

Muhammad Umair

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3370309/publications.pdf>

Version: 2024-02-01

28
papers

565
citations

567281
15
h-index

677142
22
g-index

28
all docs

28
docs citations

28
times ranked

434
citing authors

#	ARTICLE	IF	CITATIONS
1	Action of plasma-activated lactic acid on the inactivation of inoculated Salmonella Enteritidis and quality of beef. Innovative Food Science and Emerging Technologies, 2019, 57, 102196.	5.6	52
2	Role of Food Antioxidants in Modulating Gut Microbial Communities: Novel Understandings in Intestinal Oxidative Stress Damage and Their Impact on Host Health. Antioxidants, 2021, 10, 1563.	5.1	51
3	Exploring the Potential of High-Voltage Electric Field Cold Plasma (HVCP) Using a Dielectric Barrier Discharge (DBD) as a Plasma Source on the Quality Parameters of Carrot Juice. Antibiotics, 2019, 8, 235.	3.7	41
4	Dielectric barrier discharge cold atmospheric plasma: Influence of processing parameters on microbial inactivation in meat and meat products. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2626-2659.	11.7	38
5	Recent Advances in Plasma Technology: Influence of Atmospheric Cold Plasma on Spore Inactivation. Food Reviews International, 2022, 38, 789-811.	8.4	35
6	Techno-functional properties and immunomodulatory potential of exopolysaccharide from Lactiplantibacillus plantarum MM89 isolated from human breast milk. Food Chemistry, 2022, 377, 131954.	8.2	30
7	Influence of Combined Effect of Ultra-Sonication and High-Voltage Cold Plasma Treatment on Quality Parameters of Carrot Juice. Foods, 2019, 8, 593.	4.3	27
8	Ultrasound-Assisted Extraction of Carotenoids from Carrot Pomace and Their Optimization through Response Surface Methodology. Molecules, 2021, 26, 6763.	3.8	24
9	Effect of fructose on promoting fengycin biosynthesis in <i>Bacillus amyloliquefaciens</i> fmb-60. Journal of Applied Microbiology, 2016, 121, 1653-1664.	3.1	23
10	Preparation of Î±-tocopherol-chitosan nanoparticles/chitosan/montmorillonite film and the antioxidant efficiency on sliced dry-cured ham. Food Control, 2019, 104, 132-138.	5.5	23
11	Recent Advances in the Production of Exopolysaccharide (EPS) from Lactobacillus spp. and Its Application in the Food Industry: A Review. Sustainability, 2021, 13, 12429.	3.2	23
12	The antibacterial activity and modes of LI-F type antimicrobial peptides against <i>Bacillus cereus</i> in vitro. Journal of Applied Microbiology, 2017, 123, 602-614.	3.1	20
13	Thermal treatment alternatives for enzymes inactivation in fruit juices: Recent breakthroughs and advancements. Ultrasonics Sonochemistry, 2022, 86, 105999.	8.2	20
14	Sequential Application of High-Voltage Electric Field Cold Plasma Treatment and Acid Blanching Improves the Quality of Fresh Carrot Juice (<i>Daucus carota</i> L.). Journal of Agricultural and Food Chemistry, 2020, 68, 15311-15318.	5.2	19
15	Bacillomycin D-C16 triggers apoptosis of gastric cancer cells through the PI3K/Akt and FoxO3a signaling pathways. Anti-Cancer Drugs, 2019, 30, 46-55.	1.4	17
16	Antibiotics Resistance Genes Screening and Comparative Genomics Analysis of Commensal <i>Escherichia coli</i> Isolated from Poultry Farms between China and Sudan. BioMed Research International, 2018, 2018, 1-9.	1.9	15
17	Effects of Extraction Variables on Pharmacological Activities of Vine Tea Extract (Ampelopsis) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.5	15
18	Impact of Incorporating the Aqueous Extract of Hawthorn (C. oxyanatha) Leaves on Yogurt Properties and Its Therapeutic Effects against Oxidative Stress Induced by Carbon Tetrachloride in Rats. Fermentation, 2022, 8, 200.	3.0	15

#	ARTICLE	IF	CITATIONS
19	Characterisation of Flavour Attributes in Egg White Protein Using HS-GC-IMS Combined with E-Nose and E-Tongue: Effect of High-Voltage Cold Plasma Treatment Time. <i>Molecules</i> , 2022, 27, 601.	3.8	13
20	Probiotic Supplements: Their Strategies in the Therapeutic and Prophylactic of Human Life-Threatening Diseases. <i>International Journal of Molecular Sciences</i> , 2021, 22, 11290.	4.1	12
21	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.	2.7	12
22	Chirality of the biomolecules enhanced its stereospecific action of dihydromyricetin enantiomers. <i>Food Science and Nutrition</i> , 2020, 8, 4843-4856.	3.4	11
23	Role of stilbenes against insulin resistance: A review. <i>Food Science and Nutrition</i> , 2021, 9, 6389-6405.	3.4	9
24	Recent Breakthroughs and Advancements in NOx and SOx Reduction Using Nanomaterials-Based Technologies: A State-of-the-Art Review. <i>Nanomaterials</i> , 2021, 11, 3301.	4.1	6
25	Efficient and selective catalytic hydroxylation of unsaturated plant oils: a novel method for producing anti-pathogens. <i>BMC Chemistry</i> , 2021, 15, 20.	3.8	4
26	Jawbones Scaffold Constructed by TGF- β 1 and BMP-2 Loaded Chitosan Microsphere Combining with Alg/HA/ICol for Osteogenic-Induced Differentiation. <i>Polymers</i> , 2021, 13, 3079.	4.5	4
27	LC-ESI-MS characterization of antimicrobial compounds with their action mode extracted from vine tea (<i>Ampelopsis grossedentata</i>) leaves. <i>Food Science and Nutrition</i> , 2022, 10, 422-435.	3.4	4
28	A Comparative Study of Milk Fat Extracted from the Milk of Different Goat Breeds in China: Fatty Acids, Triacylglycerols and Thermal and Spectroscopic Characterization. <i>Biomolecules</i> , 2022, 12, 730.	4.0	2