

Neda Maftoonazad

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

1,123
citations

471509

17
h-index

610901

24
g-index

25
all docs

25
docs citations

25
times ranked

1296
citing authors

#	ARTICLE	IF	CITATIONS
1	Shelf-life extension of peaches through sodium alginate and methyl cellulose edible coatings. <i>International Journal of Food Science and Technology</i> , 2008, 43, 951-957.	2.7	182
2	Postharvest shelf-life extension of avocados using methyl cellulose-based coating. <i>LWT - Food Science and Technology</i> , 2005, 38, 617-624.	5.2	165
3	PECTIN-BASED EDIBLE COATING FOR SHELF-LIFE EXTENSION OF ATAULFO MANGO. <i>Journal of Food Process Engineering</i> , 2012, 35, 572-600.	2.9	92
4	Design and testing of an electrospun nanofiber mat as a pH biosensor and monitor the pH associated quality in fresh date fruit (Rutab). <i>Polymer Testing</i> , 2019, 75, 76-84.	4.8	84
5	Effect of nanochitosan based coating on climacteric behavior and postharvest shelf-life extension of apple cv. Golab Kohanz. <i>LWT - Food Science and Technology</i> , 2016, 70, 33-40.	5.2	80
6	EFFECT OF PECTIN-BASED COATING ON THE KINETICS OF QUALITY CHANGE ASSOCIATED WITH STORED AVOCADOS. <i>Journal of Food Processing and Preservation</i> , 2008, 32, 621-643.	2.0	68
7	Development and evaluation of antibacterial electrospun pea protein isolate-polyvinyl alcohol nanocomposite mats incorporated with cinnamaldehyde. <i>Materials Science and Engineering C</i> , 2019, 94, 393-402.	7.3	64
8	Effect of pectin-based edible emulsion coating on changes in quality of avocado exposed to <i>Lasiodiplodia theobromae</i> infection. <i>Carbohydrate Polymers</i> , 2007, 68, 341-349.	10.2	55
9	Application and Evaluation of a Pectin-Based Edible Coating Process for Quality Change Kinetics and Shelf-Life Extension of Lime Fruit (<i>Citrus aurantifolium</i>). <i>Coatings</i> , 2019, 9, 285.	2.6	53
10	Hybrid microwave-hot air tunnel drying of onion slices: Drying kinetics, energy efficiency, product rehydration, color, and flavor characteristics. <i>Drying Technology</i> , 2022, 40, 966-986.	3.1	37
11	EVALUATION OF FACTORS AFFECTING BARRIER, MECHANICAL AND OPTICAL PROPERTIES OF PECTIN-BASED FILMS USING RESPONSE SURFACE METHODOLOGY. <i>Journal of Food Process Engineering</i> , 2007, 30, 539-563.	2.9	35
12	Application of Hyperspectral Technique for Color Classification Avocados Subjected to Different Treatments. <i>Food and Bioprocess Technology</i> , 2012, 5, 252-264.	4.7	35
13	Postharvest sour cherry quality and safety maintenance by exposure to Hot- water or treatment with fresh Aloe vera gel. <i>Journal of Food Science and Technology</i> , 2014, 51, 2872-2876.	2.8	30
14	ARTIFICIAL NEURAL NETWORK MODELING OF HYPERSPECTRAL RADIOMETRIC DATA FOR QUALITY CHANGES ASSOCIATED WITH AVOCADOS DURING STORAGE. <i>Journal of Food Processing and Preservation</i> , 2011, 35, 432-446.	2.0	24
15	Effect of moisture content on textural attributes of dried figs. <i>International Agrophysics</i> , 2014, 28, 403-412.	1.7	24
16	Novel techniques in food processing: bionanocomposites. <i>Current Opinion in Food Science</i> , 2018, 23, 49-56.	8.0	23
17	Use of Edible Films and Coatings to Extend the Shelf Life of Food Products. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2009, 1, 162-170.	0.9	20
18	Using power ultrasound for cold gelation of kappa-carrageenan in presence of sodium ions. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 173-181.	5.6	16

#	ARTICLE	IF	CITATIONS
19	Moisture Sorption Behavior, and Effect of Moisture Content and Sorbitol on Thermo-Mechanical and Barrier Properties of Pectin Based Edible Films. International Journal of Food Engineering, 2007, 3, .	1.5	8
20	Recent Innovations in the Area of Edible Films and Coatings. Recent Patents on Food, Nutrition & Agriculture, 2014, 5, 201-213.	0.9	8
21	Evaluation of Freeze Drying and Electrospinning Techniques for Saffron Encapsulation and Storage Stability of Encapsulated Bioactives. Journal of Composites Science, 2021, 5, 326.	3.0	8
22	Accelerated ageing of wheat grains: Part I- Influence on rheological properties of wheat flour. Journal of Cereal Science, 2017, 77, 147-156.	3.7	6
23	Accelerated ageing of wheat grains: Part II-influence on thermal characteristics of wheat starch and FTIR spectroscopy of gluten. Journal of Cereal Science, 2017, 77, 157-165.	3.7	4
24	Evaluation of physicochemical, thermomechanical, and structural properties of chickpea flour composite films reinforced with crystalline nanocellulose. Journal of Applied Polymer Science, 2020, 137, 48389.	2.6	2
25	Use of Osmotic Dehydration to Improve Fruits and Vegetables Quality During Processing. Recent Patents on Food, Nutrition & Agriculture, 2010, 2, 233-242.	0.9	0