

Amirhhossein Elhamirad

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

267
citations

840776

11
h-index

940533

16
g-index

19
all docs

19
docs citations

19
times ranked

387
citing authors

#	ARTICLE	IF	CITATIONS
1	Thermal stability of some flavonoids and phenolic acids in sheep tallow olein. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 602-606.	1.5	42
2	Optimization of the pulsed electric field -assisted extraction of functional compounds from cinnamon. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 23, 101461.	3.1	31
3	Rheological and structural properties of oleogel base on soluble complex of egg white protein and xanthan gum. <i>Journal of Texture Studies</i> , 2020, 51, 925-936.	2.5	29
4	The effect of the ultrasound process and pre-gelatinization of the corn flour on the textural, visual, and sensory properties in gluten-free pan bread. <i>Journal of Food Science and Technology</i> , 2020, 57, 993-1002.	2.8	27
5	Quality attributes of reduced-sugar Iranian traditional sweet bread containing stevioside. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1233-1239.	3.2	17
6	Production of high quality expanded corn extrudates containing sesame seed using response surface methodology. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 713-720.	3.4	16
7	Influence of sugar replacement by stevioside on physicochemical and sensory properties of biscuit. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 393-400.	3.4	14
8	Optimization of ultrasound-assisted extraction (UAE) of phenolic compounds from olive cake. <i>Journal of Food Science and Technology</i> , 2018, 55, 977-984.	2.8	14
9	High-pressure CO ₂ extraction of bioactive compounds of barberry fruit (<i>Berberis vulgaris</i>): process optimization and compounds characterization. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1139-1146.	3.2	14
10	Effect of hydrocolloids on physicochemical, sensory and textural properties of reconstructed rice grain by extrusion cooking technology. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1622-1632.	3.2	12
11	Pulsed electric field-assisted extraction of phenolic antioxidants from tropical almond red leaves. <i>Chemical Papers</i> , 2020, 74, 3957-3961.	2.2	12
12	Investigation of functional, textural, and thermal properties of soluble complex of whey protein-xanthan gum hydrogel. <i>Journal of Food Process Engineering</i> , 2021, 44, e13751.	2.9	11
13	Optimization of polyphenolic compounds extraction methods from Okra stem. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 717-734.	3.2	9
14	Development of mechanical and thermal properties of whey protein-xanthan gum hydrogel by incorporation of basil seed gum nanoparticles, salt, and acidic pH. <i>Journal of Sol-Gel Science and Technology</i> , 2021, 98, 76-83.	2.4	7
15	Incorporation of white tea extract in nano-liposomes: optimization, characterization, and stability. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 2050-2060.	3.5	6
16	Investigation of oil uptake modeling and moisture content in fried nuggets using different maize starches. <i>Nutrition and Food Science</i> , 2018, 48, 642-653.	0.9	2
17	Ultrasound-Assisted Extraction of Phenolics and Antioxidants from Propolis for Stabilization of Sunflower Oil. <i>Revista De Ciencias Agrícolas</i> , 2021, 38, 4-19.	0.2	2
18	Rapid quality assessment of bread using developed multivariate models: A simple predictive modeling approach. <i>Progress in Agricultural Engineering Sciences</i> , 2020, 16, 1-10.	0.3	2

#	ARTICLE	IF	CITATIONS
19	Evaluating the production efficiency, purity and chemical compounds of the Vicia ervilia protein isolates produced by different methods of extraction. Journal of HerbMed Pharmacology, 2019, 8, 314-319.	0.9	0