

Mian Anjum Murtaza

List of Publications by Year in descending order

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Version: 2024-02-01

35
papers

695
citations

623188

14
h-index

610482

24
g-index

39
all docs

39
docs citations

39
times ranked

661
citing authors

#	ARTICLE	IF	CITATIONS
1	Chemistry and Functionality of Bioactive Compounds Present in Persimmon. Journal of Chemistry, 2016, 2016, 1-13.	0.9	72
2	Cheddar Cheese Ripening and Flavor Characterization: A Review. Critical Reviews in Food Science and Nutrition, 2014, 54, 1309-1321.	5.4	62
3	Extraction of Polyphenols from Apple and Pomegranate Peels Employing Different Extraction Techniques for the Development of Functional Date Bars. International Journal of Fruit Science, 2020, 20, S1201-S1221.	1.2	59
4	Treatment of textile wastewater containing acid dye using novel polymeric graphene oxide nanocomposites (GO/PAN,GO/PPy, GO/PSty). Journal of Materials Research and Technology, 2021, 14, 25-35.	2.6	55
5	Determination of total phenolic, flavonoid, carotenoid, and mineral contents in peel, flesh, and seeds of pumpkin (<i>Cucurbita maxima</i>). Journal of Food Processing and Preservation, 2021, 45, e15542.	0.9	48
6	Texture, flavor, and sensory quality of buffalo milk Cheddar cheese as influenced by reducing sodium salt content. Journal of Dairy Science, 2014, 97, 6700-6707.	1.4	38
7	Survival of microorganisms and organic acid profile of probiotic Cheddar cheese from buffalo milk during accelerated ripening. International Journal of Dairy Technology, 2017, 70, 562-571.	1.3	31
8	Descriptive sensory profile of cow and buffalo milk Cheddar cheese prepared using indigenous cultures. Journal of Dairy Science, 2013, 96, 1380-1386.	1.4	30
9	A comprehensive review on phytochemistry, bioactivity and medicinal value of bioactive compounds of pomegranate (<i>Punica granatum</i>). Advances in Traditional Medicine, 2023, 23, 37-57.	1.0	30
10	Effect of pulsed electric fields processing on physiochemical properties and bioactive compounds of apricot juice. Journal of Food Process Engineering, 2020, 43, e13449.	1.5	27
11	Ultrasound-Assisted Extraction of Carotenoids from Carrot Pomace and Their Optimization through Response Surface Methodology. Molecules, 2021, 26, 6763.	1.7	24
12	Measurement of water fractions in freeze-dried shiitake mushroom by means of multispectral imaging (MSI) and low-field nuclear magnetic resonance (LF-NMR). Journal of Food Composition and Analysis, 2021, 96, 103694.	1.9	18
13	Sonication and Microwave Processing of Phalsa Drink: A Synergistic Approach. International Journal of Fruit Science, 2021, 21, 993-1007.	1.2	17
14	Antidiabetic potential of <i>Nigella sativa</i> L seed oil in alloxan-induced diabetic rabbits. Tropical Journal of Pharmaceutical Research, 2020, 19, 283-289.	0.2	15
15	Protective Mechanism of Edible Food Plants against Alcoholic Liver Disease with Special Mention to Polyphenolic Compounds. Nutrients, 2021, 13, 1612.	1.7	15
16	Nutritional Comparison of Cow and Buffalo Milk Cheddar Cheese. Pakistan Journal of Nutrition, 2008, 7, 509-512.	0.2	15
17	Antioxidant potential of a soft cheese (paneer) supplemented with the extracts of date (Phoenix) Tj ETQq1 1 0.784314 rgBT /Overloc 15	2.4	15
18	Effect of Cheddar cheese peptide extracts on growth inhibition, cell cycle arrest and apoptosis induction in human lung cancer (H461299) cell line. International Journal of Dairy Technology, 2018, 71, 975-980.	1.3	14

#	ARTICLE	IF	CITATIONS
19	A Hybrid RSM-ANN-GA Approach on Optimization of Ultrasound-Assisted Extraction Conditions for Bioactive Component-Rich <i>Stevia rebaudiana</i> (Bertoni) Leaves Extract. <i>Foods</i> , 2022, 11, 883.	1.9	13
20	Synergistic effects of black ginseng and aged garlic extracts for the amelioration of nonalcoholic fatty liver disease (NAFLD) in mice. <i>Food Science and Nutrition</i> , 2021, 9, 3091-3099.	1.5	12
21	Comparative study: Thermal and non-thermal treatment on enzyme deactivation and selected quality attributes of fresh carrot juice. <i>International Journal of Food Science and Technology</i> , 2022, 57, 827-841.	1.3	12
22	Prevention and Control of Diseases by Use of Pro- and Prebiotics (Synbiotics). <i>Food Reviews International</i> , 2014, 30, 291-316.	4.3	10
23	Investigating the structural properties and in vitro digestion of rice flours. <i>Food Science and Nutrition</i> , 2021, 9, 2668-2675.	1.5	8
24	Effects of probiotic adjuncts on physicochemical properties, organic acids content, and proteolysis in cheese prepared from buffalo milk. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	6
25	Novel angiotensin-converting enzyme (ACE) inhibitory mechanism of peptides from <i>Macadamia integrifolia</i> antimicrobial protein 2 (MiAMP2). <i>Journal of Food Biochemistry</i> , 2022, 46, e14168.	1.2	6
26	In Vitro Antioxidant Activities and the Therapeutic Potential of Some Newly Synthesized Chalcones Against 4-Acetaminophenol Induced Hepatotoxicity in Rats. <i>Dose-Response</i> , 2021, 19, 155932582199695.	0.7	5
27	Minerals and Lactic Acid Contents in Buffalo Milk Cheddar Cheese; a Comparison with Cow. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2014, 2, 465-468.	0.1	5
28	Physicochemical composition and antioxidant potential of buffalo colostrum, transition milk, and mature milk. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14763.	0.9	4
29	Profiling and characterization of oat cultivars (<i>Avena sativa</i> L.) with respect to bioactive compounds, pesticide residues and mycotoxin. <i>International Journal of Food Properties</i> , 2021, 24, 1187-1201.	1.3	4
30	Influence of pregelatinized starch on rheology of composite flour, in vitro enzyme digestibility and textural properties of millet-based Chapatti. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100108.	1.6	4
31	Cheddar Cheese from Cow Milk with Elevated Conjugated Linoleic Acid Levels. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2014, 2, 506-509.	0.1	4
32	Capsaicin: Plants of the Genus <i>Capsicum</i> and Positive Effect of Oriental Spice on Skin Health. <i>Skin Pharmacology and Physiology</i> , 2020, 33, 331-341.	1.1	3
33	Nutritional Status of School Going Children in Relation to Their Dietary Intake at Mid-Morning. <i>Pakistan Journal of Nutrition</i> , 2015, 14, 150-154.	0.2	3
34	Protective effect of newly synthesized indole imines against ethanol-induced gastric ulcer in rats. <i>Biotechnology and Biotechnological Equipment</i> , 2021, 35, 231-237.	0.5	3
35	Effect of In Vitro Digestion on the Antioxidant and Angiotensin-Converting Enzyme Inhibitory Potential of Buffalo Milk Processed Cheddar Cheese. <i>Foods</i> , 2021, 10, 1661.	1.9	2