

Mahdi Ghasemi-Varnamkhasti

List of Publications by Year in descending order

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72
papers

3,184
citations

126907

33
h-index

161849

54
g-index

72
all docs

72
docs citations

72
times ranked

3203
citing authors

#	ARTICLE	IF	CITATIONS
1	An assessment of wind energy potential as a power generation source in the capital of Iran, Tehran. <i>Energy</i> , 2010, 35, 188-201.	8.8	287
2	Comparison of energy of tillage systems in wheat production. <i>Energy</i> , 2009, 34, 41-45.	8.8	138
3	Biomimetic-based odor and taste sensing systems to food quality and safety characterization: An overview on basic principles and recent achievements. <i>Journal of Food Engineering</i> , 2010, 100, 377-387.	5.2	131
4	Potential use of electronic noses, electronic tongues and biosensors as multisensor systems for spoilage examination in foods. <i>Trends in Food Science and Technology</i> , 2018, 80, 71-92.	15.1	125
5	Detection of Adulteration in Saffron Samples Using Electronic Nose. <i>International Journal of Food Properties</i> , 2015, 18, 1391-1401.	3.0	119
6	Some physical properties of rough rice (<i>Oryza Sativa</i> L.) grain. <i>Journal of Cereal Science</i> , 2008, 47, 496-501.	3.7	116
7	Application of electronic nose systems for assessing quality of medicinal and aromatic plant products: A review. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2016, 3, 1-9.	1.5	107
8	Meat Quality Assessment by Electronic Nose (Machine Olfaction Technology). <i>Sensors</i> , 2009, 9, 6058-6083.	3.8	105
9	Application of MOS based electronic nose for the prediction of banana quality properties. Measurement: <i>Journal of the International Measurement Confederation</i> , 2016, 82, 105-114.	5.0	105
10	Detecting maturity of persimmon fruit based on image processing technique. <i>Scientia Horticulturae</i> , 2015, 184, 123-128.	3.6	90
11	Monitoring the aging of beers using a bioelectronic tongue. <i>Food Control</i> , 2012, 25, 216-224.	5.5	83
12	Fusion of artificial senses as a robust approach to food quality assessment. <i>Journal of Food Engineering</i> , 2016, 171, 230-239.	5.2	74
13	Potential application of electronic nose technology in brewery. <i>Trends in Food Science and Technology</i> , 2011, 22, 165-174.	15.1	69
14	Mass modeling of pomegranate (<i>Punica granatum</i> L.) fruit with some physical characteristics. <i>Scientia Horticulturae</i> , 2007, 114, 21-26.	3.6	68
15	Aging fingerprint characterization of beer using electronic nose. <i>Sensors and Actuators B: Chemical</i> , 2011, 159, 51-59.	7.8	64
16	Dehydration characteristics and mathematical modelling of lemon slices drying undergoing oven treatment. <i>Heat and Mass Transfer</i> , 2016, 52, 281-289.	2.1	64
17	A portable electronic nose as an expert system for aroma-based classification of saffron. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2016, 156, 148-156.	3.5	63
18	Effects of moisture content, seed size, loading rate and seed orientation on force and energy required for fracturing cumin seed (<i>Cuminum cyminum</i> Linn.) under quasi-static loading. <i>Journal of Food Engineering</i> , 2008, 86, 565-572.	5.2	58

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19	Integration of computer vision and electronic nose as non-destructive systems for saffron adulteration detection. <i>Computers and Electronics in Agriculture</i> , 2017, 141, 46-53.	7.7	54
20	Ultrasonic techniques for the milk production industry. <i>Measurement: Journal of the International Measurement Confederation</i> , 2014, 58, 93-102.	5.0	52
21	Computer vision technology for real-time food quality assurance during drying process. <i>Trends in Food Science and Technology</i> , 2014, 39, 76-84.	15.1	52
22	Screening analysis of beer ageing using near infrared spectroscopy and the Successive Projections Algorithm for variable selection. <i>Talanta</i> , 2012, 89, 286-291.	5.5	51
23	Electronic nose and electronic mucosa as innovative instruments for real-time monitoring of food dryers. <i>Trends in Food Science and Technology</i> , 2014, 38, 158-166.	15.1	51
24	Real-time aroma monitoring of mint (<i>Mentha spicata</i> L.) leaves during the drying process using electronic nose system. <i>Measurement: Journal of the International Measurement Confederation</i> , 2018, 124, 447-452.	5.0	44
25	Classification of non-alcoholic beer based on aftertaste sensory evaluation by chemometric tools. <i>Expert Systems With Applications</i> , 2012, 39, 4315-4327.	7.6	42
26	An impedimetric aptasensor for ultrasensitive detection of Penicillin G based on the use of reduced graphene oxide and gold nanoparticles. <i>Mikrochimica Acta</i> , 2019, 186, 372.	5.0	41
27	On the feasibility of metal oxide gas sensor based electronic nose software modification to characterize rice ageing during storage. <i>Journal of Food Engineering</i> , 2019, 245, 1-10.	5.2	41
28	Electronic and bioelectronic tongues, two promising analytical tools for the quality evaluation of non alcoholic beer. <i>Trends in Food Science and Technology</i> , 2011, 22, 245-248.	15.1	38
29	From simple classification methods to machine learning for the binary discrimination of beers using electronic nose data. <i>Engineering in Agriculture, Environment and Food</i> , 2015, 8, 44-51.	0.5	38
30	Detection of sulfadimethoxine in meat samples using a novel electrochemical biosensor as a rapid analysis method. <i>Journal of Food Composition and Analysis</i> , 2019, 82, 103252.	3.9	38
31	Selection of an optimized metal oxide semiconductor sensor (MOS) array for freshness characterization of strawberry in polymer packages using response surface method (RSM). <i>Postharvest Biology and Technology</i> , 2019, 151, 53-60.	6.0	38
32	Development of a metal oxide semiconductor-based artificial nose as a fast, reliable and non-expensive analytical technique for aroma profiling of milk adulteration. <i>International Dairy Journal</i> , 2018, 77, 38-46.	3.0	36
33	Classification of essential oil composition in <i>Rosa damascena</i> Mill. genotypes using an electronic nose. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2017, 4, 27-34.	1.5	35
34	Measurement and evaluation of the apparent modulus of elasticity of apple based on Hooke's, Hertz's and Boussinesq's theories. <i>Measurement: Journal of the International Measurement Confederation</i> , 2014, 54, 133-139.	5.0	34
35	Identification of trace amounts of detergent powder in raw milk using a customized low-cost artificial olfactory system: A novel method. <i>Measurement: Journal of the International Measurement Confederation</i> , 2018, 124, 120-129.	5.0	34
36	Potential application of machine vision to honey characterization. <i>Trends in Food Science and Technology</i> , 2013, 30, 174-177.	15.1	33

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37	NIR spectroscopy coupled with multivariate computational tools for qualitative characterization of the aging of beer. <i>Computers and Electronics in Agriculture</i> , 2014, 100, 34-40.	7.7	32
38	Instrumental approaches and innovative systems for saffron quality assessment. <i>Journal of Food Engineering</i> , 2018, 216, 1-10.	5.2	31
39	Development of an electrochemical biosensor for impedimetric detection of tetracycline in milk. <i>Journal of Food Science and Technology</i> , 2020, 57, 4697-4706.	2.8	31
40	Models for predicting the mass of apricot fruits by geometrical attributes (cv. Shams, Nakhjavan, and) Tj ETQq0 0 0,rgBT /Overlock 10 T	3.8	30
41	Aging discrimination of French cheese types based on the optimization of an electronic nose using multivariate computational approaches combined with response surface method (RSM). <i>LWT - Food Science and Technology</i> , 2019, 111, 85-98.	5.2	30
42	Dielectric power spectroscopy as a potential technique for the non-destructive measurement of sugar concentration in sugarcane. <i>Biosystems Engineering</i> , 2015, 140, 1-10.	4.3	25
43	Hyperspectral imaging, a non-destructive technique in medicinal and aromatic plant products industry: Current status and potential future applications. <i>Computers and Electronics in Agriculture</i> , 2018, 152, 9-18.	7.7	25
44	Analytical measurements of ultrasound propagation in dairy products: A review. <i>Trends in Food Science and Technology</i> , 2017, 61, 38-48.	15.1	21
45	Real-time moisture ratio study of drying date fruit chips based on on-line image attributes using kNN and random forest regression methods. <i>Measurement: Journal of the International Measurement Confederation</i> , 2021, 172, 108899.	5.0	21
46	Differentiation of cumin seeds using a metal-oxide based gas sensor array in tandem with chemometric tools. <i>Talanta</i> , 2018, 176, 221-226.	5.5	20
47	Study on some morphological and physical attributes of walnut used in mass models. <i>Scientia Horticulturae</i> , 2009, 121, 490-494.	3.6	19
48	Application of Image Analysis Combined with Computational Expert Approaches for Shrimp Freshness Evaluation. <i>International Journal of Food Properties</i> , 2016, 19, 2202-2222.	3.0	19
49	Effects of the combination of gamma irradiation and Ag nanoparticles polyethylene films on the quality of fresh bottom mushroom (<i>Agaricus bisporus</i> L.). <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13652.	2.0	19
50	Taste characterization of orange using image processing combined with ANFIS. <i>Measurement: Journal of the International Measurement Confederation</i> , 2013, 46, 3573-3580.	5.0	18
51	Electronic nose as an innovative measurement system for the quality assurance and control of bakery products: A review. <i>Engineering in Agriculture, Environment and Food</i> , 2016, 9, 365-374.	0.5	18
52	Potential of two dielectric spectroscopy techniques and chemometric analyses for detection of adulteration in grape syrup. <i>Measurement: Journal of the International Measurement Confederation</i> , 2018, 127, 518-524.	5.0	18
53	Performance Comparison of Fuzzy ARTMAP and LDA in Qualitative Classification of Iranian Rosa damascena Essential Oils by an Electronic Nose. <i>Sensors</i> , 2016, 16, 636.	3.8	16
54	Flavour characteristics of Spanish and Iranian saffron analysed by electronic tongue. <i>Quality Assurance and Safety of Crops and Foods</i> , 2016, 8, 359-368.	3.4	16

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55	Temperature modulation of electronic nose combined with multi-class support vector machine classification for identifying export caraway cultivars. <i>Postharvest Biology and Technology</i> , 2018, 138, 134-139.	6.0	16
56	Application of electronic nose to beer recognition using supervised artificial neural networks. , 2014, , .		15
57	Application of an electronic nose system coupled with artificial neural network for classification of banana samples during shelf-life process. , 2014, , .		14
58	Development of two dielectric sensors coupled with computational techniques for detecting milk adulteration. <i>Computers and Electronics in Agriculture</i> , 2017, 140, 266-278.	7.7	14
59	An original approach for the quantitative characterization of saffron aroma strength using electronic nose. <i>International Journal of Food Properties</i> , 2017, 20, S673-S683.	3.0	14
60	A portable computer-vision-based expert system for saffron color quality characterization. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2017, 7, 124-130.	1.5	12
61	Potential application of electronic nose coupled with chemometric tools for authentication assessment in tomato paste. <i>Journal of Food Process Engineering</i> , 2019, 42, e13119.	2.9	10
62	Biosensors in Food PDO Authentication. <i>Comprehensive Analytical Chemistry</i> , 2013, 60, 279-297.	1.3	9
63	Rapid detection of grape syrup adulteration with an array of metal oxide sensors and chemometrics. <i>Engineering in Agriculture, Environment and Food</i> , 2019, 12, 351-359.	0.5	9
64	Magnetic and gold nanocomposite as a novel aptasensor for early detection of tetracycline residues. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3387-3396.	3.2	9
65	Unsupervised modelling of rice aroma change during ageing based on electronic nose coupled with bio-inspired algorithms. <i>Biosystems Engineering</i> , 2022, 216, 132-146.	4.3	9
66	Olive Oil and Combined Electronic Nose and Tongue. , 2016, , 277-289.		8
67	Sensory stability of pistachio nut (<i>Pistacia vera</i> L.) varieties during storage using descriptive analysis combined with chemometrics. <i>Engineering in Agriculture, Environment and Food</i> , 2015, 8, 106-113.	0.5	5
68	Development of an ultrasensitive electrochemical biosensor for detection of <i>Agrobacterium tumefaciens</i> in <i>Rosa hybrida</i> L.. <i>Measurement: Journal of the International Measurement Confederation</i> , 2022, 187, 110320.	5.0	4
69	Applications of ultrasound techniques in tandem with non-destructive approaches for the quality evaluation of edible oils. <i>Journal of Food Science and Technology</i> , 2022, 59, 2940-2950.	2.8	3
70	Development of an ultrasensitive molecularly imprinted poly(ortho-phenylenediamine) based sensor for the determination of melamine adulteration in milk and infant formula. <i>Food Science and Nutrition</i> , 2022, 10, 3154-3164.	3.4	3
71	Milled Rice Quality Assessment. <i>International Journal of Food Engineering</i> , 2010, 6, .	1.5	2
72	Modifying genetic algorithm by dynamic memory and solution reconstructing mechanism for selectivity control of chemical sensors. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2021, 214, 104332.	3.5	1