

Bahram Fathi-Achachlouei

List of Publications by Year in descending order

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1213
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#	ARTICLE	IF	CITATIONS
1	Influence of anise (<i>Pimpinella anisum</i> L.) essential oil on the microbial, chemical, and sensory properties of chicken fillets wrapped with gelatin film. Food Science and Technology International, 2021, 27, 123-134.	2.2	18
2	Improving the extraction efficiency and stability of β -carotene from carrot by enzyme-assisted green nanoemulsification. Innovative Food Science and Emerging Technologies, 2021, 74, 102836.	5.6	8
3	Lutein extraction by microemulsion technique: Evaluation of stability versus thermal processing and environmental stresses. LWT - Food Science and Technology, 2021, 149, 111839.	5.2	12
4	Microwave pretreatment as a promising strategy for increment of nutraceutical content and extraction yield of oil from milk thistle seed. Industrial Crops and Products, 2019, 128, 527-533.	5.2	83
5	Use of gelatin and gum Arabic for encapsulation of black raspberry anthocyanins by complex coacervation. International Journal of Biological Macromolecules, 2018, 107, 1800-1810.	7.5	152
6	Double emulsion followed by complex coacervation as a promising method for protection of black raspberry anthocyanins. Food Hydrocolloids, 2018, 77, 803-816.	10.7	84
7	Physical and mechanical properties of hybrid montmorillonite/zinc oxide reinforced carboxymethyl cellulose nanocomposites. International Journal of Biological Macromolecules, 2018, 108, 863-873.	7.5	75
8	The Effect of Ferrous Nano-oxide Particles on Physiological Traits and Nutritional Compounds of Soybean (<i>Glycine max</i> L.) Seed. Anais Da Academia Brasileira De Ciencias, 2018, 90, 485-494.	0.8	49
9	Fabrication and characterization of CMC-based nanocomposites reinforced with sodium montmorillonite and TiO ₂ nanomaterials. Carbohydrate Polymers, 2018, 199, 415-425.	10.2	117
10	Effective Management of the <i>Phthorimaea operculella</i> (Zeller) Using PVA Nanofibers Loaded with <i>Cinnamomum zeylanicum</i> Essential Oil. American Journal of Potato Research, 2017, 94, 647-657.	0.9	7
11	Physicochemical Properties and Nutritional Composition of Black Truffles Grown in Iran. Chemistry of Natural Compounds, 2016, 52, 290-293.	0.8	3
12	Optimization of extraction process of bioactive compounds from Bene hull using subcritical water. Food Science and Biotechnology, 2014, 23, 1459-1468.	2.6	24
13	Production and characterization of a functional Iranian white brined cheese by replacement of dairy fat with vegetable oils. Food Science and Technology International, 2013, 19, 389-398.	2.2	11
14	Rapid Separating and Enrichment of 4,4'-Dihydroxy-5,5'-dimethylsterols of Vegetable Oils by Solid-Phase Extraction. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1155-1159.	1.9	14
15	Effect of pretreatment with microwaves on oxidative stability and nutraceuticals content of oil from rapeseed. Food Chemistry, 2010, 121, 1211-1215.	8.2	205
16	Milk Thistle Seed Oil Constituents from Different Varieties Grown in Iran. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 643-649.	1.9	70