

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 | 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 |
| 2 | 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 |
| 3 | 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 |
| 4 | 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 |
| 5 | 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 |
| 6 | An evaluation of IR spectroscopy for authentication of adulterated turmeric powder using pattern recognition. <i>Food Chemistry</i> , 2021, 364, 130406. | 4.2 | 20 |
| 7 | 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 |
| 8 | 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 |
| 9 | 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 |
| 10 | Instrumental measurement of pomegranate texture during four maturity stages. <i>Journal of Texture Studies</i> , 2019, 50, 410-415. | 1.1 | 6 |
| 11 | Aerodynamic separation and cleaning of pomegranate arils from rind and white segments (locular) Tj ETQq1 1 0.784314 rgBT _g /Overlook | 1.0 | 1 |
| 12 | 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 |
| 13 | 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 |
| 14 | 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 |
| 15 | 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 |
| 16 | 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 |
| 17 | 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 |
| 18 | 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 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | The Effect of Variety, Size, and Moisture Content Of Sunflower Seed And Its Kernel On Their Terminal Velocity, Drag Coefficient, and Reynold's Number. International Journal of Food Properties, 2012, 15, 262-273. | 1.3 | 10 |
| 20 | Performance Evaluation of a Centrifugal Peeling System for Pistachio Nuts. International Journal of Food Engineering, 2011, 7, . | 0.7 | 4 |
| 21 | Modeling the Fracture Resistance of Sunflower Seed and Its Kernel as a Function of Moisture Content, Variety, Size and Loading Orientation. International Journal of Food Engineering, 2011, 7, . | 0.7 | 2 |
| 22 | PREDICTION OF REPAIR AND MAINTENANCE COSTS OF FARM TRACTORS BY USING OF PREVENTIVE MAINTENANCE. International Journal of Agriculture Sciences, 2011, 3, 39-44. | 0.0 | 7 |
| 23 | MOISTURE DEPENDENT GEOMETRICAL PROPERTIES OF SUNFLOWER SEED, AZARGOL VARIETY AS A CASE STUDY. , 2009, , . | | 1 |