

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.

16 papers	416 citations	9 h-index	18 g-index
18 ext. papers	638 ext. citations	5.9 avg, IF	4.01 L-index

#	Paper	IF	Citations
16	Preparation and characterization of chitosan-based antimicrobial active food packaging film incorporated with apple peel polyphenols. <i>International Journal of Biological Macromolecules</i> , 2018 , 114, 547-555	7.9	175
15	Chitosan-based biodegradable active food packaging film containing Chinese chive (<i>Allium tuberosum</i>) root extract for food application. <i>International Journal of Biological Macromolecules</i> , 2020 , 150, 595-604	7.9	55
14	Production and characterization of CMC-based antioxidant and antimicrobial films enriched with chickpea hull polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2018 , 118, 469-477	7.9	49
13	Preparation and Characterization of Chitosan/Gelatin-Based Active Food Packaging Films Containing Apple Peel Nanoparticles. <i>Journal of Polymers and the Environment</i> , 2020 , 28, 411-420	4.5	24
12	Effect of Chinese chives (<i>Allium tuberosum</i>) addition to carboxymethyl cellulose based food packaging films. <i>Carbohydrate Polymers</i> , 2020 , 235, 115944	10.3	23
11	Application of chitosan-based apple peel polyphenols edible coating on the preservation of strawberry (<i>Fragaria ananassa</i> cv Hongyan) fruit. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	23
10	Aloe vera gel, an excellent base material for edible films and coatings. <i>Trends in Food Science and Technology</i> , 2021 , 116, 329-341	15.3	13
9	Characterization of molecular structures of theaflavins and the interactions with bovine serum albumin. <i>Journal of Food Science and Technology</i> , 2017 , 54, 3421-3432	3.3	12
8	Effect of methyl jasmonate on carotenoids biosynthesis in germinated maize kernels. <i>Food Chemistry</i> , 2020 , 307, 125525	8.5	11
7	Nutritional, microbial and physicochemical changes in pear juice under ultrasound and commercial pasteurization during storage. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13237	2.1	9
6	Extraction optimisation, antioxidant activity and inhibition on α -amylase and pancreatic lipase of polyphenols from the seeds of <i>Syzygium cumini</i> . <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2084-2093	3.8	8
5	From lignocellulose to plastics: Knowledge transfer on the degradation approaches by fungi. <i>Biotechnology Advances</i> , 2021 , 50, 107770	17.8	5
4	Improvement in Entrapment Efficiency and In Vitro Digestion Stability of Lutein by Zein Nanocarriers with Pepsin Hydrolysis. <i>Journal of Food Quality</i> , 2020 , 2020, 1-9	2.7	4
3	Enhanced the entrapment and controlled release of <i>Syzygium cumini</i> seeds polyphenols by modifying the surface and internal organization of Alginate-based microcapsules. <i>Journal of Food Processing and Preservation</i> , 2021 , 45,	2.1	3
2	Effects of pretreatment and drying methods on the quality and stability of dried sweet potato slices during storage. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15807	2.1	1
1	Effects of preheating and drying methods on pyridoxine, phenolic compounds, ginkgolic acids, and antioxidant capacity of <i>Ginkgo biloba</i> nuts. <i>Journal of Food Science</i> , 2021 , 86, 4197-4208	3.4	1