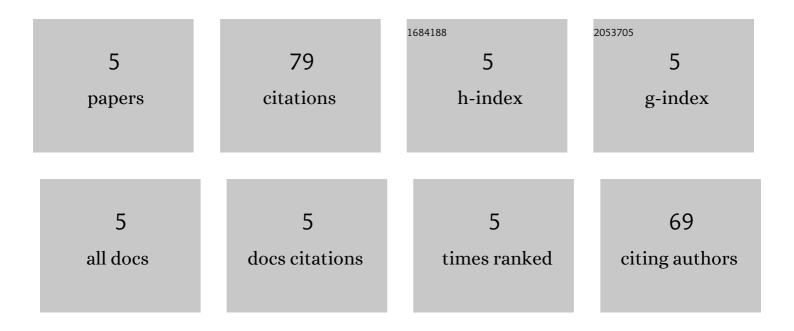
## Arash Ghaitaranpour

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 | An innovative model for describing oil penetration into the doughnut crust during hot air frying.<br>Food Research International, 2021, 147, 110458.   | 6.2 | 5         |
| 2 | An agent-based coupled heat and water transfer model for air frying of doughnut as a heterogeneous<br>multiscale porous material. Innovative Food Science and Emerging Technologies, 2020, 61, 102335. | 5.6 | 9         |
| 3 | Effect of deep fat and hot air frying on doughnuts physical properties and kinetic of crust formation.<br>Journal of Cereal Science, 2018, 83, 25-31.  | 3.7 | 36        |
| 4 | 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        |
| 5 | 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        |