

# Fatemeh Azarikia

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6774405/publications.pdf>

Version: 2024-02-01

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	Olive Oil Classification and Fraud Detection Using E-Nose and Ultrasonic System. <i>Food Analytical Methods</i> , 2021, 14, 2199-2210.	2.6	15
2	High-Pressure Carbon Dioxide Use to Control Dried Apricot Pests, <i>Tribolium castaneum</i> and <i>Rhyzopertha dominica</i> , and Assessing the Qualitative Traits of Dried Pieces of Treated Apricot. <i>Foods</i> , 2021, 10, 1190.	4.3	2
3	Stabilization of hempseed protein dispersion: Influence of sonication, hydrocolloids, and sodium hexametaphosphate. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15592.	2.0	1
4	Evaluation of physicochemical, functional, and antimicrobial properties of a functional energy drink produced from agricultural wastes of melon seed powder and tea stalk caffeine. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15726.	2.0	25
5	Investigation of antimicrobial activity of orange and pomegranate peels extracts and their use as a natural preservative in a functional beverage. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5683-5694.	3.2	35
6	On the heat stability of whey protein: Effect of sodium hexametaphosphate. <i>International Journal of Dairy Technology</i> , 2020, 73, 46-56.	2.8	15
7	Gum Tragacanth: Structure, characteristics and applications in foods. <i>International Journal of Biological Macromolecules</i> , 2020, 160, 846-860.	7.5	98
8	Coacervation and precipitation in polysaccharide-protein systems. <i>Soft Matter</i> , 2016, 12, 4154-4161.	2.7	102
9	Efficacy of whey protein-tragacanth on stabilization of oil-in-water emulsions: Comparison of mixed and layer by layer methods. <i>Food Hydrocolloids</i> , 2016, 59, 26-34.	10.7	34
10	Mechanism of soluble complex formation of milk proteins with native gums (tragacanth and Persian gum). <i>Journal of Food Science</i> , 2010, 71, 107-117.	10.7	77
11	On the stabilization mechanism of Doogh (Iranian yoghurt drink) by gum tragacanth. <i>Food Hydrocolloids</i> , 2010, 24, 358-363.	10.7	99