

# Muhammad I Khan

## List of Publications by Year in descending order

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Version: 2024-02-01

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  | 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         |
| 2  | Epigallocatechin gallate: Phytochemistry, bioavailability, utilization challenges, and strategies. <i>Journal of Food Biochemistry</i> , 2022, 46, e14189.  | 1.2 | 34        |
| 3  | 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         |
| 4  | 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        |
| 5  | 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         |
| 6  | Phytochemistry, Food Application, and Therapeutic Potential of the Medicinal Plant ( <i>Withania</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542   | 1.7 | 29        |
| 7  | Therapeutic potential of graphitic carbon nitride as a drug delivery system for cisplatin (anticancer) Tj ETQq1 1 0.784314 rgBT /Overlock   | 1.5 | 72        |
| 8  | 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        |
| 9  | 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         |
| 10 | 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        |
| 11 | Modelling and Kinetic Study of Novel and Sustainable Microwave-Assisted Dehydration of Sugarcane Juice. <i>Processes</i> , 2019, 7, 712.  | 1.3 | 12        |
| 12 | Simultaneous detection of fumonisin B1 and ochratoxin A using dual-color, time-resolved luminescent nanoparticles (NaYF4: Ce, Tb and NH2-Eu/DPA@SiO2) as labels. <i>Analytical and Bioanalytical Chemistry</i> , 2019, 411, 1453-1465.        | 1.9 | 28        |
| 13 | Discerning microbial and quality attributes of differently slaughtered and dead poultry meat. <i>Journal of Food Safety</i> , 2019, 39, e12622.   | 1.1 | 2         |
| 14 | 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        |
| 15 | 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         |
| 16 | Marine bioactive peptides: Types, structures, and physiological functions. <i>Food Reviews International</i> , 2017, 33, 44-61.   | 4.3 | 64        |
| 17 | Exploiting microorganisms to develop improved functional meat sausages: A review. <i>Food Reviews International</i> , 2017, 33, 195-215.  | 4.3 | 14        |
| 18 | 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         |

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|----|---|-----|-----------|
| 19 | 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         |
| 20 | 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         |
| 21 | 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         |
| 22 | Postmortem Aging of Beef with a Special Reference to the Dry Aging. <i>Korean Journal for Food Science of Animal Resources</i> , 2016, 36, 159-169.   | 1.5 | 61        |
| 23 | 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        |
| 24 | Chemical Composition, Nitrogen Fractions and Amino Acids Profile of Milk from Different Animal Species. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016, 29, 1022-1028.   | 2.4 | 129       |
| 25 | Nanotechnology in healthier meat processing. , 2016, , 313-345.   |     | 2         |
| 26 | 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        |
| 27 | Heterocyclic Amines. , 2016, , 89-111.  |     | 1         |
| 28 | Investigating potential roles of extruded flaxseed and $\alpha$ -tocopherol acetate supplementation for production of healthier broiler meat. <i>British Poultry Science</i> , 2016, 57, 566-575.   | 0.8 | 9         |
| 29 | 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        |
| 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 | Utilization of processed Vigna mungo L. flour in cookies. <i>Nutrition and Food Science</i> , 2015, 45, 883-894.  | 0.4 | 3         |
| 32 | 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        |
| 33 | 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         |
| 34 | Cooking, storage, and reheating effect on the formation of cholesterol oxidation products in processed meat products. <i>Lipids in Health and Disease</i> , 2015, 14, 89.   | 1.2 | 37        |
| 35 | 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        |
| 36 | Impact of Dietary $\alpha$ -Lipoic Acid on Antioxidant Potential of Broiler Thigh Meat. <i>Journal of Chemistry</i> , 2015, 2015, 1-8.  | 0.9 | 5         |

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|----|--|-----|-----------|
| 37 | Organogelators as a Saturated Fat Replacer for Structuring Edible Oils. International Journal of Food Properties, 2015, 18, 1973-1989.   | 1.3 | 58        |
| 38 | Assessment of Different Cooking Techniques on Residual Quantification of Ciprofloxacin and Enrofloxacin Antibiotics in Chicken. Journal of Food Processing and Preservation, 2015, 39, 2379-2385.  | 0.9 | 1         |
| 39 | Meat flavor precursors and factors influencing flavor precursorsâ€™ A systematic review. Meat Science, 2015, 110, 278-284.   | 2.7 | 316       |
| 40 | 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        |
| 41 | Suitability of spring wheat varieties for the production of best quality pizza. Journal of Food Science and Technology, 2014, 51, 1517-1524.   | 1.4 | 3         |
| 42 | 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        |
| 43 | Selective deposition of dietary $\alpha$ -Lipoic acid in mitochondrial fraction and its synergistic effect with $\alpha$ -Tocopherol acetate on broiler meat oxidative stability. Lipids in Health and Disease, 2013, 12, 52.            | 1.2 | 8         |
| 44 | 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       |
| 45 | Tackling metabolic syndrome by functional foods. Reviews in Endocrine and Metabolic Disorders, 2013, 14, 287-297.  | 2.6 | 32        |
| 46 | Isolation, characterization and utilization of starter cultures for the development of wheyghurt drink. British Food Journal, 2013, 115, 1169-1186.  | 1.6 | 8         |
| 47 | Wheat Germ Oil and $\alpha$ -Lipoic Acid Predominantly Improve the Lipid Profile of Broiler Meat. Journal of Agricultural and Food Chemistry, 2013, 61, 11158-11165.   | 2.4 | 15        |
| 48 | Wheat germ oil enrichment in broiler feed with $\alpha$ -lipoic acid to enhance the antioxidant potential and lipid stability of meat. Lipids in Health and Disease, 2013, 12, 164.  | 1.2 | 37        |
| 49 | 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        |
| 50 | Nutritional and medicinal aspects of coriander ( <i>Coriandrum sativum</i> L.). British Food Journal, 2013, 115, 743-755.  | 1.6 | 78        |
| 51 | Nutritional and therapeutic potential of sunflower seeds: a review. British Food Journal, 2012, 114, 544-552.  | 1.6 | 58        |
| 52 | Effect of Bioprocesses on Phenolic Compounds, Phytic Acid and HCl Extractability of Minerals in Wheat Cultivars. Food Science and Technology Research, 2012, 18, 555-562.  | 0.3 | 7         |
| 53 | Nutritional quality and safety of wheatâ€™soy composite flour chapattis. British Food Journal, 2012, 114, 239-247.   | 1.6 | 7         |
| 54 | Enhancement of lipid stability of broiler breast meat and meat products fed on alpha lipoic acid and alpha tocopherol acetate supplemented feed. Lipids in Health and Disease, 2012, 11, 57.   | 1.2 | 27        |

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|----|---|-----|-----------|
| 55 | Oxidative stability enhancement of broiler bird meats with $\alpha$ -lipoic acid and $\alpha$ -tocopherol acetate supplemented feed. Food Chemistry, 2012, 131, 768-773.  | 4.2 | 34        |
| 56 | Lipid Stability and Antioxidant Profile of Microsomal Fraction of Broiler Meat Enriched with $\alpha$ -Lipoic Acid and $\alpha$ -Tocopherol Acetate. Journal of Agricultural and Food Chemistry, 2011, 59, 7346-7352. | 2.4 | 35        |
| 57 | Meat as a functional food with special reference to probiotic sausages. Food Research International, 2011, 44, 3125-3133.   | 2.9 | 95        |
| 58 | Solution processable quinacridone based materials as acceptor for organic heterojunction solar cells. Solar Energy Materials and Solar Cells, 2011, 95, 2670-2676.  | 3.0 | 32        |
| 59 | Sugar utilization behavior of yeast ( <i>Saccharomyces cerevisiae</i> ) types and doses on bread quality. Nutrition and Food Science, 2010, 40, 395-402.  | 0.4 | 5         |
| 60 | Textured soy protein (TSP) as pizza topping. Nutrition and Food Science, 2010, 40, 551-556.   | 0.4 | 6         |
| 61 | 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        |
| 62 | Effect of soaking and cooking on nutritional quality and safety of legumes. Nutrition and Food Science, 2008, 38, 570-577.  | 0.4 | 60        |
| 63 | Effect of emulsifiers on wheat-potato composite flour for the production of leavened flat bread (naan). Nutrition and Food Science, 2008, 38, 482-491.  | 0.4 | 12        |
| 64 | Predictive Modeling of Spring Wheat Varieties by Cluster Analysis. International Journal of Food Properties, 2008, 11, 310-320.   | 1.3 | 1         |
| 65 | Preparation of low calorific fiber rich cakes by wheat bran supplementation. Nutrition and Food Science, 2006, 36, 438-444.   | 0.4 | 3         |
| 66 | Functional properties of soy hulls supplemented wheat flour. Nutrition and Food Science, 2006, 36, 82-89.   | 0.4 | 14        |
| 67 | Effect of soy flour supplementation on mineral and phytate contents of unleavened flat bread (chapatis). Nutrition and Food Science, 2005, 35, 163-168.   | 0.4 | 14        |
| 68 | Microwave assisted drying and extraction technique; kinetic modelling, energy consumption and influence on antioxidant compounds of fenugreek leaves. Food Science and Technology, 0, 42, .                           | 0.8 | 17        |
| 69 | Bioactivity evaluation and phytochemical screening of <i>Euphorbia helioscopia</i> and <i>Rumex dentatus</i> . Food Science and Technology, 0, 42, .  | 0.8 | 1         |
| 70 | Chemical composition and antioxidant activity of date ( <i>Phoenix dactylifera</i> L.) varieties at various maturity stages. Food Science and Technology, 0, 42, .  | 0.8 | 5         |
| 71 | Phytochemical characterization of <i>Morus nigra</i> fruit ultrasound-assisted ethanolic extract for its cardioprotective potential. Journal of Food Biochemistry, 0, , .   | 1.2 | 1         |