## Mohammad Gulzarul Aziz

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/11806779/publications.pdf

Version: 2024-02-01

7 253 6 7 papers citations h-index g-index
7 7 7 357

times ranked

citing authors

docs citations

all docs

#	Article	IF	CITATIONS
1	Hyphenated study on drying kinetics and ascorbic acid degradation of guava ( <i>Psidium guajava</i> L.) fruit. Journal of Food Process Engineering, 2021, 44, e13665.	2.9	3
2	Evaluation of gelation properties of jackfruit (Artocarpus heterophyllus) waste pectin. Carbohydrate Polymer Technologies and Applications, 2021, 2, 100160.	2.6	8
3	Optimization of substrate composition for pectinase production from Satkara (Citrus macroptera) peel using Aspergillus niger-ATCC 1640 in solid-state fermentation. Heliyon, 2021, 7, e08133.	3.2	25
4	Comparative assessment of nutritional, thermal, rheological and functional properties of nine Australian lupin cultivars. Scientific Reports, 2021, 11, 21515.	3.3	14
5	Structural and functional properties of pectin extracted from jackfruit <i>(Artocarpus) Tj ETQq1 1 0.784314 rgBT S190-S201.</i>		10 Tf 50 58 42
6	Compressibility and dissolution characteristics of mixed fruit tablets made from guava and pitaya fruit powders. Powder Technology, 2013, 247, 112-119.	4.2	36
7	Physicochemical and nutritional properties of spray-dried pitaya fruit powder as natural colorant. Food Science and Biotechnology, 2012, 21, 675-682.	2.6	125