Asad Riaz

List of Publications by Year in Descending Order

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