

Zraa Azad

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1368020/publications.pdf>

Version: 2024-02-01

13
papers

103
citations

1684188

5
h-index

1872680

6
g-index

14
all docs

14
docs citations

14
times ranked

127
citing authors

#	ARTICLE	IF	CITATIONS
1	A review on functional ingredients in red meat products. <i>Bioinformation</i> , 2019, 15, 358-363.	0.5	29
2	Use of fine wine lees for value addition in ice cream. <i>Journal of Food Science and Technology</i> , 2015, 52, 592-596.	2.8	21
3	Edible Mushrooms as Health Promoting Agent. <i>Advanced Science Focus</i> , 2013, 1, 189-196.	0.1	19
4	Optimum Additive Composition to Minimize Fat in Functional Goat Meat Nuggets: A Healthy Red Meat Functional Food. <i>Processes</i> , 2021, 9, 475.	2.8	11
5	Simultaneous Bioprospecting of <i>Ganoderma lucidum</i> OE 52 with Ganoderic Acid B and C2 by Submerged Fermentation Process. <i>Advanced Science Focus</i> , 2013, 1, 258-261.	0.1	6
6	Food Nanotechnology: An Emerging Technology in Food Processing and Preservation. , 2019, , 567-576.		5
7	Emerging Technologies in Dairy Processing: Present Status and Future Potential. , 2019, , 105-120.		4
8	Development and Validation of an UPLC-ESI-MS/MS Analytical Method for the Determination of Streptomycin and Dihydrostreptomycin Residues in Honey. <i>Biomedical and Pharmacology Journal</i> , 2017, 10, 1983-1992.	0.5	4
9	Insect Pest Infestation During Storage of Cereal Grains, Pulses and Oilseeds. , 2019, , 209-234.		2
10	Validation of an Analytical Methodology for the Determination of Chloramphenicol Residues in Honey using UPLC-MS/MS. <i>Oriental Journal of Chemistry</i> , 2018, 34, 723-729.	0.3	1
11	Food Spoilage and Food Contamination. , 2019, , 9-28.		1
12	Emerging Technologies in Cereal Processing: Present Status and Future Potential. , 2019, , 95-103.		0
13	A HURDLE APPROACH FOR PRESERVATION OF SEA FOOD PRODUCTS USING DIFFERENT STORAGE FACTORS WITH SYNERGISTIC BACTERIOCIN. <i>Journal of Pharmaceutical and Scientific Innovation</i> , 2019, 8, 27-31.	0.1	0