

Zahra Piravi

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

79
citations

1937685
4
h-index

1588992
8
g-index

14
all docs

14
docs citations

14
times ranked

107
citing authors

#	ARTICLE	IF	CITATIONS
1	A global systematic review and meta-analysis on prevalence of the aflatoxin B1 contamination in olive oil. <i>Journal of Food Science and Technology</i> , 2023, 60, 1255-1264.	2.8	2
2	Maceration and ultrasound-assisted methods used for extraction of phenolic compounds and antioxidant activity from <i>Ferulago angulata</i> . <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	10
3	The effect of the smoking process on polycyclic aromatic hydrocarbons contents in Hashemi and Domsiah rice cultivars. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15172.	2.0	0
4	Evaluation of sterol composition in different formulations of cocoa milk as milk fat purity indicator. <i>Food Science and Technology</i> , 2021, 41, 519-523.	1.7	2
5	Optimization of extraction conditions for polycyclic aromatic hydrocarbons determination in smoked rice using the high performance liquid chromatography-fluorescence detection. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1236-1248.	3.2	7
6	Comparative analysis of butter thermal behavior in combination with bovine tallow. <i>Food Science and Technology</i> , 2020, 40, 597-604.	1.7	2
7	Optimization of sunflower oil bleaching parameters: using Response Surface Methodology (RSM). <i>Food Science and Technology</i> , 2020, 40, 322-330.	1.7	4
8	Determination of bovine tallow in butter using a comprehensive method. <i>Grasas Y Aceites</i> , 2020, 71, 338.	0.9	1
9	Study on the effect of activated carbon with bleaching earth on the reduction of polycyclic aromatic hydrocarbons (PAHs) in bleached soybean oil. <i>Grasas Y Aceites</i> , 2019, 70, 304.	0.9	5
10	Determination of Polycyclic Aromatic Hydrocarbons (PAHs) in Olive and Refined Pomace Olive Oils with Modified Low Temperature and Ultrasound-Assisted Liquid-Liquid Extraction Method Followed by the HPLC/FLD. <i>Food Analytical Methods</i> , 2016, 9, 1220-1227.	2.6	33
11	A Study on the Specifications of Cold Pressed Colza Oil. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2015, 7, 47-52.	0.9	3
12	Adequacy of the Measurement Capability of Fatty Acid Compositions and Sterol Profiles to Determine Authenticity of Milk Fat Through Formulation of Adulterated Butter. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2015, 7, 134-140.	0.9	4
13	Influence of Environmental Factors on Content of Saturated Fatty Acids at the sn-2 Position in Iranian Extra Virgin Olive Oils. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2014, 6, 64-69.	0.9	1
14	Effects of incorporation of Chavir ultrasound and maceration extracts on the antioxidant activity and oxidative stability of ordinary virgin olive oil: identification of volatile organic compounds. <i>Journal of Food Measurement and Characterization</i> , 0, , .	3.2	5