Nabila Gulzar

List of Publications by Year in descending order

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

Version: 2024-02-01

2258059 2272923 6 45 3 4 citations h-index g-index papers 6 6 6 64 docs citations citing authors all docs times ranked

#	Article	lF	CITATIONS
1	Impact of fractionation on fatty acids composition, phenolic compounds, antioxidant characteristics of olein and super olein fractions of flaxseed oil. Journal of Food Processing and Preservation, 2021, 45, e15369.	2.0	5
2	Influence of hen egg white lysozyme Nâ€acetylmuramide glycan hydrolase on the antimicrobial activity and textural characteristics of highâ€moisture mozzarella cheese. Journal of Food Processing and Preservation, 2021, 45, e15573.	2.0	1
3	Descriptive Sensory Analysis of Pizza Cheese Made from Mozzarella and Semi-Ripened Cheddar Cheese Under Microwave and Conventional Cooking. Foods, 2020, 9, 214.	4.3	23
4	Influence of milling pH and storage on quality characteristics, mineral and fatty acid profile of buffalo Mozzarella cheese. Lipids in Health and Disease, 2019, 18, 33.	3.0	7
5	Changes in fatty acids composition, antioxidant potential and induction period of UHT-treated tea whitener, milk and dairy drink. Lipids in Health and Disease, 2019, 18, 213.	3.0	8
6	Fatty acids profile, antioxidant properties, phytosterols, induction period, and sensory characteristics of olein and super olein fractions of date seed oil. Journal of Food Processing and Preservation, 0, , .	2.0	1