

Marzieh Kamankesh

List of Publications by Year in descending order

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Version: 2024-02-01

42
papers

1,160
citations

361296

20
h-index

395590

33
g-index

43
all docs

43
docs citations

43
times ranked

1191
citing authors

#	ARTICLE	IF	CITATIONS
1	Heterocyclic aromatic amines in cooked food: A review on formation, health risk-toxicology and their analytical techniques. <i>Food Chemistry</i> , 2019, 280, 240-254.	4.2	129
2	Rapid determination of polycyclic aromatic hydrocarbons in grilled meat using microwave-assisted extraction and dispersive liquid-liquid microextraction coupled to gas chromatography-mass spectrometry. <i>Meat Science</i> , 2015, 103, 61-67.	2.7	89
3	Evaluation and application of microwave-assisted extraction and dispersive liquid-liquid microextraction followed by high-performance liquid chromatography for the determination of polar heterocyclic aromatic amines in hamburger patties. <i>Food Chemistry</i> , 2016, 190, 429-435.	4.2	72
4	Dispersive liquid-liquid microextraction followed by high-performance liquid chromatography for determination of benzoate and sorbate in yogurt drinks and method optimization by central composite design. <i>Talanta</i> , 2013, 109, 46-51.	2.9	64
5	Zeolite/Fe ₃ O ₄ as a new sorbent in magnetic solid-phase extraction followed by gas chromatography for determining phthalates in aqueous samples. <i>Journal of Separation Science</i> , 2015, 38, 3750-3757.	1.3	56
6	Investigation and determination of acrylamide in the main group of cereal products using advanced microextraction method coupled with gas chromatography-mass spectrometry. <i>Journal of Cereal Science</i> , 2019, 87, 157-164.	1.8	49
7	Rapid determination of nitrosamines in sausage and salami using microwave-assisted extraction and dispersive liquid-liquid microextraction followed by gas chromatography-mass spectrometry. <i>European Food Research and Technology</i> , 2015, 240, 441-450.	1.6	48
8	Ultrasonic-assisted extraction and dispersive liquid-liquid microextraction combined with gas chromatography-mass spectrometry as an efficient and sensitive method for determining of acrylamide in potato chips samples. <i>Food Chemistry</i> , 2017, 234, 55-61.	4.2	48
9	Enzyme-assisted extraction and ionic liquid-based dispersive liquid-liquid microextraction followed by high-performance liquid chromatography for determination of patulin in apple juice and method optimization using central composite design. <i>Analytica Chimica Acta</i> , 2013, 804, 104-110.	2.6	47
10	Determination of furfural and hydroxymethyl furfural from baby formula using dispersive liquid-liquid microextraction coupled with high performance liquid chromatography and method optimization by response surface methodology. <i>Journal of Food Composition and Analysis</i> , 2015, 40, 1-7.	1.9	47
11	Application and optimization of microwave-assisted extraction and dispersive liquid-liquid microextraction followed by high-performance liquid chromatography for sensitive determination of polyamines in turkey breast meat samples. <i>Food Chemistry</i> , 2016, 190, 1168-1173.	4.2	38
12	Acrylamide content of collected food products from Tehran's market: a risk assessment study. <i>Environmental Science and Pollution Research</i> , 2020, 27, 30558-30570.	2.7	35
13	Haas in grilled meat: Determination using an advanced lab-on-a-chip flat electromembrane extraction coupled with on-line HPLC. <i>Food Chemistry</i> , 2020, 311, 125876.	4.2	33
14	Acrylamide in bread samples: Determining using ultrasonic-assisted extraction and microextraction method followed by gas chromatography-mass spectrometry. <i>Journal of Cereal Science</i> , 2018, 79, 1-5.	1.8	32
15	Application of a novel electromembrane extraction and microextraction method followed by gas chromatography-mass spectrometry to determine biogenic amines in canned fish. <i>Analytical Methods</i> , 2019, 11, 1898-1907.	1.3	32
16	Ion pair-based dispersive liquid-liquid microextraction followed by high performance liquid chromatography as a new method for determining five folate derivatives in foodstuffs. <i>Talanta</i> , 2015, 137, 31-37.	2.9	31
17	Mechanical stir bar sorptive extraction followed by gas chromatography as a new method for determining polycyclic aromatic hydrocarbons in water samples. <i>Microchemical Journal</i> , 2016, 126, 431-437.	2.3	28
18	Determination of Biogenic Amines in Cheese Using Simultaneous Derivatization and Microextraction Method Followed by Gas Chromatography-Mass Spectrometry. <i>Chromatographia</i> , 2017, 80, 119-126.	0.7	27

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19	Food safety and quality assessment: comprehensive review and recent trends in the applications of ion mobility spectrometry (IMS). <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4833-4866.	5.4	23
20	An efficient, sensitive and fast microextraction method followed by gas chromatography-mass spectrometry for the determination of polycyclic aromatic hydrocarbons in bread samples. <i>Analytical Methods</i> , 2017, 9, 6246-6253.	1.3	22
21	Investigation and determination of acrylamide in 24 types of roasted nuts and seeds using microextraction method coupled with gas chromatography-mass spectrometry: central composite design. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1249-1260.	1.6	22
22	Vitamin D3: Preconcentration and Determination in Cereal Samples Using Ultrasonic-Assisted Extraction and Microextraction Method. <i>Cereal Chemistry</i> , 2017, 94, 532-538.	1.1	17
23	An advanced microwave-assisted extraction-low density solvent based on a sensitive microextraction method coupled with reverse phase high-performance liquid chromatography for the simultaneous determination of heterocyclic aromatic amines in fried chicken nuggets. <i>Analytical Methods</i> , 2019, 11, 942-949.	1.3	16
24	A simple, effective and highly sensitive analytical method used for the determination of caffeine in tea and energy drink samples, and method optimization using a central composite design. <i>Analytical Methods</i> , 2017, 9, 1665-1671.	1.3	13
25	Fast and sensitive low density solvent-based dispersive liquid-liquid microextraction method combined with high-performance liquid chromatography for determining cholecalciferol (vitamin D3) in milk and yogurt drink samples. <i>Analytical Methods</i> , 2018, 10, 975-982.	1.3	12
26	Contamination and Daily Intake of Polycyclic Aromatic Hydrocarbons in Iranian Bread Samples. <i>Polycyclic Aromatic Compounds</i> , 2020, 40, 1187-1195.	1.4	12
27	Determination of Polycyclic Aromatic Hydrocarbons in Edible Oil Using Fast and Sensitive Microwave-assisted Extraction and Dispersive Liquid-Liquid Microextraction Followed by Gas Chromatography-Mass Spectrometry. <i>Polycyclic Aromatic Compounds</i> , 2020, 40, 705-713.	1.4	11
28	Acrylamide in Cookie Samples: Analysis Using an Efficient Co-Derivatization Coupled with Sensitive Microextraction Method Followed by Gas Chromatography-Mass Spectrometry. <i>Food Analytical Methods</i> , 2019, 12, 1439-1447.	1.3	10
29	Recent Development in Formation, Toxic Effects, Human Health and Analytical Techniques of Food Contaminants. <i>Food Reviews International</i> , 2023, 39, 1157-1183.	4.3	9
30	Application of novel and efficient hollow fiber electro-membrane extraction assisted by microwave extraction and high-performance liquid chromatography for the determination of polar heterocyclic aromatic amines in hamburger. <i>Microchemical Journal</i> , 2021, 170, 106651.	2.3	9
31	New and efficient magnetic nanocomposite extraction using multifunctional deep eutectic solvent based on ferrofluid and vortex assisted-liquid-liquid microextraction: Determining primary aromatic amines (PAAs) in tetra-packed fruit juices. <i>Food Chemistry</i> , 2022, 386, 132822.	4.2	9
32	Investigation of Composition, Temperature, and Heating Time in the Formation of Acrylamide in Snack: Central Composite Design Optimization and Microextraction Coupled with Gas Chromatography-Mass Spectrometry. <i>Food Analytical Methods</i> , 2021, 14, 44-53.	1.3	8
33	Hydroxymethylfurfural in fruit puree and juice: preconcentration and determination using microextraction method coupled with high-performance liquid chromatography and optimization by Box-Behnken design. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 191-199.	1.6	7
34	Heterocyclic aromatic amines in doner kebab: Quantitation using an efficient microextraction technique coupled with reversed-phase high-performance liquid chromatography. <i>Food Science and Nutrition</i> , 2020, 8, 88-96.	1.5	7
35	Reduction in Acrylamide Formation in Potato Crisps: Application of Extract and Hydrocolloid-Based Coatings. <i>Journal of Food Protection</i> , 2020, 83, 754-761.	0.8	7
36	Response Surface Methodology of Quantitative of Heterocyclic Aromatic Amines in Fried Fish Using Efficient Microextraction Method Coupled with High-Performance Liquid Chromatography: Central Composite Design. <i>Journal of Chromatographic Science</i> , 2021, 59, 473-481.	0.7	6

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37	Determination of biogenic amines in Lighvan cheese using a novel hollow fibre membrane microextraction coupled with gas chromatography-mass spectrometry. <i>International Journal of Dairy Technology</i> , 2021, 74, 759-767.	1.3	6
38	Determining the amount of Acrylamide in Potato Chips Using Xanthinol as a Derivative Representative with Gas Chromatography-Mass Spectrometry. <i>Nutrition and Food Sciences Research</i> , 2016, 3, 51-56.	0.3	6
39	Application and Optimization of Dispersive Liquid-liquid Microextraction Coupled with High-performance Liquid Chromatography for Sensitive Determination of Furfural and Hydroxymethyl Furfural in Jarred and Canned Baby-foods. <i>Nutrition and Food Sciences Research</i> , 2017, 4, 25-32.	0.3	6
40	Development and application of microwave-assisted extraction and advanced low density microextraction technique coupled with high-performance liquid chromatography for the successful determination of heterocyclic aromatic amines in barbecued meat sample and method optimization using response surface methodology. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1755-1764.	1.6	5
41	Risk Evaluation of Acrylamide in Powder Infant Formula Based on Ingredient and Formulation in Three Critical Age Groups of Children Below 2 Years Old: Efficient Microextraction Followed by GC-MS Analysis Based on CCD. <i>Food Analytical Methods</i> , 2022, 15, 46-55.	1.3	4
42	Central Composite Design for Dispersive Liquid-liquid Microextraction of 25-hydroxy-cholecalciferol in Human Serum. <i>Journal of Chromatographic Science</i> , 2019, 57, 575-581.	0.7	2