

# Hafiz M Shahbaz

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4833816/publications.pdf>

Version: 2024-02-01

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	Effect of Co-Encapsulated Natural Antioxidants with Modified Starch on the Oxidative Stability of $\beta$ -Carotene Loaded within Nanoemulsions. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 1070.	1.3	3
2	Effect of high pressure processing combined with lactic acid bacteria on the microbial counts and physicochemical properties of uncooked beef patties during refrigerated storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15345.	0.9	6
3	Formation of furan in baby food products: Identification and technical challenges. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2699-2715.	5.9	12
4	Evaluation and storage stability of potato chips made from different varieties of potatoes cultivated in Pakistan. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15437.	0.9	9
5	Inactivation of <i>Bacillus cereus</i> spores using a combined treatment of UV-TiO <sub>2</sub> photocatalysis and high hydrostatic pressure. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 70, 102676.	2.7	6
6	Development of ginseng powder using high hydrostatic pressure treatment combined with UV-TiO <sub>2</sub> photocatalysis. <i>Journal of Ginseng Research</i> , 2020, 44, 154-160.	3.0	8
7	Screening and identification of electron-beam irradiated dried spice-mixture products by electronic sensing and standard analytical methods through dose estimation. <i>LWT - Food Science and Technology</i> , 2020, 125, 108957.	2.5	4
8	Optimization of phytic acid-crosslinked chitosan microspheres for oral insulin delivery using response surface methodology. <i>International Journal of Pharmaceutics</i> , 2020, 588, 119736.	2.6	27
9	Food Safety During and After the Era of COVID-19 Pandemic. <i>Frontiers in Microbiology</i> , 2020, 11, 1854.	1.5	100
10	Knowledge and Information Sources About COVID-19 Among University Students in Jordan: A Cross-Sectional Study. <i>Frontiers in Public Health</i> , 2020, 8, 254.	1.3	130
11	Photolysis and TiO <sub>2</sub> Photocatalytic Treatment under UVC/VUV Irradiation for Simultaneous Degradation of Pesticides and Microorganisms. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4493.	1.3	16
12	Valorization of fisheries by-products: Challenges and technical concerns to food industry. <i>Trends in Food Science and Technology</i> , 2020, 99, 34-43.	7.8	64
13	Improved effect of autoclave processing on size reduction, chemical structure, nutritional, mechanical and in vitro digestibility properties of fish bone powder. <i>Advanced Powder Technology</i> , 2020, 31, 2513-2520.	2.0	21
14	Attitudes, Anxiety, and Behavioral Practices Regarding COVID-19 among University Students in Jordan: A Cross-Sectional Study. <i>American Journal of Tropical Medicine and Hygiene</i> , 2020, 103, 1177-1183.	0.6	59
15	High hydrostatic pressure treatment for manufacturing of garlic powder with improved microbial safety and antioxidant activity. <i>International Journal of Food Science and Technology</i> , 2019, 54, 325-334.	1.3	18
16	Assessment of microbiological contamination in saengshik products from the Korean market and identification of the irradiation status. <i>Food Science and Biotechnology</i> , 2018, 27, 607-615.	1.2	0
17	Inactivation of <i>Salmonella Typhimurium</i> in fresh cherry tomatoes using combined treatment of UV-TiO <sub>2</sub> photocatalysis and high hydrostatic pressure. <i>Food Science and Biotechnology</i> , 2018, 27, 1531-1539.	1.2	11
18	Biosensors for rapid and sensitive detection of <i>Staphylococcus aureus</i> in food. <i>Biosensors and Bioelectronics</i> , 2018, 105, 49-57.	5.3	201

#	ARTICLE	IF	CITATIONS
19	The Inactivation of Pathogens in Fruit Juice. , 2018, , 341-361.		5
20	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
21	Advances in Nonthermal Processing Technologies for Enhanced Microbiological Safety and Quality of Fresh Fruit and Juice Products. , 2018, , 179-217.		10
22	Efficacy of UV-TiO <sub>2</sub> 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
23	The Use of Malic and Acetic Acids in Washing Solution to Control <i>Salmonella</i> spp. on Chicken Breast. Journal of Food Science, 2018, 83, 2197-2203.	1.5	12
24	Emergence of Antibiotic Resistance in <i>Listeria monocytogenes</i> Isolated from Food Products: A Comprehensive Review. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1277-1292.	5.9	149
25	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
26	Optimization of Microwave-Assisted Extraction of Bioactive Compounds from <i>Coriolus versicolor</i> Mushroom Using Response Surface Methodology. Journal of Food Process Engineering, 2017, 40, e12421.	1.5	35
27	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
28	Improved Extraction and Quality Characterization of Water-Soluble Polysaccharide from Gamma-Irradiated <i>Lentinus edodes</i> . Journal of Food Science, 2017, 82, 296-303.	1.5	27
29	A combined treatment of UV-assisted TiO <sub>2</sub> photocatalysis and high hydrostatic pressure to inactivate internalized murine norovirus. Innovative Food Science and Emerging Technologies, 2017, 39, 188-196.	2.7	21
30	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
31	Encapsulation of probiotic <i>Lactobacillus acidophilus</i> 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
32	Inactivation efficiency and mechanism of UV-TiO <sub>2</sub> photocatalysis against murine norovirus using a solidified agar matrix. International Journal of Food Microbiology, 2016, 238, 256-264.	2.1	41
33	Effects of TiO <sub>2</sub> -UVC photocatalysis and thermal pasteurisation on microbial inactivation and quality characteristics of the Korean rice-and-malt drink sikhye. International Journal of Food Science and Technology, 2016, 51, 123-132.	1.3	10
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	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
36	Combination of TiO <sub>2</sub> -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

#	ARTICLE	IF	CITATIONS
37	Worldwide Status of Fresh Fruits Irradiation and Concerns about Quality, Safety, and Consumer Acceptance. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1790-1807.	5.4	27
38	Inactivation of pathogenic bacteria inoculated onto a Bacto <sup>®</sup> agar model surface using TiO <sub>2</sub> -UVC photocatalysis, UVC and chlorine treatments. <i>Journal of Applied Microbiology</i> , 2015, 119, 688-696.	1.4	22
39	Analysis of electron spin resonance spectra for the identification of complex ESR signals using irradiated standard marker materials. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 2015, 306, 93-97.	0.7	2
40	The impact of mineral separation procedure on thermoluminescence analysis of non-irradiated dried fish and shellfish. <i>Acta Alimentaria</i> , 2015, 44, 400-408.	0.3	1
41	Chemical and sensory quality of fresh pomegranate fruits exposed to gamma radiation as quarantine treatment. <i>Food Chemistry</i> , 2014, 145, 312-318.	4.2	44
42	Effect of Drying Treatment on Physical Identification Characteristics of Irradiated Seasonings. <i>Food Analytical Methods</i> , 2014, 7, 268-275.	1.3	4
43	Physical-, Chemical-, and Microbiological-Based Identification of Electron Beam- and <sup>60</sup> Co-Irradiated Frozen Crushed Garlic. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7920-7926.	2.4	14
44	Improved Electron Spin Resonance Spectroscopy with Different Sample Treatments to Identify Irradiated Sprout Seeds. <i>Food Analytical Methods</i> , 2014, 7, 1874-1880.	1.3	2
45	Application of simple biological analyses to screen irradiated brown rice, soybean and sesame seeds. <i>Journal of the Korean Society for Applied Biological Chemistry</i> , 2014, 57, 253-258.	0.9	0
46	TL and ESR based identification of gamma-irradiated frozen fish using different hydrolysis techniques. <i>Radiation Physics and Chemistry</i> , 2014, 105, 83-88.	1.4	0
47	Effectiveness of luminescence analysis to identify gamma-irradiated shrimps: Effects of grinding, mixing and different methods of mineral separation. <i>Food Research International</i> , 2013, 54, 416-422.	2.9	5
48	Effectiveness of thermoluminescence analysis to detect low quantity of gamma-irradiated component in non-irradiated mushroom powders. <i>Journal of Luminescence</i> , 2013, 136, 395-400.	1.5	6
49	Radiation- and grinding-induced luminescence properties for the detection of <sup>60</sup> Co-irradiated wheat. <i>Journal of Cereal Science</i> , 2013, 57, 261-263.	1.8	4
50	Investigation of Radiation-Induced Free Radicals and Luminescence Properties in Fresh Pomegranate Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4019-4025.	2.4	12