

Hossein Mirsaeedghazi

List of Publications by Year in descending order

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Version: 2024-02-01

31
papers

554
citations

566801

15
h-index

642321

23
g-index

31
all docs

31
docs citations

31
times ranked

499
citing authors

#	ARTICLE	IF	CITATIONS
1	The enhanced yield of polyphenols and antioxidant activity from onion peel (<i>Allium cepa</i> L.) and its incorporation into low-density polyethylene films. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 1325-1339.	1.6	5
2	The effect of ultrasound treatment on the efficiency of membrane clarification of carrot juice. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	8
3	The effect of laser on the efficiency of membrane clarification of pomegranate juice. <i>Journal of Food Science and Technology</i> , 2021, 58, 1682-1692.	1.4	6
4	Selection of the most effective chemical cleaning procedure in the membrane clarification of pomegranate juice. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15195.	0.9	3
5	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
6	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
7	Comparison study of the effect modeling of flow parameters on the membrane clarification efficiency for pomegranate juice. <i>Engineering in Agriculture, Environment and Food</i> , 2019, 12, 379-387.	0.2	0
8	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
9	Effects of ultrasound pre-treatment on quantity and quality of essential oil of tarragon (<i>Artemisia</i>) Tj ETQq1 1 0.784314 rgBT /Overlo 0.9 23	0.9	23
10	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
11	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
12	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
13	Environmental impact assessment of total alkaloid extracted from the <i>Atropa belladonna</i> L <i> using LCA. , 2017, 1, 257-263.</i>		4
14	Treating Pomegranate Juice, Application of Membrane Processing. , 2016, , 1935-1936.		0
15	Evaluation of the effect of feed canal height on membrane clarification efficiency of pomegranate juice using computational fluid dynamics (CFD). <i>Desalination and Water Treatment</i> , 2016, 57, 2917-2923.	1.0	3
16	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
17	Effects of operating parameters on physicochemical properties of red plum juice and permeate flux during membrane clarification. <i>Desalination and Water Treatment</i> , 2015, 54, 3094-3105.	1.0	3
18	Effect of Feed Canal Height on the Efficiency of Membrane Clarification of Pomegranate Juice. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 881-886.	0.9	3

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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	Effect of frozen storage on the anthocyanins and phenolic components of pomegranate juice. Journal of Food Science and Technology, 2014, 51, 382-386.	1.4	22
21	Effect of processing parameters on fouling resistances during microfiltration of red plum and watermelon juices: a comparative study. Journal of Food Science and Technology, 2014, 51, 168-172.	1.4	19
22	Study of different fouling mechanisms during membrane clarification of red plum juice. International Journal of Food Science and Technology, 2014, 49, 58-64.	1.3	21
23	Prediction of red plum juice permeate flux during membrane processing with ANN optimized using RSM. Computers and Electronics in Agriculture, 2014, 102, 1-9.	3.7	54
24	Treating Pomegranate Juice, Application of Membrane Processing. , 2014, , 1-2.		0
25	COMPARISON BETWEEN ULTRAFILTRATION AND MICROFILTRATION IN THE CLARIFICATION OF POMEGRANATE JUICE. Journal of Food Process Engineering, 2012, 35, 424-436.	1.5	28
26	Evaluation of the fouling phenomenon in the membrane clarification of black mulberry juice. International Journal of Food Science and Technology, 2011, 46, 1538-1544.	1.3	16
27	Modelling the membrane clarification of pomegranate juice with computational fluid dynamics. European Food Research and Technology, 2011, 232, 671-677.	1.6	6
28	Clarification of pomegranate juice by microfiltration with PVDF membranes. Desalination, 2010, 264, 243-248.	4.0	78
29	Effect of membrane clarification on the physicochemical properties of pomegranate juice. International Journal of Food Science and Technology, 2010, 45, 1457-1463.	1.3	37
30	Mathematical modelling of mass transfer in the concentration polarisation layer of flat-sheet membranes during clarification of pomegranate juice. International Journal of Food Science and Technology, 2010, 45, 2096-2100.	1.3	9
31	Changes in blocking mechanisms during membrane processing of pomegranate juice. International Journal of Food Science and Technology, 2009, 44, 2135-2141.	1.3	31