

Fakhreddin Salehi

List of Publications by Year in descending order

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Version: 2024-02-01

55
papers

1,892
citations

201575

27
h-index

289141

40
g-index

55
all docs

55
docs citations

55
times ranked

1565
citing authors

#	ARTICLE	IF	CITATIONS
1	Current and future applications for nanofiltration technology in the food processing. <i>Food and Bioproducts Processing</i> , 2014, 92, 161-177.	1.8	124
2	Edible Coating of Fruits and Vegetables Using Natural Gums: A Review. <i>International Journal of Fruit Science</i> , 2020, 20, S570-S589.	1.2	110
3	Improvement of gluten-free bread and cake properties using natural hydrocolloids: A review. <i>Food Science and Nutrition</i> , 2019, 7, 3391-3402.	1.5	79
4	Effect of dried fruits and vegetables powder on cakes quality: A review. <i>Trends in Food Science and Technology</i> , 2020, 95, 162-172.	7.8	64
5	Physico-chemical properties of fruit and vegetable juices as affected by pulsed electric field: a review. <i>International Journal of Food Properties</i> , 2020, 23, 1036-1050.	1.3	64
6	Recent Applications and Potential of Infrared Dryer Systems for Drying Various Agricultural Products: A Review. <i>International Journal of Fruit Science</i> , 2020, 20, 586-602.	1.2	63
7	Drying kinetics and characteristics of combined infrared-vacuum drying of button mushroom slices. <i>Heat and Mass Transfer</i> , 2017, 53, 1751-1759.	1.2	61
8	Modeling of moisture loss kinetics and color changes in the surface of lemon slice during the combined infrared-vacuum drying. <i>Information Processing in Agriculture</i> , 2018, 5, 516-523.	2.9	61
9	Dilute solution properties of wild sage (<i>Salvia macrosiphon</i>) seed gum. <i>Food Hydrocolloids</i> , 2012, 29, 205-210.	5.6	57
10	Characterization of different mushrooms powder and its application in bakery products: A review. <i>International Journal of Food Properties</i> , 2019, 22, 1375-1385.	1.3	51
11	Salicyloyl chitosan alleviates chilling injury and maintains antioxidant capacity of pomegranate fruits during cold storage. <i>Scientia Horticulturae</i> , 2016, 211, 110-117.	1.7	50
12	Effect of Different Drying Methods on Rheological and Textural Properties of Balangu Seed Gum. <i>Drying Technology</i> , 2014, 32, 720-727.	1.7	49
13	Improvement of quality attributes of sponge cake using infrared dried button mushroom. <i>Journal of Food Science and Technology</i> , 2016, 53, 1418-1423.	1.4	49
14	Effect of sugars and salts on rheological properties of Balangu seed (<i>Lallemantia royleana</i>) gum. <i>International Journal of Biological Macromolecules</i> , 2014, 67, 16-21.	3.6	48
15	Effect of common and new gums on the quality, physical, and textural properties of bakery products: A review. <i>Journal of Texture Studies</i> , 2020, 51, 361-370.	1.1	46
16	Rheological and physical properties and quality of the new formulation of apple cake with wild sage seed gum (<i>Salvia macrosiphon</i>). <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 2006-2012.	1.6	40
17	Physicochemical characteristics and rheological behaviour of some fruit juices and their concentrates. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2472-2488.	1.6	38
18	Effect of drying methods on rheological and textural properties, and color changes of wild sage seed gum. <i>Journal of Food Science and Technology</i> , 2015, 52, 7361-7368.	1.4	37

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19	Effect of thermal and freezing treatments on rheological, textural and color properties of basil seed gum. <i>Journal of Food Science and Technology</i> , 2015, 52, 5914-5921.	1.4	36
20	Modeling of rheological behavior of honey using genetic algorithm-artificial neural network and adaptive neuro-fuzzy inference system. <i>Food Bioscience</i> , 2015, 9, 60-67.	2.0	35
21	Characterization of New Biodegradable Edible Films and Coatings Based on Seeds Gum: A Review. <i>Journal of Packaging Technology and Research</i> , 2019, 3, 193-201.	0.6	34
22	Physico-chemical and rheological properties of fruit and vegetable juices as affected by high pressure homogenization: A review. <i>International Journal of Food Properties</i> , 2020, 23, 1136-1149.	1.3	34
23	Quality, physicochemical, and textural properties of dairy products containing fruits and vegetables: A review. <i>Food Science and Nutrition</i> , 2021, 9, 4666-4686.	1.5	34
24	Modeling of antibacterial activity of annatto dye on <i>Escherichia coli</i> in mayonnaise. <i>Food Bioscience</i> , 2014, 8, 8-13.	2.0	33
25	Dynamic modeling of flux and total hydraulic resistance in nanofiltration treatment of regeneration waste brine using artificial neural networks. <i>Desalination and Water Treatment</i> , 2012, 41, 95-104.	1.0	31
26	Color changes kinetics during deep fat frying of carrot slice. <i>Heat and Mass Transfer</i> , 2018, 54, 3421-3426.	1.2	31
27	Drying kinetics of basil seed mucilage in an infrared dryer: Application of GA-ANN and ANFIS for the prediction of drying time and moisture ratio. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15258.	0.9	30
28	Potential of Sponge Cake Making using Infrared-Hot Air Dried Carrot. <i>Journal of Texture Studies</i> , 2016, 47, 34-39.	1.1	29
29	Color changes kinetics during deep fat frying of kohlrabi (<i>Brassica oleracea</i> var. <i>gongylodes</i>) slice. <i>International Journal of Food Properties</i> , 2019, 22, 511-519.	1.3	29
30	Predicting Total Acceptance of Ice Cream Using Artificial Neural Network. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1080-1088.	0.9	27
31	Influence of Infrared Drying on Drying Kinetics of Apple Slices Coated with Basil Seed and Xanthan Gums. <i>International Journal of Fruit Science</i> , 2021, 21, 519-527.	1.2	27
32	Modeling of extraction process of crude polysaccharides from Basil seeds (<i>Ocimum basilicum</i> L.) as affected by process variables. <i>Journal of Food Science and Technology</i> , 2015, 52, 5220-5227.	1.4	26
33	Genetic algorithm-artificial neural network and adaptive neuro-fuzzy inference system modeling of antibacterial activity of annatto dye on <i>Salmonella enteritidis</i> . <i>Microbial Pathogenesis</i> , 2014, 67-68, 36-40.	1.3	25
34	Recent Advances in the Modeling and Predicting Quality Parameters of Fruits and Vegetables during Postharvest Storage: A Review. <i>International Journal of Fruit Science</i> , 2020, 20, 506-520.	1.2	25
35	Recent Applications of Heat Pump Dryer for Drying of Fruit Crops: A Review. <i>International Journal of Fruit Science</i> , 2021, 21, 546-555.	1.2	25
36	Texture profile analysis and stress relaxation characteristics of quince sponge cake. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1203-1210.	1.6	24

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37	Effect of coatings made by new hydrocolloids on the oil uptake during deep-fat frying: A review. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14879.	0.9	24
38	Physico-chemical properties of fruit and vegetable juices as affected by ultrasound: a review. <i>International Journal of Food Properties</i> , 2020, 23, 1748-1765.	1.3	24
39	Purifying anion exchange resin regeneration effluent using polyamide nanofiltration membrane. <i>Desalination</i> , 2011, 278, 31-35.	4.0	23
40	Recent applications of powdered fruits and vegetables as novel ingredients in biscuits: a review. <i>Nutrire</i> , 2020, 45, .	0.3	23
41	Modeling of waste brine nanofiltration process using artificial neural network and adaptive neuro-fuzzy inference system. <i>Desalination and Water Treatment</i> , 2016, 57, 14369-14378.	1.0	21
42	Static Rheological Study of <i>Ocimum basilicum</i> Seed Gum. <i>International Journal of Food Engineering</i> , 2015, 11, 97-103.	0.7	20
43	New Approaches to Modeling Methyl Jasmonate Effects on Pomegranate Quality during Postharvest Storage. <i>International Journal of Fruit Science</i> , 2017, 17, 374-390.	1.2	20
44	Kinetics and Thermodynamics of Gum Extraction from Wild Sage Seed. <i>International Journal of Food Engineering</i> , 2014, 10, 625-632.	0.7	15
45	Adaptive neuro-fuzzy inference system (ANFIS) simulation for predicting overall acceptability of ice cream. <i>Engineering in Agriculture, Environment and Food</i> , 2017, 10, 79-86.	0.2	15
46	Mass Transfer and Color Changes Kinetics of Infrared-Vacuum Drying of Grapefruit Slices. <i>International Journal of Fruit Science</i> , 2018, 18, 394-409.	1.2	15
47	The Influence of Xanthan and Balangu Seed Gums Coats on the Kinetics of Infrared Drying of Apricot Slices: GA-ANN and ANFIS Modeling. <i>International Journal of Fruit Science</i> , 2021, 21, 468-480.	1.2	14
48	GA-ANN and ANFIS Models and <i>Salmoneella Enteritidis</i> Inactivation by Ultrasound. <i>Journal of Food Safety</i> , 2015, 35, 220-226.	1.1	12
49	Rheological and physicochemical properties of vegetable juices and concentrates: A review. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15326.	0.9	10
50	Application of pulsed light technology for fruits and vegetables disinfection: A review. <i>Journal of Applied Microbiology</i> , 2022, 132, 2521-2530.	1.4	10
51	Coating of Zucchini Slices with Balangu, Basil, and Wild Sage Seeds Gums to Improve the Frying Properties. <i>European Journal of Lipid Science and Technology</i> , 2022, 124, 2100120.	1.0	6
52	Effect of Basil Seed and Xanthan Gums Coating on Colour and Surface Change Kinetics of Peach Slices During Infrared Drying. <i>Acta Technologica Agriculturae</i> , 2021, 24, 150-156.	0.2	5
53	Effect of surface coating with seeds mucilages and xanthan gum on oil uptake and physical properties of fried potato strips. <i>Food Science and Nutrition</i> , 2021, 9, 6245-6251.	1.5	5
54	Color changes and drying kinetics modeling of basil seed mucilage during infrared drying process. <i>Information Processing in Agriculture</i> , 2022, 9, 397-405.	2.9	3

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55	Investigation of the effects of coating with xanthan and Balangu seed gums on the drying time of apricot slices in infrared system. Journal of Food Science and Technology (Iran), 2021, 18, 295-303.	0.1	1