

# S Farinaz Saremnejad Namini

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

11  
papers

157  
citations

8  
h-index

11  
g-index

11  
ext. papers

205  
ext. citations

4.6  
avg, IF

3.32  
L-index

#	Paper	IF	Citations
11	The Effect of Thermal-Treating on Drug Release from Sustained Release Alginate-Eudragit RS Matrices. <i>Advanced Pharmaceutical Bulletin</i> , <b>2021</b> , 11, 318-326	4.5	2
10	Naringenin Nano-Delivery Systems and Their Therapeutic Applications. <i>Pharmaceutics</i> , <b>2021</b> , 13,	6.4	32
9	Synthesis of a novel PEGylated colon-specific azo-based 4- aminosalicylic acid prodrug. <i>Iranian Journal of Basic Medical Sciences</i> , <b>2020</b> , 23, 781-787	1.8	0
8	Practical application of nonaqueous foam in the preparation of a novel aerated reduced-fat sauce. <i>Food and Bioproducts Processing</i> , <b>2020</b> , 119, 216-225	4.9	8
7	A review on 5-aminosalicylic acid colon-targeted oral drug delivery systems. <i>International Journal of Pharmaceutics</i> , <b>2019</b> , 558, 367-379	6.5	44
6	Statistical optimization of alginate-based oral dosage form of 5-aminosalicylic acid aimed to colonic delivery: In vitro and in vivo evaluation. <i>Journal of Drug Delivery Science and Technology</i> , <b>2019</b> , 52, 177-188	4.5	12
5	Development and characterization of a multiparticulate drug delivery system containing indomethacin-phospholipid complex to improve dissolution rate. <i>Journal of Drug Delivery Science and Technology</i> , <b>2019</b> , 53, 101177	4.5	3
4	Designing and application of a shell and tube heat exchanger for nanofluid thermal processing of liquid food products. <i>Journal of Food Process Engineering</i> , <b>2018</b> , 41, e12658	2.4	12
3	Investigation of using pectin and chitosan as natural excipients in pellet formulation. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 120, 1208-1215	7.9	13
2	Evaluation of performance and thermophysical properties of alumina nanofluid as a new heating medium for processing of food products. <i>Journal of Food Process Engineering</i> , <b>2017</b> , 40, e12544	2.4	11
1	Nano-fluid thermal processing of watermelon juice in a shell and tube heat exchanger and evaluating its qualitative properties. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 42, 173-179	6.8	20