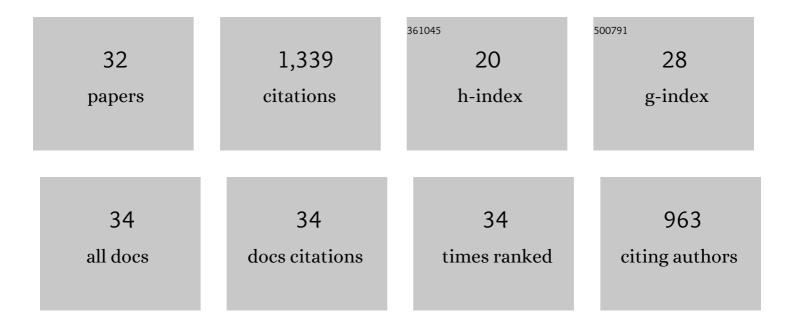
Ume Roobab

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5303524/publications.pdf Version: 2024-02-01



LIME ROOBAR

#	Article	IF	CITATIONS
1	The Impact of Nonthermal Technologies on the Microbiological Quality of Juices: A Review. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 437-457.	5.9	140
2	Sources, formulations, advanced delivery and health benefits of probiotics. Current Opinion in Food Science, 2020, 32, 17-28.	4.1	128
3	Electrical systems for pulsed electric field applications in the food industry: An engineering perspective. Trends in Food Science and Technology, 2020, 104, 1-13.	7.8	119
4	Pulsed electric field: A potential alternative towards a sustainable food processing. Trends in Food Science and Technology, 2021, 111, 43-54.	7.8	119
5	A Critical Review on Pulsed Electric Field: A Novel Technology for the Extraction of Phytoconstituents. Molecules, 2021, 26, 4893.	1.7	103
6	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. Processes, 2021, 9, 1406.	1.3	71
7	High-pressure treatments for better quality clean-label juices and beverages: Overview and advances. LWT - Food Science and Technology, 2021, 149, 111828.	2.5	57
8	Pulsed electric field assisted modification of octenyl succinylated potato starch and its influence on pasting properties. Carbohydrate Polymers, 2021, 254, 117294.	5.1	51
9	Effective valorization of food wastes and byâ€products through pulsed electric field: A systematic review. Journal of Food Process Engineering, 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). Foods, 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. Journal of Food Processing and Preservation, 2020, 44, e14541.	0.9	43
12	Novel processing techniques and spinach juice: Quality and safety improvements. Journal of Food Science, 2020, 85, 1018-1026.	1.5	40
13	Biocompatible Nanomaterials in Food Science, Technology, and Nutrient Drug Delivery: Recent Developments and Applications. Frontiers in Nutrition, 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. Food Science and Nutrition, 2020, 8, 2490-2500.	1.5	34
15	Advances in green processing of seed oils using ultrasoundâ€assisted extraction: A review. Journal of Food Processing and Preservation, 2020, 44, e14740.	0.9	31
16	Applications of Innovative Non-Thermal Pulsed Electric Field Technology in Developing Safer and Healthier Fruit Juices. Molecules, 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). Food Research International, 2021, 150, 110792.	2.9	28
18	Impact of highâ€pressure treatments on enzyme activity of fruitâ€based beverages: an overview. International Journal of Food Science and Technology, 2022, 57, 801-815.	1.3	26

Име Roobab

#	Article	IF	CITATIONS
19	Highâ€pressure processing of fish and shellfish products: Safety, quality, and research prospects. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 3297-3325.	5.9	25
20	High pressureâ€based hurdle interventions for raw and processed meat: a cleanâ€label prospective. International Journal of Food Science and Technology, 2022, 57, 816-826.	1.3	22
21	Impact of novel processing techniques on the functional properties of egg products and derivatives: A review. Journal of Food Process Engineering, 2020, 43, e13568.	1.5	18
22	Nutritional Value, Phytochemical Potential, and Therapeutic Benefits of Pumpkin (Cucurbita sp.). Plants, 2022, 11, 1394.	1.6	18
23	Enhancing the shelf stability of freshâ€cut potatoes via chemical and nonthermal treatments. Journal of Food Processing and Preservation, 2021, 45, e15582.	0.9	17
24	Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. Journal of Food Process Engineering, 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. European Food Research and Technology, 2020, 246, 2065-2077.	1.6	9
27	An inâ€depth review of novel cold plasma technology for freshâ€cut produce. Journal of Food Processing and Preservation, 2022, 46, .	0.9	9
28	Determination of αâ€dicarbonyl compounds and 5â€hydroxymethylfurfural in commercially available preserved dried fruits and edible seeds by optimized UHPLC–HR/MS and GC–TQ/MS. Journal of Food Processing and Preservation, 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. Journal of Food Process Engineering, 2022, 45, .	1.5	0