

Yousef Ramezan

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

220
citations

1040056

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1058476

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21
docs citations

21
times ranked

112
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of cold atmospheric plasma torch distance on the microbial inactivation and sensorial properties of ready-to-eat olivier salad. <i>Food Science and Technology International</i> , 2023, 29, 710-717.	2.2	3
2	Physical and chemical properties of oil extracted from sesame (<i>Sesamum indicum</i> L.) and sunflower (<i>Helianthus annuus</i> L.) seeds treated with cold plasma. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 740-752.	3.2	10
3	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.	3.2	5
4	Effect of low-pressure cold plasma on the properties of edible film based on alginate enriched with <i>Dunaliella salina</i> powder. <i>Plasma Processes and Polymers</i> , 2022, 19, .	3.0	11
5	Maceration and ultrasound-assisted methods used for extraction of phenolic compounds and antioxidant activity from <i>Ferulago angulata</i> . <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	10
6	Effect of low-pressure cold plasma processing on decontamination and quality attributes of Saffron (<i>Crocus sativus</i> L.). <i>Food Science and Nutrition</i> , 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 (<i>Juglans regia</i> L.). <i>Journal of Food Process Engineering</i> , 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. <i>Journal of Food Processing and Preservation</i> , 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. <i>Journal of Food Measurement and Characterization</i> , 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. <i>Environmental Science and Pollution Research</i> , 2021, , 1.	5.3	1
11	CFD simulation and experimental validation of in-container thermal processing in Fesenjan stew. <i>Food Science and Nutrition</i> , 2021, 9, 1079-1087.	3.4	5
12	A comparative study on physicochemical characteristics and antioxidant activity of sumac (<i>Rhus</i>) and Characterization, 2020, 14, 3175-3183.	3.2	16
13	Simultaneous study of the antioxidant activity, microbial decontamination and color of dried peppermint (<i>Mentha piperita</i> L.) using low pressure cold plasma. <i>LWT - Food Science and Technology</i> , 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). <i>International Journal of Food Engineering</i> , 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. <i>Nutrition and Food Sciences Research</i> , 2017, 4, 25-30.	0.8	0
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. <i>Oriental Journal of Chemistry</i> , 2016, 32, 1061-1066.	0.3	1
17	Effect of Churning Process on Heavy Metals in Cream, Butter and Butter Milk. <i>Oriental Journal of Chemistry</i> , 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. <i>Oriental Journal of Chemistry</i> , 2015, 31, 1389-1394.	0.3	8

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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