

Zeynab Raftani Amiri

List of Publications by Year in descending order

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18
papers

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1040056

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docs citations

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times ranked

270
citing authors

#	ARTICLE	IF	CITATIONS
1	Stabilization of whey-based pina colada beverage by mixed Iranian native gums: a mixture design approach. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 171.	3.2	1
2	Influence of Nanovesicle Type, Nanoliposome and Nanoniosome, on Antioxidant and Antimicrobial Activities of Encapsulated Myrtle Extract: A Comparative Study. <i>Food and Bioprocess Technology</i> , 2022, 15, 144-164.	4.7	9
3	Physicochemical and sensory characteristics of foam mat dried ricotta cheese as a function of raw material composition and drying temperature. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	2
4	Preparation and characterization of the encapsulated myrtle extract nanoliposome and nanoniosome without using cholesterol and toxic organic solvents: A comparative study. <i>Food Chemistry</i> , 2021, 342, 128342.	8.2	22
5	Influence of stinging nettle (<i>Urtica dioica</i> L.) extract-loaded nano-emulsion on the storage stability and antioxidant attributes of Doogh (Traditional Iranian yoghurt beverage). <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 437-448.	3.2	9
6	Antimicrobial activity, environmental sensitivity, mechanism of action, and food application of $\hat{I}\pm s165-181$ peptide. <i>International Journal of Food Microbiology</i> , 2021, 358, 109403.	4.7	11
7	Effect of cinnamon ultrasoundâ€ assisted extract on chemical and microbial properties of hamburger meat under different temperatures and time conditions during storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14881.	2.0	4
8	Nanoâ€ encapsulation of orange peel essential oil in native gums (<i>Lepidium sativum</i> and) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4</i> and <i>Preservation</i> , 2020, 44, e14889.	2.0	15
9	Optimization of Iranian golpar (<i>Heracleum persicum</i>) extract encapsulation using sage (<i>Salvia</i>) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10</i> during storage. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2828-2839.	3.2	32
10	Nanoliposomal encapsulation of Bitter Gourd (<i>Momordica charantia</i>) fruit extract as a rich source of health-promoting bioactive compounds. <i>LWT - Food Science and Technology</i> , 2019, 116, 108581.	5.2	23
11	Designation of a Palm-Free Frying Oil Formulation Based on Sunflower, Canola, Corn and Sesame Oils Using D-Optimal Mixture Design. <i>Nutrition and Food Sciences Research</i> , 2019, 6, 29-38.	0.8	4
12	Changes in the physicochemical, microstructural and rheological properties of traditional Kope cheese during ripening. <i>International Journal of Dairy Technology</i> , 2018, 71, 347-355.	2.8	2
13	Evaluation of Antioxidant Activity of Fig (<i>Ficus carica</i>) Pulp and Skin Extract and Its Application in Enhancing Oxidative Stability of Canola Oil. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13077.	2.0	26
14	Evaluating the effects of herbal essences from spearmint and wild thyme on the quality of camel's milk. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2168-2174.	2.7	11
15	Antioxidant activity and total phenolic compounds of Dezful sesame cake extracts obtained by classical and ultrasoundâ€ assisted extraction methods. <i>Food Science and Nutrition</i> , 2014, 2, 426-435.	3.4	64
16	Characterization of Iranian Virgin Olive Oil from the Roodbar Region: A Study on Zard, Mari and Phishomi. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2012, 89, 1241.	1.9	9
17	Enhancement of Education in Farm and Food Industry With Adoption of Computer-Based Information Systems. <i>Journal of Applied Sciences</i> , 2008, 8, 4220-4224.	0.3	0
18	A set partitioning based heuristic procedure for incremental cell formation with routing flexibility. <i>International Journal of Production Research</i> , 2006, 44, 5343-5361.	7.5	9