

Alireza Mousakhani-Ganjeh

List of Publications by Year in descending order

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9
papers

414
citations

1040056

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1474206

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docs citations

9
times ranked

365
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of high voltage electric field thawing on the quality of frozen tuna fish (<i>Thunnus albacares</i>). <i>Journal of Food Engineering</i> , 2015, 156, 39-44.	5.2	100
2	Fabrication of cumin loaded-chitosan particles: Characterized by molecular, morphological, thermal, antioxidant and anticancer properties as well as its utilization in food system. <i>Food Chemistry</i> , 2020, 310, 125821.	8.2	60
3	Effect of high voltage electrostatic field thawing on the functional and physicochemical properties of myofibrillar proteins. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 56, 102191.	5.6	52
4	Effect of high voltage electrostatic field thawing on the lipid oxidation of frozen tuna fish (<i>Thunnus</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5</i>	3.6	47
5	Thawing of frozen tuna fish (<i>Thunnus albacares</i>) using still air method combined with a high voltage electrostatic field. <i>Journal of Food Engineering</i> , 2016, 169, 149-154.	5.2	39
6	Modification of functional, rheological and structural characteristics of myofibrillar proteins by high-intensity ultrasonic and papain treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 72, 102748.	5.6	38
7	Impact of high-intensity ultrasound duration and intensity on the structural properties of whipped cream. <i>International Dairy Journal</i> , 2018, 78, 152-158.	3.0	34
8	Electro-based technologies in food drying - A comprehensive review. <i>LWT - Food Science and Technology</i> , 2021, 145, 111315.	5.2	31
9	Effect of Angum gum in combination with tragacanth gum on rheological and sensory properties of ketchup. <i>Journal of Texture Studies</i> , 2017, 48, 114-123.	2.5	13