

Narjes Malekjani

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2537477/publications.pdf>

Version: 2024-02-01

11
papers

479
citations

1163117

8
h-index

1372567

10
g-index

12
all docs

12
docs citations

12
times ranked

491
citing authors

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