

# Ume Roobab

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5303524/publications.pdf>

Version: 2024-02-01

32  
papers

1,339  
citations

361045

20  
h-index

500791

28  
g-index

34  
all docs

34  
docs citations

34  
times ranked

963  
citing authors

#	ARTICLE	IF	CITATIONS
1	The Impact of Nonthermal Technologies on the Microbiological Quality of Juices: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 437-457.	5.9	140
2	Sources, formulations, advanced delivery and health benefits of probiotics. <i>Current Opinion in Food Science</i> , 2020, 32, 17-28.	4.1	128
3	Electrical systems for pulsed electric field applications in the food industry: An engineering perspective. <i>Trends in Food Science and Technology</i> , 2020, 104, 1-13.	7.8	119
4	Pulsed electric field: A potential alternative towards a sustainable food processing. <i>Trends in Food Science and Technology</i> , 2021, 111, 43-54.	7.8	119
5	A Critical Review on Pulsed Electric Field: A Novel Technology for the Extraction of Phytoconstituents. <i>Molecules</i> , 2021, 26, 4893.	1.7	103
6	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. <i>Processes</i> , 2021, 9, 1406.	1.3	71
7	High-pressure treatments for better quality clean-label juices and beverages: Overview and advances. <i>LWT - Food Science and Technology</i> , 2021, 149, 111828.	2.5	57
8	Pulsed electric field assisted modification of octenyl succinylated potato starch and its influence on pasting properties. <i>Carbohydrate Polymers</i> , 2021, 254, 117294.	5.1	51
9	Effective valorization of food wastes and by-products through pulsed electric field: A systematic review. <i>Journal of Food Process Engineering</i> , 2021, 44, e13629.	1.5	47
10	Revisiting Non-Thermal Food Processing and Preservation Methods—Action Mechanisms, Pros and Cons: A Technological Update (2016–2021). <i>Foods</i> , 2021, 10, 1430.	1.9	45
11	Effect of pulsed electric field and thermal treatments on the bioactive compounds, enzymes, microbial, and physical stability of almond milk during storage. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14541.	0.9	43
12	Novel processing techniques and spinach juice: Quality and safety improvements. <i>Journal of Food Science</i> , 2020, 85, 1018-1026.	1.5	40
13	Biocompatible Nanomaterials in Food Science, Technology, and Nutrient Drug Delivery: Recent Developments and Applications. <i>Frontiers in Nutrition</i> , 2021, 8, 778155.	1.6	36
14	Impact of pulsed electric field treatments on the growth parameters of wheat seeds and nutritional properties of their wheat plantlets juice. <i>Food Science and Nutrition</i> , 2020, 8, 2490-2500.	1.5	34
15	Advances in green processing of seed oils using ultrasound-assisted extraction: A review. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14740.	0.9	31
16	Applications of Innovative Non-Thermal Pulsed Electric Field Technology in Developing Safer and Healthier Fruit Juices. <i>Molecules</i> , 2022, 27, 4031.	1.7	30
17	A systematic review of clean-label alternatives to synthetic additives in raw and processed meat with a special emphasis on high-pressure processing (2018–2021). <i>Food Research International</i> , 2021, 150, 110792.	2.9	28
18	Impact of high-pressure treatments on enzyme activity of fruit-based beverages: an overview. <i>International Journal of Food Science and Technology</i> , 2022, 57, 801-815.	1.3	26

#	ARTICLE	IF	CITATIONS
19	High pressure processing of fish and shellfish products: Safety, quality, and research prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 3297-3325.	5.9	25
20	High pressure based hurdle interventions for raw and processed meat: a clean label prospective. <i>International Journal of Food Science and Technology</i> , 2022, 57, 816-826.	1.3	22
21	Impact of novel processing techniques on the functional properties of egg products and derivatives: A review. <i>Journal of Food Process Engineering</i> , 2020, 43, e13568.	1.5	18
22	Nutritional Value, Phytochemical Potential, and Therapeutic Benefits of Pumpkin ( <i>Cucurbita</i> sp.). <i>Plants</i> , 2022, 11, 1394.	1.6	18
23	Enhancing the shelf stability of fresh cut potatoes via chemical and nonthermal treatments. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15582.	0.9	17
24	Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	14
25	Quality Control in Beverage Production: An Overview. , 2019, , 1-38.		9
26	Determination of furan and its derivatives in preserved dried fruits and roasted nuts marketed in China using an optimized HS-SPME GC/MS method. <i>European Food Research and Technology</i> , 2020, 246, 2065-2077.	1.6	9
27	An in depth review of novel cold plasma technology for fresh cut produce. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	9
28	Determination of 1,5-dicarbonyl compounds and 5-hydroxymethylfurfural in commercially available preserved dried fruits and edible seeds by optimized UHPLC-HR/MS and GC-TQ/MS. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14988.	0.9	8
29	Effect of Heat on Food Properties. , 2019, , 70-75.		6
30	Functionality of Bioactive Nutrients in Beverages. , 2019, , 237-276.		5
31	Effect of Storage on Fruit Bioactives. , 2019, , 83-91.		2
32	Effects of electrical field stimulation on the physicochemical and sensory attributes of aged chicken meat. <i>Journal of Food Process Engineering</i> , 2022, 45, .	1.5	0