

# Leili Afsah-Hejri

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2441006/publications.pdf>

Version: 2024-02-01

12  
papers

883  
citations

840776

11  
h-index

1199594

12  
g-index

13  
all docs

13  
docs citations

13  
times ranked

1211  
citing authors

#	ARTICLE	IF	CITATIONS
1	Potential of ozonated-air (OA) application to reduce the weight and volume loss in fresh figs (Ficus) Tj ETQq1 1 0.784314 rgBT <sub>11</sub> /Overl	6.0	11
2	Terahertz spectroscopy and imaging: A review on agricultural applications. Computers and Electronics in Agriculture, 2020, 177, 105628.	7.7	82
3	Application of ozone for degradation of mycotoxins in food: A review. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 1777-1808.	11.7	107
4	A Comprehensive Review on Food Applications of Terahertz Spectroscopy and Imaging. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1563-1621.	11.7	167
5	Effect of Supercritical Fluid Extraction on the Reduction of Toxic Elements in Fish Oil Compared with Other Extraction Methods. Journal of Food Protection, 2015, 78, 172-179.	1.7	16
6	Toxic Elements in Food: Occurrence, Binding, and Reduction Approaches. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 457-472.	11.7	132
7	Effect of detergents as antibacterial agents on biofilm of antibiotics-resistant Vibrio parahaemolyticus isolates. Food Control, 2014, 35, 378-385.	5.5	58
8	Transmission of Listeria monocytogenes from raw chicken meat to cooked chicken meat through cutting boards. Food Control, 2014, 37, 51-55.	5.5	39
9	A Review on Mycotoxins in Food and Feed: Malaysia Case Study. Comprehensive Reviews in Food Science and Food Safety, 2013, 12, 629-651.	11.7	149
10	Listeria monocytogenes in retailed raw chicken meat in Malaysia. Poultry Science, 2012, 91, 2686-2690.	3.4	33
11	Ochratoxin A quantification: Newly developed HPLC conditions. Food Control, 2012, 23, 113-119.	5.5	20
12	Optimization of HPLC conditions for quantitative analysis of aflatoxins in contaminated peanut. Food Control, 2011, 22, 381-388.	5.5	58