

Bahareh Emadzadeh

List of Publications by Year in descending order

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Version: 2024-02-01

31
papers

1,015
citations

471371

17
h-index

454834

30
g-index

32
all docs

32
docs citations

32
times ranked

1003
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation and characterization of tragacanth-locust bean gum edible blend films. <i>Carbohydrate Polymers</i> , 2016, 139, 20-27.	5.1	110
2	Protein-based halochromic electrospun nanosensor for monitoring trout fish freshness. <i>Food Control</i> , 2020, 111, 107065.	2.8	110
3	Cellulose Acetate Nanofibres Containing Alizarin as a Halochromic Sensor for the Qualitative Assessment of Rainbow Trout Fish Spoilage. <i>Food and Bioprocess Technology</i> , 2018, 11, 1087-1095.	2.6	91
4	Electrohydrodynamic atomization of Balangu (<i>Lallemantia royleana</i>) seed gum for the fast-release of <i>Mentha longifolia</i> L. essential oil: Characterization of nano-capsules and modeling the kinetics of release. <i>Food Hydrocolloids</i> , 2019, 93, 374-385.	5.6	84
5	Electrospun balangu (<i>Lallemantia royleana</i>) hydrocolloid nanofiber mat as a fast-dissolving carrier for bergamot essential oil. <i>Food Hydrocolloids</i> , 2020, 100, 105312.	5.6	63
6	Whey protein isolate-Persian gum interaction at neutral pH. <i>Food Hydrocolloids</i> , 2016, 59, 45-49.	5.6	61
7	Dilute solution properties of wild sage (<i>Salvia macrosiphon</i>) seed gum. <i>Food Hydrocolloids</i> , 2012, 29, 205-210.	5.6	57
8	Effect of Persian gum on whey protein concentrate cold-set emulsion gel: Structure and rheology study. <i>International Journal of Biological Macromolecules</i> , 2019, 125, 17-26.	3.6	53
9	The physical properties of pistachio nut and its kernel as a function of moisture content and variety: Part I. Geometrical properties. <i>Journal of Food Engineering</i> , 2007, 81, 209-217.	2.7	46
10	Improvements in gelatin cold water solubility after electrospinning and associated physicochemical, functional and rheological properties. <i>Food Hydrocolloids</i> , 2020, 104, 105740.	5.6	36
11	The physical properties of pistachio nut and its kernel as a function of moisture content and variety. Part III: Frictional properties. <i>Journal of Food Engineering</i> , 2007, 81, 226-235.	2.7	34
12	Phase separation behavior of flaxseed gum and rice bran protein complex coacervates. <i>Food Hydrocolloids</i> , 2018, 82, 412-423.	5.6	28
13	Prolonged-release of menthol through a superhydrophilic multilayered structure of balangu (<i>Lallemantia royleana</i>)-gelatin nanofibers. <i>Materials Science and Engineering C</i> , 2020, 115, 111115.	3.8	27
14	Effects of Fat Replacers and Sweeteners on the Time-Dependent Rheological Characteristics and Emulsion Stability of Low-Calorie Pistachio Butter: A Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2012, 5, 1581-1591.	2.6	24
15	Phase behavior, rheological characteristics and microstructure of sodium caseinate-Persian gum system. <i>Carbohydrate Polymers</i> , 2018, 179, 71-78.	5.1	24
16	Effects of biopolymer ratio and heat treatment on the complex formation between whey protein isolate and soluble fraction of Persian gum. <i>Journal of Dispersion Science and Technology</i> , 2017, 38, 1234-1241.	1.3	20
17	Physico-chemical and antioxidant properties of barberry juice powder and its effervescent tablets. <i>Chemical and Biological Technologies in Agriculture</i> , 2021, 8, .	1.9	20
18	Dynamic Rheological and Textural Characteristics of Low-Calorie Pistachio Butter. <i>International Journal of Food Properties</i> , 2013, 16, 512-526.	1.3	18

#	ARTICLE	IF	CITATIONS
19	Fate of β -cyclodextrin-sugar beet pectin microcapsules containing garlic essential oil in an acidic food beverage. <i>Food Bioscience</i> , 2021, 42, 101029.	2.0	16
20	Rheological interactions between <i>Lallemantia royleana</i> seed extract and selected food hydrocolloids. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1083-1088.	1.7	14
21	The combined effect of asparagus juice and balsamic vinegar on the tenderness, physicochemical and structural attributes of beefsteak. <i>Journal of Food Science and Technology</i> , 2021, 58, 3143-3153.	1.4	13
22	Nano-emulsified savory and thyme formulation show limited efficacy to suppress <i>Pectobacterium carotovorum</i> subsp. <i>carotovorum</i> compared with pure oil. <i>Industrial Crops and Products</i> , 2021, 161, 113216.	2.5	12
23	Millifluidic-assisted ionic gelation technique for encapsulation of probiotics in double-layered polysaccharide structure. <i>Food Research International</i> , 2022, 160, 111699.	2.9	12
24	Steady Shear Rheological Behavior and Thixotropy of Low-Calorie Pistachio Butter. <i>International Journal of Food Properties</i> , 2015, 18, 137-148.	1.3	11
25	Physicochemical properties of powder and compressed tablets based on barberry fruit pulp. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2469-2480.	1.6	8
26	Droplet-based millifluidic technique for encapsulation of cinnamon essential oil: Optimization of the process and physicochemical characterization. <i>Food Hydrocolloids</i> , 2022, 129, 107609.	5.6	8
27	Effect of sucrose on phase and flow behavior of protein-polysaccharide mixtures. <i>Food Hydrocolloids</i> , 2021, 113, 106455.	5.6	5
28	Effects of pectin and xanthan gum on induced-flocculation phenomenon in an acidic model emulsion system. <i>Journal of Dispersion Science and Technology</i> , 2019, 40, 256-263.	1.3	4
29	A comprehensive parametric study for understanding the combined millifluidic and dripping encapsulation process and characterisation of oil-loaded capsules. <i>Journal of Microencapsulation</i> , 2021, 38, 507-521.	1.2	3
30	Degradation of myofibrillar and sarcoplasmic proteins as a function of marinating time and marinade type and their impact on textural quality and sensory attributes of <i>m. semitendinosus</i> beefsteak. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15691.	0.9	2
31	Application of Nanotechnology in the Safe Delivery of Bioactive Compounds., 2018, , 237-291.		0