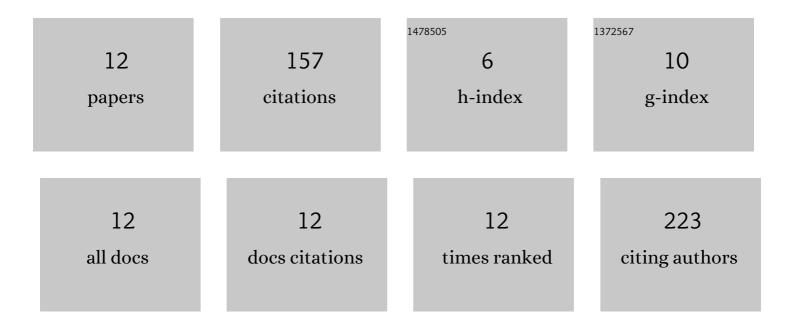
Tariq Masud

List of Publications by Year in descending order

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Τλρίο Μλειίο

#	Article	IF	CITATIONS
1	Isolation and antimicrobial susceptibility testing of Helicobacter pylori strains from gastric biopsies from Pakistani patients. Pakistan Journal of Pharmaceutical Sciences, 2019, 32, 2279-2285.	0.2	0
2	Effect of different storage conditions on coagulating properties and cheese quality of <i>Withania coagulans</i> extract. International Journal of Dairy Technology, 2018, 71, 654-662.	2.8	5
3	Sugar-Starch Metabolism and Antioxidant Potential in Potato Tubers in Response to Different Antisprouting Agents During Storage. Potato Research, 2015, 58, 361-375.	2.7	12
4	Antioxidant activity of bioactive peptides derived from bovine casein hydrolysate fractions. Journal of Food Science and Technology, 2015, 52, 231-239.	2.8	39
5	Some probiotic and antibacterial properties ofLactobacillus acidophiluscultured fromdahia native milk product. International Journal of Food Sciences and Nutrition, 2014, 65, 582-588.	2.8	1
6	Comparison of buffalo cottage cheese made from aqueous extract of <i><scp>W</scp>ithania coagulans</i> with commercial calf rennet. International Journal of Dairy Technology, 2013, 66, 396-401.	2.8	14
7	Quality evaluation of mozzarella cheese made from buffalo milk by using paneer booti (<i>Withania) Tj ETQq1 1 (</i>).784314 2.8	rgBT /Overic
8	Molecular characterisation and comparison of Lactococcal phages of Pakistan and Germany. International Journal of Dairy Technology, 2011, 64, 433-436.	2.8	0
9	PRESERVATION OF RAW BUFFALO'S MILK BY THE ACTIVATION OF LACTOPEROXIDASE SYSTEM AND ITS EFFECT ON YOGURT PREPARATION. Journal of Food Processing and Preservation, 2010, 34, 241-254.	2.0	8
10	Effect of different packaging systems on the quality of tomato (<i>Lycopersicon esculentum</i> var.) Tj ETQq0 0 918-926.	0 rgBT /0 2.7	verlock 10 T 39
11	Characterization of four new <i>Lactococcus lactis</i> bacteriophages isolated from dahi whey. International Journal of Dairy Technology, 2009, 62, 107-111.	2.8	1

12Characterization of milk coagulating properties from the extract of <i>Withania</i>12International Journal of Dairy Technology, 2009, 62, 315-320.2.824