

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

1170033

9
h-index

1427216

11
g-index

20
all docs

20
docs citations

20
times ranked

281
citing authors

#	ARTICLE	IF	CITATIONS
1	Preservation of aquatic food using edible films and coatings containing essential oils: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 66-105.	5.4	78
2	Phenolic Compounds and Antioxidant Capacity of Sea Cucumber (<i>Cucumaria frondosa</i>) Processing Discards as Affected by High-Pressure Processing (HPP). <i>Antioxidants</i> , 2022, 11, 337.	2.2	21
3	Effect of High-Pressure Processing (HPP) on Phenolics of North Atlantic Sea Cucumber (<i>Cucumaria</i>) Tj ETQq1 1 0.784314 17	2.4	17
4	Arsenic speciation in sea cucumbers: Identification and quantitation of water-extractable species. <i>Environmental Pollution</i> , 2020, 266, 115190.	3.7	19
5	Changes in the secondary compounds of persimmon leaves as a defense against circular leaf spot caused by <i>Plurivorosphaerella nawae</i> . <i>PLoS ONE</i> , 2020, 15, e0230286.	1.1	10
6	Optimization of microwave-assisted extraction of pectin from <i>Dillenia indica</i> fruit and its preliminary characterization. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14466.	0.9	17
7	Northern Sea Cucumber (<i>Cucumaria frondosa</i>): A Potential Candidate for Functional Food, Nutraceutical, and Pharmaceutical Sector. <i>Marine Drugs</i> , 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.		0
14	Safety, Nutrition and Functionality of the Traditional Foods. <i>Food Engineering Series</i> , 2019, , 219-238.	0.3	1
15	Antioxidant properties of Korean major persimmon (<i>Diospyros kaki</i>) leaves. <i>Food Science and Biotechnology</i> , 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. <i>Korean Journal of Food Preservation</i> , 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. <i>Bioscience, Biotechnology and Biochemistry</i> , 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. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> , 0, 3, 8-75.	2.4	53