

Mohammad Javad Varidi

List of Publications by Year in descending order

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papers

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1040056

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15
docs citations

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327
citing authors

#	ARTICLE	IF	CITATIONS
1	The effect of plant essential oils on physicochemical properties of chicken nuggets. Journal of Food Measurement and Characterization, 2022, 16, 772.	3.2	1
2	Quinoa flour as a skim milk powder replacer in concentrated yogurts: Effect on their physicochemical, technological, and sensory properties. Food Science and Nutrition, 2022, 10, 1113-1125.	3.4	6
3	Evaluation of the ginger and yogurt serum different levels on the lactic flora biodiversity in fermented carrot. Journal of Food Processing and Preservation, 2021, 45, e151111.	2.0	1
4	The combined impact of calcium lactate with cysteine pretreatment and perforation-mediated modified atmosphere packaging on quality preservation of fresh-cut Romaine lettuce. Journal of Food Science, 2021, 86, 715-723.	3.1	4
5	Effect of heat treatment on the structure and stability of Grass pea (<i>Lathyrus sativus</i>) protein isolate/Allysum homolocarpum seed gum nanoparticles. International Journal of Biological Macromolecules, 2021, 182, 26-36.	7.5	15
6	Hot air drying kinetics of novel functional carrot snack: Impregnated using polyphenolic rich osmotic solution with ultrasound pretreatment. Journal of Food Process Engineering, 2020, 43, e13331.	2.9	21
7	Effect of Pomegranate Juice on the Manufacturing Process and Characterization of Feta-Type Cheese during Storage. Journal of Food Quality, 2020, 2020, 1-11.	2.6	6
8	Replacement of nitrite with lupulon-xanthohumol loaded nanoliposome in cooked beef-sausage: experimental and model based study. Journal of Food Science and Technology, 2020, 57, 2629-2639.	2.8	18
9	Co-encapsulation of lupulon and xanthohumol in lecithin-based nanoliposomes developed by sonication method. Journal of Food Processing and Preservation, 2019, 43, e14075.	2.0	11
10	Best Precision-Recall Confidence Threshold and F-Measure to Determine Quality of Camel Meat by Support Vector Regression Based Electronic Nose. International Journal of Food Engineering, 2019, 15, .	1.5	1
11	Using electronic nose to recognize fish spoilage with an optimum classifier. Journal of Food Measurement and Characterization, 2019, 13, 1205-1217.	3.2	28
12	Effect of drying methods on the structure, thermo and functional properties of fenugreek (<i>Trigonella foenum graecum</i>) protein isolate. Journal of the Science of Food and Agriculture, 2018, 98, 1880-1888.	3.5	29
13	A comparison of chemical, structural and functional properties of fenugreek (<i>Trigonella foenum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock Biological Macromolecules, 2017, 105, 27-35.	7.5	23
14	Fenugreek (<i>Trigonella foenum graecum</i>) seed protein isolate: extraction optimization, amino acid composition, thermo and functional properties. Journal of the Science of Food and Agriculture, 2015, 95, 3165-3176.	3.5	67
15	Influence of processing conditions on the physicochemical and sensory properties of sesame milk: A novel nutritional beverage. LWT - Food Science and Technology, 2014, 57, 299-305.	5.2	44