

# Ume Roobab

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

30  
papers

494  
citations

12  
h-index

21  
g-index

34  
ext. papers

868  
ext. citations

5.6  
avg, IF

4.43  
L-index

#	Paper	IF	Citations
30	High pressure-based hurdle interventions for raw and processed meat: a clean-label prospective. <i>International Journal of Food Science and Technology</i> , <b>2022</b> , 57, 816-826	3.8	5
29	Impact of high-pressure treatments on enzyme activity of fruit-based beverages: an overview. <i>International Journal of Food Science and Technology</i> , <b>2022</b> , 57, 801-815	3.8	5
28	Nutritional Value, Phytochemical Potential, and Therapeutic Benefits of Pumpkin ( <i>Cucurbita</i> sp.). <i>Plants</i> , <b>2022</b> , 11, 1394	4.5	0
27	Biocompatible Nanomaterials in Food Science, Technology, and Nutrient Drug Delivery: Recent Developments and Applications.. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 778155	6.2	4
26	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> , <b>2021</b> , 150, 110792	7	8
25	Enhancing the shelf stability of fresh-cut potatoes via chemical and nonthermal treatments. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15582	2.1	3
24	Pulsed electric field: A potential alternative towards a sustainable food processing. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 111, 43-54	15.3	31
23	Revisiting Non-Thermal Food Processing and Preservation Methods-Action Mechanisms, Pros and Cons: A Technological Update (2016-2021). <i>Foods</i> , <b>2021</b> , 10,	4.9	13
22	Effective valorization of food wastes and by-products through pulsed electric field: A systematic review. <i>Journal of Food Process Engineering</i> , <b>2021</b> , 44, e13629	2.4	15
21	Pulsed electric field assisted modification of octenyl succinylated potato starch and its influence on pasting properties. <i>Carbohydrate Polymers</i> , <b>2021</b> , 254, 117294	10.3	12
20	Sonication, a Potential Technique for Extraction of Phytoconstituents: A Systematic Review. <i>Processes</i> , <b>2021</b> , 9, 1406	2.9	21
19	A Critical Review on Pulsed Electric Field: A Novel Technology for the Extraction of Phytoconstituents. <i>Molecules</i> , <b>2021</b> , 26,	4.8	23
18	High-pressure treatments for better quality clean-label juices and beverages: Overview and advances. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 149, 111828	5.4	20
17	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> , <b>2020</b> , 44, e14541	2.1	18
16	Novel processing techniques and spinach juice: Quality and safety improvements. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1018-1026	3.4	21
15	Sources, formulations, advanced delivery and health benefits of probiotics. <i>Current Opinion in Food Science</i> , <b>2020</b> , 32, 17-28	9.8	76
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> , <b>2020</b> , 8, 2490-2500	3.2	13

13	Impact of novel processing techniques on the functional properties of egg products and derivatives: A review. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13568	2.4	5
12	Advances in green processing of seed oils using ultrasound-assisted extraction: A review. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14740	2.1	12
11	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> , <b>2020</b> , 246, 2065-2077	3.4	2
10	Electrical systems for pulsed electric field applications in the food industry: An engineering perspective. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 104, 1-13	15.3	51
9	Determination of dicarbonyl compounds and 5-hydroxymethylfurfural in commercially available preserved dried fruits and edible seeds by optimized UHPLC-ESI/MS and GC-MS. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14988	2.1	3
8	Effect of Storage on Fruit Bioactives <b>2019</b> , 83-91		1
7	Functionality of Bioactive Nutrients in Beverages <b>2019</b> , 237-276		2
6	Quality Control in Beverage Production: An Overview <b>2019</b> , 1-38		5
5	Ultrasounds <b>2019</b> , 99-121		5
4	Effect of Heat on Food Properties <b>2019</b> , 70-75		4
3	The Impact of Nonthermal Technologies on the Microbiological Quality of Juices: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2018</b> , 17, 437-457	16.4	96
2	Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. <i>Journal of Food Process Engineering</i> ,	2.4	3
1	High-pressure processing of fish and shellfish products: Safety, quality, and research prospects. <i>Comprehensive Reviews in Food Science and Food Safety</i> ,	16.4	5