

# Bahram Fathi-Achachlouei

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2511296/publications.pdf>

Version: 2024-02-01

16  
papers

932  
citations

840585

11  
h-index

940416

16  
g-index

16  
all docs

16  
docs citations

16  
times ranked

1213  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of pretreatment with microwaves on oxidative stability and nutraceuticals content of oil from rapeseed. <i>Food Chemistry</i> , 2010, 121, 1211-1215.	4.2	205
2	Use of gelatin and gum Arabic for encapsulation of black raspberry anthocyanins by complex coacervation. <i>International Journal of Biological Macromolecules</i> , 2018, 107, 1800-1810.	3.6	152
3	Fabrication and characterization of CMC-based nanocomposites reinforced with sodium montmorillonite and TiO <sub>2</sub> nanomaterials. <i>Carbohydrate Polymers</i> , 2018, 199, 415-425.	5.1	117
4	Double emulsion followed by complex coacervation as a promising method for protection of black raspberry anthocyanins. <i>Food Hydrocolloids</i> , 2018, 77, 803-816.	5.6	84
5	Microwave pretreatment as a promising strategy for increment of nutraceutical content and extraction yield of oil from milk thistle seed. <i>Industrial Crops and Products</i> , 2019, 128, 527-533.	2.5	83
6	Physical and mechanical properties of hybrid montmorillonite/zinc oxide reinforced carboxymethyl cellulose nanocomposites. <i>International Journal of Biological Macromolecules</i> , 2018, 108, 863-873.	3.6	75
7	Milk Thistle Seed Oil Constituents from Different Varieties Grown in Iran. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 643-649.	0.8	70
8	The Effect of Ferrous Nano-oxide Particles on Physiological Traits and Nutritional Compounds of Soybean ( <i>Glycine max</i> L.) Seed. <i>Anais Da Academia Brasileira De Ciencias</i> , 2018, 90, 485-494.	0.3	49
9	Optimization of extraction process of bioactive compounds from Bene hull using subcritical water. <i>Food Science and Biotechnology</i> , 2014, 23, 1459-1468.	1.2	24
10	Influence of anise ( <i>Pimpinella anisum</i> L.) essential oil on the microbial, chemical, and sensory properties of chicken fillets wrapped with gelatin film. <i>Food Science and Technology International</i> , 2021, 27, 123-134.	1.1	18
11	Rapid Separating and Enrichment of 4,4-Dimethylsterols of Vegetable Oils by Solid-Phase Extraction. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 1155-1159.	0.8	14
12	Lutein extraction by microemulsion technique: Evaluation of stability versus thermal processing and environmental stresses. <i>LWT - Food Science and Technology</i> , 2021, 149, 111839.	2.5	12
13	Production and characterization of a functional Iranian white brined cheese by replacement of dairy fat with vegetable oils. <i>Food Science and Technology International</i> , 2013, 19, 389-398.	1.1	11
14	Improving the extraction efficiency and stability of $\beta$ -carotene from carrot by enzyme-assisted green nanoemulsification. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102836.	2.7	8
15	Effective Management of the <i>Phthorimaea operculella</i> (Zeller) Using PVA Nanofibers Loaded with <i>Cinnamomum zeylanicum</i> Essential Oil. <i>American Journal of Potato Research</i> , 2017, 94, 647-657.	0.5	7
16	Physicochemical Properties and Nutritional Composition of Black Truffles Grown in Iran. <i>Chemistry of Natural Compounds</i> , 2016, 52, 290-293.	0.2	3