Marjan Majdinasab

List of Publications by Year
in descending order

23	1,124	471509 17	677142 22
papers	citations	h-index	g-index

23	23	23	1300
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	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
2	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
3	Aptamer-Based Lateral Flow Assays: Current Trends in Clinical Diagnostic Rapid Tests. Pharmaceuticals, 2022, 15, 90.	3.8	28
4	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
5	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
6	Nanomaterials in fluorescence-based biosensors: Defining key roles. Nano Structures Nano Objects, 2021, 27, 100774.	3.5	22
7	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
8	Advances in Colorimetric Strategies for Mycotoxins Detection: Toward Rapid Industrial Monitoring. Toxins, 2021, 13, 13.	3.4	24
9	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
10	Detection of antibiotics in food: New achievements in the development of biosensors. TrAC - Trends in Analytical Chemistry, 2020, 127, 115883.	11.4	126
11	Optical and Electrochemical Sensors and Biosensors for the Detection of Quinolones. Trends in Biotechnology, 2019, 37, 898-915.	9.3	104
12	Development of a new format of competitive immunochromatographic assay using secondary antibodyâ€“europium nanoparticle conjugates for ultrasensitive and quantitative determination of ochratoxin A. Food Chemistry, 2019, 275, 721-729.	8.2	49
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	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
15	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
16	A perspective on non-enzymatic electrochemical nanosensors for direct detection of pesticides. Current Opinion in Electrochemistry, 2018, 11, 12-18.	4.8	47
17	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
18	An Overview on Recent Progress in Electrochemical Biosensors for Antimicrobial Drug Residues in Animal-Derived Food. Sensors, 2017, 17, 1947.	3.8	50

#	Article	IF	Citations
19	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
20	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
21	Detection ofinvA gene ofSalmonellaby DNA-gold nanoparticles biosensor and its comparison with PCR. Journal of Experimental Nanoscience, 2013, 8, 223-239.	2.4	6
22	EFFECT OF ACTINIDIN ON THE SOLUBILITY AND SDS-PAGE PATTERN OF SOYMILK PROTEINS. Journal of Food Biochemistry, 2010, 34, 1172-1185.	2.9	0
23	A Comparative Study of Physicochemical and Rheological Properties of Iranian Tomato Pastes. International Journal of Food Engineering, 2010, 6, .	1.5	6