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List of Publications by Year in descending order

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