

# Shahla Teimouri

## List of Publications by Year in descending order

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9  
papers

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citations

1307594

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133  
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#	ARTICLE	IF	CITATIONS
1	Mechanistic interpretation of vitamin B6 transport from swelling matrices of genipin-crosslinked gelatin, BSA and WPI. <i>Food Hydrocolloids</i> , 2022, 123, 107195.	10.7	9
2	Diffusional characteristics of food protein-based materials as nutraceutical delivery systems: A review. <i>Trends in Food Science and Technology</i> , 2022, 122, 201-210.	15.1	11
3	Decoupling diffusion and macromolecular relaxation in the release of vitamin B6 from genipin-crosslinked whey protein networks. <i>Food Chemistry</i> , 2021, 346, 128886.	8.2	16
4	Molecular characterisation of hot moulded alginate gels as a delivery vehicle for the release of entrapped caffeine. <i>Food Hydrocolloids</i> , 2020, 109, 106142.	10.7	10
5	Morphology of genipin-crosslinked BSA networks yields a measurable effect on the controlled release of vitamin B6. <i>Food Chemistry</i> , 2020, 314, 126204.	8.2	8
6	Release profile of vitamin B6 from a pH-responsive BSA network crosslinked with genipin. <i>LWT - Food Science and Technology</i> , 2020, 128, 109458.	5.2	5
7	Diffusion and relaxation contributions in the release of vitamin B6 from a moving boundary of genipin crosslinked gelatin matrices. <i>Food Hydrocolloids</i> , 2019, 87, 839-846.	10.7	32
8	Controlled release of ascorbic acid from genipin-crosslinked gelatin matrices under moving boundary conditions. <i>Food Hydrocolloids</i> , 2019, 89, 171-179.	10.7	34
9	Stabilisation mechanism of various inulins and hydrocolloids: Milk's sour cherry juice mixture. <i>International Journal of Dairy Technology</i> , 2018, 71, 208-215.	2.8	23