

Masood Sadiq Butt

List of Publications by Year in descending order

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Version: 2024-02-01

131
papers

5,648
citations

117571

34
h-index

85498

71
g-index

134
all docs

134
docs citations

134
times ranked

8451
citing authors

#	ARTICLE	IF	CITATIONS
1	Therapeutic perspective of thymoquinone: A mechanistic treatise. <i>Food Science and Nutrition</i> , 2021, 9, 1792-1809.	1.5	13
2	Production of Protein Hydrolysate from Rohu (<i>Labeo rohita</i>) Waste using Fungal Proteases. <i>Pakistan Journal of Zoology</i> , 2021, 53, .	0.1	0
3	Neuroprotective effects of oleuropein: Recent developments and contemporary research. <i>Journal of Food Biochemistry</i> , 2021, 45, e13967.	1.2	22
4	Comparing the application of conventional and supercritical CO ₂ extracts of green tea; storage stability and sensory acceptance of coriander sauce. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16058.	0.9	2
5	Modelling and kinetic study of microwave assisted drying of ginger and onion with simultaneous extraction of bioactive compounds. <i>Food Science and Biotechnology</i> , 2020, 29, 513-519.	1.2	21
6	Effect of cabbage or its aqueous extract incorporated croquettes on chemical composition and storage stability in relation to antioxidant potential and sensory profile. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14291.	0.9	6
7	Microencapsulation of vitamin D in protein matrices: in vitro release and storage stability. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1172-1182.	1.6	21
8	Bioavailability, rheology, and sensory evaluation of mayonnaise fortified with vitamin D encapsulated in protein-based carriers. <i>Journal of Texture Studies</i> , 2020, 51, 955-967.	1.1	15
9	Spicing up gastrointestinal health with dietary essential oils. <i>Phytochemistry Reviews</i> , 2020, 19, 243-263.	3.1	15
10	Bioassessment of flaxseed powder and extract against hyperglycemia and hypercholesterolemia using Sprague Dawley rats. <i>Clinical Phytoscience</i> , 2020, 6, .	0.8	3
11	Comparative Assessment of Free Radical Scavenging Ability of Green and Red Cabbage Based on Their Antioxidant Vitamins and Phytochemical Constituents. <i>Current Bioactive Compounds</i> , 2020, 16, 1231-1241.	0.2	7
12	From Designer Food Formulation to Oxidative Stress Mitigation: Health-Boosting Constituents of Cabbage. , 2020, , 217-262.		0
13	Eggshell calcium: A cheap alternative to expensive supplements. <i>Trends in Food Science and Technology</i> , 2019, 91, 219-230.	7.8	95
14	Hepatoprotective effects of red beetroot-based beverages against CCl ₄ -induced hepatic stress in Sprague Dawley rats. <i>Journal of Food Biochemistry</i> , 2019, 43, e13057.	1.2	15
15	Assessing the bioefficacy of conventional solvent and supercritical fluid extracts of green tea to alleviate lifestyle related dysfunctions. <i>Clinical Phytoscience</i> , 2019, 5, .	0.8	1
16	Capsicum annum Bioactive Compounds: Health Promotion Perspectives. <i>Reference Series in Phytochemistry</i> , 2019, , 159-180.	0.2	1
17	Nephroprotective effects of red beetroot-based beverages against gentamicin-induced renal stress. <i>Journal of Food Biochemistry</i> , 2019, 43, e12873.	1.2	10
18	Inhibitory effect of black tea (<i>Camellia sinensis</i>) theaflavins and thearubigins against HCT 116 colon cancer cells and HT 460 lung cancer cells. <i>Journal of Food Biochemistry</i> , 2019, 43, e12822.	1.2	27

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19	Bioefficacy of red cabbage against hypercholesterolemic diet mediated oxidative stress. <i>Clinical Phytoscience</i> , 2019, 5, .	0.8	4
20	Coriander (<i>Coriandrum sativum</i> L.): Bioactive Molecules and Health Effects. <i>Reference Series in Phytochemistry</i> , 2019, , 2199-2235.	0.2	5
21	Impact of solvent and supercritical fluid extracts of green tea on physicochemical and sensorial aspects of chicken soup. <i>AIMS Agriculture and Food</i> , 2019, 4, 794-806.	0.8	5
22	Garlic: From Nutritional To Nutraceutical Viewpoint. , 2019, , 235-266.		1
23	Therapeutic potential of dairy bioactive peptides: A contemporary perspective. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 105-115.	5.4	78
24	Resveratrol as an anti-cancer agent: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1428-1447.	5.4	409
25	Investigating the antioxidant potential of licorice extracts obtained through different extraction modes. <i>Journal of Food Biochemistry</i> , 2018, 42, e12466.	1.2	17
26	Oxidative Stress Diminishing Perspectives of Green and Black Tea Polyphenols: A Mechanistic Approach. , 2018, , .		1
27	Influence of supercritical fluid extract of <i>Cinnamomum zeylanicum</i> bark on physical, bioactive and sensory properties of innovative cinnamaldehyde-enriched chocolates. <i>Czech Journal of Food Sciences</i> , 2018, 36, 28-36.	0.6	11
28	Exploring the potential of black tea based flavonoids against hyperlipidemia related disorders. <i>Lipids in Health and Disease</i> , 2018, 17, 57.	1.2	43
29	Physicochemical and Amino Acid Profiling of Cheddar, Mozzarella and Paneer Whey. <i>Pakistan Journal of Scientific and Industrial Research Series B: Biological Sciences</i> , 2018, 58, 155-158.	0.1	0
30	Malnutrition in Children and One Health. , 2018, , 595-610.		0
31	Black Cumin: A Review of Phytochemistry, Antioxidant Potential, Extraction Techniques, and Therapeutic Perspectives. , 2018, , 151-188.		0
32	Rice bran nutraceuticals: A comprehensive review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3771-3780.	5.4	167
33	Mangiferin: a natural miracle bioactive compound against lifestyle related disorders. <i>Lipids in Health and Disease</i> , 2017, 16, 84.	1.2	197
34	Pasting properties of pectin coated iron-folate fortified basmati rice. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13157.	0.9	5
35	Evaluating the antimicrobial potential of green cardamom essential oil focusing on quorum sensing inhibition of <i>Chromobacterium violaceum</i> . <i>Journal of Food Science and Technology</i> , 2017, 54, 2306-2315.	1.4	52
36	Anti-hypercholesterolemic and anti-hyperglycaemic effects of conventional and supercritical extracts of black cumin (<i>Nigella sativa</i>). <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2017, 7, 1014-1022.	0.5	12

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37	Citrus peel extract and powder attenuate hypercholesterolemia and hyperglycemia using rodent experimental modeling. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2017, 7, 870-880.	0.5	21
38	Jamun (<i>Syzygium cumini</i>) seed and fruit extract attenuate hyperglycemia in diabetic rats. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2017, 7, 750-754.	0.5	36
39	Effect of Different Time-Solvent Interactions on Polyphenol Content of Milky Tea. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13039.	0.9	4
40	Development of protein, dietary fiber, and micronutrient enriched extruded corn snacks. <i>Journal of Texture Studies</i> , 2017, 48, 221-230.	1.1	30
41	Preparation of Micronutrients Fortified Spirulina Supplemented Rice-Soy Crisps Processed Through Novel Supercritical Fluid Extrusion. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12986.	0.9	15
42	Antihypertensive and Antioxidative Potential of Water Soluble Peptide Fraction from Different Yoghurts. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12979.	0.9	12
43	Role of nanotechnology in enhancing bioavailability and delivery of dietary factors. , 2017, , 587-618.		4
44	Vitamin K2 Rich Food Products. , 2017, , .		3
45	Storage Stability of Garlic Fortified Chicken Bites. <i>Journal of Food Chemistry and Nanotechnology</i> , 2017, 03, .	0.7	7
46	Therapeutic Potential of Cinnamomum Zeylanicum Extract to Mitigate Hyperglycemia. <i>Annals of King Edward Medical University</i> , 2017, 23, .	0.1	3
47	Effect of Storage on Cooking Quality Attributes and Fortificants Stability in Edible-Coated Iron-Folate Fortified Basmati Rice. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 925-933.	0.9	8
48	Augmentation of Oxidative Stability, Descriptive Sensory Attributes and Quality of Meat Nuggets from Broilers by Dietary Quercetin and ALPHA-Tocopherol Regimens. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 373-385.	0.9	10
49	Effect of Calcium Lactate and Modified Atmosphere Storage on Biochemical Characteristics of Guava Fruit. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 657-666.	0.9	9
50	Quantification of Mangiferin by High Pressure Liquid Chromatography; Physicochemical and Sensory Evaluation of Functional Mangiferin Drink. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 760-769.	0.9	13
51	A Potential of Biopesticides to Enhance the Shelf Life of Tomatoes (<i>Lycopersicon Esculentum</i> Mill.) in the Controlled Atmosphere. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 3-13.	0.9	3
52	Impact of Various Processing Techniques on Dissipation Behavior of Antibiotic Residues in Poultry Meat. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 76-82.	0.9	7
53	Quality of Processed Cheddar Cheese as a Function of Emulsifying Salt Replaced by Î ^g -Carrageenan. <i>International Journal of Food Properties</i> , 2016, 19, 1874-1883.	1.3	10
54	AN OVERVIEW: GINGER, A TREMENDOUS HERB. <i>Journal of Global Innovations in Agricultural and Social Sciences</i> , 2016, 4, 172-187.	0.3	6

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55	Functional Properties and Amino acid Profile of <i>Spirulina platensis</i> Protein Isolates. Pakistan Journal of Scientific and Industrial Research Series B: Biological Sciences, 2016, 59, 12-19.	0.1	22
56	COMPARATIVE STUDY OF CONVENTIONAL SOLVENT AND SUPERCRITICAL FLUID EXTRACTS OF TURMERIC USING HIGH PERFORMANCE LIQUID CHROMATOGRAPHY. Pakistan Journal of Agricultural Sciences, 2016, , .	0.1	1
57	Physicochemical Behavior of Zinc-Fortified, Sodium Caseinate-Based, Edible-Coated Apricots during Storage in Controlled Atmosphere. Journal of Food Processing and Preservation, 2015, 39, 2431-2441.	0.9	4
58	Lipid stability, antioxidant potential and fatty acid composition of broilers breast meat as influenced by quercetin in combination with α -tocopherol enriched diets. Lipids in Health and Disease, 2015, 14, 61.	1.2	39
59	Prebiotics, gut microbiota and metabolic risks: Unveiling the relationship. Journal of Functional Foods, 2015, 17, 189-201.	1.6	54
60	<i>Nigella sativa</i> fixed and essential oil modulates glutathione redox enzymes in potassium bromate induced oxidative stress. BMC Complementary and Alternative Medicine, 2015, 15, 330.	3.7	27
61	Compositional analysis of developed whey based fructooligosaccharides supplemented low- calorie drink. Journal of Food Science and Technology, 2015, 52, 1849-1856.	1.4	7
62	Organogelators as a Saturated Fat Replacer for Structuring Edible Oils. International Journal of Food Properties, 2015, 18, 1973-1989.	1.3	58
63	Supplementation of prebiotics to a whey-based beverage reduces the risk of hypercholesterolaemia in rats. International Dairy Journal, 2015, 48, 80-84.	1.5	11
64	Preventive role of green tea catechins from obesity and related disorders especially hypercholesterolemia and hyperglycemia. Journal of Translational Medicine, 2015, 13, 79.	1.8	60
65	Garlic (<i>Allium sativum</i>): diet based therapy of 21st centuryâ€”a review. Asian Pacific Journal of Tropical Disease, 2015, 5, 271-278.	0.5	92
66	Proteinâ€”Energy Malnutrition: A Risk Factor for Various Ailments. Critical Reviews in Food Science and Nutrition, 2015, 55, 242-253.	5.4	59
67	Onion: Nature Protection Against Physiological Threats. Critical Reviews in Food Science and Nutrition, 2015, 55, 50-66.	5.4	131
68	Tomato (<i>Solanum lycopersicum</i>) Carotenoids and Lycopenes Chemistry; Metabolism, Absorption, Nutrition, and Allied Health Claimsâ€”A Comprehensive Review. Critical Reviews in Food Science and Nutrition, 2015, 55, 919-929.	5.4	192
69	Green Tea and Anticancer Perspectives: Updates from Last Decade. Critical Reviews in Food Science and Nutrition, 2015, 55, 792-805.	5.4	103
70	Persimmon (<i>Diospyros kaki</i>) fruit: hidden phytochemicals and health claims. EXCLI Journal, 2015, 14, 542-61.	0.5	65
71	<i>Nigella sativa</i> Fixed and Essential Oil Supplementation Modulates Hyperglycemia and Allied Complications in Streptozotocin-Induced Diabetes Mellitus. Evidence-based Complementary and Alternative Medicine, 2014, 2014, 1-8.	0.5	37
72	Minimization of Imidacloprid Residues in Cucumber and Bell Pepper Through Washing with Citric Acid and Acetic Acid Solutions and Their Dietary Intake Assessment. International Journal of Food Properties, 2014, 17, 978-986.	1.3	20

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73	Distribution of Phenolic Acids in Milling Fractions of Spring Wheats. <i>International Journal of Food Properties</i> , 2014, 17, 2052-2062.	1.3	5
74	Effect of <i>Aspergillus niger</i> xylanase on dough characteristics and bread quality attributes. <i>Journal of Food Science and Technology</i> , 2014, 51, 2445-2453.	1.4	36
75	Rice Bran: A Novel Functional Ingredient. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 807-816.	5.4	258
76	Concept of double salt fortification; a tool to curtail micronutrient deficiencies and improve human health status. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2830-2838.	1.7	11
77	Chemical, antioxidant and sensory profiling of vitamin K-rich dietary sources. <i>Journal of the Korean Society for Applied Biological Chemistry</i> , 2014, 57, 153-160.	0.9	2
78	Quantitative and Qualitative Portrait of Green Tea Catechins (Gtc) Through Hplc. <i>International Journal of Food Properties</i> , 2014, 17, 1626-1636.	1.3	21
79	Toxicological and safety evaluation of <i>Nigella sativa</i> lipid and volatile fractions in streptozotocin induced diabetes mellitus. <i>Asian Pacific Journal of Tropical Disease</i> , 2014, 4, S693-S697.	0.5	15
80	Effect of <i>Nigella sativa</i> fixed and essential oils on antioxidant status, hepatic enzymes, and immunity in streptozotocin induced diabetes mellitus. <i>BMC Complementary and Alternative Medicine</i> , 2014, 14, 193.	3.7	28
81	Flaxseed Nutritied Meat Balls With High Antioxidant Potential. <i>Journal of Food Technology Research</i> , 2014, 1, 84-95.	0.3	1
82	Aflatoxins: Biosynthesis, Occurrence, Toxicity, and Remedies. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 862-874.	5.4	120
83	Xylanolytic modification in wheat flour and its effect on dough rheological characteristics and bread quality attributes. <i>Journal of the Korean Society for Applied Biological Chemistry</i> , 2013, 56, 723-729.	0.9	7
84	Black Pepper and Health Claims: A Comprehensive Treatise. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 875-886.	5.4	108
85	Selected Functional Foods for Potential in Disease Treatment and Their Regulatory Issues. <i>International Journal of Food Properties</i> , 2013, 16, 397-415.	1.3	16
86	Antioxidant Indices of Watermelon Juice and Lycopene Extract. <i>Pakistan Journal of Nutrition</i> , 2013, 12, 255-260.	0.2	31
87	Chemical Profiling of Black Tea Polyphenols. <i>Pakistan Journal of Nutrition</i> , 2013, 12, 261-267.	0.2	3
88	Variation in the Levels of B-Vitamins and Protein Content in Wheat Flours. <i>Pakistan Journal of Nutrition</i> , 2013, 12, 441-447.	0.2	3
89	Physicochemical and Amino Acid Profiling of Cheese Whey. <i>Pakistan Journal of Nutrition</i> , 2013, 12, 455-459.	0.2	15
90	Chemical Profiling of Different Mango Peel Varieties. <i>Pakistan Journal of Nutrition</i> , 2013, 12, 934-942.	0.2	20

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91	Nutritional and Antioxidant Profiling of Vitamin K Dietary Sources. Pakistan Journal of Nutrition, 2013, 12, 996-1002.	0.2	3
92	Effect of <i>Nigella sativa</i> Meal Protein Isolates Supplementation on the Physical and Sensory Characteristics of Cookies During Storage. Pakistan Journal of Nutrition, 2013, 12, 521-528.	0.2	0
93	Aqueous garlic extract and its phytochemical profile; special reference to antioxidant status. International Journal of Food Sciences and Nutrition, 2012, 63, 431-439.	1.3	40
94	Characterization of Coriander (<i>Coriandrum sativum</i> L.) Seeds and Leaves: Volatile and Non Volatile Extracts. International Journal of Food Properties, 2012, 15, 736-747.	1.3	87
95	Effect of Polyols on The Rheological and Sensory Parameters of Frozen Dough Pizza. Food Science and Technology Research, 2012, 18, 781-787.	0.3	8
96	Seasonal variation in milk vitamin contents available for processing in Punjab, Pakistan. Journal of the Saudi Society of Agricultural Sciences, 2012, 11, 99-105.	1.0	9
97	<i>Nigella sativa</i> L. fixed oil supplementation improves nutritive quality, tocopherols and thymoquinone contents of cookies. British Food Journal, 2012, 114, 966-977.	1.6	6
98	Glycoalkaloids (Chaconine and Solanine) Contents of Selected Pakistani Potato Cultivars and Their Dietary Intake Assessment. Journal of Food Science, 2012, 77, T58-61.	1.5	22
99	Development and Evaluation of Nutritionally Superior Baked Products Containing Flaxseed. Pakistan Journal of Nutrition, 2012, 11, 160-165.	0.2	6
100	Utilization of <i>Nigella sativa</i> L. Essential Oil to Improve the Nutritive Quality and Thymoquinone Contents of Baked Products. Pakistan Journal of Nutrition, 2012, 11, 910-915.	0.2	4
101	Color Tonality and Sensory Response of Psyllium Husk Based Cookies. Pakistan Journal of Nutrition, 2012, 12, 55-59.	0.2	0
102	Coffee and its Consumption: Benefits and Risks. Critical Reviews in Food Science and Nutrition, 2011, 51, 363-373.	5.4	427
103	Ginger and its Health Claims: Molecular Aspects. Critical Reviews in Food Science and Nutrition, 2011, 51, 383-393.	5.4	140
104	Functional Properties of Protein Isolates Extracted from Stabilized Rice Bran by Microwave, Dry Heat, and Parboiling. Journal of Agricultural and Food Chemistry, 2011, 59, 2416-2420.	2.4	88
105	Biological quality and safety assessment of rice bran protein isolates. International Journal of Food Science and Technology, 2011, 46, 2366-2372.	1.3	13
106	Supplementation of Powdered Black Cumin (<i>Nigella sativa</i>) Seeds Reduces the Risk of Hypercholesterolemia. Functional Foods in Health and Disease, 2011, 1, 516.	0.3	10
107	Effect of dietary fiber in lowering serum glucose and body weight in sprague dawley rats. Functional Foods in Health and Disease, 2011, 1, 261.	0.3	9
108	Preparation and Evaluation of Dietetic Cookies for Vulnerable Segments Using Black Cumin Fixed Oil. Pakistan Journal of Nutrition, 2011, 10, 451-456.	0.2	8

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109	<i>Nigella sativa</i>: Reduces the Risk of Various Maladies. Critical Reviews in Food Science and Nutrition, 2010, 50, 654-665.	5.4	124
110	Nutritional and Functional Properties of Some Promising Legumes Protein Isolates. Pakistan Journal of Nutrition, 2010, 9, 373-379.	0.2	148
111	Levels of Trans Fats in Diets Consumed in Developing Economies. Journal of AOAC INTERNATIONAL, 2009, 92, 1277-1283.	0.7	24
112	Biochemical Characterization of Spring Wheats in Relation to Grain Hardness. International Journal of Food Properties, 2009, 12, 910-928.	1.3	10
113	Safety assessment of black cumin fixed and essential oil in normal Sprague dawley rats: Serological and hematological indices. Food and Chemical Toxicology, 2009, 47, 2768-2775.	1.8	35
114	Green Tea: Nature's Defense against Malignancies. Critical Reviews in Food Science and Nutrition, 2009, 49, 463-473.	5.4	179
115	Garlic: Nature's Protection Against Physiological Threats. Critical Reviews in Food Science and Nutrition, 2009, 49, 538-551.	5.4	204
116	Antinutritional Appraisal and Protein Extraction from Differently Stabilized Rice Bran. Pakistan Journal of Nutrition, 2009, 8, 1281-1286.	0.2	12
117	Influence of Black Cumin Fixed and Essential Oil Supplementation on Markers of Myocardial Necrosis in Normal and Diabetic Rats. Pakistan Journal of Nutrition, 2009, 8, 1450-1455.	0.2	9
118	Oat: unique among the cereals. European Journal of Nutrition, 2008, 47, 68-79.	1.8	382
119	Improvement in end-use quality of spring wheat varieties grown in different eras. Food Chemistry, 2008, 106, 482-486.	4.2	19
120	Morus alba L. nature's functional tonic. Trends in Food Science and Technology, 2008, 19, 505-512.	7.8	181
121	Predictive Modeling of Spring Wheat Varieties by Cluster Analysis. International Journal of Food Properties, 2008, 11, 310-320.	1.3	1
122	Baking and Storage Stability of Retinyl Acetate (Vitamin A) Fortified Cookies. Pakistan Journal of Nutrition, 2008, 7, 586-589.	0.2	9
123	Rheological and Storage Effect of Hydrophilic Gums on the Quality of Frozen Dough Pizza. Food Science and Technology Research, 2007, 13, 96-102.	0.3	10
124	Bioavailability and storage stability of vitamin A fortificant (retinyl acetate) in fortified cookies. Food Research International, 2007, 40, 1212-1219.	2.9	28
125	Guar Gum: A Miracle Therapy for Hypercholesterolemia, Hyperglycemia and Obesity. Critical Reviews in Food Science and Nutrition, 2007, 47, 389-396.	5.4	124
126	GLUTEN QUALITY PREDICTION AND CORRELATION STUDIES IN SPRING WHEATS. Journal of Food Quality, 2007, 30, 438-449.	1.4	23

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127	Functional properties of soy hulls supplemented wheat flour. Nutrition and Food Science, 2006, 36, 82-89.	0.4	14
128	Shelf Life and Stability Study of Frozen Dough Bread by the Use of Different Hydrophillic Gums. International Journal of Food Engineering, 2006, 2, .	0.7	7
129	Hazardous effects of sewage water on the environment. Management of Environmental Quality, 2005, 16, 338-346.	2.2	35
130	Oil extraction from rice industrial waste and its effect on physicochemical characteristics of cookies. Nutrition and Food Science, 2005, 35, 416-427.	0.4	19
131	Assessing plant-based coagulant performance to improve the safety and quality of water. Journal of Food Safety and Hygiene, 0, , .	0.0	0