

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	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
2	Influence of Active Modified Atmosphere Packaging Pre-treatment on Shelf Life and Quality Attributes of Cold Stored Apricot Fruit. <i>International Journal of Fruit Science</i> , 2022, 22, 402-413.	2.4	6
3	Effectiveness of postharvest calcium salts applications to improve shelf-life and maintain apricot fruit quality during storage. <i>Revista Facultad Nacional De Agronomia Medellin</i> , 2022, 75, .	0.5	0
4	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
5	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
6	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
7	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
8	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
9	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
10	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
11	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
12	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
13	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
14	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
15	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
16	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
17	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
18	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

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19	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
20	Prevalence of vitamin D deficiency and its association with metabolic syndrome among the elderly population of Birjand, Iran. <i>Journal of Diabetes and Metabolic Disorders</i> , 0, , 1.	1.9	1