

Messiah Sarfarazi

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7815939/publications.pdf>

Version: 2024-02-01

8
papers

368
citations

1307594

7
h-index

1588992

8
g-index

8
all docs

8
docs citations

8
times ranked

521
citing authors

#	ARTICLE	IF	CITATIONS
1	Chitosan-gum Arabic complex nanocarriers for encapsulation of saffron bioactive components. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2019, 578, 123644.	4.7	104
2	Optimization of Anthocyanin Extraction from Saffron Petals with Response Surface Methodology. <i>Food Analytical Methods</i> , 2016, 9, 1993-2001.	2.6	82
3	Evaluation of microwave-assisted extraction technology for separation of bioactive components of saffron (<i>Crocus sativus</i> L.). <i>Industrial Crops and Products</i> , 2020, 145, 111978.	5.2	62
4	Extraction Optimization of Saffron Nutraceuticals Through Response Surface Methodology. <i>Food Analytical Methods</i> , 2015, 8, 2273-2285.	2.6	58
5	Development of an environmentally-friendly solvent-free extraction of saffron bioactives using subcritical water. <i>LWT - Food Science and Technology</i> , 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 UF white brined cheese. <i>International Journal of Dairy Technology</i> , 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. <i>Journal of Food Measurement and Characterization</i> , 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. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 105971.	8.2	3