

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	Food grade nanoemulsions: promising delivery systems for functional ingredients. <i>Journal of Food Science and Technology</i> , 2023, 60, 1461-1471.	1.4	18
2	Acrylamide Formation and Different Mitigation Strategies during Food Processing – A Review. <i>Food Reviews International</i> , 2022, 38, 70-87.	4.3	60
3	Comparative study of nutritional properties and antioxidant activity of raw and fermented (black) garlic. <i>International Journal of Food Properties</i> , 2022, 25, 116-127.	1.3	12
4	Physicochemical characterization of cereal bran cell wall with special reference to its rheological and functional properties. <i>International Journal of Food Properties</i> , 2022, 25, 305-314.	1.3	6
5	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
6	Enhanced viability of microencapsulated lyophilized probiotics under in vitro simulated gastrointestinal conditions. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	11
7	Comparative study of biochemical properties, anti-nutritional profile, and antioxidant activity of newly developed rye variants. <i>International Journal of Food Properties</i> , 2022, 25, 608-616.	1.3	3
8	Nutritional and bioactive profile of different parts of <i>Carica papaya</i> L. in relation to thrombocytopenia. <i>International Journal of Food Properties</i> , 2022, 25, 24-32.	1.3	4
9	Recent trends in encapsulation of probiotics in dairy and beverage: A review. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	15
10	Traditional and innovative approaches for the extraction of bioactive compounds. <i>International Journal of Food Properties</i> , 2022, 25, 1215-1233.	1.3	36
11	Nutritional and functional properties of <i>Hyphaene thebaica</i> L. flour: a critical treatise and review. <i>International Journal of Food Properties</i> , 2022, 25, 1234-1245.	1.3	7
12	Applications of green technologies-based approaches for food safety enhancement: A comprehensive review. <i>Food Science and Nutrition</i> , 2022, 10, 2855-2867.	1.5	13
13	Dietary guidelines to boost immunity during pre and post covid-19 conditions. <i>International Journal of Food Properties</i> , 2022, 25, 1246-1265.	1.3	1
14	Extraction and characterization of polyphenols from fruits and vegetable waste through green extraction technologies with special reference to antioxidant profile. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	3
15	Extraction and characterization of cereal bran cell wall in relation to its end use perspectives. <i>Journal of Food Science and Technology</i> , 2022, 59, 4615-4623.	1.4	1
16	The chemistry of flavor formation in meat and meat products in response to different thermal and non-thermal processing techniques: An overview. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	5
17	Biochemical and nutritional properties of wheat bulgur: A review. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
18	Effect of adding Aloe vera jell on the quality and sensory properties of yogurt. <i>Food Science and Nutrition</i> , 2021, 9, 480-488.	1.5	12

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19	Fisetin: An anticancer perspective. Food Science and Nutrition, 2021, 9, 3-16.	1.5	61
20	Biochemical profile of milk thistle (<i>Silybum marianum</i>) with special reference to silymarin content. Food Science and Nutrition, 2021, 9, 244-250.	1.5	27
21	Exploring the amino acid profile and microbial properties of locally sweet preserved kachra hareer (Tj ETQq1 1 0.784314 rgBT /Overlo	1.5	1
22	Extraction, quantification, and biochemical characterization of cereal industry by-product cell wall. Journal of Food Processing and Preservation, 2021, 45, e15023.	0.9	4
23	Functional and nutraceutical properties of maize bran cell wall non-starch polysaccharides. International Journal of Food Properties, 2021, 24, 233-248.	1.3	27
24	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
25	Advances in assessing product quality. , 2021, , 191-218.		3
26	Therapeutic perspective of thymoquinone: A mechanistic treatise. Food Science and Nutrition, 2021, 9, 1792-1809.	1.5	13
27	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
28	Zogale (<i>Moringaolifera</i>) 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
29	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
30	Wheat straw: A natural remedy against different maladies. Food Science and Nutrition, 2021, 9, 2335-2344.	1.5	36
31	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
32	Nutritional and end-use perspectives of sprouted grains: A comprehensive review. Food Science and Nutrition, 2021, 9, 4617-4628.	1.5	50
33	Exploring the amino acid composition and vitamin B profile of buckwheat varieties. Journal of Food Processing and Preservation, 2021, 45, e15743.	0.9	4
34	Myricetin: A comprehensive review on its biological potentials. Food Science and Nutrition, 2021, 9, 5854-5868.	1.5	50
35	Nutritional and ethnomedicinal scenario of koumiss: A concurrent review. Food Science and Nutrition, 2021, 9, 6421-6428.	1.5	25
36	Structural and nutritional portrayal of rye-supplemented bread using fourier transform infrared spectroscopy and scanning electron microscopy. Food Science and Nutrition, 2021, 9, 6314-6321.	1.5	7

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37	Development of antifungal edible coating for strawberry using fruit waste. Journal of Food Processing and Preservation, 2021, 45, e15956.	0.9	9
38	Exploring the effect of ginger supplementation on candy attributes. Journal of Food Processing and Preservation, 2021, 45, e15917.	0.9	0
39	Structural and functional properties of milk proteins as affected by heating, high pressure, Gamma and ultraviolet irradiation: a review. International Journal of Food Properties, 2021, 24, 871-884.	1.3	23
40	BIOCHEMICAL PROPERTIES OF MAIZE BRAN WITH SPECIAL REFERENCE TO DIFFERENT PHENOLIC ACIDS. International Journal of Food Properties, 2021, 24, 1468-1478.	1.3	6
41	Nutritional, biological, and therapeutic properties of black garlic: a critical review. International Journal of Food Properties, 2021, 24, 1387-1402.	1.3	13
42	Nutritional and therapeutic properties of barley broth (Talbinah): recent updates. International Journal of Food Properties, 2021, 24, 1631-1641.	1.3	0
43	ENCAPSULATING PROPERTIES OF LEGUME PROTEINS: RECENT UPDATES & PERSPECTIVES. International Journal of Food Properties, 2021, 24, 1603-1614.	1.3	12
44	Functional and nutraceutical properties of fructo-oligosaccharides derivatives: a review. International Journal of Food Properties, 2021, 24, 1588-1602.	1.3	32
45	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
46	Survival and stability of free and encapsulated probiotic bacteria under simulated gastrointestinal conditions and in pasteurized grape juice. Journal of Food Processing and Preservation, 2020, 44, e14346.	0.9	28
47	<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
48	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
49	Exploring the effect of cinnamon essential oil to enhance the stability and safety of fresh apples. Journal of Food Processing and Preservation, 2020, 44, e14926.	0.9	22
50	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
51	Survival and stability of free and encapsulated probiotic bacteria under simulated gastrointestinal and thermal conditions. International Journal of Food Properties, 2020, 23, 1899-1912.	1.3	29
52	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
53	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
54	Survival and behavior of free and encapsulated probiotic bacteria under simulated human gastrointestinal and technological conditions. Food Science and Nutrition, 2020, 8, 2419-2426.	1.5	24

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55	Encapsulation of <i>Bifidobacterium bifidum</i> by internal gelation method to access the viability in cheddar cheese and under simulated gastrointestinal conditions. Food Science and Nutrition, 2020, 8, 2739-2747.	1.5	22
56	Survival and stability of free and encapsulated probiotic bacteria under simulated gastrointestinal conditions and in ice cream. Food Science and Nutrition, 2020, 8, 1649-1656.	1.5	48
57	Health lipid indices and physicochemical properties of dual fortified yogurt with extruded flaxseed omega fatty acids and fibers for hypercholesterolemic subjects. Food Science and Nutrition, 2020, 8, 273-280.	1.5	31
58	Effect of thermally treated barley dietary fiber against hypercholesterolemia. Food Science and Nutrition, 2020, 8, 5259-5266.	1.5	3
59	Probing the physicochemical and sensorial properties of pasteurized milk via nanoparticles. International Journal of Food Properties, 2019, 22, 825-842.	1.3	2
60	Exploring the biochemical and antioxidant potential of ginger (Adric) and turmeric (Haldi). International Journal of Food Properties, 2019, 22, 1642-1651.	1.3	17
61	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
62	Development and optimization of processing techniques for intermediate moisture muskmelon chunks. Food Science and Nutrition, 2019, 7, 3253-3260.	1.5	4
63	Lactoferrin (LF): a natural antimicrobial protein. International Journal of Food Properties, 2019, 22, 1626-1641.	1.3	74
64	Kaempferol: A Key Emphasis to Its Anticancer Potential. Molecules, 2019, 24, 2277.	1.7	416
65	Proanthocyanidins: A comprehensive review. Biomedicine and Pharmacotherapy, 2019, 116, 108999.	2.5	444
66	Comparative study of chemical treatments in combination with extrusion for the partial conversion of wheat and sorghum insoluble fiber into soluble. Food Science and Nutrition, 2019, 7, 2059-2067.	1.5	20
67	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>). International Journal of Food Properties, 2019, 22, 714-726.	1.3	28
68	Improving the physicochemical properties of partially enhanced soluble dietary fiber through innovative techniques: A coherent review. Journal of Food Processing and Preservation, 2019, 43, e13917.	0.9	47
69	Probing the storage stability and sensorial characteristics of wheat and barley grasses juice. Food Science and Nutrition, 2019, 7, 554-562.	1.5	7
70	Quality and stability evaluation of chicken meat treated with gamma irradiation and turmeric powder. International Journal of Food Properties, 2019, 22, 154-172.	1.3	27
71	Modification of barley dietary fiber through thermal treatments. Food Science and Nutrition, 2019, 7, 1816-1820.	1.5	14
72	Isolation and characterization of cereal cell walls. International Journal of Food Properties, 2019, 22, 130-137.	1.3	8

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73	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
74	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
75	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
76	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
77	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
78	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
79	Tissue engineering approaches to develop cultured meat from cells: A mini review. <i>Cogent Food and Agriculture</i> , 2017, 3, 1320814.	0.6	67
80	Natural polyphenols: An overview. <i>International Journal of Food Properties</i> , 2017, 20, 1689-1699.	1.3	423
81	Effect of Different Time-Solvent Interactions on Polyphenol Content of Milky Tea. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13039.	0.9	4
82	Effect of Arabinoxylan on Rheological Attributes and Bread Quality of Spring Wheats. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 1164-1170.	0.9	10
83	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
84	Isolation and Characterization of Buffalo Milk Lysozyme. <i>International Journal of Food Properties</i> , 2015, 18, 1288-1297.	1.3	4
85	Probing the Functional Potential of Agro-Industrial Wastes in Dietary Interventions. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1665-1671.	0.9	6
86	Assessment of Different Cooking Techniques on Residual Quantification of Ciprofloxacin and Enrofloxacin Antibiotics in Chicken. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2379-2385.	0.9	1
87	Arabinoxylan and Arabinogalactan Content in Different Spring Wheats. <i>International Journal of Food Properties</i> , 2014, 17, 713-721.	1.3	10
88	Therapeutic Potential of Seaweed Bioactive Compounds. , 0, , .		33