Farahnaz Fathordoobady

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/613855/publications.pdf

Version: 2024-02-01

13	430	840776 11	1199594 12
papers	citations	h-index	g-index

13	13	13	530
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effect of solvent type and ratio on betacyanins and antioxidant activity of extracts from Hylocereus polyrhizus flesh and peel by supercritical fluid extraction and solvent extraction. Food Chemistry, 2016, 202, 70-80.	8.2	92
2	Hemp (Cannabis Sativa L.) Extract: Anti-Microbial Properties, Methods of Extraction, and Potential Oral Delivery. Food Reviews International, 2019, 35, 664-684.	8.4	73
3	Encapsulation of betacyanins from the peel of red dragon fruit (Hylocereus polyrhizus L.) in alginate microbeads. Food Hydrocolloids, 2021, 113, 106535.	10.7	43
4	Pea Protein for Hempseed Oil Nanoemulsion Stabilization. Molecules, 2019, 24, 4288.	3.8	41
5	Antioxidants help favorably regulate the kinetics of lipid peroxidation, polyunsaturated fatty acids degradation and acidic cannabinoids decarboxylation in hempseed oil. Scientific Reports, 2020, 10, 10567.	3.3	30
6	Comparing microfluidics and ultrasonication as formulation methods for developing hempseed oil nanoemulsions for oral delivery applications. Scientific Reports, 2021, 11, 72.	3.3	30
7	Optimal ultrasonication process time remains constant for a specific nanoemulsion size reduction system. Scientific Reports, 2021, 11, 9241.	3.3	30
8	Plant Extracts Containing Saponins Affects the Stability and Biological Activity of Hempseed Oil Emulsion System. Molecules, 2020, 25, 2696.	3.8	25
9	Aesculus hippocastanum L. as a Stabilizer in Hemp Seed Oil Nanoemulsions for Potential Biomedical and Food Applications. International Journal of Molecular Sciences, 2021, 22, 887.	4.1	23
10	Plant Extracts Inhibit the Formation of Hydroperoxides and Help Maintain Vitamin E Levels and Omegaâ€3 Fatty Acids During High Temperature Processing and Storage of Hempseed and Soybean Oils. Journal of Food Science, 2019, 84, 3147-3155.	3.1	20
11	Whey Proteins as a Potential Co-Surfactant with Aesculus hippocastanum L. as a Stabilizer in Nanoemulsions Derived from Hempseed Oil. Molecules, 2021, 26, 5856.	3.8	14
12	Multidisciplinary Studies of Folk Medicine â€œFive Thievesâ€™ Oilâ€•(Olejek PiÄ™ciu ZÅ‚odziei) Components. Molecules, 2021, 26, 2931.	3.8	8
13	Nanoparticles Size Determination by Dynamic Light Scattering in Real (Non-standard) Conditions Regulators - Design, Tests and Applications. , 2020, , 122-131.		1