

# Hesamoddin Jannat amani

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3278324/publications.pdf>

Version: 2024-02-01

7  
papers

295  
citations

1478505

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1720034

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docs citations

7  
times ranked

288  
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimisation study of gum extraction from Basil seeds ( <i>Ocimum basilicum</i> L.). International Journal of Food Science and Technology, 2009, 44, 1755-1762.	2.7	168
2	The effect of basil seed gum (BSG) on the rheological and physicochemical properties of heat-induced egg albumin gels. Food Hydrocolloids, 2018, 82, 268-277.	10.7	78
3	Functionality improvement of virgin coconut oil through physical blending and chemical interesterification. SN Applied Sciences, 2020, 2, 1.	2.9	16
4	Impact of ultrasound processing parameters on physical characteristics of lycopene emulsion. Journal of Food Science and Technology, 2021, 58, 484-493.	2.8	14
5	Rheological properties of wood/bacterial cellulose and chitin nano-hydrogels as a function of concentration and their nano-films properties. IET Nanobiotechnology, 2022, 16, 158-169.	3.8	7
6	Effect of <i>S. macrosiphon</i> and <i>L. perfoliatum</i> seed gums on rheological characterization of bitter orange ( <i>Citrus aurantium</i> L.) and pomegranate ( <i>Punica granatum</i> L.) paste blends. Journal of Food Science and Technology, 2016, 53, 1285-1293.	2.8	6
7	Effects of basal seed gum and carboxymethyl cellulose gum on rheological properties and flow behavior of pomegranate paste. Journal of Food Measurement and Characterization, 2019, 13, 87-96.	3.2	6