

Sajad Sofi

List of Publications by Year in descending order

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Version: 2024-02-01

26
papers

691
citations

759233

12
h-index

839539

18
g-index

27
all docs

27
docs citations

27
times ranked

846
citing authors

#	ARTICLE	IF	CITATIONS
1	Citrus peel as a source of functional ingredient: A review. Journal of the Saudi Society of Agricultural Sciences, 2018, 17, 351-358.	1.9	225
2	Application of new technologies in decontamination of mycotoxins in cereal grains: Challenges, and perspectives. Food and Chemical Toxicology, 2021, 148, 111976.	3.6	65
3	Bioactive compounds, associated health benefits and safety considerations of <i>Moringa oleifera</i> L.: an updated review. Nutrition and Food Science, 2021, 51, 255-277.	0.9	55
4	A Comprehensive Review on Antimicrobial Packaging and its Use in Food Packaging. Current Nutrition and Food Science, 2018, 14, 305-312.	0.6	52
5	Bioactive compounds of <i>Aegle marmelos</i> L., medicinal values and its food applications: A critical review. Phytotherapy Research, 2021, 35, 1887-1907.	5.8	39
6	Effect of incorporation of germinated flour and protein isolate from chickpea on different quality characteristics of rice-based noodle. Cereal Chemistry, 2020, 97, 85-94.	2.2	37
7	Quality characterization of gluten free noodles enriched with chickpea protein isolate. Food Bioscience, 2020, 36, 100626.	4.4	37
8	An overview of sprouts nutritional properties, pathogens and decontamination technologies. LWT - Food Science and Technology, 2021, 141, 110900.	5.2	35
9	In vitro starch digestibility, cooking quality, rheology and sensory properties of gluten-free pregelatinized rice noodle enriched with germinated chickpea flour. LWT - Food Science and Technology, 2020, 133, 110090.	5.2	30
10	Effect of germination time on physico-chemical, functional, pasting, rheology and electrophoretic characteristics of chickpea flour. Journal of Food Measurement and Characterization, 2020, 14, 2380-2392.	3.2	30
11	Current strategies for the reduction of pesticide residues in food products. Journal of Food Composition and Analysis, 2022, 106, 104274.	3.9	26
12	Physicochemical characteristics of protein isolates from native and germinated chickpea cultivars and their noodle quality. International Journal of Gastronomy and Food Science, 2020, 22, 100258.	3.0	22
13	Effect of Germination Time on Physicochemical, Electrophoretic, Rheological, and Functional Performance of Chickpea Protein Isolates. ACS Food Science & Technology, 2021, 1, 802-812.	2.7	9
14	Physicochemical, antioxidant, and polyphenolic attributes of microencapsulated freeze-dried kinnow peel extract powder using maltodextrin as wall material. Journal of Food Processing and Preservation, 2022, 46, .	2.0	6
15	Cooking methods affect eating quality, bio-functional components, antinutritional compounds and sensory attributes of selected vegetables. Italian Journal of Food Science, 2021, 33, 150-162.	2.9	5
16	Chickpea. , 2020, , 55-76.		4
17	Insight about the biochemical composition, postharvest processing, therapeutic potential of Indian gooseberry (amla), and its utilization in development of functional foods—A comprehensive review. Journal of Food Biochemistry, 2022, 46, e14132.	2.9	4
18	Recent advancements in the development of multigrain bread. Cereal Chemistry, 2023, 100, 72-82.	2.2	3

#	ARTICLE	IF	CITATIONS
19	Dandelion. , 2020, , 237-248.		2
20	Nutraceutical Importance and Applications of Nigella sativa Seed Flour. Food Bioactive Ingredients, 2021, , 209-221.	0.4	2
21	Technological Aspects of Gluten Free Bread. , 2021, , 29-48.		1
22	Avocado. , 2020, , 103-123.		1
23	Effect of freeze-dried kinnow peel powder incorporation on nutritional, quality characteristics, baking, sensorial properties and storage stability of traditional wheat-based Soup sticks. Journal of Food Processing and Preservation, 0, , .	2.0	1
24	Fruit and Vegetable Based Ingredients in Gluten Free Breads. , 2021, , 183-197.		0
25	Nutritional Quality of Gluten-Free Breads. , 2021, , 89-99.		0
26	Nutritional Quality of Rice Based Noodles Supplemented with Germinated Chickpea Flour. International Journal of Fermented Foods, 2018, 7, .	0.2	0