

# Gisoo Maleki

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6596024/publications.pdf>

Version: 2024-02-01

11  
papers

329  
citations

1478505

6  
h-index

1588992

8  
g-index

11  
all docs

11  
docs citations

11  
times ranked

471  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of processing on mycotoxin stability in cereals. Journal of the Science of Food and Agriculture, 2014, 94, 2372-2375.	3.5	92
2	Applications of chitosan-based carrier as an encapsulating agent in food industry. Trends in Food Science and Technology, 2022, 120, 88-99.	15.1	67
3	Hydrocolloids in Food Industry. , 0, , .		50
4	Chitosan-limonene coating in combination with modified atmosphere packaging preserve postharvest quality of cucumber during storage. Journal of Food Measurement and Characterization, 2018, 12, 1610-1621.	3.2	36
5	Physical Properties of Gluten-Free Bread Made of Corn and Chickpea Flour. International Journal of Food Engineering, 2014, 10, 467-472.	1.5	25
6	Effect of Guar Gum, Xanthan Gum, CMC and HPMC on Dough Rheology and Physical Properties of Barbari Bread. Food Science and Technology Research, 2013, 19, 353-358.	0.6	22
7	Food Industrial Processes - Methods and Equipment. , 2012, , .		15
8	Rheological Properties of Anghouzeh Gum. International Journal of Food Engineering, 2012, 8, .	1.5	14
9	Some Physical Properties of Azarbajejani Hazelnut and Its Kernel. International Journal of Food Engineering, 2013, 9, 135-140.	1.5	4
10	Effect of different hydrocolloids on barbari bread texture and microstructure. Acta Alimentaria, 2014, 43, 584-591.	0.7	2
11	Functional properties of chitin and chitosan-based polymer materials. , 2020, , 177-198.		2