

Muhammad I Khan

List of Publications by Year in descending order

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71
papers

2,073
citations

218381

26
h-index

253896

43
g-index

73
all docs

73
docs citations

73
times ranked

2729
citing authors

#	ARTICLE	IF	CITATIONS
1	Meat flavor precursors and factors influencing flavor precursors—A systematic review. Meat Science, 2015, 110, 278-284.	2.7	316
2	Application of Fourier transform infrared (FTIR) spectroscopy for the identification of wheat varieties. Journal of Food Science and Technology, 2013, 50, 1018-1023.	1.4	140
3	Chemical Composition, Nitrogen Fractions and Amino Acids Profile of Milk from Different Animal Species. Asian-Australasian Journal of Animal Sciences, 2016, 29, 1022-1028.	2.4	129
4	Meat as a functional food with special reference to probiotic sausages. Food Research International, 2011, 44, 3125-3133.	2.9	95
5	Nutritional and medicinal aspects of coriander (<i>Coriandrum sativum</i> L.). British Food Journal, 2013, 115, 743-755.	1.6	78
6	Production of heterocyclic aromatic amines in meat: Chemistry, health risks and inhibition. A review. LWT - Food Science and Technology, 2014, 59, 229-233.	2.5	75
7	Therapeutic potential of graphitic carbon nitride as a drug delivery system for cisplatin (anticancer) Tj ETQq1 1 0.784314 rgBTJ/Overlock	1.5	72
8	Marine bioactive peptides: Types, structures, and physiological functions. Food Reviews International, 2017, 33, 44-61.	4.3	64
9	Inorganic and organic pollution in agricultural soil from an emerging e-waste recycling town in Taizhou area, China. Journal of Soils and Sediments, 2010, 10, 895-906.	1.5	61
10	Postmortem Aging of Beef with a Special Reference to the Dry Aging. Korean Journal for Food Science of Animal Resources, 2016, 36, 159-169.	1.5	61
11	Effect of soaking and cooking on nutritional quality and safety of legumes. Nutrition and Food Science, 2008, 38, 570-577.	0.4	60
12	Nutritional and therapeutic potential of sunflower seeds: a review. British Food Journal, 2012, 114, 544-552.	1.6	58
13	Organogelators as a Saturated Fat Replacer for Structuring Edible Oils. International Journal of Food Properties, 2015, 18, 1973-1989.	1.3	58
14	Impact of extruded flaxseed meal supplemented diet on growth performance, oxidative stability and quality of broiler meat and meat products. Lipids in Health and Disease, 2013, 12, 13.	1.2	54
15	Wheat germ oil enrichment in broiler feed with α -lipoic acid to enhance the antioxidant potential and lipid stability of meat. Lipids in Health and Disease, 2013, 12, 164.	1.2	37
16	Influence of Heavy Metals and PCBs Pollution on the Enzyme Activity and Microbial Community of Paddy Soils around an E-Waste Recycling Workshop. International Journal of Environmental Research and Public Health, 2014, 11, 3118-3131.	1.2	37
17	Cooking, storage, and reheating effect on the formation of cholesterol oxidation products in processed meat products. Lipids in Health and Disease, 2015, 14, 89.	1.2	37
18	Lipid Stability and Antioxidant Profile of Microsomal Fraction of Broiler Meat Enriched with α -Lipoic Acid and α -Tocopherol Acetate. Journal of Agricultural and Food Chemistry, 2011, 59, 7346-7352.	2.4	35

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19	Antioxidant potential of buffalo and cow milk Cheddar cheeses to tackle human colon adenocarcinoma (Caco-2) cells. <i>Asian-Australasian Journal of Animal Sciences</i> , 2018, 31, 287-292.	2.4	35
20	Oxidative stability enhancement of broiler bird meats with $\hat{1}\pm$ -lipoic acid and $\hat{1}\pm$ -tocopherol acetate supplemented feed. <i>Food Chemistry</i> , 2012, 131, 768-773.	4.2	34
21	Epigallocatechin gallate: Phytochemistry, bioavailability, utilization challenges, and strategies. <i>Journal of Food Biochemistry</i> , 2022, 46, e14189.	1.2	34
22	Solution processable quinacridone based materials as acceptor for organic heterojunction solar cells. <i>Solar Energy Materials and Solar Cells</i> , 2011, 95, 2670-2676.	3.0	32
23	Tackling metabolic syndrome by functional foods. <i>Reviews in Endocrine and Metabolic Disorders</i> , 2013, 14, 287-297.	2.6	32
24	Effect of Thermal Treatments on the Formation of Heterocyclic Aromatic Amines in Various Meats. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 376-383.	0.9	31
25	Phytochemistry, Food Application, and Therapeutic Potential of the Medicinal Plant (<i>Withania</i>) Tj ETQq1 1 0.784314, rgBT / Overlock 10	1.7	29
26	Simultaneous detection of fumonisin B1 and ochratoxin A using dual-color, time-resolved luminescent nanoparticles (NaYF ₄ : Ce, Tb and NH ₂ -Eu/DPA@SiO ₂) as labels. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 1453-1465.	1.9	28
27	Enhancement of lipid stability of broiler breast meat and meat products fed on alpha lipoic acid and alpha tocopherol acetate supplemented feed. <i>Lipids in Health and Disease</i> , 2012, 11, 57.	1.2	27
28	Effect of thermal processing on cholesterol synthesis, solubilisation into micelles and antioxidant activities using peptides of <i>Vigna angularis</i> and <i>Vicia faba</i> . <i>LWT - Food Science and Technology</i> , 2020, 129, 109504.	2.5	20
29	Microwave assisted drying and extraction technique; kinetic modelling, energy consumption and influence on antioxidant compounds of fenugreek leaves. <i>Food Science and Technology</i> , 0, 42, .	0.8	17
30	Impact of Cooking, Storage, and Reheating Conditions on the Formation of Cholesterol Oxidation Products in Pork Loin. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 23-28.	1.5	17
31	Effect of Dietary Supplementation of Bioactive Peptides on Antioxidant Potential of Broiler Breast Meat and Physicochemical Characteristics of Nuggets. <i>Food Science of Animal Resources</i> , 2020, 40, 55-73.	1.7	16
32	Wheat Germ Oil and $\hat{1}\pm$ -Lipoic Acid Predominantly Improve the Lipid Profile of Broiler Meat. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11158-11165.	2.4	15
33	Effect of soy flour supplementation on mineral and phytate contents of unleavened flat bread (chapatis). <i>Nutrition and Food Science</i> , 2005, 35, 163-168.	0.4	14
34	Functional properties of soy hulls supplemented wheat flour. <i>Nutrition and Food Science</i> , 2006, 36, 82-89.	0.4	14
35	Exploiting microorganisms to develop improved functional meat sausages: A review. <i>Food Reviews International</i> , 2017, 33, 195-215.	4.3	14
36	Oxidative stability and quality characteristics of whey protein coated rohu (<i>Labeo rohita</i>) fillets. <i>Lipids in Health and Disease</i> , 2015, 14, 58.	1.2	13

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37	Recapitulating the competence of novel & rapid monitoring tools for microbial documentation in food systems. <i>LWT - Food Science and Technology</i> , 2016, 67, 62-66.	2.5	13
38	Effect of emulsifiers on wheat&potato composite flour for the production of leavened flat bread (naan). <i>Nutrition and Food Science</i> , 2008, 38, 482-491.	0.4	12
39	Marination and Physicochemical Characteristics of Vacuum-aged Duck Breast Meat. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016, 29, 1639-1645.	2.4	12
40	Modelling and Kinetic Study of Novel and Sustainable Microwave-Assisted Dehydration of Sugarcane Juice. <i>Processes</i> , 2019, 7, 712.	1.3	12
41	Augmentation of Oxidative Stability, Descriptive Sensory Attributes and Quality of Meat Nuggets from Broilers by Dietary Quercetin and ALPHA-Tocopherol Regimens. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 373-385.	0.9	10
42	Mulberry plant as a source of functional food with therapeutic and nutritional applications: A review. <i>Journal of Food Biochemistry</i> , 2022, 46, .	1.2	10
43	Monitoring the formation of cholesterol oxidation products in model systems using response surface methodology. <i>Lipids in Health and Disease</i> , 2015, 14, 77.	1.2	9
44	Investigating potential roles of extruded flaxseed and Î±-tocopherol acetate supplementation for production of healthier broiler meat. <i>British Poultry Science</i> , 2016, 57, 566-575.	0.8	9
45	Selective deposition of dietary Î±-Lipoic acid in mitochondrial fraction and its synergistic effect with Î±-Tocopherol acetate on broiler meat oxidative stability. <i>Lipids in Health and Disease</i> , 2013, 12, 52.	1.2	8
46	Isolation, characterization and utilization of starter cultures for the development of wheyghurt drink. <i>British Food Journal</i> , 2013, 115, 1169-1186.	1.6	8
47	Effect of Bioprocesses on Phenolic Compounds, Phytic Acid and HCl Extractability of Minerals in Wheat Cultivars. <i>Food Science and Technology Research</i> , 2012, 18, 555-562.	0.3	7
48	Nutritional quality and safety of wheat&soy composite flour chapattis. <i>British Food Journal</i> , 2012, 114, 239-247.	1.6	7
49	Textured soy protein (TSP) as pizza topping. <i>Nutrition and Food Science</i> , 2010, 40, 551-556.	0.4	6
50	Sugar utilization behavior of yeast (<i>Saccharomyces cerevisiae</i>) types and doses on bread quality. <i>Nutrition and Food Science</i> , 2010, 40, 395-402.	0.4	5
51	Impact of DietaryÎ±-Lipoic Acid on Antioxidant Potential of Broiler Thigh Meat. <i>Journal of Chemistry</i> , 2015, 2015, 1-8.	0.9	5
52	Manipulation of Natural Antioxidants in Feed to Enhance the Oxidative Stability and Quality of Broiler Breast Meat and Nuggets. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12849.	0.9	5
53	Evaluating the therapeutic potential of white button mushroom (<i>Agaricus bisporus</i>) against DMBA&induced breast cancer in Sprague Dawley rats. <i>Journal of Food Biochemistry</i> , 2021, 45, e13979.	1.2	5
54	Chemical composition and antioxidant activity of date (<i>Phoenix dactylifera</i> L.) varieties at various maturity stages. <i>Food Science and Technology</i> , 0, 42, .	0.8	5

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55	Plant-based foods and hepatocellular carcinoma: A review on mechanistic understanding. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11750-11783.	5.4	5
56	Development of omega-3 rich eggs through dietary flaxseed and bioevaluation in metabolic syndrome. <i>Food Science and Nutrition</i> , 2020, 8, 2619-2626.	1.5	4
57	Preparation of low calorific fiber rich cakes by wheat bran supplementation. <i>Nutrition and Food Science</i> , 2006, 36, 438-444.	0.4	3
58	Suitability of spring wheat varieties for the production of best quality pizza. <i>Journal of Food Science and Technology</i> , 2014, 51, 1517-1524.	1.4	3
59	Utilization of processed Vigna mungo L. flour in cookies. <i>Nutrition and Food Science</i> , 2015, 45, 883-894.	0.4	3
60	Influence of Cooking, Storage Period, and Re-heating on Production of Cholesterol Oxides in Chicken Meat. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 433-441.	1.5	3
61	Nanotechnology in healthier meat processing. , 2016, , 313-345.		2
62	Discerning microbial and quality attributes of differently slaughtered and dead poultry meat. <i>Journal of Food Safety</i> , 2019, 39, e12622.	1.1	2
63	ENHANCEMENT OF BROILER MEAT OXIDATIVE STABILITY THROUGH DIETARY SUPPLEMENTATION OF CITRUS PROCESSING WASTE. <i>Pakistan Journal of Agricultural Sciences</i> , 2017, 54, 893-898.	0.1	2
64	Effect of Î²-Mannanase Supplementation on Growth Performance, Ileal Digestibility, Carcass Traits, Intestinal Morphology, and Meat Quality in Broilers Fed Low-ME Diets. <i>Animals</i> , 2022, 12, 1126.	1.0	2
65	Predictive Modeling of Spring Wheat Varieties by Cluster Analysis. <i>International Journal of Food Properties</i> , 2008, 11, 310-320.	1.3	1
66	Assessment of Different Cooking Techniques on Residual Quantification of Ciprofloxacin and Enrofloxacin Antibiotics in Chicken. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2379-2385.	0.9	1
67	Heterocyclic Amines. , 2016, , 89-111.		1
68	Development of healthier rabbit meat by supplementation of linseed in the feed and its impact on human blood lipid profile. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13194.	0.9	1
69	Bioactivity evaluation and phytochemical screening of <i>Euphorbia helioscopia</i> and <i>Rumex dentatus</i> . <i>Food Science and Technology</i> , 0, 42, .	0.8	1
70	Phytochemical characterization of <i>Morus nigra</i> fruit ultrasound-assisted ethanolic extract for its cardioprotective potential. <i>Journal of Food Biochemistry</i> , 0, , .	1.2	1
71	COOKING AND EATING QUALITY ATTRIBUTES OF EDIBLE COATED ZINC FORTIFIED RICE. <i>Pakistan Journal of Agricultural Sciences</i> , 2017, 54, 663-670.	0.1	0