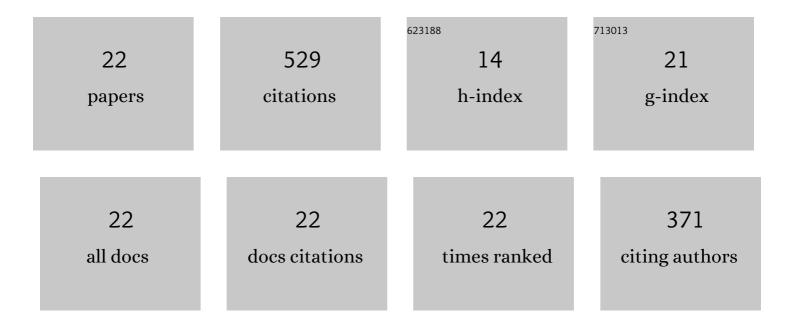
Mustapha Muhammad Nasiru

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	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. Molecules, 2022, 27, 601.	1.7	13
2	Comparative study: Thermal and nonâ€ŧhermal treatment on enzyme deactivation and selected quality attributes of fresh carrot juice. International Journal of Food Science and Technology, 2022, 57, 827-841.	1.3	12
3	Development of Hybrid Film Based on Carboxymethyl Chitosan-Gum Arabic Incorporated Citric Acid and Polyphenols from Cinnamomum camphora Seeds for Active Food Packaging. Journal of Polymers and the Environment, 2022, 30, 3582-3597.	2.4	12
4	Ultrasound-Assisted High-Voltage Cold Atmospheric Plasma Treatment on the Inactivation and Structure of Lysozyme: Effect of Treatment Voltage. Food and Bioprocess Technology, 2022, 15, 1866-1880.	2.6	5
5	Evaluation of meat-quality and myofibrillar protein of chicken drumsticks treated with plasma-activated lactic acid as a novel sanitizer. LWT - Food Science and Technology, 2021, 138, 110642.	2.5	30
6	Atmospheric cold plasma treatment of soybean protein isolate: insights into the structural, physicochemical, and allergenic characteristics. Journal of Food Science, 2021, 86, 68-77.	1.5	60
7	Effects of partial NaCl substitution with high-temperature ripening on proteolysis and volatile compounds during process of Chinese dry-cured lamb ham. Food Research International, 2021, 140, 110001.	2.9	31
8	Efficient and selective catalytic hydroxylation of unsaturated plant oils: a novel method for producing anti-pathogens. BMC Chemistry, 2021, 15, 20.	1.6	4
9	Dielectric barrier discharge cold atmospheric plasma: Influence of processing parameters on microbial inactivation in meat and meat products. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2626-2659.	5.9	38
10	Changes in color, myoglobin, and lipid oxidation in beef patties treated by dielectric barrier discharge cold plasma during storage. Meat Science, 2021, 176, 108456.	2.7	42
11	Is the Global Food Supply Chain during the COVID-19 Pandemic Resilient? A Review Paper. Open Journal of Business and Management, 2021, 09, 184-195.	0.3	22
12	Ultrasound-Assisted Extraction of Carotenoids from Carrot Pomace and Their Optimization through Response Surface Methodology. Molecules, 2021, 26, 6763.	1.7	24
13	Effects of dielectric barrier discharge cold plasma treatment on the structure and binding capacity of aroma compounds of myofibrillar proteins from dry-cured bacon. LWT - Food Science and Technology, 2020, 117, 108606.	2.5	37
14	Combination of thermal and dualâ€frequency sonication processes for optimum microbiological and antioxidant properties in cherry tomato. Journal of Food Processing and Preservation, 2020, 44, e14325.	0.9	6
15	Sequential Application of High-Voltage Electric Field Cold Plasma Treatment and Acid Blanching Improves the Quality of Fresh Carrot Juice (<i>Daucus carota</i> L.). Journal of Agricultural and Food Chemistry, 2020, 68, 15311-15318.	2.4	19
16	Metabolism of Anthocyanins and Modulation of Gut Microbiome in Inflammatory Bowel Disease. Journal of Food Chemistry and Nanotechnology, 2020, 6, 207-217.	0.7	2
17	Action of plasma-activated lactic acid on the inactivation of inoculated Salmonella Enteritidis and quality of beef. Innovative Food Science and Emerging Technologies, 2019, 57, 102196.	2.7	52
18	Evaluation of physicochemical properties and volatile compounds of Chinese dried pork loin curing with plasma-treated water brine. Scientific Reports, 2019, 9, 13793.	1.6	31

#	Article	IF	CITATIONS
19	Influence of Combined Effect of Ultra-Sonication and High-Voltage Cold Plasma Treatment on Quality Parameters of Carrot Juice. Foods, 2019, 8, 593.	1.9	27
20	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. Antibiotics, 2019, 8, 235.	1.5	41
21	Applications of Ultrasound in Meat Processing Technology: A Review. Food Science and Technology (United States), 2019, 7, 11-15.	0.2	17
22	Meat: Valuable Animal-Derived Nutritional Food. A Review. Asian Food Science Journal, 0, , 9-19.	0.3	4