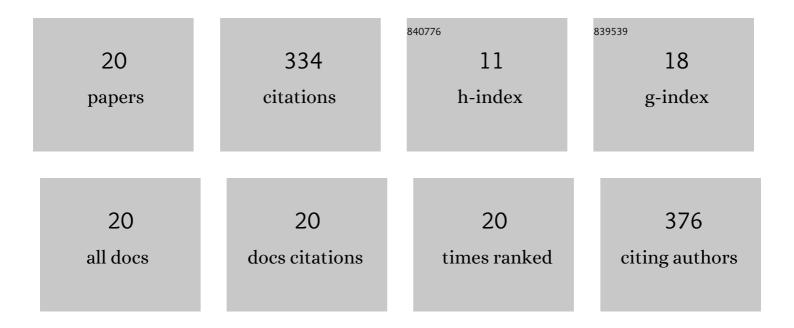
Sajad Rostami

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Enhancement of biodiesel production from waste cooking oil: ultrasonic- hydrodynamic combined cavitation system. Energy Sources, Part A: Recovery, Utilization and Environmental Effects, 2022, 44, 5065-5079.	2.3	25
2	The Differential Impact of Various Injection Pressures on the Exergy of a Diesel Engine Using Biodiesel-Diesel Fuel Blends. Sustainability, 2022, 14, 345.	3.2	2
3	Design and fabrication of smooth periodic constriction reactor to biodiesel production from waste cooking oil. Biofuels, 2022, 13, 1007-1013.	2.4	1
4	Investigation and optimization of the effect of osmoticâ€ultrasound drying pretreatment on qualitative properties and process energy consumption of <i>Cornus mas</i> . Journal of Food Processing and Preservation, 2021, 45, e15377.	2.0	2
5	Magnetic and gold nanocomposite as a novel aptasensor for early detection of tetracycline residues. Journal of Food Measurement and Characterization, 2021, 15, 3387-3396.	3.2	9
6	Development of novel green pesticide system by using cold plasma to control <i>Plodiainterpunctella</i> in pistachio. Journal of Food Processing and Preservation, 2021, 45, e15621.	2.0	5
7	Design and characterisation of jet cold atmospheric pressure plasma and its effect on <i>Escherichia coli</i> , colour, pH, and bioactive compounds of sour cherry juice. International Journal of Food Science and Technology, 2021, 56, 4883-4892.	2.7	9
8	Evaluation of an enhanced ultrasonic-assisted biodiesel synthesized using safflower oil in a diesel power generator. Biofuels, 2020, 11, 523-532.	2.4	31
9	The feasibility and optimization of biodiesel production from <i>Celtis australis</i> L. oil using chicken bone catalyst and ultrasonic waves. Biofuels, 2020, 11, 513-521.	2.4	16
10	Development of an electrochemical biosensor for impedimetric detection of tetracycline in milk. Journal of Food Science and Technology, 2020, 57, 4697-4706.	2.8	31
11	The effect of atmospheric pressure cold plasma on the inactivation of <i>Escherichia coli</i> in sour cherry juice and its qualitative properties. Food Science and Nutrition, 2020, 8, 870-883.	3.4	23
12	An impedimetric aptasensor for ultrasensitive detection of Penicillin G based on the use of reduced graphene oxide and gold nanoparticles. Mikrochimica Acta, 2019, 186, 372.	5.0	41
13	The Effect of Combined AC Electric Field-Ultrasound on Pasteurization and Chemical Compositions of Rose Aromatic water. Journal of Essential Oil-bearing Plants: JEOP, 2018, 21, 1493-1510.	1.9	6
14	Development and optimization of the new ultrasonic-infrared-vacuum dryer in drying Kelussia odoratissima and its comparison with conventional methods. Industrial Crops and Products, 2018, 123, 46-54.	5.2	21
15	The effect of combined AC electric field and ultrasound on the chemical compositions and <i>Escherichia coli</i> content of spearmint aromatic water. Journal of Food Process Engineering, 2018, 41, e12650.	2.9	11
16	The simultaneous effect of electromagnetic and ultrasound treatments on Escherichia coli count in red grape juice. Journal of HerbMed Pharmacology, 2018, 7, 29-36.	0.9	5
17	Study of Combined Ultrasound-microwave Effect on Chemical Compositions and Count of Rose Aromatic Water. Iranian Journal of Pharmaceutical Research, 2018, 17, 146-160.	0.5	1
18	Effect of Drying Methods on Essential Oil Content and Composition of <i>Mentha longifolia</i> (L.) Hudson. Journal of Essential Oil-bearing Plants: JEOP, 2016, 19, 391-396.	1.9	22

#	Article	IF	CITATIONS
19	Design, development and evaluation of an automatic fruit-juice pasteurization system using microwave – ultrasonic waves. Journal of Food Science and Technology, 2016, 53, 88-103.	2.8	23
20	Ultrasonic-assisted production of biodiesel from Pistacia atlantica Desf. oil. Fuel, 2016, 168, 22-26.	6.4	50