

Khawaja Muhammad Imran Bashir

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

481
citations

840585

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753
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation of Dose-Dependent Obesity and Diabetes-Related Complications of Water Chestnut (Fruit of <i>Tiglatifera</i>) (Lithuania), 2022, 58, 189.	1.0	3
2	Physiological and Clinical Aspects of Bioactive Peptides from Marine Animals. <i>Antioxidants</i> , 2022, 11, 1021.	2.2	8
3	Narrow-gap Rheometry: A Novel Method for Measuring Cell Mechanics. <i>Cells</i> , 2022, 11, 2010.	1.8	3
4	Anti-inflammatory, expectorant, and antitussive properties of Kyeongok-go in ICR mice. <i>Pharmaceutical Biology</i> , 2021, 59, 321-334.	1.3	10
5	The Effect of Chromium on Photosynthesis and Lipid Accumulation in Two Chlorophyte Microalgae. <i>Energies</i> , 2021, 14, 2260.	1.6	5
6	Tart Cherry (Fruit of <i>Prunus cerasus</i>) Concentrated Powder (TCcp) Ameliorates Glucocorticoid-Induced Muscular Atrophy in Mice. <i>Medicina (Lithuania)</i> , 2021, 57, 485.	0.8	0
7	A Study on Polyculture of Oyster (<i>Crassostrea gigas</i>), Sea Squirt (<i>Halocynthia roretzi</i>) and Sea Cucumber (<i>Apostichopus japonicus</i>) Under a Hanging Culture System. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2020, 20, .	0.4	2
8	Antioxidant Content of Aronia Infused Beer. <i>Fermentation</i> , 2020, 6, 71.	1.4	12
9	The complete mitochondrial genome of an edible mushroom, <i>Sparassis crispa</i> . <i>Mitochondrial DNA Part B: Resources</i> , 2020, 5, 862-863.	0.2	5
10	Identification and characterization of novel antioxidant peptides from mackerel (<i>Scomber japonicus</i>) muscle protein hydrolysates. <i>Food Chemistry</i> , 2020, 323, 126809.	4.2	48
11	Laxative effects of triple fermented barley extracts (FBe) on loperamide (LP)-induced constipation in rats. <i>BMC Complementary and Alternative Medicine</i> , 2019, 19, 143.	3.7	13
12	Improvement in Physicochemical, Microbial, and Sensory Properties of Common Squid (<i>Todarodes</i>) of Food Quality, 2019, 2019, 1-15.	1.4	19
13	Protective effects of triple fermented barley extract (FBe) on indomethacin-induced gastric mucosal damage in rats. <i>BMC Complementary and Alternative Medicine</i> , 2019, 19, 49.	3.7	17
14	Protective effects of a mixed plant extracts derived from <i>Astragalus membranaceus</i> and <i>Laminaria japonica</i> on PTU-induced hypothyroidism and liver damages. <i>Journal of Food Biochemistry</i> , 2019, 43, e12853.	1.2	6
15	Strategies for improving the competitiveness of Korean seafood companies in the overseas halal food market. <i>Journal of Islamic Marketing</i> , 2019, 10, 606-632.	2.3	10
16	Effect of organic carbon sources and environmental factors on cell growth and lipid content of <i>Pavlova lutheri</i> . <i>Annals of Microbiology</i> , 2019, 69, 353-368.	1.1	12
17	Antioxidant Properties of <i>Scomber japonicus</i> Hydrolysates Prepared by Enzymatic Hydrolysis. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 107-121.	0.6	19
18	Anti-osteoporotic effects of mixed compositions of extracellular polymers isolated from <i>Aureobasidium pullulans</i> and <i>Textoria morbifera</i> in ovariectomized mice. <i>BMC Complementary and Alternative Medicine</i> , 2018, 18, 295.	3.7	4

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19	Protective effects of a triple-fermented barley extract (FB) against HC/EtOH-induced gastric mucosa damage in mice. Food Science and Nutrition, 2018, 6, 2036-2046.	1.5	10
20	Agrobacterium-mediated genetic transformation of Dictyosphaerium pulchellum for the expression of erythropoietin. Journal of Applied Phycology, 2018, 30, 3503-3518.	1.5	10
21	Effect of superheated steam roasting with hot smoking treatment on improving physicochemical properties of the adductor muscle of pen shell (<i>Atrina pectinata</i>). Food Science and Nutrition, 2018, 6, 1317-1327.	1.5	19
22	Estimation of Antibacterial Properties of Chlorophyta, Rhodophyta and Haptophyta Microalgae Species. Microbiology and Biotechnology Letters, 2018, 46, 225-233.	0.2	13
23	<i>In vivo</i> antioxidant activity of mackerel (<i>Scomber japonicus</i>) muscle protein hydrolysate. PeerJ, 2018, 6, e6181.	0.9	8
24	Clinical and Physiological Perspectives of Î²-Glucans: The Past, Present, and Future. International Journal of Molecular Sciences, 2017, 18, 1906.	1.8	143
25	Natural Food Additives and Preservatives for Fish-Paste Products: A Review of the Past, Present, and Future States of Research. Journal of Food Quality, 2017, 2017, 1-31.	1.4	30
26	The Effect of Kanamycin and Tetracycline on Growth and Photosynthetic Activity of Two Chlorophyte Algae. BioMed Research International, 2016, 2016, 1-8.	0.9	22
27	Microalgae engineering toolbox: Selectable and screenable markers. Biotechnology and Bioprocess Engineering, 2016, 21, 224-235.	1.4	21
28	Identification and authentication of Rosa species through development of species-specific SCAR marker(s). Genetics and Molecular Research, 2014, 13, 4130-4139.	0.3	9