

# Solmaz Tabtabaei

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/11781452/publications.pdf>

Version: 2024-02-01

17  
papers

538  
citations

759233

12  
h-index

888059

17  
g-index

17  
all docs

17  
docs citations

17  
times ranked

532  
citing authors

#	ARTICLE	IF	CITATIONS
1	Saffron: The Golden Spice with Therapeutic Properties on Digestive Diseases. <i>Nutrients</i> , 2019, 11, 943.	4.1	96
2	Aqueous and enzymatic extraction processes for the production of food-grade proteins and industrial oil from dehulled yellow mustard flour. <i>Food Research International</i> , 2013, 52, 547-556.	6.2	73
3	Physicochemical characterization of a navy bean ( <i>Phaseolus vulgaris</i> ) protein fraction produced using a solvent-free method. <i>Food Chemistry</i> , 2016, 208, 35-41.	8.2	53
4	Solvent-free production of protein-enriched fractions from navy bean flour using a triboelectrification-based approach. <i>Journal of Food Engineering</i> , 2016, 174, 21-28.	5.2	52
5	Functional properties of navy bean ( <i>Phaseolus vulgaris</i> ) protein concentrates obtained by pneumatic tribo-electrostatic separation. <i>Food Chemistry</i> , 2019, 283, 101-110.	8.2	50
6	Analysis of protein enrichment during single- and multi-stage tribo-electrostatic bioseparation processes for dry fractionation of legume flour. <i>Separation and Purification Technology</i> , 2017, 176, 48-58.	7.9	46
7	Development and optimization of a triboelectrification bioseparation process for dry fractionation of legume flours. <i>Separation and Purification Technology</i> , 2016, 163, 48-58.	7.9	41
8	Rapid and non-destructive determination of protein and starch content in agricultural powders using near-infrared and fluorescence spectroscopy, and data fusion. <i>Powder Technology</i> , 2021, 381, 620-631.	4.2	22
9	The Isolation of Yellow Mustard Oil Using Water and Cyclic Ethers. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 935-945.	1.9	17
10	Effect of hammer and pin milling on triboelectrostatic separation of legume flour. <i>Powder Technology</i> , 2020, 372, 317-324.	4.2	16
11	Geographical classification of Iranian and Italian saffron sources based on HPLC analysis and UV-Vis spectra of aqueous extracts. <i>European Food Research and Technology</i> , 2019, 245, 2435-2446.	3.3	14
12	Destabilization of Yellow Mustard Emulsion Using Organic Solvents. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 707-716.	1.9	12
13	Biodiesel Production from Mustard Emulsion by a Combined Destabilization/Adsorption Process. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1205-1217.	1.9	12
14	Functional Properties of Protein Isolates Produced by Aqueous Extraction of Dehulled Yellow Mustard. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 149-160.	1.9	12
15	Biodiesel Feedstock from Emulsions Produced by Aqueous Processing of Yellow Mustard. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1269-1282.	1.9	11
16	A New Perspective to Tribocharging: Could Tribocharging Lead to the Development of a Non-Destructive Approach for Process Monitoring and Quality Control of Powders?. <i>Foods</i> , 2022, 11, 693.	4.3	6
17	Assessing the chargeability and separability of oat groat particles through sieving combined with triboelectrification-based approach. <i>Separation and Purification Technology</i> , 2021, 278, 119486.	7.9	5