

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	Development of an ultrasensitive electrochemical biosensor for detection of <i>Agrobacterium tumefaciens</i> in <i>Rosa hybrida</i> L.. Measurement: Journal of the International Measurement Confederation, 2022, 187, 110320.	5.0	4
2	Applications of ultrasound techniques in tandem with non-destructive approaches for the quality evaluation of edible oils. Journal of Food Science and Technology, 2022, 59, 2940-2950.	2.8	3
3	Unsupervised modelling of rice aroma change during ageing based on electronic nose coupled with bio-inspired algorithms. Biosystems Engineering, 2022, 216, 132-146.	4.3	9
4	Development of an ultrasensitive molecularly imprinted poly(ortho-phenylenediamine) based sensor for the determination of melamine adulteration in milk and infant formula. Food Science and Nutrition, 2022, 10, 3154-3164.	3.4	3
5	Real-time moisture ratio study of drying date fruit chips based on on-line image attributes using kNN and random forest regression methods. Measurement: Journal of the International Measurement Confederation, 2021, 172, 108899.	5.0	21
6	Magnetic and gold nanocomposite as a novel aptasensor for early detection of tetracycline residues. Journal of Food Measurement and Characterization, 2021, 15, 3387-3396.	3.2	9
7	Modifying genetic algorithm by dynamic memory and solution reconstructing mechanism for selectivity control of chemical sensors. Chemometrics and Intelligent Laboratory Systems, 2021, 214, 104332.	3.5	1
8	Development of an electrochemical biosensor for impedimetric detection of tetracycline in milk. Journal of Food Science and Technology, 2020, 57, 4697-4706.	2.8	31
9	Detection of sulfadimethoxine in meat samples using a novel electrochemical biosensor as a rapid analysis method. Journal of Food Composition and Analysis, 2019, 82, 103252.	3.9	38
10	Potential application of electronic nose coupled with chemometric tools for authentication assessment in tomato paste. Journal of Food Process Engineering, 2019, 42, e13119.	2.9	10
11	An impedimetric aptasensor for ultrasensitive detection of Penicillin G based on the use of reduced graphene oxide and gold nanoparticles. Mikročimica Acta, 2019, 186, 372.	5.0	41
12	Ageing discrimination of French cheese types based on the optimization of an electronic nose using multivariate computational approaches combined with response surface method (RSM). LWT - Food Science and Technology, 2019, 111, 85-98.	5.2	30
13	Selection of an optimized metal oxide semiconductor sensor (MOS) array for freshness characterization of strawberry in polymer packages using response surface method (RSM). Postharvest Biology and Technology, 2019, 151, 53-60.	6.0	38
14	Rapid detection of grape syrup adulteration with an array of metal oxide sensors and chemometrics. Engineering in Agriculture, Environment and Food, 2019, 12, 351-359.	0.5	9
15	On the feasibility of metal oxide gas sensor based electronic nose software modification to characterize rice ageing during storage. Journal of Food Engineering, 2019, 245, 1-10.	5.2	41
16	Identification of trace amounts of detergent powder in raw milk using a customized low-cost artificial olfactory system: A novel method. Measurement: Journal of the International Measurement Confederation, 2018, 124, 120-129.	5.0	34
17	Temperature modulation of electronic nose combined with multi-class support vector machine classification for identifying export caraway cultivars. Postharvest Biology and Technology, 2018, 138, 134-139.	6.0	16
18	Effects of the combination of gamma irradiation and Ag nanoparticles polyethylene films on the quality of fresh bottom mushroom (<i>Agaricus bisporus</i> L.). Journal of Food Processing and Preservation, 2018, 42, e13652.	2.0	19

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19	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
20	Instrumental approaches and innovative systems for saffron quality assessment. <i>Journal of Food Engineering</i> , 2018, 216, 1-10.	5.2	31
21	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
22	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
23	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
24	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
25	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
26	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
27	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
28	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
29	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
30	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
31	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
32	Performance Comparison of Fuzzy ARTMAP and LDA in Qualitative Classification of Iranian <i>Rosa damascena</i> Essential Oils by an Electronic Nose. <i>Sensors</i> , 2016, 16, 636.	3.8	16
33	Olive Oil and Combined Electronic Nose and Tongue. , 2016, , 277-289.		8
34	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
35	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
36	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

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37	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
38	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
39	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
40	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
41	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
42	Detecting maturity of persimmon fruit based on image processing technique. <i>Scientia Horticulturae</i> , 2015, 184, 123-128.	3.6	90
43	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
44	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
45	Detection of Adulteration in Saffron Samples Using Electronic Nose. <i>International Journal of Food Properties</i> , 2015, 18, 1391-1401.	3.0	119
46	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
47	Application of an electronic nose system coupled with artificial neural network for classification of banana samples during shelf-life process. , 2014, , .		14
48	Application of electronic nose to beer recognition using supervised artificial neural networks. , 2014, , .		15
49	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
50	Measurement and evaluation of the apparent modulus of elasticity of apple based on Hooke's and Boussinesq's theories. Measurement: <i>Journal of the International Measurement Confederation</i> , 2014, 54, 133-139.	5.0	34
51	Ultrasonic techniques for the milk production industry. Measurement: <i>Journal of the International Measurement Confederation</i> , 2014, 58, 93-102.	5.0	52
52	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
53	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
54	Taste characterization of orange using image processing combined with ANFIS. Measurement: <i>Journal of the International Measurement Confederation</i> , 2013, 46, 3573-3580.	5.0	18

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55	Potential application of machine vision to honey characterization. Trends in Food Science and Technology, 2013, 30, 174-177.	15.1	33
56	Biosensors in Food PDO Authentication. Comprehensive Analytical Chemistry, 2013, 60, 279-297.	1.3	9
57	Screening analysis of beer ageing using near infrared spectroscopy and the Successive Projections Algorithm for variable selection. Talanta, 2012, 89, 286-291.	5.5	51
58	Monitoring the aging of beers using a bioelectronic tongue. Food Control, 2012, 25, 216-224.	5.5	83
59	Classification of non-alcoholic beer based on aftertaste sensory evaluation by chemometric tools. Expert Systems With Applications, 2012, 39, 4315-4327.	7.6	42
60	Potential application of electronic nose technology in brewery. Trends in Food Science and Technology, 2011, 22, 165-174.	15.1	69
61	Electronic and bioelectronic tongues, two promising analytical tools for the quality evaluation of non alcoholic beer. Trends in Food Science and Technology, 2011, 22, 245-248.	15.1	38
62	Aging fingerprint characterization of beer using electronic nose. Sensors and Actuators B: Chemical, 2011, 159, 51-59.	7.8	64
63	Biomimetic-based odor and taste sensing systems to food quality and safety characterization: An overview on basic principles and recent achievements. Journal of Food Engineering, 2010, 100, 377-387.	5.2	131
64	An assessment of wind energy potential as a power generation source in the capital of Iran, Tehran. Energy, 2010, 35, 188-201.	8.8	287
65	Milled Rice Quality Assessment. International Journal of Food Engineering, 2010, 6, .	1.5	2
66	Comparison of energy of tillage systems in wheat production. Energy, 2009, 34, 41-45.	8.8	138
67	Study on some morphological and physical attributes of walnut used in mass models. Scientia Horticulturae, 2009, 121, 490-494.	3.6	19
68	Meat Quality Assessment by Electronic Nose (Machine Olfaction Technology). Sensors, 2009, 9, 6058-6083.	3.8	105
69	Effects of moisture content, seed size, loading rate and seed orientation on force and energy required for fracturing cumin seed (Cuminum cyminum Linn.) under quasi-static loading. Journal of Food Engineering, 2008, 86, 565-572.	5.2	58
70	Some physical properties of rough rice (Oryza Sativa L.) grain. Journal of Cereal Science, 2008, 47, 496-501.	3.7	116
71	Models for predicting the mass of apricot fruits by geometrical attributes (cv. Shams, Nakhjavan, and) Tj ETQq1 1 0,784314 rgBT /Overlo	3.6	30
72	Mass modeling of pomegranate (Punica granatum L.) fruit with some physical characteristics. Scientia Horticulturae, 2007, 114, 21-26.	3.6	68