

Muhammad Faisal Manzoor

List of Publications by Year in descending order

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Version: 2024-02-01

79
papers

2,047
citations

236612

25
h-index

288905

40
g-index

79
all docs

79
docs citations

79
times ranked

1457
citing authors

#	ARTICLE	IF	CITATIONS
1	Sources, formulations, advanced delivery and health benefits of probiotics. <i>Current Opinion in Food Science</i> , 2020, 32, 17-28.	4.1	128
2	Cysteine and homocysteine as biomarker of various diseases. <i>Food Science and Nutrition</i> , 2020, 8, 4696-4707.	1.5	122
3	Electrical systems for pulsed electric field applications in the food industry: An engineering perspective. <i>Trends in Food Science and Technology</i> , 2020, 104, 1-13.	7.8	119
4	Novel extraction techniques and pharmaceutical activities of luteolin and its derivatives. <i>Journal of Food Biochemistry</i> , 2019, 43, e12974.	1.2	105
5	Combined impact of pulsed electric field and ultrasound on bioactive compounds and FT-IR analysis of almond extract. <i>Journal of Food Science and Technology</i> , 2019, 56, 2355-2364.	1.4	104
6	Influence of ultrasound-assisted osmotic dehydration on texture, bioactive compounds and metabolites analysis of plum. <i>Ultrasonics Sonochemistry</i> , 2019, 58, 104643.	3.8	82
7	Effect of maltodextrin combination with gum arabic and whey protein isolate on the microencapsulation of gurum seed oil using a spray-drying method. <i>International Journal of Biological Macromolecules</i> , 2021, 171, 208-216.	3.6	73
8	Novel extraction, rapid assessment and bioavailability improvement of quercetin: A review. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105686.	3.8	65
9	Ultrasound based modification and structural-functional analysis of corn and cassava starch. <i>Ultrasonics Sonochemistry</i> , 2021, 80, 105795.	3.8	57
10	Impact of pulsed electric field on rheological, structural, and physicochemical properties of almond milk. <i>Journal of Food Process Engineering</i> , 2019, 42, e13299.	1.5	47
11	Effect of pulsed electric field and thermal treatments on the bioactive compounds, enzymes, microbial, and physical stability of almond milk during storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14541.	0.9	43
12	Novel processing techniques and spinach juice: Quality and safety improvements. <i>Journal of Food Science</i> , 2020, 85, 1018-1026.	1.5	40
13	Pulsed Electric Field-Assisted Ethanolic Extraction of Date Palm Fruits: Bioactive Compounds, Antioxidant Activity and Physicochemical Properties. <i>Processes</i> , 2019, 7, 585.	1.3	38
14	Impact of pulsed electric field treatment on drying kinetics, mass transfer, colour parameters and microstructure of plum. <i>Journal of Food Science and Technology</i> , 2019, 56, 2670-2678.	1.4	38
15	Role of peppermint oil in improving the oxidative stability and antioxidant capacity of borage seed oil-loaded nanoemulsions fabricated by modified starch. <i>International Journal of Biological Macromolecules</i> , 2020, 153, 697-707.	3.6	38
16	Nanotechnology: A novel tool to enhance the bioavailability of micronutrients. <i>Food Science and Nutrition</i> , 2021, 9, 3354-3361.	1.5	38
17	Impact of high-intensity thermosonication treatment on spinach juice: Bioactive compounds, rheological, microbial, and enzymatic activities. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105740.	3.8	37
18	Fatty acids characterization, oxidative perspectives and consumer acceptability of oil extracted from pre-treated chia (<i>Salvia hispanica</i> L.) seeds. <i>Lipids in Health and Disease</i> , 2016, 15, 162.	1.2	36

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19	Thermosonication effect on bioactive compounds, enzymes activity, particle size, microbial load, and sensory properties of almond (<i>Prunus dulcis</i>) milk. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105705.	3.8	36
20	Efficient utilization of date palm waste for the bioethanol production through <i>Saccharomyces cerevisiae</i> strain. <i>Food Science and Nutrition</i> , 2021, 9, 2066-2074.	1.5	35
21	Impact of pulsed electric field treatments on the growth parameters of wheat seeds and nutritional properties of their wheat plantlets juice. <i>Food Science and Nutrition</i> , 2020, 8, 2490-2500.	1.5	34
22	Effect of dielectric barrier discharge plasma, ultra-sonication, and thermal processing on the rheological and functional properties of sugarcane juice. <i>Journal of Food Science</i> , 2020, 85, 3823-3832.	1.5	31
23	Health lipid indices and physicochemical properties of dual fortified yogurt with extruded flaxseed omega fatty acids and fibers for hypercholesterolemic subjects. <i>Food Science and Nutrition</i> , 2020, 8, 273-280.	1.5	31
24	Therapeutic Potential of Date Palm against Human Infertility: A Review. <i>Metabolites</i> , 2021, 11, 408.	1.3	31
25	Quality characteristics of the processed dates vinegar under influence of ultrasound and pulsed electric field treatments. <i>Journal of Food Science and Technology</i> , 2019, 56, 4380-4389.	1.4	30
26	Spray dried nanoemulsions loaded with curcumin, resveratrol, and borage seed oil: The role of two different modified starches as encapsulating materials. <i>International Journal of Biological Macromolecules</i> , 2021, 186, 820-828.	3.6	30
27	Nutritional and Health Potential of Probiotics: A Review. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11204.	1.3	29
28	Effect of pulsed electric fields processing on physicochemical properties and bioactive compounds of apricot juice. <i>Journal of Food Process Engineering</i> , 2020, 43, e13449.	1.5	27
29	Thermo-Ultrasound-Based Sterilization Approach for the Quality Improvement of Wheat Plantlets Juice. <i>Processes</i> , 2019, 7, 518.	1.3	24
30	A Narrative Review of Recent Advances in Rapid Assessment of Anthocyanins in Agricultural and Food Products. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	23
31	Association of dietary calcium, magnesium, and vitamin D with type 2 diabetes among US adults: National health and nutrition examination survey 2007â€“2014” A cross-sectional study. <i>Food Science and Nutrition</i> , 2021, 9, 1480-1490.	1.5	22
32	Study the impact of ultra-sonication and pulsed electric field on the quality of wheat plantlet juice through FTIR and SERS. <i>Ultrasonics Sonochemistry</i> , 2021, 76, 105648.	3.8	21
33	Effect of dielectric barrier discharge (DBD) plasma on the structure and antioxidant activity of bovine serum albumin (BSA). <i>International Journal of Food Science and Technology</i> , 2020, 55, 2824-2831.	1.3	20
34	Nutritional characterization and food value addition properties of dehydrated spinach powder. <i>Food Science and Nutrition</i> , 2021, 9, 1213-1221.	1.5	20
35	Probing the combined impact of pulsed electric field and ultra-sonication on the quality of spinach juice. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15475.	0.9	20
36	Assessing the Nutritional-Value-Based Therapeutic Potentials and Non-Destructive Approaches for Mulberry Fruit Assessment: An Overview. <i>Computational Intelligence and Neuroscience</i> , 2022, 2022, 1-16.	1.1	19

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37	Nutritional Value, Phytochemical Potential, and Therapeutic Benefits of Pumpkin (<i>Cucurbita</i> sp.). <i>Plants</i> , 2022, 11, 1394.	1.6	18
38	Effect of Pulsed Electric Field Pretreatment of Date Palm Fruits on Free Amino Acids, Bioactive Components, and Physicochemical Characteristics of the Alcoholic Beverage. <i>Journal of Food Science</i> , 2019, 84, 3156-3162.	1.5	17
39	Nutritional composition and quality characterization of lotus (<i>Nelumbo nucifera</i> Gaertn.) seed flour supplemented cookies. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 181-188.	1.6	17
40	Gastrointestinal transit tolerance, cell surface hydrophobicity, and functional attributes of <i>Lactobacillus Acidophilus</i> strains isolated from Indigenous Dahi. <i>Food Science and Nutrition</i> , 2021, 9, 5092-5102.	1.5	16
41	Cereal processing waste, an environmental impact and value addition perspectives: A comprehensive treatise. <i>Food Chemistry</i> , 2021, 363, 130352.	4.2	16
42	Influence of guar gum and chitosan enriched with lemon peel essential oil coatings on the quality of pears. <i>Food Science and Nutrition</i> , 2022, 10, 2443-2454.	1.5	16
43	Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	14
44	Application of nanotechnology in the packaging of edible materials. , 2021, , 215-225.		13
45	Nutritional and lifestyle changes required for minimizing the recovery period in home quarantined COVID-19 patients of Punjab, Pakistan. <i>Food Science and Nutrition</i> , 2021, 9, 5036-5059.	1.5	13
46	The quality behavior of ultrasound extracted sunflower oil and structural computation of potato strips appertaining to deep-frying with thermic variations. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14809.	0.9	12
47	Biopolymer based nanoemulsion delivery system: An effective approach to boost the antioxidant potential of essential oil in food products. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021, 2, 100082.	1.6	12
48	Polyphenol-Rich Extracts of Traditional Culinary Spices and Herbs and Their Antibacterial Activity in Minced Beef. <i>Journal of Food Quality</i> , 2019, 2019, 1-9.	1.4	11
49	Evaluating the sterilization effect of wheat flour treated with continuous high-speed-stirring superheated steam. <i>Journal of Cereal Science</i> , 2021, 99, 103199.	1.8	11
50	Comparison of Different Methods for Extracting the Astaxanthin from <i>Haematococcus pluvialis</i> : Chemical Composition and Biological Activity. <i>Molecules</i> , 2021, 26, 3569.	1.7	11
51	Ethanol extract of okra has a potential gastroprotective effect on acute gastric lesions in Sprague Dawley rats. <i>Food Science and Nutrition</i> , 2020, 8, 6691-6698.	1.5	10
52	Dietary biomolecules as promising regenerative agents for peripheral nerve injury: An emerging nutraceutical-based therapeutic approach. <i>Journal of Food Biochemistry</i> , 2021, 45, e13989.	1.2	10
53	Impact of thermal extrusion and microwave vacuum drying on fatty acids profile during fish powder preparation. <i>Food Science and Nutrition</i> , 2021, 9, 2743-2753.	1.5	9
54	Role of stilbenes against insulin resistance: A review. <i>Food Science and Nutrition</i> , 2021, 9, 6389-6405.	1.5	9

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55	Stabilization and attributive amelioration of sugarcane juice by naturally derived preservatives using aonla and moringa extract. <i>Food Science and Nutrition</i> , 2021, 9, 3048-3058.	1.5	8
56	Investigating the structural properties and in vitro digestion of rice flours. <i>Food Science and Nutrition</i> , 2021, 9, 2668-2675.	1.5	8
57	Compositional profile of barley landlines grown in different regions of Gilgitâ€Baltistan. <i>Food Science and Nutrition</i> , 2021, 9, 2605-2611.	1.5	8
58	Lipid-soluble vitamins from dairy products: Extraction, purification, and analytical techniques. <i>Food Chemistry</i> , 2022, 373, 131436.	4.2	8
59	Protective effect of sesame (<i>sesamum indicum</i>) seed oil against hypercholesterolemic in sprague-dawley male rats. <i>Food Science and Technology</i> , 2021, 41, 741-745.	0.8	8
60	Hypocholesterolemic effect of designer yogurts fortified with omega fatty acids and dietary fibers in hypercholesterolemic subjects. <i>Food Science and Technology</i> , 2021, 41, 1000-1008.	0.8	6
61	Development and storage stability of chickpea, mung bean, and peanutâ€based readyâ€toâ€use therapeutic food to tackle proteinâ€energy malnutrition. <i>Food Science and Nutrition</i> , 2021, 9, 5131-5138.	1.5	6
62	Extraction and determination of bioactive compounds and antioxidant activity of buckwheat seed milling fractions. <i>Food Science and Technology</i> , 0, 42, .	0.8	6
63	Impact of vitamin D on maternal and fetal health: A review. <i>Food Science and Nutrition</i> , 2022, 10, 3230-3240.	1.5	6
64	Combined effect of pulsed electric fields and ultrasound on mass energy transfer and diffusion coefficient of plum. <i>Heat and Mass Transfer</i> , 2021, 57, 1087-1095.	1.2	5
65	Preparation of weaning foods by replacing plant proteins with egg protein. <i>Food Science and Technology</i> , 0, 42, .	0.8	5
66	Effect of roasting pretreatment on fatty acids, oxidative stability, tocopherols, and antioxidant activity of gurum seeds oil. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 34, 102022.	1.5	5
67	Effect of superheated steam treated wheat flour on quality characteristics and storage stability of fresh noodles. <i>Food Control</i> , 2022, 133, 108666.	2.8	5
68	Nano-enabled agrochemicals for sustainable agriculture. , 2022, , 291-306.		5
69	Effect of co-fermentation system with isolated new yeasts on soymilk: microbiological, physicochemical, rheological, aromatic, and sensory characterizations. <i>Brazilian Journal of Microbiology</i> , 2022, 53, 1549-1564.	0.8	5
70	Gurum Seeds: A Potential Source of Edible Oil. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000104.	1.0	4
71	Dough rheology and the impact of zinc sulfate on the quality of cookies. <i>Food Science and Technology</i> , 2021, 41, 646-653.	0.8	4
72	Characterization of bioactive fatty acids and oxidative stability of microwave vacuum dried fish powder supplemented extruded product. <i>Food Science and Technology</i> , 0, 42, .	0.8	4

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73	Enhancing wheat-flour safety by detecting and controlling red flour beetle <i>Tribolium castaneum</i> Herbst (Coleoptera: Tenebrionidae). <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2022, 17, 113-126.	0.5	4
74	Effect of herbal formulation intake on health indices in albino Wistar rat model. <i>Food Science and Nutrition</i> , 2021, 9, 441-448.	1.5	3
75	Effect of Microwave Heat Processing on Nutritional Indices, Antinutrients, and Sensory Attributes of Potato Powder-Supplemented Flatbread. <i>Journal of Food Quality</i> , 2022, 2022, 1-10.	1.4	3
76	A Comparative Study of Milk Fat Extracted from the Milk of Different Goat Breeds in China: Fatty Acids, Triacylglycerols and Thermal and Spectroscopic Characterization. <i>Biomolecules</i> , 2022, 12, 730.	1.8	2
77	Modified Atmosphere Packaging of Chicken Thigh Meat: Physicochemical and Sensory Characteristics during the Frozen Storage Period. <i>Journal of Food Quality</i> , 2022, 2022, 1-10.	1.4	1
78	Fish protein intake is a novel dietary approach for managing diabetes-associated complications in diabetic Wistar rat model. <i>Food Science and Nutrition</i> , 2021, 9, 1017-1024.	1.5	0
79	Effects of electrical field stimulation on the physicochemical and sensory attributes of aged chicken meat. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	0