

Hossein Mirsaeedghazi

List of Publications by Year in descending order

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31
papers

554
citations

566801

15
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642321

23
g-index

31
all docs

31
docs citations

31
times ranked

499
citing authors

#	ARTICLE	IF	CITATIONS
1	Clarification of pomegranate juice by microfiltration with PVDF membranes. <i>Desalination</i> , 2010, 264, 243-248.	4.0	78
2	Prediction of red plum juice permeate flux during membrane processing with ANN optimized using RSM. <i>Computers and Electronics in Agriculture</i> , 2014, 102, 1-9.	3.7	54
3	Comparative study of ohmic vacuum, ohmic, and conventional-vacuum heating methods on the quality of tomato concentrate. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 225-230.	2.7	44
4	Effect of membrane clarification on the physicochemical properties of pomegranate juice. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1457-1463.	1.3	37
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.	1.6	35
6	Changes in blocking mechanisms during membrane processing of pomegranate juice. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2135-2141.	1.3	31
7	COMPARISON BETWEEN ULTRAFILTRATION AND MICROFILTRATION IN THE CLARIFICATION OF POMEGRANATE JUICE. <i>Journal of Food Process Engineering</i> , 2012, 35, 424-436.	1.5	28
8	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.	0.9	25
9	Effects of ultrasound pre-treatment on quantity and quality of essential oil of tarragon (<i>Artemisia</i>) Tj ETQq1 1 0.784314 rgBT ₂₃ /Overlo	0.9	23
10	Effect of frozen storage on the anthocyanins and phenolic components of pomegranate juice. <i>Journal of Food Science and Technology</i> , 2014, 51, 382-386.	1.4	22
11	Study of different fouling mechanisms during membrane clarification of red plum juice. <i>International Journal of Food Science and Technology</i> , 2014, 49, 58-64.	1.3	21
12	The effect of ultrasound waves on the efficiency of membrane clarification of pomegranate juice. <i>International Journal of Food Science and Technology</i> , 2015, 50, 892-898.	1.3	20
13	Effect of processing parameters on fouling resistances during microfiltration of red plum and watermelon juices: a comparative study. <i>Journal of Food Science and Technology</i> , 2014, 51, 168-172.	1.4	19
14	Evaluation of the fouling phenomenon in the membrane clarification of black mulberry juice. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1538-1544.	1.3	16
15	Pretreatment of Pomegranate and Red Beet Juices by Centrifugation Before Membrane Clarification: A Comparative Study. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12765.	0.9	15
16	Clarification of Bitter Orange (<i>Citrus Aurantium</i>) Juice Using Microfiltration with Mixed Cellulose Esters Membrane. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12738.	0.9	14
17	ANN modeling of extraction kinetics of essential oil from tarragon using ultrasound pre-treatment. <i>Engineering in Agriculture, Environment and Food</i> , 2018, 11, 25-29.	0.2	13
18	Mathematical modelling of mass transfer in the concentration polarisation layer of flat-sheet membranes during clarification of pomegranate juice. <i>International Journal of Food Science and Technology</i> , 2010, 45, 2096-2100.	1.3	9

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19	Microfiltration of Red Beet Juice Using Mixed Cellulose Ester Membrane. Journal of Food Processing and Preservation, 2015, 39, 614-623.	0.9	9
20	The effect of ultrasound treatment on the efficiency of membrane clarification of carrot juice. Journal of Food Processing and Preservation, 2021, 45, .	0.9	8
21	Modelling the membrane clarification of pomegranate juice with computational fluid dynamics. European Food Research and Technology, 2011, 232, 671-677.	1.6	6
22	The effect of laser on the efficiency of membrane clarification of pomegranate juice. Journal of Food Science and Technology, 2021, 58, 1682-1692.	1.4	6
23	The enhanced yield of polyphenols and antioxidant activity from onion peel (<i>Allium cepa</i> L.) and its incorporation into low-density polyethylene films. Journal of Food Measurement and Characterization, 2022, 16, 1325-1339.	1.6	5
24	Environmental impact assessment of total alkaloid extracted from the <i>Atropa belladonna</i> L <i>i> using LCA. , 2017, 1, 257-263.</i>		4
25	Effects of operating parameters on physicochemical properties of red plum juice and permeate flux during membrane clarification. Desalination and Water Treatment, 2015, 54, 3094-3105.	1.0	3
26	Effect of Feed Canal Height on the Efficiency of Membrane Clarification of Pomegranate Juice. Journal of Food Processing and Preservation, 2015, 39, 881-886.	0.9	3
27	Evaluation of the effect of feed canal height on membrane clarification efficiency of pomegranate juice using computational fluid dynamics (CFD). Desalination and Water Treatment, 2016, 57, 2917-2923.	1.0	3
28	Selection of the most effective chemical cleaning procedure in the membrane clarification of pomegranate juice. Journal of Food Processing and Preservation, 2021, 45, e15195.	0.9	3
29	Treating Pomegranate Juice, Application of Membrane Processing. , 2016, , 1935-1936.		0
30	Treating Pomegranate Juice, Application of Membrane Processing. , 2014, , 1-2.		0
31	Comparison study of the effect modeling of flow parameters on the membrane clarification efficiency for pomegranate juice. Engineering in Agriculture, Environment and Food, 2019, 12, 379-387.	0.2	0