

# Rana Muhammad Bilal

## List of Publications by Citations

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147  
papers

2,649  
citations

27  
h-index

46  
g-index

167  
ext. papers

4,124  
ext. citations

5.4  
avg, IF

5.82  
L-index

#	Paper	IF	Citations
147	Effects of ultrasound treatments on quality of grapefruit juice. <i>Food Chemistry</i> , <b>2013</b> , 141, 3201-6	8.5	211
146	Treatment and utilization of dairy industrial waste: A review. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 88, 361-372	15.3	165
145	Pectin polymers as wall materials for the nano-encapsulation of bioactive compounds. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 90, 35-46	15.3	101
144	Carotenoid-loaded nanocarriers: A comprehensive review. <i>Advances in Colloid and Interface Science</i> , <b>2020</b> , 275, 102048	14.3	100
143	The Impact of Nonthermal Technologies on the Microbiological Quality of Juices: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 437-457	16.4	96
142	Thermosonication: a potential technique that influences the quality of grapefruit juice. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1275-1282	3.8	83
141	Sources, formulations, advanced delivery and health benefits of probiotics. <i>Current Opinion in Food Science</i> , <b>2020</b> , 32, 17-28	9.8	76
140	Development of active food packaging via incorporation of biopolymeric nanocarriers containing essential oils. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 101, 106-121	15.3	69
139	Combined impact of pulsed electric field and ultrasound on bioactive compounds and FT-IR analysis of almond extract. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 2355-2364	3.3	61
138	A potential of ultrasound on minerals, micro-organisms, phenolic compounds and colouring pigments of grapefruit juice. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1144-1150	3.8	56
137	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> , <b>2018</b> , 42, e13507	2.1	55
136	Novel extraction techniques and pharmaceutical activities of luteolin and its derivatives. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12974	3.3	54
135	Combined effects of sonication and pulsed electric field on selected quality parameters of grapefruit juice. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 890-893	5.4	53
134	Influence of different pulsed electric field strengths on the quality of the grapefruit juice. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2290-2296	3.8	52
133	Electrical systems for pulsed electric field applications in the food industry: An engineering perspective. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 104, 1-13	15.3	51
132	Eggshell calcium: A cheap alternative to expensive supplements. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 91, 219-230	15.3	48
131	Impact of nonthermal processing on different milk enzymes. <i>International Journal of Dairy Technology</i> , <b>2019</b> , 72, 481-495	3.7	43

130	Structure and digestibility of debranched and repeatedly crystallized waxy rice starch. <i>Food Chemistry</i> , <b>2015</b> , 187, 348-53	8.5	41
129	Channelling eggshell waste to valuable and utilizable products: A comprehensive review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 106, 78-90	15.3	38
128	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> , <b>2018</b> , 53, 2212-2219	3.8	37
127	Cysteine and homocysteine as biomarker of various diseases. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 4696-4707	4.0	37
126	An Inclusive Overview of Advanced Thermal and Nonthermal Extraction Techniques for Bioactive Compounds in Food and Food-related Matrices. <i>Food Reviews International</i> , <b>2020</b> , 1-31	5.5	34
125	Utilization of wastewater from edible oil industry, turning waste into valuable products: A review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 99, 21-33	15.3	32
124	Effect of cooking on the nutritive quality, sensory properties and safety of lamb meat: Current challenges and future prospects. <i>Meat Science</i> , <b>2020</b> , 167, 108172	6.4	32
123	Drug nanodelivery systems based on natural polysaccharides against different diseases. <i>Advances in Colloid and Interface Science</i> , <b>2020</b> , 284, 102251	14.3	31
122	Pulsed electric field: A potential alternative towards a sustainable food processing. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 111, 43-54	15.3	31
121	Green synthesis of a silver nanoparticle using <i>Moringa oleifera</i> seed and its applications for antimicrobial and sun-light mediated photocatalytic water detoxification. <i>Journal of Environmental Chemical Engineering</i> , <b>2021</b> , 9, 105290	6.8	29
120	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> , <b>2015</b> , 153, 124-131	6	27
119	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> , <b>2019</b> , 54, 2563-2569	3.8	26
118	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> , <b>2020</b> , 153, 697-707	7.9	24
117	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> , <b>2019</b> , 54, 583-590	3.8	24
116	Ameliorative effects of taurine against diabetes: a review. <i>Amino Acids</i> , <b>2018</b> , 50, 487-502	3.5	23
115	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> , <b>2021</b> , 45,	2.1	23
114	A Critical Review on Pulsed Electric Field: A Novel Technology for the Extraction of Phytoconstituents. <i>Molecules</i> , <b>2021</b> , 26,	4.8	23
113	Novel processing techniques and spinach juice: Quality and safety improvements. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1018-1026	3.4	21

112	Functional food and nutra-pharmaceutical perspectives of date ( <i>Phoenix dactylifera</i> L.) fruit. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13332	3.3	21
111	Impact of pulsed electric field on rheological, structural, and physicochemical properties of almond milk. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13299	2.4	21
110	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> , <b>2020</b> , 44, e14366	2.1	21
109	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. <i>Processes</i> , <b>2021</b> , 9, 1406	2.9	21
108	Assessing the impact of ultra-sonication and thermo-ultrasound on antioxidant indices and polyphenolic profile of apple-grape juice blend. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14406	2.1	20
107	High-pressure treatments for better quality clean-label juices and beverages: Overview and advances. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 149, 111828	5.4	20
106	Advanced meat preservation methods: A mini review. <i>Journal of Food Safety</i> , <b>2018</b> , 38, e12467	2	19
105	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> , <b>2020</b> , 44, e14541	2.1	18
104	Acrylamide Formation and Different Mitigation Strategies during Food Processing [A Review]. <i>Food Reviews International</i> , <b>2020</b> , 1-18	5.5	18
103	Antioxidant, antitumor and immunomodulatory activities of water-soluble polysaccharides in <i>Abrus cantoniensis</i> . <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 89, 707-16	7.9	18
102	Preparation and characterisation of novelty food preservatives by Maillard reaction between $\epsilon$ -polylysine and reducing sugars. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 1824-1835	3.8	17
101	Effects of pulsed electric field on selected properties of L-tryptophan. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1130-1136	3.8	15
100	Modeling the drying of ultrasound and glucose pretreated sweet potatoes: The impact on phytochemical and functional groups. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 68, 105226	8.9	15
99	Effective valorization of food wastes and by-products through pulsed electric field: A systematic review. <i>Journal of Food Process Engineering</i> , <b>2021</b> , 44, e13629	2.4	15
98	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> , <b>2020</b> , 55, 3182-3189	3.8	14
97	Heterocyclic Aromatic Amines in Meat: Formation, Isolation, Risk Assessment, and Inhibitory Effect of Plant Extracts. <i>Foods</i> , <b>2021</b> , 10,	4.9	13
96	Oxidation induced by dielectric-barrier discharge (DBD) plasma treatment reduces soybean agglutinin activity. <i>Food Chemistry</i> , <b>2021</b> , 340, 128198	8.5	13
95	Novel extraction, rapid assessment and bioavailability improvement of quercetin: A review. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 78, 105686	8.9	13

94	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> , <b>2016</b> , 179, 88-97	6	12
93	Advances in green processing of seed oils using ultrasound-assisted extraction: A review. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14740	2.1	12
92	Efficient utilization of date palm waste for the bioethanol production through strain. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 2066-2074	3.2	12
91	Assessment of different washing treatments to mitigate imidacloprid and acetamaprid residues in spinach. <i>Journal of the Science of Food and Agriculture</i> , <b>2016</b> , 96, 3749-54	4.3	11
90	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> , <b>2017</b> , 41, e13413	2.1	11
89	Therapeutic potential of Moringa oleifera seed polysaccharide embedded silver nanoparticles in wound healing. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 184, 144-158	7.9	11
88	Descriptive Sensory Analysis of Pizza Cheese Made from Mozzarella and Semi-Ripened Cheddar Cheese Under Microwave and Conventional Cooking. <i>Foods</i> , <b>2020</b> , 9,	4.9	10
87	Quality Evaluation of Grapefruit Juice by Thermal and High Pressure Processing Treatment. <i>Pakistan Journal of Agricultural Research</i> , <b>2017</b> , 30,	0.9	10
86	Modelling and kinetic study of microwave assisted drying of ginger and onion with simultaneous extraction of bioactive compounds. <i>Food Science and Biotechnology</i> , <b>2020</b> , 29, 513-519	3	10
85	Recent Advances in Plasma Technology: Influence of Atmospheric Cold Plasma on Spore Inactivation. <i>Food Reviews International</i> , 1-23	5.5	10
84	Multi-spectroscopies and molecular docking insights into the interaction mechanism and antioxidant activity of astaxanthin and $\beta$ -lactoglobulin nanodispersions. <i>Food Hydrocolloids</i> , <b>2021</b> , 117, 106739	10.6	10
83	3D printing: Development of animal products and special foods. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 118, 87-105	15.3	9
82	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> , <b>2020</b> , 57, 1462-1468	3.3	9
81	Impact of high-intensity thermosonication treatment on spinach juice: Bioactive compounds, rheological, microbial, and enzymatic activities. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 78, 105740	8.9	9
80	Nutritional and Health Potential of Probiotics: A Review. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 11204	2.6	8
79	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> , <b>2021</b> , 150, 110792	7	8
78	Effect of non-thermal processing techniques on pathogenic and spoilage microorganisms of milk and milk products. <i>Food Science and Technology</i> , <b>2021</b> , 41, 279-294	2	8
77	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> , <b>2020</b> , 155, 516-523	7.9	7

76	Therapeutic Potential of Date Palm against Human Infertility: A Review. <i>Metabolites</i> , <b>2021</b> , 11,	5.6	7
75	An update on functional, nutraceutical and industrial applications of watermelon by-products: A comprehensive review. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 114, 275-291	15.3	7
74	Dielectric-barrier discharge (DBD) plasma treatment reduces IgG binding capacity of Lactoglobulin by inducing structural changes. <i>Food Chemistry</i> , <b>2021</b> , 358, 129821	8.5	7
73	High-Pressure Processing for Sustainable Food Supply. <i>Sustainability</i> , <b>2021</b> , 13, 13908	3.6	7
72	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> , <b>2020</b> , 55, 2824-2831	3.8	6
71	Phytochemistry, Food Application, and Therapeutic Potential of the Medicinal Plant ( ): A Review. <i>Molecules</i> , <b>2021</b> , 26,	4.8	6
70	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> , <b>2022</b> , 120, 25-35	15.3	6
69	Potentiality of analytical approaches to determine gelatin authenticity in food systems: A review. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 121, 108968	5.4	6
68	Fish Protein and Its Derivatives: The Novel Applications, Bioactivities, and Their Functional Significance in Food Products. <i>Food Reviews International</i> , <b>2020</b> , 1-28	5.5	6
67	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> , <b>2021</b> , 45, e15475	2.1	6
66	Cereal processing waste, an environmental impact and value addition perspectives: A comprehensive treatise. <i>Food Chemistry</i> , <b>2021</b> , 363, 130352	8.5	6
65	Applications of L. in Food and Its Therapeutic Potential: From a Prohibited Drug to a Nutritional Supplement.. <i>Molecules</i> , <b>2021</b> , 26,	4.8	6
64	Quality Control in Beverage Production: An Overview <b>2019</b> , 1-38		5
63	Continuous Flow Treatment Chamber for Liquid Food Processing Through Pulsed Electric Field. <i>Journal of Computational and Theoretical Nanoscience</i> , <b>2020</b> , 17, 1492-1498	0.3	5
62	Ultrasounds <b>2019</b> , 99-121		5
61	Genus and Its Waste Utilization: A Review on Health-Promoting Activities and Industrial Application. <i>Evidence-based Complementary and Alternative Medicine</i> , <b>2021</b> , 2021, 2488804	2.3	5
60	Impact of novel processing techniques on the functional properties of egg products and derivatives: A review. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13568	2.4	5
59	Influence of selected hydrocolloids on the rheological, functional, and textural properties of wheat-pumpkin flour bread. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14777	2.1	5

58	Role of Yeast and Yeast-Derived Products as Feed Additives in Broiler Nutrition. <i>Animal Biotechnology</i> , <b>2021</b> , 1-10	1.4	5
57	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> , <b>2022</b> , 59, 202-211 <sup>3-3</sup>		5
56	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> , <b>2022</b> , 11,	7.1	5
55	Delving into the Nutraceutical Benefits of Purple Carrot against Metabolic Syndrome and Cancer: A Review. <i>Applied Sciences (Switzerland)</i> , <b>2022</b> , 12, 3170	2.6	5
54	High pressure-based hurdle interventions for raw and processed meat: a clean-label prospective. <i>International Journal of Food Science and Technology</i> , <b>2022</b> , 57, 816-826	3.8	5
53	Impact of high-pressure treatments on enzyme activity of fruit-based beverages: an overview. <i>International Journal of Food Science and Technology</i> , <b>2022</b> , 57, 801-815	3.8	5
52	High-pressure processing of fish and shellfish products: Safety, quality, and research prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> ,	16.4	5
51	High-pressure processing treatment for ready-to-drink Sabah Snake Grass juice. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14508	2.1	4
50	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> , <b>2020</b> , 44, e14940	2.1	4
49	Comparison of Different Methods for Extracting the Astaxanthin from : Chemical Composition and Biological Activity. <i>Molecules</i> , <b>2021</b> , 26,	4.8	4
48	Effect of Heat on Food Properties <b>2019</b> , 70-75		4
47	Uncovering the Industrial Potentials of Lemongrass Essential Oil as a Food Preservative: A Review.. <i>Antioxidants</i> , <b>2022</b> , 11,	7.1	4
46	GC-MS analysis of PAHs in charcoal grilled rabbit meat with and without additives. <i>Food Science and Technology</i> ,	2	3
45	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> , <b>2021</b> , 13, 12429	3.6	3
44	The quality behavior of ultrasound extracted sunflower oil and structural computation of potato strips appertaining to deep-frying with thermic variations. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14809	2.1	3
43	Lotus seeds () as an emerging therapeutic seed: A comprehensive review. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 3971-3987	3.2	3
42	Enhancing the shelf stability of fresh-cut potatoes via chemical and nonthermal treatments. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15582	2.1	3
41	Microbial biofilm inhibition, antioxidants, and chemical fingerprints of Afghani pomegranate peel extract documented by gas chromatography-mass spectrometry and Fourier transformation infrared. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15657	2.1	3

40	Microwave assisted drying and extraction technique; kinetic modelling, energy consumption and influence on antioxidant compounds of fenugreek leaves. <i>Food Science and Technology</i> ,	2	3
39	Nutritional and lifestyle changes required for minimizing the recovery period in home quarantined COVID-19 patients of Punjab, Pakistan. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 5036	3.2	3
38	Novel Extraction Techniques: An Effective Way to Retrieve the Bioactive Compounds from Saffron (Crocus Sativus). <i>Food Reviews International</i> ,1-29	5.5	3
37	Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. <i>Journal of Food Process Engineering</i> ,	2.4	3
36	Functionality of Bioactive Nutrients in Beverages <b>2019</b> , 237-276		2
35	Effect of nutri-bar in the development of stamina building and exercise-performance in young male-athletes. <i>Food Science and Technology</i> ,	2	2
34	Interplay between ceramides and phytonutrients: New insights in metabolic syndrome. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 111, 483-494	15.3	2
33	Impact of sanitizer solutions on microbial reduction and quality of fresh-cut pennywort () leaves.. <i>Journal of Food Science and Technology</i> , <b>2022</b> , 59, 1211-1220	3.3	2
32	Pulsed electric field of goat milk: Impact on Escherichia coli ATCC 8739 and vitamin constituents. <i>Journal of Food Process Engineering</i> , <b>2021</b> , 44, e13779	2.4	2
31	Characterization of peanut seed oil of selected varieties and its application in the cereal-based product. <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 4044-4053	3.3	2
30	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> , <b>2021</b> , 113, 423-429	15.3	2
29	Proteomic Advances in Cereal and Vegetable Crops. <i>Molecules</i> , <b>2021</b> , 26,	4.8	2
28	Role of stilbenes against insulin resistance: A review. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 6389-6405	3.2	2
27	Five major two components systems of Staphylococcus aureus for adaptation in diverse hostile environment. <i>Microbial Pathogenesis</i> , <b>2021</b> , 159, 105119	3.8	2
26	Development of imitated meat product by utilizing pea and lentil protein isolates. <i>International Journal of Food Science and Technology</i> ,	3.8	2
25	Safety and quality perspective of street vended foods in developing countries. <i>Food Control</i> , <b>2022</b> , 109061	1	2
24	Role of Ovalbumin/ECyclodextrin in Improving Structural and Gelling Properties of Culter alburnus Myofibrillar Proteins during Frozen Storage. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 11815	2.6	2
23	Effect of Storage on Fruit Bioactives <b>2019</b> , 83-91		1



22	Development of energy-rich protein bars and in vitro determination of angiotensin I-converting enzyme inhibitory antihypertensive activities.. <i>Food Science and Nutrition</i> , <b>2022</b> , 10, 1239-1247	3.2	1
21	Impact of different cut types on the quality of fresh-cut potatoes during storage. <i>Brazilian Journal of Food Technology</i> , 23,	1.5	1
20	An Intricate Review on Nutritional and Analytical Profiling of Coconut, Flaxseed, Olive, and Sunflower Oil Blends. <i>Molecules</i> , <b>2021</b> , 26,	4.8	1
19	Taurine Promotes Neuritic Growth of Dorsal Root Ganglion Cells Exposed to High Glucose in Vitro. <i>Advances in Experimental Medicine and Biology</i> , <b>2019</b> , 1155, 923-934	3.6	1
18	The microRNAs Expression Profile in Sciatic Nerves of Diabetic Neuropathy Rats After Taurine Treatment by Sequencing. <i>Advances in Experimental Medicine and Biology</i> , <b>2019</b> , 1155, 935-947	3.6	1
17	Impact of thermal extrusion and microwave vacuum drying on fatty acids profile during fish powder preparation. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 2743-2753	3.2	1
16	Gelatin Extraction from Fish Waste and Potential Applications in Food Sector. <i>International Journal of Food Science and Technology</i> ,	3.8	1
15	Stabilization and attributive amelioration of sugarcane juice by naturally derived preservatives using aonla and moringa extract. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 3048-3058	3.2	1
14	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> , <b>2021</b> , 9, 5131-5138	3.2	1
13	Oxidation induced by dielectric barrier discharge (DBD) plasma treatment reduces IgG/IgE binding capacity and improves the functionality of glycinin. <i>Food Chemistry</i> , <b>2021</b> , 363, 130300	8.5	1
12	Functional and Nutraceutical Significance of Amla ( <i>Phyllanthus emblica</i> L.): A Review. <i>Antioxidants</i> , <b>2022</b> , 11, 816	7.1	1
11	Protein oxidation in muscle-based products: Effects on physicochemical properties, quality concerns, and challenges to food industry. <i>Food Research International</i> , <b>2022</b> , 157, 111322	7	1
10	Sustainable Electroporator for Continuous Pasteurisation: Design and Performance Evaluation with Orange Juice. <i>Sustainability</i> , <b>2022</b> , 14, 1896	3.6	0
9	Investigating the structural properties and in vitro digestion of rice flours. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 2668-2675	3.2	0
8	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> , <b>2021</b> , 29, 191-200	1.5	0
7	Stabilization of Carotenoids in Foods <b>2019</b> , 330-336		0
6	Revitalization of wastewater from the edible oil industry <b>2021</b> , 645-663		0
5	An overview of chia seed ( <i>L.</i> ) bioactive peptidesTderivation and utilization as an emerging nutraceutical food. <i>Frontiers in Bioscience</i> , <b>2021</b> , 26, 643-654		0

- 4 Health-Promoting Perspectives of Fruit-Based Functional Energy Beverages **2019**, 399-439
- 3 Rheological analysis of solid-like nanoencapsulated food ingredients by rheometers **2020**, 547-583
- 2 Firming and anti-browning agents affect the quality characteristics of fresh-cut guava stored at 5°C. *Acta Horticulturae*, **2016**, 237-244 0.3
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