

# Maryam Gharachorloo

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5775444/publications.pdf>

Version: 2024-02-01

13  
papers

176  
citations

1478505

6  
h-index

1199594

12  
g-index

13  
all docs

13  
docs citations

13  
times ranked

240  
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation the Organic Acids Ability for Extraction of Anthocyanins and Phenolic Compounds from different sources and Their Degradation Kinetics during Cold Storage. Polish Journal of Food and Nutrition Sciences, 2016, 66, 261-269.	1.7	35
2	The Effect of Germination on Phenolic Compounds and Antioxidant Activity of Pulses. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 407-411.	1.9	34
3	Effects of Ultrasound Amplitude on the Physicochemical Properties of Some Edible Oils. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1717-1724.	1.9	32
4	The Effects of Microwave Frying on Physicochemical Properties of Frying and Sunflower Oils. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 355-360.	1.9	30
5	Investigation of using egg shell powder for bleaching of soybean oil. LWT - Food Science and Technology, 2021, 140, 110859.	5.2	11
6	Optimization on the Stability of Linseed Oil-in-Water Nanoemulsions Generated by Ultrasonic Emulsification Using Response Surface Methodology (RSM). Oriental Journal of Chemistry, 2015, 31, 1223-1230.	0.3	9
7	The Effect of Ultrasonic Waves in Bleaching of Olive and Sunflower Oils and Comparison with Conventional Bleaching. Journal of Food Processing and Preservation, 2017, 41, e13079.	2.0	7
8	Quantitative analysis of bioactive compounds present in Iranian royal jelly. Journal of Apicultural Research, 2020, 59, 42-52.	1.5	7
9	Production feasibility of functional probiotic muesli containing matcha and investigation of its physicochemical, microbial, and sensory properties. Journal of Food Measurement and Characterization, 2022, 16, 975-986.	3.2	4
10	Using of Ultrasonic in Degumming of Soybean and Sunflower Seed Oils: Comparison with the Conventional Degumming. Journal of Food Processing and Preservation, 2017, 41, e12799.	2.0	3
11	Bioactive Compounds of Virgin Olive Oil Extracted from Bladi and Arbequina Cultivars. Current Nutrition and Food Science, 2018, 14, 17-27.	0.6	2
12	Effect of storage and packaging conditions on physicochemical and bioactivity of matcha-enriched muesli containing probiotic bacteria. Journal of Food Processing and Preservation, 2022, 46, .	2.0	2
13	The efficiency of almond shell ( <i>Amygdalus communis</i> L.) bio-sorption in reduction of heavy metals (lead, cadmium, arsenic, and nickel) from parsley ( <i>Petroselinum crispum</i> ). Biomass Conversion and Biorefinery, 0, , 1.	4.6	0