

Morteza Sadeghi

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

34
papers

553
citations

13
h-index

23
g-index

35
ext. papers

697
ext. citations

4
avg, IF

4.37
L-index

#	Paper	IF	Citations
34	Unsupervised modelling of rice aroma change during ageing based on electronic nose coupled with bio-inspired algorithms. <i>Biosystems Engineering</i> , 2022 , 216, 132-146	4.8	1
33	Modifying genetic algorithm by dynamic memory and solution reconstructing mechanism for selectivity control of chemical sensors. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2021 , 214, 104332	3.8	0
32	Decontamination of whole strawberry via dielectric barrier discharge cold plasma and effects on quality attributes. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	2
31	Ultrasonically improved convective drying of peppermint leaves: Influence on the process time and energetic indices. <i>Renewable Energy</i> , 2020 , 153, 67-73	8.1	13
30	Fish freshness categorization from eyes and gills color features using multi-class artificial neural network and support vector machines. <i>Aquacultural Engineering</i> , 2020 , 90, 102076	3	19
29	Integration of wavelet network and image processing for determination of total pigments in bitter orange (<i>Citrus aurantium</i> L.) peel during ripening. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13120	2.4	2
28	Sensitivity analysis pertaining to effective parameters on electrohydrodynamic drying of porous shrinkable materials. <i>Drying Technology</i> , 2019 , 37, 1821-1832	2.6	2
27	On the feasibility of metal oxide gas sensor based electronic nose software modification to characterize rice ageing during storage. <i>Journal of Food Engineering</i> , 2019 , 245, 1-10	6	27
26	Stress fissuring and process duration during rough rice convective drying affected by continuous and stepwise changes in air temperature. <i>Drying Technology</i> , 2019 , 37, 198-207	2.6	6
25	Multi-stage intermittent drying of rough rice in terms of tempering and stress cracking indices and moisture gradients interpretation. <i>Drying Technology</i> , 2018 , 36, 109-117	2.6	24
24	Classification of Bitter Orange Essential Oils According to Fruit Ripening Stage by Untargeted Chemical Profiling and Machine Learning. <i>Sensors</i> , 2018 , 18,	3.8	10
23	Osmotic Dehydration of Banana Slices Using Direct and Indirect Sonication: Optimization and Microstructure Analysis. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12336	2.4	13
22	Multi-sensor data fusion in the nondestructive measurement of kiwifruit texture. <i>Measurement: Journal of the International Measurement Confederation</i> , 2017 , 101, 157-165	4.6	16
21	Energy and quality aspects for fixed deep bed drying of paddy. <i>Renewable and Sustainable Energy Reviews</i> , 2017 , 70, 519-528	16.2	53
20	Indirect forced solar drying of banana slices: phenomenological explanation of non-isotropic shrinkage and color changes kinetics. <i>International Journal of Green Energy</i> , 2017 , 14, 1277-1283	3	7
19	Early detection of freezing damage in sweet lemons using Vis/SWNIR spectroscopy. <i>Biosystems Engineering</i> , 2017 , 164, 157-170	4.8	13
18	Modeling the Electrohydrodynamic (EHD) Drying of Banana Slices. <i>International Journal of Food Engineering</i> , 2016 , 12, 17-26	1.9	11

17	Dehydration characteristics and mathematical modelling of lemon slices drying undergoing oven treatment. <i>Heat and Mass Transfer</i> , 2016 , 52, 281-289	2.2	41
16	Developing an electronic portable device based on dielectric power spectroscopy for non-destructive prediction of date moisture content. <i>Sensors and Actuators A: Physical</i> , 2016 , 247, 289-297	2.2	9
15	Dehydration behaviour, mathematical modelling, energy efficiency and essential oil yield of peppermint leaves undergoing microwave and hot air treatments. <i>Renewable and Sustainable Energy Reviews</i> , 2016 , 58, 407-418	16.2	74
14	Quality assessment and modeling of microwave-convective drying of lemon slices. <i>Engineering in Agriculture, Environment and Food</i> , 2016 , 9, 216-223	1.7	18
13	Moisture Sorption Isotherm and Glass Transition Temperature of Date Powder in Terms of Various Model Systems. <i>Journal of Food Process Engineering</i> , 2016 , 39, 61-68	2.4	2
12	Estimation of whole lemon mass transfer parameters during hot air drying using different modelling methods. <i>Heat and Mass Transfer</i> , 2015 , 51, 1121-1129	2.2	24
11	On-line firmness sensing of dates using a non-destructive impact testing device. <i>Biosystems Engineering</i> , 2015 , 129, 288-297	4.8	11
10	Vibro-fluidized bed heat pump drying of mint leaves with respect to phenolic content, antioxidant activity, and color indices. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2015 , 21, 239-247	0.7	3
9	Investigation on rough rice drying kinetics at various thin layers of a deep bed. <i>Heat and Mass Transfer</i> , 2014 , 50, 1717-1725	2.2	9
8	Assessing confined and semi-confined compression curves of highly calcareous remolded soil amended with farmyard manure. <i>Journal of Terramechanics</i> , 2014 , 53, 75-82	2.2	
7	Assessment of Quality Attributes of Banana Slices Dried by Different Drying Methods. <i>International Journal of Food Engineering</i> , 2014 , 10, 251-260	1.9	7
6	Quality assessment of electrohydrodynamic and microwave dehydrated banana slices. <i>LWT - Food Science and Technology</i> , 2014 , 55, 565-571	5.4	46
5	Comparison Of Linear And Non-Linear Calibration Models For Non-Destructive Firmness Determining Of Mazafati Date Fruit By Near Infrared Spectroscopy. <i>International Journal of Food Properties</i> , 2014 , 17, 1199-1210	3	8
4	Mass transfer characteristics during convective, microwave and combined microwave-convective drying of lemon slices. <i>Journal of the Science of Food and Agriculture</i> , 2013 , 93, 471-8	4.3	47
3	Detecting bunch withering disorder in date fruit by near infrared spectroscopy. <i>Journal of Food Engineering</i> , 2013 , 114, 397-403	6	16
2	Serum MMP-9 level associated with initiation and progression steps of breast cancer in the Iranian population. <i>Reproductive Sciences</i> , 2010 , 17, 585-9	3	3
1	Development and performance assessment of a DC electric variable-rate controller for use on grain drills. <i>Computers and Electronics in Agriculture</i> , 2010 , 73, 56-65	6.5	15