Mohammad Kaveh

List of Publications by Year
in descending order

59 papers	1,558 citations	257357 24 h-index	360920 35 g-index
59 all docs	59 docs citations	59 times ranked	841 citing authors

#	Article	IF	Citations
1	Optimizing biodiesel production from abundant waste oils through empirical method and grey wolf optimizer. Fuel, 2020, 281, 118701.	3.4	95
2	ANFIS and ANNs model for prediction of moisture diffusivity and specific energy consumption potato, garlic and cantaloupe drying under convective hot air dryer. Information Processing in Agriculture, 2018, 5, 372-387.	2.9	83
3	The effect of ultrasound preâ€treatment on quality, drying, and thermodynamic attributes of almond kernel under convective dryer using ANNs and ANFIS network. Journal of Food Process Engineering, 2018, 41, e12868.	1.5	73
4	Prediction kinetic, energy and exergy of quince under hot air dryer using ANNs and ANFIS. Food Science and Nutrition, 2020, 8, 594-611.	1.5	68
5	Evaluation of specific energy consumption and GHG emissions for different drying methods (Case) Tj ETQq1 1 0.784314 rgBT /Overlock	4.6	64
6	The effect of microwave and convective dryer with ultrasound preâ€treatment on drying and quality properties of walnut kernel. Journal of Food Processing and Preservation, 2019, 43, e14178.	0.9	58
7	Modeling Drying Characteristics of Hawthorn Fruit under Microwave-Convective Conditions. Journal of Food Processing and Preservation, 2015, 39, 239-253.	0.9	56
8	Assessment of kinetics, effective moisture diffusivity, specific energy consumption, shrinkage, and color in the pistachio kernel drying process in microwave drying with ultrasonic pretreatment. Journal of Food Processing and Preservation, 2020, 44, e14449.	0.9	55
9	Use of artificial intelligence for the estimation of effective moisture diffusivity, specific energy consumption, color and shrinkage in quince drying. Journal of Food Process Engineering, 2020, 43, e13358.	1.5	49
10	Comparison of different drying techniques and their carbon emissions in green peas. Chemical Engineering and Processing: Process Intensification, 2021, 160, 108274.	1.8	49
11	Drying kinetic, quality, energy and exergy performance of hot air-rotary drum drying of green peas using adaptive neuro-fuzzy inference system. Food and Bioproducts Processing, 2020, 124, 168-183.	1.8	38
12	Investigation of mass transfer, thermodynamics, and greenhouse gases properties in pennyroyal drying. Journal of Food Process Engineering, 2020, 43, e13446.	1.5	38
13	Fuzzy logic, artificial neural network and mathematical model for prediction of white mulberry drying kinetics. Heat and Mass Transfer, 2018, 54, 3361-3374.	1.2	36
14	Drying of organic blackberry in combined hot air-infrared dryer with ultrasound pretreatment. Drying Technology, 2021, 39, 2075-2091.	1.7	35
15	Optimization and Prediction of the Drying and Quality of Turnip Slices by Convective-Infrared Dryer under Various Pretreatments by RSM and ANFIS Methods. Foods, 2021, 10, 284.	1.9	33
16	Physical Parameters and Kinetic Modeling of Fix and Fluid Bed Drying of Terebinth Seeds. Journal of Food Processing and Preservation, 2014, 38, 1307-1320.	0.9	30
17	Estimation of moisture ratio for apple drying by convective and microwave methods using artificial neural network modeling. Scientific Reports, 2021, 11, 9155.	1.6	30
18	Combined Hot Air, Microwave, and Infrared Drying of Hawthorn Fruit: Effects of Ultrasonic Pretreatment on Drying Time, Energy, Qualitative, and Bioactive Compoundsâ€™ Properties. Foods, 2021, 10, 1006.	1.9	30

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19	Mass transfer characteristics of eggplant slices during length of continuous band dryer. Heat and Mass Transfer, 2017, 53, 2045-2059.	1.2	29
20	Evaluation of exergy performance and onion drying properties in a multi-stage semi-industrial continuous dryer: Artificial neural networks (ANNs) and ANFIS models. Food and Bioproducts Processing, 2021, 127, 58-76.	1.8	29
21	Modeling Thin-Layer Drying of Turnip Slices Under Semi-Industrial Continuous Band Dryer. Journal of Food Processing and Preservation, 2017, 41, e12778.	0.9	28
22	Optimization of Infrared-convective Drying of White Mulberry Fruit Using Response Surface Methodology and Development of a Predictive Model through Artificial Neural Network. International Journal of Fruit Science, 2020, 20, S1015-S1035.	1.2	28
23	Impact of different drying methods on the drying time, energy, and quality of green peas. Journal of Food Processing and Preservation, 2021, 45, e15503.	0.9	28
24	Impacts of hybrid (convectiveâ€infraredâ€rotary drum) drying on the quality attributes of green pea. Journal of Food Process Engineering, 2020, 43, e13424.	1.5	27
25	Mass transfer, physical, and mechanical characteristics of terebinth fruit (Pistacia atlantica L.) under convective infrared microwave drying. Heat and Mass Transfer, 2018, 54, 1879-1899.	1.2	26
26	Evaluation of engineering properties for waste control of tomato during harvesting and postharvesting. Food Science and Nutrition, 2019, 7, 1473-1481.	1.5	25
27	Performance comparison of empirical model and Particle Swarm Optimization & its boiling point prediction models for waste sunflower oil biodiesel. Case Studies in Thermal Engineering, 2022, 33, 101947.	2.8	23
28	Ultrasonic-Microwave and Infrared Assisted Convective Drying of Carrot: Drying Kinetic, Quality and Energy Consumption. Applied Sciences (Switzerland), 2020, 10, 6309.	1.3	22
29	Effect of Pretreatments on Convective and Infrared Drying Kinetics, Energy Consumption and Quality of Terebinth. Applied Sciences (Switzerland), 2021, 11, 7672.	1.3	22
30	Optimisation of microwave-rotary drying process and quality parameters of terebinth. Biosystems Engineering, 2021, 208, 113-130.	1.9	21
31	Thermodynamic and Quality Performance Studies for Drying Kiwi in Hybrid Hot Air-Infrared Drying with Ultrasound Pretreatment. Applied Sciences (Switzerland), 2021, 11, 1297.	1.3	19
32	Modeling some thermal and physical characteristics of terebinth fruit under semi industrial continuous drying. Journal of Food Measurement and Characterization, 2017, 11, 12-23.	1.6	18
33	Using PSO and GWO techniques for prediction some drying properties of tarragon (<scp>Artemisia) Tj ETQq1 1 0.784314 rgBT /O	1.5	17
34	Effects of physical and chemical pretreatments on drying and quality properties of blackberry (Rubus spp.) in hot air dryer. Food Science and Nutrition, 2020, 8, 3843-3856.	1.5	17
35	Thermodynamic Evaluation of the Forced Convective Hybrid-Solar Dryer during Drying Process of Rosemary (Rosmarinus officinalis L.) Leaves. Energies, 2021, 14, 5835.	1.6	17
36	Parboiled Paddy Drying with Different Dryers: Thermodynamic and Quality Properties, Mathematical Modeling Using ANNs Assessment. Foods, 2020, 9, 86.	1.9	16

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37	Exergy and Energy Analyses of Microwave Dryer for Cantaloupe Slice and Prediction of Thermodynamic Parameters Using ANN and ANFIS Algorithms. Energies, 2021, 14, 4838.	1.6	16
38	Modeling of thermodynamic properties of carrot product using ALO, GWO, and WOA algorithms under multi-stage semi-industrial continuous belt dryer. Engineering With Computers, 2019, 35, 1045-1058.	3.5	15
39	Determination of drying kinetics, specific energy consumption, shrinkage, and colour properties of pomegranate arils submitted to microwave and convective drying. Open Agriculture, 2021, 6, 230-242.	0.7	15
40	Prediction of some physical and drying properties of terebinth fruit (Pistacia atlantica L.) using Artifi cial Neural Networks. Acta Scientiarum Polonorum, Technologia Alimentaria, 2014, 13, 65-78.	0.2	15
41	Modeling Drying Properties of Pistachio Nuts, Squash and Cantaloupe Seeds under Fixed and Fluidized Bed Using Data-Driven Models and Artificial Neural Networks. International Journal of Food Engineering, 2018, 14, .	0.7	14
42	Evaluation of the Changes in Thermal, Qualitative, and Antioxidant Properties of Terebinth (Pistacia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.3	13
43	The effect of short and medium infrared radiation on some drying and quality characteristics of quince slices under vacuum condition. Quality Assurance and Safety of Crops and Foods, 2018, 10, 371-381.	1.8	13
44	Application of Artificial Neural Networks, Support Vector, Adaptive Neuro-Fuzzy Inference Systems for the Moisture Ratio of Parboiled Hulls. Applied Sciences (Switzerland), 2022, 12, 1771.	1.3	13
45	Effect of Thermal and Non-Thermal Technologies on Kinetics and the Main Quality Parameters of Red Bell Pepper Dried with Convective and Microwaveâ€“Convective Methods. Molecules, 2022, 27, 2164.	1.7	13
46	The Quality of Infrared Rotary Dried Terebinth (Pistacia atlantica L.)-Optimization and Prediction Approach Using Response Surface Methodology. Molecules, 2021, 26, 1999.	1.7	12
47	Comprehensive Assessment from Optimum Biodiesel Yield to Combustion Characteristics of Light Duty Diesel Engine Fueled with Palm Kernel Oil Biodiesel and Fuel Additives. Materials, 2021, 14, 4274.	1.3	12
48	Optimization of Pistachio Nut Drying in a Fluidized Bed Dryer with Microwave Pretreatment Applying Response Surface Methodology. Chemical Product and Process Modeling, 2017, 12, .	0.5	11
49	Energetic and exergetic analysis of a convective drier: A case study of potato drying process. Open Agriculture, 2020, 5, 563-572.	0.7	11
50	Drying characteristics of eggplant (Solanum melongena L.) slices under microwave-convective drying. Research in Agricultural Engineering, 2016, 62, 170-178.	0.5	10
51	Use of ultrasound preâ€treatment before microwave drying of kiwifruits â€“ An optimization approach with response surface methodology. Journal of Food Processing and Preservation, 2022, 46, .	0.9	9
52	Grey Wolf Optimizer for enhancing Nicotiana Tabacum L. oil methyl ester and prediction model for calorific values. Case Studies in Thermal Engineering, 2022, 35, 102095.	2.8	9
53	Comparison of two artificial intelligence methods (<scp>ANNs</scp> and <scp>ANFIS</scp>) for estimating the energy and exergy of drying cantaloupe in a hybrid infraredâ€convective dryer. Journal of Food Processing and Preservation, 2022, 46, .	0.9	8
54	Experimental and numerical analysis of thermodynamic performance of microwave dryer of onion. Journal of Food Process Engineering, 0, , .	1.5	6

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55	Comparison of Optimized and Conventional Models of Passive Solar Greenhouseâ€"Case Study: The Indoor Air Temperature, Irradiation, and Energy Demand. Energies, 2021, 14, 5369.	1.6	3
56	Forecasting of Power Output of a PVPS Based on Meteorological Data Using RNN Approaches. Sustainability, 2022, 14, 3104.	1.6	3
57	Development of a machine vision system for the determination of some of the physical properties of very irregular small biomaterials. International Agrophysics, 2022, 1, 27-35.	0.7	2
58	Comparative of various <scp>bioâ€inspired metaâ€heuristic</scp> optimization algorithms in performance and emissionsÂof diesel engine fuelled with <scp>B5</scp> containing water and cerium oxide additive blends. International Journal of Energy Research, 2022, 46, 21266-21280.	2.2	2
59	Prediction of Almond Nut Yield and Its Greenhouse Gases Emission Using Different Methodologies. Applied Sciences (Switzerland), 2022, 12, 2036.	1.3	1