

Abdul Rahaman

List of Publications by Citations

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Version: 2024-04-17

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

34
papers

435
citations

13
h-index

20
g-index

37
ext. papers

657
ext. citations

4.3
avg, IF

3.91
L-index

#	Paper	IF	Citations
34	Combined impact of pulsed electric field and ultrasound on bioactive compounds and FT-IR analysis of almond extract. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2355-2364	3.3	61
33	Novel extraction techniques and pharmaceutical activities of luteolin and its derivatives. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12974	3.3	54
32	Influence of ultrasound-assisted osmotic dehydration on texture, bioactive compounds and metabolites analysis of plum. <i>Ultrasonics Sonochemistry</i> , 2019 , 58, 104643	8.9	47
31	Pulsed Electric Field-Assisted Ethanolic Extraction of Date Palm Fruits: Bioactive Compounds, Antioxidant Activity and Physicochemical Properties. <i>Processes</i> , 2019 , 7, 585	2.9	29
30	Impact of pulsed electric field treatment on drying kinetics, mass transfer, colour parameters and microstructure of plum. <i>Journal of Food Science and Technology</i> , 2019 , 56, 2670-2678	3.3	25
29	Novel processing techniques and spinach juice: Quality and safety improvements. <i>Journal of Food Science</i> , 2020 , 85, 1018-1026	3.4	21
28	Impact of pulsed electric field on rheological, structural, and physicochemical properties of almond milk. <i>Journal of Food Process Engineering</i> , 2019 , 42, e13299	2.4	21
27	Effect of pulsed electric field and thermal treatments on the bioactive compounds, enzymes, microbial, and physical stability of almond milk during storage. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14541	2.1	18
26	The molecular mechanism underlying GABAergic dysfunction in nucleus accumbens of depression-like behaviours in mice. <i>Journal of Cellular and Molecular Medicine</i> , 2019 , 23, 7021-7028	5.6	18
25	Quality characteristics of the processed dates vinegar under influence of ultrasound and pulsed electric field treatments. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4380-4389	3.3	17
24	Impact of pulsed electric field treatments on the growth parameters of wheat seeds and nutritional properties of their wheat plantlets juice. <i>Food Science and Nutrition</i> , 2020 , 8, 2490-2500	3.2	13
23	Effect of Pulsed Electric Field Pretreatment of Date Palm Fruits on Free Amino Acids, Bioactive Components, and Physicochemical Characteristics of the Alcoholic Beverage. <i>Journal of Food Science</i> , 2019 , 84, 3156-3162	3.4	13
22	Sugar profile, volatile compounds, composition and antioxidant activity of Sukkari date palm fruit. <i>Journal of Food Science and Technology</i> , 2019 , 56, 754-762	3.3	13
21	Thermo-Ultrasound-Based Sterilization Approach for the Quality Improvement of Wheat Plantlets Juice. <i>Processes</i> , 2019 , 7, 518	2.9	12
20	Vaginal Microbiota and HPV Infection: Novel Mechanistic Insights and Therapeutic Strategies. <i>Infection and Drug Resistance</i> , 2020 , 13, 1213-1220	4.2	12
19	Effect of pulsed electric fields processing on physicochemical properties and bioactive compounds of apricot juice. <i>Journal of Food Process Engineering</i> , 2020 , 43, e13449	2.4	11
18	Ultrasound based modification and structural-functional analysis of corn and cassava starch. <i>Ultrasonics Sonochemistry</i> , 2021 , 80, 105795	8.9	10

17	Probing the combined impact of pulsed electric field and ultra-sonication on the quality of spinach juice. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15475	2.1	6
16	Plasticization Efficiency and Characteristics of Monosaccharides, Disaccharides, and Low-Molecular-Weight Polysaccharides for Starch-Based Materials. <i>ACS Sustainable Chemistry and Engineering</i> , 2021 , 9, 11960-11969	8.3	5
15	Impact of high-pressure treatments on enzyme activity of fruit-based beverages: an overview. <i>International Journal of Food Science and Technology</i> , 2022 , 57, 801-815	3.8	5
14	A comparative study of lipid composition and powder quality among powdered infant formula with novel functional structured lipids and commercial infant formulas. <i>European Food Research and Technology</i> , 2020 , 246, 2569-2586	3.4	4
13	Open and closed states of Mr1p1 DAG lipase revealed by molecular dynamics simulation. <i>Molecular Simulation</i> , 2018 , 44, 1520-1528	2	3
12	Novel Extraction Techniques: An Effective Way to Retrieve the Bioactive Compounds from Saffron (<i>Crocus Sativus</i>). <i>Food Reviews International</i> , 1-29	5.5	3
11	Combined effects of pulsed electric field and ultrasound pretreatments on mass transfer and quality of mushrooms. <i>LWT - Food Science and Technology</i> , 2021 , 150, 112008	5.4	3
10	Shelf life extension of wheat bread by alhydwan flour and Carboxymethylcellulose and improvement of their quality characteristics, dough rheological and microstructure. <i>International Journal of Biological Macromolecules</i> , 2020 , 156, 851-857	7.9	2
9	The increasing hunger concern and current need in the development of sustainable food security in the developing countries. <i>Trends in Food Science and Technology</i> , 2021 , 113, 423-429	15.3	2
8	Targeting Cytotoxin-Associated Antigen A, a Virulent Factor of -Associated Gastric Cancer: Structure-Based In Silico Screening of Natural Compounds.. <i>Molecules</i> , 2022 , 27,	4.8	1
7	Effect of Benzo[a]pyrene-DNA Adduct in Cord Blood on the Neurodevelopment of 12-Month-Old Infants in Qingdao City. <i>Neuropsychiatric Disease and Treatment</i> , 2019 , 15, 3351-3357	3.1	1
6	Effect of herbal formulation intake on health indices in albino Wistar rat model. <i>Food Science and Nutrition</i> , 2021 , 9, 441-448	3.2	1
5	Combined effect of pulsed electric fields and ultrasound on mass energy transfer and diffusion coefficient of plum. <i>Heat and Mass Transfer</i> , 2021 , 57, 1087	2.2	1
4	Integration of Different Graphene Nanostructures with PDMS to Form Wearable Sensors.. <i>Nanomaterials</i> , 2022 , 12,	5.4	1
3	Polysaccharides improved the viscoelasticity, microstructure, and physical stability of ovalbumin-ferulic acid complex stabilized emulsion.. <i>International Journal of Biological Macromolecules</i> , 2022 , 211, 150-158	7.9	1
2	Investigating the structural properties and in vitro digestion of rice flours. <i>Food Science and Nutrition</i> , 2021 , 9, 2668-2675	3.2	0
1	Effect of the addition of alhydwan flour on the physicochemical, functional properties and microstructure of wheat bread. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2907-2916	2.8	