

Tariq Masud

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3896373/publications.pdf>

Version: 2024-02-01

12
papers

157
citations

1478505

6
h-index

1372567

10
g-index

12
all docs

12
docs citations

12
times ranked

223
citing authors

#	ARTICLE	IF	CITATIONS
1	Isolation and antimicrobial susceptibility testing of <i>Helicobacter pylori</i> strains from gastric biopsies from Pakistani patients. <i>Pakistan Journal of Pharmaceutical Sciences</i> , 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. <i>International Journal of Dairy Technology</i> , 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. <i>Potato Research</i> , 2015, 58, 361-375.	2.7	12
4	Antioxidant activity of bioactive peptides derived from bovine casein hydrolysate fractions. <i>Journal of Food Science and Technology</i> , 2015, 52, 231-239.	2.8	39
5	Some probiotic and antibacterial properties of <i>Lactobacillus acidophilus</i> cultured from dahi native milk product. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 582-588.	2.8	1
6	Comparison of buffalo cottage cheese made from aqueous extract of <i>Withania coagulans</i> with commercial calf rennet. <i>International Journal of Dairy Technology</i> , 2013, 66, 396-401.	2.8	14
7	Quality evaluation of mozzarella cheese made from buffalo milk by using paneer booti (<i>Withania</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	2.8	14
8	Molecular characterisation and comparison of Lactococcal phages of Pakistan and Germany. <i>International Journal of Dairy Technology</i> , 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. <i>Journal of Food Processing and Preservation</i> , 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 0 rgBT /Overlock 10 Tf 918-926.	2.7	39
11	Characterization of four new <i>Lactococcus lactis</i> bacteriophages isolated from dahi whey. <i>International Journal of Dairy Technology</i> , 2009, 62, 107-111.	2.8	1
12	Characterization of milk coagulating properties from the extract of <i>Withania</i> coagulans. <i>International Journal of Dairy Technology</i> , 2009, 62, 315-320.	2.8	24