

# Bakht Ramin Shah

## List of Publications by Year in descending order

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Version: 2024-02-01

44  
papers

1,780  
citations

361045

20  
h-index

264894

42  
g-index

44  
all docs

44  
docs citations

44  
times ranked

2056  
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation and optimization of Pickering emulsion stabilized by chitosan-tripolyphosphate nanoparticles for curcumin encapsulation. <i>Food Hydrocolloids</i> , 2016, 52, 369-377.	5.6	256
2	High intensity ultrasound modified ovalbumin: Structure, interface and gelation properties. <i>Ultrasonics Sonochemistry</i> , 2016, 31, 302-309.	3.8	193
3	Bioaccessibility and antioxidant activity of curcumin after encapsulated by nano and Pickering emulsion based on chitosan-tripolyphosphate nanoparticles. <i>Food Research International</i> , 2016, 89, 399-407.	2.9	141
4	Advances in nanotechnology for sustainable aquaculture and fisheries. <i>Reviews in Aquaculture</i> , 2020, 12, 925-942.	4.6	95
5	Ovalbumin-chitosan complex coacervation: Phase behavior, thermodynamic and rheological properties. <i>Food Hydrocolloids</i> , 2016, 61, 895-902.	5.6	92
6	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> , 2015, 126, 288-296.	2.5	76
7	Quantum dots loaded nanogels for low cytotoxicity, pH-sensitive fluorescence, cell imaging and drug delivery. <i>Carbohydrate Polymers</i> , 2015, 121, 477-485.	5.1	71
8	A critical review on interplay between dietary fibers and gut microbiota. <i>Trends in Food Science and Technology</i> , 2022, 124, 237-249.	7.8	70
9	Influence of anionic alginate and cationic chitosan on physicochemical stability and carotenoids bioaccessibility of soy protein isolate-stabilized emulsions. <i>Food Research International</i> , 2015, 77, 419-425.	2.9	68
10	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> , 2020, 102, 178-192.	7.8	62
11	Encapsulation and release behavior of curcumin based on nanoemulsions-filled alginate hydrogel beads. <i>International Journal of Biological Macromolecules</i> , 2019, 134, 210-215.	3.6	58
12	Stability, microstructural and rheological properties of complex prebiotic emulsion stabilized by sodium caseinate with inulin and konjac glucomannan. <i>Food Hydrocolloids</i> , 2020, 105, 105772.	5.6	54
13	Analysis of deacetylated konjac glucomannan and xanthan gum phase separation by film forming. <i>Food Hydrocolloids</i> , 2015, 48, 320-326.	5.6	48
14	Health benefits of konjac glucomannan with special focus on diabetes. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2015, 5, 179-187.	1.5	42
15	Synthesis and characterization of nanoparticles based on negatively charged xanthan gum and lysozyme. <i>Food Research International</i> , 2015, 71, 83-90.	2.9	40
16	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> , 2020, 165, 2387-2394.	3.6	39
17	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> , 2021, 111, 175-190.	7.8	38
18	Enhancement of physical stability and bioaccessibility of tangeretin by soy protein isolate addition. <i>Food Chemistry</i> , 2017, 221, 760-770.	4.2	34

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19	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> , 2021, 69, 12921-12932.	2.4	30
20	Development of Mag-FMBO in clay-reinforced KGM aerogels for arsenite removal. <i>International Journal of Biological Macromolecules</i> , 2016, 87, 77-84.	3.6	26
21	Formulation and characterization of zein/chitosan complex particles stabilized Pickering emulsion with the encapsulation and delivery of vitamin D <sub>3</sub> . <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5419-5428.	1.7	21
22	Cytochrome P450 1B1: role in health and disease and effect of nutrition on its expression. <i>RSC Advances</i> , 2019, 9, 21050-21062.	1.7	20
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> , 2019, 183, 110410.	2.5	19
24	Fabrication, stability and rheological properties of zein/chitosan particles stabilized Pickering emulsions with antioxidant activities of the encapsulated vit-D3. <i>International Journal of Biological Macromolecules</i> , 2021, 191, 803-810.	3.6	18
25	Fabrication and characterization of KGM-based FMBO-containing aerogels for removal of arsenite in aqueous solution. <i>RSC Advances</i> , 2015, 5, 41877-41886.	1.7	14
26	Effect of physical interactions on structure of lysozyme in presence of three kinds of polysaccharides. <i>Journal of Food Science and Technology</i> , 2018, 55, 3056-3064.	1.4	13
27	Rheological behavior and microstructure of Pickering emulsions based on different concentrations of gliadin/sodium caseinate nanoparticles. <i>European Food Research and Technology</i> , 2021, 247, 2621-2633.	1.6	13
28	Opening a new gateway towards the applications of chitosan nanoparticles stabilized Pickering emulsion in the realm of aquaculture. <i>Carbohydrate Polymers</i> , 2021, 265, 118096.	5.1	13
29	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> , 2021, 101, 91-100.	1.7	11
30	Stabilization and microstructural network of pickering emulsion using different xanthan gum/lysozyme nanoparticle concentrations. <i>LWT - Food Science and Technology</i> , 2022, 160, 113298.	2.5	11
31	Stability, rheological properties and microstructure of Pickering emulsions stabilized by different concentration of gliadin/sodium caseinate nanoparticles using konjac glucomannan as structural regulator. <i>Food Structure</i> , 2022, 33, 100285.	2.3	11
32	Metals Uptake by Wastewater Irrigated Vegetables and their Daily Dietary Intake in Peshawar, Pakistan / Pobieranie Metali Przez Warzywa Nawadniane ÅŒciekami I Ich Dzielne StÅ¼enie W Diecie LudnoŒci Peszawar, Pakistan. <i>Ecological Chemistry and Engineering S</i> , 2015, 22, 125-139.		10
33	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> , 2022, 160, 113330.	2.5	10
34	Ultrasonic treatment of $\beta$ -chitin regenerated from a NaOH/urea solvent with tunable capacity for stabilization of oil in water emulsion. <i>RSC Advances</i> , 2015, 5, 88316-88323.	1.7	9
35	Enhanced stability and bioaccessibility of nobiletin in whey protein/cinnamaldehyde-stabilized microcapsules and application in yogurt. <i>Food Structure</i> , 2021, 30, 100217.	2.3	9
36	Andrographolide: A Herbal-Chemosynthetic Approach for Enhancing Immunity, Combating Viral Infections, and Its Implication on Human Health. <i>Molecules</i> , 2021, 26, 7036.	1.7	9

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37	Development of essential oil-emulsion based coating and its preservative effects on common carp. LWT - Food Science and Technology, 2022, 154, 112582.	2.5	8
38	Preparation and characterization of konjac glucomannan (<sc>KGM</sc>) and deacetylated <sc>KGM</sc> (<sc>DaKGM</sc>) obtained by sonication. Journal of the Science of Food and Agriculture, 2022, 102, 4333-4344.	1.7	7
39	Organ-specific antioxidant defenses and FT-IR spectroscopy of muscles in Crucian carp (Carassius) Tj ETQq1 1 0.784314 rgBT /Overlo	2.1	6
40	Environment induced self-aggregation behavior of Î <sup>2</sup> -carrageenan/lysozyme complex. Bioactive Carbohydrates and Dietary Fibre, 2015, 6, 75-82.	1.5	5
41	Highly luminescent film functionalized with <sc>Cd</sc><sc>Te</sc> quantum dots by layer-by-layer assembly. Journal of Applied Polymer Science, 2015, 132, .	1.3	3
42	Biomimetic mineralization of calcium carbonate/poly (sodium p-styrenesulfonate) for lysozyme immobilization. Materials Research Express, 2019, 6, 025101.	0.8	3
43	Structural characterization and antibacterial properties of konjac glucomannan/soluble green tea powder blend films for food packaging. Journal of Food Science and Technology, 2022, 59, 562-571.	1.4	3
44	Stability and Release Behavior of Bioactive Compounds (with Antioxidant Activity) Encapsulated by Pickering Emulsion. Food Bioactive Ingredients, 2020, , 287-309.	0.3	1