

Rana Muhammad Bilal

List of Publications by Year in descending order

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Version: 2024-02-01

163
papers

6,013
citations

76294

40
h-index

102432

66
g-index

167
all docs

167
docs citations

167
times ranked

4366
citing authors

#	ARTICLE	IF	CITATIONS
1	Treatment and utilization of dairy industrial waste: A review. Trends in Food Science and Technology, 2019, 88, 361-372.	7.8	302
2	Effects of ultrasound treatments on quality of grapefruit juice. Food Chemistry, 2013, 141, 3201-3206.	4.2	292
3	Pectin polymers as wall materials for the nano-encapsulation of bioactive compounds. Trends in Food Science and Technology, 2019, 90, 35-46.	7.8	183
4	Carotenoid-loaded nanocarriers: A comprehensive review. Advances in Colloid and Interface Science, 2020, 275, 102048.	7.0	155
5	The Impact of Nonthermal Technologies on the Microbiological Quality of Juices: A Review. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 437-457.	5.9	140
6	Sources, formulations, advanced delivery and health benefits of probiotics. Current Opinion in Food Science, 2020, 32, 17-28.	4.1	128
7	Cysteine and homocysteine as biomarker of various diseases. Food Science and Nutrition, 2020, 8, 4696-4707.	1.5	122
8	Electrical systems for pulsed electric field applications in the food industry: An engineering perspective. Trends in Food Science and Technology, 2020, 104, 1-13.	7.8	119
9	Pulsed electric field: A potential alternative towards a sustainable food processing. Trends in Food Science and Technology, 2021, 111, 43-54.	7.8	119
10	Development of active food packaging via incorporation of biopolymeric nanocarriers containing essential oils. Trends in Food Science and Technology, 2020, 101, 106-121.	7.8	118
11	Channelling eggshell waste to valuable and utilizable products: A comprehensive review. Trends in Food Science and Technology, 2020, 106, 78-90.	7.8	117
12	Thermosonication: a potential technique that influences the quality of grapefruit juice. International Journal of Food Science and Technology, 2015, 50, 1275-1282.	1.3	111
13	Novel extraction techniques and pharmaceutical activities of luteolin and its derivatives. Journal of Food Biochemistry, 2019, 43, e12974.	1.2	105
14	Combined impact of pulsed electric field and ultrasound on bioactive compounds and FT-IR analysis of almond extract. Journal of Food Science and Technology, 2019, 56, 2355-2364.	1.4	104
15	A Critical Review on Pulsed Electric Field: A Novel Technology for the Extraction of Phytoconstituents. Molecules, 2021, 26, 4893.	1.7	103
16	Eggshell calcium: A cheap alternative to expensive supplements. Trends in Food Science and Technology, 2019, 91, 219-230.	7.8	95
17	Green synthesis of a silver nanoparticle using Moringa oleifera seed and its applications for antimicrobial and sun-light mediated photocatalytic water detoxification. Journal of Environmental Chemical Engineering, 2021, 9, 105290.	3.3	90
18	An Inclusive Overview of Advanced Thermal and Nonthermal Extraction Techniques for Bioactive Compounds in Food and Food-related Matrices. Food Reviews International, 2022, 38, 1166-1196.	4.3	80

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19	A potential of ultrasound on minerals, microorganisms, phenolic compounds and colouring pigments of grapefruit juice. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1144-1150.	1.3	79
20	Combined effects of pulsed electric field and ultrasound on bioactive compounds and microbial quality of grapefruit juice. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13507.	0.9	79
21	Effect of cooking on the nutritive quality, sensory properties and safety of lamb meat: Current challenges and future prospects. <i>Meat Science</i> , 2020, 167, 108172.	2.7	79
22	Application of chitosan-based apple peel polyphenols edible coating on the preservation of strawberry (<i>Fragaria ananassa</i> cv Hongyan) fruit. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	73
23	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. <i>Processes</i> , 2021, 9, 1406.	1.3	71
24	Drug nanodelivery systems based on natural polysaccharides against different diseases. <i>Advances in Colloid and Interface Science</i> , 2020, 284, 102251.	7.0	70
25	Utilization of wastewater from edible oil industry, turning waste into valuable products: A review. <i>Trends in Food Science and Technology</i> , 2020, 99, 21-33.	7.8	70
26	Influence of different pulsed electric field strengths on the quality of the grapefruit juice. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2290-2296.	1.3	68
27	Combined effects of sonication and pulsed electric field on selected quality parameters of grapefruit juice. <i>LWT - Food Science and Technology</i> , 2015, 62, 890-893.	2.5	66
28	Novel extraction, rapid assessment and bioavailability improvement of quercetin: A review. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105686.	3.8	65
29	Impact of nonthermal processing on different milk enzymes. <i>International Journal of Dairy Technology</i> , 2019, 72, 481-495.	1.3	64
30	Acrylamide Formation and Different Mitigation Strategies during Food Processing – A Review. <i>Food Reviews International</i> , 2022, 38, 70-87.	4.3	60
31	Heterocyclic Aromatic Amines in Meat: Formation, Isolation, Risk Assessment, and Inhibitory Effect of Plant Extracts. <i>Foods</i> , 2021, 10, 1466.	1.9	57
32	High-pressure treatments for better quality clean-label juices and beverages: Overview and advances. <i>LWT - Food Science and Technology</i> , 2021, 149, 111828.	2.5	57
33	Structure and digestibility of debranched and repeatedly crystallized waxy rice starch. <i>Food Chemistry</i> , 2015, 187, 348-353.	4.2	55
34	Combined effect of microwave and ultrasonication treatments on the quality and stability of sugarcane juice during cold storage. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2563-2569.	1.3	55
35	The efficiency and comparison of novel techniques for cell wall disruption in astaxanthin extraction from <i>Haematococcus pluvialis</i> . <i>International Journal of Food Science and Technology</i> , 2018, 53, 2212-2219.	1.3	52
36	Citrus Genus and Its Waste Utilization: A Review on Health-Promoting Activities and Industrial Application. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021, 2021, 1-17.	0.5	50

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37	Functional food and nutraceutical perspectives of date (<i>Phoenix dactylifera</i> L.) fruit. <i>Journal of Food Biochemistry</i> , 2020, 44, e13332.	1.2	49
38	Impact of pulsed electric field on rheological, structural, and physicochemical properties of almond milk. <i>Journal of Food Process Engineering</i> , 2019, 42, e13299.	1.5	47
39	Effective valorization of food wastes and by-products through pulsed electric field: A systematic review. <i>Journal of Food Process Engineering</i> , 2021, 44, e13629.	1.5	47
40	Therapeutic potential of <i>Moringa oleifera</i> seed polysaccharide embedded silver nanoparticles in wound healing. <i>International Journal of Biological Macromolecules</i> , 2021, 184, 144-158.	3.6	47
41	Effect of pulsed electric field and thermal treatments on the bioactive compounds, enzymes, microbial, and physical stability of almond milk during storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14541.	0.9	43
42	Modeling the drying of ultrasound and glucose pretreated sweet potatoes: The impact on phytochemical and functional groups. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105226.	3.8	41
43	Ameliorative effects of taurine against diabetes: a review. <i>Amino Acids</i> , 2018, 50, 487-502.	1.2	40
44	Novel processing techniques and spinach juice: Quality and safety improvements. <i>Journal of Food Science</i> , 2020, 85, 1018-1026.	1.5	40
45	Role of peppermint oil in improving the oxidative stability and antioxidant capacity of borage seed oil-loaded nanoemulsions fabricated by modified starch. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 697-707.	3.6	38
46	Ultrasonication as an emerging technology for processing of animal derived foods: A focus on in vitro protein digestibility. <i>Trends in Food Science and Technology</i> , 2022, 124, 309-322.	7.8	38
47	Protein oxidation in muscle-based products: Effects on physicochemical properties, quality concerns, and challenges to food industry. <i>Food Research International</i> , 2022, 157, 111322.	2.9	38
48	Comparison of chemical, physical, and ultrasound treatments on the shelf life of fresh-cut quince fruit (<i>Cydonia oblonga</i> Mill.). <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14366.	0.9	37
49	Impact of high-intensity thermosonication treatment on spinach juice: Bioactive compounds, rheological, microbial, and enzymatic activities. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105740.	3.8	37
50	High-Pressure Processing for Sustainable Food Supply. <i>Sustainability</i> , 2021, 13, 13908.	1.6	37
51	An update on functional, nutraceutical and industrial applications of watermelon by-products: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2021, 114, 275-291.	7.8	36
52	Recent Advances in Plasma Technology: Influence of Atmospheric Cold Plasma on Spore Inactivation. <i>Food Reviews International</i> , 2022, 38, 789-811.	4.3	35
53	Efficient utilization of date palm waste for the bioethanol production through <i>Saccharomyces cerevisiae</i> strain. <i>Food Science and Nutrition</i> , 2021, 9, 2066-2074.	1.5	35
54	Functional and Nutraceutical Significance of Amla (<i>Phyllanthus emblica</i> L.): A Review. <i>Antioxidants</i> , 2022, 11, 816.	2.2	35

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55	Advanced meat preservation methods: A mini review. <i>Journal of Food Safety</i> , 2018, 38, e12467.	1.1	34
56	Ionic liquid as an effective solvent for cell wall deconstructing through astaxanthin extraction from <i>Haematococcus pluvialis</i> . <i>International Journal of Food Science and Technology</i> , 2019, 54, 583-590.	1.3	34
57	3D printing: Development of animal products and special foods. <i>Trends in Food Science and Technology</i> , 2021, 118, 87-105.	7.8	34
58	Synergistic effect of thermal and pulsed electric field (PEF) treatment on the permeability of soya PC and DPPC vesicles. <i>Journal of Food Engineering</i> , 2015, 153, 124-131.	2.7	31
59	Advances in green processing of seed oils using ultrasound-assisted extraction: A review. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14740.	0.9	31
60	Therapeutic Potential of Date Palm against Human Infertility: A Review. <i>Metabolites</i> , 2021, 11, 408.	1.3	31
61	Assessing the impact of ultrasonication and thermo-ultrasound on antioxidant indices and polyphenolic profile of apple-grape juice blend. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14406.	0.9	30
62	Oxidation induced by dielectric-barrier discharge (DBD) plasma treatment reduces soybean agglutinin activity. <i>Food Chemistry</i> , 2021, 340, 128198.	4.2	30
63	Effect of non-thermal processing techniques on pathogenic and spoilage microorganisms of milk and milk products. <i>Food Science and Technology</i> , 2021, 41, 279-294.	0.8	30
64	Applications of Innovative Non-Thermal Pulsed Electric Field Technology in Developing Safer and Healthier Fruit Juices. <i>Molecules</i> , 2022, 27, 4031.	1.7	30
65	Gelatin extraction from fish waste and potential applications in food sector. <i>International Journal of Food Science and Technology</i> , 2022, 57, 154-163.	1.3	29
66	Multi-spectroscopies and molecular docking insights into the interaction mechanism and antioxidant activity of astaxanthin and β -lactoglobulin nanodispersions. <i>Food Hydrocolloids</i> , 2021, 117, 106739.	5.6	29
67	Nutritional and Health Potential of Probiotics: A Review. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11204.	1.3	29
68	Phytochemistry, Food Application, and Therapeutic Potential of the Medicinal Plant (<i>Withania</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22	1.7	29
69	A systematic review of clean-label alternatives to synthetic additives in raw and processed meat with a special emphasis on high-pressure processing (2018-2021). <i>Food Research International</i> , 2021, 150, 110792.	2.9	28
70	The Side Effects and Adverse Clinical Cases Reported after COVID-19 Immunization. <i>Vaccines</i> , 2022, 10, 488.	2.1	28
71	Delving the role of nutritional psychiatry to mitigate the COVID-19 pandemic induced stress, anxiety and depression. <i>Trends in Food Science and Technology</i> , 2022, 120, 25-35.	7.8	27
72	Applications of Cannabis Sativa L. in Food and Its Therapeutic Potential: From a Prohibited Drug to a Nutritional Supplement. <i>Molecules</i> , 2021, 26, 7699.	1.7	27

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73	Antioxidant, antitumor and immunomodulatory activities of water-soluble polysaccharides in <i>Abrus cantoniensis</i> . <i>International Journal of Biological Macromolecules</i> , 2016, 89, 707-716.	3.6	26
74	Impact of high-pressure treatments on enzyme activity of fruit-based beverages: an overview. <i>International Journal of Food Science and Technology</i> , 2022, 57, 801-815.	1.3	26
75	Dielectric-barrier discharge (DBD) plasma treatment reduces IgG binding capacity of β -lactoglobulin by inducing structural changes. <i>Food Chemistry</i> , 2021, 358, 129821.	4.2	25
76	An overview of chia seed (<i>Salvia hispanica</i> L.) bioactive peptides™ derivation and utilization as an emerging nutraceutical food. <i>Frontiers in Bioscience</i> , 2021, 26, 643.	0.8	25
77	High-pressure processing of fish and shellfish products: Safety, quality, and research prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3297-3325.	5.9	25
78	Preparation and characterisation of novelty food preservatives by Maillard reaction between ϵ -polylysine and reducing sugars. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1824-1835.	1.3	23
79	Descriptive Sensory Analysis of Pizza Cheese Made from Mozzarella and Semi-Ripened Cheddar Cheese Under Microwave and Conventional Cooking. <i>Foods</i> , 2020, 9, 214.	1.9	23
80	Recent Advances in the Production of Exopolysaccharide (EPS) from <i>Lactobacillus</i> spp. and Its Application in the Food Industry: A Review. <i>Sustainability</i> , 2021, 13, 12429.	1.6	23
81	Comparative analysis of antibrowning agents, hot water and high-intensity ultrasound treatments to maintain the quality of fresh-cut mangoes. <i>Journal of Food Science and Technology</i> , 2022, 59, 202-211.	1.4	22
82	An Intricate Review on Nutritional and Analytical Profiling of Coconut, Flaxseed, Olive, and Sunflower Oil Blends. <i>Molecules</i> , 2021, 26, 7187.	1.7	22
83	High pressure-based hurdle interventions for raw and processed meat: a clean-label prospective. <i>International Journal of Food Science and Technology</i> , 2022, 57, 816-826.	1.3	22
84	Modelling and kinetic study of microwave assisted drying of ginger and onion with simultaneous extraction of bioactive compounds. <i>Food Science and Biotechnology</i> , 2020, 29, 513-519.	1.2	21
85	Behaviors of large A-type and small B-type wheat starch granules esterified by conventional and pulsed electric fields assisted methods. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 516-523.	3.6	21
86	Mechanisms of breakdown of <i>Haematococcus pluvialis</i> cell wall by ionic liquids, hydrochloric acid and multi-enzyme treatment. <i>International Journal of Food Science and Technology</i> , 2020, 55, 3182-3189.	1.3	21
87	Lotus seeds (<i>Nelumbinis semen</i>) as an emerging therapeutic seed: A comprehensive review. <i>Food Science and Nutrition</i> , 2021, 9, 3971-3987.	1.5	21
88	Effect of dielectric barrier discharge (DBD) plasma on the structure and antioxidant activity of bovine serum albumin (BSA). <i>International Journal of Food Science and Technology</i> , 2020, 55, 2824-2831.	1.3	20
89	Probing the combined impact of pulsed electric field and ultra-sonication on the quality of spinach juice. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15475.	0.9	20
90	The increasing hunger concern and current need in the development of sustainable food security in the developing countries. <i>Trends in Food Science and Technology</i> , 2021, 113, 423-429.	7.8	20

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91	Role of Food Hydrocolloids as Antioxidants along with Modern Processing Techniques on the Surimi Protein Gel Textural Properties, Developments, Limitation and Future Perspectives. <i>Antioxidants</i> , 2022, 11, 486.	2.2	20
92	Comparison of high temperature-short time and sonication on selected parameters of strawberry juice during room temperature storage. <i>Journal of Food Science and Technology</i> , 2020, 57, 1462-1468.	1.4	19
93	Fish Protein and Its Derivatives: The Novel Applications, Bioactivities, and Their Functional Significance in Food Products. <i>Food Reviews International</i> , 2022, 38, 1607-1634.	4.3	19
94	Impact of novel processing techniques on the functional properties of egg products and derivatives: A review. <i>Journal of Food Process Engineering</i> , 2020, 43, e13568.	1.5	18
95	Role of Yeast and Yeast-Derived Products as Feed Additives in Broiler Nutrition. <i>Animal Biotechnology</i> , 2023, 34, 392-401.	0.7	18
96	High-intensity ultrasound treatment to produce and preserve the quality of fresh kiwifruit. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	18
97	Uncovering the Industrial Potentials of Lemongrass Essential Oil as a Food Preservative: A Review. <i>Antioxidants</i> , 2022, 11, 720.	2.2	18
98	Effects of pulsed electric field on selected properties of L-tryptophan. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1130-1136.	1.3	17
99	Effects of multifrequency ultrasound pretreatment on the enzymolysis, ACE inhibitory activity, and the structure characterization of rapeseed protein. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13413.	0.9	17
100	Microwave assisted drying and extraction technique; kinetic modelling, energy consumption and influence on antioxidant compounds of fenugreek leaves. <i>Food Science and Technology</i> , 0, 42, .	0.8	17
101	Enhancing the shelf stability of fresh potatoes via chemical and nonthermal treatments. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15582.	0.9	17
102	Oxidation induced by dielectric barrier discharge (DBD) plasma treatment reduces IgG/IgE binding capacity and improves the functionality of glycinin. <i>Food Chemistry</i> , 2021, 363, 130300.	4.2	17
103	Delving into the Nutraceutical Benefits of Purple Carrot against Metabolic Syndrome and Cancer: A Review. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 3170.	1.3	17
104	Effects of vesicle components on the electro-permeability of lipid bilayers of vesicles induced by pulsed electric fields (PEF) treatment. <i>Journal of Food Engineering</i> , 2016, 179, 88-97.	2.7	16
105	Impact of the pulsed electric field on physicochemical properties, fatty acid profiling, and metal migration of goat milk. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14940.	0.9	16
106	Cereal processing waste, an environmental impact and value addition perspectives: A comprehensive treatise. <i>Food Chemistry</i> , 2021, 363, 130352.	4.2	16
107	Assessment of different washing treatments to mitigate imidacloprid and acetamaprid residues in spinach. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3749-3754.	1.7	15
108	Potentiality of analytical approaches to determine gelatin authenticity in food systems: A review. <i>LWT - Food Science and Technology</i> , 2020, 121, 108968.	2.5	14

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109	Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	14
110	Influence of selected hydrocolloids on the rheological, functional, and textural properties of wheatâ€pumpkin flour bread. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14777.	0.9	13
111	Nutritional and lifestyle changes required for minimizing the recovery period in home quarantined COVIDâ€19 patients of Punjab, Pakistan. <i>Food Science and Nutrition</i> , 2021, 9, 5036-5059.	1.5	13
112	Quality Evaluation of Grapefruit Juice by Thermal and High Pressure Processing Treatment. <i>Pakistan Journal of Agricultural Research</i> , 2017, 30, .	0.1	13
113	Dietary-Nutraceutical Properties of Oat Protein and Peptides. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	13
114	The quality behavior of ultrasound extracted sunflower oil and structural computation of potato strips appertaining to deepâ€frying with thermic variations. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14809.	0.9	12
115	Five major two components systems of <i>Staphylococcus aureus</i> for adaptation in diverse hostile environment. <i>Microbial Pathogenesis</i> , 2021, 159, 105119.	1.3	12
116	Comparison of Different Methods for Extracting the Astaxanthin from <i>Haematococcus pluvialis</i> : Chemical Composition and Biological Activity. <i>Molecules</i> , 2021, 26, 3569.	1.7	11
117	Pulsed electric field of goat milk: Impact on <i>Escherichia coli</i> ATCC 8739 and vitamin constituents. <i>Journal of Food Process Engineering</i> , 2021, 44, e13779.	1.5	11
118	Safety and quality perspective of street vended foods in developing countries. <i>Food Control</i> , 2022, 138, 109001.	2.8	11
119	Microbial biofilm inhibition, antioxidants, and chemical fingerprints of Afghani pomegranate peel extract documented by gas chromatographyâ€mass spectrometry and Fourier transformation infrared. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15657.	0.9	10
120	Proteomic Advances in Cereal and Vegetable Crops. <i>Molecules</i> , 2021, 26, 4924.	1.7	10
121	Delving into the Therapeutic Potential of <i>Carica papaya</i> Leaf against Thrombocytopenia. <i>Molecules</i> , 2022, 27, 2760.	1.7	10
122	Delving the Role of <i>Caralluma fimbriata</i> : An Edible Wild Plant to Mitigate the Biomarkers of Metabolic Syndrome. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-17.	1.9	10
123	Quality Control in Beverage Production: An Overview. , 2019, , 1-38.		9
124	Impact of thermal extrusion and microwave vacuum drying on fatty acids profile during fish powder preparation. <i>Food Science and Nutrition</i> , 2021, 9, 2743-2753.	1.5	9
125	Interplay between ceramides and phytonutrients: New insights in metabolic syndrome. <i>Trends in Food Science and Technology</i> , 2021, 111, 483-494.	7.8	9
126	Role of stilbenes against insulin resistance: A review. <i>Food Science and Nutrition</i> , 2021, 9, 6389-6405.	1.5	9

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127	An in-depth review of novel cold plasma technology for fresh-cut produce. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	9
128	The Physicochemical Properties and Antioxidant Activity of Spirulina (<i>Arthrospira platensis</i>) Chlorophylls Microencapsulated in Different Ratios of Gum Arabic and Whey Protein Isolate. <i>Foods</i> , 2022, 11, 1809.	1.9	9
129	Stabilization and attributive amelioration of sugarcane juice by naturally derived preservatives using aonla and moringa extract. <i>Food Science and Nutrition</i> , 2021, 9, 3048-3058.	1.5	8
130	Investigating the structural properties and in vitro digestion of rice flours. <i>Food Science and Nutrition</i> , 2021, 9, 2668-2675.	1.5	8
131	Development of imitated meat product by utilizing pea and lentil protein isolates. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3031-3037.	1.3	8
132	Characterization of peanut seed oil of selected varieties and its application in the cereal-based product. <i>Journal of Food Science and Technology</i> , 2020, 57, 4044-4053.	1.4	7
133	Effect of Heat on Food Properties. , 2019, , 70-75.		6
134	High-pressure processing treatment for ready-to-drink Sabah Snake Grass juice. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14508.	0.9	6
135	Near infrared spectroscopy coupled chemometric algorithms for prediction of the antioxidant activity of peanut seed (<i>Arachis hypogaea</i>). <i>Journal of Near Infrared Spectroscopy</i> , 2021, 29, 191-200.	0.8	6
136	Impact of sanitizer solutions on microbial reduction and quality of fresh-cut pennywort (<i>Centella</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.4	6
137	Development and storage stability of chickpea, mung bean, and peanut-based ready-to-use therapeutic food to tackle protein-energy malnutrition. <i>Food Science and Nutrition</i> , 2021, 9, 5131-5138.	1.5	6
138	Continuous Flow Treatment Chamber for Liquid Food Processing Through Pulsed Electric Field. <i>Journal of Computational and Theoretical Nanoscience</i> , 2020, 17, 1492-1498.	0.4	6
139	Nutritional, functional, and therapeutic assessment of muffins fortified with garden cress seeds. <i>Journal of Food Processing and Preservation</i> , 0, , .	0.9	6
140	Functionality of Bioactive Nutrients in Beverages. , 2019, , 237-276.		5
141	Novel Extraction Techniques: An Effective Way to Retrieve the Bioactive Compounds from Saffron (<i>Crocus Sativus</i>). <i>Food Reviews International</i> , 2023, 39, 2655-2683.	4.3	5
142	GC-MS analysis of PAHs in charcoal grilled rabbit meat with and without additives. <i>Food Science and Technology</i> , 2021, 41, 702-707.	0.8	5
143	Development of energy-rich protein bars and in vitro determination of angiotensin converting enzyme inhibitory antihypertensive activities. <i>Food Science and Nutrition</i> , 2022, 10, 1239-1247.	1.5	5
144	Role of Ovalbumin/ β -Cyclodextrin in Improving Structural and Gelling Properties of Culter alburnus Myofibrillar Proteins during Frozen Storage. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11815.	1.3	5

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145	Plant-based foods and hepatocellular carcinoma: A review on mechanistic understanding. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11750-11783.	5.4	5
146	Health-Promoting Perspectives of Fruit-Based Functional Energy Beverages. , 2019, , 399-439.		4
147	Quality assessment of used edible fats and oils by local vendors of Faisalabad. <i>Pakistan Journal of Agricultural Sciences</i> , 2021, 58, 1859-1869.	0.1	4
148	Effect of nutri-bar in the development of stamina building and exercise-performance in young male-athletes. <i>Food Science and Technology</i> , 2021, 41, 1017-1024.	0.8	3
149	Sustainable Electroporator for Continuous Pasteurisation: Design and Performance Evaluation with Orange Juice. <i>Sustainability</i> , 2022, 14, 1896.	1.6	3
150	Emerging clean-label trends in non-thermal technologies and their compositional effects on food quality. <i>International Journal of Food Science and Technology</i> , 2022, 57, 751-752.	1.3	3
151	Diet and lifestyle modifications: An update on non-pharmacological approach in the management of osteoarthritis. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	3
152	Effect of Storage on Fruit Bioactives. , 2019, , 83-91.		2
153	Stabilization of Carotenoids in Foods. , 2019, , 330-336.		2
154	Revitalization of wastewater from the edible oil industry. , 2021, , 645-663.		2
155	Interaction of Bioactive Mono-Terpenes with Egg Yolk on Ice Cream Physicochemical Properties. <i>Foods</i> , 2021, 10, 1686.	1.9	2
156	The microRNAs Expression Profile in Sciatic Nerves of Diabetic Neuropathy Rats After Taurine Treatment by Sequencing. <i>Advances in Experimental Medicine and Biology</i> , 2019, 1155, 935-947.	0.8	2
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