Mohammad Ali Shariati

List of Publications by Year
in descending order

136 papers	3,948 citations	126907 33 h-index	155660 55 g-index
137 all docs	137 docs citations	137 times ranked	4018 citing authors

#	Article	IF	Citations
1	In Vitro and in Vivo Biological Investigations of Camphene and Its Mechanism Insights: A Review. Food Reviews International, 2023, 39, 1799-1826.	8.4	38
2	Emerging role of nutritional short-chain fatty acids (SCFAs) against cancer via modulation of hematopoiesis. Critical Reviews in Food Science and Nutrition, 2023, 63, 827-844.	10.3	16
3	Recent insights on tea metabolites, their biosynthesis and chemo-preventing effects: A review. Critical Reviews in Food Science and Nutrition, 2023, 63, 3130-3149.	10.3	20
4	Biological activity and development of functional foods fortified with okra (Abelmoschus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	10.3	10
5	Minor tropical fruits as a potential source of bioactive and functional foods. Critical Reviews in Food Science and Nutrition, 2023, 63, 6491-6535.	10.3	21
6	Valorization of by-products from Prunus genus fruit processing: Opportunities and applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 7795-7810.	10.3	15
7	Nutritional and Technical Aspect of Tiger Nut and Its Micro-constituents: An Overview. Food Reviews International, 2023, 39, 3262-3282.	8.4	10
8	Natural plant products as effective alternatives to synthetic chemicals for postharvest fruit storage management. Critical Reviews in Food Science and Nutrition, 2023, 63, 10332-10350.	10.3	5
9	Underutilized green leafy vegetables: frontier in fortified food development and nutrition. Critical Reviews in Food Science and Nutrition, 2023, 63, 11679-11733.	10.3	28
10	Nutritional and health beneficial properties of saffron (Crocus sativusL): a comprehensive review. Critical Reviews in Food Science and Nutrition, 2022, 62, 2683-2706.	10.3	47
11	Anti-anxiety Properties of Selected Medicinal Plants. Current Pharmaceutical Biotechnology, 2022, 23, 1041-1060.	1.6	9
12	Recent advances in the therapeutic application of short-chain fatty acids (SCFAs): An updated review. Critical Reviews in Food Science and Nutrition, 2022, 62, 6034-6054.	10.3	57
13	Superoxide dismutase: an updated review on its health benefits and industrial applications. Critical Reviews in Food Science and Nutrition, 2022, 62, 7282-7300.	10.3	73
14	Technofunctional quality assessment of soymilk fermented with Lactobacillus acidophilus and Lactobacillus casei. Biotechnology and Applied Biochemistry, 2022, 69, 172-182.	3.1	11
15	Soybean Processing Wastes: Novel Insights on Their Production, Extraction of Isoflavones, and Their Therapeutic Properties. Journal of Agricultural and Food Chemistry, 2022, 70, 6849-6863.	5.2	12
16	Anticancer properties of medicinal plants and their bioactive compounds against breast cancer: a review on recent investigations. Environmental Science and Pollution Research, 2022, 29, 24411-24444.	5.3	25
17	Edge Detection Aided Geometrical Shape Analysis of Indian Gooseberry (Phyllanthus emblica) for Freshness Classification. Food Analytical Methods, 2022, 15, 1490-1507.	2.6	12
18	Comparative Analysis of Statistical and Supervised Learning Models for Freshness Assessment of Oyster Mushrooms. Food Analytical Methods, 2022, 15, 917-939.	2.6	12

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19	Heavy Metal Contamination of Natural Foods Is a Serious Health Issue: A Review. Sustainability, 2022, 14, 161.	3.2	67
20	Mechanisms, Anti-Quorum-Sensing Actions, and Clinical Trials of Medicinal Plant Bioactive Compounds against Bacteria: A Comprehensive Review. Molecules, 2022, 27, 1484.	3.8	42
21	A Review on the Commonly Used Methods for Analysis of Physical Properties of Food Materials. Applied Sciences (Switzerland), 2022, 12, 2004.	2.5	9
22	Development of Artificial Vision System for Quality Assessment of Oyster Mushrooms. Food Analytical Methods, 2022, 15, 1663-1676.	2.6	7
23	Vegetables and Their Bioactive Compounds as Anti-Aging Drugs. Molecules, 2022, 27, 2316.	3.8	18
24	Novel Techniques for Microbiological Safety in Meat and Fish Industries. Applied Sciences (Switzerland), 2022, 12, 319.	2.5	8
25	Impacts of nutritive and bioactive compounds on cancer development and therapy. Critical Reviews in Food Science and Nutrition, 2022, , 1-30.	10.3	3
26	Natural Bioactive Compounds Targeting Histone Deacetylases in Human Cancers: Recent Updates. Molecules, 2022, 27, 2568.	3.8	12
27	Quality Assessment of Tindora (Coccinia indica) Using Poincare Plot and Cartesian Quadrant Analysis. Food Analytical Methods, 2022, 15, 2357-2371.	2.6	2
28	Immobilized enzymes as potent antibiofilm agent. Biotechnology Progress, 2022, 38, .	2.6	12
29	A Tool for Removing Metal Inclusions from the Surface of Paint and Varnish Car Coatings. Coatings, 2022, 12, 807.	2.6	4
30	Application of Electrolyzed Water in the Food Industry: A Review. Applied Sciences (Switzerland), 2022, 12, 6639.	2.5	17
31	Surface-Oxidized Polymer-Stabilized Silver Nanoparticles as a Covering Component of Suture Materials. Micromachines, 2022, 13, 1105.	2.9	26
32	Density functional theory, molecular docking and inÂvivo muscle relaxant, sedative, and analgesic studies of indanone derivatives isolated from Heterophragma adenophyllum. Journal of Biomolecular Structure and Dynamics, 2021, 39, 6488-6499.	3.5	3
33	Secondary metabolite contents and antimicrobial activity of leaf extracts reveal genetic variability of Vernonia amygdalina and Vernonia calvoana morphotypes. Biotechnology and Applied Biochemistry, 2021, 68, 938-947.	3.1	5
34	In vitro Î±-glycosidase and urease enzyme inhibition profile of some selected medicinal plants of Pakistan. Natural Product Research, 2021, 35, 5434-5439.	1.8	6
35	Pomegranate as a source of bioactive constituents: a review on their characterization, properties and applications. Critical Reviews in Food Science and Nutrition, 2021, 61, 982-999.	10.3	72
36	Phytochemical and biological activities of Pinus halepensis mill., and their ethnomedicinal use. Journal of Ethnopharmacology, 2021, 268, 113661.	4.1	34

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37	Fisetin: An anticancer perspective. Food Science and Nutrition, 2021, 9, 3-16.	3.4	61
38	Anti-inflammatory and In Silico Docking Studies of Heterophragma adenophyllum Seem Stem Constituents. Inflammation, 2021, 44, 297-306.	3.8	7
39	POM analysis and computational interactions of 8-hydroxydiospyrin inside active site of protein tyrosine phosphatase 1B. Biocell, 2021, 45, 751-0.	0.7	6
40	Evaluation of the anti-diarrheal effects of the whole plant extracts of Cuscuta reflexa Roxb in pigeons. Toxicology Reports, 2021, 8, 395-404.	3.3	2
41	Therapeutic perspective of thymoquinone: A mechanistic treatise. Food Science and Nutrition, 2021, 9, 1792-1809.	3.4	13
42	Phytochemical Profile of Rock Jasmine (Androsace foliosa Duby ex Decne) by Using HPLC and GCâ€“MS Analyses. Arabian Journal for Science and Engineering, 2021, 46, 5385-5392.	3.0	4
43	Nutritional and Phenolic Antioxidant Properties of Pakistani Wheat Varieties as Influenced by Planting Period and Variety. Agrivita, 2021, 43, .	0.4	1
44	UTILIZATION OF MICROWAVE ASSISTED BLACK CUMIN SEED EXTRACT AS HYPOCHOLESTEROLEMIC AGENT IN ALBINO RATS. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, 536-540.	0.8	1
45	Polyphenolic profile and biological properties of Arbutus unedo root extracts. European Journal of Integrative Medicine, 2021, 42, 101266.	1.7	13
46	Moringa Oleifera in Malnutrition: A Comprehensive Review. Current Drug Discovery Technologies, 2021, 18, 235-243.	1.2	5
47	UTILIZATION OF MICROWAVE ASSISTED EXTRACTS OBTAINED FROM VARIOUS PARTS (WHOLE FRUIT, SEEDS,) Tj ETQq1 1 0.784314 rg Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, 541-545.	0.8	2
48	Pharmacological Applications of Phlorotannins: A Comprehensive Review. Current Drug Discovery Technologies, 2021, 18, 282-292.	1.2	11
49	Phytoâ€fabrication, purification, characterisation, optimisation, and biological competence of nanoâ€silver. IET Nanobiotechnology, 2021, 15, 1-18.	3.8	24
50	Green synthesis, in vivo and in vitro pharmacological studies of Tamarindus indica based gold nanoparticles. Bioprocess and Biosystems Engineering, 2021, 44, 1185-1192.	3.4	6
51	Yttrium Oxide Nanoparticle Synthesis: An Overview of Methods of Preparation and Biomedical Applications. Applied Sciences (Switzerland), 2021, 11, 2172.	2.5	63
52	Molecular targets for the management of cancer using Curcuma longa Linn. phytoconstituents: A Review. Biomedicine and Pharmacotherapy, 2021, 135, 111078.	5.6	39
53	PHYSICOCHEMICAL PROPERTIES OF CHEMICALLY INTERESTERIFIED VEGETABLE OILS. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, e4291.	0.8	1
54	Phyllanthus emblica: A comprehensive review of its therapeutic benefits. South African Journal of Botany, 2021, 138, 278-310.	2.5	33

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55	REVIEW OF HERBAL MEDICINE AS A NATURAL GIFT AND PROPER RIFLE TO OVERCOME PATHOGENIC INFECTIONS. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, .	0.8	1
56	TOPINAMBUR (THE JERUSALEM ARTICHOKE): NUTRITIONAL VALUE AND ITS APPLICATION IN FOOD PRODUCTS: AN UPDATED TREATISE. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, e4737.	0.8	5
57	CHARACTERIZATION OF WHITE SESAME SEED OIL AND ITS BIOACTIVE COMPONENTS. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, .	0.8	1
58	Ethnomedicinal use, phytochemistry, pharmacology, and toxicology of Daphne gnidium: A review. Journal of Ethnopharmacology, 2021, 275, 114124.	4.1	15
59	Potentials of polysaccharides, lipids and proteins in biodegradable food packaging applications. International Journal of Biological Macromolecules, 2021, 183, 2184-2198.	7.5	84
60	Incidence, Enumeration and Confirmation of Listeria and its Species in Ready-to-eat Street Vended Salads Sold at Various Outlets of Faisalabad City, Pakistan. Journal of Pure and Applied Microbiology, 2021, 15, 1625-1633.	0.9	1
61	Phytochemical properties, biological activities and medicinal use of Centaurium erythraea Rafn. Journal of Ethnopharmacology, 2021, 276, 114171.	4.1	13
62	Comprehensive Study of Light-Emitting Diodes (LEDs) and Ultraviolet-LED Lights Application in Food Quality and Safety. Journal of Pure and Applied Microbiology, 2021, 15, 1125-1135.	0.9	4
63	Potential health benefits of carotenoid lutein: An updated review. Food and Chemical Toxicology, 2021, 154, 112328.	3.6	68
64	Use of Meat-Bone Paste to Develop Calcium-Enriched Liver PÃ¢tÃ©. Foods, 2021, 10, 2042.	4.3	11
65	Sedative-hypnotic effect and in silico study of dinaphthodiospyrols isolated from Diospyros lotus Linn. Biomedicine and Pharmacotherapy, 2021, 140, 111745.	5.6	3
66	Preclinical and Clinical Antioxidant Effects of Natural Compounds against Oxidative Stress-Induced Epigenetic Instability in Tumor Cells. Antioxidants, 2021, 10, 1553.	5.1	21
67	Health Benefits and Pharmacological Properties of Hinokitiol. Processes, 2021, 9, 1680.	2.8	20
68	Bacteriocin: A new strategic antibiofilm agent in food industries. Biocatalysis and Agricultural Biotechnology, 2021, 36, 102141.	3.1	23
69	Honokiol: A review of its pharmacological potential and therapeutic insights. Phytomedicine, 2021, 90, 153647.	5.3	59
70	Current status of biogas upgrading for direct biomethane use: A review. Renewable and Sustainable Energy Reviews, 2021, 149, 111343.	16.4	149
71	Heterologous expression and biophysical characterization of a mesophilic tannase following manganese nanoparticle immobilization. Colloids and Surfaces B: Biointerfaces, 2021, 207, 112011.	5.0	5
72	Dopamine in Parkinson's disease. Clinica Chimica Acta, 2021, 522, 114-126.	1.1	97

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73	Organopesticides and fertility: where does the link lead to?. Environmental Science and Pollution Research, 2021, 28, 6289-6301.	5.3	13
74	An overview on red algae bioactive compounds and their pharmaceutical applications. Journal of Complementary and Integrative Medicine, 2021, 17, .	0.9	52
75	Sources, health benefits, and biological properties of zeaxanthin. Trends in Food Science and Technology, 2021, 118, 519-538.	15.1	38
76	Natural Bioactive Compounds Targeting Epigenetic Pathways in Cancer: A Review on Alkaloids, Terpenoids, Quinones, and Isothiocyanates. Nutrients, 2021, 13, 3714.	4.1	32
77	Role of Pascalization in Milk Processing and Preservation: A Potential Alternative towards Sustainable Food Processing. Photonics, 2021, 8, 498.	2.0	4
78	Bioactive Compounds in Oxidative Stress-Mediated Diseases: Targeting the NRF2/ARE Signaling Pathway and Epigenetic Regulation. Antioxidants, 2021, 10, 1859.	5.1	74
79	Recent Insights and Multifactorial Applications of Carbon Nanotubes. Micromachines, 2021, 12, 1502.	2.9	10
80	Health Benefits and Pharmacological Properties of Carvone. Biomolecules, 2021, 11, 1803.	4.0	46
81	Awareness and current knowledge of epilepsy. Metabolic Brain Disease, 2020, 35, 45-63.	2.9	14
82	The Application of Pollen as a Functional Food and Feed Ingredientâ€"The Present and Perspectives. Biomolecules, 2020, 10, 84.	4.0	92
83	Therapeutic potential of medicinal plants for the management of scabies. Dermatologic Therapy, 2020, 33, e13186.	1.7	16
84	Xanthophyll: Health benefits and therapeutic insights. Life Sciences, 2020, 240, 117104.	4.3	43
85	Therapeutic potentials of crocin in medication of neurological disorders. Food and Chemical Toxicology, 2020, 145, 111739.	3.6	28
86	Combination of essential oils in dairy products: A review of their functions and potential benefits. LWT - Food Science and Technology, 2020, 133, 110116.	5.2	43
87	Sesquiterpenes and their derivatives-natural anticancer compounds: An update. Pharmacological Research, 2020, 161, 105165.	7.1	56
88	Lycopene as a Natural Antioxidant Used to Prevent Human Health Disorders. Antioxidants, 2020, 9, 706.	5.1	184
89	COVID-19 Pandemic: Epidemiology, Etiology, Conventional and Non-Conventional Therapies. International Journal of Environmental Research and Public Health, 2020, 17, 8155.	2.6	63
90	Radiosensitivity of two varieties of watermelon (Citrullus lanatus) to different doses of gamma irradiation. Revista Brasileira De Botanica, 2020, 43, 897-905.	1.3	7

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91	Biochemistry, Safety, Pharmacological Activities, and Clinical Applications of Turmeric: A Mechanistic Review. Evidence-based Complementary and Alternative Medicine, 2020, 2020, 1-14.	1.2	65
92	Escherichia coli as a carrier of tetracyclines and penicillins resistance in wild pheasant (Phasianus colchicus). Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2020, 55, 1201-1209.	1.7	3
93	Sedative, Muscle Relaxant-Like Effects, and Molecular Docking Study of Compounds Isolated from Salvia leriifolia. Revista Brasileira De Farmacognosia, 2020, 30, 257-260.	1.4	1
94	Anti-inflammatory, Antibacterial, Toxicological Profile, andIn SilicoStudies of Dimeric Naphthoquinones fromDiospyros lotus. BioMed Research International, 2020, 2020, 1-10.	1.9	19
95	Progress and prospects in the management of bacterial infections and developments in Phytotherapeutic modalities. Clinical and Experimental Pharmacology and Physiology, 2020, 47, 1107-1119.	1.9	10
96	Medicinal plants with anti-mutagenic potential. Biotechnology and Biotechnological Equipment, 2020, 34, 309-318.	1.3	27
97	In vivo anti-nociceptive potential and cyclooxygenases 1 and 2 selectivity of di-naphthodiospyrols from Diospyros lotus. Revista Brasileira De Farmacognosia, 2020, 30, 577-581.	1.4	5
98	Hepcidin, an overview of biochemical and clinical properties. Steroids, 2020, 160, 108661.	1.8	17
99	INVESTIGATION OF PHYSIOCHEMICAL AND STORAGE CONDITIONS ON THE PROPERTIES OF EXTRACTED TIGER NUT OIL FROM DIFFERENT CULTIVARS. Journal of Microbiology, Biotechnology and Food Sciences, 2020, 9, 988-993.	0.8	12
100	Effects of Dehydration on the Physiochemical characteristics of Tomato, Onion and Pepper powdered culinary blends. Journal of Microbiology, Biotechnology and Food Sciences, 2020, 9, 994-997.	0.8	5
101	SAFETY ASSESSMENT OF MILK AND INDIGENOUS MILK PRODUCTS FROM DIFFERENT AREAS OF FAISALABAD. Journal of Microbiology, Biotechnology and Food Sciences, 2020, 9, 1197-1203.	0.8	28
102	Salinity-Induced Changes in the Nutritional Quality of Bread Wheat (Triticum aestivum L.) Genotypes. Agrivita, 2020, 42, .	0.4	9
103	A FREEZE-DRIED, VIABLE, DISPERSED AND STABLE FORMULATION OF THE â€œLIQUID INTRA-VESICAL IMMUNOTHERAPY BCG MOREAU FINLAY. Journal of Microbiology, Biotechnology and Food Sciences, 2020, 9, 1023-1028.	0.8	0
104	Role of medicinal plants in HIV/AIDS therapy. Clinical and Experimental Pharmacology and Physiology, 2019, 46, 1063-1073.	1.9	30
105	Chrysin: Pharmacological and therapeutic properties. Life Sciences, 2019, 235, 116797.	4.3	130
106	Phytochemical and pharmacological attributes of piperine: A bioactive ingredient of black pepper. European Journal of Medicinal Chemistry, 2019, 176, 149-161.	5.5	66
107	Luteolin, a flavonoid, as an anticancer agent: A review. Biomedicine and Pharmacotherapy, 2019, 112, 108612.	5.6	503
108	A Microbiological, Toxicological, and Biochemical Study of the Effects of Fucoxanthin, a Marine Carotenoid, on Mycobacterium tuberculosis and the Enzymes Implicated in Its Cell Wall: A Link Between Mycobacterial Infection and Autoimmune Diseases. Marine Drugs, 2019, 17, 641.	4.6	15

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109	Honey and cancer: A mechanistic review. Clinical Nutrition, 2019, 38, 2499-2503.	5.0	59
110	Characterization of compisote edible films from aloe vera gel, beeswax and chitosan. Potravinarstvo, 2019, 13, 854-862.	0.6	7
111	Role of Milk-Derived Antibacterial Peptides in Modern Food Biotechnology: Their Synthesis, Applications and Future Perspectives. Biomolecules, 2018, 8, 110.	4.0	38
112	Bioactive compounds and health benefits of edible Rumex species-A review. Cellular and Molecular Biology, 2018, 64, 27-34.	0.9	99
113	Assessment of Ochratoxin A in Commercial Corn and Wheat Products. Current Nutrition and Food Science, 2018, 14, 116-120.	0.6	30
114	Effect of sorbitol on dough rheology and quality of sugar replaced cookies. Potravinarstvo, 2018, 12, 50-56.	0.6	6
115	Development and charachterization of barely supllemented flavored chapattis. Potravinarstvo, 2018, 12, .	0.6	1
116	EFFECTS OF RHEOLOGICAL BEHAVIOR ON CEREAL LEGUMES BLENDED FLOURS. Journal of Microbiology, Biotechnology and Food Sciences, 2018, 7, 636-640.	0.8	0
117	Bioactive compounds and health benefits of edible Rumex species-A review. Cellular and Molecular Biology, 2018, 64, 27-34.	0.9	42
118	Essential oil composition and antifungal activity of Melissa officinalis originating from north-Est Morocco, against postharvest phytopathogenic fungi in apples. Microbial Pathogenesis, 2017, 107, 321-326.	2.9	68
119	Cultivation of Agaricus bisporus (button mushroom) and its usages in the biosynthesis of nanoparticles. Open Agriculture, 2017, 2, 537-543.	1.7	19
120	Design, development and performance evaluation of distillery yeast sludge dryer. Chemical Engineering Research and Design, 2017, 111, 733-739.	5.6	6
121	Comparative Evaluation of Polyphenol Contents and Antioxidant Activities between Ethanol Extracts of Vitex negundo and Vitex trifolia L. Leaves by Different Methods. Plants, 2017, 6, 45.	3.5	27
122	EFFECT OF NUTRITIONAL COMPOSITION ON SHELF LIFE OF CEREALS-LEGUMES BLENDED FLOURS DURING STORAGE. Journal of Microbiology, Biotechnology and Food Sciences, 2017, 6, 1112-1116.	0.8	1
123	IMPACT OF CHEESE WHEY PROTEIN ON GROWTH PERFORMANCE OF BROILER: AN APPROACH OF CHEESE WHEY UTILIZATION IN POULTRY FEED. Journal of Microbiology, Biotechnology and Food Sciences, 2017, 6, 1117-1120.	0.8	4
124	ANTIOXIDANT ACTIVITY OF PHENOLS AND FLAVONOIDS CONTENTS OF AQUEOUS EXTRACT OF PELARGONIUM GRAVEOLENS ORGIN IN THE NORTH-EAST MOROCCO. Journal of Microbiology, Biotechnology and Food Sciences, 2017, 6, 1218-1220.	0.8	5
125	DEVELOPMENT OF OYSTER MUSHROOM POWDER AND ITS EFFECTS ON PHYSICOCHEMICAL AND RHEOLOGICAL PROPERTIES OF BAKERY PRODUCTS. Journal of Microbiology, Biotechnology and Food Sciences, 2017, 6, 1221-1227.	0.8	18
126	DETECTION OF MYCOTOXINS USING MALDI-TOF MASS SPECTROMETRY. Journal of Microbiology, Biotechnology and Food Sciences, 2017, 7, 181-185.	0.8	6

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127	THE NUTRITIONAL AND MEDICAL BENEFITS OF AGARICUS BISPORUS : A REVIEW. Journal of Microbiology, Biotechnology and Food Sciences, 2017, 7, 281-286.	0.8	51
128	ETIOLOGY AND CLINICO-MORPHOLOGICAL MANIFESTATION OF ANAEROBIC ENTEROTOXAEMIA OF YOUNG CATTLE. International Journal of Research in Ayurveda and Pharmacy, 2016, 7, 228-231.	0.1	3
129	Effects of cross-linking modification with phosphoryl chloride (POCl3) on pysiochemical properties of barely starch. Potravinarstvo, 2016, 10, .	0.6	2
130	EVALUATION OF QUALITY INDICATORS RELATED TO QUALITY BREAD WHEAT PROMISING LINES. Russian Journal of Agricultural and Socio-Economic Sciences, 2014, 25, 8-13.	0.1	2
131	Effect of sodium lactate /sodium diacetate in combination with sodium nitrite on physiochemical, microbial properties and sensory evaluation of cow sausage. Potravinarstvo, 2014, 8, 239-246.	0.6	4
132	Heavy metals analysis, GCMS-QP quantification of flavonoids, amino acids and saponins, analysis of tannins and organoleptic properties of powder and tincture of Echinacea purpurea (L.) and RhapÃ³nticum carthamoÃdes. Potravinarstvo, 0, 15, 330-339.	0.6	3
133	Functional and physical properties of oil-in-water emulsion based on sodium caseinate, beef rumen and sunflower oil and its effect on nutritional quality of forcemeat. Journal of Dispersion Science and Technology, 0, , 1-9.	2.4	9
134	Monitoring the research results on the toxic elements content (lead, cadmium and arsenic) in food. IOP Conference Series: Earth and Environmental Science, 0, 613, 012123.	0.3	9
135	Effect of germinated wheat (Triticum aestivum) on chemical, amino acid and organoleptic properties of meat pate. Potravinarstvo, 0, 14, 580-586.	0.6	6
136	The Fuzzy Cognitive Mapâ€“Based Shelf-life Modelling for Food Storage. Food Analytical Methods, 0, , 1.	2.6	13