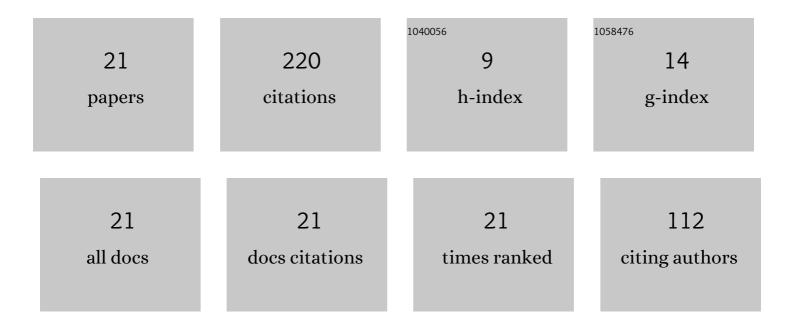
Yousef Ramezan

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Effect of cold atmospheric plasma torch distance on the microbial inactivation and sensorial properties of ready-to-eat olivier salad. Food Science and Technology International, 2023, 29, 710-717.	2.2	3
2	Physical and chemical properties of oil extracted from sesame (Sesamum indicum L.) and sunflower (Helianthus annuus L.) seeds treated with cold plasma. Journal of Food Measurement and Characterization, 2022, 16, 740-752.	3.2	10
3	The enhanced yield of polyphenols and antioxidant activity from onion peel (Allium cepa L.) and its incorporation into low-density polyethylene films. Journal of Food Measurement and Characterization, 2022, 16, 1325-1339.	3.2	5
4	Effect of lowâ€pressure cold plasma on the properties of edible film based on alginate enriched with <i>Dunaliella salina</i> powder. Plasma Processes and Polymers, 2022, 19, .	3.0	11
5	Maceration and ultrasoundâ€assisted methods used for extraction of phenolic compounds and antioxidant activity from <i>Ferulago angulata</i> . Journal of Food Processing and Preservation, 2022, 46, .	2.0	10
6	Effect of lowâ€pressure cold plasma processing on decontamination and quality attributes of Saffron (<i>CrocusÂsativus</i> L.). Food Science and Nutrition, 2022, 10, 2082-2090.	3.4	15
7	Effect of low pressure cold plasma treatment on microbial decontamination and physicochemical properties of dried walnut kernels (<scp><i>Juglans regia</i></scp> L.). Journal of Food Process Engineering, 2021, 44, .	2.9	21
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. Journal of Food Processing and Preservation, 2021, 45, e15726.	2.0	25
9	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
10	Ovarian toxicity of plant-derived edible oils: a 28 days hormonal and histopathological study in Wistar rat. Environmental Science and Pollution Research, 2021, , 1.	5.3	1
11	CFD simulation and experimental validation of inâ€container thermal processing in Fesenjan stew. Food Science and Nutrition, 2021, 9, 1079-1087.	3.4	5
12	A comparative study on physicochemical characteristics and antioxidant activity of sumac (Rhus) Tj ETQq0 0 0 rg and Characterization, 2020, 14, 3175-3183.	gBT /Overlo 3.2	ock 10 Tf 50 16
13	Simultaneous study of the antioxidant activity, microbial decontamination and color of dried peppermint (Mentha piperita L.) using low pressure cold plasma. LWT - Food Science and Technology, 2020, 123, 109121.	5.2	31
14	Numerical simulation of conductive heat transfer in canned celery stew and retort program adjustment by computational fluid dynamics (CFD). International Journal of Food Engineering, 2020, 16, .	1.5	4
15	Simulation of the Effect of Centrifugation on Membrane Efficiency by Using Computational Fluid Dynamics During the Clarification of Pomegranate Juice. Nutrition and Food Sciences Research, 2017, 4, 25-30.	0.8	Ο
16	The Antioxidant Activity of Ethanol and Methanol Extracts of Sesame meal by Ultrasonic Method in Comparison with the Synthetic Antioxidants in Iranian Mutton Tallow. Oriental Journal of Chemistry, 2016, 32, 1061-1066.	0.3	1
17	Effect of Churning Process on Heavy Metals in Cream, Butter and Butter Milk. Oriental Journal of Chemistry, 2015, 31, 1141-1146.	0.3	2
18	The Application of Differential Scanning Calorimetry As a Mean to Determine the Oxidative Stability of Vegetable Oils and its Comparison with Rancimat, Oriental Journal of Chemistry, 2015, 31, 1389-1394	0.3	8

#	Article	IF	CITATIONS
19	A Rapid Method for Detection of Refined Olive Oil as Adulterant in Extra Virgin Olive Oil by Differential Scanning Calorimetry. Oriental Journal of Chemistry, 2015, 31, 1735-1739.	0.3	12
20	The role and importance of food industry and food systems during the COVID-19 and the possibility of cold plasma technology for inactivation: a review. Journal of Food Safety and Hygiene, 0, , .	0.0	0
21	Effects of incorporation of Chavir ultrasound and maceration extracts on the antioxidant activity and oxidative stability of ordinary virgin olive oil: identification of volatile organic compounds. Journal of Food Measurement and Characterization, 0, , .	3.2	5