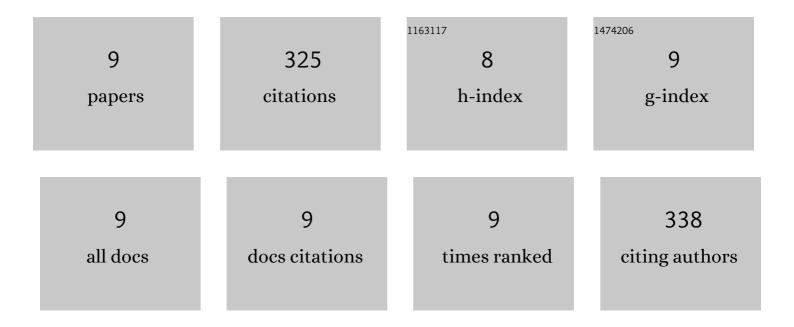
Kaveh Mohammad

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3886751/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Application of Artificial Neural Networks, Support Vector, Adaptive Neuro-Fuzzy Inference Systems for the Moisture Ratio of Parboiled Hulls. Applied Sciences (Switzerland), 2022, 12, 1771.	2.5	13
2	The Quality of Infrared Rotary Dried Terebinth (Pistacia atlantica L.)-Optimization and Prediction Approach Using Response Surface Methodology. Molecules, 2021, 26, 1999.	3.8	12
3	Use of artificial intelligence for the estimation of effective moisture diffusivity, specific energy consumption, color and shrinkage in quince drying. Journal of Food Process Engineering, 2020, 43, e13358.	2.9	49
4	Evaluation of specific energy consumption and GHG emissions for different drying methods (Case) Tj ETQq0 0 0	rgBT_/Ove	erlock 10 Tf 50

5	Optimization of Infrared-convective Drying of White Mulberry Fruit Using Response Surface Methodology and Development of a Predictive Model through Artificial Neural Network. International Journal of Fruit Science, 2020, 20, S1015-S1035.	2.4	28
6	ANFIS and ANNs model for prediction of moisture diffusivity and specific energy consumption potato, garlic and cantaloupe drying under convective hot air dryer. Information Processing in Agriculture, 2018, 5, 372-387.	4.1	83
7	Fuzzy logic, artificial neural network and mathematical model for prediction of white mulberry drying kinetics. Heat and Mass Transfer, 2018, 54, 3361-3374.	2.1	36
8	Optimization of Pistachio Nut Drying in a Fluidized Bed Dryer with Microwave Pretreatment Applying Response Surface Methodology. Chemical Product and Process Modeling, 2017, 12, .	0.9	11
9	Mass transfer characteristics of eggplant slices during length of continuous band dryer. Heat and Mass Transfer, 2017, 53, 2045-2059.	2.1	29