Narjes Malekjani

List of Publications by Year
in descending order

11	479	1163117 8	1372567 10
papers	citations	h-index	g-index

12	12	12	491
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Modeling the release of food bioactive ingredients from carriers/nanocarriers by the empirical, semiempirical, and mechanistic models. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3-47.	11.7	107
2	Simulation of food drying processes by Computational Fluid Dynamics (CFD); recent advances and approaches. Trends in Food Science and Technology, 2018, 78, 206-223.	15.1	105
3	Optimization of Ultrasound-Assisted Extraction of Oil from Canola Seeds with the Use of Response Surface Methodology. Food Analytical Methods, 2018, 11, 598-612.	2.6	95
4	Innovations in spray drying process for food and pharma industries. Journal of Food Engineering, 2022, 321, 110960.	5.2	58
5	Stability and release mechanisms of double emulsions loaded with bioactive compounds; a critical review. Advances in Colloid and Interface Science, 2022, 299, 102567.	14.7	35
6	Evaluation of Thin-Layer Drying Models and Artificial Neural Networks for Describing Drying Kinetics of Canola Seed in a Heat Pump Assisted Fluidized Bed Dryer. International Journal of Food Engineering, 2013, 9, 375-384.	1.5	27
7	Nanodelivery systems for d-limonene; techniques and applications. Food Chemistry, 2022, 384, 132479.	8.2	26
8	Modeling Thin Layer Drying Kinetics, Moisture Diffusivity and Activation Energy of Hazelnuts during Microwave-Convective Drying. International Journal of Food Engineering, 2018, 14, .	1.5	9
9	Intelligent and Probabilistic Models for Evaluating the Release of Food Bioactive Ingredients from Carriers/Nanocarriers. Food and Bioprocess Technology, 2022, 15, 1495-1516.	4.7	8
10	Valorization of olive processing by-products via drying technologies: a case study on the recovery of bioactive phenolic compounds from olive leaves, pomace, and wastewater. Critical Reviews in Food Science and Nutrition, 2022, , 1-19.	10.3	5
11	Release modeling of nanoencapsulated food ingredients by mechanistic models. , 2020, , 247-271.		4