

Farahnaz Fathordoobady

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

430
citations

840776

11
h-index

1199594

12
g-index

13
all docs

13
docs citations

13
times ranked

530
citing authors

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