

# Muhammad Faisal Manzoor

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

70  
papers

799  
citations

15  
h-index

25  
g-index

79  
ext. papers

1,334  
ext. citations

4.1  
avg, IF

4.77  
L-index

#	Paper	IF	Citations
70	Sources, formulations, advanced delivery and health benefits of probiotics. <i>Current Opinion in Food Science</i> , <b>2020</b> , 32, 17-28	9.8	76
69	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> , <b>2019</b> , 56, 2355-2364	3.3	61
68	Novel extraction techniques and pharmaceutical activities of luteolin and its derivatives. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12974	3.3	54
67	Electrical systems for pulsed electric field applications in the food industry: An engineering perspective. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 104, 1-13	15.3	51
66	Influence of ultrasound-assisted osmotic dehydration on texture, bioactive compounds and metabolites analysis of plum. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 58, 104643	8.9	47
65	Cysteine and homocysteine as biomarker of various diseases. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 4696-4707	3.07	37
64	Pulsed Electric Field-Assisted Ethanol Extraction of Date Palm Fruits: Bioactive Compounds, Antioxidant Activity and Physicochemical Properties. <i>Processes</i> , <b>2019</b> , 7, 585	2.9	29
63	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> , <b>2019</b> , 56, 2670-2678	3.3	25
62	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> , <b>2020</b> , 153, 697-707	7.9	24
61	Novel processing techniques and spinach juice: Quality and safety improvements. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1018-1026	3.4	21
60	Impact of pulsed electric field on rheological, structural, and physicochemical properties of almond milk. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13299	2.4	21
59	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> , <b>2020</b> , 44, e14541	2.1	18
58	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> , <b>2016</b> , 15, 162	4.4	17
57	Quality characteristics of the processed dates vinegar under influence of ultrasound and pulsed electric field treatments. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 4380-4389	3.3	17
56	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> , <b>2021</b> , 171, 208-216	7.9	17
55	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> , <b>2020</b> , 8, 2490-2500	3.2	13
54	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> , <b>2019</b> , 84, 3156-3162	3.4	13

53	Application of nanotechnology in the packaging of edible materials <b>2021</b> , 215-225		13
52	Novel extraction, rapid assessment and bioavailability improvement of quercetin: A review. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 78, 105686	8.9	13
51	Thermo-Ultrasound-Based Sterilization Approach for the Quality Improvement of Wheat Plantlets Juice. <i>Processes</i> , <b>2019</b> , 7, 518	2.9	12
50	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> , <b>2020</b> , 8, 273-280	3.3	12
49	Nanotechnology: A novel tool to enhance the bioavailability of micronutrients. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 3354-3361	3.2	12
48	Efficient utilization of date palm waste for the bioethanol production through strain. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 2066-2074	3.2	12
47	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> , <b>2021</b> , 78, 105705	8.9	12
46	Effect of pulsed electric fields processing on physicochemical properties and bioactive compounds of apricot juice. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13449	2.4	11
45	Ultrasound based modification and structural-functional analysis of corn and cassava starch. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 80, 105795	8.9	10
44	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> , <b>2020</b> , 85, 3823-3832	3.4	10
43	Impact of high-intensity thermosonication treatment on spinach juice: Bioactive compounds, rheological, microbial, and enzymatic activities. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 78, 105740	8.9	9
42	Ethanol extract of okra has a potential gastroprotective effect on acute gastric lesions in Sprague Dawley rats. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 6691-6698	3.2	8
41	Nutritional and Health Potential of Probiotics: A Review. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 11204	2.6	8
40	Therapeutic Potential of Date Palm against Human Infertility: A Review. <i>Metabolites</i> , <b>2021</b> , 11,	5.6	7
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> , <b>2021</b> , 15, 181-188	2.8	7
38	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> , <b>2020</b> , 55, 2824-2831	3.8	6
37	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> , <b>2021</b> , 45, e15475	2.1	6
36	Nutritional characterization and food value addition properties of dehydrated spinach powder. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 1213-1221	3.2	6

35	Cereal processing waste, an environmental impact and value addition perspectives: A comprehensive treatise. <i>Food Chemistry</i> , <b>2021</b> , 363, 130352	8.5	6
34	Evaluating the sterilization effect of wheat flour treated with continuous high-speed-stirring superheated steam. <i>Journal of Cereal Science</i> , <b>2021</b> , 99, 103199	3.8	5
33	Polyphenol-Rich Extracts of Traditional Culinary Spices and Herbs and Their Antibacterial Activity in Minced Beef. <i>Journal of Food Quality</i> , <b>2019</b> , 2019, 1-9	2.7	5
32	Association of dietary calcium, magnesium, and vitamin D with type 2 diabetes among US adults: National health and nutrition examination survey 2007-2014-A cross-sectional study. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 1480-1490	3.2	5
31	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> , <b>2021</b> , 76, 105648	8.9	5
30	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> , <b>2021</b> , 186, 820-828	7.9	5
29	Comparison of Different Methods for Extracting the Astaxanthin from : Chemical Composition and Biological Activity. <i>Molecules</i> , <b>2021</b> , 26,	4.8	4
28	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> , <b>2020</b> , 44, e14809	2.1	3
27	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> , <b>2021</b> , 9, 5036	3.2	3
26	Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. <i>Journal of Food Process Engineering</i> ,	2.4	3
25	Protective effect of sesame (sesamum indicum) seed oil against hypercholesterolemic in sprague-dawley male rats. <i>Food Science and Technology</i> ,	2	2
24	Lipid-soluble vitamins from dairy products: Extraction, purification, and analytical techniques. <i>Food Chemistry</i> , <b>2021</b> , 373, 131436	8.5	2
23	Characterization of bioactive fatty acids and oxidative stability of microwave vacuum dried fish powder supplemented extruded product. <i>Food Science and Technology</i> ,	2	2
22	Gastrointestinal transit tolerance, cell surface hydrophobicity, and functional attributes of strains isolated from Indigenous Dahi. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 5092-5102	3.2	2
21	Role of stilbenes against insulin resistance: A review. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 6389-6405	3.2	2
20	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> , <b>2021</b> , 2, 100082	1.7	2
19	Nano-enabled agrochemicals for sustainable agriculture <b>2022</b> , 291-306		2
18	Assessing the Nutritional-Value-Based Therapeutic Potentials and Non-Destructive Approaches for Mulberry Fruit Assessment: An Overview.. <i>Computational Intelligence and Neuroscience</i> , <b>2022</b> , 2022, 6531483		2

17	Impact of thermal extrusion and microwave vacuum drying on fatty acids profile during fish powder preparation. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 2743-2753	3.2	1
16	Compositional profile of barley landlines grown in different regions of Gilgit-Baltistan. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 2605-2611	3.2	1
15	Effect of herbal formulation intake on health indices in albino Wistar rat model. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 441-448	3.2	1
14	Gurum Seeds: A Potential Source of Edible Oil. <i>European Journal of Lipid Science and Technology</i> , <b>2021</b> , 123, 2000104	3	1
13	Combined effect of pulsed electric fields and ultrasound on mass energy transfer and diffusion coefficient of plum. <i>Heat and Mass Transfer</i> , <b>2021</b> , 57, 1087	2.2	1
12	Stabilization and attributive amelioration of sugarcane juice by naturally derived preservatives using aonla and moringa extract. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 3048-3058	3.2	1
11	Effect of roasting pretreatment on fatty acids, oxidative stability, tocopherols, and antioxidant activity of gurum seeds oil. <i>Biocatalysis and Agricultural Biotechnology</i> , <b>2021</b> , 34, 102022	4.2	1
10	Development and storage stability of chickpea, mung bean, and peanut-based ready-to-use therapeutic food to tackle protein-energy malnutrition. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 5131-5138	3.2	1
9	Effect of Microwave Heat Processing on Nutritional Indices, Antinutrients, and Sensory Attributes of Potato Powder-Supplemented Flatbread. <i>Journal of Food Quality</i> , <b>2022</b> , 2022, 1-10	2.7	1
8	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> , 1	2.3	1
7	Effect of superheated steam treated wheat flour on quality characteristics and storage stability of fresh noodles. <i>Food Control</i> , <b>2021</b> , 133, 108666	6.2	0
6	Dietary biomolecules as promising regenerative agents for peripheral nerve injury: An emerging nutraceutical-based therapeutic approach. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13989	3.3	0
5	Investigating the structural properties and in vitro digestion of rice flours. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 2668-2675	3.2	0
4	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> , <b>2022</b> , 12, 730	5.9	0
3	Nutritional Value, Phytochemical Potential, and Therapeutic Benefits of Pumpkin ( <i>Cucurbita</i> sp.). <i>Plants</i> , <b>2022</b> , 11, 1394	4.5	0
2	Fish protein intake is a novel dietary approach for managing diabetes-associated complications in diabetic Wistar rat model. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 1017-1024	3.2	
1	Modified Atmosphere Packaging of Chicken Thigh Meat: Physicochemical and Sensory Characteristics during the Frozen Storage Period. <i>Journal of Food Quality</i> , <b>2022</b> , 2022, 1-10	2.7	