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 – 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