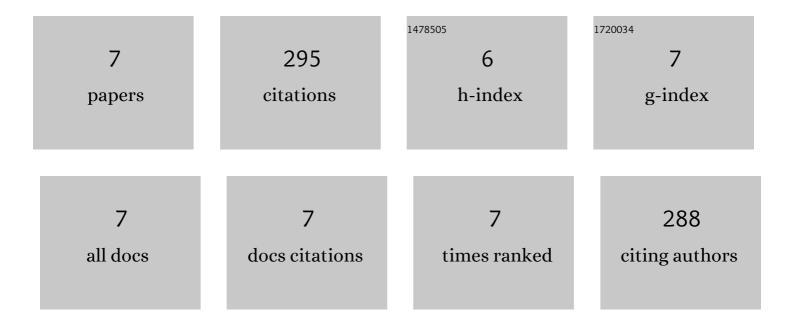
Hesamoddin Jannat amani

List of Publications by Year in descending order

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

Version: 2024-02-01



#	Article	IF	CITATIONS
1	Rheological properties of wood/bacterial cellulose and chitin nanoâ€hydrogels as a function of concentration and their nanoâ€films properties. IET Nanobiotechnology, 2022, 16, 158-169.	3.8	7
2	Impact of ultrasound processing parameters on physical characteristics of lycopene emulsion. Journal of Food Science and Technology, 2021, 58, 484-493.	2.8	14
3	Functionality improvement of virgin coconut oil through physical blending and chemical interesterification. SN Applied Sciences, 2020, 2, 1.	2.9	16
4	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
5	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
6	Effect of S. macrosiphon and L. perfoliatum seed gums on rheological characterization of bitter orange (Citrus aurantium L.) and pomegranate (Punica granatum L.) paste blends. Journal of Food Science and Technology, 2016, 53, 1285-1293.	2.8	6
7	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