

Shahzad Hussain

List of Publications by Year in descending order

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Version: 2024-02-01

142
papers

4,193
citations

186209

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133188

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144
all docs

144
docs citations

144
times ranked

5111
citing authors

#	ARTICLE	IF	CITATIONS
1	Observation of High-Energy Astrophysical Neutrinos in Three Years of IceCube Data. Physical Review Letters, 2014, 113, 101101.	2.9	873
2	Natural polyphenols: An overview. International Journal of Food Properties, 2017, 20, 1689-1699.	1.3	423
3	A Comparative Study on Chemical Composition and Antioxidant Activity of Ginger (<i>Zingiber</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 2010, 58, 8231-8237.	2.4	237
4	Potential protective properties of flax lignan secoisolariciresinol diglucoside. Nutrition Journal, 2015, 14, 71.	1.5	114
5	Food packaging's materials: A food safety perspective. Saudi Journal of Biological Sciences, 2021, 28, 4490-4499.	1.8	91
6	Characterization of Coriander (<i>Coriandrum sativum</i> L.) Seeds and Leaves: Volatile and Non Volatile Extracts. International Journal of Food Properties, 2012, 15, 736-747.	1.3	87
7	Correlation between structure, oxygen content and the multiferroic properties of Sr doped BiFeO ₃ . Journal of Alloys and Compounds, 2015, 622, 8-16.	2.8	86
8	Lactoferrin (LF): a natural antimicrobial protein. International Journal of Food Properties, 2019, 22, 1626-1641.	1.3	74
9	Production and Implication of Bio-Activated Organic Fertilizer Enriched with Zinc-Solubilizing Bacteria to Boost up Maize (<i>Zea mays</i> L.) Production and Biofortification under Two Cropping Seasons. Agronomy, 2020, 10, 39.	1.3	66
10	Measurement of the Atmospheric Flux in IceCube. Physical Review Letters, 2013, 110, 151105.	2.9	64
11	Effects of alkaline-soluble okra gum on rheological and thermal properties of systems with wheat or corn starch. Food Hydrocolloids, 2013, 30, 541-551.	5.6	63
12	Antioxidant proteins and peptides to enhance the oxidative stability of meat and meat products: A comprehensive review. International Journal of Food Properties, 2017, 20, 2581-2593.	1.3	63
13	Comparison of cold-pressing and soxhlet extraction systems for bioactive compounds, antioxidant properties, polyphenols, fatty acids and tocopherols in eight nut oils. Journal of Food Science and Technology, 2018, 55, 3163-3173.	1.4	53
14	Effect of microwave and conventional oven heating on phenolic constituents, fatty acids, minerals and antioxidant potential of fennel seed. Industrial Crops and Products, 2019, 140, 111610.	2.5	53
15	Effect of okra gum on the pasting, thermal, and viscous properties of rice and sorghum starches. Carbohydrate Polymers, 2012, 89, 199-207.	5.1	51
16	Taste improvement of Maillard reaction intermediates derived from enzymatic hydrolysates of pea protein. Food Research International, 2021, 140, 109985.	2.9	51
17	Functional exploration of free and encapsulated probiotic bacteria in yogurt and simulated gastrointestinal conditions. Food Science and Nutrition, 2019, 7, 3931-3940.	1.5	45
18	Size and Lone Pair Effects on the Multiferroic Properties of $\text{Bi}_{0.75}\text{A}_{0.25}\text{FeO}$ (A = Sr, Pb, and Ba) Ceramics. Journal of the American Ceramic Society, 2013, 96, 3141-3148.	1.3	43

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19	Effect of Different Starches on the Rheological, Sensory and Storage Attributes of Non-fat Set Yogurt. <i>Foods</i> , 2020, 9, 61.	1.9	43
20	Oxidative stability and lipid oxidation flavoring volatiles in antioxidants treated chicken meat patties during storage. <i>Lipids in Health and Disease</i> , 2017, 16, 27.	1.2	42
21	Plasma Focus as a High Intensity Flash X-Ray Source for Biological Radiography. <i>Journal of Fusion Energy</i> , 2003, 22, 195-200.	0.5	41
22	Search for non-relativistic magnetic monopoles with IceCube. <i>European Physical Journal C</i> , 2014, 74, 1.	1.4	39
23	Development of a general analysis and unfolding scheme and its application to measure the energy spectrum of atmospheric neutrinos with IceCube. <i>European Physical Journal C</i> , 2015, 75, 116.	1.4	38
24	Small Peptides Hydrolyzed from Pea Protein and Their Maillard Reaction Products as Taste Modifiers: Saltiness, Umami, and Kokumi Enhancement. <i>Food and Bioprocess Technology</i> , 2021, 14, 1132-1141.	2.6	36
25	Fabrication of low environment-sensitive nanoparticles for cinnamaldehyde encapsulation by heat-induced gelation method. <i>Food Hydrocolloids</i> , 2020, 105, 105789.	5.6	35
26	Effects of roasting on bioactive compounds, fatty acid, and mineral composition of chia seed and oil. <i>Journal of Food Processing and Preservation</i> , 2018, 42, .	0.9	34
27	Effect of A and B-site substitution with Pb, La and Ti on phase stabilization and multiferroic properties of BiFeO ₃ . <i>Journal of Alloys and Compounds</i> , 2015, 644, 893-899.	2.8	32
28	<i>N</i> -(1-Deoxy- <i>D</i> -xylulos-1-yl)-glutathione: A Maillard Reaction Intermediate Predominating in Aqueous Glutathione-Xylose Systems by Simultaneous Dehydration-Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8994-9001.	2.4	31
29	Effective Mechanism of (âˆ™)-Epigallocatechin Gallate Indicating the Critical Formation Conditions of Amadori Compound during an Aqueous Maillard Reaction. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3412-3422.	2.4	31
30	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
31	Effect of Hydrocolloid Gums on the Pasting, Thermal, Rheological and Textural Properties of Chickpea Starch. <i>Foods</i> , 2019, 8, 687.	1.9	30
32	Adsorption mechanism of Pb ²⁺ ions by Fe ₃ O ₄ , SnO ₂ , and TiO ₂ nanoparticles. <i>Environmental Science and Pollution Research</i> , 2019, 26, 19968-19981.	2.7	29
33	Characterization of flavor active non-volatile compounds in chicken broth and correlated contributing constituent compounds in muscle through sensory evaluation and partial least square regression analysis. <i>LWT - Food Science and Technology</i> , 2020, 118, 108786.	2.5	29
34	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
35	Multipole analysis of IceCube data to search for dark matter accumulated in the Galactic halo. <i>European Physical Journal C</i> , 2015, 75, 1.	1.4	28
36	SOFT X-RAY EMISSION IN THE (1.0â€“1.5 KEV) WINDOW WITH NITROGEN FILLING IN A LOW ENERGY PLASMA FOCUS. <i>Modern Physics Letters B</i> , 2002, 16, 309-318.	1.0	27

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37	Preparation of (1-Deoxy- β -D-Xylosyl)-L-Glutamic Acid via Aqueous Maillard Reaction Coupled with Vacuum Dehydration and Its Flavor Formation Through Thermal Treatment of Baking Process. <i>Journal of Food Science</i> , 2019, 84, 2171-2180.	1.5	27
38	Search for relativistic magnetic monopoles with the AMANDA-II neutrino telescope. <i>European Physical Journal C</i> , 2010, 69, 361-378.	1.4	26
39	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
40	Interaction of Added L-Cysteine with 2-Threityl-thiazolidine-4-carboxylic Acid Derived from the Xylose-Cysteine System Affecting Its Maillard Browning. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 8632-8640.	2.4	25
41	Alternate technique for simultaneous measurement of photoionization cross-section of isotopes by TOF mass spectrometer. <i>European Physical Journal D</i> , 2006, 38, 277-283.	0.6	24
42	Timely Addition of Glutathione for Its Interaction with Deoxypentosone To Inhibit the Aqueous Maillard Reaction and Browning of Glycylglycine-Arabinose System. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6585-6593.	2.4	24
43	Production of Bio-omega-3 eggs through the supplementation of extruded flaxseed meal in hen diet. <i>Lipids in Health and Disease</i> , 2015, 14, 126.	1.2	23
44	Whey protein isolate-dextran conjugates: Decisive role of glycation time dependent conjugation degree in size control and stability improvement of colloidal nanoparticles. <i>LWT - Food Science and Technology</i> , 2021, 148, 111766.	2.5	23
45	Regulating water binding capacity and improving porous carbohydrate matrix's humectant and moisture proof functions by mixture of sucrose ester and Polygonatum sibiricum polysaccharide. <i>International Journal of Biological Macromolecules</i> , 2020, 147, 667-674.	3.6	21
46	Proline-glucose Amadori compounds: Aqueous preparation, characterization and saltiness enhancement. <i>Food Research International</i> , 2021, 144, 110319.	2.9	21
47	Langmuir probe and spectroscopic studies of RF generated helium-nitrogen mixture plasma. <i>European Physical Journal D</i> , 2008, 47, 395-402.	0.6	20
48	Aqueous Preparation of Maillard Reaction Intermediate from Glutathione and Xylose and its Volatile Formation During Thermal Treatment. <i>Journal of Food Science</i> , 2019, 84, 3584-3593.	1.5	20
49	Use of Gum Cordia (<i>Cordia myxa</i>) as a Natural Starch Modifier; Effect on Pasting, Thermal, Textural, and Rheological Properties of Corn Starch. <i>Foods</i> , 2020, 9, 909.	1.9	20
50	Soft X-Ray Emission Optimization Study with Nitrogen Gas in a 1.2 kJ Plasma Focus. <i>Journal of Fusion Energy</i> , 2001, 20, 113-115.	0.5	19
51	Cross Section Dependence of Event Rates at Neutrino Telescopes. <i>Physical Review Letters</i> , 2006, 97, 161101.	2.9	19
52	Impact of extrusion processing conditions on lipid peroxidation and storage stability of full-fat flaxseed meal. <i>Lipids in Health and Disease</i> , 2015, 14, 92.	1.2	19
53	Alpha-lipoic acid: An inimitable feed supplement for poultry nutrition. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2018, 102, 33-40.	1.0	19
54	Biochemical and nutritional profile of maize bran-enriched flour in relation to its end-use quality. <i>Food Science and Nutrition</i> , 2021, 9, 3336-3345.	1.5	19

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55	CdCl ₂ -treated CdTe thin films deposited by the close spaced sublimation technique. Journal of Coatings Technology Research, 2010, 7, 105-110.	1.2	18
56	An efficient pathway for Li6 isotope enrichment. Applied Physics B: Lasers and Optics, 2007, 87, 723-726.	1.1	17
57	Electrophoretic Characteristics of Gluten Proteins as Influenced by Crop Year and Variety. International Journal of Food Properties, 2016, 19, 897-910.	1.3	17
58	Use of Hydrocolloid Gums to Modify the Pasting, Thermal, Rheological, and Textural Properties of Sweet Potato Starch. International Journal of Polymer Science, 2019, 2019, 1-11.	1.2	17
59	Exploring the biochemical and antioxidant potential of ginger (Adric) and turmeric (Haldi). International Journal of Food Properties, 2019, 22, 1642-1651.	1.3	17
60	Formation kinetics of Maillard reaction intermediates from glycine-ribose system and improving Amadori rearrangement product through controlled thermal reaction and vacuum dehydration. Food Chemistry, 2020, 311, 125877.	4.2	17
61	Gluten-free cookies from sorghum and Turkish beans; effect of some non-conventional and commercial hydrocolloids on their technological and sensory attributes. Food Science and Technology, 2021, 41, 15-24.	0.8	17
62	Transformation between 2-Threityl-thiazolidine-4-carboxylic Acid and Xylose-Cysteine Amadori Rearrangement Product Regulated by pH Adjustment during High-Temperature Instantaneous Dehydration. Journal of Agricultural and Food Chemistry, 2020, 68, 10884-10892.	2.4	16
63	Black cumin-fortified flat bread: formulation, processing, and quality. Quality Assurance and Safety of Crops and Foods, 2015, 7, 233-238.	1.8	15
64	Interaction of (âˆ—)-Epigallocatechin Gallate and Deoxyosones Blocking the Subsequent Maillard Reaction and Improving the Yield of N-(1-Deoxy-xylulos-1-yl)alanine. Journal of Agricultural and Food Chemistry, 2020, 68, 1714-1724.	2.4	15
65	Effect of soy flour supplementation on mineral and phytate contents of unleavened flat bread (chapatis). Nutrition and Food Science, 2005, 35, 163-168.	0.4	14
66	Functional properties of soy hulls supplemented wheat flour. Nutrition and Food Science, 2006, 36, 82-89.	0.4	14
67	Legume Starches and Okra (Abelmoschus esculentus) Gum Blends: Pasting, Thermal, and Viscous Properties. Food Science and Technology Research, 2013, 19, 381-392.	0.3	14
68	Determination of Moisture Sorption Isotherm of Crosslinked Millet Flour and Oxirane Using GAB and BET. Journal of Chemistry, 2018, 2018, 1-8.	0.9	14
69	Wheat flour and gum cordia composite system: pasting, rheology and texture studies. Food Science and Technology, 2018, 38, 691-697.	0.8	14
70	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
71	Effect of Methionine on the Thermal Degradation of N-(1-Deoxy-fructos-1-yl)-methionine Affecting Browning Formation. Journal of Agricultural and Food Chemistry, 2021, 69, 5167-5177.	2.4	14
72	Native rice starch and linseed gum blends: Effect on the pasting, thermal and rheological properties. Czech Journal of Food Sciences, 2015, 33, 556-563.	0.6	14

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73	Co-encapsulation of L-ascorbic acid and quercetin by gelatin/sodium carboxymethyl cellulose coacervates using different interlayer oils. <i>Food Research International</i> , 2021, 145, 110411.	2.9	13
74	Acetylated corn starch as a fat replacer: Effect on physiochemical, textural, and sensory attributes of beef patties during frozen storage. <i>Food Chemistry</i> , 2022, 388, 132988.	4.2	13
75	Soluble fiber-fortified sponge cakes: formulation, quality and sensory evaluation. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1516-1522.	1.6	12
76	Crop Growth and Yield Losses in Wheat Due to Little Seed Canary Grass Infestation Differ with Weed Densities and Changes in Environment. <i>Planta Daninha</i> , 2017, 35, .	0.5	12
77	Metal complexed-enzymatic hydrolyzed chitosan improves moisture retention of fiber papers by migrating immobilized water to bound state. <i>Carbohydrate Polymers</i> , 2020, 235, 115967.	5.1	12
78	SEARCHES FOR PERIODIC NEUTRINO EMISSION FROM BINARY SYSTEMS WITH 22 AND 40 STRINGS OF ICECUBE. <i>Astrophysical Journal</i> , 2012, 748, 118.	1.6	11
79	High Soluble-Fiber Pudding: Formulation, Processing, Texture and Sensory Properties. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12931.	0.9	11
80	Rheological and Storage Effect of Hydrophilic Gums on the Quality of Frozen Dough Pizza. <i>Food Science and Technology Research</i> , 2007, 13, 96-102.	0.3	10
81	Upward shower rates at neutrino telescopes directly determine the neutrino flux. <i>Physical Review D</i> , 2008, 77, .	1.6	10
82	A study on the effect of black cumin extract on the swelling power, textural, and pasting properties of different starches. <i>Starch/Staerke</i> , 2016, 68, 1233-1243.	1.1	10
83	The Effect of Germinated Sorghum Extract on the Pasting Properties and Swelling Power of Different Annealed Starches. <i>Polymers</i> , 2020, 12, 1602.	2.0	10
84	Specific Mechanical Energy and Thermal Degradation of Poly(lactic acid) and Poly(caprolactone)/Date Pits Composites. <i>International Journal of Polymer Science</i> , 2018, 2018, 1-10.	1.2	9
85	Physicochemical Properties of Starch Binary Mixtures with Cordia and Ziziphus Gums. <i>Processes</i> , 2022, 10, 180.	1.3	9
86	Rheological, Thermal and Textural Properties of Starch Blends Prepared from Wheat and Turkish Bean Starches. <i>Food Science and Technology Research</i> , 2013, 19, 1141-1147.	0.3	8
87	High-fiber date pits pudding: formulation, processing, and textural properties. <i>European Food Research and Technology</i> , 2014, 239, 755-763.	1.6	8
88	Gum cordia: physico-functional properties and effect on dough rheology and pan bread quality. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 569-579.	1.8	8
89	Enhancing the quality and lipid stability of chicken nuggets using natural antioxidants. <i>Lipids in Health and Disease</i> , 2017, 16, 108.	1.2	8
90	Isolation and characterization of cereal cell walls. <i>International Journal of Food Properties</i> , 2019, 22, 130-137.	1.3	8

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91	Effect of Cactus (<i>Opuntia ficus-indica</i>) and Acacia (<i>Acacia seyal</i>) Gums on the Pasting, Thermal, Textural, and Rheological Properties of Corn, Sweet Potato, and Turkish Bean Starches. <i>Molecules</i> , 2022, 27, 701.	1.7	8
92	Functionality of Cordia and Ziziphus Gums with Respect to the Dough Properties and Baking Performance of Stored Pan Bread and Sponge Cakes. <i>Foods</i> , 2022, 11, 460.	1.9	8
93	Immunochemical characteristics of wheat proteins. <i>Food and Agricultural Immunology</i> , 2010, 21, 279-294.	0.7	7
94	Effect of Bioprocesses on Phenolic Compounds, Phytic Acid and HCl Extractability of Minerals in Wheat Cultivars. <i>Food Science and Technology Research</i> , 2012, 18, 555-562.	0.3	7
95	Gelatinisation kinetics of corn and chickpea starches using DSC, RVA and dynamic rheometry. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 459-468.	1.8	7
96	Effect of okra gum on pasting and rheological properties of cake-batter. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 827-834.	1.6	7
97	Enhanced multiferroic response in new binary solid solution $(0.5)Bi_{0.70}A_{0.30}FeO_3 \cdot (0.5)PbTi_{0.5}Fe_{0.5}O_3$ ($A = Sr, Pb, \text{ and } Ba$) systems. <i>Journal of Magnetism and Magnetic Materials</i> , 2019, 492, 165685.	1.0	7
98	Wheat-millet flour cookies: Physical, textural, sensory attributes and antioxidant potential. <i>Food Science and Technology International</i> , 2020, 26, 311-320.	1.1	7
99	Functional flaxseed in baking. <i>Quality Assurance and Safety of Crops and Foods</i> , 2013, 5, 375-385.	1.8	6
100	Rheological properties of sweet potato starch-date syrup gel. <i>Food Science and Technology</i> , 2019, 39, 1030-1039.	0.8	6
101	Quality Characteristics of Beef Patties Prepared with Octenyl-Succinylated (Osan) Starch. <i>Foods</i> , 2021, 10, 1157.	1.9	6
102	Rheological, textural, and sensory properties of non-fat yogurt containing cress (<i>Lepidium sativum</i>) seed gum and various starches. <i>Food Science and Technology</i> , 0, 42, .	0.8	6
103	Mixed pretreatment based on pectinase and cellulase accelerates the oil droplet coalescence and oil yield from olive paste. <i>Food Chemistry</i> , 2022, 369, 130915.	4.2	6
104	Development and Evaluation of Nutritionally Superior Baked Products Containing Flaxseed. <i>Pakistan Journal of Nutrition</i> , 2012, 11, 160-165.	0.2	6
105	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
106	Generation of titanium K-radiation in a 1 kJ plasma focus. <i>Plasma Devices and Operations</i> , 2004, 12, 305-312.	0.6	5
107	Manipulation of Natural Antioxidants in Feed to Enhance the Oxidative Stability and Quality of Broiler Breast Meat and Nuggets. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12849.	0.9	5
108	The effect of drying on phenolic compound, antioxidant activity, and mineral contents of leaves of different olive varieties. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13606.	0.9	5

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109	Dynamic rheological properties of corn starch-date syrup gels. <i>Journal of Food Science and Technology</i> , 2019, 56, 927-936.	1.4	5
110	Microwave heating as a tool to enhance antioxidant activity and release soluble conjugates from Feutrell's Early (citrus mandarin cultivar) peels. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14574.	0.9	5
111	Physicochemical Properties of Enzymatically Modified Starches. <i>Processes</i> , 2021, 9, 2251.	1.3	5
112	Effect of urea and sodium chloride on the pasting properties and gelatinisation kinetics of corn starch. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 449-457.	1.8	4
113	Development and optimization of processing techniques for intermediate moisture muskmelon chunks. <i>Food Science and Nutrition</i> , 2019, 7, 3253-3260.	1.5	4
114	Nonfat Set Yogurt: Effect of Okra Gum and Various Starches on the Rheological, Sensory, and Storage Qualities and Wheying-Off. <i>Journal of Chemistry</i> , 2020, 2020, 1-11.	0.9	4
115	Exploring the amino acid composition and vitamin B profile of buckwheat varieties. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15743.	0.9	4
116	Exploring the Role of Acacia (<i>Acacia seyal</i>) and Cactus (<i>Opuntia ficus-indica</i>) Gums on the Dough Performance and Quality Attributes of Breads and Cakes. <i>Foods</i> , 2022, 11, 1208.	1.9	4
117	Effect of Ziziphus and Cordia Gums on Dough Properties and Baking Performance of Cookies. <i>Molecules</i> , 2022, 27, 3066.	1.7	4
118	Use of Iron as a Fortificant in Whole-Wheat Flour and Leavened Flat Bread in Developing Countries. <i>Current Nutrition and Food Science</i> , 2006, 2, 409-413.	0.3	3
119	Application of enzyme-linked immunosorbent assay for the assessment of spring wheat quality. <i>Food and Agricultural Immunology</i> , 2012, 23, 1-15.	0.7	3
120	Improved Magnetic, Dielectric and Optical Properties of $PbTi_{1-x}Fe_xO_3$ (0 ≤ x ≤ 0.60) System. <i>Journal of Electronic Materials</i> , 2018, 47, 2298-2305.	1.0	3
121	Rheological and Structural Properties of Camel Milk/Sweet Potato Starch Gel. <i>Journal of Chemistry</i> , 2019, 2019, 1-12.	0.9	3
122	Structure-property correlations, defect driven magnetism and anomalous temperature dependence of magnetic coercivity in $PbTi_{1-x}Fe_xO_3$ (0 ≤ x ≤ 0.5) systems. <i>Dalton Transactions</i> , 2019, 48, 10275-10287.	1.6	3
123	Effect of storage time on the antinutritional factors, stability and rheological behaviours of flaxseed fortified wheat flours. <i>Quality Assurance and Safety of Crops and Foods</i> , 2015, 7, 335-341.	1.8	2
124	Thermal and Mechanical Properties of Compression-Moulded Poly(Lactic Acid)/Gluten/Clays Bio(Nano)Composites. <i>Polymers and Polymer Composites</i> , 2016, 24, 375-386.	1.0	2
125	Effects of Structural Modification on Vibrational Modes, Electronic Transitions, and Bandgap of $Bi_{1-x}BaxFeO_3$ (0 ≤ x ≤ 0.30) System. <i>Journal of Electronic Materials</i> , 2019, 48, 4273-4282.	1.0	2
126	Effect of microwave treatment on the nutritional profile of the citrus mandarin cultivars peels. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14791.	0.9	2

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127	Effect of annealing and Î±-amylase extract on the rheological properties, syneresis, and water holding capacity of different starches. Food Science and Technology, 0, 42, .	0.8	2
128	Study of x-ray emission from a low energy (2.3 kJ) plasma focus by W-insert at the anode tip. , 0, , .		1
129	Enhancement of X-ray emission in the side on direction in a Mather-type plasma focus. European Physical Journal D, 2006, 38, 337-341.	0.6	1
130	Predictive Modeling of Spring Wheat Varieties by Cluster Analysis. International Journal of Food Properties, 2008, 11, 310-320.	1.3	1
131	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
132	Effect of sodium phosphate on the pasting, thermal, and rheological properties of potato and chickpea starches. Quality Assurance and Safety of Crops and Foods, 2016, 8, 249-259.	1.8	1
133	Investigation of dielectric and complex impedance spectroscopic studies of Bi _{1-x} BaxFeO ₃ (0 ≤ x ≤ 0.30) system. Journal of Materials Science: Materials in Electronics, 2018, 29, 8327-8337.	1.1	1
134	Amidolysis of Oxirane: Effect of Protein Type, Oils, and ZnCl ₂ on the Rheological Properties of Cross-Linked Protein and Oxirane. International Journal of Polymer Science, 2018, 2018, 1-11.	1.2	1
135	Camel milk-sweet potato starch gel: steady shear and dynamic rheological properties. Food Science and Technology, 0, , .	0.8	1
136	Effect of potassium phosphate on the thermal, pasting, and flowing properties of chickpea and potato starches. Quality Assurance and Safety of Crops and Foods, 2015, 7, 431-440.	1.8	1
137	Wheat flour solvent retention capacity, pasting and gel texture. Quality Assurance and Safety of Crops and Foods, 2016, 8, 439-445.	1.8	1
138	Moisture sorption isotherm of cross-linked wheat gluten and epoxydized oil using GAB and BET. Polymers and Polymer Composites, 2019, 27, 536-545.	1.0	0
139	Thermal Degradation and Water Uptake of Biodegradable Resin Prepared from Millet Flour and Wheat Gluten Crosslinked with Epoxydized Vegetable Oils. Journal of Chemistry, 2019, 2019, 1-12.	0.9	0
140	Nutritional and therapeutic properties of barley broth (Talbinah): recent updates. International Journal of Food Properties, 2021, 24, 1631-1641.	1.3	0
141	Effect of potassium phosphate on the thermal, pasting, and flowing properties of chickpea and potato starches. Quality Assurance and Safety of Crops and Foods, 2014, 1, 1-10.	1.8	0
142	Genomic characterization of Puccinia triticina using molecular marker technology. Brazilian Journal of Biology, 2022, 84, e249472.	0.4	0