

Hafiz Ansar Rasul Suleria

List of Publications by Year in Descending Order

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Version: 2024-04-27

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

189
papers

4,517
citations

35
h-index

63
g-index

212
ext. papers

6,947
ext. citations

5
avg. IF

6.07
L-index

#	Paper	IF	Citations
189	Effect of milk-derived bioactive peptides on the lipid stability and functional properties of beef nuggets.. <i>Scientific Reports</i> , 2022 , 12, 1242	4.9	2
188	Identification of Phenolic Compounds in Australian-Grown Bell Peppers by Liquid Chromatography Coupled with Electrospray Ionization-Quadrupole-Time-of-Flight-Mass Spectrometry and Estimation of Their Antioxidant Potential.. <i>ACS Omega</i> , 2022 , 7, 4563-4576	3.9	3
187	Papaver Plants: Current Insights on Phytochemical and Nutritional Composition Along with Biotechnological Applications. <i>Oxidative Medicine and Cellular Longevity</i> , 2022 , 2022, 1-23	6.7	1
186	Mechanistic role of astaxanthin derived from shrimp against certain metabolic disorders.. <i>Food Science and Nutrition</i> , 2022 , 10, 12-20	3.2	2
185	Bioaccessibility and movement of phenolic compounds from tomato () during gastrointestinal digestion and colonic fermentation.. <i>Food and Function</i> , 2022 ,	6.1	1
184	Current Insights into Phytochemistry, Nutritional, and Pharmacological Properties of Plants.. <i>Evidence-based Complementary and Alternative Medicine</i> , 2022 , 2022, 2218029	2.3	0
183	Extraction and characterization of polyphenols from non-conventional edible plants and their antioxidant activities. <i>Food Research International</i> , 2022 , 111205	7	1
182	Screening of phenolic compounds in australian grown grapes and their potential antioxidant activities. <i>Food Bioscience</i> , 2022 , 47, 101644	4.9	3
181	Sugarcane polyphenol and fiber to affect production of short-chain fatty acids and microbiota composition using in vitro digestion and pig faecal fermentation model.. <i>Food Chemistry</i> , 2022 , 385, 132665	8.5	2
180	Bioaccessibility and bioactivities of phenolic compounds from roasted coffee beans during in vitro digestion and colonic fermentation.. <i>Food Chemistry</i> , 2022 , 386, 132794	8.5	3
179	Phenolic Profiling of Berries Waste and Determination of Their Antioxidant Potential. <i>Journal of Food Quality</i> , 2022 , 2022, 1-16	2.7	0
178	LC-ESI-QTOF-MS/MS Characterization and Estimation of the Antioxidant Potential of Phenolic Compounds from Different Parts of the Lotus () Seed and Rhizome.. <i>ACS Omega</i> , 2022 , 7, 14630-14642	3.9	0
177	Assessment of the bioaccessibility of phenolics from Australian grown lettuces by in vitro simulated gastrointestinal digestion and colonic fermentation. <i>Food Bioscience</i> , 2022 , 101754	4.9	0
176	Bioaccessibility and bioavailability changes of phenolic compounds in pumpkins (<i>Cucurbita moschata</i>): A review. <i>Food Bioscience</i> , 2022 , 101753	4.9	1
175	Stability and quality improvement of shrimp patties by <i>Asparagus racemosus</i> and gamma irradiation. <i>International Journal of Food Properties</i> , 2022 , 25, 1328-1342	3	1
174	Nutritional and therapeutic properties of barley broth (Talbinah): recent updates. <i>International Journal of Food Properties</i> , 2021 , 24, 1631-1641	3	
173	ENCAPSULATING PROPERTIES OF LEGUME PROTEINS: RECENT UPDATES & PERSPECTIVES. <i>International Journal of Food Properties</i> , 2021 , 24, 1603-1614	3	1

172	Comparing the application of conventional and supercritical CO ₂ extracts of green tea; storage stability and sensory acceptance of coriander sauce. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e16058	2.1	0
171	Phenolic Profiling of Five Different Australian Grown Apples. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 2421	2.6	4
170	Characterization of Phenolics in Rejected Kiwifruit and Their Antioxidant Potential. <i>Processes</i> , 2021 , 9, 781	2.9	8
169	Nigella Plants - Traditional Uses, Bioactive Phytoconstituents, Preclinical and Clinical Studies. <i>Frontiers in Pharmacology</i> , 2021 , 12, 625386	5.6	10
168	LC-ESI-QTOF-MS/MS Profiling and Antioxidant Activity of Phenolics from Custard Apple Fruit and By-Products. <i>Separations</i> , 2021 , 8, 62	3.1	5
167	Mango rejects and mango waste: Characterization and quantification of phenolic compounds and their antioxidant potential. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15618	2.1	6
166	LC-ESI-QTOF-MS/MS Characterisation of Phenolics in Herbal Tea Infusion and Their Antioxidant Potential. <i>Fermentation</i> , 2021 , 7, 73	4.7	7
165	Comprehensive Profiling of Most Widely Used Spices for Their Phenolic Compounds through LC-ESI-QTOF-MS and Their Antioxidant Potential. <i>Antioxidants</i> , 2021 , 10,	7.1	18
164	Identification of phenolic compounds in Australian grown dragon fruits by LC-ESI-QTOF-MS/MS and determination of their antioxidant potential. <i>Arabian Journal of Chemistry</i> , 2021 , 14, 103151	5.9	12
163	Naturally Occurring Bioactives as Antivirals: Emphasis on Coronavirus Infection. <i>Frontiers in Pharmacology</i> , 2021 , 12, 575877	5.6	6
162	The Therapeutic Potential of Wogonin Observed in Preclinical Studies. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021 , 2021, 9935451	2.3	5
161	spp.: A Comprehensive Review on Bioactivities and Health-Enhancing Effects and Their Potential for the Formulation of Functional Foods and Pharmaceutical Drugs. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 5900422	6.7	3
160	LC-ESI/QTOF-MS Profiling of Chicory and Lucerne Polyphenols and Their Antioxidant Activities. <i>Antioxidants</i> , 2021 , 10,	7.1	7
159	Genus: Enlightening Phytochemical Components for Pharmacological and Health-Promoting Abilities. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 7571132	6.7	9
158	Extraction, quantification, and biochemical characterization of cereal industry by-product cell wall. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15023	2.1	1
157	Targeting androgen receptor signaling with MicroRNAs and Curcumin: a promising therapeutic approach for Prostate Cancer Prevention and intervention. <i>Cancer Cell International</i> , 2021 , 21, 77	6.4	2
156	LC-ESI-QTOF-MS/MS characterization of phenolic compounds from Prosopis farcta (Banks & Sol.) J.F.Macbr. and their potential antioxidant activities. <i>Cellular and Molecular Biology</i> , 2021 , 67, 189-200	1.1	2
155	Amino acid profile and safety assessment of infant formula available in local market, Pakistan. <i>International Journal of Food Properties</i> , 2021 , 24, 533-543	3	2

154	Marine Biotoxins: Symptoms and Monitoring Programs 2021 , 263-283		
153	Marine Fungi-Derived Secondary Metabolites: Potential as Future Drugs for Health Care 2021 , 225-262		
152	High-Throughput Screening and Characterization of Phenolic Compounds in Stone Fruits Waste by LC-ESI-QTOF-MS/MS and Their Potential Antioxidant Activities. <i>Antioxidants</i> , 2021 , 10,	7.1	17
151	Cinnamon: A Natural Feed Additive for Poultry Health and Production-A Review. <i>Animals</i> , 2021 , 11,	3.1	11
150	Effect of enzymatically hydrolyzed potato powder on quality characteristics of stirred yogurt during cold storage. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15690	2.1	0
149	Ethnomedicinal Use, Phytochemistry, and Pharmacology of J. Koenig. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021 , 2021, 8922196	2.3	4
148	Sedative-hypnotic effect and in silico study of dinaphthodiospyrrols isolated from Diospyros lotus Linn. <i>Biomedicine and Pharmacotherapy</i> , 2021 , 140, 111745	7.5	1
147	Screening of Polyphenols in Tobacco () and Determination of Their Antioxidant Activity in Different Tobacco Varieties. <i>ACS Omega</i> , 2021 , 6, 25361-25371	3.9	5
146	Nutritional and ethnomedicinal scenario of koumiss: A concurrent review. <i>Food Science and Nutrition</i> , 2021 , 9, 6421-6428	3.2	2
145	Effect of processing on bioavailability and bioaccessibility of bioactive compounds in coffee beans. <i>Food Bioscience</i> , 2021 , 46, 101373	4.9	5
144	Screening and Characterization of Phenolic Compounds from Australian Grown Bananas and Their Antioxidant Capacity. <i>Antioxidants</i> , 2021 , 10,	7.1	11
143	spp.: A Review on Phytochemical Composition, Biological Activity, and Health-Promoting Effects. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 4014867	6.7	3
142	Current advances of functional phytochemicals in Nicotiana plant and related potential value of tobacco processing waste: A review. <i>Biomedicine and Pharmacotherapy</i> , 2021 , 143, 112191	7.5	5
141	LC-ESI-QTOF-MS/MS characterization of phenolic compounds from Pyracantha coccinea M.Roem. and their antioxidant capacity. <i>Cellular and Molecular Biology</i> , 2021 , 67, 201-211	1.1	5
140	Therapeutic Potential of Marine Foods: A Review 2021 , 137-168		
139	A Comparative Investigation on Phenolic Composition, Characterization and Antioxidant Potentials of Five Different Australian Grown Pear Varieties. <i>Antioxidants</i> , 2021 , 10,	7.1	18
138	Determination and Characterization of Phenolic Compounds from Australia-Grown Sweet Cherries (L.) and Their Potential Antioxidant Properties.. <i>ACS Omega</i> , 2021 , 6, 34687-34699	3.9	5
137	A Literature-Based Update on (Thunb.) Cogn.: Traditional Uses, Nutraceutical, and Phytopharmacological Profiles.. <i>Oxidative Medicine and Cellular Longevity</i> , 2021 , 2021, 6349041	6.7	3

136	Chemical Composition, Biological Activity, and Health-Promoting Effects of <i>Withania somnifera</i> for Pharma-Food Industry Applications. <i>Journal of Food Quality</i> , 2021 , 2021, 1-14	2.7	2
135	LC-ESI-QTOF/MS characterization of bioactive compounds from black spices and their potential antioxidant activities. <i>Journal of Food Science and Technology</i> , 2020 , 57, 4671-4687	3.3	19
134	Mapping geographical inequalities in childhood diarrhoeal morbidity and mortality in low-income and middle-income countries, 2000-17: analysis for the Global Burden of Disease Study 2017. <i>Lancet, The</i> , 2020 , 395, 1779-1801	4.0	30
133	The burden of unintentional drowning: global, regional and national estimates of mortality from the Global Burden of Disease 2017 Study. <i>Injury Prevention</i> , 2020 , 26, i83-i95	3.2	45
132	Ultrasound-assisted extraction of guava and papaya leaves for the development of functional shrimp patties. <i>Food Science and Nutrition</i> , 2020 , 8, 3923-3935	3.2	5
131	The global, regional, and national burden of gastro-oesophageal reflux disease in 195 countries and territories, 1990-2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>The Lancet Gastroenterology and Hepatology</i> , 2020 , 5, 561-581	18.8	29
130	LC-ESI-QTOF-MS/MS Characterization of Seaweed Phenolics and Their Antioxidant Potential. <i>Marine Drugs</i> , 2020 , 18,	6	32
129	Formulation and biochemical evaluation of designer diet enriched with botanicals for bone health. <i>Food Science and Nutrition</i> , 2020 , 8, 2984-2992	3.2	
128	Curcumin's Nanomedicine Formulations for Therapeutic Application in Neurological Diseases. <i>Journal of Clinical Medicine</i> , 2020 , 9,	5.1	80
127	The global, regional, and national burden of cirrhosis by cause in 195 countries and territories, 1990-2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>The Lancet Gastroenterology and Hepatology</i> , 2020 , 5, 245-266	18.8	297
126	Antioxidant activity of polyphenolic extracts of filamentous fungus <i>Mucor circinelloides</i> (WJ11): Extraction, characterization and storage stability of food emulsions. <i>Food Bioscience</i> , 2020 , 34, 100525	4.9	10
125	LC-ESI-QTOF/MS characterization of Australian herb and spices (garlic, ginger, and onion) and potential antioxidant activity. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14497	2.1	11
124	The global, regional, and national burden of oesophageal cancer and its attributable risk factors in 195 countries and territories, 1990-2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>The Lancet Gastroenterology and Hepatology</i> , 2020 , 5, 582-597	18.8	71
123	Microencapsulation of microbial antioxidants from <i>Mucor circinelloides</i> , their physico-chemical characterization, in vitro digestion and releasing behaviors in food. <i>Applied Biological Chemistry</i> , 2020 , 63,	2.9	5
122	Food Processing Waste: A Potential Source for Bioactive Compounds. <i>Reference Series in Phytochemistry</i> , 2020 , 1-25	0.7	
121	Food Processing Waste: A Potential Source for Bioactive Compounds. <i>Reference Series in Phytochemistry</i> , 2020 , 625-649	0.7	2
120	From Designer Food Formulation to Oxidative Stress Mitigation: Health-Boosting Constituents of Cabbage 2020 , 217-262		
119	The Antioxidant Potential of Black Cumin (<i>Nigella sativa</i> L.) Extracts Through Different Extraction Methods. <i>Current Bioactive Compounds</i> , 2020 , 15, 623-630	0.9	4

118	Hepatoprotective Effects of Red Cabbage in Hypercholesterolemic Diet-induced Oxidative Stressed Rabbits. <i>Current Bioactive Compounds</i> , 2020 , 16, 469-480	0.9	1
117	Assessing the Therapeutic Potential of Red Cabbage (<i>Brassica oleracea</i> var. <i>capitata</i>) to Modulate Renal and Cardiac Oxidative Stress Biomarkers in Hypercholesterolemic Rabbits. <i>Current Bioactive Compounds</i> , 2020 , 16, 521-527	0.9	1
116	Comparative Assessment of Free Radical Scavenging Ability of Green and Red Cabbage Based on Their Antioxidant Vitamins and Phytochemical Constituents. <i>Current Bioactive Compounds</i> , 2020 , 16, 1231-1241	0.9	5
115	Screening of Phenolic Compounds in Australian Grown Berries by LC-ESI-QTOF-MS/MS and Determination of Their Antioxidant Potential. <i>Antioxidants</i> , 2020 , 10,	7.1	27
114	Effects of Drying Technology on Physiochemical and Nutritional Quality of Fruits and Vegetables 2020 , 69-116		2
113	High Pressure Processing (HPP): Fundamental Concepts, Emerging Scope, and Food Application 2020 , 225-257		
112	High-performance thin-layer chromatography fingerprinting, total phenolic and total flavonoid contents and anti-platelet-aggregation activities of <i>Prosopis farcta</i> extracts. <i>Cellular and Molecular Biology</i> , 2020 , 66, 8	1.1	2
111	The global, regional, and national burden of inflammatory bowel disease in 195 countries and territories, 1990-2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>The Lancet Gastroenterology and Hepatology</i> , 2020 , 5, 17-30	18.8	448
110	Effect of cabbage or its aqueous extract incorporated croquettes on chemical composition and storage stability in relation to antioxidant potential and sensory profile. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14291	2.1	5
109	Dietary Betaine Reduces the Negative Effects of Cyclic Heat Exposure on Growth Performance, Blood Gas Status and Meat Quality in Broiler Chickens. <i>Agriculture (Switzerland)</i> , 2020 , 10, 176	3	8
108	A Dietary Sugarcane-Derived Polyphenol Mix Reduces the Negative Effects of Cyclic Heat Exposure on Growth Performance, Blood Gas Status, and Meat Quality in Broiler Chickens. <i>Animals</i> , 2020 , 10,	3.1	7
107	Myricetin bioactive effects: moving from preclinical evidence to potential clinical applications. <i>BMC Complementary Medicine and Therapies</i> , 2020 , 20, 241	2.9	46
106	Altered Metabolome of Lipids and Amino Acids Species: A Source of Early Signature Biomarkers of T2DM. <i>Journal of Clinical Medicine</i> , 2020 , 9,	5.1	16
105	Evaluation of gamma irradiation and moringa leaf powder on quality characteristics of meat balls under different packaging materials. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14748	2.1	6
104	Betaine and Isoquinoline Alkaloids Protect against Heat Stress and Colonic Permeability in Growing Pigs. <i>Antioxidants</i> , 2020 , 9,	7.1	11
103	Turmeric and Its Major Compound Curcumin on Health: Bioactive Effects and Safety Profiles for Food, Pharmaceutical, Biotechnological and Medicinal Applications. <i>Frontiers in Pharmacology</i> , 2020 , 11, 01021	5.6	112
102	Dietary Lipids Influence Bioaccessibility of Polyphenols from Black Carrots and Affect Microbial Diversity under Simulated Gastrointestinal Digestion. <i>Antioxidants</i> , 2020 , 9,	7.1	13
101	Screening and Characterization of Phenolic Compounds and Their Antioxidant Capacity in Different Fruit Peels. <i>Foods</i> , 2020 , 9,	4.9	53

100	Gut Microbiota-Polyphenol Interactions in Chicken: A Review. <i>Animals</i> , 2020 , 10,	3.1	17
99	The global distribution of lymphatic filariasis, 2000-18: a geospatial analysis. <i>The Lancet Global Health</i> , 2020 , 8, e1186-e1194	13.6	34
98	Global injury morbidity and mortality from 1990 to 2017: results from the Global Burden of Disease Study 2017. <i>Injury Prevention</i> , 2020 , 26, i96-i114	3.2	39
97	Mapping local patterns of childhood overweight and wasting in low- and middle-income countries between 2000 and 2017. <i>Nature Medicine</i> , 2020 , 26, 750-759	50.5	21
96	Morbidity and mortality from road injuries: results from the Global Burden of Disease Study 2017. <i>Injury Prevention</i> , 2020 , 26, i46-i56	3.2	46
95	Diet, Lifestyle and Cardiovascular Diseases: Linking Pathophysiology to Cardioprotective Effects of Natural Bioactive Compounds. <i>International Journal of Environmental Research and Public Health</i> , 2020 , 17,	4.6	77
94	High-performance thin-layer chromatography fingerprinting, total phenolic and total flavonoid contents and anti-platelet-aggregation activities of <i>Prosopis farcta</i> extracts. <i>Cellular and Molecular Biology</i> , 2020 , 66, 8-14	1.1	
93	LC-ESI-QTOF/MS Characterization of Phenolic Compounds in Palm Fruits (Jelly and Fishtail Palm) and Their Potential Antioxidant Activities. <i>Antioxidants</i> , 2019 , 8,	7.1	24
92	Growth Performance and Characterization of Meat Quality of Broiler Chickens Supplemented with Betaine and Antioxidants under Cyclic Heat Stress. <i>Antioxidants</i> , 2019 , 8,	7.1	27
91	Lactoferrin (LF): a natural antimicrobial protein. <i>International Journal of Food Properties</i> , 2019 , 22, 1626-1641	3.6	37
90	LC-ESI-QTOF/MS Characterisation of Phenolic Acids and Flavonoids in Polyphenol-Rich Fruits and Vegetables and Their Potential Antioxidant Activities. <i>Antioxidants</i> , 2019 , 8,	7.1	71
89	<i>Capsicum annum</i> Bioactive Compounds: Health Promotion Perspectives. <i>Reference Series in Phytochemistry</i> , 2019 , 159-180	0.7	0
88	Ferric Pyrophosphate in Extruded, Fortified Rice Leads to Better Iron Outcomes Than Ferric Phosphate in Rats (P24-014-19). <i>Current Developments in Nutrition</i> , 2019 , 3,	0.4	78
87	Marine anticancer drugs and their relevant targets: a treasure from the ocean. <i>DARU, Journal of Pharmaceutical Sciences</i> , 2019 , 27, 491-515	3.9	14
86	Proanthocyanidins: A comprehensive review. <i>Biomedicine and Pharmacotherapy</i> , 2019 , 116, 108999	7.5	211
85	Functional Nonalcoholic Beverages: A Global Trend Toward a Healthy Life 2019 , 73-105		0
84	Edible insects as innovative foods: Nutritional and functional assessments. <i>Trends in Food Science and Technology</i> , 2019 , 86, 352-359	15.3	56
83	Soy Protein Is an Efficacious Alternative to Whey Protein in Fortified Blended Foods in Rats (P10-061-19). <i>Current Developments in Nutrition</i> , 2019 , 3,	0.4	78

82	Eggshell calcium: A cheap alternative to expensive supplements. <i>Trends in Food Science and Technology</i> , 2019 , 91, 219-230	15.3	48
81	Role of Encapsulation in Food Systems: A Review 2019 , 233-247		1
80	Physicochemical and Antioxidant Properties of Pizza Dough-base Enriched with Black Cumin (<i>Nigella sativa</i>) Extracts. <i>Current Nutrition and Food Science</i> , 2019 , 15, 508-516	0.7	1
79	Investigating the Antioxidant Potential of Garlic (<i>Allium sativum</i>) Extracts Through Different Extraction Modes. <i>Current Bioactive Compounds</i> , 2019 , 15, 45-50	0.9	8
78	Prophylactic Potential of Conventional and Supercritical Garlic Extracts to Alleviate Diet Related Malfunctions. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2019 , 10, 34-47	1.9	3
77	Plants: A Genus Rich in Vital Nutra-pharmaceuticals-A Review. <i>Iranian Journal of Pharmaceutical Research</i> , 2019 , 18, 68-89	1.1	15
76	Impact of solvent and supercritical fluid extracts of green tea on physicochemical and sensorial aspects of chicken soup. <i>AIMS Agriculture and Food</i> , 2019 , 4, 794-806	1.2	3
75	Exploring the Free Radical Trapping Ability of Green Tea Extracts by Optimizing Extraction Conditions. <i>Current Bioactive Compounds</i> , 2019 , 15, 540-546	0.9	
74	Marine-Algal Bioactive Compounds 2019 , 71-80		0
73	Crocin: A Mechanistic Treatise 2019 , 127-156		
72	Grapes: A Nutritional Key To Combat Various Maladies 2019 , 157-184		
71	Garlic: From Nutritional To Nutraceutical Viewpoint 2019 , 235-266		0
70	Bioactive Components in Fruits and Vegetables 2019 , 69-86		
69	Linalool: A Natural Chemotherapy Against Various Maladies 2019 , 207-234		
68	Health Perspectives Of Persimmon 2019 , 267-298		
67	Coriander (<i>Coriandrum sativum</i> L.): Bioactive Molecules and Health Effects. <i>Reference Series in Phytochemistry</i> , 2019 , 2199-2235	0.7	3
66	LC-ESI-QTOF/MS Characterization of Phenolic Compounds from Medicinal Plants (Hops and Juniper Berries) and Their Antioxidant Activity. <i>Foods</i> , 2019 , 9,	4.9	54
65	Oxidative stability and Sensoric acceptability of functional fish meat product supplemented with plantbased polyphenolic optimal extracts. <i>Lipids in Health and Disease</i> , 2019 , 18, 35	4.4	23

64	Cashew nut allergy; immune health challenge. <i>Trends in Food Science and Technology</i> , 2019 , 86, 209-216	15.3	4
63	Bioefficacy of red cabbage against hypercholesterolemic diet mediated oxidative stress. <i>Clinical Phytoscience</i> , 2019 , 5,	2.4	2
62	LC-ESI-QTOF/MS Profiling of Australian Mango Peel By-Product Polyphenols and Their Potential Antioxidant Activities. <i>Processes</i> , 2019 , 7, 764	2.9	33
61	Stress-driven discovery in the natural products: A gateway towards new drugs. <i>Biomedicine and Pharmacotherapy</i> , 2019 , 109, 459-467	7.5	23
60	Exploring the therapeutic potential of apple extracts against thrombocytopenia in rat experimental models. <i>Nutrition and Food Science</i> , 2018 , 48, 397-405	1.5	
59	Cucurmin, anticancer, & antitumor perspectives: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1271-1293	11.5	47
58	Effects of sesame seed extract as a natural antioxidant on the oxidative stability of sunflower oil. <i>Journal of Food Science and Technology</i> , 2018 , 55, 4099-4110	3.3	16
57	Microencapsulation and the Characterization of Polyherbal Formulation (PHF) Rich in Natural Polyphenolic Compounds. <i>Nutrients</i> , 2018 , 10,	6.7	32
56	Bioactive compounds and health benefits of edible Rumex species-A review. <i>Cellular and Molecular Biology</i> , 2018 , 64, 27	1.1	66
55	Marine Bioactive Compounds: Innovative Trends in Food and Medicine 2018 , 61-82		0
54	Black Cumin: A Review of Phytochemistry, Antioxidant Potential, Extraction Techniques, and Therapeutic Perspectives 2018 , 151-188		
53	Capsicum annum Bioactive Compounds: Health Promotion Perspectives. <i>Reference Series in Phytochemistry</i> , 2018 , 1-22	0.7	5
52	Coriander (Coriandrum sativum L.): Bioactive Molecules and Health Effects. <i>Reference Series in Phytochemistry</i> , 2018 , 1-37	0.7	3
51	Therapeutic Potential of Seaweed Bioactive Compounds 2018 ,		24
50	Evaluation of the Spermatogenic Activity of Polyherbal Formulation in Oligospermic Males. <i>BioMed Research International</i> , 2018 , 2018, 2070895	3	9
49	Coffee Bean-Related Agroecological Factors Affecting the Coffee. <i>Reference Series in Phytochemistry</i> , 2018 , 1-67	0.7	4
48	Novel Formulated Fortified Blended Foods Result in Improved Protein Efficiency and Hepatic Iron Concentrations Compared with Corn-Soy Blend Plus in Broiler Chickens. <i>Current Developments in Nutrition</i> , 2018 , 2, nzy073	0.4	2
47	Farm to Consumer: Factors Affecting the Organoleptic Characteristics of Coffee. II: Postharvest Processing Factors. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 1184-1237	16.4	27

46	Bioactive compounds and health benefits of edible Rumex species-A review. <i>Cellular and Molecular Biology</i> , 2018 , 64, 27-34	1.1	30
45	Therapeutic potential of abalone and status of bioactive molecules: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017 , 57, 1742-1748	11.5	37
44	In vitro anti-inflammatory activities of blacklip abalone (<i>Haliotis rubra</i>) in RAW 264.7 macrophages. <i>Food and Agricultural Immunology</i> , 2017 , 28, 711-724	2.9	10
43	Anti-hypercholesterolemic and anti-hyperglycaemic effects of conventional and supercritical extracts of black cumin (<i>Nigella sativa</i>). <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2017 , 7, 1014-1022 ^{1.4}	1.4	7
42	A comprehensive review of the health perspectives of resveratrol. <i>Food and Function</i> , 2017 , 8, 4284-4305	5.1	162
41	Citrus peel extract and powder attenuate hypercholesterolemia and hyperglycemia using rodent experimental modeling. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2017 , 7, 870-880	1.4	11
40	Ethnic and paleolithic diet: Where do they stand in inflammation alleviation? A discussion. <i>Journal of Ethnic Foods</i> , 2017 , 4, 236-241	2.5	7
39	Jamun (<i>Syzygium cumini</i>) seed and fruit extract attenuate hyperglycemia in diabetic rats. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2017 , 7, 750-754	1.4	18
38	In vitro anti-thrombotic and anti-coagulant properties of blacklip abalone (<i>Haliotis rubra</i>) viscera hydrolysate. <i>Analytical and Bioanalytical Chemistry</i> , 2017 , 409, 4195-4205	4.4	9
37	Natural polyphenols: An overview. <i>International Journal of Food Properties</i> , 2017 , 20, 1689-1699	3	239
36	Curcumin and its allied analogues: epigenetic and health perspectives A review. <i>Czech Journal of Food Sciences</i> , 2017 , 35, 285-310	1.3	2
35	Anti-Coagulant and Anti-Thrombotic Properties of Blacklip Abalone (<i>Haliotis rubra</i>): In Vitro and Animal Studies. <i>Marine Drugs</i> , 2017 , 15,	6	11
34	Antioxidants Potential of the Filamentous Fungi (<i>Mucor circinelloides</i>). <i>Nutrients</i> , 2017 , 9,	6.7	44
33	Comparative Evaluation of Polyphenol Contents and Antioxidant Activities between Ethanol Extracts of <i>Vitex negundo</i> and <i>Vitex trifolia</i> L. Leaves by Different Methods. <i>Plants</i> , 2017 , 6,	4.5	12
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24	Garlic (<i>Allium sativum</i>): diet based therapy of 21st century—review. <i>Asian Pacific Journal of Tropical Disease</i> , 2015 , 5, 271-278		61
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2	Impact of processing and storage on protein digestibility and bioavailability of legumes. <i>Food Reviews International</i> , 1-28	5.5	6
1	Bioaccessibility of phenolic compounds from sesame seeds (<i>Sesamum indicum</i> L.) during in vitro gastrointestinal digestion and colonic fermentation. <i>Journal of Food Processing and Preservation</i> ,	2.1	2