

Saqib Jabbar

List of Publications by Year in descending order

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Version: 2024-02-01

43
papers

3,080
citations

186209

28
h-index

276775

41
g-index

43
all docs

43
docs citations

43
times ranked

3128
citing authors

#	ARTICLE	IF	CITATIONS
1	Preparation and characterization of chitosan-based antimicrobial active food packaging film incorporated with apple peel polyphenols. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 547-555.	3.6	310
2	Effect of ultrasound on different quality parameters of apple juice. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 1182-1187.	3.8	249
3	Extraction and quantification of polyphenols from kinnow (<i>Citrus reticulata</i> L.) peel using ultrasound and maceration techniques. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 488-500.	0.9	243
4	Sonication enhances polyphenolic compounds, sugars, carotenoids and mineral elements of apple juice. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 93-97.	3.8	189
5	Thermosonication as a potential quality enhancement technique of apple juice. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 984-990.	3.8	172
6	Extraction optimization, characterization and antioxidant activity in vitro of polysaccharides from mulberry (<i>Morus alba</i> L.) leaves. <i>Carbohydrate Polymers</i> , 2015, 128, 52-62.	5.1	165
7	Quality assessment of pear juice under ultrasound and commercial pasteurization processing conditions. <i>LWT - Food Science and Technology</i> , 2015, 64, 452-458.	2.5	127
8	Quality of carrot juice as influenced by blanching and sonication treatments. <i>LWT - Food Science and Technology</i> , 2014, 55, 16-21.	2.5	115
9	Stabilizing oil-in-water emulsion with amorphous cellulose. <i>Food Hydrocolloids</i> , 2015, 43, 275-282.	5.6	115
10	Effects of Oolong Tea Polyphenols, EGCG, and EGCG3â€³Me on Pancreatic Î±-Amylase Activity in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9507-9514.	2.4	114
11	Thermosonication: a potential technique that influences the quality of grapefruit juice. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1275-1282.	1.3	111
12	Fermentation in vitro of EGCG, GCG and EGCG3"Me isolated from Oolong tea by human intestinal microbiota. <i>Food Research International</i> , 2013, 54, 1589-1595.	2.9	103
13	Synergistic impact of sonication and high hydrostatic pressure on microbial and enzymatic inactivation of apple juice. <i>LWT - Food Science and Technology</i> , 2014, 59, 70-76.	2.5	86
14	Rheological properties of an amorphous cellulose suspension. <i>Food Hydrocolloids</i> , 2014, 39, 27-33.	5.6	83
15	A potential of ultrasound on minerals, microorganisms, phenolic compounds and colouring pigments of grapefruit juice. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1144-1150.	1.3	79
16	Exploring the potential of thermosonication in carrot juice processing. <i>Journal of Food Science and Technology</i> , 2015, 52, 7002-7013.	1.4	69
17	Influence of different pulsed electric field strengths on the quality of the grapefruit juice. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2290-2296.	1.3	68
18	Optimization of extraction, characterization and antioxidant activity of polysaccharides from <i>Brassica rapa</i> L.. <i>International Journal of Biological Macromolecules</i> , 2016, 82, 979-988.	3.6	59

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19	Extraction of Polyphenols from Apple and Pomegranate Peels Employing Different Extraction Techniques for the Development of Functional Date Bars. <i>International Journal of Fruit Science</i> , 2020, 20, S1201-S1221.	1.2	59
20	Ultrasound-Assisted Extraction of Bioactive Compounds and Antioxidants from Carrot Pomace: A Response Surface Approach. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1878-1888.	0.9	55
21	Immunomodulatory Activity in Vitro and in Vivo of Verbascose from Mung Beans (<i>Phaseolus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 2.4 /48	2.4	48
22	Physicochemical parameters, bioactive compounds and microbial quality of sonicated pear juice. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1552-1559.	1.3	48
23	Improved duck meat quality by application of high pressure and heat: A study of water mobility and compartmentalization, protein denaturation and textural properties. <i>Food Research International</i> , 2014, 62, 926-933.	2.9	45
24	Study on combined effects of blanching and sonication on different quality parameters of carrot juice. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 28-33.	1.3	45
25	Influence of sonication and high hydrostatic pressure on the quality of carrot juice. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2449-2457.	1.3	42
26	Exploring the Potential of High-Voltage Electric Field Cold Plasma (HVCP) Using a Dielectric Barrier Discharge (DBD) as a Plasma Source on the Quality Parameters of Carrot Juice. <i>Antibiotics</i> , 2019, 8, 235.	1.5	41
27	Recent Advances in Plasma Technology: Influence of Atmospheric Cold Plasma on Spore Inactivation. <i>Food Reviews International</i> , 2022, 38, 789-811.	4.3	35
28	Qualitative Assessment of Sonicated Apple Juice during Storage. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1299-1308.	0.9	29
29	Influence of Combined Effect of Ultra-Sonication and High-Voltage Cold Plasma Treatment on Quality Parameters of Carrot Juice. <i>Foods</i> , 2019, 8, 593.	1.9	27
30	Ultrasound-Assisted Extraction of Carotenoids from Carrot Pomace and Their Optimization through Response Surface Methodology. <i>Molecules</i> , 2021, 26, 6763.	1.7	24
31	Thermal treatment alternatives for enzymes inactivation in fruit juices: Recent breakthroughs and advancements. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 105999.	3.8	20
32	Sequential Application of High-Voltage Electric Field Cold Plasma Treatment and Acid Blanching Improves the Quality of Fresh Carrot Juice (<i>Daucus carota</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 15311-15318.	2.4	19
33	Nutritional, microbial and physicochemical changes in pear juice under ultrasound and commercial pasteurization during storage. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13237.	0.9	17
34	A comprehensive review of flaxseed (<i>Linum usitatissimum</i> L.): health-affecting compounds, mechanism of toxicity, detoxification, anticancer and potential risk. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11081-11104.	5.4	14
35	Comparative study: Thermal and non-thermal treatment on enzyme deactivation and selected quality attributes of fresh carrot juice. <i>International Journal of Food Science and Technology</i> , 2022, 57, 827-841.	1.3	12
36	Chirality of the biomolecules enhanced its stereospecific action of dihydromyricetin enantiomers. <i>Food Science and Nutrition</i> , 2020, 8, 4843-4856.	1.5	11

#	ARTICLE	IF	CITATIONS
37	Development and storage stability studies of functional fruit drink supplemented with polyphenols extracted from lemon peels. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15268.	0.9	10
38	Effect of Protein Addition on the Physicochemical and Sensory Properties of Fruit Bars. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 559-566.	0.9	7
39	Extraction of polyphenols from different herbs for the development of functional date bars. <i>Food Science and Technology</i> , 0, 42, .	0.8	6
40	LC-ESI-QTOF/MS characterization of antimicrobial compounds with their action mode extracted from vine tea (<i>Ampelopsis grossedentata</i>) leaves. <i>Food Science and Nutrition</i> , 2022, 10, 422-435.	1.5	4
41	Differential gene expression of pectin esterase and changes in pectin during development and ripening stages of fruit in selected cultivars of banana. <i>Food Science and Technology</i> , 2020, 40, 827-831.	0.8	3
42	Extraction Optimization, Purification, and Immunostimulatory Activity in vitro of Polyphenols from Apple (<i>Malus domestica</i>) Peel. <i>Sains Malaysiana</i> , 2020, 49, 1553-1566.	0.3	2
43	Food Safety Present Scenario: A Road Map of Pakistan. <i>Pakistan Journal of Agricultural Research</i> , 2021, 34, .	0.1	0