

Mohammad Rezaul Islam Shishir

List of Publications by Citations

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31
papers

1,130
citations

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h-index

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32
ext. papers

1,575
ext. citations

7.3
avg, IF

5.33
L-index

#	Paper	IF	Citations
31	Advances in micro and nano-encapsulation of bioactive compounds using biopolymer and lipid-based transporters. <i>Trends in Food Science and Technology</i> , 2018 , 78, 34-60	15.3	248
30	Trends of spray drying: A critical review on drying of fruit and vegetable juices. <i>Trends in Food Science and Technology</i> , 2017 , 65, 49-67	15.3	176
29	Micro and nano encapsulation, retention and controlled release of flavor and aroma compounds: A critical review. <i>Trends in Food Science and Technology</i> , 2019 , 86, 230-251	15.3	155
28	Dietary polyphenols to combat the metabolic diseases via altering gut microbiota. <i>Trends in Food Science and Technology</i> , 2019 , 93, 81-93	15.3	82
27	Liposomal delivery of natural product: A promising approach in health research. <i>Trends in Food Science and Technology</i> , 2019 , 85, 177-200	15.3	61
26	Pectin-chitosan conjugated nanoliposome as a promising delivery system for neohesperidin: Characterization, release behavior, cellular uptake, and antioxidant property. <i>Food Hydrocolloids</i> , 2019 , 95, 432-444	10.6	46
25	Physical Properties of Spray-dried Pink Guava (<i>Psidium Guajava</i>) Powder. <i>Agriculture and Agricultural Science Procedia</i> , 2014 , 2, 74-81		42
24	Optimization of spray drying parameters for pink guava powder using RSM. <i>Food Science and Biotechnology</i> , 2016 , 25, 461-468	3	40
23	Jujube fruit: A potential nutritious fruit for the development of functional food products. <i>Journal of Functional Foods</i> , 2020 , 75, 104205	5.1	32
22	Effect of pre-treatment and different drying methods on the physicochemical properties of Carica papaya L. leaf powder. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2019 , 18, 150-156	3.3	29
21	Cold plasma: An emerging pretreatment technology for the drying of jujube slices. <i>Food Chemistry</i> , 2021 , 337, 127783	8.5	29
20	Cold plasma pretreatment: A novel approach to improve the hot air drying characteristics, kinetic parameters, and nutritional attributes of shiitake mushroom. <i>Drying Technology</i> , 2020 , 38, 2134-2150	2.6	22
19	In vitro study of bioaccessibility, antioxidant, and α -glucosidase inhibitory effect of pelargonidin-3-O-glucoside after interacting with beta-lactoglobulin and chitosan/pectin. <i>International Journal of Biological Macromolecules</i> , 2020 , 154, 380-389	7.9	21
18	Effect of packaging materials and storage temperature on the retention of physicochemical properties of vacuum packed pink guava powder. <i>Food Packaging and Shelf Life</i> , 2017 , 12, 83-90	8.2	20
17	Surface decoration of neohesperidin-loaded nanoliposome using chitosan and pectin for improving stability and controlled release. <i>International Journal of Biological Macromolecules</i> , 2020 , 164, 2903-2914	7.9	16
16	Colonic delivery of pelargonidin-3-O-glucoside using pectin-chitosan-nanoliposome: Transport mechanism and bioactivity retention. <i>International Journal of Biological Macromolecules</i> , 2020 , 159, 341-355	7.9	14
15	Production, stability and application of micro- and nanoemulsion in food production and the food processing industry 2016 , 405-442		12

14	Green extraction of mulberry anthocyanin with improved stability using β -cyclodextrin. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2494-2503	4.3	12
13	Effects of processing techniques on drying characteristics, physicochemical properties and functional compounds of green and red chilli (C) powder. <i>Journal of Food Science and Technology</i> , 2019 , 56, 3185-3194	3.3	11
12	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	8.5	10
11	Optimization of process parameters for improved production of biomass protein from using banana peel as a substrate. <i>Food Science and Biotechnology</i> , 2019 , 28, 1693-1702	3	9
10	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	2.1	8
9	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	7.9	7
8	Effect of cold plasma pretreated hot-air drying on the physicochemical characteristics, nutritional values and antioxidant activity of shiitake mushroom. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 6271-6280	4.3	6
7	Thin-layer drying kinetics of yam slices, physicochemical, and functional attributes of yam flour. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13448	2.4	5
6	Hesperidin-An Emerging Bioactive Compound against Metabolic Diseases and Its Potential Biosynthesis Pathway in Microorganism.. <i>Food Reviews International</i> , 1-23	5.5	5
5	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	16.4	4
4	Green alternative methods for pretreatment of whole jujube before the drying process. <i>Journal of the Science of Food and Agriculture</i> , 2021 ,	4.3	3
3	Extraction and Characterization of Pectin from <i>Citrus sinensis</i> Peel. <i>Journal of Biosystems Engineering</i> , 2021 , 46, 16-25	1.1	3
2	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	7	1
1	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	5.7	0