

Saeed M Ghazani

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6404531/publications.pdf>

Version: 2024-02-01

27
papers

770
citations

686830

13
h-index

525886

27
g-index

28
all docs

28
docs citations

28
times ranked

859
citing authors

#	ARTICLE	IF	CITATIONS
1	Minor Components in Canola Oil and Effects of Refining on These Constituents: A Review. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 923-932.	0.8	115
2	Quality and safety of frying oils used in restaurants. <i>Food Research International</i> , 2014, 64, 420-423.	2.9	99
3	Development of lecithin and stearic acid based oleogels and oleogel emulsions for edible semisolid applications. <i>Food Research International</i> , 2019, 116, 79-89.	2.9	76
4	Micronutrient content of cold-pressed, hot-pressed, solvent extracted and RBD canola oil: Implications for nutrition and quality. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 380-387.	1.0	74
5	Assessment of subcritical propane, supercritical CO ₂ and Soxhlet extraction of oil from sapucaia (<i>Lecythis pisonis</i>) nuts. <i>Journal of Supercritical Fluids</i> , 2018, 133, 122-132.	1.6	64
6	Minor Constituents in Canola Oil Processed by Traditional and Minimal Refining Methods. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 743-756.	0.8	55
7	Microbial lipids for foods. <i>Trends in Food Science and Technology</i> , 2022, 119, 593-607.	7.8	37
8	The Ternary Solid State Phase Behavior of Triclinic POP, POS, and SOS and Its Relationship to CB and CBE Properties. <i>Crystal Growth and Design</i> , 2019, 19, 704-713.	1.4	25
9	Tempering of cocoa butter and chocolate using minor lipidic components. <i>Nature Communications</i> , 2021, 12, 5018.	5.8	23
10	Molecular Origins of Polymorphism in Cocoa Butter. <i>Annual Review of Food Science and Technology</i> , 2021, 12, 567-590.	5.1	21
11	Facile lipase-catalyzed synthesis of a chocolate fat mimetic. <i>Scientific Reports</i> , 2018, 8, 15271.	1.6	16
12	Lipid digestion of oil-in-water emulsions stabilized with low molecular weight surfactants. <i>Food and Function</i> , 2019, 10, 8195-8207.	2.1	16
13	The Triclinic Polymorphism of Cocoa Butter Is Dictated by Its Major Molecular Species, 1-Palmitoyl, 2-Oleoyl, 3-Stearoyl Glycerol (POS). <i>Crystal Growth and Design</i> , 2019, 19, 90-97.	1.4	16
14	New Insights into the β' Polymorphism of 1,3-Palmitoyl-stearoyl-2-oleoyl Glycerol. <i>Crystal Growth and Design</i> , 2018, 18, 4811-4814.	1.4	15
15	Heterogeneous Nucleation of 1,3-Distearoyl-2-oleoylglycerol on Tristearin Surfaces. <i>ACS Omega</i> , 2019, 4, 6273-6282.	1.6	14
16	Hardness, plasticity, and oil binding capacity of binary mixtures of natural waxes in olive oil. <i>Current Research in Food Science</i> , 2022, 5, 998-1008.	2.7	14
17	Natural emulsion gels and lecithin-based sorbents: A potential treatment method for organic spills on surface waters. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 574, 245-259.	2.3	13
18	Avocado-derived polyols for use as novel co-surfactants in low energy self-emulsifying microemulsions. <i>Scientific Reports</i> , 2020, 10, 5566.	1.6	13

#	ARTICLE	IF	CITATIONS
19	Algal Butter, a Novel Cocoa Butter Equivalent: Chemical Composition, Physical Properties, and Functionality in Chocolate. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2018, 95, 1239-1251.	0.8	12
20	Molecular motifs encoding self-assembly of peptide fibers into molecular gels. <i>Soft Matter</i> , 2019, 15, 9205-9214.	1.2	12
21	Effect of Toluene and Hexane Sorption on the Rheology and Interfacial Properties of Lecithin-Based Emulsion Gels. <i>Langmuir</i> , 2020, 36, 1484-1495.	1.6	11
22	A "three in one" complexing agent enables copper desorption from polluted soil, its removal from groundwater and its detection. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 624, 126840.	2.3	9
23	The Stability and Nature of the Form IV Polymorph of Cocoa Butter Is Dictated by 1-Palmitoyl-2-Oleoyl-3-Stearoyl-Glycerol. <i>Crystal Growth and Design</i> , 2019, 19, 1488-1493.	1.4	8
24	Novel Cocoa Butter Equivalent from Microalgal Butters. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 1095-1104.	0.8	4
25	Perspective: A commentary on elevated palmitic acid levels in Canadian butter and their relationship to butter hardness. <i>Journal of Dairy Science</i> , 2021, 104, 9380-9382.	1.4	3
26	Higher palmitic acid and dipalmitoyloleate levels are correlated to increased firmness in commercial butter. <i>Food Chemistry</i> , 2022, 377, 131991.	4.2	3
27	Data deficits and transparency: What led to Canada's "buttergate". <i>Trends in Food Science and Technology</i> , 2022, , .	7.8	2