

Mohsen Barzegar

List of Publications by Year in descending order

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119
papers

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109137

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5284
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#	ARTICLE	IF	CITATIONS
1	The effect of refining process on the volatile compounds, oxidation stability and fatty acids profile of soybean oil using an electrostatic field. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	3
2	Experimental Estimation of Lamb Wave Dispersion Curves for Adhesively Bonded Aluminum Plates, Using Two Adjacent Signals. <i>IEEE Transactions on Ultrasonics, Ferroelectrics, and Frequency Control</i> , 2022, 69, 2143-2151.	1.7	6
3	Progressive damage analysis of an adhesively bonded composite T-joint under bending, considering micro-scale effects of fiber volume fraction of adherends. <i>Composite Structures</i> , 2021, 258, 113374.	3.1	26
4	Quality characteristics, nutraceutical profile, and storage stability of functional beverage prepared from jujube (<i>Ziziphus jujuba var vulgaris</i>) fruit. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15201.	0.9	6
5	Detection of fraud in lime juice using pattern recognition techniques and FTIR spectroscopy. <i>Food Science and Nutrition</i> , 2021, 9, 3026-3038.	1.5	7
6	Encapsulation of <i>Sargassum boveanum</i> Algae Extract in Nano-liposomes: Application in Functional Mayonnaise Production. <i>Food and Bioprocess Technology</i> , 2021, 14, 1311-1325.	2.6	26
7	Structure-antioxidant activity relationships of gallic acid and phloroglucinol. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5036-5046.	1.6	13
8	Effect of Steric Structure on the Mechanism of Antioxidant Activity of Alkyl Gallates in Soybean Oil Triacylglycerols: A Kinetic Approach. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2100019.	1.0	3
9	Effect of storage time on the microbial and physicochemical properties of gamma irradiated turmeric powder under various atmospheres of packaging. <i>Radiation Physics and Chemistry</i> , 2021, 187, 109580.	1.4	5
10	Morphophysiological and phytochemical responses to cadmium and lead stress in coriander (<i>Coriandrum sativum</i> L.). <i>Industrial Crops and Products</i> , 2021, 171, 113979.	2.5	12
11	Numerical study of Geostationary Orbit thermal cycle effects of a tubular adhesive joint: Dynamic behavior. <i>Journal of Adhesion</i> , 2020, 96, 1431-1448.	1.8	1
12	Bio-active compounds and functional properties of pistachio hull: A review. <i>Trends in Food Science and Technology</i> , 2020, 97, 55-64.	7.8	51
13	Manufacturing of nanoliposomal extract from <i>Sargassum boveanum</i> algae and investigating its release behavior and antioxidant activity. <i>Food Science and Nutrition</i> , 2020, 8, 299-310.	1.5	46
14	Damage Detection of L-Shaped Beam Structure with a Crack by Electromechanical Impedance Response: Analytical Approach and Experimental Validation. <i>Journal of Nondestructive Evaluation</i> , 2020, 39, 1.	1.1	7
15	Physicochemical properties and organoleptic aspects of ice cream enriched with microencapsulated pistachio peel extract. <i>International Journal of Dairy Technology</i> , 2020, 73, 570-577.	1.3	25
16	Tannin fraction of pistachio green hull extract with pancreatic lipase inhibitory and antioxidant activity. <i>Journal of Food Biochemistry</i> , 2020, 44, e13208.	1.2	16
17	Bleaching of Olive Oil by Membrane Filtration. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900151.	1.0	3
18	Analytical Model of the Electro-Mechanical Impedance Response of Frame Structures with L-Shaped Beams. <i>Research in Nondestructive Evaluation</i> , 2020, 31, 187-202.	0.5	1

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19	Effects of cadmium and lead on seed germination, morphological traits, and essential oil composition of sweet basil (<i>Ocimum basilicum</i> L.). <i>Industrial Crops and Products</i> , 2019, 138, 111584.	2.5	62
20	Novel oleogel formulation based on amaranth oil: Physicochemical characterization. <i>Food Science and Nutrition</i> , 2019, 7, 1986-1996.	1.5	29
21	Efficiency of Tragacanth gum coating enriched with two different essential oils for deceleration of enzymatic browning and senescence of button mushroom (<i>Agaricus bisporus</i>). <i>Food Science and Nutrition</i> , 2019, 7, 1520-1528.	1.5	23
22	Gum tragacanth oil/gels as an alternative to shortening in cookies: Rheological, chemical and textural properties. <i>LWT - Food Science and Technology</i> , 2019, 105, 265-271.	2.5	18
23	Optimization of the enzyme-assisted aqueous extraction of phenolic compounds from pistachio green hull. <i>Food Science and Nutrition</i> , 2019, 7, 356-366.	1.5	54
24	Pistachio green hull extract as a natural antioxidant in beef patties: Effect on lipid and protein oxidation, color deterioration, and microbial stability during chilled storage. <i>LWT - Food Science and Technology</i> , 2019, 102, 393-402.	2.5	36
25	Evaluation of polyphenolic compounds in membrane concentrated pistachio hull extract. <i>Food Chemistry</i> , 2019, 277, 398-406.	4.2	34
26	Optimization of high voltage electric field as a novel non-thermal method of sunflower oil neutralization. <i>Separation and Purification Technology</i> , 2019, 211, 430-437.	3.9	7
27	The effect of jujube powder incorporation on the chemical, rheological, and sensory properties of toffee. <i>Food Science and Nutrition</i> , 2019, 7, 678-688.	1.5	5
28	Ultrasound-assisted bleaching of olive oil: Kinetics, isotherms and thermodynamics. <i>Journal of Food Engineering</i> , 2018, 224, 37-44.	2.7	14
29	Effect of gamma irradiation under various atmospheres of packaging on the microbial and physicochemical properties of turmeric powder. <i>Radiation Physics and Chemistry</i> , 2018, 148, 60-67.	1.4	22
30	Effect of gamma irradiation on the extraction yield, antioxidant, and antityrosinase activities of pistachio green hull extract. <i>Radiation Physics and Chemistry</i> , 2018, 144, 373-378.	1.4	27
31	The potential of ohmic heating for pectin extraction from orange waste. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13458.	0.9	20
32	Application of Tragacanth gum impregnated with <i>Satureja khuzistanica</i> essential oil as a natural coating for enhancement of postharvest quality and shelf life of button mushroom (<i>Agaricus bisporus</i>). <i>Journal of Food Science</i> , 2018, 99, 1075-1081.	1.0	10
33	Nanoliposomes Containing Pistachio Green Hull's Phenolic Compounds as Natural Bio-Preservatives for Mayonnaise. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800086.	1.0	23
34	Evaluation of the inhibitory effect of pistachio (<i>Pistacia vera</i> L.) green hull aqueous extract on mushroom tyrosinase activity and its application as a button mushroom postharvest anti-browning agent. <i>Postharvest Biology and Technology</i> , 2018, 145, 157-165.	2.9	34
35	The effect of non-thermal processing on chemical constituents and antibacterial properties of turmeric rhizome volatile oil. <i>Journal of Food Process Engineering</i> , 2018, 41, e12827.	1.5	2
36	Concentration of pistachio hull extract antioxidants using membrane separation and reduction of membrane fouling during process. <i>Food Science and Nutrition</i> , 2018, 6, 1741-1750.	1.5	8

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37	Antioxidant compounds of Iranian olive oils influenced by growing area, ripening stage, and cultivar. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600029.	1.0	5
38	Omega-3 PUFA concentration by a novel PVDF nano-composite membrane filled with nano-porous silica particles. <i>Food Chemistry</i> , 2017, 230, 454-462.	4.2	16
39	Effects of concentration method and storage time on some bioactive compounds and color of jujube (<i>Ziziphus jujuba</i> var <i>vulgaris</i>) concentrate. <i>Journal of Food Science and Technology</i> , 2017, 54, 2947-2955.	1.4	14
40	Chitosan-cinnamon essential oil nano-formulation: Application as a novel additive for controlled release and shelf life extension of beef patties. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 19-28.	3.6	153
41	Optimization of pectin extraction from orange juice waste assisted by ohmic heating. <i>Chemical Engineering and Processing: Process Intensification</i> , 2017, 117, 154-161.	1.8	67
42	VIS/NIR imaging application for honey floral origin determination. <i>Infrared Physics and Technology</i> , 2017, 86, 218-225.	1.3	48
43	Physicochemical and functional characterization of wheat milling co-products: Fine grinding to achieve high fiber antioxidant-rich fractions. <i>Journal of Cereal Science</i> , 2017, 77, 228-234.	1.8	9
44	The enhancement of pistachio green hull extract functionality via nanoliposomal formulation: studying in soybean oil. <i>Journal of Food Science and Technology</i> , 2017, 54, 3620-3629.	1.4	30
45	Inhibitory effects of cinnamon, clove and celak extracts on growth of <i>Aspergillus flavus</i> and its aflatoxins after spraying on pistachio nuts before cold storage. <i>Journal of Food Safety</i> , 2017, 37, e12383.	1.1	11
46	Practical modeling and optimization of ultrasound-assisted bleaching of olive oil using hybrid artificial neural network-genetic algorithm technique. <i>Computers and Electronics in Agriculture</i> , 2017, 140, 422-432.	3.7	31
47	Physicochemical properties and antioxidant activity of $\hat{1}\pm$ -tocopherol loaded nanoliposome $\hat{1}\pm$'s containing DHA and EPA. <i>Food Chemistry</i> , 2017, 215, 157-164.	4.2	37
48	Effect of gamma irradiation on some physicochemical properties and bioactive compounds of jujube (<i>Ziziphus jujuba</i> var <i>vulgaris</i>) fruit. <i>Radiation Physics and Chemistry</i> , 2017, 130, 62-68.	1.4	55
49	Nanoliposomal carriers for improvement the bioavailability of high $\hat{1}\pm$ valued phenolic compounds of pistachio green hull extract. <i>Food Chemistry</i> , 2017, 220, 115-122.	4.2	108
50	Antioxidant activity of <i>Berberis integerrima</i> seed oil as a natural antioxidant on the oxidative stability of soybean oil. <i>International Journal of Food Properties</i> , 2017, 20, S2914-S2925.	1.3	10
51	Tragacanth gum containing <i>Zataria multiflora</i> Boiss. essential oil as a natural preservative for storage of button mushrooms (<i>Agaricus bisporus</i>). <i>Food Hydrocolloids</i> , 2017, 72, 202-209.	5.6	59
52	Effect of Extraction and Processing Conditions on Anthocyanins of Barberry. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 1407-1420.	0.9	25
53	Designing of high voltage electric field for soybean and sunflower oil bleaching. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 173-180.	2.7	10
54	Improved physical stability of docosahexaenoic acid and eicosapentaenoic acid encapsulated using nanoliposome containing $\hat{1}\pm$ -tocopherol. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1075-1086.	1.3	25

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55	Omega-3 Polyunsaturated Fatty Acids Concentration Using Synthesized Polyvinylidene Fluoride (PVDF) Asymmetric Membranes. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1201-1210.	0.8	6
56	Nanoencapsulation Approach to Improve Antimicrobial and Antioxidant Activity of Thyme Essential Oil in Beef Burgers During Refrigerated Storage. <i>Food and Bioprocess Technology</i> , 2016, 9, 1187-1201.	2.6	120
57	Effects of Hydrocolloids on the Rheological Characteristics of Dough and the Quality of Bread Made From Frozen Dough. <i>Journal of Texture Studies</i> , 2015, 46, 365-373.	1.1	19
58	Effect of Extraction and Processing Conditions on Organic Acids of Barberry Fruits. <i>Journal of Food Biochemistry</i> , 2015, 39, 554-565.	1.2	17
59	Concentration of Omega-3 polyunsaturated fatty acids by polymeric membrane. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2411-2418.	1.3	15
60	Effect of the Processing Steps (Harvesting Time to Pasteurization) on Percentage of Fatty Acids in Table Olive. <i>Current Nutrition and Food Science</i> , 2015, 11, 44-52.	0.3	1
61	Phenolic Compounds and Antioxidant Activity of Juices from Ten Iranian Pomegranate Cultivars Depend on Extraction. <i>Journal of Chemistry</i> , 2015, 2015, 1-7.	0.9	43
62	The efficacy of kaolin particle film on oil quality indices of olive trees (<i>Olea europaea</i> L.) cv 'Zardâ€™™ grown under warm and semi-arid region of Iran. <i>Food Chemistry</i> , 2015, 166, 35-41.	4.2	32
63	Optimization of ultrasonic assisted continuous production of biodiesel using response surface methodology. <i>Ultrasonics Sonochemistry</i> , 2015, 27, 54-61.	3.8	78
64	Optimisation of soya bean oil bleaching by ultrasonic processing and investigate the physicochemical properties of bleached soya bean oil. <i>International Journal of Food Science and Technology</i> , 2015, 50, 857-863.	1.3	39
65	Influence of processing parameters on physicochemical properties of fractionated fish oil at low temperature crystallization. <i>Nutrition and Food Science</i> , 2015, 45, 2-19.	0.4	5
66	Effects of gamma irradiation on physicochemical properties, antioxidant and microbial activities of sour cherry juice. <i>Radiation Physics and Chemistry</i> , 2015, 114, 18-24.	1.4	46
67	Physicochemical and Antioxidant Characteristics of Safflower Seed Oil. <i>Current Nutrition and Food Science</i> , 2015, 10, 268-274.	0.3	3
68	The TiO ₂ -Clay-LDPE Nanocomposite Packaging Films: Investigation on the Structure and Physicomechanical Properties. <i>Polymer-Plastics Technology and Engineering</i> , 2014, 53, 1759-1767.	1.9	13
69	Vitamin losses during frozen storage of <i>Liza aurata</i> (Risso, 1810), <i>Cyprinus carpio</i> L. 1758, <i>Clupeonella cultriventris caspia</i> (Nordmann, 1840), <i>Rutilus frisii kutum</i> (Kamenskii), <i>Tj ETQq1 1o3784314 rgBT /Ove</i>		
70	Effect of potassium sorbate on antimicrobial and physical properties of starch-clay nanocomposite films. <i>Carbohydrate Polymers</i> , 2014, 110, 26-31.	5.1	66
71	Honey characterization using computer vision system and artificial neural networks. <i>Food Chemistry</i> , 2014, 159, 143-150.	4.2	50
72	Sterol and Fatty Acid Compositions of Olive Oil as an Indicator of Cultivar and Growing Area. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1571-1581.	0.8	26

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73	Antioxidant and Anti-fungal Effect of Caraway (<i>Carum Carvi</i> L.) Essential Oil in Real Food System. <i>Current Nutrition and Food Science</i> , 2014, 10, 70-76.	0.3	10
74	Formulation, characterization and optimization of liposomes containing eicosapentaenoic and docosahexaenoic acids; a methodology approach. <i>Iranian Journal of Pharmaceutical Research</i> , 2014, 13, 393-404.	0.3	29
75	The effects of sonication and gamma irradiation on the inactivation of <i>Escherichia coli</i> and <i>Saccharomyces cerevisiae</i> in pomegranate juice. <i>Iranian Journal of Microbiology</i> , 2014, 6, 51-8.	0.8	22
76	CINNAMOMUM ZEYLANICUM ESSENTIAL OIL AS A NATURAL ANTIOXIDANT AND ANTIBACTERIAL IN COOKED SAUSAGE. <i>Journal of Food Biochemistry</i> , 2013, 37, 62-69.	1.2	26
77	Potential application of machine vision to honey characterization. <i>Trends in Food Science and Technology</i> , 2013, 30, 174-177.	7.8	33
78	Temperature-Dependent Chemical Components Accumulation in <i>Hippodamia variegata</i> (Coleoptera: Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 Td	0.7	25
79	Effect of Frozen Storage on Quality Changes of Five Fish Species from South Caspian Sea. <i>Current Nutrition and Food Science</i> , 2013, 9, 315-320.	0.3	1
80	Application of <i>Zataria multiflora</i> Boiss. and <i>Cinnamon zeylanicum</i> essential oils as two natural preservatives in cake. <i>Avicenna Journal of Phytomedicine</i> , 2013, 3, 238-47.	0.1	13
81	Comparison of Chemical and Enzymatic Interesterification of Tea Seed Oil for the Production of Cocoa Butter Replacer. <i>Current Nutrition and Food Science</i> , 2012, 8, 86-90.	0.3	3
82	Postharvest Polyamine Application Alleviates Chilling Injury and Affects Apricot Storage Ability. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 8947-8953.	2.4	91
83	Seasonal Patterns of Cold Hardiness and Cryoprotectant Profiles in <i>Brevicoryne brassicae</i> (Hemiptera: Aphididae). <i>Environmental Entomology</i> , 2012, 41, 1638-1643.	0.7	19
84	Changes in anthocyanins in arils of chitosan-coated pomegranate (<i>Punica granatum</i> L. cv.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 302 Td	4.2	174
85	Production of Cocoa Butter Replacer by Dry Fractionation, Partial Hydrogenation, Chemical and Enzymatic Interesterification of Tea Seed Oil. <i>Food and Nutrition Sciences (Print)</i> , 2012, 03, 184-189.	0.2	4
86	CHANGES IN OIL CONTENT, CHEMICAL PROPERTIES, FATTY ACID COMPOSITION AND TRIACYLGLYCEROL SPECIES OF TEA SEED OIL DURING MATURITY PERIOD. <i>Journal of Food Biochemistry</i> , 2011, 35, 1161-1169.	1.2	11
87	Physicochemical and Enzymatic Properties of Five Kiwifruit Cultivars during Cold Storage. <i>Food and Bioprocess Technology</i> , 2010, 3, 239-246.	2.6	29
88	LIPID, CHOLESTEROL AND FATTY ACID PROFILE OF SOME COMMERCIALY IMPORTANT FISH SPECIES FROM SOUTH CASPIAN SEA. <i>Journal of Food Biochemistry</i> , 2010, 34, no-no.	1.2	9
89	Enzymatically modified tea seed oil as cocoa butter replacer in dark chocolate. <i>International Journal of Food Science and Technology</i> , 2010, 45, 540-545.	1.3	29
90	Antioxidant, anti-microbial and antimutagenicity activities of pistachio (<i>Pistachia vera</i>) green hull extract. <i>Food and Chemical Toxicology</i> , 2010, 48, 107-112.	1.8	131

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91	Some physicochemical characteristics and degradation kinetic of anthocyanin of reconstituted pomegranate juice during storage. <i>Journal of Food Engineering</i> , 2009, 90, 179-185.	2.7	113
92	Comparison of tea and sesame seed oils as two natural antioxidants in a fish oil model system by radical scavenging activity. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 567-576.	1.3	14
93	Antioxidant Activity and Chemical Characterization of Essential Oil of <i>Bunium persicum</i> . <i>Plant Foods for Human Nutrition</i> , 2008, 63, 183-188.	1.4	80
94	Anthocyanins characterization of 15 Iranian pomegranate (<i>Punica granatum</i> L.) varieties and their variation after cold storage and pasteurization. <i>European Food Research and Technology</i> , 2008, 227, 881-887.	1.6	116
95	Effect of gamma irradiation on the stability of anthocyanins and shelf-life of various pomegranate juices. <i>Food Chemistry</i> , 2008, 110, 1036-1040.	4.2	83
96	Optimization of the 3 extraction as a functional food from flaxseed. <i>International Journal of Food Sciences and Nutrition</i> , 2008, 59, 526-534.	1.3	10
97	Antifungal activity of thyme, summer savory and clove essential oils against <i>Aspergillus flavus</i> in liquid medium and tomato paste. <i>Food Control</i> , 2007, 18, 1518-1523.	2.8	268
98	Effect of Varieties on the Composition of Dates (<i>Phoenix dactylifera</i> L.) Note. <i>Food Science and Technology International</i> , 2007, 13, 269-275.	1.1	35
99	Evaluation of culture conditions for cellulase production by two <i>Trichoderma reesei</i> mutants under solid-state fermentation conditions. <i>Bioresource Technology</i> , 2007, 98, 3634-3637.	4.8	127
100	Comparison of fatty acid composition in total lipid of diapause and non-diapause larvae of <i>Cydia pomonella</i> (Lepidoptera: Tortricidae). <i>Insect Science</i> , 2007, 14, 125-131.	1.5	29
101	Seasonal Changes of Fatty Acid Compositions in Overwintering Larvae of Rice Stem Borer, <i>Chilo suppressalis</i> (Lepidoptera: Pyralidae). <i>Journal of Asia-Pacific Entomology</i> , 2007, 10, 33-38.	0.4	13
102	Cold tolerance and trehalose accumulation in overwintering larvae of the codling moth, <i>Cydia pomonella</i> (Lepidoptera: Tortricidae). <i>European Journal of Entomology</i> , 2007, 104, 385-392.	1.2	67
103	Determination of fatty acids and total lipid content in oilseed of 25 pomegranates varieties grown in Iran. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 676-680.	1.9	178
104	Interesterification of tea seed oil and its application in margarine production. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2006, 83, 841-845.	0.8	21
105	Effect of Pigmy Mite <i>Pediculaster fletchmanni</i> (Acari: Siteroptidae) on Mineral Elements of Button Mushroom <i>Agaricus bisporous</i> . <i>Pakistan Journal of Biological Sciences</i> , 2006, 9, 2177-2180.	0.2	5
106	Antioxidant activity and total phenolic compounds of pistachio (<i>Pistachia vera</i>) hull extracts. <i>Food Chemistry</i> , 2005, 92, 521-525.	4.2	333
107	Supercritical fluid extraction of tea seed oil and its comparison with solvent extraction. <i>European Food Research and Technology</i> , 2005, 220, 401-405.	1.6	74
108	Application of some recently synthesized 9, 10-anthraquinone derivatives as new class of ionophores responsive to lead (II) ion. <i>IEEE Sensors Journal</i> , 2005, 5, 392-397.	2.4	16

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109	Note. Physicochemical Composition of Ten Pomegranate Cultivars (<i>Punica granatum</i> L.) Grown in Iran. <i>Food Science and Technology International</i> , 2005, 11, 113-119.	1.1	123
110	A PVC-Based Vanadyl Phosphate Membrane Potentiometric Sensor for Vanadyl Ions. <i>Analytical Letters</i> , 2004, 37, 203-212.	1.0	4
111	A Sensitive Catalytic-Photometric Method for the Determination of Trace Amounts of Palladium(II) by Using a Computerized Probe-Type Photometer1, 2. <i>Journal of Analytical Chemistry</i> , 2004, 59, 71-74.	0.4	2
112	Determination of Sulfide in Spring and Wastewater by a New Kinetic Spectrophotometric Method. <i>Journal of the Chinese Chemical Society</i> , 2004, 51, 517-521.	0.8	5
113	A New Kinetic Photometric Method for Determination of Carbimazole. <i>Journal of the Chinese Chemical Society</i> , 2004, 51, 363-366.	0.8	4
114	Catalytic Kinetic Determination of Trace Amounts of Palladium with Photometric Detection. <i>Mikrochimica Acta</i> , 2002, 140, 41-44.	2.5	5
115	A PVC-based capric acid membrane potentiometric sensor for lead(II) ions. <i>Sensors and Actuators B: Chemical</i> , 2001, 73, 199-204.	4.0	54
116	Kinetic spectrophotometric determination of trace amounts of nitrite by its reaction with molybdosilicic acid blue. <i>Microchemical Journal</i> , 2000, 65, 159-163.	2.3	34
117	Effect of parameters on supercritical fluid extraction of nitro-polynuclear aromatic hydrocarbons from sand. <i>Analytica Chimica Acta</i> , 1997, 349, 245-252.	2.6	10
118	Supercritical fluid extraction of phenoxy acids from water. <i>Journal of High Resolution Chromatography</i> , 1995, 18, 446-448.	2.0	16
119	On-Line coupling of supercritical fluid extraction with high performance liquid chromatography. <i>Journal of High Resolution Chromatography</i> , 1995, 18, 472-476.	2.0	22