

Maryam Gharachorloo

List of Publications by Year in descending order

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