

zahra Emam-Djomeh

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.

250 papers	6,362 citations	39 h-index	67 g-index
258 ext. papers	7,760 ext. citations	4.6 avg, IF	6.5 L-index

#	Paper	IF	Citations
250	Development and evaluation of Zhumeria majdae essential oil-loaded nanoliposome against multidrug-resistant clinical pathogens causing nosocomial infection. <i>Journal of Drug Delivery Science and Technology</i> , 2022 , 69, 103148	4.5	0
249	Encapsulation of propolis extract in whey protein nanoparticles. <i>LWT - Food Science and Technology</i> , 2022 , 158, 113138	5.4	0
248	Gum arabic-based nanocarriers for drug and bioactive compounds delivery 2022 , 333-345		1
247	Investigation of S.limacinum microalgae digestibility and production of antioxidant bioactive peptides. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112468	5.4	6
246	Fast-dissolving antioxidant nanofibers based on Spirulina protein concentrate and gelatin developed using needleless electrospinning. <i>Food Bioscience</i> , 2022 , 101759	4.9	0
245	Pinto bean protein-based acid-induced cold-set gels as carriers for curcumin delivery: Fabrication and characterization. <i>Food Hydrocolloids for Health</i> , 2021 , 1, 100035		1
244	Antibacterial and Antioxidant Gelatin Nanofiber Scaffold Containing Ethanol Extract of Pomegranate Peel: Design, Characterization and In Vitro Assay. <i>Food and Bioprocess Technology</i> , 2021 , 14, 935-944	5.1	7
243	Lycopene degradation and color characteristics of fresh and processed tomatoes under the different drying methods: a comparative study. <i>Chemical Papers</i> , 2021 , 75, 3617-3623	1.9	1
242	Fabrication and characterization of mucoadhesive bioplastic patch via coaxial polylactic acid (PLA) based electrospun nanofibers with antimicrobial and wound healing application. <i>International Journal of Biological Macromolecules</i> , 2021 , 172, 143-153	7.9	21
241	Development and characterization of pH-sensitive and antioxidant edible films based on mung bean protein enriched with Echium amoenum anthocyanins. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 2984-2994	2.8	5
240	Biophysical, Rheological, and Functional Properties of Complex of Sodium Caseinate and Olive Leaf Aqueous Polyphenolic Extract Obtained Using Ultrasound-Assisted Extraction. <i>Food Biophysics</i> , 2021 , 16, 325-336	3.2	3
239	Optimization and antimicrobial efficacy of curcumin loaded solid lipid nanoparticles against foodborne bacteria in hamburger patty. <i>Journal of Food Science</i> , 2021 , 86, 2242-2254	3.4	3
238	Lycopene loaded polylactic acid (PLA) and PLA/copolymer electrospun nanofibers, synthesis, characterization, and control release. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	8
237	Electrospray Production of Curcumin-walnut Protein Nanoparticles. <i>Food Biophysics</i> , 2021 , 16, 15-26	3.2	10
236	Mechanical, physical, and bio-functional properties of biopolymer films based on gelatin as affected by enriching with orange peel powder. <i>Polymer Bulletin</i> , 2021 , 78, 4387-4402	2.4	5
235	Structuring of acidic oil-in-water emulsions by controlled aggregation of nanofibrillated egg white protein in the aqueous phase using sodium hexametaphosphate. <i>Food Hydrocolloids</i> , 2021 , 112, 106359	10.6	7
234	Mung bean protein as a promising biopolymeric vehicle for loading of curcumin: Structural characterization, antioxidant properties, and in vitro release kinetics. <i>Journal of Drug Delivery Science and Technology</i> , 2021 , 61, 102148	4.5	5

233	Consequences of heating under alkaline pH alone or in the presence of maltodextrin on solubility, emulsifying and foaming properties of faba bean protein. <i>Food Hydrocolloids</i> , 2021 , 112, 106335	10.6	20
232	Eco-friendly UV protective bionanocomposite based on Salep-mucilage/flower-like ZnO nanostructures to control photo-oxidation of tilapia fish oil. <i>International Journal of Biological Macromolecules</i> , 2021 , 168, 591-600	7.9	3
231	Nutrition and Immunity in COVID-19. <i>Advances in Experimental Medicine and Biology</i> , 2021 , 1318, 485-497	3.6	0
230	Potential Role of Functional Foods and Antioxidants in Relation to Oxidative Stress and Hyperhomocysteinemia 2021 , 177-197		
229	Spices as Traditional Remedies: Scientifically Proven Benefits. <i>University of Tehran Science and Humanities Series</i> , 2021 , 91-114	0	1
228	Improving the quality of gluten-free bread by a novel acidic thermostable α -amylase from metagenomics data. <i>Food Chemistry</i> , 2021 , 352, 129307	8.5	9
227	Spray-drying microencapsulation of anthocyanins of black seedless barberry (<i>Berberis vulgaris</i>). <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15858	2.1	1
226	Curcumin: A promising bioactive agent for application in food packaging systems. <i>Journal of Environmental Chemical Engineering</i> , 2021 , 9, 105520	6.8	16
225	Effect of ultrasound-assisted alkaline treatment on functional property modifications of faba bean protein. <i>Food Chemistry</i> , 2021 , 354, 129494	8.5	23
224	Developing two new types of nanostructured vehicles to improve biological activity and functionality of curcumin. <i>Food Bioscience</i> , 2021 , 44, 101386	4.9	4
223	Utilization of chickpea protein isolate and Persian gum for microencapsulation of licorice root extract towards its incorporation into functional foods. <i>Food Chemistry</i> , 2021 , 362, 130040	8.5	7
222	Nutraceuticals and Superfoods. <i>University of Tehran Science and Humanities Series</i> , 2021 , 75-89	0	
221	The urgent need for integrated science to fight COVID-19 pandemic and beyond. <i>Journal of Translational Medicine</i> , 2020 , 18, 205	8.5	92
220	Nanostructured food proteins as efficient systems for the encapsulation of bioactive compounds. <i>Food Science and Human Wellness</i> , 2020 , 9, 199-213	8.3	26
219	Targeted release of nanoencapsulated food ingredients 2020 , 79-120		3
218	Atomic force microscopy (AFM) of nanoencapsulated food ingredients 2020 , 159-188		
217	The encapsulation of curcumin by whey protein: Assessment of the stability and bioactivity. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13403	2.4	16
216	Effect of microbial transglutaminase on the mechanical properties and microstructure of acid-induced gels and emulsion gels produced from thermal denatured egg white proteins. <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 523-532	7.9	21

215	Structural and physico-mechanical properties of potato starch-olive oil edible films reinforced with zein nanoparticles. <i>International Journal of Biological Macromolecules</i> , 2020 , 149, 941-950	7.9	35
214	Whey protein aggregates formed by non-toxic chemical cross-linking as novel carriers for curcumin delivery: Fabrication and characterization. <i>Journal of Drug Delivery Science and Technology</i> , 2020 , 56, 101531	4.5	13
213	Effect of CaCl ₂ on the stability and rheological properties of foams and high-sugar aerated systems produced by preheated egg white protein. <i>Food Hydrocolloids</i> , 2020 , 106, 105887	10.6	12
212	Physicochemical and bio-functional properties of walnut proteins as affected by trypsin-mediated hydrolysis. <i>Food Bioscience</i> , 2020 , 36, 100611	4.9	14
211	Acid-induced gelation of thermal co-aggregates from egg white and hempseed protein: Impact of microbial transglutaminase on mechanical and microstructural properties of gels. <i>Food Hydrocolloids</i> , 2020 , 107, 105960	10.6	8
210	Effect of different cross-linking agents on the preparation of bovine serum albumin nanoparticles. <i>Journal of the Iranian Chemical Society</i> , 2020 , 17, 1223-1235	2	12
209	Walnut protein-curcumin complexes: fabrication, structural characterization, antioxidant properties, and in vitro anticancer activity. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 876-885	2.8	16
208	Physico-chemical and foaming properties of nanofibrillated egg white protein and its functionality in meringue batter. <i>Food Hydrocolloids</i> , 2020 , 101, 105554	10.6	19
207	A novel metagenome-derived thermostable and poultry feed compatible α -amylase with enhanced biodegradation properties. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 2124-2133	7.9	16
206	A tailored nanostructure design to protect camel casein-curcumin complex against the upper gastrointestinal tract hydrolysis using aggregated whey proteins in order to increase its antioxidant activity. <i>International Journal of Food Properties</i> , 2020 , 23, 1874-1885	3	0
205	Fabrication and Characterization of Gluten Film Reinforced by Lycopene-Loaded Electrospun Polylactic Acid Nano-fibers. <i>Food and Bioprocess Technology</i> , 2020 , 13, 2217-2227	5.1	7
204	Electrospun hydrophobe nanofibrous membrane based on polysulfone/Triton x-100: A novel vehicle to concentrate pomegranate juice. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13493	2.4	5
203	Development of antioxidant edible films based on mung bean protein enriched with pomegranate peel. <i>Food Hydrocolloids</i> , 2020 , 104, 105735	10.6	87
202	Fabrication and characterization of acid-induced gels from thermally-aggregated egg white protein formed at alkaline condition. <i>Food Hydrocolloids</i> , 2020 , 99, 105337	10.6	17
201	Encapsulation and delivery of bioactive compounds using spray and freeze-drying techniques: A review. <i>Drying Technology</i> , 2020 , 38, 235-258	2.6	76
200	Drying behavior, diffusion modeling, and energy consumption optimization of Cuminum cyminum L. undergoing microwave-assisted fluidized bed drying. <i>Drying Technology</i> , 2020 , 38, 224-234	2.6	10
199	Fabrication and Characterization of Curcumin-Loaded Complex Coacervates Made of Gum Arabic and Whey Protein Nanofibrils. <i>Food Biophysics</i> , 2019 , 14, 425-436	3.2	17
198	Protein beverages made of a mixture of egg white and chocolate milk: Microbiology, nutritional and sensory properties. <i>Food Science and Nutrition</i> , 2019 , 7, 1466-1472	3.2	1

197	Characterization of a high-performance edible film based on Salep mucilage functionalized with pennyroyal (<i>Mentha pulegium</i>). <i>International Journal of Biological Macromolecules</i> , 2019 , 133, 529-537	7.9	15
196	Physiochemical and microbial properties of honey containing heat-resistant <i>Bacillus coagulans</i> T11. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 1917-1923	2.8	
195	Investigating the effects of spray drying conditions on the microencapsulation efficiency of pumpkin seed oil. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13947	2.1	2
194	Gum Tragacanth (<i>Astragalus gummifer</i> Labillardiere) 2019 , 299-326		2
193	<i>Opuntia ficus-indica</i> Mucilage 2019 , 425-449		2
192	Microwave-assisted extraction of hempseed oil: studying and comparing of fatty acid composition, antioxidant activity, physiochemical and thermal properties with Soxhlet extraction. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4198-4210	3.3	26
191	Characterization of hydrogels formed by non-toxic chemical cross-linking of mixed nanofibrillated/heat-denatured whey proteins. <i>Journal of the Iranian Chemical Society</i> , 2019 , 16, 2731-2741	2.1	6
190	Effect of free radical-induced aggregation on physicochemical and interface-related functionality of egg white protein. <i>Food Hydrocolloids</i> , 2019 , 87, 734-746	10.6	33
189	The Effects of Probiotic Honey Consumption on Metabolic Status in Patients with Diabetic Nephropathy: a Randomized, Double-Blind, Controlled Trial. <i>Probiotics and Antimicrobial Proteins</i> , 2019 , 11, 1195-1201	5.5	23
188	Enhancing the aqueous solubility of curcumin at acidic condition through the complexation with whey protein nanofibrils. <i>Food Hydrocolloids</i> , 2019 , 87, 902-914	10.6	93
187	Fabrication of curcumin-loaded whey protein microgels: Structural properties, antioxidant activity, and in vitro release behavior. <i>LWT - Food Science and Technology</i> , 2019 , 103, 94-100	5.4	35
186	<i>Opuntia ficus indica</i> fruit gum: Extraction, characterization, antioxidant activity and functional properties. <i>Carbohydrate Polymers</i> , 2019 , 206, 565-572	10.3	34
185	The techno-functional properties of camel whey protein compared to bovine whey protein for fabrication a model high protein emulsion. <i>LWT - Food Science and Technology</i> , 2019 , 101, 543-550	5.4	18
184	Development of fermented date syrup using Kombucha starter culture. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13872	2.1	13
183	The impact of slaughtering methods on physicochemical characterization of sheep myoglobin. <i>Journal of the Iranian Chemical Society</i> , 2019 , 16, 315-324	2	2
182	Determination of diffusion coefficient for released nanoparticles from developed gelatin/chitosan bilayered buccal films. <i>International Journal of Biological Macromolecules</i> , 2018 , 112, 1005-1013	7.9	8
181	Design and fabrication of pectin-coated nanoliposomal delivery systems for a bioactive polyphenolic: Phloridzin. <i>International Journal of Biological Macromolecules</i> , 2018 , 112, 626-637	7.9	22
180	Morphology and physicochemical properties of a novel <i>Lallemantia iberica</i> mucilage/titanium dioxide bio-nanocomposite. <i>Polymer Testing</i> , 2018 , 67, 12-21	4.5	10

179	Rheological characterization of functional walnut oil-enriched butters stabilized by the various polysaccharides. <i>Journal of Dispersion Science and Technology</i> , 2018 , 39, 469-477	1.5	2
178	The effect of chickpea protein isolate in combination with transglutaminase and xanthan on the physical and rheological characteristics of gluten free muffins and batter based on millet flour. <i>LWT - Food Science and Technology</i> , 2018 , 90, 362-372	5.4	29
177	Effect of organic additives on physiochemical properties and anti-oxidant release from chitosan-gelatin composite films to fatty food simulant. <i>International Journal of Biological Macromolecules</i> , 2018 , 114, 844-850	7.9	37
176	Radical cross-linked whey protein aggregates as building blocks of non-heated cold-set gels. <i>Food Hydrocolloids</i> , 2018 , 81, 429-441	10.6	26
175	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	3.4	73
174	Porphyrin-Functionalized Zinc Oxide Nanostructures for Sensor Applications. <i>Sensors</i> , 2018 , 18,	3.8	17
173	Cold gelation of curcumin loaded whey protein aggregates mixed with k-carrageenan: Impact of gel microstructure on the gastrointestinal fate of curcumin. <i>Food Hydrocolloids</i> , 2018 , 85, 267-280	10.6	63
172	Gelation of oil-in-water emulsions stabilized by heat-denatured and nanofibrillated whey proteins through ion bridging or citric acid-mediated cross-linking. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 2247-2258	7.9	24
171	Extraction, chemical composition, rheological behavior, antioxidant activity and functional properties of Cordia myxa mucilage. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 485-493	7.9	31
170	Physicochemical and microstructural properties of a novel edible film synthesized from Balangu seed mucilage. <i>International Journal of Biological Macromolecules</i> , 2018 , 108, 1110-1119	7.9	50
169	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,	1.9	5
168	Investigation on the extraction yield, quality, and thermal properties of hempseed oil during ultrasound-assisted extraction: A comparative study. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13766	2.1	17
167	Tailoring egg white proteins by a GRAS redox pair for production of cold-set gel. <i>LWT - Food Science and Technology</i> , 2018 , 98, 428-437	5.4	6
166	Extraction, characterization and rheological study of the purified polysaccharide from Lallelantia ibrica seeds. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 1265-1274	7.9	22
165	Effect of dry heating on physico-chemical, functional properties and digestibility of camel whey protein. <i>International Dairy Journal</i> , 2018 , 86, 9-20	3.5	11
164	Migration Kinetics of Ethylene Glycol Monomer from Pet Bottles into Acidic Food Simulant: Effects of Nanoparticle Presence and Matrix Morphology. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12383	2.4	16
163	Antioxidant Peptidic Particles for Delivery of Gallic Acid. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12767	2.1	9
162	Clarification of Bitter Orange (Citrus Aurantium) Juice Using Microfiltration with Mixed Cellulose Esters Membrane. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12738	2.1	7

161	Nutraceutical Properties of Dairy Bioactive Peptides 2017 , 325-342		4
160	Application of active edible coatings made from basil seed gum and thymol for quality maintenance of shrimp during cold storage. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 1837-1845	4.3	11
159	Novel Biodegradable Cast Film from Cherry Tree Gum, Development, Modification and Characterization. <i>Journal of Polymers and the Environment</i> , 2017 , 25, 241-249	4.5	3
158	Influence of Process Conditions on the Functional Properties of Spray-Dried Seedless Black Barberry (<i>Berberis vulgaris</i>) Juice Powder. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12934 ^{2.1}		2
157	Nutraceutical Properties of Camel Milk 2017 , 451-468		5
156	Polysaccharide type and concentration affect nanocomplex formation in associative mixture with Bactoglobulin. <i>International Journal of Biological Macromolecules</i> , 2016 , 93, 724-730	7.9	9
155	Optimised production and spray drying of ACE-inhibitory enzyme-modified cheese. <i>Journal of Dairy Research</i> , 2016 , 83, 125-34	1.6	8
154	One-Pot Procedure for Recovery of Gallic Acid from Wastewater and Encapsulation within Protein Particles. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1575-82	5.7	8
153	Influence of Black Mulberry Juice Addition and Spray Drying Conditions on Some Physical Properties of Ice Cream Powder. <i>International Journal of Food Engineering</i> , 2016 , 12, 277-285	1.9	7
152	Manufacturing the novel sausages with reduced quantity of meat and fat: The product development, formulation optimization, emulsion stability and textural characterization. <i>LWT - Food Science and Technology</i> , 2016 , 68, 76-84	5.4	33
151	Effect of active edible coatings made by basil seed gum and thymol on oil uptake and oxidation in shrimp during deep-fat frying. <i>Carbohydrate Polymers</i> , 2016 , 137, 249-254	10.3	36
150	Casein-Based Zataria multiflora Boiss Films: Use in Antimicrobial Packaging 2016 , 515-526		2
149	Modeling the Effect of Inulin, pH and Storage Time on the Viability of Selected Lactobacillus in a Probiotic Fruity Yogurt Drink Using the Monte Carlo Simulation. <i>Journal of Food Quality</i> , 2016 , 39, 362-369 ^{2.7}		4
148	One-pot nanoparticulation of potentially bioactive peptides and gallic acid encapsulation. <i>Food Chemistry</i> , 2016 , 210, 317-24	8.5	16
147	Formulation, in vitro evaluation and kinetic analysis of chitosan-gelatin bilayer muco-adhesive buccal patches of insulin nanoparticles. <i>Journal of Microencapsulation</i> , 2016 , 33, 613-624	3.4	14
146	Investigation on the microstructural and textural properties of Lighvan cheese produced from bovine milk fortified with protein and gum tragacanth during ripening. <i>International Journal of Dairy Technology</i> , 2016 , 69, 225-235	3.7	5
145	Identification of selected Lactobacillus strains isolated from Siahmazgi cheese and study on their behavior after inoculation in fermented-sausage model medium. <i>LWT - Food Science and Technology</i> , 2015 , 62, 1177-1183	5.4	8
144	Nanocomplexes arising from protein-polysaccharide electrostatic interaction as a promising carrier for nutraceutical compounds. <i>Food Hydrocolloids</i> , 2015 , 50, 16-26	10.6	127

143	Formulation of apple juice beverages containing whey protein isolate or whey protein hydrolysate based on sensory and physicochemical analysis. <i>International Journal of Dairy Technology</i> , 2015 , 68, 70-78	3.7	22
142	Nano-web structures constructed with a cellulose acetate/lithium chloride/polyethylene oxide hybrid: modeling, fabrication and characterization. <i>Carbohydrate Polymers</i> , 2015 , 115, 760-7	10.3	4
141	Effects of sugar, starch and HPMC concentrations on textural properties of reduced-sugar sponge cakes. <i>Journal of Food Science and Technology</i> , 2015 , 52, 444-450	3.3	7
140	Effects of storage time on compositional, micro-structural, rheological and sensory properties of low fat Iranian UF-Feta cheese fortified with fish oil or fish oil powder. <i>Journal of Food Science and Technology</i> , 2015 , 52, 1372-82	3.3	8
139	Optimization of microwave assisted extraction (MAE) and soxhlet extraction of phenolic compound from licorice root. <i>Journal of Food Science and Technology</i> , 2015 , 52, 3242-53	3.3	34
138	Formulation development and physicochemical characterisation of model beverage emulsions stabilised by guar gum and carboxymethyl cellulose. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015 , 7, 697-705	1.5	2
137	Antimicrobial Activity of Pomegranate (<i>Punica granatum</i> L.) Peel Extract, Physical, Mechanical, Barrier and Antimicrobial Properties of Pomegranate Peel Extract-incorporated Sodium Caseinate Film and Application in Packaging for Ground Beef. <i>Packaging Technology and Science</i> , 2015 , 28, 869-881	2.3	40
136	Effects of operating parameters on physicochemical properties of red plum juice and permeate flux during membrane clarification. <i>Desalination and Water Treatment</i> , 2015 , 54, 3094-3105		3
135	Gum tragacanth dispersions: Particle size and rheological properties affected by high-shear homogenization. <i>International Journal of Biological Macromolecules</i> , 2015 , 79, 433-9	7.9	19
134	Evaluation and prediction of metabolite production, antioxidant activities, and survival of <i>Lactobacillus casei</i> 431 in a pomegranate juice supplemented yogurt drink using support vector regression. <i>Food Science and Biotechnology</i> , 2015 , 24, 2105-2112	3	10
133	Developing spray-dried powders containing anthocyanins of black raspberry juice encapsulated based on fenugreek gum. <i>Advanced Powder Technology</i> , 2015 , 26, 462-469	4.6	23
132	Optimization of physical and mechanical properties for chitosan-nanocellulose biocomposites. <i>Carbohydrate Polymers</i> , 2014 , 105, 222-8	10.3	127
131	Characterization of new biodegradable edible film made from basil seed (<i>Ocimum basilicum</i> L.) gum. <i>Carbohydrate Polymers</i> , 2014 , 102, 199-206	10.3	141
130	Optimal fabrication of nanofiber membranes from ionized-bicomponent cellulose/polyethyleneoxide solutions. <i>International Journal of Biological Macromolecules</i> , 2014 , 66, 221-8	3.9	13
129	Optimization of Operational Parameters to Fortify Iranian UF-Feta Cheese with Fish Oil Using Response Surface Methodology. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1898-1910	2.1	2
128	Prediction of Rheological Properties of Multi-Component Dispersions by Using Artificial Neural Networks. <i>Journal of Dispersion Science and Technology</i> , 2014 , 35, 428-434	1.5	7
127	Study of different fouling mechanisms during membrane clarification of red plum juice. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 58-64	3.8	17
126	Thermodynamic and kinetic study of volatile compounds in biopolymer based dispersions. <i>Carbohydrate Polymers</i> , 2014 , 99, 556-62	10.3	7

125	Stability and Rheological Properties of Model Low-Fat Salad Dressing Stabilized by Salep. <i>Journal of Dispersion Science and Technology</i> , 2014 , 35, 215-222	1.5	2
124	Prediction of Physicochemical Properties of Raspberry Dried by Microwave-Assisted Fluidized Bed Dryer Using Artificial Neural Network. <i>Drying Technology</i> , 2014 , 32, 4-12	2.6	20
123	The effect of different desolvating agents on BSA nanoparticle properties and encapsulation of curcumin. <i>Journal of Nanoparticle Research</i> , 2014 , 16, 1	2.3	65
122	Effect of spherical and platelet-like nanoparticles on physical and mechanical properties of polyethylene terephthalate. <i>Journal of Thermoplastic Composite Materials</i> , 2014 , 27, 1127-1138	1.9	14
121	Retention Rate Enhancement of Antioxidant and Cyaniding 3-O-Glucoside Components of the Reconstituted Product from Spray-Dried Black Raspberry Juice by Optimizing Process Parameters. <i>Drying Technology</i> , 2014 , 32, 1683-1691	2.6	6
120	Formulation Optimization of Pistachio Oil Spreads by Characterization of the Instrumental Textural Attributes. <i>International Journal of Food Properties</i> , 2014 , 17, 1355-1368	3	5
119	Prediction of red plum juice permeate flux during membrane processing with ANN optimized using RSM. <i>Computers and Electronics in Agriculture</i> , 2014 , 102, 1-9	6.5	36
118	Stability of vitamin D(3) encapsulated in nanoparticles of whey protein isolate. <i>Food Chemistry</i> , 2014 , 143, 379-83	8.5	107
117	Development of Turkish dry-fermented sausage (sucuk) reformulated with camel meat and hump fat and evaluation of physicochemical, textural, fatty acid and volatile compound profiles during ripening. <i>LWT - Food Science and Technology</i> , 2014 , 59, 849-858	5.4	18
116	Mechanical Behavior of Lentil Seeds in Relation to their Physicochemical and Microstructural Characteristics. <i>International Journal of Food Properties</i> , 2014 , 17, 545-558	3	16
115	Migration of Aluminum and Silicon from PET/Clay Nanocomposite Bottles into Acidic Food Simulant. <i>Packaging Technology and Science</i> , 2014 , 27, 161-168	2.3	59
114	Evaluating the potential of artificial neural network and neuro-fuzzy techniques for estimating antioxidant activity and anthocyanin content of sweet cherry during ripening by using image processing. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 95-101	4.3	17
113	Studying the Interaction of Xanthan Gum and Pectin with Some Functional Carbohydrates on the Rheological Attributes of a Low-Fat Spread. <i>Journal of Dispersion Science and Technology</i> , 2014 , 35, 1106-1113	1.5	7
112	Water Vapor Permeability, Optical and Mechanical Properties of Salep-Based Edible Film. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1812-1820	2.1	18
111	Artificial Neural Network Approach Coupled with Genetic Algorithm for Predicting Dough Alveograph Characteristics. <i>Journal of Texture Studies</i> , 2014 , 45, 110-120	3.6	3
110	Estimating Some Physical Properties of Sour and Sweet Cherries Based on Combined Image Processing and AI Techniques. <i>International Journal of Food Engineering</i> , 2014 , 10, 403-415	1.9	1
109	Development of An Intelligent System to Determine Sour Cherry's Antioxidant Activity and Anthocyanin Content During Ripening. <i>International Journal of Food Properties</i> , 2014 , 17, 1169-1181	3	5
108	Effect of autochthonous starter cultures isolated from Siahmazgi cheese on physicochemical, microbiological and volatile compound profiles and sensorial attributes of sucuk, a Turkish dry-fermented sausage. <i>Meat Science</i> , 2014 , 97, 104-14	6.4	35

107	Effect of frozen storage on the anthocyanins and phenolic components of pomegranate juice. <i>Journal of Food Science and Technology</i> , 2014 , 51, 382-6	3.3	17
106	Investigation on proteolysis and formation of volatile compounds of Lighvan cheese during ripening. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2454-62	3.3	13
105	Effect of ultrasound assisted extraction upon the Genistin and Daidzin contents of resultant soymilk. <i>Journal of Food Science and Technology</i> , 2014 , 51, 2857-61	3.3	9
104	Effect of processing parameters on fouling resistances during microfiltration of red plum and watermelon juices: a comparative study. <i>Journal of Food Science and Technology</i> , 2014 , 51, 168-72	3.3	16
103	Thermal and antimicrobial properties of chitosan-nanocellulose films for extending shelf life of ground meat. <i>Carbohydrate Polymers</i> , 2014 , 109, 148-54	10.3	201
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