Muhammad Inam Afzal

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5907509/publications.pdf

Version: 2024-02-01

34 papers

413 citations

840776 11 h-index 19 g-index

34 all docs

34 docs citations

times ranked

34

548 citing authors

#	Article	IF	Citations
1	Biosynthesis and role of 3-methylbutanal in cheese by lactic acid bacteria: Major metabolic pathways, enzymes involved, and strategies for control. Critical Reviews in Food Science and Nutrition, 2017, 57, 399-406.	10.3	63
2	Carnobacterium maltaromaticum: Identification, isolation tools, ecology and technological aspects in dairy products. Food Microbiology, 2010, 27, 573-579.	4.2	61
3	Identification of metabolic pathways involved in the biosynthesis of flavor compound 3-methylbutanal from leucine catabolism by Carnobacterium maltaromaticum LMA 28. International Journal of Food Microbiology, 2012, 157, 332-339.	4.7	40
4	Characterization of Carnobacterium maltaromaticum LMA 28 for its positive technological role in soft cheese making. Food Microbiology, 2013, 36, 223-230.	4.2	22
5	Studying the Influence of Apple Peel Polyphenol Extract Fortification on the Characteristics of Probiotic Yoghurt. Plants, 2020, 9, 77.	3.5	22
6	Modelling and kinetic study of microwave assisted drying of ginger and onion with simultaneous extraction of bioactive compounds. Food Science and Biotechnology, 2020, 29, 513-519.	2.6	21
7	Genome-wide association analysis for stripe rust resistance in spring wheat (Triticum aestivum L.) germplasm. Journal of Integrative Agriculture, 2020, 19, 2035-2043.	3.5	17
8	Effect of oxygen on the biosynthesis of flavor compound 3-methylbutanal from leucine catabolism during batch culture in Carnobacterium maltaromaticum LMA 28. Journal of Dairy Science, 2013, 96, 352-359.	3.4	16
9	Knowledge, attitude & practices (KAPs) regarding rabies endemicity among the community members, Pakistan. Acta Tropica, 2019, 200, 105156.	2.0	16
10	Complete Chromosome Sequence of Carnobacterium maltaromaticum LMA 28. Genome Announcements, 2013, $1,\ldots$	0.8	13
11	Modelling and Kinetic Study of Novel and Sustainable Microwave-Assisted Dehydration of Sugarcane Juice. Processes, 2019, 7, 712.	2.8	12
12	Adaptation of the lactic acid bacterium Carnobacterium maltaromaticum LMA 28 to the mammalian gastrointestinal tract: From survival in mice to interaction with human cells. International Dairy Journal, 2014, 34, 93-99.	3.0	10
13	Utilization of wheat germ oil and wheat bran fiber as fat replacer for the development of lowâ€fat beef patties. Food Science and Nutrition, 2021, 9, 1271-1281.	3.4	9
14	In situ synthesis of highly populated CeO2 nanocubes grown on carbon nanotubes as a synergy hybrid and its electrocatalytic potential. Journal of Materials Research and Technology, 2019, 8, 5336-5343.	5.8	8
15	Measurement of Off-Flavoring Volatile Compounds and Microbial Load as a Probable Marker for Keeping Quality of Pasteurized Milk. Applied Sciences (Switzerland), 2019, 9, 959.	2.5	8
16	Chemical profiling, HPLC characterization and in-vitro antioxidant potential of Pakistani propolis collected from peripheral region of Faisalabad. Cellular and Molecular Biology, 2021, 67, 40-44.	0.9	8
17	<i>In-vitro</i> stress stability, digestibility and bioaccessibility of curcumin-loaded polymeric nanocapsules. Journal of Experimental Nanoscience, 2021, 16, 229-245.	2.4	8
18	Untargeted profiling of field cultivated bush tea (Athrixia phylicoides DC.) based on metabolite analysis. Cellular and Molecular Biology, 2020, 66, 104-109.	0.9	8

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19	Carnobacterium. , 2014, , 379-383.		7
20	Palmatine antioxidant and anti-acetylcholinesterase activities: A pre-clinical assessment. Cellular and Molecular Biology, 2020, 66, 54-59.	0.9	7
21	Phytochemical characterization of the Ziziphus joazeiro Mart. metabolites by UPLC-QTOF and antifungal activity evaluation. Cellular and Molecular Biology, 2020, 66, 127-132.	0.9	6
22	Physicochemical, Sensorial and Microbiological Characterization of PoroCheese, an Artisanal Mexican Cheese Made from Raw Milk. Foods, 2019, 8, 509.	4.3	5
23	Exploring the prophylactic role of soy isoflavones against polycystic ovarian syndrome. Food Science and Nutrition, 2021, 9, 4738-4744.	3.4	4
24	Modulatory-antibiotic activity of the essential oil from Eucalyptus citriodora against MDR bacterial strains. Cellular and Molecular Biology, 2020, 66, 60.	0.9	4
25	Antitumor effects of citrinin in an animal model of Sarcoma 180 via cytogenetic mechanisms. Cellular and Molecular Biology, 2020, 66, 120.	0.9	4
26	Effect of alginate beads on olfactory sensory perception of paraffin coated cheese. Czech Journal of Food Sciences, 2018, 36, 255-260.	1.2	3
27	Antibiotics, Acid and Heat Tolerance of Honey adapted Escherichia coli, Salmonella Typhi and Klebsiella pneumoniae. Foods, 2020, 9, 311.	4.3	3
28	Nigella sativa ameliorates oxidative stress induced adverse effects in rodent modeling studies: Indices of serum chemistry and hematology. Food Science and Technology, 2021, 41, 404-411.	1.7	3
29	Safety Assessment of Foods at Capital Hospital of Pakistan through the Hazard Analysis and Critical Control Point System. Journal of Food Protection, 2020, 83, 1387-1395.	1.7	2
30	Assessing the sustainability of public health in the era of globalization. Arabian Journal of Geosciences, 2020, 13, 1.	1.3	1
31	Selected proceedings of the Second Belt and Road Tropical Medical Alliance (BRTMA) forum in tropical medicine. Asian Pacific Journal of Tropical Medicine, 2019, 12, 1.	0.8	1
32	Ascorbic acid antagonizes the sedative effect of diazepam possibly through inhibition of GABA(Aâ'Â) and GABA(B1) receptors. Cellular and Molecular Biology, 2020, 66, 15-19.	0.9	1
33	Preventive role of propolis against hyperglycemia and hyperlipidemia in Sprague dawley rats (Rattus) Tj ETQq $1\ 1$	0.784314	rgBT /Over <mark>l</mark> o
34	Influence of biochemical treatments on consortium of rhizobacteria and soil fertility. Bangladesh Journal of Botany, 2020, 49, 437-444.	0.4	0