Ebrahim Ahmadi

List of Publications by Citations

31 papers	501 citations	14 h-index	22 g-index
34 ext. papers	621 ext. citations	3.7 avg, IF	4.46 L-index

#	Paper	IF	Citations
31	The effect of impact and fruit properties on the bruising of peach. *Journal of Food Engineering*, **2010**, 97, 110-117	6	62
30	Shelf life extension of white mushrooms (Agaricus bisporus) by low temperatures conditioning, modified atmosphere, and nanocomposite packaging material. *Food Packaging and Shelf Life*, **2017**, 14, 88-95	8.2	58
29	Viscoelastic finite element analysis of the dynamic behavior of apple under impact loading with regard to its different layers. *Computers and Electronics in Agriculture*, **2016**, 121, 1-11	6.5	50
28	Applying data envelopment analysis to evaluation of energy efficiency and decreasing of greenhouse gas emissions of fattening farms. *Energy*, **2017**, 120, 652-662	7.9	32
27	Effect of Methylcellulose-Based Edible Coating on Strawberry Fruit's Quality Maintenance During Storage. *Journal of Food Processing and Preservation*, **2015**, 39, 80-90	2.1	32
26	Bruise susceptibilities of kiwifruit as affected by impact and fruit properties. *Research in Agricultural Engineering*, **2012**, 58, 107-113	0.8	31
25	Effect of Impact Level and Fruit Properties on Golden Delicious Apple Bruising. *American Journal of Agricultural and Biological Science*, **2010**, 5, 114-121	1.7	26
24	Shelf life extension of strawberry by temperatures conditioning, chitosan coating, modified atmosphere, and clay and silica nanocomposite packaging. *Scientia Horticulturae*, **2018**, 240, 496-508	4.1	24
23	Measurement and analysis of truck vibration levels as a function of packages locations in truck bed and suspension. *Computers and Electronics in Agriculture*, **2014**, 109, 141-147	6.5	22
22	Predictions of apple bruise volume using artificial neural network. *Computers and Electronics in Agriculture*, **2012**, 82, 75-86	6.5	20
21	The effect of ultrasound treatment on some properties of methylcellulose films. *Food Hydrocolloids* , **2011**, 25, 1399-1401	10.6	18
20	Assessment of environment impacts of egg production chain using life cycle assessment. *Journal of Environmental Management*, **2016**, 183, 980-987	7.9	17
19	Optimization of energy consumption of dairy farms using data envelopment analysis A case study: Qazvin city of Iran. *Journal of the Saudi Society of Agricultural Sciences*, **2018**, 17, 217-228	3.3	16
18	Bruise susceptibilities of Golden Delicious apples as affected by mechanical impact and fruit properties. *Journal of Agricultural Science*, **2014**, 152, 439-447	1	15
17	Evaluation and analysis of vibration during fruit transport as a function of road conditions, suspension system and travel speeds. *Engineering in Agriculture, Environment and Food*, **2015**, 8, 26-32	1.7	11
16	Investigating the effect of chitosan, nanopackaging, and modified atmosphere packaging on physical, chemical, and mechanical properties of button mushroom during storage. *Food Science and Nutrition*, **2020**, 8, 224-236	3.2	10
15	Finite element simulation of the micromechanical changes of the tissue and cells of potato response to impact test during storage by scanning electron microscopy. *Postharvest Biology and Technology*, **2020**, 164, 111153	6.2	9

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14	Effect of nanocomposite-based packaging and chitosan coating on the physical, chemical, and mechanical traits of strawberry during storage. *Journal of Food Measurement and Characterization*, **2018**, 12, 1795-1817	2.8	8
13	Dynamic Properties of Golden Delicious and Red Delicious Apple under Normal Contact Force Models. *Journal of Texture Studies*, **2013**, 44, 409-417	3.6	7
12	DYNAMIC MODELING OF PEACH FRUIT DURING NORMAL IMPACT. *Journal of Food Process Engineering*, **2012**, 35, 483-504	2.4	6
11	Scanning electron microscopy study of microstructure damage and micromechanical behavior of potato tissue by impact during storage. *Journal of Food Process Engineering*, **2018**, 41, e12831	2.4	6
10	The effect of fruit properties on the apricot bruises susceptibility. *Journal of Food Measurement and Characterization*, **2014**, 8, 46-53	2.8	4
9	Effects of different preparation techniques on the microstructural features of biological materials for scanning electron microscopy. *Journal of Agriculture and Food Research*, **2020**, 2, 100036	2.6	3
8	Frying oils quality control: necessity for new approach of supervision. *British Food Journal*, **2018**, 120, 490-498	2.8	3
7	Assessment the influence of different drying methods and pre-storage periods on garlic (Allium Sativum L.) aroma using electronic nose. *Food and Bioproducts Processing*, **2021**, 127, 198-211	4.9	3
6	Nondestructive analysis of packaged grape tomatoes quality using PCA and PLS regression by means of fiber optic spectroscopy during storage. *Journal of Food Measurement and Characterization*, **2018**, 12, 949-966	2.8	2
5	Rheological evaluation of chicken meat parts under various antibiotic treatments prior and post cooking process. *Journal of Food Measurement and Characterization*, **2015**, 9, 195-205	2.8	2
4	Evaluation of PE/POE/PA6 blends containing silica and clay toward nano composite packaging film. *Journal of Food Measurement and Characterization*, **2021**, 15, 2297-2308	2.8	2
3	Impact and Fruit Properties Affect Red Delicious Apple Susceptibility to Bruising. *International Journal of Fruit Science*, **2014**, 1-17	1.2	1
2	Predictions of the Apple Bruise Volume on the Basis of Impact Energy or Maximum Contact Force Using Adaptive Neuro-Fuzzy Inference System (ANFIS). *Acta Technologica Agriculturae*, **2020**, 23, 118-125	1	1
1	Optimization of physicochemical, textural, and rheological properties of sour cherry jam containing stevioside by using response surface methodology. *Food Science and Nutrition*, **2021**, 9, 2483-2496	3.2	0