

# 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	Recent Advances in Plasma Technology: Influence of Atmospheric Cold Plasma on Spore Inactivation. <i>Food Reviews International</i> , 2022, 38, 789-811.	4.3	35
2	Techno-functional properties and immunomodulatory potential of exopolysaccharide from <i>Lactiplantibacillus plantarum</i> MM89 isolated from human breast milk. <i>Food Chemistry</i> , 2022, 377, 131954.	4.2	30
3	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
4	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
5	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
6	Thermal treatment alternatives for enzymes inactivation in fruit juices: Recent breakthroughs and advancements. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 105999.	3.8	20
7	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. <i>Fermentation</i> , 2022, 8, 200.	1.4	15
8	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
9	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
10	Dielectric barrier discharge cold atmospheric plasma: Influence of processing parameters on microbial inactivation in meat and meat products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2626-2659.	5.9	38
11	Role of Food Antioxidants in Modulating Gut Microbial Communities: Novel Understandings in Intestinal Oxidative Stress Damage and Their Impact on Host Health. <i>Antioxidants</i> , 2021, 10, 1563.	2.2	51
12	Jawbones Scaffold Constructed by TGF- $\beta$ 1 and BMP-2 Loaded Chitosan Microsphere Combining with Alg/HA/ICol for Osteogenic-Induced Differentiation. <i>Polymers</i> , 2021, 13, 3079.	2.0	4
13	Role of stilbenes against insulin resistance: A review. <i>Food Science and Nutrition</i> , 2021, 9, 6389-6405.	1.5	9
14	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
15	Recent Advances in the Production of Exopolysaccharide (EPS) from <i>Lactobacillus</i> spp. and Its Application in the Food Industry: A Review. <i>Sustainability</i> , 2021, 13, 12429.	1.6	23
16	Ultrasound-Assisted Extraction of Carotenoids from Carrot Pomace and Their Optimization through Response Surface Methodology. <i>Molecules</i> , 2021, 26, 6763.	1.7	24
17	Recent Breakthroughs and Advancements in NO <sub>x</sub> and SO <sub>x</sub> Reduction Using Nanomaterials-Based Technologies: A State-of-the-Art Review. <i>Nanomaterials</i> , 2021, 11, 3301.	1.9	6
18	Chirality of the biomolecules enhanced its stereospecific action of dihydromyricetin enantiomers. <i>Food Science and Nutrition</i> , 2020, 8, 4843-4856.	1.5	11

#	ARTICLE	IF	CITATIONS
19	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.). <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15311-15318.	2.4	19
20	Action of plasma-activated lactic acid on the inactivation of inoculated <i>Salmonella Enteritidis</i> and quality of beef. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 57, 102196.	2.7	52
21	Preparation of $\alpha$ -tocopherol-chitosan nanoparticles/chitosan/montmorillonite film and the antioxidant efficiency on sliced dry-cured ham. <i>Food Control</i> , 2019, 104, 132-138.	2.8	23
22	Influence of Combined Effect of Ultra-Sonication and High-Voltage Cold Plasma Treatment on Quality Parameters of Carrot Juice. <i>Foods</i> , 2019, 8, 593.	1.9	27
23	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. <i>Antibiotics</i> , 2019, 8, 235.	1.5	41
24	Bacillomycin D-C16 triggers apoptosis of gastric cancer cells through the PI3K/Akt and FoxO3a signaling pathways. <i>Anti-Cancer Drugs</i> , 2019, 30, 46-55.	0.7	17
25	Antibiotics Resistance Genes Screening and Comparative Genomics Analysis of Commensal <i>Escherichia coli</i> Isolated from Poultry Farms between China and Sudan. <i>BioMed Research International</i> , 2018, 2018, 1-9.	0.9	15
26	Effects of Extraction Variables on Pharmacological Activities of Vine Tea Extract ( <i>Ampelopsis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462	0.1	15
27	The antibacterial activity and modes of LI-F type antimicrobial peptides against <i>Bacillus cereus</i> in vitro. <i>Journal of Applied Microbiology</i> , 2017, 123, 602-614.	1.4	20
28	Effect of fructose on promoting fengycin biosynthesis in <i>Bacillus amyloliquefaciens</i> fmb-60. <i>Journal of Applied Microbiology</i> , 2016, 121, 1653-1664.	1.4	23