

Rana Muhammad Bilal

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/2483313/rana-muhammad-bilal-publications-by-year.pdf>

Version: 2024-04-27

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Development of energy-rich protein bars and in vitro determination of angiotensin I-converting enzyme inhibitory antihypertensive activities.. <i>Food Science and Nutrition</i> , 2022 , 10, 1239-1247	3.2	1
146	Sustainable Electroporator for Continuous Pasteurisation: Design and Performance Evaluation with Orange Juice. <i>Sustainability</i> , 2022 , 14, 1896	3.6	0
145	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	15.3	6
144	Impact of sanitizer solutions on microbial reduction and quality of fresh-cut pennywort () leaves.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 1211-1220	3.3	2
143	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 ^{3.3}	3.3	5
142	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,	7.1	5
141	Delving into the Nutraceutical Benefits of Purple Carrot against Metabolic Syndrome and Cancer: A Review. <i>Applied Sciences (Switzerland)</i> , 2022 , 12, 3170	2.6	5
140	Uncovering the Industrial Potentials of Lemongrass Essential Oil as a Food Preservative: A Review.. <i>Antioxidants</i> , 2022 , 11,	7.1	4
139	Safety and quality perspective of street vended foods in developing countries. <i>Food Control</i> , 2022 , 109061 ²	10.1	2
138	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	3.8	5
137	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	3.8	5
136	Functional and Nutraceutical Significance of Amla (<i>Phyllanthus emblica</i> L.): A Review. <i>Antioxidants</i> , 2022 , 11, 816	7.1	1
135	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	7	1
134	Microbial symbiotic implications in exploring novel antibiotics 2022 , 213-226		
133	Nutritional and Health Potential of Probiotics: A Review. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 11204 ^{2.6}	2.6	8
132	An Intricate Review on Nutritional and Analytical Profiling of Coconut, Flaxseed, Olive, and Sunflower Oil Blends. <i>Molecules</i> , 2021 , 26,	4.8	1
131	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	3.6	3

130	Phytochemistry, Food Application, and Therapeutic Potential of the Medicinal Plant (): A Review. <i>Molecules</i> , 2021 , 26,	4.8	6
129	Genus and Its Waste Utilization: A Review on Health-Promoting Activities and Industrial Application. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021 , 2021, 2488804	2.3	5
128	3D printing: Development of animal products and special foods. <i>Trends in Food Science and Technology</i> , 2021 , 118, 87-105	15.3	9
127	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	7	8
126	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	3.2	1
125	Investigating the structural properties and in vitro digestion of rice flours. <i>Food Science and Nutrition</i> , 2021 , 9, 2668-2675	3.2	0
124	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	1.5	0
123	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	2.1	6
122	Lotus seeds () as an emerging therapeutic seed: A comprehensive review. <i>Food Science and Nutrition</i> , 2021 , 9, 3971-3987	3.2	3
121	Interplay between ceramides and phytonutrients: New insights in metabolic syndrome. <i>Trends in Food Science and Technology</i> , 2021 , 111, 483-494	15.3	2
120	Enhancing the shelf stability of fresh-cut potatoes via chemical and nonthermal treatments. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15582	2.1	3
119	Pulsed electric field: A potential alternative towards a sustainable food processing. <i>Trends in Food Science and Technology</i> , 2021 , 111, 43-54	15.3	31
118	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> , 2021 , 45, e15657	2.1	3
117	Therapeutic Potential of Date Palm against Human Infertility: A Review. <i>Metabolites</i> , 2021 , 11,	5.6	7
116	Comparison of Different Methods for Extracting the Astaxanthin from : Chemical Composition and Biological Activity. <i>Molecules</i> , 2021 , 26,	4.8	4
115	Role of Yeast and Yeast-Derived Products as Feed Additives in Broiler Nutrition. <i>Animal Biotechnology</i> , 2021 , 1-10	1.4	5
114	Heterocyclic Aromatic Amines in Meat: Formation, Isolation, Risk Assessment, and Inhibitory Effect of Plant Extracts. <i>Foods</i> , 2021 , 10,	4.9	13
113	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	2.4	2

112	Oxidation induced by dielectric-barrier discharge (DBD) plasma treatment reduces soybean agglutinin activity. <i>Food Chemistry</i> , 2021 , 340, 128198	8.5	13
111	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	2.4	15
110	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,	2.1	23
109	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	2	8
108	Revitalization of wastewater from the edible oil industry 2021 , 645-663		0
107	Efficient utilization of date palm waste for the bioethanol production through strain. <i>Food Science and Nutrition</i> , 2021 , 9, 2066-2074	3.2	12
106	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	3.2	1
105	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	15.3	2
104	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	3.2	1
103	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> , 2021 , 9, 5036	3.2	3
102	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> , 2021 , 9, 105290	6.8	29
101	Proteomic Advances in Cereal and Vegetable Crops. <i>Molecules</i> , 2021 , 26,	4.8	2
100	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	15.3	7
99	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. <i>Processes</i> , 2021 , 9, 1406	2.9	21
98	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	10.6	10
97	A Critical Review on Pulsed Electric Field: A Novel Technology for the Extraction of Phytoconstituents. <i>Molecules</i> , 2021 , 26,	4.8	23
96	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	7.9	11
95	High-pressure treatments for better quality clean-label juices and beverages: Overview and advances. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111828	5.4	20

94	Role of stilbenes against insulin resistance: A review. <i>Food Science and Nutrition</i> , 2021 , 9, 6389-6405	3.2	2
93	Five major two components systems of <i>Staphylococcus aureus</i> for adaptation in diverse hostile environment. <i>Microbial Pathogenesis</i> , 2021 , 159, 105119	3.8	2
92	Dielectric-barrier discharge (DBD) plasma treatment reduces IgG binding capacity of β -lactoglobulin by inducing structural changes. <i>Food Chemistry</i> , 2021 , 358, 129821	8.5	7
91	Impact of high-intensity thermosonication treatment on spinach juice: Bioactive compounds, rheological, microbial, and enzymatic activities. <i>Ultrasonics Sonochemistry</i> , 2021 , 78, 105740	8.9	9
90	Novel extraction, rapid assessment and bioavailability improvement of quercetin: A review. <i>Ultrasonics Sonochemistry</i> , 2021 , 78, 105686	8.9	13
89	Cereal processing waste, an environmental impact and value addition perspectives: A comprehensive treatise. <i>Food Chemistry</i> , 2021 , 363, 130352	8.5	6
88	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	8.5	1
87	An overview of chia seed (<i>L.</i>) bioactive peptides derivation and utilization as an emerging nutraceutical food. <i>Frontiers in Bioscience</i> , 2021 , 26, 643-654		0
86	High-Pressure Processing for Sustainable Food Supply. <i>Sustainability</i> , 2021 , 13, 13908	3.6	7
85	Role of Ovalbumin/ β -Cyclodextrin in Improving Structural and Gelling Properties of <i>Culter alburnus</i> Myofibrillar Proteins during Frozen Storage. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 11815	2.6	2
84	Applications of <i>L.</i> in Food and Its Therapeutic Potential: From a Prohibited Drug to a Nutritional Supplement.. <i>Molecules</i> , 2021 , 26,	4.8	6
83	Development of active food packaging via incorporation of biopolymeric nanocarriers containing essential oils. <i>Trends in Food Science and Technology</i> , 2020 , 101, 106-121	15.3	69
82	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	2.1	18
81	Modeling the drying of ultrasound and glucose pretreated sweet potatoes: The impact on phytochemical and functional groups. <i>Ultrasonics Sonochemistry</i> , 2020 , 68, 105226	8.9	15
80	An Inclusive Overview of Advanced Thermal and Nonthermal Extraction Techniques for Bioactive Compounds in Food and Food-related Matrices. <i>Food Reviews International</i> , 2020 , 1-31	5.5	34
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,	4.9	10
78	Novel processing techniques and spinach juice: Quality and safety improvements. <i>Journal of Food Science</i> , 2020 , 85, 1018-1026	3.4	21
77	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	15.3	32

76	High-pressure processing treatment for ready-to-drink Sabah Snake Grass juice. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14508	2.1	4
75	Functional food and nutra-pharmaceutical perspectives of date (<i>Phoenix dactylifera</i> L.) fruit. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13332	3.3	21
74	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	7.9	24
73	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	3.8	6
72	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> , 2020 , 44, e14406	2.1	20
71	Acrylamide Formation and Different Mitigation Strategies during Food Processing [A Review]. <i>Food Reviews International</i> , 2020 , 1-18	5.5	18
70	Sources, formulations, advanced delivery and health benefits of probiotics. <i>Current Opinion in Food Science</i> , 2020 , 32, 17-28	9.8	76
69	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	6.4	32
68	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	7.9	7
67	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	3.8	14
66	Rheological analysis of solid-like nanoencapsulated food ingredients by rheometers 2020 , 547-583		
65	Continuous Flow Treatment Chamber for Liquid Food Processing Through Pulsed Electric Field. <i>Journal of Computational and Theoretical Nanoscience</i> , 2020 , 17, 1492-1498	0.3	5
64	Carotenoid-loaded nanocarriers: A comprehensive review. <i>Advances in Colloid and Interface Science</i> , 2020 , 275, 102048	14.3	100
63	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	3	10
62	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	3.3	9
61	Potentiality of analytical approaches to determine gelatin authenticity in food systems: A review. <i>LWT - Food Science and Technology</i> , 2020 , 121, 108968	5.4	6
60	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	2.1	21
59	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	2.1	4

58	Drug nanodelivery systems based on natural polysaccharides against different diseases. <i>Advances in Colloid and Interface Science</i> , 2020 , 284, 102251	14.3	31
57	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	2.4	5
56	Channelling eggshell waste to valuable and utilizable products: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2020 , 106, 78-90	15.3	38
55	Influence of selected hydrocolloids on the rheological, functional, and textural properties of wheat-pumpkin flour bread. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14777	2.1	5
54	Advances in green processing of seed oils using ultrasound-assisted extraction: A review. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14740	2.1	12
53	Electrical systems for pulsed electric field applications in the food industry: An engineering perspective. <i>Trends in Food Science and Technology</i> , 2020 , 104, 1-13	15.3	51
52	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> , 2020 , 44, e14809	2.1	3
51	Cysteine and homocysteine as biomarker of various diseases. <i>Food Science and Nutrition</i> , 2020 , 8, 4696-4707	3.07	37
50	Fish Protein and Its Derivatives: The Novel Applications, Bioactivities, and Their Functional Significance in Food Products. <i>Food Reviews International</i> , 2020 , 1-28	5.5	6
49	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	3.3	2
48	Health-Promoting Perspectives of Fruit-Based Functional Energy Beverages 2019 , 399-439		
47	Pectin polymers as wall materials for the nano-encapsulation of bioactive compounds. <i>Trends in Food Science and Technology</i> , 2019 , 90, 35-46	15.3	101
46	Preparation and characterisation of novelty food preservatives by Maillard reaction between Epolylysine and reducing sugars. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1824-1835	3.8	17
45	Treatment and utilization of dairy industrial waste: A review. <i>Trends in Food Science and Technology</i> , 2019 , 88, 361-372	15.3	165
44	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> , 2019 , 56, 2355-2364	3.3	61
43	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	3.8	26
42	Effect of Storage on Fruit Bioactives 2019 , 83-91		1
41	Impact of nonthermal processing on different milk enzymes. <i>International Journal of Dairy Technology</i> , 2019 , 72, 481-495	3.7	43

40	Functionality of Bioactive Nutrients in Beverages 2019 , 237-276		2
39	Novel extraction techniques and pharmaceutical activities of luteolin and its derivatives. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12974	3.3	54
38	Eggshell calcium: A cheap alternative to expensive supplements. <i>Trends in Food Science and Technology</i> , 2019 , 91, 219-230	15.3	48
37	Quality Control in Beverage Production: An Overview 2019 , 1-38		5
36	Impact of pulsed electric field on rheological, structural, and physicochemical properties of almond milk. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13299	2.4	21
35	Ultrasounds 2019 , 99-121		5
34	Taurine Promotes Neuritic Growth of Dorsal Root Ganglion Cells Exposed to High Glucose in Vitro. <i>Advances in Experimental Medicine and Biology</i> , 2019 , 1155, 923-934	3.6	1
33	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	3.6	1
32	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	3.8	24
31	Stabilization of Carotenoids in Foods 2019 , 330-336		0
30	Effect of Heat on Food Properties 2019 , 70-75		4
29	Ameliorative effects of taurine against diabetes: a review. <i>Amino Acids</i> , 2018 , 50, 487-502	3.5	23
28	Advanced meat preservation methods: A mini review. <i>Journal of Food Safety</i> , 2018 , 38, e12467	2	19
27	The Impact of Nonthermal Technologies on the Microbiological Quality of Juices: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 437-457	16.4	96
26	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 ^{3.8}		37
25	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	2.1	55
24	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	2.1	11
23	Quality Evaluation of Grapefruit Juice by Thermal and High Pressure Processing Treatment. <i>Pakistan Journal of Agricultural Research</i> , 2017 , 30,	0.9	10

22	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, 3749-54	4.3	11
21	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	6	12
20	Firming and anti-browning agents affect the quality characteristics of fresh-cut guava stored at 5°C. <i>Acta Horticulturae</i> , 2016 , 237-244	0.3	
19	Antioxidant, antitumor and immunomodulatory activities of water-soluble polysaccharides in <i>Abrus cantoniensis</i> . <i>International Journal of Biological Macromolecules</i> , 2016 , 89, 707-16	7.9	18
18	Thermosonication: a potential technique that influences the quality of grapefruit juice. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1275-1282	3.8	83
17	Structure and digestibility of debranched and repeatedly crystallized waxy rice starch. <i>Food Chemistry</i> , 2015 , 187, 348-53	8.5	41
16	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	6	27
15	Effects of pulsed electric field on selected properties of L-tryptophan. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1130-1136	3.8	15
14	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> , 2015 , 50, 1144-1150	3.8	56
13	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	5.4	53
12	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	3.8	52
11	Effects of ultrasound treatments on quality of grapefruit juice. <i>Food Chemistry</i> , 2013 , 141, 3201-6	8.5	211
10	Impact of different cut types on the quality of fresh-cut potatoes during storage. <i>Brazilian Journal of Food Technology</i> , 2013 , 23,	1.5	1
9	GC-MS analysis of PAHs in charcoal grilled rabbit meat with and without additives. <i>Food Science and Technology</i> ,	2	3
8	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
7	Gelatin Extraction from Fish Waste and Potential Applications in Food Sector. <i>International Journal of Food Science and Technology</i> ,	3.8	1
6	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
5	Recent Advances in Plasma Technology: Influence of Atmospheric Cold Plasma on Spore Inactivation. <i>Food Reviews International</i> , 2013 , 1-23	5.5	10

4	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
3	Development of imitated meat product by utilizing pea and lentil protein isolates. <i>International Journal of Food Science and Technology</i> ,	3.8	2
2	Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. <i>Journal of Food Process Engineering</i> ,	2.4	3
1	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