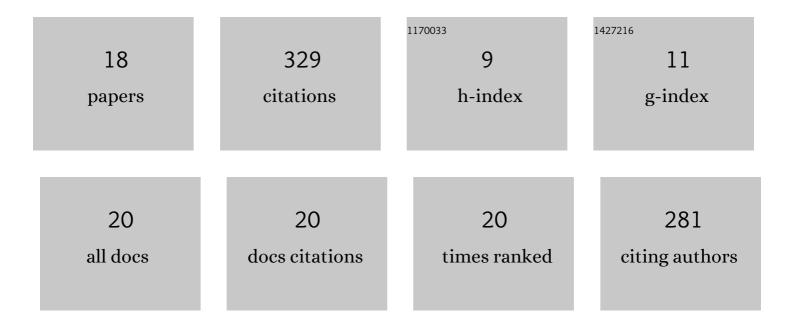
Abul Hossain

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/5993926/publications.pdf Version: 2024-02-01



ARUI HOSSAIN

#	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.	5.4	78
2	Phenolic Compounds and Antioxidant Capacity of Sea Cucumber (Cucumaria frondosa) Processing Discards as Affected by High-Pressure Processing (HPP). Antioxidants, 2022, 11, 337.	2.2	21
3	Effect of High-Pressure Processing (HPP) on Phenolics of North Atlantic Sea Cucumber (<i>Cucumaria) Tj ETQq1</i>	1 0.78431 2.4	L4 rgBT /Ove
4	Arsenic speciation in sea cucumbers: Identification and quantitation of water-extractable species. Environmental Pollution, 2020, 266, 115190.	3.7	19
5	Changes in the secondary compounds of persimmon leaves as a defense against circular leaf spot caused by Plurivorosphaerella nawae. PLoS ONE, 2020, 15, e0230286.	1.1	10
6	Optimization of microwaveâ€assisted extraction of pectin from <i>Dillenia indica</i> fruit and its preliminary characterization. Journal of Food Processing and Preservation, 2020, 44, e14466.	0.9	17
7	Northern Sea Cucumber (Cucumaria frondosa): A Potential Candidate for Functional Food, Nutraceutical, and Pharmaceutical Sector. Marine Drugs, 2020, 18, 274.	2.2	67
8	Title is missing!. , 2020, 15, e0230286.		0
9	Title is missing!. , 2020, 15, e0230286.		0
10	Title is missing!. , 2020, 15, e0230286.		0
11	Title is missing!. , 2020, 15, e0230286.		0
12	Title is missing!. , 2020, 15, e0230286.		0
13	Title is missing!. , 2020, 15, e0230286.		Ο
14	Safety, Nutrition and Functionality of theÂTraditional Foods. Food Engineering Series, 2019, , 219-238.	0.3	1
15	Antioxidant properties of Korean major persimmon (Diospyros kaki) leaves. Food Science and Biotechnology, 2018, 27, 177-184.	1.2	27
16	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.	0.2	3
17	Effect of pre-treatment and extraction conditions on the antioxidant properties of persimmon (<i>Diospyros kaki</i>) leaves. Bioscience, Biotechnology and Biochemistry, 2017, 81, 2079-2085.	0.6	10
18	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