

Alireza Mousakhani-Ganjeh

List of Publications by Year in descending order

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9
papers

414
citations

1040056

9
h-index

1474206

9
g-index

9
all docs

9
docs citations

9
times ranked

365
citing authors

#	ARTICLE	IF	CITATIONS
1	Electro-based technologies in food drying - A comprehensive review. LWT - Food Science and Technology, 2021, 145, 111315.	5.2	31
2	Modification of functional, rheological and structural characteristics of myofibrillar proteins by high-intensity ultrasonic and papain treatment. Innovative Food Science and Emerging Technologies, 2021, 72, 102748.	5.6	38
3	Fabrication of cumin loaded-chitosan particles: Characterized by molecular, morphological, thermal, antioxidant and anticancer properties as well as its utilization in food system. Food Chemistry, 2020, 310, 125821.	8.2	60
4	Effect of high voltage electrostatic field thawing on the functional and physicochemical properties of myofibrillar proteins. Innovative Food Science and Emerging Technologies, 2019, 56, 102191.	5.6	52
5	Impact of high-intensity ultrasound duration and intensity on the structural properties of whipped cream. International Dairy Journal, 2018, 78, 152-158.	3.0	34
6	Effect of Angum gum in combination with tragacanth gum on rheological and sensory properties of ketchup. Journal of Texture Studies, 2017, 48, 114-123.	2.5	13
7	Effect of high voltage electrostatic field thawing on the lipid oxidation of frozen tuna fish (Thunnus) Tj ETQq1 1 0.784314 rgBT /Overl	5.6	47
8	Thawing of frozen tuna fish (Thunnus albacares) using still air method combined with a high voltage electrostatic field. Journal of Food Engineering, 2016, 169, 149-154.	5.2	39
9	Impact of high voltage electric field thawing on the quality of frozen tuna fish (Thunnus albacares). Journal of Food Engineering, 2015, 156, 39-44.	5.2	100