

# Solmaz Saremnezhad

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4686414/publications.pdf>

Version: 2024-02-01

9  
papers

192  
citations

1307594

7  
h-index

1588992

8  
g-index

9  
all docs

9  
docs citations

9  
times ranked

217  
citing authors

#	ARTICLE	IF	CITATIONS
1	Comparative effects of probiotic and paraprobiotic addition on microbiological, biochemical and physical properties of yogurt. Food Research International, 2021, 140, 110030.	6.2	25
2	Comparative effect of probiotic and paraprobiotic addition on rheological and sensory properties of yoghurt. International Journal of Dairy Technology, 2021, 74, 95-106.	2.8	15
3	Comparative effect of probiotic and paraprobiotic addition on physicochemical, chemometric and microstructural properties of yogurt. LWT - Food Science and Technology, 2021, 144, 111177.	5.2	16
4	Chemical changes of food constituents during cold plasma processing: A review. Food Research International, 2021, 147, 110552.	6.2	45
5	Calcium fortification of prebiotic ice-cream. LWT - Food Science and Technology, 2020, 120, 108890.	5.2	8
6	The influence of bath and probe sonication on the physicochemical and microstructural properties of wheat starch. Food Science and Nutrition, 2019, 7, 2427-2435.	3.4	31
7	Gamma-aminobutyric acid, phenolics and antioxidant capacity of germinated indica paddy rice as affected by low-pressure plasma treatment. LWT - Food Science and Technology, 2019, 102, 291-294.	5.2	29
8	The effect of ultrasound treatment on some properties of methylcellulose films. Food Hydrocolloids, 2011, 25, 1399-1401.	10.7	23
9	Design and physicochemical characterization of magnetic nano-dendritic catalysts: a novel approach for vitamin K3 selective production. Research on Chemical Intermediates, 0, , 1.	2.7	0