

Muhammad Inam Afzal

List of Publications by Year in descending order

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Version: 2024-02-01

34
papers

413
citations

840776

11
h-index

794594

19
g-index

34
all docs

34
docs citations

34
times ranked

548
citing authors

#	ARTICLE	IF	CITATIONS
1	Preventive role of propolis against hyperglycemia and hyperlipidemia in Sprague dawley rats (Rattus) Tj ETQq1 1 0.784314 rgBT /Over	0.9	0
2	<i>Nigella sativa</i> ameliorates oxidative stress induced adverse effects in rodent modeling studies: Indices of serum chemistry and hematology. <i>Food Science and Technology</i> , 2021, 41, 404-411.	1.7	3
3	Chemical profiling, HPLC characterization and in-vitro antioxidant potential of Pakistani propolis collected from peripheral region of Faisalabad. <i>Cellular and Molecular Biology</i> , 2021, 67, 40-44.	0.9	8
4	Exploring the prophylactic role of soy isoflavones against polycystic ovarian syndrome. <i>Food Science and Nutrition</i> , 2021, 9, 4738-4744.	3.4	4
5	<i>In-vitro</i> stress stability, digestibility and bioaccessibility of curcumin-loaded polymeric nanocapsules. <i>Journal of Experimental Nanoscience</i> , 2021, 16, 229-245.	2.4	8
6	Utilization of wheat germ oil and wheat bran fiber as fat replacer for the development of low-fat beef patties. <i>Food Science and Nutrition</i> , 2021, 9, 1271-1281.	3.4	9
7	Modelling and kinetic study of microwave assisted drying of ginger and onion with simultaneous extraction of bioactive compounds. <i>Food Science and Biotechnology</i> , 2020, 29, 513-519.	2.6	21
8	Assessing the sustainability of public health in the era of globalization. <i>Arabian Journal of Geosciences</i> , 2020, 13, 1.	1.3	1
9	Antibiotics, Acid and Heat Tolerance of Honey adapted <i>Escherichia coli</i> , <i>Salmonella Typhi</i> and <i>Klebsiella pneumoniae</i> . <i>Foods</i> , 2020, 9, 311.	4.3	3
10	Genome-wide association analysis for stripe rust resistance in spring wheat (<i>Triticum aestivum</i> L.) germplasm. <i>Journal of Integrative Agriculture</i> , 2020, 19, 2035-2043.	3.5	17
11	Studying the Influence of Apple Peel Polyphenol Extract Fortification on the Characteristics of Probiotic Yoghurt. <i>Plants</i> , 2020, 9, 77.	3.5	22
12	Modulatory-antibiotic activity of the essential oil from <i>Eucalyptus citriodora</i> against MDR bacterial strains. <i>Cellular and Molecular Biology</i> , 2020, 66, 60.	0.9	4
13	Untargeted profiling of field cultivated bush tea (<i>Athrixia phylicoides</i> DC.) based on metabolite analysis. <i>Cellular and Molecular Biology</i> , 2020, 66, 104-109.	0.9	8
14	Phytochemical characterization of the <i>Ziziphus joazeiro</i> Mart. metabolites by UPLC-QTOF and antifungal activity evaluation. <i>Cellular and Molecular Biology</i> , 2020, 66, 127-132.	0.9	6
15	Antitumor effects of citrinin in an animal model of Sarcoma 180 via cytogenetic mechanisms. <i>Cellular and Molecular Biology</i> , 2020, 66, 120.	0.9	4
16	Palmitine antioxidant and anti-acetylcholinesterase activities: A pre-clinical assessment. <i>Cellular and Molecular Biology</i> , 2020, 66, 54-59.	0.9	7
17	Ascorbic acid antagonizes the sedative effect of diazepam possibly through inhibition of GABA(A) and GABA(B1) receptors. <i>Cellular and Molecular Biology</i> , 2020, 66, 15-19.	0.9	1
18	Safety Assessment of Foods at Capital Hospital of Pakistan through the Hazard Analysis and Critical Control Point System. <i>Journal of Food Protection</i> , 2020, 83, 1387-1395.	1.7	2

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19	Influence of biochemical treatments on consortium of rhizobacteria and soil fertility. Bangladesh Journal of Botany, 2020, 49, 437-444.	0.4	0
20	Modelling and Kinetic Study of Novel and Sustainable Microwave-Assisted Dehydration of Sugarcane Juice. Processes, 2019, 7, 712.	2.8	12
21	Physicochemical, Sensorial and Microbiological Characterization of PoroCheese, an Artisanal Mexican Cheese Made from Raw Milk. Foods, 2019, 8, 509.	4.3	5
22	Knowledge, attitude & practices (KAPs) regarding rabies endemicity among the community members, Pakistan. Acta Tropica, 2019, 200, 105156.	2.0	16
23	In situ synthesis of highly populated CeO ₂ 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
24	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
25	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
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	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
28	Carnobacterium. , 2014, , 379-383.		7
29	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
30	Characterization of Carnobacterium maltaromaticum LMA 28 for its positive technological role in soft cheese making. Food Microbiology, 2013, 36, 223-230.	4.2	22
31	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
32	Complete Chromosome Sequence of Carnobacterium maltaromaticum LMA 28. Genome Announcements, 2013, 1, .	0.8	13
33	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
34	Carnobacterium maltaromaticum: Identification, isolation tools, ecology and technological aspects in dairy products. Food Microbiology, 2010, 27, 573-579.	4.2	61