

Masoud Rezaei

List of Publications by Year in descending order

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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 | Bioactive functional ingredients from aquatic origin: a review of recent progress in marine-derived nutraceuticals. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1242-1269. | 10.3 | 33 |
| 2 | Antioxidant properties of Klunzinger's mullet (<i>Liza klunzingeri</i>) protein hydrolysates prepared with enzymatic hydrolysis using a commercial protease and microbial hydrolysis with <i>Bacillus licheniformis</i> . <i>Food Science and Technology International</i> , 2022, 28, 233-246. | 2.2 | 8 |
| 3 | Preparation and characterization of intelligent color-changing nanosensor based on bromophenol blue and GONH2 nanosheet for freshness evaluation of minced Caspian sprat (<i>Clupeonella</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T | 1.4 | 13 |
| 4 | Ultrasound-assisted alkaline pH-shift process effects on structural and interfacial properties of proteins isolated from shrimp by-products. <i>Food Structure</i> , 2022, 32, 100273. | 4.5 | 11 |
| 5 | Enhanced physicochemical stability of ω -3 PUFAs concentrates-loaded nanoliposomes decorated by chitosan/gelatin blend coatings. <i>Food Chemistry</i> , 2021, 345, 128865. | 8.2 | 29 |
| 6 | Impact of pH-shift processing combined with ultrasonication on structural and functional properties of proteins isolated from rainbow trout by-products. <i>Food Hydrocolloids</i> , 2021, 118, 106768. | 10.7 | 48 |
| 7 | A starch-based pH-sensing and ammonia detector film containing betacyanin of paperflower for application in intelligent packaging of fish. <i>International Journal of Biological Macromolecules</i> , 2021, 191, 161-170. | 7.5 | 66 |
| 8 | Virulence genes expression in viable but non-culturable state of <i>Listeria monocytogenes</i> in fish meat. <i>Food Science and Technology International</i> , 2020, 26, 205-212. | 2.2 | 10 |
| 9 | Viable but non culturable state and expression of pathogenic genes of <i>Escherichia coli</i> O157:H7 in salted silver carp. <i>Journal of Food Safety</i> , 2020, 40, e12843. | 2.3 | 3 |
| 10 | The activation of NF- κ B and MAPKs signaling pathways of RAW264.7 murine macrophages and natural killer cells by fucoidan from <i>Nizamuddinina zanardinii</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 148, 56-67. | 7.5 | 40 |
| 11 | Addition of seaweed powder and sulphated polysaccharide on shelf_life extension of functional fish surimi restructured product. <i>Journal of Food Science and Technology</i> , 2019, 56, 3777-3789. | 2.8 | 24 |
| 12 | Subcritical water extraction as an efficient technique to isolate biologically-active fucoidans from <i>Nizamuddinina zanardinii</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 128, 244-253. | 7.5 | 64 |
| 13 | Optimization of Antioxidant Peptides Production from the Mantle of Cuttlefish (<i>Sepia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 392-401. | 1.4 | 13 |
| 14 | Edible green seaweed, <i>Ulva intestinalis</i> as an ingredient in surimi-based product: chemical composition and physicochemical properties. <i>Journal of Applied Phycology</i> , 2019, 31, 2529-2539. | 2.8 | 13 |
| 15 | Bioactivities of <i>Nizamuddinina zanardinii</i> sulfated polysaccharides extracted by enzyme, ultrasound and enzyme-ultrasound methods. <i>Journal of Food Science and Technology</i> , 2019, 56, 1212-1220. | 2.8 | 22 |
| 16 | Antioxidant and Antibacterial Effects of Vitamins C and E Alone or a Combination on Microalgae (<i>Nannochloropsis oculata</i>) Paste Quality during Cold Storage. <i>Journal of Aquatic Food Product Technology</i> , 2019, 28, 1051-1062. | 1.4 | 5 |
| 17 | Ultrasound-assisted extraction of sulfated polysaccharide from <i>Nizamuddinina zanardinii</i> : Process optimization, structural characterization, and biological properties. <i>Journal of Food Process Engineering</i> , 2019, 42, e12979. | 2.9 | 27 |
| 18 | Carboxymethyl cellulose-agar biocomposite film activated with summer savory essential oil as an antimicrobial agent. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 561-568. | 7.5 | 87 |

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|----|---|------|-----------|
| 19 | Enzyme-assisted extraction of <i>Nizamuddinia zanardinii</i> for the recovery of sulfated polysaccharides with anticancer and immune-enhancing activities. <i>Journal of Applied Phycology</i> , 2019, 31, 1391-1402. | 2.8 | 34 |
| 20 | Fractionation of Protein Hydrolysates of Fish Waste Using Membrane Ultrafiltration: Investigation of Antibacterial and Antioxidant Activities. <i>Probiotics and Antimicrobial Proteins</i> , 2019, 11, 1015-1022. | 3.9 | 70 |
| 21 | Effect of different non-conventional extraction methods on the antibacterial and antiviral activity of fucoidans extracted from <i>Nizamuddinia zanardinii</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 124, 131-137. | 7.5 | 107 |
| 22 | Extraction, partial purification and characterization of alkaline protease from rainbow trout (<i>Oncorhynchus Mykiss</i>) viscera. <i>Aquaculture</i> , 2019, 500, 458-463. | 3.5 | 7 |
| 23 | Effect of microbial transglutaminase and setting condition on gel properties of blend fish protein isolate recovered by alkaline solubilisation/isoelectric precipitation. <i>International Journal of Food Science and Technology</i> , 2019, 54, 762-770. | 2.7 | 2 |
| 24 | Morphological, physico-mechanical, and antimicrobial properties of sodium alginate-montmorillonite nanocomposite films incorporated with marjoram essential oil. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13596. | 2.0 | 31 |
| 25 | Antiproliferative and antioxidative activities of cuttlefish (<i>Sepia pharaonis</i>) protein hydrolysates as affected by degree of hydrolysis. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 721-727. | 3.2 | 22 |
| 26 | Sequential extraction of gel-forming proteins, collagen and collagen hydrolysate from gutted silver carp (<i>Hypophthalmichthys molitrix</i>), a biorefinery approach. <i>Food Chemistry</i> , 2018, 242, 568-578. | 8.2 | 104 |
| 27 | Purification, molecular properties, structural characterization, and immunomodulatory activities of water soluble polysaccharides from <i>Sargassum angustifolium</i> . <i>International Journal of Biological Macromolecules</i> , 2018, 109, 793-802. | 7.5 | 67 |
| 28 | Effects of sulfated polysaccharides from green alga <i>Ulva intestinalis</i> on physicochemical properties and microstructure of silver carp surimi. <i>Food Hydrocolloids</i> , 2018, 74, 87-96. | 10.7 | 70 |
| 29 | Structural characterization and RAW264.7 murine macrophage stimulating activity of a fucogalactoglucan from <i>Colpomenia peregrina</i> . <i>Journal of Food Science and Technology</i> , 2018, 55, 4650-4660. | 2.8 | 8 |
| 30 | Characterization of rheological and structural properties of a gum from Balangu seeds. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 294-300. | 7.5 | 17 |
| 31 | The Impact of Drying Method on the Functional and Antioxidant Properties of Whitecheek Shark (<i>Carcharhinus dussumieri</i>) Protein Hydrolysates. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12972. | 2.0 | 16 |
| 32 | Antioxidative Activity of Protein Hydrolysate from the Muscle of Common Kilka (<i>Clupeonella</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2 Aquatic Food Product Technology, 2017, 26, 2-16. | 1.4 | 7 |
| 33 | Dynamic rheological, microstructural and physicochemical properties of blend fish protein recovered from kilka (<i>Clupeonella cultriventris</i>) and silver carp (<i>Hypophthalmichthys molitrix</i>) by the pH-shift process or washing-based technology. <i>Food Chemistry</i> , 2017, 229, 695-709. | 8.2 | 47 |
| 34 | Relationship between molecular weights and biological properties of alginates extracted under different methods from <i>Colpomenia peregrina</i> . <i>Process Biochemistry</i> , 2017, 58, 289-297. | 3.7 | 44 |
| 35 | Effects of extraction methods on molecular characteristics, antioxidant properties and immunomodulation of alginates from <i>Sargassum angustifolium</i> . <i>International Journal of Biological Macromolecules</i> , 2017, 101, 703-711. | 7.5 | 77 |
| 36 | Gelatin Films Containing Hydrolysates from Whitecheek Shark (<i>Carcharhinus dussumieri</i>) Meat. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 420-430. | 1.4 | 4 |

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|----|---|------|-----------|
| 37 | Improved immunomodulatory and antioxidant properties of unrefined fucoidans from <i>Sargassum angustifolium</i> by hydrolysis. <i>Journal of Food Science and Technology</i> , 2017, 54, 4016-4025. | 2.8 | 22 |
| 38 | Enhanced cell attachment and hemocompatibility of titanium by nanoscale surface modification through severe plastic integration of magnesium-rich islands and porosification. <i>Scientific Reports</i> , 2017, 7, 12965. | 3.3 | 11 |
| 39 | Physico-chemical and microstructural properties of fish gelatin/agar bio-based blend films. <i>Carbohydrate Polymers</i> , 2017, 157, 784-793. | 10.2 | 130 |
| 40 | Evaluation of Plasticizing and Antioxidant Properties of Silver Carp Protein Hydrolysates in Fish Gelatin Film. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 457-467. | 1.4 | 7 |
| 41 | Efficient gas barrier properties of multi-layer films based on poly(lactic acid) and fish gelatin. <i>International Journal of Biological Macromolecules</i> , 2016, 92, 1205-1214. | 7.5 | 81 |
| 42 | Development of flexible bactericidal films based on poly(lactic acid) and essential oil and its effectiveness to reduce microbial growth of refrigerated rainbow trout. <i>LWT - Food Science and Technology</i> , 2016, 72, 251-260. | 5.2 | 92 |
| 43 | Preparation and Characterization of Chitosan Nanoparticles-Loaded Fish Gelatin-Based Edible Films. <i>Journal of Food Process Engineering</i> , 2016, 39, 521-530. | 2.9 | 38 |
| 44 | Effect of Fish Gelatin Coating Enriched with Oregano Essential Oil on the Quality of Refrigerated Rainbow Trout Fillet. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 835-842. | 1.4 | 60 |
| 45 | Ulvan from green algae <i>Ulva intestinalis</i> : optimization of ultrasound-assisted extraction and antioxidant activity. <i>Journal of Applied Phycology</i> , 2016, 28, 2979-2990. | 2.8 | 75 |
| 46 | Compositional characterization and rheological properties of an anionic gum from <i>Alyssum homolocarpum</i> seeds. <i>Food Hydrocolloids</i> , 2016, 52, 766-773. | 10.7 | 124 |
| 47 | Development of bioactive fish gelatin/chitosan nanoparticles composite films with antimicrobial properties. <i>Food Chemistry</i> , 2016, 194, 1266-1274. | 8.2 | 306 |
| 48 | Efficacy of activated alginate-based nanocomposite films to control <i>Listeria monocytogenes</i> and spoilage flora in rainbow trout slice. <i>Journal of Food Science and Technology</i> , 2016, 53, 521-530. | 2.8 | 29 |
| 49 | Effect of Different Cooking Methods on Minerals, Vitamins, and Nutritional Quality Indices of Rainbow Trout (<i>Oncorhynchus mykiss</i>). <i>International Journal of Food Properties</i> , 2016, 19, 2471-2480. | 3.0 | 44 |
| 50 | Antimicrobial Effectiveness of Gelatin-Alginate Film Containing Oregano Essential Oil for Fish Preservation. <i>Journal of Food Safety</i> , 2015, 35, 482-490. | 2.3 | 59 |
| 51 | Bio-based composite edible films containing <i>Origanum vulgare</i> L. essential oil. <i>Industrial Crops and Products</i> , 2015, 67, 403-413. | 5.2 | 203 |
| 52 | Effect of Methylcellulose Coating Enriched with <i>Pimpinella affinis</i> Oil on the Quality of Silver Carp Fillet during Refrigerator Storage Condition. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1647-1655. | 2.0 | 28 |
| 53 | Characterization of physical, mechanical, and antibacterial properties of agar-cellulose bionanocomposite films incorporated with savory essential oil. <i>Food Hydrocolloids</i> , 2015, 45, 150-157. | 10.7 | 139 |
| 54 | Effect of nisin as a biopreservative agent on quality and shelf life of vacuum packaged rainbow trout (<i>Oncorhynchus mykiss</i>) stored at 4°C. <i>Journal of Food Science and Technology</i> , 2015, 52, 2184-2192. | 2.8 | 42 |

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|----|---|------|-----------|
| 55 | Fabrication of bio-nanocomposite films based on fish gelatin reinforced with chitosan nanoparticles. <i>Food Hydrocolloids</i> , 2015, 44, 172-182. | 10.7 | 289 |
| 56 | Biochemical Quality and Polyunsaturated Fatty Acids Content Assessments in Cold-Smoked Kutum (<i>Rutilus Frisii Kutum</i>): Effect of Smoking Time. <i>International Journal of Food Properties</i> , 2015, 18, 64-72. | 3.0 | 1 |
| 57 | The optimum conditions for the extraction of antioxidant compounds from the Persian gulf green algae (<i>Chaetomorpha</i> sp.) using response surface methodology. <i>Journal of Food Science and Technology</i> , 2015, 52, 2974-2981. | 2.8 | 10 |
| 58 | Effect of Nanoclay and Cross-Linking Degree on the Properties of Alginate-Based Nanocomposite Film. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1622-1631. | 2.0 | 17 |
| 59 | Antimicrobial activity of alginate/clay nanocomposite films enriched with essential oils against three common foodborne pathogens. <i>Food Control</i> , 2014, 36, 1-7. | 5.5 | 165 |
| 60 | Antibacterial activity of plant essential oils and extracts: The role of <i>Â</i> thyme essential oil, nisin, and their combination to control <i>Listeria monocytogenes</i> inoculated in minced fish meat. <i>Food Control</i> , 2014, 35, 177-183. | 5.5 | 232 |
| 61 | Influence of chitosan/clay functional bionanocomposite activated with rosemary essential oil on the shelf life of fresh silver carp. <i>International Journal of Food Science and Technology</i> , 2014, 49, 811-818. | 2.7 | 67 |
| 62 | Comparison of Visible- <i>Â</i> “Near Infrared and Short Wave Infrared hyperspectral imaging for the evaluation of rainbow trout freshness. <i>Food Research International</i> , 2014, 56, 25-34. | 6.2 | 36 |
| 63 | Improvement of the Storage Quality of Frozen Rainbow Trout by Chitosan Coating Incorporated with Cinnamon Oil. <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 146-154. | 1.4 | 24 |
| 64 | Effect of different cooking methods on minerals, vitamins and nutritional quality indices of kutum roach (<i>Rutilus frisii kutum</i>). <i>Food Chemistry</i> , 2014, 148, 86-91. | 8.2 | 107 |
| 65 | Preparation and characterization agar-based nanocomposite film reinforced by nanocrystalline cellulose. <i>International Journal of Biological Macromolecules</i> , 2014, 70, 537-544. | 7.5 | 149 |
| 66 | Influence of the Dietary Addition of Butylated-Hydroxytoluene and Lipid Level on the Flesh Lipid Quality of Beluga Sturgeon (<i>Huso huso</i>) During Frozen Storage. <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 394-408. | 1.4 | 1 |
| 67 | Trypsin Enzyme from Viscera of Common Kilka (<i>Clupeonella cultriventris caspia</i>): Purification, Characterization, and Its Compatibility with Oxidants and Surfactants. <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 237-252. | 1.4 | 10 |
| 68 | Effect of Delayed Icing on the Microbiological, Chemical, and Sensory Properties of Caspian Sea Golden Grey Mullet (<i>Liza aurata</i>). <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 542-551. | 1.4 | 2 |
| 69 | Whey Protein Concentrate Edible Film Activated with Cinnamon Essential Oil. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1251-1258. | 2.0 | 139 |
| 70 | Use <i>Carum copticum</i> essential oil for controlling the <i>Listeria monocytogenes</i> growth in fish model system. <i>Brazilian Journal of Microbiology</i> , 2014, 45, 89-96. | 2.0 | 13 |
| 71 | Effects of Previous Gutting on Biochemical Changes and Profile of Long-Chain Polyunsaturated Fatty Acids in Cold-Smoked Kutum (<i>Rutilus frisii kutum</i>) Stored at Room Temperature (25 \pm 2 C). <i>Journal of Food Biochemistry</i> , 2013, 37, 742-747. | 2.9 | 5 |
| 72 | EVALUATION OF SHELF LIFE OF LIVE AND GUTTED FISH TREATED WITH A SHALLOT EXTRACT. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 970-976. | 2.0 | 9 |

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|----|--|------|-----------|
| 73 | Reducing water sensitivity of alginate bio-nanocomposite film using cellulose nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2013, 54, 166-173. | 7.5 | 184 |
| 74 | Preparation and functional properties of fish gelatin-chitosan blend edible films. <i>Food Chemistry</i> , 2013, 136, 1490-1495. | 8.2 | 389 |
| 75 | Effects of Thawing Methods on Chemical, Biochemical, and Microbial Quality of Frozen Whole Rainbow Trout (<i>Oncorhynchus mykiss</i>). <i>Journal of Aquatic Food Product Technology</i> , 2013, 22, 168-177. | 1.4 | 11 |
| 76 | Comparing physico-mechanical and thermal properties of alginate nanocomposite films reinforced with organic and/or inorganic nanofillers. <i>Food Hydrocolloids</i> , 2013, 32, 416-424. | 10.7 | 246 |
| 77 | Effect of montmorillonite clay and biopolymer concentration on the physical and mechanical properties of alginate nanocomposite films. <i>Journal of Food Engineering</i> , 2013, 117, 26-33. | 5.2 | 141 |
| 78 | Two-step method for encapsulation of oregano essential oil in chitosan nanoparticles: Preparation, characterization and in vitro release study. <i>Carbohydrate Polymers</i> , 2013, 95, 50-56. | 10.2 | 688 |
| 79 | Effects of Cooking Methods on Proximate Composition and Fatty Acids Profile of Indian White Prawn (<i>Fenneropenaeus indicus</i>). <i>Journal of Aquatic Food Product Technology</i> , 2013, 22, 353-360. | 1.4 | 9 |
| 80 | The Effect of <i>Bunium persicum</i> Essential Oil, Smoke and NaCl for Controlling the <i>Listeria monocytogenes</i> Growth in Fish Model Systems. <i>Journal of Food Safety</i> , 2013, 33, 137-144. | 2.3 | 10 |
| 81 | Lipid Changes During Long-Term Storage of Canned Sprat. <i>Journal of Aquatic Food Product Technology</i> , 2012, 21, 48-58. | 1.4 | 28 |
| 82 | The Effects of Sodium Alginate on Quality of Rainbow Trout (<i>Oncorhynchus mykiss</i>) Fillets Stored at 4 ± 2°C. <i>Journal of Aquatic Food Product Technology</i> , 2012, 21, 14-21. | 1.4 | 28 |
| 83 | Growth and apparent digestibility of nutrients, fatty acids and amino acids in Pacific white shrimp, <i>Litopenaeus vannamei</i> , fed diets with rice protein concentrate as total and partial replacement of fish meal. <i>Aquaculture</i> , 2012, 342-343, 56-61. | 3.5 | 49 |
| 84 | Improvement of active chitosan film properties with rosemary essential oil for food packaging. <i>International Journal of Food Science and Technology</i> , 2012, 47, 847-853. | 2.7 | 168 |
| 85 | Chemical compositions of the marine algae <i>Gracilaria salicornia</i> (Rhodophyta) and <i>Ulva lactuca</i> (Chlorophyta) as a potential food source. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 2500-2506. | 3.5 | 152 |
| 86 | FATTY ACIDS, AMINO ACIDS, MINERAL CONTENTS, AND PROXIMATE COMPOSITION OF SOME BROWN SEAWEEDS. <i>Journal of Phycology</i> , 2012, 48, 285-292. | 2.3 | 72 |
| 87 | A novel active bionanocomposite film incorporating rosemary essential oil and nanoclay into chitosan. <i>Journal of Food Engineering</i> , 2012, 111, 343-350. | 5.2 | 379 |
| 88 | Fish meal replacement with rice protein concentrate in a practical diet for the Pacific white shrimp, <i>Litopenaeus vannamei</i> Boone, 1931. <i>Aquaculture International</i> , 2012, 20, 117-129. | 2.2 | 23 |
| 89 | Effects of different filling media on the oxidation and lipid quality of canned silver carp (<i>Hypophthalmichthys molitrix</i>). <i>International Journal of Food Science and Technology</i> , 2011, 46, 1149-1156. | 2.7 | 24 |
| 90 | Effect of gelatin coating incorporated with cinnamon oil on the quality of fresh rainbow trout in cold storage. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2305-2311. | 2.7 | 86 |

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| 91 | Effects of Turmeric, Shallot Extracts, and Their Combination on Quality Characteristics of Vacuum-Packaged Rainbow Trout Stored at 4 ± 1 °C. <i>Journal of Food Science</i> , 2011, 76, M387-91. | 3.1 | 69 |
| 92 | 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, <i>Huso huso</i> , during frozen storage. <i>Food Chemistry</i> , 2010, 118, 341-348. | 8.2 | 41 |
| 93 | Development and evaluation of a novel biodegradable film made from chitosan and cinnamon essential oil with low affinity toward water. <i>Food Chemistry</i> , 2010, 122, 161-166. | 8.2 | 649 |
| 94 | Effect of chitosan coatings enriched with cinnamon oil on the quality of refrigerated rainbow trout. <i>Food Chemistry</i> , 2010, 120, 193-198. | 8.2 | 779 |
| 95 | Effect of different precooking methods on chemical composition and lipid damage of silver carp (<i>Hypophthalmichthys molitrix</i>) muscle. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1973-1979. | 2.7 | 25 |
| 96 | Amino Acid and Fatty Acid Composition of Cultured Beluga (<i>Huso huso</i>) of Different Ages. <i>Journal of Aquatic Food Product Technology</i> , 2009, 18, 245-265. | 1.4 | 27 |
| 97 | Effect of delayed icing on quality changes of iced rainbow trout (<i>Onchorynchus mykiss</i>). <i>Food Chemistry</i> , 2008, 106, 1161-1165. | 8.2 | 31 |
| 98 | Quality Assessment of Farmed Rainbow Trout (<i>Oncorhynchus mykiss</i>) during Chilled Storage. <i>Journal of Food Science</i> , 2008, 73, H93-6. | 3.1 | 51 |
| 99 | The biogenic amines and bacterial changes of farmed rainbow trout (<i>Oncorhynchus mykiss</i>) stored in ice. <i>Food Chemistry</i> , 2007, 103, 150-154. | 8.2 | 75 |
| 100 | RELATION OF BIOGENIC AMINES AND BACTERIAL CHANGES IN ICE-STORED SOUTHERN CASPIAN KUTUM (<i>RUTILUS FRISII</i> KUTUM). <i>Journal of Food Biochemistry</i> , 2007, 31, 541-550. | 2.9 | 4 |
| 101 | Effects of Alternative Dietary Lipid Sources on Growth Performance and Fatty Acid Composition of Beluga Sturgeon, <i>Huso huso</i> , Juveniles. <i>Journal of the World Aquaculture Society</i> , 0, 41, 471-489. | 2.4 | 42 |
| 102 | Antioxidant and cytotoxic properties of protein hydrolysates obtained from enzymatic hydrolysis of Klunzinger's mullet (<i>Liza klunzingeri</i>) muscle. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 0, 55, . | 1.2 | 15 |