Hafiz M Shahbaz

List of Publications by Year
in descending order

50 papers	1,895 citations	393982 19 h-index	264894 42 g-index
51 all docs	51 docs citations	51 times ranked	2797 citing authors

#	Article	IF	Citations
1	Green Extraction Methods for Polyphenols from Plant Matrices and Their Byproducts: A Review. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 295-315.	5.9	502
2	Biosensors for rapid and sensitive detection of Staphylococcus aureus in food. Biosensors and Bioelectronics, 2018, 105, 49-57.	5.3	201
3	Emergence of Antibiotic Resistance in Listeria monocytogenes Isolated from Food Products: A Comprehensive Review. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1277-1292.	5.9	149
4	Knowledge and Information Sources About COVID-19 Among University Students in Jordan: A Cross-Sectional Study. Frontiers in Public Health, 2020, 8, 254.	1.3	130
5	Food Safety During and After the Era of COVID-19 Pandemic. Frontiers in Microbiology, 2020, 11, 1854.	1.5	100
6	Valorization of fisheries by-products: Challenges and technical concerns to food industry. Trends in Food Science and Technology, 2020, 99, 34-43.	7.8	64
7	Kinetic modeling and characterization of a diffusion-based time-temperature indicator (TTI) for monitoring microbial quality of non-pasteurized angelica juice. LWT - Food Science and Technology, 2016, 67, 143-150.	2.5	63
8	Attitudes, Anxiety, and Behavioral Practices Regarding COVID-19 among University Students in Jordan: A Cross-Sectional Study. American Journal of Tropical Medicine and Hygiene, 2020, 103, 1177-1183.	0.6	59
9	High hydrostatic pressure treatment for manufacturing of red bean powder: A comparison with the thermal treatment. Journal of Food Engineering, 2018, 238, 141-147.	2.7	49
10	Combination of TiO2-UV Photocatalysis and High Hydrostatic Pressure to Inactivate Bacterial Pathogens and Yeast in Commercial Apple Juice. Food and Bioprocess Technology, 2016, 9, 182-190.	2.6	47
11	Chemical and sensory quality of fresh pomegranate fruits exposed to gamma radiation as quarantine treatment. Food Chemistry, 2014, 145, 312-318.	4.2	44
12	Inactivation efficiency and mechanism of UV-TiO 2 photocatalysis against murine norovirus using a solidified agar matrix. International Journal of Food Microbiology, 2016, 238, 256-264.	2.1	41
13	Encapsulation of probiotic Lactobacillus acidophilus by ionic gelation with electrostatic extrusion for enhancement of survival under simulated gastric conditions and during refrigerated storage. International Journal of Food Science and Technology, 2017, 52, 519-530.	1.3	41
14	Optimization of Microwaveâ€Assisted Extraction of Bioactive Compounds from Coriolus versicolor Mushroom Using Response Surface Methodology. Journal of Food Process Engineering, 2017, 40, e12421.	1.5	35
15	Worldwide Status of Fresh Fruits Irradiation and Concerns about Quality, Safety, and Consumer Acceptance. Critical Reviews in Food Science and Nutrition, 2016, 56, 1790-1807.	5.4	27
16	Improved Extraction and Quality Characterization of Waterâ€Soluble Polysaccharide from Gammaâ€Irradiated Lentinus edodes. Journal of Food Science, 2017, 82, 296-303.	1.5	27
17	Optimization of phytic acid-crosslinked chitosan microspheres for oral insulin delivery using response surface methodology. International Journal of Pharmaceutics, 2020, 588, 119736.	2.6	27
18	Inactivation of pathogenic bacteria inoculated onto a Bacto^{â„¢}agar model surface using TiO₂-UVC photocatalysis, UVC and chlorine treatments. Journal of Applied Microbiology, 2015, 119, 688-696.	1.4	22

#	Article	IF	Citations
19	A combined treatment of UV-assisted TiO2 photocatalysis and high hydrostatic pressure to inactivate internalized murine norovirus. Innovative Food Science and Emerging Technologies, 2017, 39, 188-196.	2.7	21
20	Improved effect of autoclave processing on size reduction, chemical structure, nutritional, mechanical and in vitro digestibility properties of fish bone powder. Advanced Powder Technology, 2020, 31, 2513-2520.	2.0	21
21	Efficacy of UV-TiO2 photocatalysis technology for inactivation of Escherichia coli K12 on the surface of blueberries and a model agar matrix and the influence of surface characteristics. Food Microbiology, 2018, 76, 526-532.	2.1	19
22	High hydrostatic pressure treatment for manufacturing of garlic powder with improved microbial safety and antioxidant activity. International Journal of Food Science and Technology, 2019, 54, 325-334.	1.3	18
23	Photolysis and TiO2 Photocatalytic Treatment under UVC/VUV Irradiation for Simultaneous Degradation of Pesticides and Microorganisms. Applied Sciences (Switzerland), 2020, 10, 4493.	1.3	16
24	Physical-, Chemical-, and Microbiological-Based Identification of Electron Beam- and Î³-Irradiated Frozen Crushed Garlic. Journal of Agricultural and Food Chemistry, 2014, 62, 7920-7926.	2.4	14
25	Investigation of Radiation-Induced Free Radicals and Luminescence Properties in Fresh Pomegranate Fruits. Journal of Agricultural and Food Chemistry, 2013, 61, 4019-4025.	2.4	12
26	Application of high pressure processing for prevention of greenish-gray yolks and improvement of safety and shelf-life of hard-cooked peeled eggs. Innovative Food Science and Emerging Technologies, 2018, 45, 10-17.	2.7	12
27	The Use of Malic and Acetic Acids in Washing Solution to Control Salmonella spp. on Chicken Breast. Journal of Food Science, 2018, 83, 2197-2203.	1.5	12
28	Formation of furan in baby food products: Identification and technical challenges. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2699-2715.	5.9	12
29	Inactivation of Salmonella Typhimurium in fresh cherry tomatoes using combined treatment of UVâ€“TiO2 photocatalysis and high hydrostatic pressure. Food Science and Biotechnology, 2018, 27, 1531-1539.	1.2	11
30	Effects of TiO₂â€“UVC photocatalysis and thermal pasteurisation on microbial inactivation and quality characteristics of the Korean riceâ€andâ€malt drink sikhye. International Journal of Food Science and Technology, 2016, 51, 123-132.	1.3	10
31	Advances in Nonthermal Processing Technologies for Enhanced Microbiological Safety and Quality of Fresh Fruit and Juice Products. , 2018, , 179-217.		10
32	Evaluation and storage stability of potato chips made from different varieties of potatoes cultivated in Pakistan. Journal of Food Processing and Preservation, 2021, 45, e15437.	0.9	9
33	Development of ginseng powder using high hydrostatic pressure treatment combined with UV-TiO2 photocatalysis. Journal of Ginseng Research, 2020, 44, 154-160.	3.0	8
34	Assessment of Antioxidant Potential of Pomegranate Fruit By-Products via a Direct Approach Using a Simple QUENCHER Method. Journal of AOAC INTERNATIONAL, 2016, 99, 599-603.	0.7	7
35	Effects of UV-C in a Teflon-Coil and High Hydrostatic Pressure Combined Treatment for Maintenance of the Characteristic Quality of Dongchimi (Watery Radish Kimchi) during Room Temperature Storage. Journal of Food Processing and Preservation, 2017, 41, e13057.	0.9	7
36	Effectiveness of thermoluminescence analysis to detect low quantity of gamma-irradiated component in non-irradiated mushroom powders. Journal of Luminescence, 2013, 136, 395-400.	1.5	6

#	Article	IF	Citations
37	Effect of high pressure processing combined with lactic acid bacteria on the microbial counts and physicochemical properties of uncooked beef patties during refrigerated storage. Journal of Food Processing and Preservation, 2021, 45, e15345.	0.9	6
38	Inactivation of Bacillus cereus spores using a combined treatment of UV-TiO2 photocatalysis and high hydrostatic pressure. Innovative Food Science and Emerging Technologies, 2021, 70, 102676.	2.7	6
39	Effectiveness of luminescence analysis to identify gamma-irradiated shrimps: Effects of grinding, mixing and different methods of mineral separation. Food Research International, 2013, 54, 416-422.	2.9	5
40	The Inactivation of Pathogens in Fruit Juice. , 2018, , 341-361.		5
41	Radiation- and grinding-induced luminescence properties for the detection ofÂirradiated wheat. Journal of Cereal Science, 2013, 57, 261-263.	1.8	4
42	Effect of Drying Treatment on Physical Identification Characteristics of Irradiated Seasonings. Food Analytical Methods, 2014, 7, 268-275.	1.3	4
43	Screening and identification of electron-beam irradiated dried spice-mixture products by electronic sensing and standard analytical methods through dose estimation. LWT - Food Science and Technology, 2020, 125, 108957.	2.5	4
44	Effect of Co-Encapsulated Natural Antioxidants with Modified Starch on the Oxidative Stability of Î²-Carotene Loaded within Nanoemulsions. Applied Sciences (Switzerland), 2022, 12, 1070.	1.3	3
45	Improved Electron Spin Resonance Spectroscopy with Different Sample Treatments to Identify Irradiated Sprout Seeds. Food Analytical Methods, 2014, 7, 1874-1880.	1.3	2
46	Analysis of electron spin resonance spectra for the identification of complex ESR signals using irradiated standard marker materials. Journal of Radioanalytical and Nuclear Chemistry, 2015, 306, 93-97.	0.7	2
47	The impact of mineral separation procedure on thermoluminescence analysis of non-irradiated dried fish and shellfish. Acta Alimentaria, 2015, 44, 400-408.	0.3	1
48	Application of simple biological analyses to screen irradiated brown rice, soybean and sesame seeds. Journal of the Korean Society for Applied Biological Chemistry, 2014, 57, 253-258.	0.9	0
49	TL and ESR based identification of gamma-irradiated frozen fish using different hydrolysis techniques. Radiation Physics and Chemistry, 2014, 105, 83-88.	1.4	0
50	Assessment of microbiological contamination in saengshik products from the Korean market and identification of the irradiation status. Food Science and Biotechnology, 2018, 27, 607-615.	1.2	0