

# Mustapha Muhammad Nasiru

## List of Publications by Year in descending order

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Version: 2024-02-01

22  
papers

529  
citations

623188

14  
h-index

713013

21  
g-index

22  
all docs

22  
docs citations

22  
times ranked

371  
citing authors

#	ARTICLE	IF	CITATIONS
1	Atmospheric cold plasma treatment of soybean protein isolate: insights into the structural, physicochemical, and allergenic characteristics. <i>Journal of Food Science</i> , 2021, 86, 68-77.	1.5	60
2	Action of plasma-activated lactic acid on the inactivation of inoculated <i>Salmonella Enteritidis</i> and quality of beef. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 57, 102196.	2.7	52
3	Changes in color, myoglobin, and lipid oxidation in beef patties treated by dielectric barrier discharge cold plasma during storage. <i>Meat Science</i> , 2021, 176, 108456.	2.7	42
4	Exploring the Potential of High-Voltage Electric Field Cold Plasma (HVCP) Using a Dielectric Barrier Discharge (DBD) as a Plasma Source on the Quality Parameters of Carrot Juice. <i>Antibiotics</i> , 2019, 8, 235.	1.5	41
5	Dielectric barrier discharge cold atmospheric plasma: Influence of processing parameters on microbial inactivation in meat and meat products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2626-2659.	5.9	38
6	Effects of dielectric barrier discharge cold plasma treatment on the structure and binding capacity of aroma compounds of myofibrillar proteins from dry-cured bacon. <i>LWT - Food Science and Technology</i> , 2020, 117, 108606.	2.5	37
7	Evaluation of physicochemical properties and volatile compounds of Chinese dried pork loin curing with plasma-treated water brine. <i>Scientific Reports</i> , 2019, 9, 13793.	1.6	31
8	Effects of partial NaCl substitution with high-temperature ripening on proteolysis and volatile compounds during process of Chinese dry-cured lamb ham. <i>Food Research International</i> , 2021, 140, 110001.	2.9	31
9	Evaluation of meat-quality and myofibrillar protein of chicken drumsticks treated with plasma-activated lactic acid as a novel sanitizer. <i>LWT - Food Science and Technology</i> , 2021, 138, 110642.	2.5	30
10	Influence of Combined Effect of Ultra-Sonication and High-Voltage Cold Plasma Treatment on Quality Parameters of Carrot Juice. <i>Foods</i> , 2019, 8, 593.	1.9	27
11	Ultrasound-Assisted Extraction of Carotenoids from Carrot Pomace and Their Optimization through Response Surface Methodology. <i>Molecules</i> , 2021, 26, 6763.	1.7	24
12	Is the Global Food Supply Chain during the COVID-19 Pandemic Resilient? &lt;br&gt;A Review Paper. <i>Open Journal of Business and Management</i> , 2021, 09, 184-195.	0.3	22
13	Sequential Application of High-Voltage Electric Field Cold Plasma Treatment and Acid Blanching Improves the Quality of Fresh Carrot Juice (&lt;i>Daucus carota</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15311-15318.	2.4	19
14	Applications of Ultrasound in Meat Processing Technology: A Review. <i>Food Science and Technology (United States)</i> , 2019, 7, 11-15.	0.2	17
15	Characterisation of Flavour Attributes in Egg White Protein Using HS-GC-IMS Combined with E-Nose and E-Tongue: Effect of High-Voltage Cold Plasma Treatment Time. <i>Molecules</i> , 2022, 27, 601.	1.7	13
16	Comparative study: Thermal and non-thermal treatment on enzyme deactivation and selected quality attributes of fresh carrot juice. <i>International Journal of Food Science and Technology</i> , 2022, 57, 827-841.	1.3	12
17	Development of Hybrid Film Based on Carboxymethyl Chitosan-Gum Arabic Incorporated Citric Acid and Polyphenols from <i>Cinnamomum camphora</i> Seeds for Active Food Packaging. <i>Journal of Polymers and the Environment</i> , 2022, 30, 3582-3597.	2.4	12
18	Combination of thermal and dual-frequency sonication processes for optimum microbiological and antioxidant properties in cherry tomato. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14325.	0.9	6

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19	Ultrasound-Assisted High-Voltage Cold Atmospheric Plasma Treatment on the Inactivation and Structure of Lysozyme: Effect of Treatment Voltage. <i>Food and Bioprocess Technology</i> , 2022, 15, 1866-1880.	2.6	5
20	Efficient and selective catalytic hydroxylation of unsaturated plant oils: a novel method for producing anti-pathogens. <i>BMC Chemistry</i> , 2021, 15, 20.	1.6	4
21	Meat: Valuable Animal-Derived Nutritional Food. A Review. <i>Asian Food Science Journal</i> , 0, , 9-19.	0.3	4
22	Metabolism of Anthocyanins and Modulation of Gut Microbiome in Inflammatory Bowel Disease. <i>Journal of Food Chemistry and Nanotechnology</i> , 2020, 6, 207-217.	0.7	2