

Sahar Jazaeri

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8224711/publications.pdf>

Version: 2024-02-01

21
papers

438
citations

759055

12
h-index

752573

20
g-index

21
all docs

21
docs citations

21
times ranked

696
citing authors

#	ARTICLE	IF	CITATIONS
1	Mycotoxins: Impact on Health and Strategies for Prevention and Detoxification in the Food Chain. <i>Food Reviews International</i> , 2022, 38, 193-224.	4.3	17
2	Physicochemical properties of saponin containing <i>Acanthophyllum laxiusculum</i> extract: example application in foam stability and qualitative parameters for malt beverage industry. <i>Journal of Food Science and Technology</i> , 2022, 59, 1577-1587.	1.4	4
3	Risk Evaluation of Acrylamide in Powder Infant Formula Based on Ingredient and Formulation in Three Critical Age Groups of Children Below 2 Years Old: Efficient Microextraction Followed by GC-MS Analysis Based on CCD. <i>Food Analytical Methods</i> , 2022, 15, 46-55.	1.3	4
4	Effect of washing, soaking and pH in combination with ultrasound on enzymatic rancidity, phytic acid, heavy metals and coliforms of rice bran. <i>Food Chemistry</i> , 2021, 334, 127583.	4.2	33
5	Determination of Polycyclic Aromatic Hydrocarbons in Edible Oil Using Fast and Sensitive Microwave-assisted Extraction and Dispersive Liquid-Liquid Microextraction Followed by Gas Chromatography-Mass Spectrometry. <i>Polycyclic Aromatic Compounds</i> , 2020, 40, 705-713.	1.4	11
6	Sucrose substitution by polyols for the production of shelf stable macaroon: attribution of their molecular weight and synergy. <i>European Food Research and Technology</i> , 2020, 246, 1877-1887.	1.6	5
7	An advanced microwave-assisted extraction-low density solvent based on a sensitive microextraction method coupled with reverse phase high-performance liquid chromatography for the simultaneous determination of heterocyclic aromatic amines in fried chicken nuggets. <i>Analytical Methods</i> , 2019, 11, 942-949.	1.3	16
8	Acrylamide in Cookie Samples: Analysis Using an Efficient Co-Derivatization Coupled with Sensitive Microextraction Method Followed by Gas Chromatography-Mass Spectrometry. <i>Food Analytical Methods</i> , 2019, 12, 1439-1447.	1.3	10
9	Sensory, digestion, and texture quality of commercial gluten-free bread: Impact of broken rice flour type. <i>Journal of Texture Studies</i> , 2018, 49, 395-403.	1.1	24
10	Characterization of lycopene hydrocolloidal structure induced by tomato processing. <i>Food Chemistry</i> , 2018, 245, 958-965.	4.2	21
11	A review on inactivation methods of <i>Toxoplasma gondii</i> in foods. <i>Pathogens and Global Health</i> , 2018, 112, 306-319.	1.0	50
12	Application of Active Edible Coatings to Improve the Shelf-life of Cheese. <i>Food Science and Technology Research</i> , 2018, 24, 949-962.	0.3	11
13	Application and Optimization of Microwave-Assisted Extraction and Dispersive Liquid-Liquid Microextraction Followed by High-Performance Liquid Chromatography for the Determination of Oleuropein and Hydroxytyrosol in Olive Pomace. <i>Food Analytical Methods</i> , 2018, 11, 3078-3088.	1.3	17
14	A simple, effective and highly sensitive analytical method used for the determination of caffeine in tea and energy drink samples, and method optimization using a central composite design. <i>Analytical Methods</i> , 2017, 9, 1665-1671.	1.3	13
15	An efficient, sensitive and fast microextraction method followed by gas chromatography-mass spectrometry for the determination of polycyclic aromatic hydrocarbons in bread samples. <i>Analytical Methods</i> , 2017, 9, 6246-6253.	1.3	22
16	Vitamin D3: Preconcentration and Determination in Cereal Samples Using Ultrasonic-Assisted Extraction and Microextraction Method. <i>Cereal Chemistry</i> , 2017, 94, 532-538.	1.1	17
17	Viability of probiotic bacteria and some chemical and sensory characteristics in cornelian cherry juice during cold storage. <i>Electronic Journal of Biotechnology</i> , 2016, 21, 49-53.	1.2	84
18	Structural Modifications of Gluten Proteins in Strong and Weak Wheat Dough During Mixing. <i>Cereal Chemistry</i> , 2015, 92, 105-113.	1.1	66

#	ARTICLE	IF	CITATIONS
19	Effect of Transglutaminase, Citrate Buffer, and Temperature on a Soft Wheat Flour Dough System. Cereal Chemistry, 2014, 91, 460-465.	1.1	12
20	Comparison of Two Methods for Determination of Tomato Paste Solids: Vacuum Oven versus Microwave Oven. Journal of AOAC INTERNATIONAL, 2011, 94, 1206-1209.	0.7	1
21	Comparison of two methods for determination of tomato paste solids: vacuum oven versus microwave oven. Journal of AOAC INTERNATIONAL, 2011, 94, 1206-9.	0.7	0