Mohammad Ali Shariati

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/2096327/publications.pdf

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136	3,948	126708	155451
papers	citations	33	55
		h-index	g-index

137	137	137	4018
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Luteolin, a flavonoid, as an anticancer agent: A review. Biomedicine and Pharmacotherapy, 2019, 112, 108612.	2.5	503
2	Lycopene as a Natural Antioxidant Used to Prevent Human Health Disorders. Antioxidants, 2020, 9, 706.	2.2	184
3	Current status of biogas upgrading for direct biomethane use: A review. Renewable and Sustainable Energy Reviews, 2021, 149, 111343.	8.2	149
4	Chrysin: Pharmacological and therapeutic properties. Life Sciences, 2019, 235, 116797.	2.0	130
5	Bioactive compounds and health benefits of edible Rumex species-A review. Cellular and Molecular Biology, 2018, 64, 27-34.	0.3	99
6	Dopamine in Parkinson's disease. Clinica Chimica Acta, 2021, 522, 114-126.	0.5	97
7	The Application of Pollen as a Functional Food and Feed Ingredientâ€"The Present and Perspectives. Biomolecules, 2020, 10, 84.	1.8	92
8	Potentials of polysaccharides, lipids and proteins in biodegradable food packaging applications. International Journal of Biological Macromolecules, 2021, 183, 2184-2198.	3.6	84
9	Bioactive Compounds in Oxidative Stress-Mediated Diseases: Targeting the NRF2/ARE Signaling Pathway and Epigenetic Regulation. Antioxidants, 2021, 10, 1859.	2.2	74
10	Superoxide dismutase: an updated review on its health benefits and industrial applications. Critical Reviews in Food Science and Nutrition, 2022, 62, 7282-7300.	5.4	73
11	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.	5.4	72
12	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.	1.3	68
13	Potential health benefits of carotenoid lutein: An updated review. Food and Chemical Toxicology, 2021, 154, 112328.	1.8	68
14	Heavy Metal Contamination of Natural Foods Is a Serious Health Issue: A Review. Sustainability, 2022, 14, 161.	1.6	67
15	Phytochemical and pharmacological attributes of piperine: A bioactive ingredient of black pepper. European Journal of Medicinal Chemistry, 2019, 176, 149-161.	2.6	66
16	Biochemistry, Safety, Pharmacological Activities, and Clinical Applications of Turmeric: A Mechanistic Review. Evidence-based Complementary and Alternative Medicine, 2020, 2020, 1-14.	0.5	65
17	COVID-19 Pandemic: Epidemiology, Etiology, Conventional and Non-Conventional Therapies. International Journal of Environmental Research and Public Health, 2020, 17, 8155.	1.2	63
18	Yttrium Oxide Nanoparticle Synthesis: An Overview of Methods of Preparation and Biomedical Applications. Applied Sciences (Switzerland), 2021, 11, 2172.	1.3	63

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19	Fisetin: An anticancer perspective. Food Science and Nutrition, 2021, 9, 3-16.	1.5	61
20	Honey and cancer: A mechanistic review. Clinical Nutrition, 2019, 38, 2499-2503.	2.3	59
21	Honokiol: A review of its pharmacological potential and therapeutic insights. Phytomedicine, 2021, 90, 153647.	2.3	59
22	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.	5.4	57
23	Sesquiterpenes and their derivatives-natural anticancer compounds: An update. Pharmacological Research, 2020, 161, 105165.	3.1	56
24	An overview on red algae bioactive compounds and their pharmaceutical applications. Journal of Complementary and Integrative Medicine, 2021, 17, .	0.4	52
25	THE NUTRITIONAL AND MEDICAL BENEFITS OF AGARICUS BISPORUS : A REVIEW. Journal of Microbiology, Biotechnology and Food Sciences, 2017, 7, 281-286.	0.4	51
26	Nutritional and health beneficial properties of saffron (Crocus sativusL): a comprehensive review. Critical Reviews in Food Science and Nutrition, 2022, 62, 2683-2706.	5.4	47
27	Health Benefits and Pharmacological Properties of Carvone. Biomolecules, 2021, 11, 1803.	1.8	46
28	Xanthophyll: Health benefits and therapeutic insights. Life Sciences, 2020, 240, 117104.	2.0	43
29	Combination of essential oils in dairy products: A review of their functions and potential benefits. LWT - Food Science and Technology, 2020, 133, 110116.	2.5	43
30	Bioactive compounds and health benefits of edible Rumex species-A review. Cellular and Molecular Biology, 2018, 64, 27-34.	0.3	42
31	Mechanisms, Anti-Quorum-Sensing Actions, and Clinical Trials of Medicinal Plant Bioactive Compounds against Bacteria: A Comprehensive Review. Molecules, 2022, 27, 1484.	1.7	42
32	Molecular targets for the management of cancer using Curcuma longa Linn. phytoconstituents: A Review. Biomedicine and Pharmacotherapy, 2021, 135, 111078.	2.5	39
33	Role of Milk-Derived Antibacterial Peptides in Modern Food Biotechnology: Their Synthesis, Applications and Future Perspectives. Biomolecules, 2018, 8, 110.	1.8	38
34	In Vitro and in Vivo Biological Investigations of Camphene and Its Mechanism Insights: A Review. Food Reviews International, 2023, 39, 1799-1826.	4.3	38
35	Sources, health benefits, and biological properties of zeaxanthin. Trends in Food Science and Technology, 2021, 118, 519-538.	7.8	38
36	Phytochemical and biological activities of Pinus halepensis mill., and their ethnomedicinal use. Journal of Ethnopharmacology, 2021, 268, 113661.	2.0	34

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37	Phyllanthus emblica: A comprehensive review of its therapeutic benefits. South African Journal of Botany, 2021, 138, 278-310.	1.2	33
38	Natural Bioactive Compounds Targeting Epigenetic Pathways in Cancer: A Review on Alkaloids, Terpenoids, Quinones, and Isothiocyanates. Nutrients, 2021, 13, 3714.	1.7	32
39	Role of medicinal plants in HIV/AIDS therapy. Clinical and Experimental Pharmacology and Physiology, 2019, 46, 1063-1073.	0.9	30
40	Assessment of Ochratoxin A in Commercial Corn and Wheat Products. Current Nutrition and Food Science, 2018, 14, 116-120.	0.3	30
41	Therapeutic potentials of crocin in medication of neurological disorders. Food and Chemical Toxicology, 2020, 145, 111739.	1.8	28
42	SAFETY ASSESSMENT OF MILK AND INDIGENOUS MILK PRODUCTS FROM DIFFERENT AREAS OF FAISALABAD. Journal of Microbiology, Biotechnology and Food Sciences, 2020, 9, 1197-1203.	0.4	28
43	Underutilized green leafy vegetables: frontier in fortified food development and nutrition. Critical Reviews in Food Science and Nutrition, 2023, 63, 11679-11733.	5.4	28
44	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.	1.6	27
45	Medicinal plants with anti-mutagenic potential. Biotechnology and Biotechnological Equipment, 2020, 34, 309-318.	0.5	27
46	Surface-Oxidized Polymer-Stabilized Silver Nanoparticles as a Covering Component of Suture Materials. Micromachines, 2022, 13, 1105.	1.4	26
47	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.	2.7	25
48	Phytoâ€fabrication, purification, characterisation, optimisation, and biological competence of nanoâ€silver. IET Nanobiotechnology, 2021, 15, 1-18.	1.9	24
49	Bacteriocin: A new strategic antibiofilm agent in food industries. Biocatalysis and Agricultural Biotechnology, 2021, 36, 102141.	1.5	23
50	Preclinical and Clinical Antioxidant Effects of Natural Compounds against Oxidative Stress-Induced Epigenetic Instability in Tumor Cells. Antioxidants, 2021, 10, 1553.	2.2	21
51	Minor tropical fruits as a potential source of bioactive and functional foods. Critical Reviews in Food Science and Nutrition, 2023, 63, 6491-6535.	5.4	21
52	Health Benefits and Pharmacological Properties of Hinokitiol. Processes, 2021, 9, 1680.	1.3	20
53	Recent insights on tea metabolites, their biosynthesis and chemo-preventing effects: A review. Critical Reviews in Food Science and Nutrition, 2023, 63, 3130-3149.	5.4	20
54	Cultivation of Agaricus bisporus (button mushroom) and its usages in the biosynthesis of nanoparticles. Open Agriculture, 2017, 2, 537-543.	0.7	19

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55	Anti-inflammatory, Antibacterial, Toxicological Profile, andIn SilicoStudies of Dimeric Naphthoquinones fromDiospyros lotus. BioMed Research International, 2020, 2020, 1-10.	0.9	19
56	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.	0.4	18
57	Vegetables and Their Bioactive Compounds as Anti-Aging Drugs. Molecules, 2022, 27, 2316.	1.7	18
58	Hepcidin, an overview of biochemical and clinical properties. Steroids, 2020, 160, 108661.	0.8	17
59	Application of Electrolyzed Water in the Food Industry: A Review. Applied Sciences (Switzerland), 2022, 12, 6639.	1.3	17
60	Therapeutic potential of medicinal plants for the management of scabies. Dermatologic Therapy, 2020, 33, e13186.	0.8	16
61	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.	5.4	16
62	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.	2.2	15
63	Ethnomedicinal use, phytochemistry, pharmacology, and toxicology of Daphne gnidium: A review. Journal of Ethnopharmacology, 2021, 275, 114124.	2.0	15
64	Valorization of by-products from Prunus genus fruit processing: Opportunities and applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 7795-7810.	5.4	15
65	Awareness and current knowledge of epilepsy. Metabolic Brain Disease, 2020, 35, 45-63.	1.4	14
66	Therapeutic perspective of thymoquinone: A mechanistic treatise. Food Science and Nutrition, 2021, 9, 1792-1809.	1.5	13
67	Polyphenolic profile and biological properties of Arbutus unedo root extracts. European Journal of Integrative Medicine, 2021, 42, 101266.	0.8	13
68	Phytochemical properties, biological activities and medicinal use of Centaurium erythraea Rafn. Journal of Ethnopharmacology, 2021, 276, 114171.	2.0	13
69	Organopesticides and fertility: where does the link lead to?. Environmental Science and Pollution Research, 2021, 28, 6289-6301.	2.7	13
70	The Fuzzy Cognitive Mapâ€“Based Shelf-life Modelling for Food Storage. Food Analytical Methods, 0, , 1.	1.3	13
71	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.	0.4	12
72	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.	2.4	12

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73	Edge Detection Aided Geometrical Shape Analysis of Indian Gooseberry (Phyllanthus emblica) for Freshness Classification. Food Analytical Methods, 2022, 15, 1490-1507.	1.3	12
74	Comparative Analysis of Statistical and Supervised Learning Models for Freshness Assessment of Oyster Mushrooms. Food Analytical Methods, 2022, 15, 917-939.	1.3	12
75	Natural Bioactive Compounds Targeting Histone Deacetylases in Human Cancers: Recent Updates. Molecules, 2022, 27, 2568.	1.7	12
76	Immobilized enzymes as potent antibiofilm agent. Biotechnology Progress, 2022, 38, .	1.3	12
77	Pharmacological Applications of Phlorotannins: A Comprehensive Review. Current Drug Discovery Technologies, 2021, 18, 282-292.	0.6	11
78	Use of Meat-Bone Paste to Develop Calcium-Enriched Liver PÃ¢tÃ©. Foods, 2021, 10, 2042.	1.9	11
79	Technofunctional quality assessment of soymilk fermented with Lactobacillus acidophilus and Lactobacillus casei. Biotechnology and Applied Biochemistry, 2022, 69, 172-182.	1.4	11
80	Progress and prospects in the management of bacterial infections and developments in Phytotherapeutic modalities. Clinical and Experimental Pharmacology and Physiology, 2020, 47, 1107-1119.	0.9	10
81	Recent Insights and Multifactorial Applications of Carbon Nanotubes. Micromachines, 2021, 12, 1502.	1.4	10
82	Biological activity and development of functional foods fortified with okra (Abelmoschus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	5.4	10
83	Nutritional and Technical Aspect of Tiger Nut and Its Micro-constituents: An Overview. Food Reviews International, 2023, 39, 3262-3282.	4.3	10
84	Anti-anxiety Properties of Selected Medicinal Plants. Current Pharmaceutical Biotechnology, 2022, 23, 1041-1060.	0.9	9
85	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.	1.3	9
86	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.	0.2	9
87	Salinity-Induced Changes in the Nutritional Quality of Bread Wheat (Triticum aestivum L.) Genotypes. Agrivita, 2020, 42, .	0.2	9
88	A Review on the Commonly Used Methods for Analysis of Physical Properties of Food Materials. Applied Sciences (Switzerland), 2022, 12, 2004.	1.3	9
89	Novel Techniques for Microbiological Safety in Meat and Fish Industries. Applied Sciences (Switzerland), 2022, 12, 319.	1.3	8
90	Radiosensitivity of two varieties of watermelon (Citrullus lanatus) to different doses of gamma irradiation. Revista Brasileira De Botanica, 2020, 43, 897-905.	0.5	7

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91	Anti-inflammatory and In Silico Docking Studies of Heterophragma adenophyllum Seem Stem Constituents. Inflammation, 2021, 44, 297-306.	1.7	7
92	Characterization of compisote edible films from aloe vera gel, beeswax and chitosan. Potravinarstvo, 2019, 13, 854-862.	0.5	7
93	Development of Artificial Vision System for Quality Assessment of Oyster Mushrooms. Food Analytical Methods, 2022, 15, 1663-1676.	1.3	7
94	Design, development and performance evaluation of distillery yeast sludge dryer. Chemical Engineering Research and Design, 2017, 111, 733-739.	2.7	6
95	In vitro Î±-glycosidase and urease enzyme inhibition profile of some selected medicinal plants of Pakistan. Natural Product Research, 2021, 35, 5434-5439.	1.0	6
96	POM analysis and computational interactions of 8-hydroxydiospyrin inside active site of protein tyrosine phosphatase 1B. Biocell, 2021, 45, 751-0.	0.4	6
97	Green synthesis, in vivo and in vitro pharmacological studies of Tamarindus indica based gold nanoparticles. Bioprocess and Biosystems Engineering, 2021, 44, 1185-1192.	1.7	6
98	DETECTION OF MYCOTOXINS USING MALDI-TOF MASS SPECTROMETRY. Journal of Microbiology, Biotechnology and Food Sciences, 2017, 7, 181-185.	0.4	6
99	Effect of germinated wheat (Triticum aestivum) on chemical, amino acid and organoleptic properties of meat pate. Potravinarstvo, 0, 14, 580-586.	0.5	6
100	Effect of sorbitol on dough rheology and quality of sugar replaced cookies. Potravinarstvo, 2018, 12, 50-56.	0.5	6
101	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.	1.4	5
102	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.	0.6	5
103	Moringa Oleifera in Malnutrition: A Comprehensive Review. Current Drug Discovery Technologies, 2021, 18, 235-243.	0.6	5
104	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.	0.4	5
105	Heterologous expression and biophysical characterization of a mesophilic tannase following manganese nanoparticle immobilization. Colloids and Surfaces B: Biointerfaces, 2021, 207, 112011.	2.5	5
106	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.	0.4	5
107	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.	0.4	5
108	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.	5.4	5

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109	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.	1.7	4
110	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.	0.3	4
111	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.	0.4	4
112	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.	0.5	4
113	Role of Pascalization in Milk Processing and Preservation: A Potential Alternative towards Sustainable Food Processing. Photonics, 2021, 8, 498.	0.9	4
114	A Tool for Removing Metal Inclusions from the Surface of Paint and Varnish Car Coatings. Coatings, 2022, 12, 807.	1.2	4
115	ETIOLOGY AND CLINICO-MORPHOLOGICAL MANIFESTATION OF ANAEROBIC ENTEROTOXAEMIA OF YOUNG CATTLE. International Journal of Research in Ayurveda and Pharmacy, 2016, 7, 228-231.	0.0	3
116	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.	2.0	3
117	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.	0.9	3
118	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.	0.5	3
119	Sedative-hypnotic effect and in silico study of dinaphthodiospyrols isolated from Diospyros lotus Linn. Biomedicine and Pharmacotherapy, 2021, 140, 111745.	2.5	3
120	Impacts of nutritive and bioactive compounds on cancer development and therapy. Critical Reviews in Food Science and Nutrition, 2022, , 1-30.	5.4	3
121	Evaluation of the anti-diarrheal effects of the whole plant extracts of Cuscuta reflexa Roxb in pigeons. Toxicology Reports, 2021, 8, 395-404.	1.6	2
122	UTILIZATION OF MICROWAVE ASSISTED EXTRACTS OBTAINED FROM VARIOUS PARTS (WHOLE FRUIT, SEEDS,) Tj ETQq0 0 0 rgBT /Over Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, 541-545.	0.4	2
123	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
124	Effects of cross-linking modification with phosphoryl chloride (POCl3) on pysiochemical properties of barely starch. Potravinarstvo, 2016, 10, .	0.5	2
125	Quality Assessment of Tindora (Coccinia indica) Using Poincare Plot and Cartesian Quadrant Analysis. Food Analytical Methods, 2022, 15, 2357-2371.	1.3	2
126	Sedative, Muscle Relaxant-Like Effects, and Molecular Docking Study of Compounds Isolated from Salvia leriifolia. Revista Brasileira De Farmacognosia, 2020, 30, 257-260.	0.6	1

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127	Nutritional and Phenolic Antioxidant Properties of Pakistani Wheat Varieties as Influenced by Planting Period and Variety. Agrivita, 2021, 43, .	0.2	1
128	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.	0.4	1
129	PHYSICOCHEMICAL PROPERTIES OF CHEMICALLY INTERESTERIFIED VEGETABLE OILS. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, e4291.	0.4	1
130	REVIEW OF HERBAL MEDICINE AS A NATURAL GIFT AND PROPER RIFLE TO OVERCOME PATHOGENIC INFECTIONS. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, .	0.4	1
131	CHARACTERIZATION OF WHITE SESAME SEED OIL AND ITS BIOACTIVE COMPONENTS. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 10, .	0.4	1
132	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.	0.3	1
133	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.	0.4	1
134	Development and charachterization of barely supllemented flavored chapattis. Potravinarstvo, 2018, 12, .	0.5	1
135	EFFECTS OF RHEOLOGICAL BEHAVIOR ON CEREAL LEGUMES BLENDED FLOURS. Journal of Microbiology, Biotechnology and Food Sciences, 2018, 7, 636-640.	0.4	0
136	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.	0.4	0