Erik Fooladi

List of Publications by Year in descending order

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1478505 1199594 14 153 6 12 citations h-index g-index papers 14 14 14 191 citing authors all docs docs citations times ranked

| # | Article | IF | CITATIONS |
|----|--|------------------------|-------------|
| 1 | Synthesis and characterization of half-sandwich N-heterocyclic carbene complexes of cobalt and rhodium. Dalton Transactions, 2004, , 3909. | 3.3 | 44 |
| 2 | Oxidatively Induced Reductive Eliminations. A Mechanistic Study of the Oxidation Chemistry of CnRhMe3(Cn = 1,4,7-Trimethyl-1,4,7-triazacyclononane). Inorganic Chemistry, 1997, 36, 6021-6027. | 4.0 | 24 |
| 3 | Oxidatively induced M–C bond cleavage reactions of Cp*Ir(Me2SO)Me2 and Cp*Rh(Me2SO)Me2 (Cp*) Tj ETQq | 1 _{2.3} 0.784 | 814 rgBT /O |
| 4 | Chefs and researchers: Culinary practitioners' views on interaction between gastronomy and sciences. International Journal of Gastronomy and Food Science, 2019, 15, 6-14. | 3.0 | 18 |
| 5 | Inquiry as a context-based practice – a case study of pre-service teachers' beliefs and implementation of inquiry in context-based science teaching. International Journal of Science Education, 2019, 41, 1977-1998. | 1.9 | 14 |
| 6 | Between Education and Opinion-Making. Science and Education, 2020, 29, 1117-1138. | 2.7 | 10 |
| 7 | Mechanism for C–H bond activation in ethylene in the gas phase vs. in solution – vinylic or agostic? Revisiting the case of protonated Cp*Rh(C2H4)2. Dalton Transactions, 2010, 39, 6317. | 3.3 | 8 |
| 8 | Culinary precisions as a platform for interdisciplinary dialogue. Flavour, 2013, 2, . | 2.3 | 4 |
| 9 | Editorial: Special Issue "Promoting STEAM in Education― Lumat, 2021, 9, . | 0.5 | 4 |
| 10 | Purity testing of organometallic catalysts by micro liquid chromatography-electron ionization mass spectrometry. Chromatographia, 1999, 50, 479-484. | 1.3 | 3 |
| 11 | Purity testing of air-sensitive organometallic compounds by capillary supercritical fluid chromatography. Journal of Separation Science, 2001, 13, 156-162. | 1.0 | 2 |
| 12 | Learning acidity in the context of molecular gastronomy through argumentation $\hat{a}\in$ Making of a blueberry trio. Lumat, 2013, 1, 233-238. | 0.5 | 1 |
| 13 | An organometallic RhIIIcomplex with a distorted octahedral structure: (acetonitrile-κN)dimethyl(1,4,7-trimethyl-1,4,7-triazacyclononane-κ3N,N′,N′′)rhodium(III) tetraphenylbora Acta Crystallographica Section C: Crystal Structure Communications, 2002, 58, m567-m569. | a tœ. 4 | О |
| 14 | Revisiting the "porridge feud―in 19th century Norway: How knowledge and methods from multiple disciplines may reveal new clues to historical cooking practices. International Journal of Gastronomy and Food Science, 2022, 27, 100475. | 3.0 | O |