

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

56 papers	581 citations	14 h-index	21 g-index
59 ext. papers	934 ext. citations	5.9 avg, IF	4.47 L-index

#	Paper	IF	Citations
56	The functionality of prebiotics as immunostimulant: Evidences from trials on terrestrial and aquatic animals. <i>Fish and Shellfish Immunology</i> , 2018 , 76, 272-278	4.3	112
55	Indigenous strain Bacillus XZM assisted phytoremediation and detoxification of arsenic in Vallisneria denseserrulata. <i>Journal of Hazardous Materials</i> , 2020 , 381, 120903	12.8	34
54	Valorization of fisheries by-products: Challenges and technical concerns to food industry. <i>Trends in Food Science and Technology</i> , 2020 , 99, 34-43	15.3	30
53	Effects of nano-TiO on bonding performance, structure stability and film-forming properties of starch-g-VAc based wood adhesive. <i>Carbohydrate Polymers</i> , 2018 , 200, 477-486	10.3	27
52	The effectiveness of egg white protein and Cyclodextrin during frozen storage: Functional, rheological and structural changes in the myofibrillar proteins of Culter alburnus. <i>Food Hydrocolloids</i> , 2020 , 105, 105842	10.6	25
51	Cryoprotective effect of egg white proteins and xylooligosaccharides mixture on oxidative and structural changes in myofibrillar proteins of Culter alburnus during frozen storage. <i>International Journal of Biological Macromolecules</i> , 2020 , 158, 865-874	7.9	25
50	The effects of fish meat and fish bone addition on nutritional value, texture and microstructure of optimised fried snacks. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1045-1053	3.8	24
49	Role of Cryoprotectants in Surimi and Factors Affecting Surimi Gel Properties: A Review. <i>Food Reviews International</i> , 1-20	5.5	19
48	Insights into conventional and recent technologies for arsenic bioremediation: A systematic review. <i>Environmental Science and Pollution Research</i> , 2021 , 28, 18870-18892	5.1	19
47	Crystallization, thermal stability, barrier property, and aging resistance application of multi-functionalized graphene oxide/poly(lactide)/starch nanocomposites. <i>International Journal of Biological Macromolecules</i> , 2019 , 132, 1208-1220	7.9	18
46	Evaluation of physicochemical, textural and sensory quality characteristics of red fish meat-based fried snacks. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 5771-5777	4.3	17
45	The impact of hydrophilic emulsifiers on the physico-chemical properties, microstructure, water distribution and in vitro digestibility of proteins in fried snacks based on fish meat. <i>Food and Function</i> , 2019 , 10, 6927-6935	6.1	16
44	Effect of wheat flour replacement with potato powder on dough rheology, physiochemical and microstructural properties of instant noodles. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13995	3.5	15
43	Black soldier fly larvae (BSFL) and their affinity for organic waste processing.. <i>Waste Management</i> , 2022 , 140, 1-13	8.6	14
42	The effect of egg white protein and Cyclodextrin mixture on structural and functional properties of silver carp myofibrillar proteins during frozen storage. <i>LWT - Food Science and Technology</i> , 2021 , 135, 109975	5.4	14
41	Effects of xanthan gum on cooking qualities, texture and microstructures of fresh potato instant noodles. <i>Journal of Food Measurement and Characterization</i> , 2018 , 12, 2453-2460	2.8	14
40	Polyacylated anthocyanins constructively network with catalytic dyad residues of 3CL of 2019-nCoV than monomeric anthocyanins: A structural-relationship activity study with 10 anthocyanins using in-silico approaches. <i>Journal of Molecular Graphics and Modelling</i> , 2020 , 100, 107690	2.8	13

39	Ovalbumin and Kappa-Carrageenan Mixture Suppresses the Oxidative and Structural Changes in the Myofibrillar Proteins of Grass Carp () during Frozen Storage. <i>Antioxidants</i> , 2021 , 10,	7.1	9
38	In Vivo Screening and Antidiabetic Potential of Polyphenol Extracts from Guava Pulp, Seeds and Leaves. <i>Animals</i> , 2020 , 10,	3.1	8
37	Improved effect of autoclave processing on size reduction, chemical structure, nutritional, mechanical and in vitro digestibility properties of fish bone powder. <i>Advanced Powder Technology</i> , 2020 , 31, 2513-2520	4.6	8
36	Kappa-carrageenan as an effective cryoprotectant on water mobility and functional properties of grass carp myofibrillar protein gel during frozen storage. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112675	5.4	8
35	Effect of peeling and unpeeling on yield, chemical structure, morphology and pasting properties of starch extracted from three diverse potato cultivars of Pakistan. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2344-2351	3.8	8
34	Effect of frozen and refrozen storage of beef and chicken meats on inoculated microorganisms and meat quality. <i>Meat Science</i> , 2021 , 175, 108453	6.4	7
33	High-Pressure Processing for Sustainable Food Supply. <i>Sustainability</i> , 2021 , 13, 13908	3.6	7
32	A combination of coarse-grain molecular dynamics to investigate the effects of sodium dodecyl sulfate on grafted reaction of starch-based adhesive. <i>Carbohydrate Polymers</i> , 2019 , 218, 20-29	10.3	6
31	Synthesis and Characterization of Corn Starch Crosslinked with Oxidized Sucrose. <i>Starch/Staerke</i> , 2018 , 71, 1800152	2.3	6
30	Cyanidin 3-rutinoside defibrillated bovine serum albumin under the glycation-promoting conditions: A study with multispectral, microstructural, and computational analysis. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 1195-1203	7.9	5
29	Evaluation of fish meat noodles: physical property, dough rheology, chemistry and water distribution properties. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1061-1069	3.8	5
28	Role of Food Hydrocolloids as Antioxidants along with Modern Processing Techniques on the Surimi Protein Gel Textural Properties, Developments, Limitation and Future Perspectives.. <i>Antioxidants</i> , 2022 , 11,	7.1	5
27	Recent development in evaluation methods, influencing factors and control measures for freeze denaturation of food protein.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-16	11.5	4
26	Microencapsulated mulberry anthocyanins promote the in vitro-digestibility of whey proteins in glycated energy-ball models. <i>Food Chemistry</i> , 2021 , 345, 128805	8.5	4
25	The effects of gluten protein substitution on chemical structure, crystallinity, and Ca in vitro digestibility of wheat-cassava snacks. <i>Food Chemistry</i> , 2021 , 339, 127875	8.5	4
24	Biochar composite with microbes enhanced arsenic biosorption and phytoextraction by <i>Typha latifolia</i> in hybrid vertical subsurface flow constructed wetland. <i>Environmental Pollution</i> , 2021 , 291, 118269	9.3	4
23	Influence of Aquatic pH on chemical speciation, phytochelation and vacuolar compartmentalization of arsenic in (Makino). <i>International Journal of Phytoremediation</i> , 2020 , 22, 1147-1155	3.9	3
22	Effect of Structurally Different Pectin on Dough Rheology, Structure, Pasting and Water Distribution Properties of Partially Meat-Based Sugar Snap Cookies. <i>Foods</i> , 2021 , 10,	4.9	3

21	Formation of furan in baby food products: Identification and technical challenges. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 2699-2715	16.4	3
20	Egg white proteins and Cyclodextrin: effective cryoprotectant mixture against oxidative changes in the myofibrillar proteins of Culter alburnus. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 4009-4016	3.8	3
19	Potential "biopeptidal" therapeutics for severe respiratory syndrome coronaviruses: a review of antiviral peptides, viral mechanisms, and prospective needs. <i>Applied Microbiology and Biotechnology</i> , 2021 , 105, 3457-3470	5.7	3
18	Multiple co-pigments of quercetin and chlorogenic acid blends intensify the color of mulberry anthocyanins: insights from hyperchromicity, kinetics, and molecular modeling investigations. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1579-1588	4.3	3
17	The importance of glycogen molecular structure for blood glucose control. <i>IScience</i> , 2021 , 24, 101953	6.1	3
16	Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. <i>Journal of Food Process Engineering</i> ,	2.4	3
15	Effects of granule size on physicochemical and digestive properties of potato powder. <i>Journal of the Science of Food and Agriculture</i> , 2020 , 100, 4005-4011	4.3	2
14	Evaluation and storage stability of potato chips made from different varieties of potatoes cultivated in Pakistan. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15437	2.1	2
13	Empirical Analysis of Factors Affecting the Bilateral Trade between Mongolia and China. <i>Sustainability</i> , 2021 , 13, 4051	3.6	2
12	Whole Fish Powder Snacks: Evaluation of Structural, Textural, Pasting, and Water Distribution Properties. <i>Sustainability</i> , 2021 , 13, 6010	3.6	2
11	Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. <i>Marine Drugs</i> , 2021 , 19,	6	2
10	Influence of the Mixture of Carrageenan Oligosaccharides and Egg White Protein on the Gelation Properties of Myofibrillar Protein under Repeated Freezing-Thawing Cycles.. <i>Antioxidants</i> , 2021 , 11,	7.1	2
9	Role of Ovalbumin/Cyclodextrin in Improving Structural and Gelling Properties of Culter alburnus Myofibrillar Proteins during Frozen Storage. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 11815	2.6	2
8	Strategies to Increase the Value of Pomaces with Fermentation. <i>Fermentation</i> , 2021 , 7, 299	4.7	2
7	Biological activity and development of functional foods fortified with okra (). <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-16	11.5	1
6	Effects of the Mixture of Xylooligosaccharides and Egg White Protein on the Physicochemical Properties, Conformation, and Gel-Forming Ability of Myofibrillar Protein during Multiple Freeze-Thaw Cycles. <i>Foods</i> , 2021 , 10,	4.9	1
5	In-Silico Evaluation of 10 Structurally Different Glucosinolates on the Key Enzyme of SARS-CoV-2. <i>Science of Advanced Materials</i> , 2022 , 14, 162-174	2.3	1
4	Functional and Nutraceutical Significance of Amla (Phyllanthus emblica L.): A Review. <i>Antioxidants</i> , 2022 , 11, 816	7.1	1

3	Protein oxidation in muscle-based products: Effects on physicochemical properties, quality concerns, and challenges to food industry. <i>Food Research International</i> , 2022 , 157, 111322	7	1
2	Interfacial modification of starch at high concentration by sodium dodecylsulfate as revealed by experiments and molecular simulation. <i>Journal of Molecular Liquids</i> , 2020 , 310, 113190	6	0
1	Recent Advances in Nutritious Appetizers: Characteristics, Formulas, Technical Attributes, and Health Benefits. <i>Food Reviews International</i> , 1-24	5.5	