

# Wahab Ali Khan

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5018616/publications.pdf>

Version: 2024-02-01

10  
papers

186  
citations

1307594

7  
h-index

1474206

9  
g-index

10  
all docs

10  
docs citations

10  
times ranked

150  
citing authors

#	ARTICLE	IF	CITATIONS
1	In Vitro Probiotic Potential and Safety Evaluation (Hemolytic, Cytotoxic Activity) of Bifidobacterium Strains Isolated from Raw Camel Milk. Microorganisms, 2020, 8, 354.	3.6	85
2	SAFETY ASSESSMENT OF MILK AND INDIGENOUS MILK PRODUCTS FROM DIFFERENT AREAS OF FAISALABAD. Journal of Microbiology, Biotechnology and Food Sciences, 2020, 9, 1197-1203.	0.8	28
3	Microencapsulation of vitamin D in protein matrices: in vitro release and storage stability. Journal of Food Measurement and Characterization, 2020, 14, 1172-1182.	3.2	21
4	Bioavailability, rheology, and sensory evaluation of mayonnaise fortified with vitamin D encapsulated in protein-based carriers. Journal of Texture Studies, 2020, 51, 955-967.	2.5	15
5	Characterization and Comparative Evaluation of Milk Protein Variants from Pakistani Dairy Breeds. Food Science of Animal Resources, 2020, 40, 689-698.	4.1	13
6	Characterization of biopolymeric encapsulation system for improved survival of Lactobacillus brevis. Journal of Food Measurement and Characterization, 2022, 16, 2292-2299.	3.2	11
7	Microencapsulation and invitro characterization of Bifidobacterium animalis for improved survival. Journal of Food Measurement and Characterization, 2021, 15, 2591-2600.	3.2	9
8	Double layered encapsulation to immobilize <i>Bifidobacterium bifidum</i> <scp>ATCC</scp> 35914 in polysaccharide-protein matrices and their viability in set type yoghurt. Journal of Food Processing and Preservation, 2022, 46, .	2.0	2
9	Utilization of indigenously isolated single strain starter cultures for the production of sourdough bread. International Journal of Food and Allied Sciences, 2016, 2, 8.	0.4	1
10	Evaluation of a Bitter Gourd protein isolate in a cookie formulation. International Journal of Vegetable Science, 0, , 1-16.	1.3	1