

Nauman Khalid

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6245381/publications.pdf>

Version: 2024-02-01

155
papers

30,595
citations

57631

44
h-index

11288

136
g-index

159
all docs

159
docs citations

159
times ranked

36461
citing authors

#	ARTICLE	IF	CITATIONS
1	Global burden of 369 diseases and injuries in 204 countries and territories, 1990â€“2019: a systematic analysis for the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2020, 396, 1204-1222.	6.3	7,664
2	Global, regional, and national age-sex-specific mortality for 282 causes of death in 195 countries and territories, 1980â€“2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>Lancet, The</i> , 2018, 392, 1736-1788.	6.3	4,989
3	Global burden of 87 risk factors in 204 countries and territories, 1990â€“2019: a systematic analysis for the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2020, 396, 1223-1249.	6.3	3,928
4	Global, regional, and national comparative risk assessment of 84 behavioural, environmental and occupational, and metabolic risks or clusters of risks for 195 countries and territories, 1990â€“2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>Lancet, The</i> , 2018, 392, 1923-1994.	6.3	3,269
5	Global, regional, and national disability-adjusted life-years (DALYs) for 359 diseases and injuries and healthy life expectancy (HALE) for 195 countries and territories, 1990â€“2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>Lancet, The</i> , 2018, 392, 1859-1922.	6.3	2,123
6	Global, regional, and national burden of traumatic brain injury and spinal cord injury, 1990â€“2016: a systematic analysis for the Global Burden of Disease Study 2016. <i>Lancet Neurology, The</i> , 2019, 18, 56-87.	4.9	1,064
7	Global age-sex-specific fertility, mortality, healthy life expectancy (HALE), and population estimates in 204 countries and territories, 1950â€“2019: a comprehensive demographic analysis for the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2020, 396, 1160-1203.	6.3	890
8	Global, regional, and national age-sex-specific mortality and life expectancy, 1950â€“2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>Lancet, The</i> , 2018, 392, 1684-1735.	6.3	716
9	Global, regional, and national incidence, prevalence, and mortality of HIV, 1980â€“2017, and forecasts to 2030, for 195 countries and territories: a systematic analysis for the Global Burden of Diseases, Injuries, and Risk Factors Study 2017. <i>Lancet HIV, the</i> , 2019, 6, e831-e859.	2.1	341
10	Measuring progress from 1990 to 2017 and projecting attainment to 2030 of the health-related Sustainable Development Goals for 195 countries and territories: a systematic analysis for the Global Burden of Disease Study 2017. <i>Lancet, The</i> , 2018, 392, 2091-2138.	6.3	335
11	Five insights from the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2020, 396, 1135-1159.	6.3	335
12	Complex coacervation: Principles, mechanisms and applications in microencapsulation. <i>International Journal of Biological Macromolecules</i> , 2019, 121, 1276-1286.	3.6	330
13	Population and fertility by age and sex for 195 countries and territories, 1950â€“2017: a systematic analysis for the Global Burden of Disease Study 2017. <i>Lancet, The</i> , 2018, 392, 1995-2051.	6.3	294
14	Industrial lab-on-a-chip: Design, applications and scale-up for drug discovery and delivery. <i>Advanced Drug Delivery Reviews</i> , 2013, 65, 1626-1663.	6.6	250
15	Global, regional, and national progress towards Sustainable Development Goal 3.2 for neonatal and child health: all-cause and cause-specific mortality findings from the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2021, 398, 870-905.	6.3	229
16	Phytochemicals and biofunctional properties of buckwheat: a review. <i>Journal of Agricultural Science</i> , 2014, 152, 349-369.	0.6	171
17	Salt and drought stresses in safflower: a review. <i>Agronomy for Sustainable Development</i> , 2016, 36, 1.	2.2	143
18	Onion: Nature Protection Against Physiological Threats. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 50-66.	5.4	131

#	ARTICLE	IF	CITATIONS
19	Physicochemical Characteristics, Functional Properties, and Nutritional Benefits of Peanut Oil: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1562-1575.	5.4	129
20	A comprehensive review on chlorpyrifos toxicity with special reference to endocrine disruption: Evidence of mechanisms, exposures and mitigation strategies. <i>Science of the Total Environment</i> , 2021, 755, 142649.	3.9	113
21	Global injury morbidity and mortality from 1990 to 2017: results from the Global Burden of Disease Study 2017. <i>Injury Prevention</i> , 2020, 26, i96-i114.	1.2	103
22	A comprehensive characterisation of safflower oil for its potential applications as a bioactive food ingredient - A review. <i>Trends in Food Science and Technology</i> , 2017, 66, 176-186.	7.8	97
23	Garlic (<i>Allium sativum</i>): diet based therapy of 21st century—a review. <i>Asian Pacific Journal of Tropical Disease</i> , 2015, 5, 271-278.	0.5	92
24	A review on chemistry and pharmacology of Ajwa date fruit and pit. <i>Trends in Food Science and Technology</i> , 2017, 63, 60-69.	7.8	91
25	Mapping geographical inequalities in access to drinking water and sanitation facilities in low-income and middle-income countries, 2000–17. <i>The Lancet Global Health</i> , 2020, 8, e1162-e1185.	2.9	91
26	Opportunities and challenges for functional and medicinal beverages: Current and future trends. <i>Trends in Food Science and Technology</i> , 2019, 88, 513-526.	7.8	90
27	Mapping subnational HIV mortality in six Latin American countries with incomplete vital registration systems. <i>BMC Medicine</i> , 2021, 19, 4.	2.3	78
28	Formulation and characterization of O/W nanoemulsions encapsulating high concentration of astaxanthin. <i>Food Research International</i> , 2017, 102, 364-371.	2.9	75
29	Mapping geographical inequalities in childhood diarrhoeal morbidity and mortality in low-income and middle-income countries, 2000–17: analysis for the Global Burden of Disease Study 2017. <i>Lancet, The</i> , 2020, 395, 1779-1801.	6.3	72
30	Formulation and characterization of astaxanthin-enriched nanoemulsions stabilized using ginseng saponins as natural emulsifiers. <i>Food Chemistry</i> , 2018, 255, 67-74.	4.2	70
31	Physicochemical Characteristics, Nutritional Properties, and Health Benefits of Argan Oil: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1401-1414.	5.4	63
32	Emerging Technologies for Recovery of Value-Added Components from Olive Leaves and Their Applications in Food/Feed Industries. <i>Food and Bioprocess Technology</i> , 2017, 10, 229-248.	2.6	63
33	Anemia prevalence in women of reproductive age in low- and middle-income countries between 2000 and 2018. <i>Nature Medicine</i> , 2021, 27, 1761-1782.	15.2	60
34	Global, regional, and national sex-specific burden and control of the HIV epidemic, 1990–2019, for 204 countries and territories: the Global Burden of Diseases Study 2019. <i>Lancet HIV, the</i> , 2021, 8, e633-e651.	2.1	56
35	Complex coacervates from gelatin and octenyl succinic anhydride modified kudzu starch: Insights of formulation and characterization. <i>Food Hydrocolloids</i> , 2019, 86, 70-77.	5.6	54
36	Recent lab-on-a-chip developments for novel drug discovery. <i>Wiley Interdisciplinary Reviews: Systems Biology and Medicine</i> , 2017, 9, e1381.	6.6	53

#	ARTICLE	IF	CITATIONS
37	Formulation and characterization of water-in-oil nanoemulsions loaded with aÅsaÃ-berry anthocyanins: Insights of degradation kinetics and stability evaluation of anthocyanins and nanoemulsions. <i>Food Research International</i> , 2018, 106, 542-548.	2.9	52
38	Formulation and characterization of food grade O/W nanoemulsions encapsulating quercetin and curcumin: Insights on enhancing solubility characteristics. <i>Food and Bioproducts Processing</i> , 2020, 123, 304-311.	1.8	52
39	Ginseng phytochemicals as therapeutics in oncology: Recent perspectives. <i>Biomedicine and Pharmacotherapy</i> , 2018, 100, 52-63.	2.5	51
40	Gypenosides as natural emulsifiers for oil-in-water nanoemulsions loaded with astaxanthin: Insights of formulation, stability and release properties. <i>Food Chemistry</i> , 2018, 261, 322-328.	4.2	49
41	Monodisperse W/O/W emulsions encapsulating l-ascorbic acid: Insights on their formulation using microchannel emulsification and stability studies. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014, 458, 69-77.	2.3	48
42	Formulation and characterization of O/W emulsions stabilized using octenyl succinic anhydride modified kudzu starch. <i>Carbohydrate Polymers</i> , 2017, 176, 91-98.	5.1	48
43	Long-term stability of droplet production by microchannel (step) emulsification in microfluidic silicon chips with large number of terraced microchannels. <i>Chemical Engineering Journal</i> , 2018, 333, 380-391.	6.6	47
44	Mapping local patterns of childhood overweight and wasting in low- and middle-income countries between 2000 and 2017. <i>Nature Medicine</i> , 2020, 26, 750-759.	15.2	47
45	Formulation and stabilization of oil-in-water nanoemulsions using a saponins-rich extract from argan oil press-cake. <i>Food Chemistry</i> , 2018, 246, 457-463.	4.2	46
46	Estimating global injuries morbidity and mortality: methods and data used in the Global Burden of Disease 2017 study. <i>Injury Prevention</i> , 2020, 26, i125-i153.	1.2	44
47	Burden of injury along the development spectrum: associations between the Socio-demographic Index and disability-adjusted life year estimates from the Global Burden of Disease Study 2017. <i>Injury Prevention</i> , 2020, 26, i12-i26.	1.2	44
48	Comparative studies of three novel freshwater microalgae strains for synthesis of silver nanoparticles: insights of characterization, antibacterial, cytotoxicity and antiviral activities. <i>Journal of Applied Phycology</i> , 2017, 29, 1851-1863.	1.5	43
49	Formulation and stability assessment of ergocalciferol loaded oil-in-water nanoemulsions: Insights of emulsifiers effect on stabilization mechanism. <i>Food Research International</i> , 2016, 90, 320-327.	2.9	41
50	Fucoxanthin-Loaded Oil-in-Water Emulsion-Based Delivery Systems: Effects of Natural Emulsifiers on the Formulation, Stability, and Bioaccessibility. <i>ACS Omega</i> , 2019, 4, 10502-10509.	1.6	41
51	A Question Mark on Zinc Deficiency in 185 Million People in Pakistanâ€”Possible Way Out. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1222-1240.	5.4	38
52	Preparation and characterization of water-in-oil emulsions loaded with high concentration of l-ascorbic acid. <i>LWT - Food Science and Technology</i> , 2013, 51, 448-454.	2.5	37
53	<i>Sphingobacterium pakistanensis</i> sp. nov., a novel plant growth promoting rhizobacteria isolated from rhizosphere of <i>Vigna mungo</i> . <i>Antonie Van Leeuwenhoek</i> , 2014, 105, 325-333.	0.7	37
54	Formulation and characterization of monodisperse O/W emulsions encapsulating astaxanthin extracts using microchannel emulsification: Insights of formulation and stability evaluation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 157, 355-365.	2.5	37

#	ARTICLE	IF	CITATIONS
55	Mechanisms Involved in the Therapeutic Effects of Soybean (<i>Glycine Max</i>). International Journal of Food Properties, 2014, 17, 1332-1354.	1.3	36
56	Plant-based meat analogs: A review with reference to formulation and gastrointestinal fate. Current Research in Food Science, 2022, 5, 973-983.	2.7	36
57	Microencapsulation of betanin in monodisperse W/O/W emulsions. Food Research International, 2018, 109, 489-496.	2.9	33
58	Formulation and characterisation of O/W emulsions stabilised with modified seaweed polysaccharides. International Journal of Food Science and Technology, 2020, 55, 211-221.	1.3	32
59	Subnational mapping of HIV incidence and mortality among individuals aged 15â€“49 years in sub-Saharan Africa, 2000â€“18: a modelling study. Lancet HIV, the, 2021, 8, e363-e375.	2.1	32
60	Mineral Composition and Health Functionality of Zamzam Water: A Review. International Journal of Food Properties, 2014, 17, 661-677.	1.3	31
61	Microchannel emulsification study on formulation and stability characterization of monodisperse oil-in-water emulsions encapsulating quercetin. Food Chemistry, 2016, 212, 27-34.	4.2	29
62	Comparative study of oil-in-water emulsions encapsulating fucoxanthin formulated by microchannel emulsification and high-pressure homogenization. Food Hydrocolloids, 2020, 108, 105977.	5.6	29
63	Hydrogels incorporated with silver nanocolloids prepared from antioxidant rich Aerva javanica as disruptive agents against burn wound infections. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2017, 529, 475-486.	2.3	28
64	Emulsion stability of clove oil in chitosan and sodium alginate matrix. International Journal of Food Properties, 2018, 21, 566-581.	1.3	25
65	Genotoxicity evaluation of chlorpyrifos: a gender related approach in regular toxicity testing. Journal of Toxicological Sciences, 2013, 38, 237-244.	0.7	24
66	Controlled assembly of silver nano-fluid in Heliotropium crispum extract: A potent anti-biofilm and bactericidal formulation. Applied Surface Science, 2016, 387, 317-331.	3.1	24
67	Mapping inequalities in exclusive breastfeeding in low- and middle-income countries, 2000â€“2018. Nature Human Behaviour, 2021, 5, 1027-1045.	6.2	24
68	Comparison of antimicrobial activity, phytochemical profile and minerals composition of garlic Allium sativum and Allium tuberosum. Journal of the Korean Society for Applied Biological Chemistry, 2014, 57, 311-317.	0.9	23
69	Formulation characteristics of triacylglycerol oil-in-water emulsions loaded with ergocalciferol using microchannel emulsification. RSC Advances, 2015, 5, 97151-97162.	1.7	23
70	Encapsulation of Î²-sitosterol plus Î³-oryzanol in O/W emulsions: Formulation characteristics and stability evaluation with microchannel emulsification. Food and Bioproducts Processing, 2017, 102, 222-232.	1.8	23
71	Mapping geographical inequalities in oral rehydration therapy coverage in low-income and middle-income countries, 2000â€“17. The Lancet Global Health, 2020, 8, e1038-e1060.	2.9	23
72	Preparation and Characterization of Water-in-Oil-in-Water Emulsions Containing a High Concentration of L-Ascorbic Acid. Bioscience, Biotechnology and Biochemistry, 2013, 77, 1171-1178.	0.6	22

#	ARTICLE	IF	CITATIONS
73	Antibacterial activity of the venom of <i>Heterometrus xanthopus</i> . <i>Indian Journal of Pharmacology</i> , 2012, 44, 509.	0.4	21
74	Bioinformatics based structural characterization of glucose dehydrogenase (gdh) gene and growth promoting activity of <i>Leclercia</i> sp. QAU-66. <i>Brazilian Journal of Microbiology</i> , 2014, 45, 603-611.	0.8	20
75	Phalsa (<i>Grewia asiatica</i> L) fruit berry a promising functional food ingredient: A comprehensive review. <i>Journal of Berry Research</i> , 2019, 9, 179-193.	0.7	20
76	Comparing public and private hospitals' service quality. <i>Zeitschrift Fur Gesundheitswissenschaften</i> , 2021, 29, 839.	0.8	20
77	A Question Mark on Iron Deficiency in 185 Million People of Pakistan: Its Outcomes and Prevention. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1617-1635.	5.4	19
78	Formulation of monodisperse oil-in-water emulsions loaded with ergocalciferol and cholecalciferol by microchannel emulsification: insights of production characteristics and stability. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1807-1814.	1.3	18
79	Microchannel emulsification: A promising technique towards encapsulation of functional compounds. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2364-2385.	5.4	18
80	Physiochemical Characteristics Nutritional Properties and Health Benefits of Sugarcane Juice. , 2019, , 227-257.		18
81	Effect of esterified oligosaccharides on the formation and stability of oil-in-water emulsions. <i>Carbohydrate Polymers</i> , 2016, 143, 44-50.	5.1	17
82	Formulation and characterization of food grade water-in-oil emulsions encapsulating mixture of essential amino acids. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600202.	1.0	17
83	<i>Streptomyces caldifontis</i> sp. nov., isolated from a hot water spring of Tatta Pani, Kotli, Pakistan. <i>Antonie Van Leeuwenhoek</i> , 2017, 110, 77-86.	0.7	17
84	Preparation of monodisperse O/W emulsions using a crude surface-active extract from argan by-products in microchannel emulsification. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2020, 585, 124050.	2.3	16
85	Critical review of encapsulation methods for stabilization and delivery of astaxanthin. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> , 0, 1, .	2.4	16
86	Formulation of monodisperse water-in-oil emulsions encapsulating calcium ascorbate and ascorbic acid 2-glucoside by microchannel emulsification. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014, 459, 247-253.	2.3	15
87	Comparison of ergocalciferol nanodispersions prepared using modified lecithin and sodium caseinate: Insights of formulation, stability and bioaccessibility. <i>Journal of Functional Foods</i> , 2017, 38, 28-35.	1.6	15
88	Formulation of active packaging system using <i>Artemisia scoparia</i> for enhancing shelf life of fresh fruits. <i>Materials Science and Engineering C</i> , 2019, 100, 82-93.	3.8	15
89	Identification and characterization of rhizospheric microbial diversity by 16S ribosomal RNA gene sequencing. <i>Brazilian Journal of Microbiology</i> , 2014, 45, 985-993.	0.8	14
90	Formulation and characterization of oil-in-water nanoemulsions stabilized by crude saponins isolated from onion skin waste. <i>RSC Advances</i> , 2020, 10, 39700-39707.	1.7	14

#	ARTICLE	IF	CITATIONS
91	Nutritional and functional evaluation of wheat flour cookies supplemented with gram flour. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 63-68.	1.3	13
92	Comparative analysis of stability and biological activities of violacein and starch capped silver nanoparticles. <i>RSC Advances</i> , 2017, 7, 4468-4478.	1.7	13
93	Clinical investigation to modulate the effect of fenugreek polysaccharides on type-2 diabetes. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2019, 19, 100194.	1.5	12
94	Assessment of different heavy metals in cigarette filler and ash from multiple brands retailed in Saudi Arabia. <i>Journal of King Saud University - Science</i> , 2021, 33, 101521.	1.6	12
95	<i>In vitro</i> bioaccessibility of ergocalciferol in nanoemulsion-based delivery system: the influence of food-grade emulsifiers with different stabilising mechanisms. <i>International Journal of Food Science and Technology</i> , 2018, 53, 430-440.	1.3	12
96	In vitro comparative study of <i>Bougainvillea spectabilis</i> leaves and <i>Bougainvillea variegata</i> leaves in terms of phytochemicals and antimicrobial activity. <i>Chinese Journal of Natural Medicines</i> , 2012, 10, 441-447.	0.7	11
97	Monodisperse aqueous microspheres encapsulating high concentration of ascorbic acid: insights of preparation and stability evaluation from straight-through microchannel emulsification. <i>Bioscience, Biotechnology and Biochemistry</i> , 2015, 79, 1852-1859.	0.6	11
98	Encapsulation of cholecalciferol and ergocalciferol in oil-in-water emulsions by different homogenization techniques. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600247.	1.0	11
99	Layer-by-Layer Electrostatic Deposition of Edible Coatings for Enhancing the Storage Stability of Fresh-Cut Lotus Root (<i>Nelumbo nucifera</i>). <i>Food and Bioprocess Technology</i> , 2020, 13, 722-726.	2.6	11
100	Formulation and characterization of esterified xylo-oligosaccharides-stabilized oil-in-water emulsions using microchannel emulsification. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 148, 333-342.	2.5	9
101	Asymmetrical Microchannel Emulsification Plates for Production of Small-Sized Monodispersed Emulsion Droplets. <i>Chemical Engineering and Technology</i> , 2017, 40, 2351-2355.	0.9	9
102	Probiotic Yeast: Mode of Action and Its Effects on Ruminant Nutrition. , 0, , .		9
103	Evaluation of Glucose Dehydrogenase and Pyrroloquinoline Quinine (pqq) Mutagenesis that Renders Functional Inadequacies in Host Plants. <i>Journal of Microbiology and Biotechnology</i> , 2015, 25, 1349-1360.	0.9	9
104	Simulation of oleuropein structural conformation in vacuum, water and triolein-water systems using molecular dynamics. <i>Food Research International</i> , 2016, 88, 79-90.	2.9	8
105	Formulation and characterization of oil-in-water emulsions stabilized by gelatinized kudzu starch. <i>International Journal of Food Properties</i> , 0, , 1-13.	1.3	8
106	Insights on comparative bacterial diversity between different arid zones of Cholistan Desert, Pakistan. <i>3 Biotech</i> , 2020, 10, 224.	1.1	8
107	Utilization of diverse protein sources for the development of protein-based nanostructures as bioactive carrier systems: A review of recent research findings (2010-2021). <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2719-2737.	5.4	8
108	Xylanolytic modification in wheat flour and its effect on dough rheological characteristics and bread quality attributes. <i>Journal of the Korean Society for Applied Biological Chemistry</i> , 2013, 56, 723-729.	0.9	7

#	ARTICLE	IF	CITATIONS
109	Preparation of monodisperse aqueous microspheres containing high concentration of ascorbic acid by microchannel emulsification. <i>Journal of Microencapsulation</i> , 2015, 32, 570-577.	1.2	7
110	<i>In silico</i> functional and tumor suppressor role of hypothetical protein PCNXL2 with regulation of the Notch signaling pathway. <i>RSC Advances</i> , 2018, 8, 21414-21430.	1.7	7
111	Effects of Hydrocolloids on Partial Baking and Frozen Storage of Wheat Flour Chapatti. <i>Food Science and Technology Research</i> , 2013, 19, 97-103.	0.3	6
112	Molecular identification and characterization of <i>Pseudomonas</i> sp. NCCP-407 for phenol degradation isolated from industrial waste. <i>Journal of the Korean Society for Applied Biological Chemistry</i> , 2014, 57, 341-346.	0.9	6
113	Dietary Fibers in Modern Food Production: A Special Perspective With β -Glucans. , 2018, , 125-156.		6
114	Estimates and burden of foodborne pathogens in RTE beverages in relation to vending practices. <i>Food Quality and Safety</i> , 2019, 3, 107-115.	0.6	6
115	Formulation and characterization of yogurt prepared with enzymatically hydrolyzed potato powder and whole milk powder. <i>Journal of Food Science and Technology</i> , 2022, 59, 1087-1096.	1.4	6
116	Groundnut (Peanut) (<i>Arachis hypogaea</i>). , 2021, , 93-122.		6
117	Vitamin D deficiency in Pakistani population: critical overview from 2008 to 2018. <i>Nutrition and Food Science</i> , 2019, 50, 105-115.	0.4	5
118	Fabrication of oil-in-water emulsions as shelf-stable liquid non-dairy creamers: effects of homogenization pressure, oil type, and emulsifier concentration. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2455-2462.	1.7	5
119	Synthesis of diosgenin conjugated gold nanoparticles using algal extract of <i>Dictyosphaerium</i> sp. and in-vitro application of their antiproliferative activities. <i>Materials Today Communications</i> , 2021, 27, 102360.	0.9	5
120	BIODEGRADATION OF PHENOL BY STENOTROPHOMONAS SP. AND STAPHYLOCOCCUS SP. ISOLATED FROM CONTAMINATED SITES. <i>Applied Ecology and Environmental Research</i> , 2016, 14, 107-120.	0.2	5
121	FLOWERING AND FRUITING RESPONSES OF STRAWBERRY TO GROWTH HORMONE AND CHILLING GROWN UNDER TUNNEL CONDITIONS. <i>Pakistan Journal of Agricultural Sciences</i> , 2016, 53, 911-916.	0.1	5
122	Effect of flour processing on the quality characteristics of a soy-based beverage. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 940-946.	1.3	4
123	Selection and characterization of probiotic culture of <i>Streptococcus thermophilus</i> from dahi. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 494-501.	1.3	4
124	Lab-on-a-chip techniques for high-throughput proteomics and drug discovery. , 2019, , 371-422.		4
125	Screening and stability testing of commercially applicable <i>Heliotropium crispum</i> silver nanoparticle formulation with control over aging and biostability. <i>Applied Nanoscience (Switzerland)</i> , 2020, 10, 1941-1956.	1.6	4
126	Food security challenges for Pakistan during COVID-19 pandemic: An overview of the response plan. , 2021, 7, 82-89.	0.5	4

#	ARTICLE	IF	CITATIONS
127	Effect of enzymatically hydrolyzed potato powder on quality characteristics of stirred yogurt during cold storage. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15690.	0.9	4
128	Phytochemical constituents and biological properties of domesticated capsicum species: a review. <i>Bioactive Compounds in Health and Disease</i> , 2021, 4, 201.	0.2	4
129	Safflower (<i>Carthamus tinctorius</i>) Seed. , 2021, , 427-453.		4
130	Recent Developments in Starch-Based Delivery Systems of Bioactive Compounds: Formulations and Applications. <i>Food Engineering Reviews</i> , 2022, 14, 271-291.	3.1	4
131	Insights into the Thermophile Diversity in Hot Springs of Pakistan. <i>Microorganisms for Sustainability</i> , 2018, , 1-28.	0.4	3
132	Comparative safety analysis of bactericidal nano-colloids: Assessment of potential functional toxicity and radical scavenging action. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 184, 110508.	2.5	3
133	Fabrication and Characterization of Dodecanyl Succinic Anhydride Modified Kudzu Starch. <i>Starch/Staerke</i> , 0, , 2100188.	1.1	3
134	Review on physicochemical, medicinal and nutraceutical properties of poppy seeds: a potential functional food ingredient. <i>Functional Foods in Health and Disease</i> , 2021, 11, .	0.3	3
135	Analgesic effect of ginger and peppermint on adolescent girls with primary dysmenorrhea. <i>Food Science and Technology</i> , 2021, 41, 833-839.	0.8	3
136	Formulation and evaluation of functional attributes of low-fat mozzarella cheese using okra mucilage as a fat replacer. <i>International Journal of Food Science and Technology</i> , 2022, 57, 6237-6244.	1.3	3
137	Preparation and physical property assessments of liquid-core hydrogel beads loaded with burdock leaf extract. <i>RSC Advances</i> , 2016, 6, 91361-91369.	1.7	2
138	Whey Protein-Based Functional Energy Drinks Formulation and Characterization. , 2019, , 161-181.		2
139	STRAWBERRY (<i>Fragaria ananassa</i> Duch): PHYTOCHEMICALS, NUTRACEUTICALS AND HEALTH BENEFITS. A BRIEF REVIEW. <i>World Journal of Biology and Biotechnology</i> , 2019, 4, 25.	0.2	2
140	Efficient water removal from water-in-oil emulsions by high electric field demulsification. <i>Separation Science and Technology</i> , 2023, 58, 164-174.	1.3	2
141	Dengue death tolls: A nightmare for Khyber Pakhtunkhwa, Pakistan. <i>Journal of Infection and Public Health</i> , 2018, 11, 898-899.	1.9	1
142	Application of nano/microencapsulated ingredients in drinks and beverages. , 2021, , 105-169.		1
143	Zafaria cholistanensis gen. nov. sp. nov., a moderately thermotolerant and halotolerant actinobacterium isolated from Cholistan desert soil of Pakistan. <i>Archives of Microbiology</i> , 2021, 203, 1717-1729.	1.0	1
144	ISOLATION, MOLECULAR IDENTIFICATION AND CHARACTERIZATION OF BORON-TOLERANT BACTERIAL STRAINS FROM SEWAGE TREATMENT POND OF ISLAMABAD, PAKISTAN. <i>Applied Ecology and Environmental Research</i> , 2017, 15, 1211-1226.	0.2	1

#	ARTICLE	IF	CITATIONS
145	Encapsulation of Pigmented Lipophilic Antioxidants Through Micro and Nano-emulsions. Food Bioactive Ingredients, 2020, , 387-421.	0.3	1
146	A Question Mark on Emerging Zinc-Related Nutritional Deficiencies in Pakistani Population. Asia-Pacific Journal of Public Health, 2018, 30, 500-502.	0.4	0
147	Health/nutritional status of immigrant Pakistani laborers working in the Kingdom of Saudi Arabia. Reviews on Environmental Health, 2019, 34, 223-224.	1.1	0
148	Bioavailability of nanoencapsulated food bioactives. , 2020, , 449-481.		0
149	Application of Bioplastics in Agro-Based Industries and Bioremediation. , 2021, , 661-701.		0
150	Food Security Challenges for Pakistan During the COVID-19 Pandemic. Asia-Pacific Journal of Public Health, 2021, 33, 101053952110313.	0.4	0
151	Naegleria fowleri: Swimming with Death as the Major Outbreak in Pakistan. Iranian Journal of Public Health, 0, , .	0.3	0
152	Profiling of Essential Mineral Content, Heavy Metals, and Bacterial Contaminants in Conventional and Organic Eggs Available in the Hypermarkets of the Eastern Province of Saudi Arabia. Recent Patents on Food, Nutrition & Agriculture, 2021, 12, 134-142.	0.5	0
153	Developing novel foods using multiple emulsions: insights with reference to bioaccessibility and bioavailability. , 2022, , 73-103.		0
154	Scleroglucan and Schizophyllan. , 2022, , 279-306.		0
155	Characterisation of O/W emulsions encapsulating ergocalciferol using onion skin waste saponins: insights on formulation and release properties. International Journal of Food Science and Technology, 2022, 57, 1317-1324.	1.3	0