Fatemeh Azarikia

List of Publications by Year
in descending order

11 papers	503 citations	1040056 9 h-index	1281871 11 g-index
11 all docs	11 docs citations	11 times ranked	554 citing authors

#	Article	IF	Citations
1	Coacervation and precipitation in polysaccharide–protein systems. Soft Matter, 2016, 12, 4154-4161.	2.7	102
2	On the stabilization mechanism of Doogh (Iranian yoghurt drink) by gum tragacanth. Food Hydrocolloids, 2010, 24, 358-363.	10.7	99
3	Gum Tragacanth: Structure, characteristics and applications in foods. International Journal of Biological Macromolecules, 2020, 160, 846-860.	7.5	98
4	Mechanism of soluble complex formation of milk proteins with native gums (tragacanth and Persian) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	10.7	77
5	Investigation of antimicrobial activity of orange and pomegranate peels extracts and their use as a natural preservative in a functional beverage. Journal of Food Measurement and Characterization, 2021, 15, 5683-5694.	3.2	35
6	Efficacy of whey protein–tragacanth on stabilization of oil-in-water emulsions: Comparison of mixed and layer by layer methods. Food Hydrocolloids, 2016, 59, 26-34.	10.7	34
7	Evaluation of physicochemical, functional, and antimicrobial properties of a functional energy drink produced from agricultural wastes of melon seed powder and tea stalk caffeine. Journal of Food Processing and Preservation, 2021, 45, e15726.	2.0	25
8	On the heat stability of whey protein: Effect of sodium hexametaphosphate. International Journal of Dairy Technology, 2020, 73, 46-56.	2.8	15
9	Olive Oil Classification and Fraud Detection Using E-Nose and Ultrasonic System. Food Analytical Methods, 2021, 14, 2199-2210.	2.6	15
10	High-Pressure Carbon Dioxide Use to Control Dried Apricot Pests, Tribolium castaneum and Rhyzopertha dominica, and Assessing the Qualitative Traits of Dried Pieces of Treated Apricot. Foods, 2021, 10, 1190.	4.3	2
11	Stabilization of hempseed protein dispersion: Influence of sonication, hydrocolloids, and sodium hexametaphosphate. Journal of Food Processing and Preservation, 2021, 45, e15592.	2.0	1