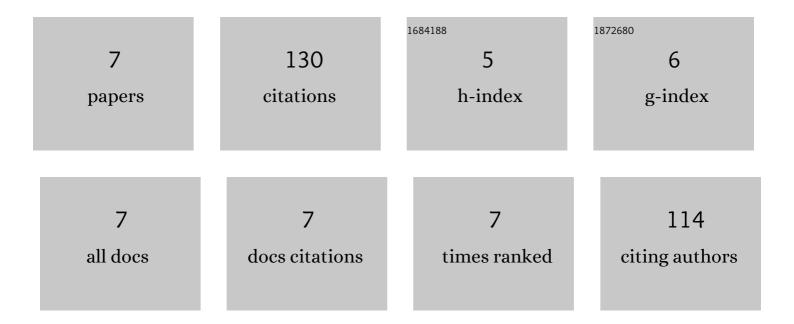
Hadi Bagheri

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9490393/publications.pdf

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ΗλΟΙ ΒΛΟΗΕΡΙ

#	Article	IF	CITATIONS
1	Novel hybridized infrared-hot air method for roasting of peanut kernels. Innovative Food Science and Emerging Technologies, 2016, 37, 106-114.	5.6	39
2	Textural, color and sensory attributes of peanut kernels as affected by infrared roasting method. Information Processing in Agriculture, 2019, 6, 255-264.	4.1	35
3	Effect of Cold Plasma on Quality Retention of Fresh-Cut Produce. Journal of Food Quality, 2020, 2020, 1-8.	2.6	29
4	Application of Infrared Heating for Roasting Nuts. Journal of Food Quality, 2020, 2020, 1-10.	2.6	12
5	Optimization of decontamination conditions for <i>Aspergillus flavus</i> inoculated to military rations snack and physicochemical properties with atmospheric cold plasma. Journal of Food Safety, 2020, 40, e12850.	2.3	11
6	Simultaneous effect of cold plasma and MAP on the quality properties of mixed nuts snack during storage. Journal of Food Processing and Preservation, 2021, 45, e15381.	2.0	4
7	Textural Stability of Lepidium perfoliatum Seed Gum against Freezing Processes. Nutrition and Food Sciences Research, 2020, 7, 41-48.	0.8	0