

# Muhammad Umair

## List of Publications by Year in descending order

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Version: 2024-02-01

28  
papers

565  
citations

566801

15  
h-index

676716

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.	2.7	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.	2.2	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.	1.5	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.	5.9	38
5	Recent Advances in Plasma Technology: Influence of Atmospheric Cold Plasma on Spore Inactivation. Food Reviews International, 2022, 38, 789-811.	4.3	35
6	Techno-functional properties and immunomodulatory potential of exopolysaccharide from Lactiplantibacillus plantarum MM89 isolated from human breast milk. Food Chemistry, 2022, 377, 131954.	4.2	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.	1.9	27
8	Ultrasound-Assisted Extraction of Carotenoids from Carrot Pomace and Their Optimization through Response Surface Methodology. Molecules, 2021, 26, 6763.	1.7	24
9	Effect of fructose on promoting fengycin biosynthesis in <i>Bacillus amyloliquefaciens</i> fmb-60. Journal of Applied Microbiology, 2016, 121, 1653-1664.	1.4	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.	2.8	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.	1.6	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.	1.4	20
13	Thermal treatment alternatives for enzymes inactivation in fruit juices: Recent breakthroughs and advancements. Ultrasonics Sonochemistry, 2022, 86, 105999.	3.8	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.	2.4	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.	0.7	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.	0.9	15
17	Effects of Extraction Variables on Pharmacological Activities of Vine Tea Extract (Ampelopsis) Tj ETQq1 1 0.784314 rgBT /Overlock 10	0.1	15
18	Impact of Incorporating the Aqueous Extract of Hawthorn ( <i>C. oxyanatha</i> ) Leaves on Yogurt Properties and Its Therapeutic Effects against Oxidative Stress Induced by Carbon Tetrachloride in Rats. Fermentation, 2022, 8, 200.	1.4	15

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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.	1.7	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.	1.8	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.	1.3	12
22	Chirality of the biomolecules enhanced its stereospecific action of dihydromyricetin enantiomers. <i>Food Science and Nutrition</i> , 2020, 8, 4843-4856.	1.5	11
23	Role of stilbenes against insulin resistance: A review. <i>Food Science and Nutrition</i> , 2021, 9, 6389-6405.	1.5	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.	1.9	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.	1.6	4
26	Jawbones Scaffold Constructed by TGF- $\beta$ 21 and BMP-2 Loaded Chitosan Microsphere Combining with Alg/HA/ICol for Osteogenic-Induced Differentiation. <i>Polymers</i> , 2021, 13, 3079.	2.0	4
27	LC-ESI-QTOF/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.	1.5	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.	1.8	2