

Nassim Naderi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7803832/publications.pdf>

Version: 2024-02-01

10
papers

343
citations

1039880

9
h-index

1474057

9
g-index

10
all docs

10
docs citations

10
times ranked

432
citing authors

#	ARTICLE	IF	CITATIONS
1	In vitro digestion of folate in yolk and granule fraction as tested in a dynamic, computer-controlled model of stomach and small intestine. <i>LWT - Food Science and Technology</i> , 2022, 153, 112494.	2.5	0
2	High hydrostatic pressure induced extraction and selective transfer of β -phosvitin from the egg yolk granule to plasma fractions. <i>Food Chemistry</i> , 2020, 321, 126696.	4.2	11
3	Enhancing enzymatic hydrolysis of food proteins and production of bioactive peptides using high hydrostatic pressure technology. <i>Trends in Food Science and Technology</i> , 2018, 80, 187-198.	7.8	102
4	Recent Developments in Folate Nutrition. <i>Advances in Food and Nutrition Research</i> , 2018, 83, 195-213.	1.5	91
5	The use of high hydrostatic pressure to generate folate-enriched extracts from the granule fraction of hen's egg yolk. <i>Food Chemistry</i> , 2017, 232, 253-262.	4.2	27
6	High hydrostatic pressure effect in extraction of 5-methyltetrahydrofolate (5-MTHF) from egg yolk and granule fractions. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 191-200.	2.7	17
7	Effects of High Hydrostatic Pressure Processing on Hen Egg Compounds and Egg Products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 707-720.	5.9	42
8	Effect of Freezing, Thermal Pasteurization, and Hydrostatic Pressure on Fractionation and Folate Recovery in Egg Yolk. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7774-7780.	2.4	11
9	Effect of selected pre-treatments on folate recovery of granule suspensions prepared from hen egg yolk. <i>LWT - Food Science and Technology</i> , 2016, 68, 341-348.	2.5	16
10	Scaling-up a process for the preparation of folate-enriched protein extracts from hen egg yolks. <i>Journal of Food Engineering</i> , 2014, 141, 85-92.	2.7	26