

Ebrahim Ahmadi

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Optimization of physicochemical, textural, and rheological properties of sour cherry jam containing stevioside by using response surface methodology. <i>Food Science and Nutrition</i> , 2021 , 9, 2483-2496	3.2	0
30	Assessment the influence of different drying methods and pre-storage periods on garlic (<i>Allium Sativum</i> L.) aroma using electronic nose. <i>Food and Bioproducts Processing</i> , 2021 , 127, 198-211	4.9	3
29	Evaluation of PE/POE/PA6 blends containing silica and clay toward nano composite packaging film. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 2297-2308	2.8	2
28	Finite element simulation of the micromechanical changes of the tissue and cells of potato response to impact test during storage by scanning electron microscopy. <i>Postharvest Biology and Technology</i> , 2020 , 164, 111153	6.2	9
27	Effects of different preparation techniques on the microstructural features of biological materials for scanning electron microscopy. <i>Journal of Agriculture and Food Research</i> , 2020 , 2, 100036	2.6	3
26	Predictions of the Apple Bruise Volume on the Basis of Impact Energy or Maximum Contact Force Using Adaptive Neuro-Fuzzy Inference System (ANFIS). <i>Acta Technologica Agriculturae</i> , 2020 , 23, 118-125 ¹		1
25	Investigating the effect of chitosan, nanopackaging, and modified atmosphere packaging on physical, chemical, and mechanical properties of button mushroom during storage. <i>Food Science and Nutrition</i> , 2020 , 8, 224-236	3.2	10
24	Nondestructive analysis of packaged grape tomatoes quality using PCA and PLS regression by means of fiber optic spectroscopy during storage. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 949-966	2.8	2
23	Frying oils quality control: necessity for new approach of supervision. <i>British Food Journal</i> , 2018 , 120, 490-498	2.8	3
22	Effect of nanocomposite-based packaging and chitosan coating on the physical, chemical, and mechanical traits of strawberry during storage. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 1795-1817	2.8	8
21	Optimization of energy consumption of dairy farms using data envelopment analysis [A case study: Qazvin city of Iran. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2018 , 17, 217-228	3.3	16
20	Scanning electron microscopy study of microstructure damage and micromechanical behavior of potato tissue by impact during storage. <i>Journal of Food Process Engineering</i> , 2018 , 41, e12831	2.4	6
19	Shelf life extension of strawberry by temperatures conditioning, chitosan coating, modified atmosphere, and clay and silica nanocomposite packaging. <i>Scientia Horticulturae</i> , 2018 , 240, 496-508	4.1	24
18	Applying data envelopment analysis to evaluation of energy efficiency and decreasing of greenhouse gas emissions of fattening farms. <i>Energy</i> , 2017 , 120, 652-662	7.9	32
17	Shelf life extension of white mushrooms (<i>Agaricus bisporus</i>) by low temperatures conditioning, modified atmosphere, and nanocomposite packaging material. <i>Food Packaging and Shelf Life</i> , 2017 , 14, 88-95	8.2	58
16	Viscoelastic finite element analysis of the dynamic behavior of apple under impact loading with regard to its different layers. <i>Computers and Electronics in Agriculture</i> , 2016 , 121, 1-11	6.5	50
15	Assessment of environment impacts of egg production chain using life cycle assessment. <i>Journal of Environmental Management</i> , 2016 , 183, 980-987	7.9	17

14	Evaluation and analysis of vibration during fruit transport as a function of road conditions, suspension system and travel speeds. <i>Engineering in Agriculture, Environment and Food</i> , 2015 , 8, 26-32	1.7	11
13	Rheological evaluation of chicken meat parts under various antibiotic treatments prior and post cooking process. <i>Journal of Food Measurement and Characterization</i> , 2015 , 9, 195-205	2.8	2
12	Effect of Methylcellulose-Based Edible Coating on Strawberry Fruit's Quality Maintenance During Storage. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 80-90	2.1	32
11	The effect of fruit properties on the apricot bruises susceptibility. <i>Journal of Food Measurement and Characterization</i> , 2014 , 8, 46-53	2.8	4
10	Measurement and analysis of truck vibration levels as a function of packages locations in truck bed and suspension. <i>Computers and Electronics in Agriculture</i> , 2014 , 109, 141-147	6.5	22
9	Bruise susceptibilities of Golden Delicious apples as affected by mechanical impact and fruit properties. <i>Journal of Agricultural Science</i> , 2014 , 152, 439-447	1	15
8	Impact and Fruit Properties Affect Red Delicious Apple Susceptibility to Bruising. <i>International Journal of Fruit Science</i> , 2014 , 1-17	1.2	1
7	Dynamic Properties of Golden Delicious and Red Delicious Apple under Normal Contact Force Models. <i>Journal of Texture Studies</i> , 2013 , 44, 409-417	3.6	7
6	Bruise susceptibilities of kiwifruit as affected by impact and fruit properties. <i>Research in Agricultural Engineering</i> , 2012 , 58, 107-113	0.8	31
5	DYNAMIC MODELING OF PEACH FRUIT DURING NORMAL IMPACT. <i>Journal of Food Process Engineering</i> , 2012 , 35, 483-504	2.4	6
4	Predictions of apple bruise volume using artificial neural network. <i>Computers and Electronics in Agriculture</i> , 2012 , 82, 75-86	6.5	20
3	The effect of ultrasound treatment on some properties of methylcellulose films. <i>Food Hydrocolloids</i> , 2011 , 25, 1399-1401	10.6	18
2	The effect of impact and fruit properties on the bruising of peach. <i>Journal of Food Engineering</i> , 2010 , 97, 110-117	6	62
1	Effect of Impact Level and Fruit Properties on Golden Delicious Apple Bruising. <i>American Journal of Agricultural and Biological Science</i> , 2010 , 5, 114-121	1.7	26