

# Sajad Sofi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/325923/publications.pdf>

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	Recent advancements in the development of multigrain bread. <i>Cereal Chemistry</i> , 2023, 100, 72-82.	2.2	3
2	Current strategies for the reduction of pesticide residues in food products. <i>Journal of Food Composition and Analysis</i> , 2022, 106, 104274.	3.9	26
3	Physicochemical, antioxidant, and polyphenolic attributes of microencapsulated freeze-dried kinnow peel extract powder using maltodextrin as wall material. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	6
4	Insight about the biochemical composition, postharvest processing, therapeutic potential of Indian gooseberry (amla), and its utilization in development of functional foods—A comprehensive review. <i>Journal of Food Biochemistry</i> , 2022, 46, e14132.	2.9	4
5	Bioactive compounds of <i>Aegle marmelos</i> L., medicinal values and its food applications: A critical review. <i>Phytotherapy Research</i> , 2021, 35, 1887-1907.	5.8	39
6	Bioactive compounds, associated health benefits and safety considerations of <i>Moringa oleifera</i> L.: an updated review. <i>Nutrition and Food Science</i> , 2021, 51, 255-277.	0.9	55
7	Application of new technologies in decontamination of mycotoxins in cereal grains: Challenges, and perspectives. <i>Food and Chemical Toxicology</i> , 2021, 148, 111976.	3.6	65
8	An overview of sprouts nutritional properties, pathogens and decontamination technologies. <i>LWT - Food Science and Technology</i> , 2021, 141, 110900.	5.2	35
9	Effect of Germination Time on Physicochemical, Electrophoretic, Rheological, and Functional Performance of Chickpea Protein Isolates. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 802-812.	2.7	9
10	Fruit and Vegetable Based Ingredients in Gluten Free Breads. , 2021, , 183-197.		0
11	Technological Aspects of Gluten Free Bread. , 2021, , 29-48.		1
12	Nutritional Quality of Gluten-Free Breads. , 2021, , 89-99.		0
13	Nutraceutical Importance and Applications of <i>Nigella sativa</i> Seed Flour. <i>Food Bioactive Ingredients</i> , 2021, , 209-221.	0.4	2
14	Cooking methods affect eating quality, bio-functional components, antinutritional compounds and sensory attributes of selected vegetables. <i>Italian Journal of Food Science</i> , 2021, 33, 150-162.	2.9	5
15	Effect of incorporation of germinated flour and protein isolate from chickpea on different quality characteristics of rice-based noodle. <i>Cereal Chemistry</i> , 2020, 97, 85-94.	2.2	37
16	In vitro starch digestibility, cooking quality, rheology and sensory properties of gluten-free pregelatinized rice noodle enriched with germinated chickpea flour. <i>LWT - Food Science and Technology</i> , 2020, 133, 110090.	5.2	30
17	Physicochemical characteristics of protein isolates from native and germinated chickpea cultivars and their noodle quality. <i>International Journal of Gastronomy and Food Science</i> , 2020, 22, 100258.	3.0	22
18	Quality characterization of gluten free noodles enriched with chickpea protein isolate. <i>Food Bioscience</i> , 2020, 36, 100626.	4.4	37

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19	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
20	Dandelion. , 2020, , 237-248.		2
21	Avocado. , 2020, , 103-123.		1
22	Chickpea. , 2020, , 55-76.		4
23	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
24	A Comprehensive Review on Antimicrobial Packaging and its Use in Food Packaging. Current Nutrition and Food Science, 2018, 14, 305-312.	0.6	52
25	Nutritional Quality of Rice Based Noodles Supplemented with Germinated Chickpea Flour. International Journal of Fermented Foods, 2018, 7, .	0.2	0
26	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