Muhammad Imran

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/10227849/publications.pdf

Version: 2024-02-01

27 papers	2,297 citations	430874 18 h-index	526287 27 g-index
27 all docs	27 docs citations	27 times ranked	3548 citing authors

#	Article	IF	Citations
1	Milk phospholipids-based nanostructures functionalized with rhamnolipids and bacteriocin: Intrinsic and synergistic antimicrobial activity for cheese preservation. Food Bioscience, 2022, 47, 101442.	4.4	11
2	Chitosan-curcumin complexation to develop functionalized nanosystems with enhanced antimicrobial activity against hetero-resistant gastric pathogen. International Journal of Biological Macromolecules, 2022, 204, 540-554.	7.5	16
3	Active Composite Packaging Reinforced with Nisin-Loaded Nano-Vesicles for Extended Shelf Life of Chicken Breast Filets and Cheese Slices. Food and Bioprocess Technology, 2022, 15, 1284-1298.	4.7	13
4	Impact of albumin corona on mucoadhesion and antimicrobial activity of carvacrol loaded chitosan nano-delivery systems under simulated gastro-intestinal conditions. International Journal of Biological Macromolecules, 2021, 169, 171-182.	7.5	11
5	Improving carvacrol bioaccessibility using coreâ€“shell carrier-systems under simulated gastrointestinal digestion. Food Chemistry, 2021, 353, 129505.	8.2	10
6	Diffusion kinetics of nisin from composite coatings reinforced with nano-rhamnosomes. Journal of Food Engineering, 2021, 288, 110143.	5.2	17
7	Alginate-caseinate based pH-responsive nano-coacervates to combat resistant bacterial biofilms in oral cavity. International Journal of Biological Macromolecules, 2020, 156, 1366-1380.	7.5	25
8	Mannose functionalized chitosan nanosystems for enhanced antimicrobial activity against multidrug resistant pathogens. Polymer Testing, 2020, 91, 106814.	4.8	28
9	Chitosan-albumin based core shell-corona nano-antimicrobials to eradicate resistant gastric pathogen. International Journal of Biological Macromolecules, 2019, 138, 1006-1018.	7.5	19
10	Antimicrobial and antibiofilm potential of bacteriocin loaded nano-vesicles functionalized with rhamnolipids against foodborne pathogens. LWT - Food Science and Technology, 2019, 116, 108583.	5.2	45
11	Factors pivotal for designing of nanoantimicrobials: an exposition. Critical Reviews in Microbiology, 2018, 44, 79-94.	6.1	23
12	Potential of polymer stabilized nano-liposomes to enhance antimicrobial activity of nisin Z against foodborne pathogens. LWT - Food Science and Technology, 2018, 96, 98-110.	5.2	57
13	Polyelectrolyte Multicomponent Colloidosomes Loaded with Nisin Z for Enhanced Antimicrobial Activity against Foodborne Resistant Pathogens. Frontiers in Microbiology, 2017, 8, 2700.	3.5	49
14	Development of Cefotaxime Impregnated Chitosan as Nano-antibiotics: De Novo Strategy to Combat Biofilm Forming Multi-drug Resistant Pathogens. Frontiers in Microbiology, 2016, 7, 330.	3.5	55
15	Potential of monolaurin based food-grade nano-micelles loaded with nisin Z for synergistic antimicrobial action against Staphylococcus aureus. LWT - Food Science and Technology, 2016, 71, 227-233.	5.2	47
16	Diffusion of Fluorescently Labeled Bacteriocin from Edible Nanomaterials and Embedded Nano-Bioactive Coatings. ACS Applied Materials & Interfaces, 2016, 8, 21618-21631.	8.0	17
17	Polyionic hybrid nano-engineered systems comprising alginate and chitosan for antihypertensive therapeutics. International Journal of Biological Macromolecules, 2016, 91, 180-187.	7.5	26
18	Antihypertensive nano-ceuticales based on chitosan biopolymer: Physico-chemical evaluation and release kinetics. Carbohydrate Polymers, 2016, 142, 268-274.	10.2	46

#	Article	IF	Citations
19	Cefazolin loaded chitosan nanoparticles to cure multi drug resistant Gram-negative pathogens. Carbohydrate Polymers, 2016, 136, 682-691.	10.2	63
20	Liposomal nanodelivery systems using soy and marine lecithin to encapsulate food biopreservative nisin. LWT - Food Science and Technology, 2015, 62, 341-349.	5.2	76
21	Controlled release of nisin from HPMC, sodium caseinate, poly-lactic acid and chitosan for active packaging applications. Journal of Food Engineering, 2014, 143, 178-185.	5.2	75
22	Potential of bacteriocinogenic Lactococcus lactis subsp. lactis inhabiting low pH vegetables to produce nisin variants. LWT - Food Science and Technology, 2014, 59, 204-210.	5.2	12
23	Fluorescent labeling of nisin Z and assessment of anti-listerial action. Journal of Microbiological Methods, 2013, 95, 107-113.	1.6	15
24	Microstructure and physico-chemical evaluation of nano-emulsion-based antimicrobial peptides embedded in bioactive packaging films. Food Hydrocolloids, 2012, 29, 407-419.	10.7	153
25	Polyâ€Lactic Acid: Production, Applications, Nanocomposites, and Release Studies. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 552-571.	11.7	1,123
26	Cellulose derivative based active coatings: Effects of nisin and plasticizer on physico-chemical and antimicrobial properties of hydroxypropyl methylcellulose films. Carbohydrate Polymers, 2010, 81, 219-225.	10.2	119
27	Active Food Packaging Evolution: Transformation from Micro- to Nanotechnology. Critical Reviews in Food Science and Nutrition, 2010, 50, 799-821.	10.3	146