinalis as an ingredient in surimi-based product: chemical composition and physicochemical properties. Journal of Applied Phycology, 2019, 31, 2529-2539.	2.8	13
79	Effects of Thawing Methods on Chemical, Biochemical, and Microbial Quality of Frozen Whole Rainbow Trout (Oncorhynchus mykiss). Journal of Aquatic Food Product Technology, 2013, 22, 168-177.	1.4	11
80	Enhanced cell attachment and hemocompatibility of titanium by nanoscale surface modification through severe plastic integration of magnesium-rich islands and porosification. Scientific Reports, 2017, 7, 12965.	3.3	11
81	Ultrasound-assisted alkaline pH-shift process effects on structural and interfacial properties of proteins isolated from shrimp by-products. Food Structure, 2022, 32, 100273.	4.5	11
82	The <scp>H</scp>urdle Effect of <scp>B</scp>unium persicum Essential Oil, Smoke and <scp>NaCl</scp> for Controlling the <scp>L</scp>isteria monocytogenes Growth in Fish Model Systems. Journal of Food Safety, 2013, 33, 137-144.	2.3	10
83	Trypsin Enzyme from Viscera of Common Kilka (Clupeonella cultriventris caspia): Purification, Characterization, and Its Compatibility with Oxidants and Surfactants. Journal of Aquatic Food Product Technology, 2014, 23, 237-252.	1.4	10
84	The optimum conditions for the extraction of antioxidant compounds from the Persian gulf green algae (Chaetomorpha sp.) using response surface methodology. Journal of Food Science and Technology, 2015, 52, 2974-2981.	2.8	10
85	Virulence genes expression in viable but non-culturable state of Listeria monocytogenes in fish meat. Food Science and Technology International, 2020, 26, 205-212.	2.2	10
86	EVALUATION OF SHELF LIFE OF LIVE AND GUTTED FISH TREATED WITH A SHALLOT EXTRACT. Journal of Food Processing and Preservation, 2013, 37, 970-976.	2.0	9
87	Effects of Cooking Methods on Proximate Composition and Fatty Acids Profile of Indian White Prawn (Fenneropenaeus indicus). Journal of Aquatic Food Product Technology, 2013, 22, 353-360.	1.4	9
88	Structural characterization and RAW264.7 murine macrophage stimulating activity of a fucogalactoglucan from Colpomenia peregrina. Journal of Food Science and Technology, 2018, 55, 4650-4660.	2.8	8
89	Antioxidant properties of Klunzingerâ€™s mullet (Liza klunzingeri) protein hydrolysates prepared with enzymatic hydrolysis using a commercial protease and microbial hydrolysis with Bacillus licheniformis. Food Science and Technology International, 2022, 28, 233-246.	2.2	8
90	Antioxidative Activitiy of Protein Hydrolysate from the Muscle of Common Kilka (Clupeonella) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6 Aquatic Food Product Technology, 2017, 26, 2-16.	1.4	7

#	Article	IF	Citations
91	Evaluation of Plasticizing and Antioxidant Properties of Silver Carp Protein Hydrolysates in Fish Gelatin Film. Journal of Aquatic Food Product Technology, 2017, 26, 457-467.	1.4	7
92	Extraction, partial purification and characterization of alkaline protease from rainbow trout (Oncorhynchus Mykiss) viscera. Aquaculture, 2019, 500, 458-463.	3.5	7
93	Preparation and characterization of intelligent color-changing nanosensor based on bromophenol blue and GONH2 nanosheet for freshness evaluation of minced Caspian sprat (Clupeonella) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	2.2	6
94	Effects of Previous Gutting on Biochemical Changes and Profile of Long-Chain Polyunsaturated Fatty Acids in Cold-Smoked Kutum (Rutilus frisii kutum) Stored at Room Temperature (25â€‰Â±â€‰2C). Journal of Food Biochemistry, 2013, 37, 742-747.	2.9	5
95	Antioxidant and Antibacterial Effects of Vitamins C and E Alone or a Combination on Microalgae (Nannochloropsis oculata) Paste Quality during Cold Storage. Journal of Aquatic Food Product Technology, 2019, 28, 1051-1062.	1.4	5
96	RELATION OF BIOGENIC AMINES AND BACTERIAL CHANGES IN ICE-STORED SOUTHERN CASPIAN KUTUM (RUTILUS FRISII KUTUM). Journal of Food Biochemistry, 2007, 31, 541-550.	2.9	4
97	Gelatin Films Containing Hydrolysates from Whitecheek Shark (Carcharhinus dussumieri) Meat. Journal of Aquatic Food Product Technology, 2017, 26, 420-430.	1.4	4
98	Viable but non culturable state and expression of pathogenic genes of <scp>Escherichia coli O157</scp>:<scp>H7</scp> in salted silver carp. Journal of Food Safety, 2020, 40, e12843.	2.3	3
99	Effect of Delayed Icing on the Microbiological, Chemical, and Sensory Properties of Caspian Sea Golden Grey Mullet (Liza aurata). Journal of Aquatic Food Product Technology, 2014, 23, 542-551.	1.4	2
100	Effect of microbial transglutaminase and setting condition on gel properties of blend fish protein isolate recovered by alkaline solubilisation/isoelectric precipitation. International Journal of Food Science and Technology, 2019, 54, 762-770.	2.7	2
101	Influence of the Dietary Addition of Butylated-Hydroxytoluene and Lipid Level on the Flesh Lipid Quality of Beluga Sturgeon (Huso huso) During Frozen Storage. Journal of Aquatic Food Product Technology, 2014, 23, 394-408.	1.4	1
102	Biochemical Quality and Polyunsaturated Fatty Acids Content Assessments in Cold-Smoked Kutum (Rutilus Frisii Kutum): Effect of Smoking Time. International Journal of Food Properties, 2015, 18, 64-72.	3.0	1