

# Md Mohibbullah

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6149952/publications.pdf>

Version: 2024-02-01

7  
papers

165  
citations

1683354

5  
h-index

1719596

7  
g-index

7  
all docs

7  
docs citations

7  
times ranked

110  
citing authors

#	ARTICLE	IF	CITATIONS
1	A Systematic Review on Marine Algae-Derived Fucoxanthin: An Update of Pharmacological Insights. <i>Marine Drugs</i> , 2022, 20, 279.	2.2	32
2	Evaluation of the Quality Characteristics and Development of a Puffed-Rice Snack Enriched with Honeybee ( <i>Apis mellifera</i> L.) Drone Pupae Powder. <i>Foods</i> , 2022, 11, 1599.	1.9	2
3	Deciphering the Antitussive, Expectorant, and Anti-Inflammatory Potentials of ShashamKyeongok-Co and Their Phytochemical Attributes: In Vivo Appraisal in ICR Mice. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1349.	1.3	4
4	Improved Hot Smoke Processing of Chub Mackerel ( <i>Scomber japonicus</i> ) Promotes Sensorial, Physicochemical and Microbiological Characteristics. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2629.	1.3	6
5	Black Cumin ( <i>Nigella sativa</i> L.): A Comprehensive Review on Phytochemistry, Health Benefits, Molecular Pharmacology, and Safety. <i>Nutrients</i> , 2021, 13, 1784.	1.7	101
6	Effect of hot smoking treatment in improving Sensory and Physicochemical Properties of processed Japanese Spanish Mackerel <i>Scomberomorus niphonius</i> . <i>Food Science and Nutrition</i> , 2020, 8, 3957-3968.	1.5	10
7	Improvement of Sensorial, Physicochemical, Microbiological, Nutritional and Fatty Acid Attributes and Shelf Life Extension of Hot Smoked Half-Dried Pacific Saury ( <i>Cololabis saira</i> ). <i>Foods</i> , 2020, 9, 1009.	1.9	10