Anwarul Haque

List of Publications by Year in descending order

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566801 794141 1,253 19 15 19 citations h-index g-index papers 20 20 20 1418 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Effects of functionalization and annealing in enhancing the interfacial bonding and mechanical properties of 3D printed fiber-reinforced composites. Materials Today Communications, 2020, 25, 101365.	0.9	18
2	Review on process model, structure-property relationship of composites and future needs in fused filament fabrication. Journal of Reinforced Plastics and Composites, 2020, 39, 758-789.	1.6	18
3	Fracture toughness of additively manufactured carbon fiber reinforced composites. Additive Manufacturing, 2019, 26, 41-52.	1.7	90
4	Tensile properties, void contents, dispersion and fracture behaviour of 3D printed carbon nanofiber reinforced composites. Journal of Reinforced Plastics and Composites, 2018, 37, 381-395.	1.6	97
5	Reinforced magnetic cellulose fiber from ionic liquid solution. Nanomaterials and Energy, 2012, 1, 225-236.	0.1	15
6	Properties of Cellulose/TiO ₂ Fibers Processed from Ionic Liquids. ACS Symposium Series, 2010, , 261-274.	0.5	8
7	Magnetite-embedded cellulose fibers prepared from ionic liquid. Journal of Materials Chemistry, 2008, 18, 283-290.	6.7	124
8	Characterization and Modeling of the Effect of Environmental Degradation on Interlaminar Shear Strength of Carbon/Epoxy Composites. Polymers and Polymer Composites, 2008, 16, 165-179.	1.0	10
9	Stress Concentrations and Notch Sensitivity in Woven Ceramic Matrix Composites Containing a Circular Hole—An Experimental, Analytical, and Finite Element Study. Journal of the American Ceramic Society, 2005, 88, 2195-2201.	1.9	25
10	Feasibility of vascular dementia treatment with cholinesterase inhibitors. International Journal of Geriatric Psychiatry, 2002, 17, 194-196.	1.3	12
11	The effect of aqueous extracted wheat bran on the baking quality of biscuit. International Journal of Food Science and Technology, 2002, 37, 453-462.	1.3	37
12	Parboiling of rice. Part I: Effect of hot soaking time on quality of milled rice. International Journal of Food Science and Technology, 2002, 37, 527-537.	1.3	63
13	Parboiling of rice. Part II: Effect of hot soaking time on the degree of starch gelatinization. International Journal of Food Science and Technology, 2002, 37, 539-545.	1.3	63
14	Cardiovascular and Other Risk Factors for Alzheimer's Disease and Vascular Dementia. Annals of the New York Academy of Sciences, 2000, 903, 411-423.	1.8	100
15	Polysaccharide substitutes for gluten in non-wheat bread. Carbohydrate Polymers, 1994, 25, 337-344.	5.1	23
16	Combined use of ispaghula and HPMC to replace or augment gluten in breadmaking. Food Research International, 1994, 27, 379-393.	2.9	72
17	Xanthan-like â€~weak gel' rheology from dispersions of ispaghula seed husk. Carbohydrate Polymers, 1993, 22, 223-232.	5.1	49
18	Thermogelation of methylcellulose. Part I: molecular structures and processes. Carbohydrate Polymers, 1993, 22, 161-173.	5.1	300

#	Article	lF	CITATIONS
19	Thermogelation of methylcellulose. Part II: effect of hydroxypropyl substituents. Carbohydrate Polymers, 1993, 22, 175-186.	5.1	129