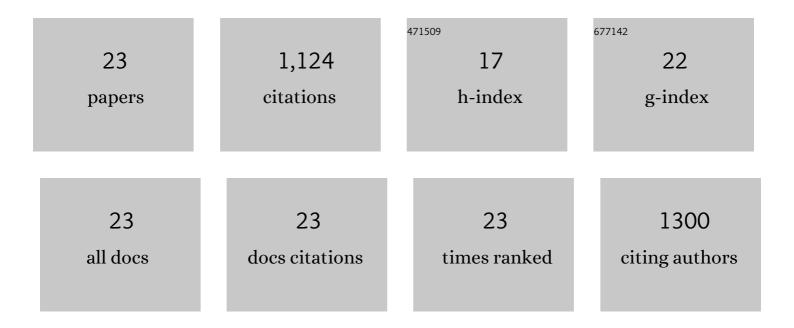
## Marjan Majdinasab

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9129809/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Aptamer-based assays and aptasensors for detection of pathogenic bacteria in food samples. TrAC - Trends in Analytical Chemistry, 2018, 107, 60-77.	11.4	188
2	Detection of antibiotics in food: New achievements in the development of biosensors. TrAC - Trends in Analytical Chemistry, 2020, 127, 115883.	11.4	126
3	Optical and Electrochemical Sensors and Biosensors for the Detection of Quinolones. Trends in Biotechnology, 2019, 37, 898-915.	9.3	104
4	Recent developments in non-enzymatic (bio)sensors for detection of pesticide residues: Focusing on antibody, aptamer and molecularly imprinted polymer. Talanta, 2021, 232, 122397.	5.5	80
5	Shelf-life extension of refrigerated rainbow trout fillets using total Farsi gum-based coatings containing clove and thyme essential oils emulsions. Food Hydrocolloids, 2018, 77, 677-688.	10.7	75
6	A reliable and sensitive time-resolved fluorescent immunochromatographic assay (TRFICA) for ochratoxin A in agro-products. Food Control, 2015, 47, 126-134.	5.5	69
7	Antimicrobial and antioxidant coating based on basil seed gum incorporated with Shirazi thyme and summer savory essential oils emulsions for shelf-life extension of refrigerated chicken fillets. Food Hydrocolloids, 2020, 108, 106011.	10.7	65
8	Ultrasensitive and quantitative gold nanoparticle-based immunochromatographic assay for detection of ochratoxin A in agro-products. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2015, 974, 147-154.	2.3	50
9	An Overview on Recent Progress in Electrochemical Biosensors for Antimicrobial Drug Residues in Animal-Derived Food. Sensors, 2017, 17, 1947.	3.8	50
10	Development of a new format of competitive immunochromatographic assay using secondary antibody–europium nanoparticle conjugates for ultrasensitive and quantitative determination of ochratoxin A. Food Chemistry, 2019, 275, 721-729.	8.2	49
11	A perspective on non-enzymatic electrochemical nanosensors for direct detection of pesticides. Current Opinion in Electrochemistry, 2018, 11, 12-18.	4.8	47
12	Development of a disposable electrochemical sensor for detection of cholesterol using differential pulse voltammetry. Journal of Pharmaceutical and Biomedical Analysis, 2018, 159, 398-405.	2.8	39
13	Development of a novel colorimetric sensor based on alginate beads for monitoring rainbow trout spoilage. Journal of Food Science and Technology, 2018, 55, 1695-1704.	2.8	33
14	An Overview of Optical and Electrochemical Sensors and Biosensors for Analysis of Antioxidants in Food during the Last 5 Years. Sensors, 2021, 21, 1176.	3.8	29
15	Aptamer-Based Lateral Flow Assays: Current Trends in Clinical Diagnostic Rapid Tests. Pharmaceuticals, 2022, 15, 90.	3.8	28
16	Advances in Colorimetric Strategies for Mycotoxins Detection: Toward Rapid Industrial Monitoring. Toxins, 2021, 13, 13.	3.4	24
17	Nanomaterials in fluorescence-based biosensors: Defining key roles. Nano Structures Nano Objects, 2021, 27, 100774.	3.5	22
18	Development of a natamycin-based non-migratory antimicrobial active packaging for extending shelf-life of yogurt drink (Doogh). Food Chemistry, 2022, 366, 130606.	8.2	17

#	Article	IF	CITATIONS
19	Wheat Germ Fermentation with Saccharomyces cerevisiae and Lactobacillus plantarum: Process Optimization for Enhanced Composition and Antioxidant Properties In Vitro. Foods, 2022, 11, 1125.	4.3	10
20	Characterization of Alginate Hydrogel Beads Loaded with Thyme and Clove Essential Oils Nanoemulsions. Journal of Polymers and the Environment, 2022, 30, 1647-1661.	5.0	7
21	A Comparative Study of Physicochemical and Rheological Properties of Iranian Tomato Pastes. International Journal of Food Engineering, 2010, 6, .	1.5	6
22	Detection ofinvA gene ofSalmonellaby DNA-gold nanoparticles biosensor and its comparison with PCR. Journal of Experimental Nanoscience, 2013, 8, 223-239.	2.4	6
23	EFFECT OF ACTINIDIN ON THE SOLUBILITY AND SDS-PAGE PATTERN OF SOYMILK PROTEINS. Journal of Food Biochemistry, 2010, 34, 1172-1185.	2.9	0