

# Maryam Jafari

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8406901/publications.pdf>

Version: 2024-02-01

7  
papers

135  
citations

1937685

4  
h-index

1872680

6  
g-index

8  
all docs

8  
docs citations

8  
times ranked

259  
citing authors

| # | ARTICLE   | IF   | CITATIONS |
|---|---|------|-----------|
| 1 | High-quality pectin from cantaloupe waste: eco-friendly extraction process, optimization, characterization and bioactivity measurements. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 6552-6562.                  | 3.5  | 12        |
| 2 | Fabrication and Characterization of the Electrospun Polyvinyl Alcohol Nanofibers Incorporated with the Extracted Fruit Peel Pectin and Zinc Oxide Nanoparticles. <i>Materials Performance and Characterization</i> , 2021, 10, 819-829. | 0.3  | 0         |
| 3 | Insights into the bioactive compounds and physico-chemical characteristics of the extracted oils from <i>Urtica dioica</i> and <i>Urtica pilulifera</i> . <i>SN Applied Sciences</i> , 2020, 2, 1.                                      | 2.9  | 5         |
| 4 | Solid-State Protein-Carbohydrate Interactions and Their Application in the Food Industry. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 860-870.   | 11.7 | 38        |
| 5 | Optimization of Lipase-Catalyzed Fractionation of Two Conjugated Linoleic Acid (CLA) Isomers. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 571-578.  | 1.9  | 4         |
| 6 | The chemical composition of the seeds of Iranian pumpkin cultivars and physicochemical characteristics of the oil extract. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 161-167.                                | 1.5  | 22        |
| 7 | Detection of Adulteration in Iranian Olive Oils Using Instrumental (GC, NMR, DSC) Methods. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 103-110.   | 1.9  | 53        |