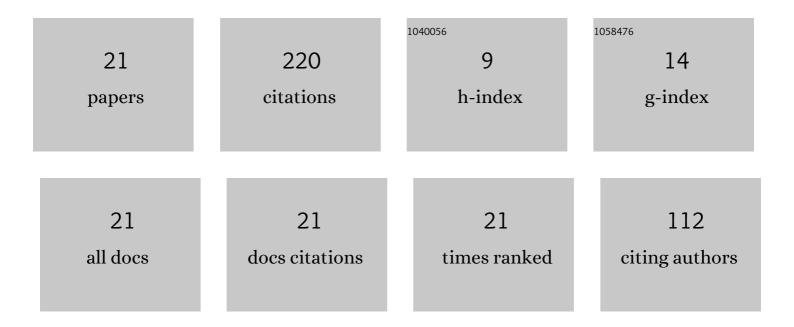
## Yousef Ramezan

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<br>(Helianthus annuus L.) seeds treated with cold plasma. Journal of Food Measurement and<br>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<br><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<br>( <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<br>produced from agricultural wastes of melon seed powder and tea stalk caffeine. Journal of Food<br>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<br>and Characterization, 2020, 14, 3175-3183.  | gBT /Overlo<br>3.2 | ock 10 Tf 50<br>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<br>adjustment by computational fluid dynamics (CFD). International Journal of Food Engineering, 2020,<br>16, .   | 1.5                | 4                  |
| 15 | Simulation of the Effect of Centrifugation on Membrane Efficiency by Using Computational Fluid<br>Dynamics During the Clarification of Pomegranate Juice. Nutrition and Food Sciences Research, 2017,<br>4, 25-30.                                       | 0.8                | Ο                  |
| 16 | The Antioxidant Activity of Ethanol and Methanol Extracts of Sesame meal by Ultrasonic Method in<br>Comparison with the Synthetic Antioxidants in Iranian Mutton Tallow. Oriental Journal of Chemistry,<br>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<br>Vegetable Oils and its Comparison with Rancimat, Oriental Journal of Chemistry, 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<br>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         |