

# Elham Ansarifar

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

386  
citations

933447

10  
h-index

839539

18  
g-index

20  
all docs

20  
docs citations

20  
times ranked

389  
citing authors

#	ARTICLE	IF	CITATIONS
1	Suitability of Aloe Vera and Gum Tragacanth as Edible Coatings for Extending the Shelf Life of Button Mushroom. <i>Food and Bioprocess Technology</i> , 2012, 5, 3193-3202.	4.7	81
2	Novel multilayer microcapsules based on soy protein isolate fibrils and high methoxyl pectin: Production, characterization and release modeling. <i>International Journal of Biological Macromolecules</i> , 2017, 97, 761-769.	7.5	60
3	Encapsulation of thyme essential oil using electrospun zein fiber for strawberry preservation. <i>Chemical and Biological Technologies in Agriculture</i> , 2022, 9, .	4.6	35
4	Preservation of strawberry fruit quality via the use of active packaging with encapsulated thyme essential oil in zein nanofiber film. <i>International Journal of Food Science and Technology</i> , 2021, 56, 4239-4247.	2.7	34
5	Optimization of limonene microencapsulation based on native and fibril soy protein isolate by VIKOR method. <i>LWT - Food Science and Technology</i> , 2019, 115, 107884.	5.2	29
6	A new technique to evaluate the effect of chitosan on properties of deep-fried Kurdish cheese nuggets by TOPSIS. <i>LWT - Food Science and Technology</i> , 2015, 62, 1211-1219.	5.2	26
7	Extending the shelf life and maintaining quality of minimally-processed pomegranate arils using ascorbic acid coating and modified atmosphere packaging. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3445-3454.	3.2	23
8	Physicochemical Properties of Bell Pepper and Kinetics of Its Color Change Influenced by <i>Aloe vera</i> and Gum Tragacanth Coatings during Storage at Different Temperatures. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 684-693.	2.0	15
9	Fabrication and characterization of jujube extract-loaded electrospun polyvinyl alcohol nanofiber for strawberry preservation. <i>Food Science and Nutrition</i> , 2021, 9, 6353-6361.	3.4	13
10	Quantification of enzymatic browning kinetics of quince preserved by edible coating using the fractal texture Fourier image. <i>Journal of Food Measurement and Characterization</i> , 2015, 9, 375-381.	3.2	11
11	Application of TOPSIS to evaluate the effects of different conditions of sonication on eggless cake properties, structure, and mass transfer. <i>Journal of Food Science</i> , 2020, 85, 1479-1488.	3.1	10
12	Studying Some Physicochemical Characteristics of Crust Coated with White Egg and Chitosan Using a Deep-Fried Model System. <i>Food and Nutrition Sciences (Print)</i> , 2012, 03, 685-692.	0.4	9
13	Employing an intelligence model and sensitivity analysis to investigate some physicochemical properties of coated bell pepper during storage. <i>International Journal of Food Science and Technology</i> , 2012, 47, 299-305.	2.7	9
14	Selection of appropriate hydrocolloid for eggless cakes containing chubak root extract using multiple criteria decision-making approach. <i>LWT - Food Science and Technology</i> , 2021, 141, 110914.	5.2	9
15	Performance of lentil and chickpea flour in deep-fried crust model (DFCM): oil barrier and crispy properties. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 296-304.	3.2	8
16	Influence of Active Modified Atmosphere Packaging Pre-treatment on Shelf Life and Quality Attributes of Cold Stored Apricot Fruit. <i>International Journal of Food Science</i> , 2022, 22, 402-413.	2.4	6
17	Encapsulation of Jujube Extract in Electrospun Nanofiber: Release Profile, Functional Effectiveness, and Application for Active Packaging. <i>Food and Bioprocess Technology</i> , 2022, 15, 2009-2019.	4.7	6
18	Nutrition assessment and geriatric associated conditions among free living elderly people in Birjand, East of Iran: a cross-sectional study. <i>BMC Geriatrics</i> , 2021, 21, 612.	2.7	1

#	ARTICLE	IF	CITATIONS
19	Prevalence of vitamin D deficiency and its association with metabolic syndrome among the elderly population of Birjand, Iran. Journal of Diabetes and Metabolic Disorders, 0, , 1.	1.9	1
20	Effectiveness of postharvest calcium salts applications to improve shelf-life and maintain apricot fruit quality during storage. Revista Facultad Nacional De Agronomia Medellin, 2022, 75, .	0.5	0