

Aram Bostan

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

687
citations

933447

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h-index

1372567

10
g-index

10
all docs

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docs citations

10
times ranked

888
citing authors

#	ARTICLE	IF	CITATIONS
1	Nano-encapsulation of pomegranate (<i>Punica granatum</i> L.) peel extract and evaluation of its antimicrobial properties on coated chicken meat. <i>Food Bioscience</i> , 2021, 43, 101331.	4.4	17
2	Hydrogel based dessert of low calorie content. <i>Food Hydrocolloids</i> , 2019, 86, 184-192.	10.7	19
3	Physicochemical properties and release behavior of Span 60/Tween 60 niosomes as vehicle for α -Tocopherol delivery. <i>LWT - Food Science and Technology</i> , 2017, 84, 471-478.	5.2	69
4	α -Tocopherol-loaded niosome prepared by heating method and its release behavior. <i>Food Chemistry</i> , 2017, 221, 620-628.	8.2	66
5	Studies on the steady shear flow behavior and functional properties of <i>Lepidium perfoliatum</i> seed gum. <i>Food Research International</i> , 2013, 50, 446-456.	6.2	178
6	IMAGE PROCESSING AND PHYSICO-MECHANICAL PROPERTIES OF BASIL SEED (<i>OCIMUM BASILICUM</i>). <i>Journal of Food Process Engineering</i> , 2010, 33, 51-64.	2.9	30
7	Computer Image Analysis and Physico-Mechanical Properties of Wild Sage Seed (<i>Salvia</i>) <i>TJ ETQq1 1 0.784314 rgBT /Overlock 10 T</i>	3.0	23
8	Optimization of Hydrocolloid Extraction From Wild Sage Seed (<i>Salvia macrosiphon</i>) Using Response Surface. <i>International Journal of Food Properties</i> , 2010, 13, 1380-1392.	3.0	76
9	Response surface methodology for optimization of extraction yield, viscosity, hue and emulsion stability of mucilage extracted from <i>Lepidium perfoliatum</i> seeds. <i>Food Hydrocolloids</i> , 2009, 23, 2369-2379.	10.7	198
10	Kinetics of non-enzymatic colour development in glucose syrups during storage. <i>Food Chemistry</i> , 1997, 60, 581-585.	8.2	11