

# Bakht Ramin Shah

## List of Publications by Citations

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**Version:** 2024-04-20

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42  
papers

1,029  
citations

17  
h-index

32  
g-index

44  
ext. papers

1,389  
ext. citations

6.3  
avg, IF

4.73  
L-index

#	Paper	IF	Citations
42	Preparation and optimization of Pickering emulsion stabilized by chitosan-tripolyphosphate nanoparticles for curcumin encapsulation. <i>Food Hydrocolloids</i> , <b>2016</b> , 52, 369-377	10.6	179
41	High intensity ultrasound modified ovalbumin: Structure, interface and gelation properties. <i>Ultrasonics Sonochemistry</i> , <b>2016</b> , 31, 302-9	8.9	116
40	Bioaccessibility and antioxidant activity of curcumin after encapsulated by nano and Pickering emulsion based on chitosan-tripolyphosphate nanoparticles. <i>Food Research International</i> , <b>2016</b> , 89, 399-407	7	100
39	Quantum dots loaded nanogels for low cytotoxicity, pH-sensitive fluorescence, cell imaging and drug delivery. <i>Carbohydrate Polymers</i> , <b>2015</b> , 121, 477-85	10.3	67
38	Green-step assembly of low density lipoprotein/sodium carboxymethyl cellulose nanogels for facile loading and pH-dependent release of doxorubicin. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2015</b> , 126, 288-96	6	64
37	Ovalbumin-chitosan complex coacervation: Phase behavior, thermodynamic and rheological properties. <i>Food Hydrocolloids</i> , <b>2016</b> , 61, 895-902	10.6	55
36	Influence of anionic alginate and cationic chitosan on physicochemical stability and carotenoids bioaccessibility of soy protein isolate-stabilized emulsions. <i>Food Research International</i> , <b>2015</b> , 77, 419-425	7	50
35	Advances in nanotechnology for sustainable aquaculture and fisheries. <i>Reviews in Aquaculture</i> , <b>2020</b> , 12, 925-942	8.9	43
34	Synthesis and characterization of nanoparticles based on negatively charged xanthan gum and lysozyme. <i>Food Research International</i> , <b>2015</b> , 71, 83-90	7	36
33	Encapsulation and release behavior of curcumin based on nanoemulsions-filled alginate hydrogel beads. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 134, 210-215	7.9	32
32	Health benefits of konjac glucomannan with special focus on diabetes. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2015</b> , 5, 179-187	3.4	31
31	Analysis of deacetylated konjac glucomannan and xanthan gum phase separation by film forming. <i>Food Hydrocolloids</i> , <b>2015</b> , 48, 320-326	10.6	30
30	Enhancement of physical stability and bioaccessibility of tangeretin by soy protein isolate addition. <i>Food Chemistry</i> , <b>2017</b> , 221, 760-770	8.5	29
29	Stability, microstructural and rheological properties of complex prebiotic emulsion stabilized by sodium caseinate with inulin and konjac glucomannan. <i>Food Hydrocolloids</i> , <b>2020</b> , 105, 105772	10.6	28
28	Effects of prebiotic dietary fibers and probiotics on human health: With special focus on recent advancement in their encapsulated formulations. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 102, 178-192	15.2	26
27	Development of Mag-FMBO in clay-reinforced KGM aerogels for arsenite removal. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 87, 77-84	7.9	17
26	Stability, microstructural and rheological properties of Pickering emulsion stabilized by xanthan gum/lysozyme nanoparticles coupled with xanthan gum. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 165, 2387-2394	7.9	17

25	Effect of physical interactions on structure of lysozyme in presence of three kinds of polysaccharides. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 3056-3064	3.3	11
24	Fabrication and characterization of KGM-based FMBO-containing aerogels for removal of arsenite in aqueous solution. <i>RSC Advances</i> , <b>2015</b> , 5, 41877-41886	3.7	10
23	Controlled release of lysozyme based core/shells structured alginate beads with CaCO <sub>3</sub> microparticles using Pickering emulsion template and in situ gelation. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2019</b> , 183, 110410	6	10
22	Critical review on the use of essential oils against spoilage in chilled stored fish: A quantitative meta-analyses. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 111, 175-190	15.3	10
21	Metals Uptake by Wastewater Irrigated Vegetables and their Daily Dietary Intake in Peshawar, Pakistan / Pobieranie Metali Przez Warzywa Nawadniane Ęiekami I Ich Dienne StĒnie W Diecie LudnoĒi Peszawaru, Pakistan. <i>Ecological Chemistry and Engineering S</i> , <b>2015</b> , 22, 125-139	1.3	9
20	Ultrasonic treatment of Ęhitin regenerated from a NaOH/urea solvent with tunable capacity for stabilization of oil in water emulsion. <i>RSC Advances</i> , <b>2015</b> , 5, 88316-88323	3.7	7
19	Cytochrome P450 1B1: role in health and disease and effect of nutrition on its expression.. <i>RSC Advances</i> , <b>2019</b> , 9, 21050-21062	3.7	7
18	Formulation and characterization of zein/chitosan complex particles stabilized Pickering emulsion with the encapsulation and delivery of vitamin D. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 5419-5428	4.3	7
17	Organ-specific antioxidant defenses and FT-IR spectroscopy of muscles inCrucian carp ( <i>Carassius auratus gibelio</i> ) exposed to environmental Pb <sup>2+</sup> . <i>Turkish Journal of Biology</i> , <b>2015</b> , 39, 427-437	3.1	6
16	Environment induced self-aggregation behavior of Ęarrageenan/lysozyme complex. <i>Bioactive Carbohydrates and Dietary Fibre</i> , <b>2015</b> , 6, 75-82	3.4	5
15	Konjac Glucomannan (KGM), Deacetylated KGM (Da-KGM), and Degraded KGM Derivatives: A Special Focus on Colloidal Nutrition. <i>Journal of Agricultural and Food Chemistry</i> , <b>2021</b> , 69, 12921-12932	5.7	4
14	Rheological behavior and microstructure of Pickering emulsions based on different concentrations of gliadin/sodium caseinate nanoparticles. <i>European Food Research and Technology</i> , <b>2021</b> , 247, 2621-2633	3.4	4
13	Opening a new gateway towards the applications of chitosan nanoparticles stabilized Pickering emulsion in the realm of aquaculture. <i>Carbohydrate Polymers</i> , <b>2021</b> , 265, 118096	10.3	4
12	A critical review on interplay between dietary fibers and gut microbiota. <i>Trends in Food Science and Technology</i> , <b>2022</b> ,	15.3	3
11	Highly luminescent film functionalized with CdTe quantum dots by layer-by-layer assembly. <i>Journal of Applied Polymer Science</i> , <b>2015</b> , 132,	2.9	2
10	Biomimetic mineralization of calcium carbonate/poly (sodium p-styrenesulfonate) for lysozyme immobilization. <i>Materials Research Express</i> , <b>2019</b> , 6, 025101	1.7	2
9	Fabrication, stability and rheological properties of zein/chitosan particles stabilized Pickering emulsions with antioxidant activities of the encapsulated vit-D. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 191, 803-810	7.9	2
8	Development of essential oil-emulsion based coating and its preservative effects on common carp. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 154, 112582	5.4	1

7	Stability and Release Behavior of Bioactive Compounds (with Antioxidant Activity) Encapsulated by Pickering Emulsion. <i>Food Bioactive Ingredients</i> , <b>2020</b> , 287-309	0.2	1
6	Post-mortem quality changes of common carp ( <i>Cyprinus carpio</i> ) during chilled storage from two culture systems. <i>Journal of the Science of Food and Agriculture</i> , <b>2021</b> , 101, 91-100	4.3	1
5	Enhanced stability and bioaccessibility of nobiletin in whey protein/cinnamaldehyde-stabilized microcapsules and application in yogurt. <i>Food Structure</i> , <b>2021</b> , 30, 100217	4.3	1
4	Structural characterization and antibacterial properties of konjac glucomannan/soluble green tea powder blend films for food packaging.. <i>Journal of Food Science and Technology</i> , <b>2022</b> , 59, 562-571	3.3	0
3	Preparation and characterization of tea oil powder with high water solubility using Pickering emulsion template and vacuum freeze-drying. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 160, 113330	5.4	0
2	Stabilization and microstructural network of pickering emulsion using different xanthan gum/lysozyme nanoparticle concentrations. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 160, 113298	5.4	0
1	Stability, rheological properties and microstructure of Pickering emulsions stabilized by different concentration of glidian/sodium caseinate nanoparticles using konjac glucomannan as structural regulator. <i>Food Structure</i> , <b>2022</b> , 33, 100285	4.3	0