

# Abdul Rahaman

## List of Publications by Year in Descending Order

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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	Targeting Cytotoxin-Associated Antigen A, a Virulent Factor of -Associated Gastric Cancer: Structure-Based In Silico Screening of Natural Compounds.. <i>Molecules</i> , <b>2022</b> , 27,	4.8	1
33	Integration of Different Graphene Nanostructures with PDMS to Form Wearable Sensors.. <i>Nanomaterials</i> , <b>2022</b> , 12,	5.4	1
32	Impact of high-pressure treatments on enzyme activity of fruit-based beverages: an overview. <i>International Journal of Food Science and Technology</i> , <b>2022</b> , 57, 801-815	3.8	5
31	Polysaccharides improved the viscoelasticity, microstructure, and physical stability of ovalbumin-ferulic acid complex stabilized emulsion.. <i>International Journal of Biological Macromolecules</i> , <b>2022</b> , 211, 150-158	7.9	1
30	Ultrasound based modification and structural-functional analysis of corn and cassava starch. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 80, 105795	8.9	10
29	Investigating the structural properties and in vitro digestion of rice flours. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 2668-2675	3.2	0
28	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> , <b>2021</b> , 45, e15475	2.1	6
27	Effect of herbal formulation intake on health indices in albino Wistar rat model. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 441-448	3.2	1
26	Combined effect of pulsed electric fields and ultrasound on mass energy transfer and diffusion coefficient of plum. <i>Heat and Mass Transfer</i> , <b>2021</b> , 57, 1087	2.2	1
25	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> , <b>2021</b> , 113, 423-429	15.3	2
24	Plasticization Efficiency and Characteristics of Monosaccharides, Disaccharides, and Low-Molecular-Weight Polysaccharides for Starch-Based Materials. <i>ACS Sustainable Chemistry and Engineering</i> , <b>2021</b> , 9, 11960-11969	8.3	5
23	Combined effects of pulsed electric field and ultrasound pretreatments on mass transfer and quality of mushrooms. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 150, 112008	5.4	3
22	Vaginal Microbiota and HPV Infection: Novel Mechanistic Insights and Therapeutic Strategies. <i>Infection and Drug Resistance</i> , <b>2020</b> , 13, 1213-1220	4.2	12
21	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> , <b>2020</b> , 44, e14541	2.1	18
20	Effect of pulsed electric fields processing on physiochemical properties and bioactive compounds of apricot juice. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13449	2.4	11
19	Novel processing techniques and spinach juice: Quality and safety improvements. <i>Journal of Food Science</i> , <b>2020</b> , 85, 1018-1026	3.4	21
18	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> , <b>2020</b> , 156, 851-857	7.9	2

17	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> , <b>2020</b> , 8, 2490-2500	3.2	13
16	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> , <b>2020</b> , 246, 2569-2586	3.4	4
15	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> , <b>2020</b> , 14, 2907-2916	2.8	
14	Thermo-Ultrasound-Based Sterilization Approach for the Quality Improvement of Wheat Plantlets Juice. <i>Processes</i> , <b>2019</b> , 7, 518	2.9	12
13	Pulsed Electric Field-Assisted Ethanolic Extraction of Date Palm Fruits: Bioactive Compounds, Antioxidant Activity and Physicochemical Properties. <i>Processes</i> , <b>2019</b> , 7, 585	2.9	29
12	Influence of ultrasound-assisted osmotic dehydration on texture, bioactive compounds and metabolites analysis of plum. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 58, 104643	8.9	47
11	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> , <b>2019</b> , 56, 2670-2678	3.3	25
10	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> , <b>2019</b> , 56, 2355-2364	3.3	61
9	The molecular mechanism underlying GABAergic dysfunction in nucleus accumbens of depression-like behaviours in mice. <i>Journal of Cellular and Molecular Medicine</i> , <b>2019</b> , 23, 7021-7028	5.6	18
8	Quality characteristics of the processed dates vinegar under influence of ultrasound and pulsed electric field treatments. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 4380-4389	3.3	17
7	Novel extraction techniques and pharmaceutical activities of luteolin and its derivatives. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12974	3.3	54
6	Impact of pulsed electric field on rheological, structural, and physicochemical properties of almond milk. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13299	2.4	21
5	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> , <b>2019</b> , 84, 3156-3162	3.4	13
4	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> , <b>2019</b> , 15, 3351-3357	3.1	1
3	Sugar profile, volatile compounds, composition and antioxidant activity of Sukkari date palm fruit. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 754-762	3.3	13
2	Open and closed states of Mrlip1 DAG lipase revealed by molecular dynamics simulation. <i>Molecular Simulation</i> , <b>2018</b> , 44, 1520-1528	2	3
1	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