

	All cases	From 2018
Quotations	4466	2675
index h	33	25
Index i10	94	72

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Food Science & Technology

No.	<u>Title</u>	Quoted by	<u>Years</u>
1	<u>Determination of fatty acids and total lipid content in oilseed of 25 pomegranate varieties grown in Iran</u> A Fadavi, M Barzegar, MH Azizi Journal of Food Composition and Analysis 19 (6-7), 676-680	<u>315</u>	2006
2	<u>Note. Physicochemical composition of ten pomegranate cultivars (Punica granatum L.) grown in Iran</u> A Fadavi, M Barzegar, MH Azizi, M Bayat Food Science and Technology International 11 (2), 113-119	<u>251</u>	2005
3	<u>Application of inulin in cheese as prebiotic, fat replacer and texturizer: A review</u> R Karimi, MH Azizi, M Ghasemlou, M Vaziri Carbohydrate polymers 119, 85-100	<u>248</u>	2015
4	<u>Total phenolic contents and antioxidant activity of pomegranate (Punica granatum L.) peel extracts</u> P Yasoubi, M Barzegar, MALI SAHARI, MH Azizi JOURNAL OF AGRICULTURAL SCIENCE AND TECHNOLOGY (JAST) 9 (1), 34-42	<u>201</u>	2007
5	<u>Development of gluten-free flat bread using hydrocolloids: Xanthan and CMC</u> M Mohammadi, N Sadeghnia, MH Azizi, TR Neyestani, AM Mortazavian Journal of Industrial and Engineering Chemistry 20 (4), 1812-1818	<u>159</u>	2014
6	<u>Mechanical, physicochemical and color properties of chitosan-based films as a function of Aloe vera gel incorporation</u>	<u>152</u>	2012

	S Khoshgozaran-Abras, MH Azizi, Z Hamidy, N Bagheripoor- Fallah Carbohydrate Polymers 87 (3), 2058-2062		
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8	<a href="#">Nanoencapsulation approach to improve antimicrobial and antioxidant activity of thyme essential oil in beef burgers during refrigerated storage</a> M Ghaderi-Ghahfarokhi, M Barzegar, MA Sahari, MH Azizi Food and Bioprocess Technology 9 (7), 1187-1201	<a href="#">103</a>	2016
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10	<a href="#">Determining and modeling rheological characteristics of quince seed gum</a> B Abbastabar, MH Azizi, A Adnani, S Abbasi Food Hydrocolloids 43, 259-264	<a href="#">93</a>	2015
11	<a href="#">Effect of potassium sorbate on antimicrobial and physical properties of starch-clay nanocomposite films</a> H Barzegar, MH Azizi, M Barzegar, Z Hamidi- Esfahani Carbohydrate polymers 110, 26-31	<a href="#">89</a>	2014
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