

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	A comprehensive review on phytochemistry, bioactivity and medicinal value of bioactive compounds of pomegranate (<i>Punica granatum</i>). <i>Advances in Traditional Medicine</i> , 2023, 23, 37-57.	1.0	30
2	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
3	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
4	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
5	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
6	Measurement of water fractions in freeze-dried shiitake mushroom by means of multispectral imaging (MSI) and low-field nuclear magnetic resonance (LF-NMR). <i>Journal of Food Composition and Analysis</i> , 2021, 96, 103694.	1.9	18
7	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
8	Sonication and Microwave Processing of Phalsa Drink: A Synergistic Approach. <i>International Journal of Fruit Science</i> , 2021, 21, 993-1007.	1.2	17
9	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
10	Investigating the structural properties and in vitro digestion of rice flours. <i>Food Science and Nutrition</i> , 2021, 9, 2668-2675.	1.5	8
11	Determination of total phenolic, flavonoid, carotenoid, and mineral contents in peel, flesh, and seeds of pumpkin (<i>Cucurbita maxima</i>). <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15542.	0.9	48
12	Protective Mechanism of Edible Food Plants against Alcoholic Liver Disease with Special Mention to Polyphenolic Compounds. <i>Nutrients</i> , 2021, 13, 1612.	1.7	15
13	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
14	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
15	Treatment of textile wastewater containing acid dye using novel polymeric graphene oxide nanocomposites (GO/PAN, GO/PPy, GO/PSty). <i>Journal of Materials Research and Technology</i> , 2021, 14, 25-35.	2.6	55
16	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
17	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
18	Ultrasound-Assisted Extraction of Carotenoids from Carrot Pomace and Their Optimization through Response Surface Methodology. <i>Molecules</i> , 2021, 26, 6763.	1.7	24

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19	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
20	Effect of pulsed electric fields processing on physiochemical properties and bioactive compounds of apricot juice. <i>Journal of Food Process Engineering</i> , 2020, 43, e13449.	1.5	27
21	Antidiabetic potential of <i>Nigella sativa</i> L seed oil in alloxan-induced diabetic rabbits. <i>Tropical Journal of Pharmaceutical Research</i> , 2020, 19, 283-289.	0.2	15
22	Extraction of Polyphenols from Apple and Pomegranate Peels Employing Different Extraction Techniques for the Development of Functional Date Bars. <i>International Journal of Fruit Science</i> , 2020, 20, S1201-S1221.	1.2	59
23	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
24	Antioxidant potential of a soft cheese (paneer) supplemented with the extracts of date (Phoenix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5	2.4	15
25	Effect of Cheddar cheese peptide extracts on growth inhibition, cell cycle arrest and apoptosis induction in human lung cancer (H1299) cell line. <i>International Journal of Dairy Technology</i> , 2018, 71, 975-980.	1.3	14
26	Survival of microorganisms and organic acid profile of probiotic Cheddar cheese from buffalo milk during accelerated ripening. <i>International Journal of Dairy Technology</i> , 2017, 70, 562-571.	1.3	31
27	Chemistry and Functionality of Bioactive Compounds Present in Persimmon. <i>Journal of Chemistry</i> , 2016, 2016, 1-13.	0.9	72
28	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
29	Cheddar Cheese Ripening and Flavor Characterization: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1309-1321.	5.4	62
30	Texture, flavor, and sensory quality of buffalo milk Cheddar cheese as influenced by reducing sodium salt content. <i>Journal of Dairy Science</i> , 2014, 97, 6700-6707.	1.4	38
31	Prevention and Control of Diseases by Use of Pro- and Prebiotics (Synbiotics). <i>Food Reviews International</i> , 2014, 30, 291-316.	4.3	10
32	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
33	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
34	Descriptive sensory profile of cow and buffalo milk Cheddar cheese prepared using indigenous cultures. <i>Journal of Dairy Science</i> , 2013, 96, 1380-1386.	1.4	30
35	Nutritional Comparison of Cow and Buffalo Milk Cheddar Cheese. <i>Pakistan Journal of Nutrition</i> , 2008, 7, 509-512.	0.2	15