Mehrnaz

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7116052/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	MICROSTRUCTURAL, COMPOSITIONAL AND TEXTURAL PROPERTIES DURING RIPENING OF LIGHVAN CHEESE, A TRADITIONAL RAW SHEEP CHEESE. Journal of Texture Studies, 2010, 41, 579-593.	2.5	23
2	Investigation on the microstructural and textural properties of <scp>L</scp> ighvan cheese produced from bovine milk fortified with protein and gum tragacanth during ripening. International Journal of Dairy Technology, 2016, 69, 225-235.	2.8	9
3	Study of macromolecular interactions in lowâ€fat brined cheese modified with Zedu gum. International Journal of Dairy Technology, 2018, 71, 382-394.	2.8	9