

# Nauman Khalid

## List of Publications by Year in descending order

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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	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
2	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
3	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
4	Developing novel foods using multiple emulsions: insights with reference to bioaccessibility and bioavailability. , 2022, , 73-103.		0
5	Scleroglucan and Schizophyllan. , 2022, , 279-306.		0
6	Characterisation of O/W emulsions encapsulating ergocalciferol using onion skin waste saponins: insights on formulation and release properties. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1317-1324.	1.3	0
7	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
8	Plant-based meat analogs: A review with reference to formulation and gastrointestinal fate. <i>Current Research in Food Science</i> , 2022, 5, 973-983.	2.7	36
9	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
10	Comparing public and private hospitals' service quality. <i>Zeitschrift Fur Gesundheitswissenschaften</i> , 2021, 29, 839.	0.8	20
11	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
12	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
13	Mapping subnational HIV mortality in six Latin American countries with incomplete vital registration systems. <i>BMC Medicine</i> , 2021, 19, 4.	2.3	78
14	Application of Bioplastics in Agro-Based Industries and Bioremediation. , 2021, , 661-701.		0
15	Food security challenges for Pakistan during COVID-19 pandemic: An overview of the response plan. , 2021, 7, 82-89.	0.5	4
16	Subnational mapping of HIV incidence and mortality among individuals aged 15–49 years in sub-Saharan Africa, 2000–18: a modelling study. <i>Lancet HIV</i> , 2021, 8, e363-e375.	2.1	32
17	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
18	Mapping inequalities in exclusive breastfeeding in low- and middle-income countries, 2000–2018. <i>Nature Human Behaviour</i> , 2021, 5, 1027-1045.	6.2	24

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19	Food Security Challenges for Pakistan During the COVID-19 Pandemic. <i>Asia-Pacific Journal of Public Health</i> , 2021, 33, 101053952110313.	0.4	0
20	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
21	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
22	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
23	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
24	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
25	Application of nano/microencapsulated ingredients in drinks and beverages. , 2021, , 105-169.		1
26	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
27	Safflower ( <i>Carthamus tinctorius</i> ) Seed. , 2021, , 427-453.		4
28	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
29	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
30	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. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , 2021, 12, 134-142.	0.5	0
31	Groundnut (Peanut) ( <i>Arachis hypogaea</i> ). , 2021, , 93-122.		6
32	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
33	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
34	Formulation and characterisation of O/W emulsions stabilised with modified seaweed polysaccharides. <i>International Journal of Food Science and Technology</i> , 2020, 55, 211-221.	1.3	32
35	Global burden of 369 diseases and injuries in 204 countries and territories, 1990–2019: a systematic analysis for the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2020, 396, 1204-1222.	6.3	7,664
36	Global burden of 87 risk factors in 204 countries and territories, 1990–2019: a systematic analysis for the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2020, 396, 1223-1249.	6.3	3,928

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37	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
38	Five insights from the Global Burden of Disease Study 2019. <i>Lancet, The</i> , 2020, 396, 1135-1159.	6.3	335
39	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
40	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
41	Mapping geographical inequalities in oral rehydration therapy coverage in low-income and middle-income countries, 2000â€“17. <i>The Lancet Global Health</i> , 2020, 8, e1038-e1060.	2.9	23
42	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
43	Mapping geographical inequalities in access to drinking water and sanitation facilities in low-income and middle-income countries, 2000â€“17. <i>The Lancet Global Health</i> , 2020, 8, e1162-e1185.	2.9	91
44	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
45	Mapping geographical inequalities in childhood diarrhoeal morbidity and mortality in low-income and middle-income countries, 2000â€“17: analysis for the Global Burden of Disease Study 2017. <i>Lancet, The</i> , 2020, 395, 1779-1801.	6.3	72
46	Bioavailability of nanoencapsulated food bioactives. , 2020, , 449-481.		0
47	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
48	Insights on comparative bacterial diversity between different arid zones of Cholistan Desert, Pakistan. <i>3 Biotech</i> , 2020, 10, 224.	1.1	8
49	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
50	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
51	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
52	Comparative study of oil-in-water emulsions encapsulating fucoxanthin formulated by microchannel emulsification and high-pressure homogenization. <i>Food Hydrocolloids</i> , 2020, 108, 105977.	5.6	29
53	Encapsulation of Pigmented Lipophilic Antioxidants Through Micro and Nano-emulsions. <i>Food Bioactive Ingredients</i> , 2020, , 387-421.	0.3	1
54	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

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55	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
56	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
57	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</i> , 2019, 6, e831-e859.	2.1	341
58	Whey Protein-Based Functional Energy Drinks Formulation and Characterization. , 2019, , 161-181.		2
59	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
60	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
61	Health/nutritional status of immigrant Pakistani laborers working in the Kingdom of Saudi Arabia. <i>Reviews on Environmental Health</i> , 2019, 34, 223-224.	1.1	0
62	Physiochemical Characteristics Nutritional Properties and Health Benefits of Sugarcane Juice. , 2019, , 227-257.		18
63	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
64	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
65	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</i> , The, 2019, 18, 56-87.	4.9	1,064
66	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
67	Complex coacervation: Principles, mechanisms and applications in microencapsulation. <i>International Journal of Biological Macromolecules</i> , 2019, 121, 1276-1286.	3.6	330
68	Lab-on-a-chip techniques for high-throughput proteomics and drug discovery. , 2019, , 371-422.		4
69	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
70	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
71	Emulsion stability of clove oil in chitosan and sodium alginate matrix. <i>International Journal of Food Properties</i> , 2018, 21, 566-581.	1.3	25
72	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

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73	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
74	Ginseng phytochemicals as therapeutics in oncology: Recent perspectives. <i>Biomedicine and Pharmacotherapy</i> , 2018, 100, 52-63.	2.5	51
75	Formulation and characterization of water-in-oil nanoemulsions loaded with aÅšaÅš-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
76	Dengue death tolls: A nightmare for Khyber Pakhtunkhwa, Pakistan. <i>Journal of Infection and Public Health</i> , 2018, 11, 898-899.	1.9	1
77	Microencapsulation of betanin in monodisperse W/O/W emulsions. <i>Food Research International</i> , 2018, 109, 489-496.	2.9	33
78	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
79	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
80	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
81	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
82	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
83	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
84	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
85	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
86	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
87	Dietary Fibers in Modern Food Production: A Special Perspective With Î²-Glucans. , 2018, , 125-156.		6
88	Insights into the Thermophile Diversity in Hot Springs of Pakistan. <i>Microorganisms for Sustainability</i> , 2018, , 1-28.	0.4	3
89	A Question Mark on Emerging Zinc-Related Nutritional Deficiencies in Pakistani Population. <i>Asia-Pacific Journal of Public Health</i> , 2018, 30, 500-502.	0.4	0
90	<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

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91	<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
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	Encapsulation of $\beta$ -sitosterol plus $\beta$ -oryzanol in O/W emulsions: Formulation characteristics and stability evaluation with microchannel emulsification. <i>Food and Bioproducts Processing</i> , 2017, 102, 222-232.	1.8	23
94	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
95	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
96	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
97	Hydrogels incorporated with silver nanocolloids prepared from antioxidant rich <i>Aerva javanica</i> as disruptive agents against burn wound infections. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 529, 475-486.	2.3	28
98	Formulation and characterization of O/W nanoemulsions encapsulating high concentration of astaxanthin. <i>Food Research International</i> , 2017, 102, 364-371.	2.9	75
99	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
100	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
101	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
102	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
103	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
104	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
105	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
106	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
107	<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
108	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

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109	Microchannel emulsification study on formulation and stability characterization of monodisperse oil-in-water emulsions encapsulating quercetin. <i>Food Chemistry</i> , 2016, 212, 27-34.	4.2	29
110	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
111	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
112	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
113	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
114	Controlled assembly of silver nano-fluid in <i>Heliotropium crispum</i> extract: A potent anti-biofilm and bactericidal formulation. <i>Applied Surface Science</i> , 2016, 387, 317-331.	3.1	24
115	Salt and drought stresses in safflower: a review. <i>Agronomy for Sustainable Development</i> , 2016, 36, 1.	2.2	143
116	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
117	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
118	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
119	Formulation characteristics of triacylglycerol oil-in-water emulsions loaded with ergocalciferol using microchannel emulsification. <i>RSC Advances</i> , 2015, 5, 97151-97162.	1.7	23
120	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
121	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
122	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
123	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
124	Onion: Nature Protection Against Physiological Threats. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 50-66.	5.4	131
125	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
126	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



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127	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
128	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
129	Mineral Composition and Health Functionality of Zamzam Water: A Review. <i>International Journal of Food Properties</i> , 2014, 17, 661-677.	1.3	31
130	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
131	<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
132	Phytochemicals and biofunctional properties of buckwheat: a review. <i>Journal of Agricultural Science</i> , 2014, 152, 349-369.	0.6	171
133	Comparison of antimicrobial activity, phytochemical profile and minerals composition of garlic <i>Allium sativum</i> and <i>Allium tuberosum</i> . <i>Journal of the Korean Society for Applied Biological Chemistry</i> , 2014, 57, 311-317.	0.9	23
134	A Question Mark on Zinc Deficiency in 185 Million People in Pakistan—Possible Way Out. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1222-1240.	5.4	38
135	Mechanisms Involved in the Therapeutic Effects of Soybean ( <i>Glycine Max</i> ). <i>International Journal of Food Properties</i> , 2014, 17, 1332-1354.	1.3	36
136	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
137	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
138	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
139	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
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