

Hoda Shahiri Tabarestani

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11373346/publications.pdf>

Version: 2024-02-01

9
papers

277
citations

1307594

7
h-index

1474206

9
g-index

10
all docs

10
docs citations

10
times ranked

305
citing authors

#	ARTICLE	IF	CITATIONS
1	Electrospinning approach for nanoencapsulation of bioactive compounds; recent advances and innovations. <i>Trends in Food Science and Technology</i> , 2020, 100, 190-209.	15.1	96
2	Production and characterization of catechin-loaded electrospun nanofibers from Azivash gum-polyvinyl alcohol. <i>Carbohydrate Polymers</i> , 2020, 235, 115979.	10.2	56
3	Production of d-limonene-loaded Pickering emulsions stabilized by chitosan nanoparticles. <i>Food Chemistry</i> , 2021, 354, 129591.	8.2	31
4	Optimization of Physicochemical Properties of Low-Fat Hamburger Formulation Using Blend of Soy Flour, Split-Pea Flour and Wheat Starch as Part of Fat Replacer System. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 278-288.	2.0	28
5	Release of catechin from Azivash gum-polyvinyl alcohol electrospun nanofibers in simulated food and digestion media. <i>Food Hydrocolloids</i> , 2021, 112, 106366.	10.7	23
6	Improving the emulsifying properties of sodium caseinate through conjugation with soybean soluble polysaccharides. <i>Food Chemistry</i> , 2022, 377, 131987.	8.2	17
7	Techno-functional properties of the selected antifungal predominant LAB isolated from fermented acorn (<i>Quercus persica</i>). <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1754-1764.	3.2	15
8	Physicochemical and Rheological Properties of White-Cheek Shark (<i>Carcharhinus dussumieri</i>) Skin Gelatin. <i>International Journal of Food Properties</i> , 2016, 19, 2788-2804.	3.0	6
9	Effect of <i>Opuntia</i> pulp as a clean label ingredient on techno-functional properties of meat-free burger. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3982-3989.	2.7	2