

Zahra Sheikholeslami

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2347163/publications.pdf>

Version: 2024-02-01

8
papers

109
citations

1937685

4
h-index

1588992

8
g-index

8
all docs

8
docs citations

8
times ranked

146
citing authors

#	ARTICLE	IF	CITATIONS
1	The properties of part baked frozen bread with guar and xanthan gums. Food Hydrocolloids, 2017, 71, 252-257.	10.7	29
2	The effect of the ultrasound process and pre-gelatinization of the corn flour on the textural, visual, and sensory properties in gluten-free pan bread. Journal of Food Science and Technology, 2020, 57, 993-1002.	2.8	27
3	A new mixed bread formula with improved physicochemical properties by using hull-less barley flour at the presence of guar gum and ascorbic acid. LWT - Food Science and Technology, 2018, 93, 628-633.	5.2	23
4	Modification of dough characteristics and baking quality based on whole wheat flour by enzymes and emulsifiers supplementation. LWT - Food Science and Technology, 2021, 139, 110794.	5.2	14
5	Impact of the Basil and Balangu gums on physicochemical properties of part baked frozen Barbari bread. Information Processing in Agriculture, 2019, 6, 407-413.	4.1	7
6	Evaluating the traditional bread properties with new formula: Affected by triticale and cress seed gum. Food Science and Technology International, 2021, 27, 413-425.	2.2	5
7	Comparison the effect of fruits extract with fungal protease on waffle quality. Journal of Food Science and Technology, 2021, 58, 4766-4774.	2.8	3
8	The evaluation of part-baked frozen bread produced from wheat flour and guar gum in the diet of celiac patients. Journal of Food Science and Technology, 2021, 58, 2507-2515.	2.8	1