

Fakhreddin Salehi

List of Publications by Year in descending order

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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	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
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	Investigation of the effects of coating with xanthan and Balangu seed gums on the drying time of apricot slices in infrared system. <i>Journal of Food Science and Technology (Iran)</i> , 2021, 18, 295-303.	0.1	1
10	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
11	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
12	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
13	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
14	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
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	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
17	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
18	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

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19	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
20	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
21	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
22	Recent applications of powdered fruits and vegetables as novel ingredients in biscuits: a review. <i>Nutrire</i> , 2020, 45, .	0.3	23
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	Color changes kinetics during deep fat frying of carrot slice. <i>Heat and Mass Transfer</i> , 2018, 54, 3421-3426.	1.2	31
31	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
32	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
33	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
34	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
35	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
36	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

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37	Potential of Sponge Cake Making using Infrared Hot Air Dried Carrot. Journal of Texture Studies, 2016, 47, 34-39.	1.1	29
38	Improvement of quality attributes of sponge cake using infrared dried button mushroom. Journal of Food Science and Technology, 2016, 53, 1418-1423.	1.4	49
39	Modeling of waste brine nanofiltration process using artificial neural network and adaptive neuro-fuzzy inference system. Desalination and Water Treatment, 2016, 57, 14369-14378.	1.0	21
40	Static Rheological Study of <i>Ocimum basilicum</i> Seed Gum. International Journal of Food Engineering, 2015, 11, 97-103.	0.7	20
41	GA, ANN and ANFIS Models and <i>Salmonella</i> Enteritidis Inactivation by Ultrasound. Journal of Food Safety, 2015, 35, 220-226.	1.1	12
42	Effect of drying methods on rheological and textural properties, and color changes of wild sage seed gum. Journal of Food Science and Technology, 2015, 52, 7361-7368.	1.4	37
43	Modeling of rheological behavior of honey using genetic algorithm-artificial neural network and adaptive neuro-fuzzy inference system. Food Bioscience, 2015, 9, 60-67.	2.0	35
44	Effect of thermal and freezing treatments on rheological, textural and color properties of basil seed gum. Journal of Food Science and Technology, 2015, 52, 5914-5921.	1.4	36
45	Modeling of extraction process of crude polysaccharides from Basil seeds (<i>Ocimum basilicum</i> L.) as affected by process variables. Journal of Food Science and Technology, 2015, 52, 5220-5227.	1.4	26
46	Kinetics and Thermodynamics of Gum Extraction from Wild Sage Seed. International Journal of Food Engineering, 2014, 10, 625-632.	0.7	15
47	Current and future applications for nanofiltration technology in the food processing. Food and Bioproducts Processing, 2014, 92, 161-177.	1.8	124
48	Effect of sugars and salts on rheological properties of Balangu seed (<i>Lallemantia royleana</i>) gum. International Journal of Biological Macromolecules, 2014, 67, 16-21.	3.6	48
49	Effect of Different Drying Methods on Rheological and Textural Properties of Balangu Seed Gum. Drying Technology, 2014, 32, 720-727.	1.7	49
50	Predicting Total Acceptance of Ice Cream Using Artificial Neural Network. Journal of Food Processing and Preservation, 2014, 38, 1080-1088.	0.9	27
51	Modeling of antibacterial activity of annatto dye on <i>Escherichia coli</i> in mayonnaise. Food Bioscience, 2014, 8, 8-13.	2.0	33
52	Genetic algorithm-artificial neural network and adaptive neuro-fuzzy inference system modeling of antibacterial activity of annatto dye on <i>Salmonella enteritidis</i> . Microbial Pathogenesis, 2014, 67-68, 36-40.	1.3	25
53	Dynamic modeling of flux and total hydraulic resistance in nanofiltration treatment of regeneration waste brine using artificial neural networks. Desalination and Water Treatment, 2012, 41, 95-104.	1.0	31
54	Dilute solution properties of wild sage (<i>Salvia macrosiphon</i>) seed gum. Food Hydrocolloids, 2012, 29, 205-210.	5.6	57

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55	Purifying anion exchange resin regeneration effluent using polyamide nanofiltration membrane. Desalination, 2011, 278, 31-35.	4.0	23