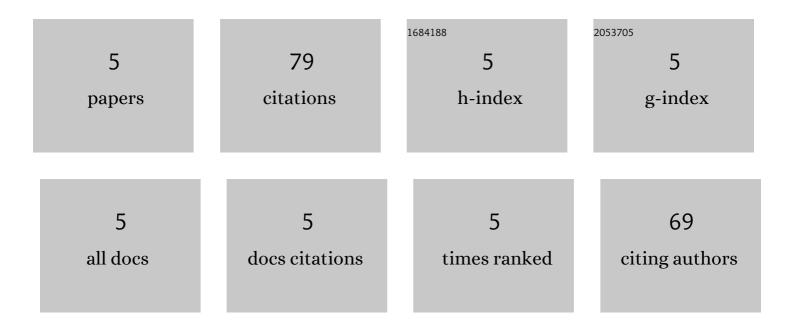
Arash Ghaitaranpour

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/7727425/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Effect of deep fat and hot air frying on doughnuts physical properties and kinetic of crust formation. Journal of Cereal Science, 2018, 83, 25-31.	3.7	36
2	Characterizing the cellular structure of air and deep fat fried doughnut using image analysis techniques. Journal of Food Engineering, 2018, 237, 231-239.	5.2	17
3	Application of Digital Image Processing in Monitoring some Physical Properties of Tarkhineh during Drying. Journal of Food Processing and Preservation, 2017, 41, e12861.	2.0	12
4	An agent-based coupled heat and water transfer model for air frying of doughnut as a heterogeneous multiscale porous material. Innovative Food Science and Emerging Technologies, 2020, 61, 102335.	5.6	9
5	An innovative model for describing oil penetration into the doughnut crust during hot air frying. Food Research International, 2021, 147, 110458.	6.2	5