

# Rai Muhammad Amir

## List of Publications by Year in descending order

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Version: 2024-02-01

37  
papers

767  
citations

932766

10  
h-index

552369

26  
g-index

37  
all docs

37  
docs citations

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times ranked

978  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of initial grain moisture, fumigation, and storage period on physicochemical characteristics of wheat in Pakistan. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16387.	0.9	3
2	Multivariate analysis of peach quality treated with essential oil coatings. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	10
3	Effect of non-thermal processing techniques on pathogenic and spoilage microorganisms of milk and milk products. <i>Food Science and Technology</i> , 2021, 41, 279-294.	0.8	30
4	Ameliorative effects of fenugreek ( <i>Trigonella foenum-graecum</i> ) seed on type 2 diabetes. <i>Food Science and Technology</i> , 2021, 41, 349-354.	0.8	12
5	Ameliorating effects of okra ( <i>Abelmoschus esculentus</i> ) seed oil on hypercholesterolemia. <i>Food Science and Technology</i> , 2021, 41, 113-119.	0.8	7
6	Mitigating the impact of organochlorine and pyrethroid residues in fresh and chemically washed spinach. <i>Food Science and Technology</i> , 2021, 41, 59-64.	0.8	1
7	Characterization of oat bran $\beta$ -glucan with special reference to efficacy study to elucidate its health claims for diabetic patients. <i>Food Science and Technology</i> , 2021, 41, 105-112.	0.8	12
8	Development and analysis of bread fortified with calcium extracted from chicken eggshells of Pakistani market. <i>Food Science and Technology</i> , 2021, 41, 14-20.	0.8	10
9	Physicochemical, microbiological and sensory characteristics of goats reared on organic rationing in Karakoram region. <i>Food Science and Technology</i> , 2021, 41, 381-387.	0.8	0
10	Shelf Life Extension of Mango Fruit by using Non-Preservative Technique. <i>International Journal of Fruit Science</i> , 2021, 21, 232-241.	1.2	2
11	Resveratrol (RV): A pharmacological review and call for further research. <i>Biomedicine and Pharmacotherapy</i> , 2021, 143, 112164.	2.5	141
12	Screening and identification of electron-beam irradiated dried spice-mixture products by electronic sensing and standard analytical methods through dose estimation. <i>LWT - Food Science and Technology</i> , 2020, 125, 108957.	2.5	4
13	Nutritional and therapeutic perspectives of <i>Stevia rebaudiana</i> as emerging sweetener; a way forward for sweetener industry. <i>CYTA - Journal of Food</i> , 2020, 18, 164-177.	0.9	21
14	Optimization of polysaccharides-based nanoemulsion using response surface methodology and application to improve postharvest storage of apple ( <i>Malus domestica</i> ). <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 2676-2688.	1.6	16
15	Antioxidant potential of <i>Stevia rebaudiana</i> (Bertoni)., 2020, , 345-356.		5
16	Assessment of quality attributes of tomato sauce supplemented with moringa root. <i>Food Science and Technology</i> , 2020, 40, 1014-1020.	0.8	5
17	Comprehensive assessment and evaluation of selected wheat varieties for their relationship to chapatti quality attributes. <i>Food Science and Technology</i> , 2020, 40, 436-443.	0.8	5
18	Multivariate Analysis of Superior <i>Helianthus annuus</i> L. Genotypes Related to Metric Traits. <i>Sains Malaysiana</i> , 2020, 49, 461-470.	0.3	3

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19	Reporting the utilization and perspectives of different surface active agents for bread making. Food Science and Technology, 2020, 40, 312-321.	0.8	2
20	EVALUATION OF BUCKWHEAT FOR MANAGEMENT OF DIABETES. Pakistan Journal of Public Health, 2020, 9, 184-189.	0.1	0
21	Quality evaluation of coconut-flaxseed balls enriched with chiseeds. Journal of Food Processing and Preservation, 2019, 43, e14184.	0.9	1
22	Therapeutic Potential of Rosmarinic Acid: A Comprehensive Review. Applied Sciences (Switzerland), 2019, 9, 3139.	1.3	141
23	Assessing and Reporting Household Chemicals as a Novel Tool to Mitigate Pesticide Residues in Spinach ( <i>Spinacia oleracea</i> ). Scientific Reports, 2019, 9, 1125.	1.6	7
24	Ultrasound-Assisted Phytochemical Extraction Condition Optimization Using Response Surface Methodology from Perlette Grapes ( <i>Vitis vinifera</i> ). Processes, 2019, 7, 749.	1.3	14
25	Evaluation of various soaking agents as a novel tool for heavy metal residues mitigation from spinach. Food Science and Technology, 2019, 39, 176-180.	0.8	10
26	Marine Foods. , 2019, , 289-306.		2
27	Expounding the influence of chemicals and processing techniques on the shelf life of Fig ( <i>Ficus carica</i> ) Tj ETQq1 1 0,784314 rgBT /Ove	0.2	6
28	Seasonal impact and daily intake assessment of mycotoxins in flour, bread, and nixtamalized maize. Journal of Food Safety, 2018, 38, e12505.	1.1	5
29	Modification of barley dietary fiber through chemical treatments in combination with thermal treatment to improve its bioactive properties. International Journal of Food Properties, 2018, 21, 2491-2499.	1.3	8
30	Comprehensive identification and evaluation of selected wheat cultivars for their relationship to pan bread quality. Journal of Food Processing and Preservation, 2018, 42, e13670.	0.9	8
31	Antitumor Perspectives of Oleuropein and Its Metabolite Hydroxytyrosol: Recent Updates. Journal of Food Science, 2018, 83, 1781-1791.	1.5	100
32	Curcumin and its allied analogues: epigenetic and health perspectives - a review. Czech Journal of Food Sciences, 2017, 35, 285-310.	0.6	6
33	DETERMINANTS OF WOMEN'S EMPOWERMENT AND POVERTY REDUCTION: A CASE STUDY OF RURAL FAISALABAD, PUNJAB. Pakistan Journal of Agricultural Sciences, 2017, 54, 217-225.	0.1	6
34	Confiscation of heavy metal residues in cauliflower using washing solutions. Quality Assurance and Safety of Crops and Foods, 2016, 8, 379-383.	1.8	4
35	Potential Uses of Vinegar as a Medicine and Related in vivo Mechanisms. International Journal for Vitamin and Nutrition Research, 2016, 86, 140-151.	0.6	19
36	Application of Fourier transform infrared (FTIR) spectroscopy for the identification of wheat varieties. Journal of Food Science and Technology, 2013, 50, 1018-1023.	1.4	140

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37	Antimicrobial activity of <i>Syzygium aromaticum</i> extracts against food spoilage bacteria. African Journal of Microbiology Research, 2013, 7, 4848-4856.	0.4	7