Abul Hossain

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/5993926/publications.pdf

Version: 2024-02-01

18 papers	329 citations	1040018 9 h-index	1281846 11 g-index
20 all docs	20 docs citations	20 times ranked	262 citing authors

#	Article	IF	Citations
1	Preservation of aquatic food using edible films and coatings containing essential oils: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 66-105.	10.3	78
2	Northern Sea Cucumber (Cucumaria frondosa): A Potential Candidate for Functional Food, Nutraceutical, and Pharmaceutical Sector. Marine Drugs, 2020, 18, 274.	4.6	67
3	Bioactives in spices, and spice oleoresins: Phytochemicals and their beneficial effects in food preservation and health promotion. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 3, 8-75.	2.4	53
4	Antioxidant properties of Korean major persimmon (Diospyros kaki) leaves. Food Science and Biotechnology, 2018, 27, 177-184.	2.6	27
5	Phenolic Compounds and Antioxidant Capacity of Sea Cucumber (Cucumaria frondosa) Processing Discards as Affected by High-Pressure Processing (HPP). Antioxidants, 2022, 11, 337.	5.1	21
6	Arsenic speciation in sea cucumbers: Identification and quantitation of water-extractable species. Environmental Pollution, 2020, 266, 115190.	7.5	19
7	Optimization of microwaveâ€assisted extraction of pectin from Dillenia indica fruit and its preliminary characterization. Journal of Food Processing and Preservation, 2020, 44, e14466.	2.0	17
8	Effect of High-Pressure Processing (HPP) on Phenolics of North Atlantic Sea Cucumber (Cucumaria) Tj ETQq0 0 0 rgBT /Overlock 10 T	5.2	14
9	Effect of pre-treatment and extraction conditions on the antioxidant properties of persimmon (Diospyros kaki) leaves. Bioscience, Biotechnology and Biochemistry, 2017, 81, 2079-2085.	1.3	10
10	Changes in the secondary compounds of persimmon leaves as a defense against circular leaf spot caused by Plurivorosphaerella nawae. PLoS ONE, 2020, 15, e0230286.	2.5	10
11	Effect of drying and harvest time on the physicochemical properties of the most common Korean persimmon leaves. Korean Journal of Food Preservation, 2018, 25, 428-435.	0.5	3
12	Safety, Nutrition and Functionality of theÂTraditional Foods. Food Engineering Series, 2019, , 219-238.	0.7	1
13	Title is missing!. , 2020, 15, e0230286.		0
14	Title is missing!. , 2020, 15, e0230286.		0
15	Title is missing!. , 2020, 15, e0230286.		0
16	Title is missing!. , 2020, 15, e0230286.		0
17	Title is missing!. , 2020, 15, e0230286.		0
18	Title is missing!. , 2020, 15, e0230286.		0