

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 | 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 |
| 2 | Functional properties of chitin and chitosan-based polymer materials. , 2020, , 177-198. | | 2 |
| 3 | 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 |
| 4 | Effect of different hydrocolloids on barbari bread texture and microstructure. Acta Alimentaria, 2014, 43, 584-591. | 0.7 | 2 |
| 5 | Effects of processing on mycotoxin stability in cereals. Journal of the Science of Food and Agriculture, 2014, 94, 2372-2375. | 3.5 | 92 |
| 6 | Physical Properties of Gluten-Free Bread Made of Corn and Chickpea Flour. International Journal of Food Engineering, 2014, 10, 467-472. | 1.5 | 25 |
| 7 | Some Physical Properties of Azarbayejani Hazelnut and Its Kernel. International Journal of Food Engineering, 2013, 9, 135-140. | 1.5 | 4 |
| 8 | 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 |
| 9 | Food Industrial Processes - Methods and Equipment. , 2012, , . | | 15 |
| 10 | Rheological Properties of Anghouzeh Gum. International Journal of Food Engineering, 2012, 8, . | 1.5 | 14 |
| 11 | Hydrocolloids in Food Industry. , 0, , . | | 50 |