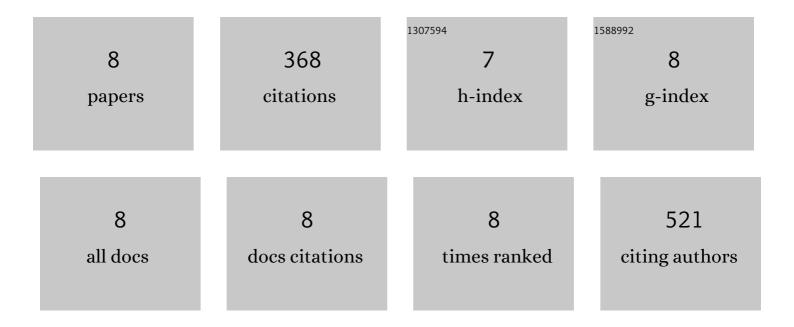
Messiah Sarfarazi

List of Publications by Year in descending order

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MESSIAH SADEADAZI

#	Article	IF	CITATIONS
1	Chitosan-gum Arabic complex nanocarriers for encapsulation of saffron bioactive components. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 578, 123644.	4.7	104
2	Optimization of Anthocyanin Extraction from Saffron Petals with Response Surface Methodology. Food Analytical Methods, 2016, 9, 1993-2001.	2.6	82
3	Evaluation of microwave-assisted extraction technology for separation of bioactive components of saffron (Crocus sativus L.). Industrial Crops and Products, 2020, 145, 111978.	5.2	62
4	Extraction Optimization of Saffron Nutraceuticals Through Response Surface Methodology. Food Analytical Methods, 2015, 8, 2273-2285.	2.6	58
5	Development of an environmentally-friendly solvent-free extraction of saffron bioactives using subcritical water. LWT - Food Science and Technology, 2019, 114, 108428.	5.2	38
6	Influence of the sunflower oil content, cooking temperature and cooking time on the physical and sensory properties of spreadable cheese analogues based on <scp>UF</scp> whiteâ€brined cheese. International Journal of Dairy Technology, 2016, 69, 576-584.	2.8	11
7	An investigation into the crystalline structure, and the rheological, thermal, textural and sensory properties of sugar-free milk chocolate: effect of inulin and maltodextrin. Journal of Food Measurement and Characterization, 2020, 14, 1568-1581.	3.2	10
8	Ultrasound-assisted extraction of saffron bioactive compounds; separation of crocins, picrocrocin, and safranal optimized by artificial bee colony. Ultrasonics Sonochemistry, 2022, 86, 105971.	8.2	3