

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	Chemical aspects of polyphenol-protein interactions and their antibacterial activity. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9482-9505.	5.4	12
2	Cold plasma: a promising technology for improving the rheological characteristics of food. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11370-11384.	5.4	10
3	A targeted chemometric evaluation of the volatile compounds of <i>Quercus ilex</i> honey in relation to its provenance. <i>LWT - Food Science and Technology</i> , 2022, 154, 112588.	2.5	15
4	Nutritional and Nutraceutical Properties of Mexican Traditional Mole Sauce. <i>Molecules</i> , 2022, 27, 966.	1.7	0
5	PUFA and MUFA. , 2022, , 199-215.		3
6	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
7	Glycyrrhizic Acid. , 2022, , 239-250.		0
8	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
9	Onion Oleoresin. , 2022, , 301-311.		3
10	<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
11	Effect of Antimicrobial and Antioxidant Rich Pomegranate Peel Based Edible Coatings on Quality and Functional Properties of Chicken Nuggets. <i>Molecules</i> , 2022, 27, 4500.	1.7	12
12	Development and Characterization of a Nutritionally Rich Spray-Dried Honey Powder. <i>Foods</i> , 2021, 10, 162.	1.9	18
13	Bioactive Molecules for Discriminating <i>Robinia</i> and <i>Helianthus</i> Honey: High-Performance Liquid Chromatography-“Electron Spray Ionization”-Mass Spectrometry Polyphenolic Profile and Physicochemical Determinations. <i>Molecules</i> , 2021, 26, 4433.	1.7	10
14	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
15	Nutritional Profile and Potential Health Benefits of Super Foods: A Review. <i>Sustainability</i> , 2021, 13, 9240.	1.6	28
16	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. <i>Processes</i> , 2021, 9, 1406.	1.3	71
17	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. <i>Saudi Journal of Biological Sciences</i> , 2021, 29, 767-773.	1.8	1
18	Recent insights into carrageenan-based bio-nanocomposite polymers in food applications: A review. <i>International Journal of Biological Macromolecules</i> , 2021, 192, 197-209.	3.6	48

#	ARTICLE	IF	CITATIONS
19	Recent Insights Into Processing Approaches and Potential Health Benefits of Goat Milk and Its Products: A Review. <i>Frontiers in Nutrition</i> , 2021, 8, 789117.	1.6	21
20	Raisin. , 2020, , 523-537.		0
21	Sugar profile and rheological behaviour of four different Indian honey varieties. <i>Journal of Food Science and Technology</i> , 2020, 57, 2985-2993.	1.4	8
22	Kiwi. , 2020, , 547-561.		4
23	Pea. , 2020, , 3-17.		2
24	Phalsa (<i>Grewia asiatica</i> L.). , 2020, , 55-66.		2
25	Jamun. , 2020, , 615-637.		5
26	Peanut. , 2020, , 509-521.		2
27	Blueberries. , 2020, , 593-614.		4
28	Pistachio. , 2020, , 489-507.		0
29	Dandelion. , 2020, , 237-248.		2
30	Tomato (<i>Solanum Lycopersicon</i>). , 2020, , 191-207.		7
31	Spinach (<i>Spinacia oleracea</i> L.). , 2020, , 159-173.		5
32	Apple. , 2020, , 507-521.		0
33	<i>Muntingia calabura</i> . , 2020, , 251-270.		5
34	Pear. , 2020, , 435-447.		1
35	Beetroot. , 2020, , 45-74.		3
36	Tinda (<i>Praecitrullus fistulosus</i>). , 2020, , 127-141.		0

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37	Drum Stick (<i>Moringa oleifera</i>). , 2020, , 249-264.		0
38	Watermelon. , 2020, , 333-364.		0
39	Cranberry. , 2020, , 479-505.		2
40	Phenolic profiling and antioxidant capacity of <i>Morchella esculenta</i> L. by chemical and electrochemical methods at multiwall carbon nanotube paste electrode. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1805-1819.	1.6	16
41	Pharmacology and Toxicology of <i>Nepeta cataria</i> (Catmint) Species of Genus <i>Nepeta</i> : A Review. , 2019, , 285-299.		7
42	Physico-chemical, rheological and sugar profile of different unifloral honeys from Kashmir valley of India. <i>Arabian Journal of Chemistry</i> , 2019, 12, 3151-3162.	2.3	56
43	Evaluation of functional properties of extruded snacks developed from brown rice grits by using response surface methodology. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2019, 18, 7-16.	1.0	62
44	Discrimination of high altitude Indian honey by chemometric approach according to their antioxidant properties and macro minerals. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2018, 17, 200-207.	1.0	31
45	Citrus peel as a source of functional ingredient: A review. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2018, 17, 351-358.	1.0	225
46	Novel food packaging technologies: Innovations and future prospective. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2018, 17, 454-462.	1.0	146
47	Rheological behavior of high altitude Indian honey varieties as affected by temperature. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2018, 17, 323-329.	1.0	13
48	A Comprehensive Review on Antimicrobial Packaging and its Use in Food Packaging. <i>Current Nutrition and Food Science</i> , 2018, 14, 305-312.	0.3	52
49	Modelling of moisture sorption isotherms and glass transition temperature of spray-dried honey powder. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2553-2560.	1.6	12
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	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
52	Effect of sprouting on physicochemical, antioxidant and flavonoid profile of onion varieties. <i>International Journal of Food Science and Technology</i> , 2016, 51, 317-324.	1.3	20
53	Effect of gum arabic concentration and inlet temperature during spray drying on physical and antioxidant properties of honey powder. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 350-356.	1.6	51
54	A chemometric approach to evaluate the phenolic compounds, antioxidant activity and mineral content of different unifloral honey types from Kashmir, India. <i>LWT - Food Science and Technology</i> , 2016, 74, 504-513.	2.5	79

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55	Effect of storage period on physiochemical, total phenolic content and antioxidant properties of bran enriched snacks. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 755-761.	1.6	22
56	Application of Response Surface Methodology to Study the Combined Effect of Temperature, Time and pH on Antioxidant Activity of Cherry (<i>Prunus avium</i>) Honey. <i>Polish Journal of Food and Nutrition Sciences</i> , 2016, 66, 287-293.	0.6	10
57	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</i>) Tj ETQq1 1 0.784314 ggBT /Overlock 10 2016, 19, 1738-1748.	1.5	16
58	Effect of thermal treatment and pH on antioxidant activity of saffron honey using response surface methodology. <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 64-70.	1.6	29
59	Total Phenolic Content and Antioxidant Activity of Cereal Bran Enriched Ready to Eat Breakfast Cereal Porridge. <i>Current Nutrition and Food Science</i> , 2016, 12, 142-149.	0.3	6
60	Robotics and Food Technology: A Mini Review. <i>Journal of Nutrition & Food Sciences</i> , 2015, 05, .	1.0	10
61	Rice bran oil, the Future Edible Oil of India: A mini Review. <i>Rice Research Open Access</i> , 2015, 03, .	0.4	17
62	Bioplastics and food packaging: A review. <i>Cogent Food and Agriculture</i> , 2015, 1, 1117749.	0.6	177
63	Characterization of the volatile profile of unifloral honey from Kashmir Valley of India by using solid-phase microextraction and gas chromatography-mass spectrometry. <i>European Food Research and Technology</i> , 2015, 240, 1091-1100.	1.6	27
64	Physico-chemical, Enzymatic, Mineral and Colour Characterization of Three Different Varieties of Honeys from Kashmir Valley of India with a Multivariate Approach. <i>Polish Journal of Food and Nutrition Sciences</i> , 2015, 65, 101-108.	0.6	57
65	Ultrasonication and food technology: A review. <i>Cogent Food and Agriculture</i> , 2015, 1, 1071022.	0.6	122