

Rasool Khodabakhshian

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8880364/publications.pdf>

Version: 2024-02-01

23
papers

291
citations

933264

10
h-index

940416

16
g-index

23
all docs

23
docs citations

23
times ranked

310
citing authors

#	ARTICLE	IF	CITATIONS
1	Non-destructive evaluation of maturity and quality parameters of pomegranate fruit by visible/near infrared spectroscopy. <i>International Journal of Food Properties</i> , 2017, 20, 41-52.	1.3	41
2	Development of a multispectral imaging system for online quality assessment of pomegranate fruit. <i>International Journal of Food Properties</i> , 2017, 20, 107-118.	1.3	34
3	Application of Vis/SNIR hyperspectral imaging in ripeness classification of pear. <i>International Journal of Food Properties</i> , 2017, 20, S3149-S3163.	1.3	28
4	Feasibility of using Raman spectroscopy for detection of tannin changes in pomegranate fruits during maturity. <i>Scientia Horticulturae</i> , 2019, 257, 108670.	1.7	21
5	An evaluation of IR spectroscopy for authentication of adulterated turmeric powder using pattern recognition. <i>Food Chemistry</i> , 2021, 364, 130406.	4.2	20
6	Determining quality and maturity of pomegranates using multispectral imaging. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2017, 16, 322-331.	1.0	19
7	A comparative study of reflectance and transmittance modes of Vis/NIR spectroscopy used in determining internal quality attributes in pomegranate fruits. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3130-3139.	1.6	18
8	Pattern recognition-based Raman spectroscopy for non-destructive detection of pomegranates during maturity. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 231, 118127.	2.0	15
9	Development of a Finite Element Method Model to Determine Mechanical Behavior of Pumpkin Seed. <i>International Journal of Food Properties</i> , 2015, 18, 231-240.	1.3	14
10	Adulteration detection of Sudan Red and metanil yellow in turmeric powder by NIR spectroscopy and chemometrics: The role of preprocessing methods in analysis. <i>Vibrational Spectroscopy</i> , 2022, 120, 103372.	1.2	13
11	Carob moth, <i>Ectomyelois ceratoniae</i> , detection in pomegranate using visible/near infrared spectroscopy. <i>Computers and Electronics in Agriculture</i> , 2016, 129, 9-14.	3.7	11
12	The Effect of Variety, Size, and Moisture Content Of Sunflower Seed And Its Kernel On Their Terminal Velocity, Drag Coefficient, and Reynold's Number. <i>International Journal of Food Properties</i> , 2012, 15, 262-273.	1.3	10
13	Aerodynamic separation and cleaning of pomegranate arils from rind and white segments (locular) $T_j ETQq1 1 0.784314 rgBT_8/Overlo$	1.0	8
14	PREDICTION OF REPAIR AND MAINTENANCE COSTS OF FARM TRACTORS BY USING OF PREVENTIVE MAINTENANCE. <i>International Journal of Agriculture Sciences</i> , 2011, 3, 39-44.	0.0	7
15	Instrumental measurement of pomegranate texture during four maturity stages. <i>Journal of Texture Studies</i> , 2019, 50, 410-415.	1.1	6
16	Classification of bananas during ripening using peel roughness analysis—An application of atomic force microscopy to food process. <i>Journal of Food Process Engineering</i> , 2021, 44, e13857.	1.5	6
17	Determination of texture properties of banana fruit cells with an atomic force microscope: A case study on elastic modulus and stiffness. <i>Journal of Texture Studies</i> , 2021, 52, 389-399.	1.1	5
18	Performance Evaluation of a Centrifugal Peeling System for Pistachio Nuts. <i>International Journal of Food Engineering</i> , 2011, 7, .	0.7	4

#	ARTICLE	IF	CITATIONS
19	The study and comparison of elastic modulus of pineapple fruit in macroscopic and microscopic modes. <i>Microscopy Research and Technique</i> , 2021, 84, 1348-1357.	1.2	4
20	Evaluation the Effects of Some Relevant Parameters on Elastic Modulus of Pumpkin Seed and Its Kernel. <i>International Journal of Biomaterials</i> , 2012, 2012, 1-6.	1.1	3
21	Modeling the Fracture Resistance of Sunflower Seed and Its Kernel as a Function of Moisture Content, Variety, Size and Loading Orientation. <i>International Journal of Food Engineering</i> , 2011, 7, .	0.7	2
22	MOISTURE DEPENDENT GEOMETRICAL PROPERTIES OF SUNFLOWER SEED, AZARGOL VARIETY AS A CASE STUDY. , 2009, , .		1
23	Developmental Changes in Ripeness Indexes and Physico-Chemical Properties of Pomegranate Fruit During Maturity On Tree. <i>Erwerbs-Obstbau</i> , 2021, 63, 215-225.	0.5	1