

# Farhan Saeed

## List of Publications by Year in descending order

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Version: 2024-02-01

88  
papers

2,917  
citations

257101

24  
h-index

189595

50  
g-index

88  
all docs

88  
docs citations

88  
times ranked

3545  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Proanthocyanidins: A comprehensive review. <i>Biomedicine and Pharmacotherapy</i> , 2019, 116, 108999.  | 2.5 | 444       |
| 2  | Natural polyphenols: An overview. <i>International Journal of Food Properties</i> , 2017, 20, 1689-1699.  | 1.3 | 423       |
| 3  | Kaempferol: A Key Emphasis to Its Anticancer Potential. <i>Molecules</i> , 2019, 24, 2277.  | 1.7 | 416       |
| 4  | Studying the impact of nutritional immunology underlying the modulation of immune responses by nutritional compounds – a review. <i>Food and Agricultural Immunology</i> , 2016, 27, 205-229.                 | 0.7 | 87        |
| 5  | Lactoferrin (LF): a natural antimicrobial protein. <i>International Journal of Food Properties</i> , 2019, 22, 1626-1641.   | 1.3 | 74        |
| 6  | Tissue engineering approaches to develop cultured meat from cells: A mini review. <i>Cogent Food and Agriculture</i> , 2017, 3, 1320814.  | 0.6 | 67        |
| 7  | The Effect of Encapsulation on The Stability of Probiotic Bacteria in Ice Cream and Simulated Gastrointestinal Conditions. <i>Probiotics and Antimicrobial Proteins</i> , 2019, 11, 1348-1354.                | 1.9 | 63        |
| 8  | Fisetin: An anticancer perspective. <i>Food Science and Nutrition</i> , 2021, 9, 3-16.  | 1.5 | 61        |
| 9  | Acrylamide Formation and Different Mitigation Strategies during Food Processing – A Review. <i>Food Reviews International</i> , 2022, 38, 70-87.  | 4.3 | 60        |
| 10 | Nutritional and end-use perspectives of sprouted grains: A comprehensive review. <i>Food Science and Nutrition</i> , 2021, 9, 4617-4628.  | 1.5 | 50        |
| 11 | Myricetin: A comprehensive review on its biological potentials. <i>Food Science and Nutrition</i> , 2021, 9, 5854-5868.   | 1.5 | 50        |
| 12 | Survival and stability of free and encapsulated probiotic bacteria under simulated gastrointestinal conditions and in ice cream. <i>Food Science and Nutrition</i> , 2020, 8, 1649-1656.                      | 1.5 | 48        |
| 13 | Improving the physicochemical properties of partially enhanced soluble dietary fiber through innovative techniques: A coherent review. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13917. | 0.9 | 47        |
| 14 | Functional exploration of free and encapsulated probiotic bacteria in yogurt and simulated gastrointestinal conditions. <i>Food Science and Nutrition</i> , 2019, 7, 3931-3940.                               | 1.5 | 45        |
| 15 | Wheat straw: A natural remedy against different maladies. <i>Food Science and Nutrition</i> , 2021, 9, 2335-2344.   | 1.5 | 36        |
| 16 | Traditional and innovative approaches for the extraction of bioactive compounds. <i>International Journal of Food Properties</i> , 2022, 25, 1215-1233.   | 1.3 | 36        |
| 17 | Therapeutic Potential of Seaweed Bioactive Compounds. , 0, , .  |     | 33        |
| 18 | Functional and nutraceutical properties of fructo-oligosaccharides derivatives: a review. <i>International Journal of Food Properties</i> , 2021, 24, 1588-1602.  | 1.3 | 32        |

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|----|---|-----|-----------|
| 19 | Functional and health-endorsing properties of wheat and barley cell wall's non-starch polysaccharides. <i>International Journal of Food Properties</i> , 2018, 21, 1463-1480.   | 1.3 | 31        |
| 20 | Health lipid indices and physicochemical properties of dual fortified yogurt with extruded flaxseed omega fatty acids and fibers for hypercholesterolemic subjects. <i>Food Science and Nutrition</i> , 2020, 8, 273-280.   | 1.5 | 31        |
| 21 | Lipid peroxidation diminishing perspective of isolated theaflavins and thearubigins from black tea in arginine induced renal malfunctional rats. <i>Lipids in Health and Disease</i> , 2018, 17, 157.   | 1.2 | 30        |
| 22 | Survival and stability of free and encapsulated probiotic bacteria under simulated gastrointestinal and thermal conditions. <i>International Journal of Food Properties</i> , 2020, 23, 1899-1912.  | 1.3 | 29        |
| 23 | Characterization of extracted phenolics from black cumin ( <i>Nigella sativa</i> linn), coriander seed ( <i>Coriandrum sativum</i> L.), and fenugreek seed ( <i>Trigonella foenum-graecum</i> ). <i>International Journal of Food Properties</i> , 2019, 22, 714-726. | 1.3 | 28        |
| 24 | Survival and stability of free and encapsulated probiotic bacteria under simulated gastrointestinal conditions and in pasteurized grape juice. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14346.   | 0.9 | 28        |
| 25 | Quality and stability evaluation of chicken meat treated with gamma irradiation and turmeric powder. <i>International Journal of Food Properties</i> , 2019, 22, 154-172.   | 1.3 | 27        |
| 26 | Biochemical profile of milk thistle ( <i>Silybum Marianum</i> ) with special reference to silymarin content. <i>Food Science and Nutrition</i> , 2021, 9, 244-250.  | 1.5 | 27        |
| 27 | Functional and nutraceutical properties of maize bran cell wall non-starch polysaccharides. <i>International Journal of Food Properties</i> , 2021, 24, 233-248.  | 1.3 | 27        |
| 28 | Biochemical characterization of wheat straw cell wall with special reference to bioactive profile. <i>International Journal of Food Properties</i> , 2018, 21, 1303-1310.   | 1.3 | 26        |
| 29 | Nutritional and ethnomedicinal scenario of koumiss: A concurrent review. <i>Food Science and Nutrition</i> , 2021, 9, 6421-6428.  | 1.5 | 25        |
| 30 | Survival and behavior of free and encapsulated probiotic bacteria under simulated human gastrointestinal and technological conditions. <i>Food Science and Nutrition</i> , 2020, 8, 2419-2426.  | 1.5 | 24        |
| 31 | Proteomics as a promising biomarker in food authentication, quality and safety: A review. <i>Food Science and Nutrition</i> , 2022, 10, 2333-2346.  | 1.5 | 24        |
| 32 | Structural and functional properties of milk proteins as affected by heating, high pressure, Gamma and ultraviolet irradiation: a review. <i>International Journal of Food Properties</i> , 2021, 24, 871-884.  | 1.3 | 23        |
| 33 | Exploring the effect of cinnamon essential oil to enhance the stability and safety of fresh apples. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14926.  | 0.9 | 22        |
| 34 | Encapsulation of <i>Bifidobacterium bifidum</i> by internal gelation method to access the viability in cheddar cheese and under simulated gastrointestinal conditions. <i>Food Science and Nutrition</i> , 2020, 8, 2739-2747.  | 1.5 | 22        |
| 35 | Comparative study of chemical treatments in combination with extrusion for the partial conversion of wheat and sorghum insoluble fiber into soluble. <i>Food Science and Nutrition</i> , 2019, 7, 2059-2067.  | 1.5 | 20        |
| 36 | Prevalence of anemia and associated risk factors among pregnant women in Lahore, Pakistan. <i>Women and Health</i> , 2019, 59, 660-671.   | 0.4 | 20        |

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|----|---|-----|-----------|
| 37 | Biochemical and nutritional profile of maize bran-enriched flour in relation to its end-use quality. Food Science and Nutrition, 2021, 9, 3336-3345.                          | 1.5 | 19        |
| 38 | Food grade nanoemulsions: promising delivery systems for functional ingredients. Journal of Food Science and Technology, 2023, 60, 1461-1471.                                 | 1.4 | 18        |
| 39 | Exploring the biochemical and antioxidant potential of ginger (Adric) and turmeric (Haldi). International Journal of Food Properties, 2019, 22, 1642-1651.                    | 1.3 | 17        |
| 40 | Assessment of aflatoxin in milk and feed samples and impact of seasonal variations in the Punjab, Pakistan. Food Science and Nutrition, 2020, 8, 2699-2709.                   | 1.5 | 15        |
| 41 | Recent trends in encapsulation of probiotics in dairy and beverage: A review. Journal of Food Processing and Preservation, 2022, 46, .  | 0.9 | 15        |
| 42 | Modification of barley dietary fiber through thermal treatments. Food Science and Nutrition, 2019, 7, 1816-1820.  | 1.5 | 14        |
| 43 | Survival and storage stability of encapsulated probiotic under simulated digestion conditions and on dried apple snacks. Food Science and Nutrition, 2020, 8, 5392-5401.      | 1.5 | 14        |
| 44 | Exploring the effect of cereal bran cell wall on rheological properties of wheat flour. Journal of Food Processing and Preservation, 2020, 44, e14345.                        | 0.9 | 13        |
| 45 | Therapeutic perspective of thymoquinone: A mechanistic treatise. Food Science and Nutrition, 2021, 9, 1792-1809.  | 1.5 | 13        |
| 46 | Nutritional, biological, and therapeutic properties of black garlic: a critical review. International Journal of Food Properties, 2021, 24, 1387-1402.                        | 1.3 | 13        |
| 47 | Applications of green technologies-based approaches for food safety enhancement: A comprehensive review. Food Science and Nutrition, 2022, 10, 2855-2867.                     | 1.5 | 13        |
| 48 | Effect of adding Aloe vera jell on the quality and sensory properties of yogurt. Food Science and Nutrition, 2021, 9, 480-488.  | 1.5 | 12        |
| 49 | ENCAPSULATING PROPERTIES OF LEGUME PROTEINS: RECENT UPDATES & PERSPECTIVES. International Journal of Food Properties, 2021, 24, 1603-1614.                                    | 1.3 | 12        |
| 50 | Comparative study of nutritional properties and antioxidant activity of raw and fermented (black) garlic. International Journal of Food Properties, 2022, 25, 116-127.        | 1.3 | 12        |
| 51 | Impact of drying methods on composition and functional properties of date powder procured from different cultivars. Food Science and Nutrition, 2019, 7, 2345-2352.           | 1.5 | 11        |
| 52 | Enhanced viability of microencapsulated lyophilized probiotics under in vitro simulated gastrointestinal conditions. Journal of Food Processing and Preservation, 2022, 46, . | 0.9 | 11        |
| 53 | Arabinoxylan and Arabinogalactan Content in Different Spring Wheats. International Journal of Food Properties, 2014, 17, 713-721.   | 1.3 | 10        |
| 54 | Effect of Arabinoxylan on Rheological Attributes and Bread Quality of Spring Wheats. Journal of Food Processing and Preservation, 2016, 40, 1164-1170.                        | 0.9 | 10        |

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|----|--|-----|-----------|
| 55 | <i>Moringa oleifera</i> Lam.ameliorates the muscles function recovery following an induced insult to the Sciatic nerve in a mouse model. Food Science and Nutrition, 2020, 8, 4009-4016.                   | 1.5 | 9         |
| 56 | Development of antifungal edible coating for strawberry using fruit waste. Journal of Food Processing and Preservation, 2021, 45, e15956.  | 0.9 | 9         |
| 57 | Isolation and characterization of cereal cell walls. International Journal of Food Properties, 2019, 22, 130-137.  | 1.3 | 8         |
| 58 | Probing the storage stability and sensorial characteristics of wheat and barley grasses juice. Food Science and Nutrition, 2019, 7, 554-562.   | 1.5 | 7         |
| 59 | Antioxidant capacity and characteristics of theaflavin catechins and ginger freeze-dried extract as affected by extraction techniques. International Journal of Food Properties, 2021, 24, 1097-1116.      | 1.3 | 7         |
| 60 | Structural and nutritional portrayal of ryeâ€supplemented bread using fourier transform infrared spectroscopy and scanning electron microscopy. Food Science and Nutrition, 2021, 9, 6314-6321.            | 1.5 | 7         |
| 61 | Nutritional and functional properties of <i>Hyphaene thebaica L</i>. flour: a critical treatise and review. International Journal of Food Properties, 2022, 25, 1234-1245.                                 | 1.3 | 7         |
| 62 | Probing the Functional Potential of Agro-Industrial Wastes in Dietary Interventions. Journal of Food Processing and Preservation, 2015, 39, 1665-1671.   | 0.9 | 6         |
| 63 | BIOCHEMICAL PROPERTIES OF MAIZE BRAN WITH SPECIAL REFERENCE TO DIFFERENT PHENOLIC ACIDS. International Journal of Food Properties, 2021, 24, 1468-1478.  | 1.3 | 6         |
| 64 | Physicochemical characterization of cereal bran cell wall with special reference to its rheological and functional properties. International Journal of Food Properties, 2022, 25, 305-314.                | 1.3 | 6         |
| 65 | Zogale (Moringaolifera) as a functional ingredient: A review on its nutraceutical properties and food applications. International Journal of Food Properties, 2021, 24, 1202-1213.                         | 1.3 | 5         |
| 66 | Amino acid profile and safety assessment of infant formula available in local market, Pakistan. International Journal of Food Properties, 2021, 24, 533-543.   | 1.3 | 5         |
| 67 | The chemistry of flavor formation in meat and meat products in response to different thermal and nonâ€thermal processing techniques: An overview. Journal of Food Processing and Preservation, 2022, 46, . | 0.9 | 5         |
| 68 | Isolation and Characterization of Buffalo Milk Lysozyme. International Journal of Food Properties, 2015, 18, 1288-1297.  | 1.3 | 4         |
| 69 | Effect of Different Time-Solvent Interactions on Polyphenol Content of Milky Tea. Journal of Food Processing and Preservation, 2017, 41, e13039.   | 0.9 | 4         |
| 70 | Development and optimization of processing techniques for intermediate moisture muskmelon chunks. Food Science and Nutrition, 2019, 7, 3253-3260.  | 1.5 | 4         |
| 71 | Effect of cereal endospermic cell wall on farinographic and mixographic characteristics of wheat flour. Journal of Food Processing and Preservation, 2020, 44, e14899.                                     | 0.9 | 4         |
| 72 | Comparative study of innovative blends prepared by fortification of date powder to alleviate child malnutrition. Food Science and Nutrition, 2020, 8, 5875-5887.   | 1.5 | 4         |

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|----|--|-----|-----------|
| 73 | Extraction, quantification, and biochemical characterization of cereal industry byâ€product cell wall. Journal of Food Processing and Preservation, 2021, 45, e15023.  | 0.9 | 4         |
| 74 | Exploring the amino acid composition and vitaminâ€B profile of buckwheat varieties. Journal of Food Processing and Preservation, 2021, 45, e15743.   | 0.9 | 4         |
| 75 | Nutritional and bioactive profile of different parts of <i>Carica papaya</i> L. in relation to thrombocytopenia. International Journal of Food Properties, 2022, 25, 24-32.  | 1.3 | 4         |
| 76 | Effect of thermally treated barley dietary fiber against hypercholesterolemia. Food Science and Nutrition, 2020, 8, 5259-5266.   | 1.5 | 3         |
| 77 | Advances in assessing product quality. , 2021, , 191-218.  |     | 3         |
| 78 | Comparative study of biochemical properties, anti-nutritional profile, and antioxidant activity of newly developed rye variants. International Journal of Food Properties, 2022, 25, 608-616.                                | 1.3 | 3         |
| 79 | Extraction and characterization of polyphenols from fruits and vegetable waste through green extraction technologies with special reference to antioxidant profile. Journal of Food Processing and Preservation, 2022, 46, . | 0.9 | 3         |
| 80 | Probing the physicochemical and sensorial properties of pasteurized milk via nanoparticles. International Journal of Food Properties, 2019, 22, 825-842.   | 1.3 | 2         |
| 81 | Biochemical and nutritional properties of wheat bulgur: A review. Journal of Food Processing and Preservation, 2022, 46, .   | 0.9 | 2         |
| 82 | Assessment of Different Cooking Techniques on Residual Quantification of Ciprofloxacin and Enrofloxacin Antibiotics in Chicken. Journal of Food Processing and Preservation, 2015, 39, 2379-2385.                            | 0.9 | 1         |
| 83 | Exploring the amino acid profile and microbial properties of locally sweet preserved kachra hareer () Tj ETQq1 1 0.784314 rgBT /Overlo   | 1.5 | 1         |
| 84 | Dietary guidelines to boost immunity during pre and post covid-19 conditions. International Journal of Food Properties, 2022, 25, 1246-1265.   | 1.3 | 1         |
| 85 | Extraction and characterization of cereal bran cell wall in relation to its end use perspectives. Journal of Food Science and Technology, 2022, 59, 4615-4623.   | 1.4 | 1         |
| 86 | Assessment of renal and hepato-protective potential of guava leaves in male Sprague dawley rats. Cellular and Molecular Biology, 2021, 67, 142-146.  | 0.3 | 0         |
| 87 | Exploring the effect of ginger supplementation on candy attributes. Journal of Food Processing and Preservation, 2021, 45, e15917.   | 0.9 | 0         |
| 88 | Nutritional and therapeutic properties of barley broth (Talbinah): recent updates. International Journal of Food Properties, 2021, 24, 1631-1641.  | 1.3 | 0         |