

Gulzar Ahmad Nayik

List of Publications by Year in descending order

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Version: 2024-02-01

65
papers

1,597
citations

430442

18
h-index

329751

37
g-index

69
all docs

69
docs citations

69
times ranked

2002
citing authors

#	ARTICLE	IF	CITATIONS
1	Citrus peel as a source of functional ingredient: A review. Journal of the Saudi Society of Agricultural Sciences, 2018, 17, 351-358.	1.0	225
2	Bioplastics and food packaging: A review. Cogent Food and Agriculture, 2015, 1, 1117749.	0.6	177
3	Novel food packaging technologies: Innovations and future prospective. Journal of the Saudi Society of Agricultural Sciences, 2018, 17, 454-462.	1.0	146
4	Ultrasonication and food technology: A review. Cogent Food and Agriculture, 2015, 1, 1071022.	0.6	122
5	A chemometric approach to evaluate the phenolic compounds, antioxidant activity and mineral content of different unifloral honey types from Kashmir, India. LWT - Food Science and Technology, 2016, 74, 504-513.	2.5	79
6	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. Processes, 2021, 9, 1406.	1.3	71
7	Evaluation of functional properties of extruded snacks developed from brown rice grits by using response surface methodology. Journal of the Saudi Society of Agricultural Sciences, 2019, 18, 7-16.	1.0	62
8	Physico-chemical, Enzymatic, Mineral and Colour Characterization of Three Different Varieties of Honeys from Kashmir Valley of India with a Multivariate Approach. Polish Journal of Food and Nutrition Sciences, 2015, 65, 101-108.	0.6	57
9	Physico-chemical, rheological and sugar profile of different unifloral honeys from Kashmir valley of India. Arabian Journal of Chemistry, 2019, 12, 3151-3162.	2.3	56
10	A Comprehensive Review on Antimicrobial Packaging and its Use in Food Packaging. Current Nutrition and Food Science, 2018, 14, 305-312.	0.3	52
11	Effect of gum arabic concentration and inlet temperature during spray drying on physical and antioxidant properties of honey powder. Journal of Food Measurement and Characterization, 2016, 10, 350-356.	1.6	51
12	Recent insights into carrageenan-based bio-nanocomposite polymers in food applications: A review. International Journal of Biological Macromolecules, 2021, 192, 197-209.	3.6	48
13	Discrimination of high altitude Indian honey by chemometric approach according to their antioxidant properties and macro minerals. Journal of the Saudi Society of Agricultural Sciences, 2018, 17, 200-207.	1.0	31
14	Effect of thermal treatment and pH on antioxidant activity of saffron honey using response surface methodology. Journal of Food Measurement and Characterization, 2016, 10, 64-70.	1.6	29
15	Nutritional Profile and Potential Health Benefits of Super Foods: A Review. Sustainability, 2021, 13, 9240.	1.6	28
16	Characterization of the volatile profile of unifloral honey from Kashmir Valley of India by using solid-phase microextraction and gas chromatography-mass spectrometry. European Food Research and Technology, 2015, 240, 1091-1100.	1.6	27
17	Effect of storage period on physiochemical, total phenolic content and antioxidant properties of bran enriched snacks. Journal of Food Measurement and Characterization, 2016, 10, 755-761.	1.6	22
18	Recent Insights Into Processing Approaches and Potential Health Benefits of Goat Milk and Its Products: A Review. Frontiers in Nutrition, 2021, 8, 789117.	1.6	21

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19	Effect of sprouting on physicochemical, antioxidant and flavonoid profile of onion varieties. International Journal of Food Science and Technology, 2016, 51, 317-324.	1.3	20
20	Development and Characterization of a Nutritionally Rich Spray-Dried Honey Powder. Foods, 2021, 10, 162.	1.9	18
21	Rice bran oil, the Future Edible Oil of India: A mini Review. Rice Research Open Access, 2015, 03, .	0.4	17
22	Optimization of the Process Parameters to Establish the Quality Attributes of DPPH Radical Scavenging Activity, Total Phenolic Content, and Total Flavonoid Content of Apple (<i>Malus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 2016, 19, 1738-1748.	1.3	16
23	Phenolic profiling and antioxidant capacity of Morchella esculenta L. by chemical and electrochemical methods at multiwall carbon nanotube paste electrode. Journal of Food Measurement and Characterization, 2019, 13, 1805-1819.	1.6	16
24	A targeted chemometric evaluation of the volatile compounds of Quercus ilex honey in relation to its provenance. LWT - Food Science and Technology, 2022, 154, 112588.	2.5	15
25	Rheological behavior of high altitude Indian honey varieties as affected by temperature. Journal of the Saudi Society of Agricultural Sciences, 2018, 17, 323-329.	1.0	13
26	Modelling of moisture sorption isotherms and glass transition temperature of spray-dried honey powder. Journal of Food Measurement and Characterization, 2018, 12, 2553-2560.	1.6	12
27	Chemical aspects of polyphenol-protein interactions and their antibacterial activity. Critical Reviews in Food Science and Nutrition, 2023, 63, 9482-9505.	5.4	12
28	Effect of Antimicrobial and Antioxidant Rich Pomegranate Peel Based Edible Coatings on Quality and Functional Properties of Chicken Nuggets. Molecules, 2022, 27, 4500.	1.7	12
29	Robotics and Food Technology: A Mini Review. Journal of Nutrition & Food Sciences, 2015, 05, .	1.0	10
30	Application of Response Surface Methodology to Study the Combined Effect of Temperature, Time and pH on Antioxidant Activity of Cherry (Prunus avium) Honey. Polish Journal of Food and Nutrition Sciences, 2016, 66, 287-293.	0.6	10
31	Bioactive Molecules for Discriminating Robinia and Helianthus Honey: High-Performance Liquid Chromatographyâ€“Electron Spray Ionizationâ€“Mass Spectrometry Polyphenolic Profile and Physicochemical Determinations. Molecules, 2021, 26, 4433.	1.7	10
32	Cold plasma: a promising technology for improving the rheological characteristics of food. Critical Reviews in Food Science and Nutrition, 2023, 63, 11370-11384.	5.4	10
33	Sugar profile and rheological behaviour of four different Indian honey varieties. Journal of Food Science and Technology, 2020, 57, 2985-2993.	1.4	8
34	Pharmacology and Toxicology of Nepeta cataria (Catmint) Species of Genus Nepeta: A Review. , 2019, , 285-299.		7
35	Tomato (Solanum Lycopersicon). , 2020, , 191-207.		7
36	Total Phenolic Content and Antioxidant Activity of Cereal Bran Enriched Ready to Eat Breakfast Cereal Porridge. Current Nutrition and Food Science, 2016, 12, 142-149.	0.3	6

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37	Optimization and Development of Ready to Eat Chocolate Coated Roasted Flaked Rice as Instant Breakfast Food. <i>Foods</i> , 2021, 10, 1658.	1.9	5
38	Jamun. , 2020, , 615-637.		5
39	Spinach (<i>Spinacia oleracea</i> L.). , 2020, , 159-173.		5
40	Muntingia calabura. , 2020, , 251-270.		5
41	<i>Bergenia pacumbis</i> (Buch.-Ham. ex D.Don) C.Y.Wu & J.T.Pan: A Comprehensive Review on Traditional Uses, Phytochemistry and Pharmacology. <i>Plants</i> , 2022, 11, 1129.	1.6	5
42	Impact of Wheat-Barley Blending on Rheological, Textural and Sensory Attributes of Leavened Bread. <i>Journal of Food Processing & Technology</i> , 2016, 7, .	0.2	4
43	Kiwi. , 2020, , 547-561.		4
44	Blueberries. , 2020, , 593-614.		4
45	Morphological and physiological response of sour orange (<i>Citrus aurantium</i> L.) seedlings to the inoculation of taxonomically characterized bacterial endophytes. <i>Saudi Journal of Biological Sciences</i> , 2022, 29, 3232-3243.	1.8	4
46	Beetroot. , 2020, , 45-74.		3
47	PUFA and MUFA. , 2022, , 199-215.		3
48	USE OF BACTERIOPHAGES AS A TARGET SPECIFIC THERAPY AGAINST FOOD-BORNE PATHOGENS IN FOOD INDUSTRY- A REVIEW. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2022, 11, e2949.	0.4	3
49	Onion Oleoresin. , 2022, , 301-311.		3
50	Osmotic Dehydration Characteristics of Pumpkin Slices using Ternary Osmotic Solution of Sucrose and Sodium Chloride. <i>Journal of Food Processing & Technology</i> , 2017, 08, .	0.2	2
51	Pea. , 2020, , 3-17.		2
52	Phalsa (<i>Grewia asiatica</i> L.). , 2020, , 55-66.		2
53	Peanut. , 2020, , 509-521.		2
54	Dandelion. , 2020, , 237-248.		2

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55	Cranberry. , 2020, , 479-505.		2
56	Response surface approach to optimize temperature, pH and time on antioxidant properties of Wild Bush (<i>Plectranthus rugosus</i>) honey from high altitude region (Kashmir Valley) of India. Saudi Journal of Biological Sciences, 2021, 29, 767-773.	1.8	1
57	Pear. , 2020, , 435-447.		1
58	Raisin. , 2020, , 523-537.		0
59	Pistachio. , 2020, , 489-507.		0
60	Apple. , 2020, , 507-521.		0
61	Tinda (<i>Praecitrullus fistulosus</i>). , 2020, , 127-141.		0
62	Drum Stick (<i>Moringa oleifera</i>). , 2020, , 249-264.		0
63	Watermelon. , 2020, , 333-364.		0
64	Nutritional and Nutraceutical Properties of Mexican Traditional Mole Sauce. Molecules, 2022, 27, 966.	1.7	0
65	Glycyrrhizic Acid. , 2022, , 239-250.		0