

# Mohammad Rezaul Islam Shishir

## List of Publications by Year in descending order

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Version: 2024-02-01

32  
papers

2,155  
citations

394286

19  
h-index

434063

31  
g-index

32  
all docs

32  
docs citations

32  
times ranked

2278  
citing authors

#	ARTICLE	IF	CITATIONS
1	Advances in micro and nano-encapsulation of bioactive compounds using biopolymer and lipid-based transporters. Trends in Food Science and Technology, 2018, 78, 34-60.	7.8	416
2	Trends of spray drying: A critical review on drying of fruit and vegetable juices. Trends in Food Science and Technology, 2017, 65, 49-67.	7.8	283
3	Micro and nano encapsulation, retention and controlled release of flavor and aroma compounds: A critical review. Trends in Food Science and Technology, 2019, 86, 230-251.	7.8	251
4	Dietary polyphenols to combat the metabolic diseases via altering gut microbiota. Trends in Food Science and Technology, 2019, 93, 81-93.	7.8	166
5	Liposomal delivery of natural product: A promising approach in health research. Trends in Food Science and Technology, 2019, 85, 177-200.	7.8	107
6	Jujube fruit: A potential nutritious fruit for the development of functional food products. Journal of Functional Foods, 2020, 75, 104205.	1.6	105
7	Pectin-chitosan conjugated nanoliposome as a promising delivery system for neohesperidin: Characterization, release behavior, cellular uptake, and antioxidant property. Food Hydrocolloids, 2019, 95, 432-444.	5.6	95
8	Cold plasma: An emerging pretreatment technology for the drying of jujube slices. Food Chemistry, 2021, 337, 127783.	4.2	73
9	Optimization of spray drying parameters for pink guava powder using RSM. Food Science and Biotechnology, 2016, 25, 461-468.	1.2	65
10	Physical Properties of Spray-dried Pink Guava (Psidium Guajava) Powder. Agriculture and Agricultural Science Procedia, 2014, 2, 74-81.	0.6	54
11	Cold plasma pretreatment – A novel approach to improve the hot air drying characteristics, kinetic parameters, and nutritional attributes of shiitake mushroom. Drying Technology, 2020, 38, 2134-2150.	1.7	54
12	Effect of pre-treatment and different drying methods on the physicochemical properties of Carica papaya L. leaf powder. Journal of the Saudi Society of Agricultural Sciences, 2019, 18, 150-156.	1.0	43
13	Surface decoration of neohesperidin-loaded nanoliposome using chitosan and pectin for improving stability and controlled release. International Journal of Biological Macromolecules, 2020, 164, 2903-2914.	3.6	42
14	Effect of packaging materials and storage temperature on the retention of physicochemical properties of vacuum packed pink guava powder. Food Packaging and Shelf Life, 2017, 12, 83-90.	3.3	36
15	In vitro study of bioaccessibility, antioxidant, and $\alpha$ -glucosidase inhibitory effect of pelargonidin-3-O-glucoside after interacting with beta-lactoglobulin and chitosan/pectin. International Journal of Biological Macromolecules, 2020, 154, 380-389.	3.6	36
16	Colonic delivery of pelargonidin-3-O-glucoside using pectin-chitosan-nanoliposome: Transport mechanism and bioactivity retention. International Journal of Biological Macromolecules, 2020, 159, 341-355.	3.6	32
17	Green extraction of mulberry anthocyanin with improved stability using $\beta$ -cyclodextrin. Journal of the Science of Food and Agriculture, 2019, 99, 2494-2503.	1.7	28
18	Effect of cold plasma pretreated hot air drying on the physicochemical characteristics, nutritional values and antioxidant activity of shiitake mushroom. Journal of the Science of Food and Agriculture, 2021, 101, 6271-6280.	1.7	26

#	ARTICLE	IF	CITATIONS
19	Optimization of process parameters for improved production of biomass protein from <i>Aspergillus niger</i> using banana peel as a substrate. <i>Food Science and Biotechnology</i> , 2019, 28, 1693-1702.	1.2	25
20	Suppression of palmitic acid-induced hepatic oxidative injury by neohesperidin-loaded pectin-chitosan decorated nanoliposomes. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 908-917.	3.6	25
21	Effects of processing techniques on drying characteristics, physicochemical properties and functional compounds of green and red chilli ( <i>Capsicum annum</i> L.) powder. <i>Journal of Food Science and Technology</i> , 2019, 56, 3185-3194.	1.4	20
22	Thin-layer drying kinetics of yam slices, physicochemical, and functional attributes of yam flour. <i>Journal of Food Process Engineering</i> , 2020, 43, e13448.	1.5	20
23	Improving the physicochemical stability and functionality of nanoliposome using green polymer for the delivery of pelargonidin-3-O-glucoside. <i>Food Chemistry</i> , 2021, 337, 127654.	4.2	20
24	Extraction and Characterization of Pectin from <i>Citrus sinensis</i> Peel. <i>Journal of Biosystems Engineering</i> , 2021, 46, 16-25.	1.2	20
25	Production, stability and application of micro- and nanoemulsion in food production and the food processing industry. , 2016, , 405-442.		19
26	Optimization of microwave-assisted extraction of pectin from <i>Dillenia indica</i> fruit and its preliminary characterization. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14466.	0.9	17
27	Advances in smart delivery of food bioactive compounds using stimuli-responsive carriers: Responsive mechanism, contemporary challenges, and prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5449-5488.	5.9	15
28	Red Wine High-Molecular-Weight Polyphenolic Complex: An Emerging Modulator of Human Metabolic Disease Risk and Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 10907-10919.	2.4	14
29	Green alternative methods for pretreatment of whole jujube before the drying process. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 1030-1039.	1.7	13
30	Pelargonidin-3-O-Glucoside Encapsulated Pectin-Chitosan-Nanoliposomes Recovers Palmitic Acid-Induced Hepatocytes Injury. <i>Antioxidants</i> , 2022, 11, 623.	2.2	13
31	Hesperidin-An Emerging Bioactive Compound against Metabolic Diseases and Its Potential Biosynthesis Pathway in Microorganism.. <i>Food Reviews International</i> , 2022, 38, 170-192.	4.3	12
32	Development and evaluation of a novel nanofibersolosome for enhancing the stability, in vitro bioaccessibility, and colonic delivery of cyanidin-3-O-glucoside. <i>Food Research International</i> , 2021, 149, 110712.	2.9	10