

# Nabila Gulzar

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2980894/publications.pdf>

Version: 2024-02-01

6  
papers

45  
citations

2258059

3  
h-index

2272923

4  
g-index

6  
all docs

6  
docs citations

6  
times ranked

64  
citing authors

#	ARTICLE	IF	CITATIONS
1	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.	4.3	23
2	Changes in fatty acids composition, antioxidant potential and induction period of UHT-treated tea whitener, milk and dairy drink. <i>Lipids in Health and Disease</i> , 2019, 18, 213.	3.0	8
3	Influence of milling pH and storage on quality characteristics, mineral and fatty acid profile of buffalo Mozzarella cheese. <i>Lipids in Health and Disease</i> , 2019, 18, 33.	3.0	7
4	Impact of fractionation on fatty acids composition, phenolic compounds, antioxidant characteristics of olein and super olein fractions of flaxseed oil. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15369.	2.0	5
5	Influence of hen egg white lysozyme Nâ€acetylmuramide glycan hydrolase on the antimicrobial activity and textural characteristics of highâ€moisture mozzarella cheese. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15573.	2.0	1
6	Fatty acids profile, antioxidant properties, phytosterols, induction period, and sensory characteristics of olein and super olein fractions of date seed oil. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	1