

# 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	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
2	Optimization of polyphenolic compounds extraction methods from Okra stem. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 717-734.	3.2	9
3	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
4	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
5	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
6	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
7	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
8	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
9	Pulsed electric field-assisted extraction of phenolic antioxidants from tropical almond red leaves. <i>Chemical Papers</i> , 2020, 74, 3957-3961.	2.2	12
10	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
11	High-pressure CO <sub>2</sub> 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
12	Evaluating the production efficiency, purity and chemical compounds of the <i>Vicia ervilia</i> protein isolates produced by different methods of extraction. <i>Journal of HerbMed Pharmacology</i> , 2019, 8, 314-319.	0.9	0
13	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
14	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
15	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
16	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
17	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
18	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

#	ARTICLE	IF	CITATIONS
19	Thermal stability of some flavonoids and phenolic acids in sheep tallow olein. European Journal of Lipid Science and Technology, 2012, 114, 602-606.	1.5	42