

# Amir Pouya Ghandahari Yazdi

## List of Publications by Year in descending order

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6  
papers

139  
citations

1478505

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1872680

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docs citations

6  
times ranked

149  
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of novel multigrain pasta and evaluation of physicochemical properties: using Dâ€œoptimal mixture design. Food Science and Nutrition, 2021, 9, 5546-5556.	3.4	12
2	Use of encapsulation technology to enrich and fortify bakery, pasta, and cereal-based products. Trends in Food Science and Technology, 2021, 118, 688-710.	15.1	31
3	Optimization of athletic pasta formulation by Dâ€œoptimal mixture design. Food Science and Nutrition, 2020, 8, 4546-4554.	3.4	10
4	Physicochemical properties and organoleptic aspects of ice cream enriched with microencapsulated pistachio peel extract. International Journal of Dairy Technology, 2020, 73, 570-577.	2.8	25
5	Optimization of the enzymeâ€œassisted aqueous extraction of phenolic compounds from pistachio green hull. Food Science and Nutrition, 2019, 7, 356-366.	3.4	54
6	The Evaluation of saccharose replacing by adding steviosideâ€œmaltodextrin mixture on the physicochemical and sensory properties of Naanberenji (an Iranian confectionary). Food Science and Nutrition, 2017, 5, 845-851.	3.4	7