

Asgar Farahnaky

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/326245/publications.pdf>

Version: 2024-02-01

156
papers

4,738
citations

81743

39
h-index

143772

57
g-index

158
all docs

158
docs citations

158
times ranked

4446
citing authors

#	ARTICLE	IF	CITATIONS
1	The pathogenic and spoilage bacteria associated with red meat and application of different approaches of high CO ₂ packaging to extend product shelf-life. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1733-1754.	5.4	6
2	Sorghum in foods: Functionality and potential in innovative products. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1170-1186.	5.4	34
3	Oleogels prepared with low molecular weight gelators: Texture, rheology and sensory properties, a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6069-6113.	5.4	15
4	Effects of infrared heating as an emerging thermal technology on physicochemical properties of foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6840-6859.	5.4	4
5	Green and clean modification of cassava starch – effects on composition, structure, properties and digestibility. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7801-7826.	5.4	16
6	Effect of low frequency ultrasound on the functional characteristics of isolated lupin protein. <i>Food Hydrocolloids</i> , 2022, 124, 107345.	5.6	32
7	Cassava starch: Chemical modification and its impact on functional properties and digestibility, a review. <i>Food Hydrocolloids</i> , 2022, 129, 107542.	5.6	43
8	Quantifying Phase Behaviour in Model Food Composites Using 3D Confocal Laser Scanning Microscopy. <i>Food Biophysics</i> , 2022, 17, 165-170.	1.4	2
9	Emerging Non-Thermal Food Processing Technologies: Editorial Overview. <i>Foods</i> , 2022, 11, 1003.	1.9	0
10	Pulse flaking: Opportunities and challenges, a review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 2873-2897.	5.9	0
11	Improving the enzymolysis efficiency of lupin protein by ultrasound pretreatment: Effect on antihypertensive, antidiabetic and antioxidant activities of the hydrolysates. <i>Food Chemistry</i> , 2022, 383, 132457.	4.2	24
12	Editorial Overview on Emerging Thermal Food Processing Technologies. <i>Foods</i> , 2022, 11, 1543.	1.9	1
13	Enhancing the Biological Activities of Food Protein-Derived Peptides Using Non-Thermal Technologies: A Review. <i>Foods</i> , 2022, 11, 1823.	1.9	11
14	Roasted Wheat Germ: A Natural Plant Product in Development of Nutritious Milk Pudding; Physicochemical and Nutritional Properties. <i>Foods</i> , 2022, 11, 1815.	1.9	4
15	Lupin protein: Isolation and techno-functional properties, a review. <i>Food Hydrocolloids</i> , 2021, 112, 106318.	5.6	47
16	Development of healthy extruded maize snacks; Effects of soybean flour and feed moisture content. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3179-3187.	1.3	8
17	3D Confocal Laser Scanning Microscopy for Quantification of the Phase Behaviour in Agarose-MCC co-gels in Comparison to the Rheological Blending-law Analysis. <i>Food Biophysics</i> , 2021, 16, 153-160.	1.4	4
18	Effects of particle size and moisture content of maize grits on physical properties of expanded snacks. <i>Journal of Texture Studies</i> , 2021, 52, 110-123.	1.1	7

#	ARTICLE	IF	CITATIONS
19	Granular cold-water swelling starch; properties, preparation and applications, a review. <i>Food Hydrocolloids</i> , 2021, 111, 106393.	5.6	49
20	<i>In vitro</i> starch digestion and technological properties of spaghetti fortified with lupin protein isolate. <i>International Journal of Food Science and Technology</i> , 2021, 56, 3567-3577.	1.3	15
21	New Insights into Physical, Morphological, Thermal, and Pasting Properties of HHP-Treated Starches: Effect of Starch Type and Industry-Scale Concentration. <i>Starch/Staerke</i> , 2021, 73, 2000179.	1.1	9
22	Effect of high pressure-treated wheat starch as a fat replacer on the physical and rheological properties of reduced-fat O/W emulsions. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 70, 102702.	2.7	19
23	Effects of bread making methods, lupin variety and gluten powder on the quality of bread enriched with high percentage of lupin flour. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6707-6718.	1.3	7
24	Biofunctionalities of unprocessed and processed flours of Australian lupin cultivars: Antidiabetic and organ protective potential studies. <i>Food Research International</i> , 2021, 147, 110536.	2.9	5
25	Cold plasma: Microbial inactivation and effects on quality attributes of fresh and minimally processed fruits and Ready-To-Eat vegetables. <i>Trends in Food Science and Technology</i> , 2021, 116, 146-175.	7.8	36
26	Influence of pregelatinized and granular cold water swelling maize starches on stability and physicochemical properties of low fat oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2020, 102, 105620.	5.6	22
27	Ohmic heating as a promising technique for extraction of herbal essential oils: Understanding mechanisms, recent findings, and associated challenges. <i>Advances in Food and Nutrition Research</i> , 2020, 91, 227-273.	1.5	26
28	Simultaneous reduction of fat and sugar in cake production; effects of changing sucrose, oil, water, inulin, and Rebudioside A on cake batter properties. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14733.	0.9	8
29	Harnessing particle disintegration of cooked rice grains for predicting glycaemic index. <i>Carbohydrate Polymers</i> , 2020, 248, 116789.	5.1	19
30	Rheological Behavior of Glycyrrhiza glabra (Licorice) Extract as a Function of Concentration and Temperature: A Critical Reappraisal. <i>Foods</i> , 2020, 9, 1872.	1.9	5
31	Structural, rheological, pasting and textural properties of granular cold water swelling maize starch: Effect of NaCl and CaCl ₂ . <i>Carbohydrate Polymers</i> , 2020, 242, 116406.	5.1	26
32	Phase volume quantification of agarose-ghee gels using 3D confocal laser scanning microscopy and blending law analysis: A comparison. <i>LWT - Food Science and Technology</i> , 2020, 129, 109567.	2.5	4
33	Ultrasound-assisted modification of functional properties and biological activity of biopolymers: A review. <i>Ultrasonics Sonochemistry</i> , 2020, 65, 105057.	3.8	45
34	Influence of gluten and starch granules interactions on dough mixing properties in wheat (Triticum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	5.6	80
35	Acacia Gum as a Natural Anti-Plasticizer for the Production of Date Syrup Powder: Sorption Isotherms, Physicochemical Properties, and Data Modeling. <i>Foods</i> , 2020, 9, 50.	1.9	4
36	Bioactive Variability and In Vitro and In Vivo Antioxidant Activity of Unprocessed and Processed Flour of Nine Cultivars of Australian lupin Species: A Comprehensive Substantiation. <i>Antioxidants</i> , 2020, 9, 282.	2.2	40

#	ARTICLE	IF	CITATIONS
37	Structural changes and stress relaxation behavior of λ -carrageenan cold-processed gels: Effects of ultrasonication time and power. <i>Journal of Texture Studies</i> , 2019, 50, 465-473.	1.1	11
38	Varietal differences in the effect of rice ageing on starch digestion. <i>Food Hydrocolloids</i> , 2019, 95, 358-366.	5.6	34
39	Food texture as affected by ohmic heating: Mechanisms involved, recent findings, benefits, and limitations. <i>Trends in Food Science and Technology</i> , 2019, 86, 328-339.	7.8	79
40	Intrinsic and extrinsic factors affecting rice starch digestibility. <i>Trends in Food Science and Technology</i> , 2019, 88, 10-22.	7.8	107
41	A High-Throughput In Vitro Assay for Screening Rice Starch Digestibility. <i>Foods</i> , 2019, 8, 601.	1.9	13
42	Effects of ohmic and microwave cooking on textural softening and physical properties of rice. <i>Journal of Food Engineering</i> , 2019, 243, 114-124.	2.7	57
43	Quality and microbial properties of symbiotic bread produced by straight dough and frozen part-baking methods. <i>Journal of Texture Studies</i> , 2019, 50, 165-171.	1.1	14
44	Fructan Contents in Australian Wheat Varieties Released Over the Last 150 Years. <i>Cereal Research Communications</i> , 2019, 47, 669-677.	0.8	3
45	Feasibility study of sucrose and fat replacement using inulin and rebaudioside A in cake formulations. <i>Journal of Texture Studies</i> , 2018, 49, 468-475.	1.1	14
46	Physicochemical and mechanical properties of pectin-carbon nanotubes films produced by chemical bonding. <i>Food Packaging and Shelf Life</i> , 2018, 16, 8-14.	3.3	24
47	Effects of radiofrequency-assisted freezing on microstructure and quality of rainbow trout (<i>Oncorhynchus mykiss</i>) fillets. <i>Journal of Food Engineering</i> , 2018, 190, 1-10.	2.7	56
48	Ohmic-assisted hydrodistillation technology: A review. <i>Trends in Food Science and Technology</i> , 2018, 72, 153-161.	7.8	91
49	Material Properties and Tableting of Fruit Powders. <i>Food Engineering Reviews</i> , 2018, 10, 66-80.	3.1	28
50	Impact of shear force on functional properties of native starch and resulting gel and film. <i>Journal of Food Engineering</i> , 2018, 223, 10-21.	2.7	37
51	Effect of ionic strength (NaCl and CaCl ₂) on functional, textural and electrophoretic properties of native and acetylated gluten, gliadin and glutenin. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2035-2047.	3.6	19
52	Batter Rheology and Quality of Sponge Cake Enriched with High Percentage of Resistant Starch (Hi-maize). <i>International Journal of Food Engineering</i> , 2018, 14, .	0.7	2
53	Effect of ohmic and microwave cooking on some bioactive compounds of kohlrabi, turnip, potato, and radish. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2561-2569.	1.6	24
54	Physical modification of starch by high-pressure homogenization for improving functional properties of λ -carrageenan/starch blend film. <i>Food Hydrocolloids</i> , 2018, 85, 204-214.	5.6	72

#	ARTICLE	IF	CITATIONS
55	Investigating the Effects of Large-Scale Processing on Phytochemicals and Antioxidant Activity of Pomegranate Juice. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12792.	0.9	22
56	Optimization of functional nanoparticles formation in associative mixture of water-soluble portion of Farsi gum and beta-lactoglobulin. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 1297-1303.	3.6	22
57	Effects of carrot pomace powder and a mixture of pectin and xanthan on the quality of gluten-free batter and cakes. <i>Journal of Texture Studies</i> , 2017, 48, 616-623.	1.1	22
58	Improving the quality of meat-free sausages using kappa carrageenan, konjac mannan and xanthan gum. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1269-1275.	1.3	42
59	Effects of Electrolyte Concentration and Ultrasound Pretreatment on Ohmic-Assisted Hydrodistillation of Essential Oils from <i>Mentha piperita</i> L.. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	41
60	Solubilization of bovine gelatin using power ultrasound: gelation without heating. <i>Journal of Texture Studies</i> , 2017, 48, 87-94.	1.1	11
61	Improvement of the quality of gluten-free sponge cake using different levels and particle sizes of carrot pomace powder. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1369-1377.	1.3	58
62	Impact of Whole Oat Flour on Dough Properties and Quality of Fresh and Stored Part-Baked Bread. <i>Journal of Food Quality</i> , 2016, 39, 620-626.	1.4	15
63	Comparing the effects of sucrose and glucose on functional properties of pregelatinized maize starch. <i>International Journal of Biological Macromolecules</i> , 2016, 88, 499-504.	3.6	30
64	Ultrasound assisted-viscosifying of kappa carrageenan without heating. <i>Food Hydrocolloids</i> , 2016, 61, 85-91.	5.6	28
65	Multiple effect concentration of ethanol by ohmic-assisted hydrodistillation. <i>Food and Bioproducts Processing</i> , 2016, 100, 85-91.	1.8	18
66	Functional properties of granular cold-water swelling maize starch: effect of sucrose and glucose. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2416-2423.	1.3	18
67	Physicochemical assessment of fresh chilled dairy dessert supplemented with wheat germ. <i>International Journal of Food Science and Technology</i> , 2016, 51, 78-86.	1.3	14
68	Effects of NaCl and CaCl ₂ on physicochemical properties of pregelatinized and granular cold-water swelling corn starches. <i>Food Chemistry</i> , 2016, 213, 602-608.	4.2	43
69	Ethanol concentration of fermented broth by ohmic-assisted hydrodistillation. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 35, 45-51.	2.7	30
70	Physical properties of pregelatinized and granular cold water swelling maize starches at different pH values. <i>International Journal of Biological Macromolecules</i> , 2016, 91, 730-735.	3.6	52
71	Physicochemical and sorption isotherm properties of date syrup powder: Antiplasticizing effect of maltodextrin. <i>Food and Bioproducts Processing</i> , 2016, 98, 133-141.	1.8	52
72	Ohmic-assisted hydrodistillation: A novel method for ethanol distillation. <i>Food and Bioproducts Processing</i> , 2016, 98, 44-49.	1.8	46

#	ARTICLE	IF	CITATIONS
73	Isothermal titration calorimetric and spectroscopic studies of β -lactoglobulin-water-soluble fraction of Persian gum interaction in aqueous solution. <i>Food Hydrocolloids</i> , 2016, 55, 108-118.	5.6	84
74	Evaluation of the Effects of Hydrothermal Treatment on Rice Flour and Its Related Starch. <i>International Journal of Food Properties</i> , 2016, 19, 2135-2145.	1.3	12
75	Effect of acetic acid on physical properties of pregelatinized wheat and corn starch gels. <i>Food Chemistry</i> , 2016, 196, 720-725.	4.2	43
76	Refractance Window drying of pomegranate juice: Quality retention and energy efficiency. <i>LWT - Food Science and Technology</i> , 2016, 66, 34-40.	2.5	67
77	NaOH-free debittering of table olives using power ultrasound. <i>Food Chemistry</i> , 2016, 192, 775-781.	4.2	29
78	Postharvest nitric oxide treatment of persimmon (<i>Diospyros kaki</i>) improves fruit quality during storage. <i>Fruits</i> , 2015, 70, 63-68.	0.3	19
79	Physical properties of biodegradable films from heat-moisture-treated rice flour and rice starch. <i>Starch/Staerke</i> , 2015, 67, 1053-1060.	1.1	39
80	Effect of White Wheat Flour Substitution with Whole Oat Flour on Physical Properties of Part-Baked Frozen Bread. <i>Journal of Texture Studies</i> , 2015, 46, 411-419.	1.1	14
81	Small deformation viscoelastic and thermal behaviours of pomegranate seed pips CMC gels. <i>Journal of Food Science and Technology</i> , 2015, 52, 4186-4195.	1.4	6
82	Functional properties of microporous wheat starch produced by α -amylase and sonication. <i>Food Bioscience</i> , 2015, 11, 79-84.	2.0	47
83	Effects of Sonication on Physical Properties of Native and Cross-Linked Wheat Starches. <i>Journal of Texture Studies</i> , 2015, 46, 105-112.	1.1	23
84	Extraction of essential oils from <i>Mentha piperita</i> using advanced techniques: Microwave versus ohmic assisted hydrodistillation. <i>Food and Bioproducts Processing</i> , 2015, 94, 50-58.	1.8	109
85	Production and properties of tragacanthin-conjugated lysozyme as a new multifunctional biopolymer. <i>Food Hydrocolloids</i> , 2015, 47, 69-78.	5.6	32
86	Ohmic-Assisted Texture Softening of Cabbage, Turnip, Potato and Radish in Comparison with Microwave and Conventional Heating. <i>Journal of Texture Studies</i> , 2015, 46, 12-21.	1.1	16
87	Effect of applied voltage and frequency on extraction parameters and extracted essential oils from <i>Mentha piperita</i> by ohmic assisted hydrodistillation. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 29, 161-169.	2.7	44
88	Texture hysteresis of pistachio kernels on drying and rehydration. <i>Journal of Food Engineering</i> , 2015, 166, 335-341.	2.7	6
89	Ultrasound-accelerated debittering of olive fruits. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 31, 105-115.	2.7	18
90	Physical properties of pregelatinized and granular cold water swelling maize starches in presence of acetic acid. <i>Food Hydrocolloids</i> , 2015, 51, 375-382.	5.6	56

#	ARTICLE	IF	CITATIONS
91	Physicochemical and textural properties of corn starch gels: Effect of mixing speed and time. Food Hydrocolloids, 2015, 45, 55-62.	5.6	29
92	Physicochemical properties of pregelatinized wheat and corn starches in the presence of different concentrations of L-ascorbic acid. Starch/Staerke, 2015, 67, 303-310.	1.1	19
93	Comparison of Physicochemical and Gel Characteristics of Hydroxypropylated Oat and Wheat Starches. International Journal of Food Engineering, 2014, 10, 657-667.	0.7	15
94	Effects of malic acid and citric acid on the functional properties of native and cross-linked wheat starches. Starch/Staerke, 2014, 66, 491-495.	1.1	24
95	Inclusion of Oat Flour in the Formulation of Regular Salted Dried Noodles and Its Effects on Dough and Noodle Properties. Journal of Food Processing and Preservation, 2014, 38, 48-58.	0.9	20
96	Effect of Storage Relative Humidity on Physical Stability of Dried Fig. Journal of Food Processing and Preservation, 2014, 38, 477-483.	0.9	9
97	Effect of particle size reduction, hydrothermal and fermentation treatments on phytic acid content and some physicochemical properties of wheat bran. Journal of Food Science and Technology, 2014, 51, 2755-2761.	1.4	29
98	Physical and mechanical properties of gelatin-clay nanocomposite. Journal of Food Engineering, 2014, 122, 78-83.	2.7	95
99	The Use of Acetic Acid, Sodium Chloride Solutions, and Incubation to Accelerate the Ripening of Mazafati Date. International Journal of Fruit Science, 2014, 14, 95-106.	1.2	1
100	Modeling the Effects of the Quantity and Particle Size of Wheat Bran on Some Properties of Bread Dough using Response Surface Methodology. International Journal of Food Engineering, 2014, 10, 511-519.	0.7	6
101	Effect of mixing speed and time on some textural and physicochemical properties of wheat starch gels. Journal of Food Engineering, 2014, 142, 138-145.	2.7	8
102	A New Study on the Steady Shear Flow, Thermal and Functional Properties of Beet Pulp Carboxymethyl Cellulose. Journal of Food Processing and Preservation, 2014, 38, 2117-2128.	0.9	6
103	Thermodynamic properties of water sorption isotherms of grape seed. International Agrophysics, 2014, 28, 63-71.	0.7	4
104	Color, sensory and textural attributes of beef frankfurter, beef ham and meat-free sausage containing tomato pomace. Meat Science, 2014, 97, 410-418.	2.7	124
105	Influence of Soy Protein Isolate on the Quality of Batter and Sponge Cake. Journal of Food Processing and Preservation, 2014, 38, 1164-1170.	0.9	47
106	Effect of Wheat Bran of Reduced Phytic Acid Content on the Quality of Batter and Sponge Cake. Journal of Food Processing and Preservation, 2014, 38, 987-995.	0.9	3
107	Effect of moisture content on textural attributes of dried figs. International Agrophysics, 2014, 28, 403-412.	0.7	24
108	Ultrasound-assisted isolation of mucilaginous hydrocolloids from Salvia macrosiphon seeds and studying their functional properties. Innovative Food Science and Emerging Technologies, 2013, 20, 182-190.	2.7	22

#	ARTICLE	IF	CITATIONS
109	Ultrasound assisted cold gelation of kappa carrageenan dispersions. <i>Carbohydrate Polymers</i> , 2013, 95, 522-529.	5.1	16
110	Mechanical and gelling properties of comminuted sausages containing chicken MDM. <i>Journal of Food Engineering</i> , 2013, 117, 255-262.	2.7	34
111	Using power ultrasound for cold gelation of kappa-carrageenan in presence of sodium ions. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 20, 173-181.	2.7	16
112	Effect of various salts and pH condition on rheological properties of <i>Salvia macrosiphon</i> hydrocolloid solutions. <i>Journal of Food Engineering</i> , 2013, 116, 782-788.	2.7	26
113	Complex coacervation of β -lactoglobulin and κ -Carrageenan aqueous mixtures as affected by polysaccharide sonication. <i>Food Chemistry</i> , 2013, 141, 215-222.	4.2	75
114	A novel technology for extraction of essential oil from <i>Myrtus communis</i> : ohmic-assisted hydrodistillation. <i>Journal of Essential Oil Research</i> , 2013, 25, 257-266.	1.3	29
115	Effect of Glycerol on Physical and Mechanical Properties of Wheat Starch Edible Films. <i>Journal of Texture Studies</i> , 2013, 44, 176-186.	1.1	146
116	Thermodynamic of Water Sorption of Grape Seed: Temperature Effect of Sorption Isotherms and Thermodynamic Characteristics. <i>Food Biophysics</i> , 2013, 8, 1-11.	1.4	21
117	Effect of Different Particle Sizes and Levels of Wheat Bran on the Physical and Nutritional Quality of Sponge Cake. <i>International Journal of Food Engineering</i> , 2013, 9, 29-38.	0.7	9
118	Role of salt in <i>Iranian</i> ultrafiltered Feta cheese: Some textural and physicochemical changes during ripening. <i>International Journal of Dairy Technology</i> , 2013, 66, 359-365.	1.3	6
119	Comparison of some physicochemical properties and toughness of camel meat and beef. <i>Journal of Applied Animal Research</i> , 2013, 41, 442-447.	0.4	10
120	Effect of Gluten Powder on the Quality of Fresh Spaghetti Made with Farina. <i>International Journal of Food Engineering</i> , 2012, 8, .	0.7	3
121	An Investigation on Physical Ageing of β -Lactoglobulin and Implications for Its Storage. <i>International Journal of Food Engineering</i> , 2012, 8, .	0.7	0
122	Rheological behaviour of dextran sulfate solutions. <i>International Journal of Food Engineering</i> , 2012, 8, .	0.7	0
123	Accelerated texture softening of some root vegetables by Ohmic heating. <i>Journal of Food Engineering</i> , 2012, 113, 275-280.	2.7	62
124	Comparison of ohmic-assisted hydrodistillation with traditional hydrodistillation for the extraction of essential oils from <i>Thymus vulgaris</i> L.. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 14, 85-91.	2.7	137
125	Dynamic rheological and thermal study of the heat-induced gelation of tomato-seed proteins. <i>Journal of Food Engineering</i> , 2012, 113, 479-485.	2.7	54
126	The Effect of Microwave Pasteurization on Some Physical and Chemical Characteristics of Milk. <i>International Journal of Food Engineering</i> , 2012, 8, 1-12.	0.7	11

#	ARTICLE	IF	CITATIONS
127	Physicochemical properties of cross-linked-annealed wheat starch. Iranian Polymer Journal (English) Tj ETQq1 1 0.784314 rgBT /Overlo	1.3	21
128	Effects of L-Ascorbic Acid on Physicochemical Characteristics of Wheat Starch. Journal of Food Science, 2012, 77, C314-8.	1.5	20
129	Functional properties of acetylated glutenin and gliadin at varying pH values. Food Chemistry, 2012, 133, 1402-1407.	4.2	31
130	Structural and Rheological Properties of Succinoglycan Biogums Made from Low-Quality Date Syrup or Sucrose Using Agrobacterium radiobacter Inoculation. Food and Bioprocess Technology, 2012, 5, 638-647.	2.6	30
131	Ice Cream Powder Production and Investigation of Its Rheological and Organoleptic Properties. International Journal of Food Engineering, 2011, 7, .	0.7	4
132	Physicochemical changes in Mazafati date fruits incubated in hot acetic acid for accelerated ripening to prevent diseases and decay. Scientia Horticulturae, 2011, 127, 313-317.	1.7	16
133	Ohmic-assisted hydrodistillation of essential oils from Zataria multiflora Boiss (Shirazi thyme). International Journal of Food Science and Technology, 2011, 46, 2619-2627.	1.3	53
134	EFFECT OF TOMATO POMACE POWDER ON THE PHYSICOCHEMICAL PROPERTIES OF FLAT BREAD (BARBARI) Tj ETQq0 0 0 rgBT /Overlo	0.9	57
135	EFFECTS OF HYDROXYPROPYL CELLULOSE ON THE QUALITY OF WHEAT FLOUR SPAGHETTI. Journal of Texture Studies, 2011, 42, 20-30.	1.1	26
136	EFFECTS OF GLUTEN POWDER ON THE QUALITY OF WHEAT FLOUR SPAGHETTI COOKED IN DISTILLED OR SALTED WATER. Journal of Texture Studies, 2011, 42, 468-477.	1.1	11
137	Modeling the Effect of Glucose Syrup on the Moisture Sorption Isotherm of Figs. Food Biophysics, 2011, 6, 377-389.	1.4	14
138	Effects of L-Cysteine on some characteristics of wheat starch. Food Chemistry, 2011, 124, 795-800.	4.2	32
139	Evaluation of Photoshop software potential for food colorimetry. Journal of Food Engineering, 2011, 106, 170-175.	2.7	118
140	Physicochemical Characteristics of Starch Component of Wheat Flours Obtained from Fourteen Iranian Wheat Cultivars. International Journal of Food Properties, 2011, 14, 685-696.	1.3	15
141	The impact of concentration, temperature and pH on dynamic rheology of psyllium gels. Journal of Food Engineering, 2010, 100, 294-301.	2.7	108
142	THE EFFECTS OF GLUCOSE SYRUP AND GLYCEROL ON SOME PHYSICAL PROPERTIES OF DRIED FIGS. Journal of Texture Studies, 2010, 41, 633-650.	1.1	8
143	Comparison of the Effects of Extrusion Cooking on Some Cereal Starches. International Journal of Food Engineering, 2010, 6, .	0.7	12
144	A Comparative Study of Physicochemical and Rheological Properties of Iranian Tomato Pastes. International Journal of Food Engineering, 2010, 6, .	0.7	6

#	ARTICLE	IF	CITATIONS
145	Effect of hot acetic acid solutions on postharvest decay caused by <i>Penicillium expansum</i> on Red Delicious apples. <i>Scientia Horticulturae</i> , 2010, 126, 421-425.	1.7	18
146	Physicochemical Properties and Rheological Behaviour of Gaz-Angubin. <i>International Journal of Food Properties</i> , 2009, 12, 347-357.	1.3	6
147	The effect of sodium chloride on the glass transition of potato and cassava starches at low moisture contents. <i>Food Hydrocolloids</i> , 2009, 23, 1483-1487.	5.6	47
148	Effect of glycerol on the moisture sorption isotherms of figs. <i>Journal of Food Engineering</i> , 2009, 93, 468-473.	2.7	46
149	EFFECT OF NaCl AND WATER CONTENT ON EXPANSION AND COLOR OF CASSAVA AND POTATO STARCHES ON BAKING. <i>Journal of Texture Studies</i> , 2009, 40, 676-691.	1.1	4
150	THE USE OF TOMATO PULP POWDER AS A THICKENING AGENT IN THE FORMULATION OF TOMATO KETCHUP. <i>Journal of Texture Studies</i> , 2008, 39, 169-182.	1.1	36
151	Physicochemical Properties of Partbaked Breads. <i>International Journal of Food Properties</i> , 2008, 11, 186-195.	1.3	16
152	THE EFFECT OF SALT, WATER AND TEMPERATURE ON WHEAT DOUGH RHEOLOGY. <i>Journal of Texture Studies</i> , 2007, 38, 499-510.	1.1	48
153	A comparative study on functional properties of beet and citrus pectins in food systems. <i>Food Hydrocolloids</i> , 2005, 19, 731-738.	5.6	146
154	Enthalpy relaxation of bovine serum albumin and implications for its storage in the glassy state. <i>Biopolymers</i> , 2005, 78, 69-77.	1.2	42
155	Ascorbic acid and hydrogen peroxide (Fenton's reagent) induced changes in gelatin systems. <i>Food Hydrocolloids</i> , 2003, 17, 321-326.	5.6	8
156	Aflatoxin Removal from Pistachio Nuts by Natural Natrolite. <i>Journal of Food Science</i> , 2003, 68, 1225-1228.	1.5	6