

Amir Rezvankhah

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4739241/publications.pdf>

Version: 2024-02-01

8
papers

325
citations

1477746

6
h-index

1719596

7
g-index

8
all docs

8
docs citations

8
times ranked

317
citing authors

#	ARTICLE	IF	CITATIONS
1	Encapsulation and delivery of bioactive compounds using spray and freeze-drying techniques: A review. <i>Drying Technology</i> , 2020, 38, 235-258.	1.7	163
2	Microwave-assisted extraction of hempseed oil: studying and comparing of fatty acid composition, antioxidant activity, physiochemical and thermal properties with Soxhlet extraction. <i>Journal of Food Science and Technology</i> , 2019, 56, 4198-4210.	1.4	51
3	Investigation on the extraction yield, quality, and thermal properties of hempseed oil during ultrasound-assisted extraction: A comparative study. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13766.	0.9	31
4	Characterization of bioactive peptides produced from green lentil (<i>Lens culinaris</i>) seed protein concentrate using Alcalase and Flavourzyme in single and sequential hydrolysis. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15932.	0.9	29
5	Generation of bioactive peptides from lentil protein: degree of hydrolysis, antioxidant activity, phenol content, ACE-inhibitory activity, molecular weight, sensory, and functional properties. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5021-5035.	1.6	26
6	Targeted release of nanoencapsulated food ingredients. , 2020, , 79-120.		10
7	Investigating the effects of maltodextrin, gum arabic, and whey protein concentrate on the microencapsulation efficiency and oxidation stability of hemp seed oil. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	10
8	The effects of combined enzymatic and physical modifications of lentil protein applying Alcalase, Flavourzyme, microbial transglutaminase, and ultrasound: antioxidant, antihypertension, and antidiabetic activities. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3743-3759.	1.6	5